



**Cambrian
Training**
**Hyfforddiant
Cambrian** ®

FOUNDATION APPRENTICESHIP LEVEL 2 IN BREWING INDUSTRY SKILLS



WHO IS IT FOR?

This qualification is designed to develop the skills and knowledge of workers in the brewing sector.

WHAT DOES THE QUALIFICATION COVER?

The qualification includes a wide range of units providing learners with the opportunity to demonstrate occupational competence in a variety of sector job roles including:

- Brewing operative
- Brewing packaging and distribution operative
- Brewing service/sales operative
- Brewing quality assurance operative

Learners will choose optional units to match their job roles and learning and development needs. These include areas such as controlling fermentation, controlling yeast cropping & storage and principles of centrifugation in brewing.

LENGTH OF PROGRAMME

18 Months.

CONTACT OUR BUSINESS DEVELOPMENT TEAM VIA:

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GROUP A BREWING SKILLS

Control transfer of liquid into a tank in brewing
Control fermentation in brewing
Control yeast cropping and storage in brewing
Control yeast selection, treatment and pitching in brewing
Control temperature reduction in food and drink operations
Control separation in food and drink operations
Operate central control systems in food and drink operations
Monitor and maintain storage systems and procedures in food and drink operations
Control packaging in food and drink operations
Control bottling in food and drink operations
Control kegging in brewing
Contribute to the maintenance of plant and equipment in food and drink operations
Carry out disinfection in food and drink operations
Produce product packs in food and drink operations
Contribute to environmental safety in food manufacture
Carry out hygiene cleaning in food and drink operations
Lift and handle materials in food manufacture
Monitor food hygiene standards using rapid test methods in food and drink operations
Contribute to maintaining stock security and minimising losses in food and drink operations
Control effluent treatment in food and drink operations
Contribute to the effectiveness of food and drink retail operations
Sell food and drink products in a retail environment
Display food and drink products in a food retail environment
Interpret and communicate information and data in food and drink operations
Report and record basic information in food and drink operations
Carry out product changeovers in food and drink operations
Contribute to problem diagnosis in food and drink operations
Contribute to problem resolution in food and drink operations
Carry out sampling in food and drink operations
Organise and improve work activities in food operations

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Contribute to the application of improvement techniques in food operations
Contribute to sustainable practice in a food environment
Work effectively with others in food and drink operations
Maintain product quality in food and drink operations
Maintain workplace food safety standards in food and drink operations
Work safely in food manufacture
Contribute to continuous improvement in food operations
Clean in place (CIP) plant and equipment in food and drink operations
Carry out task hand over procedures in food and drink operations

GROUP B BREWING KNOWLEDGE

Principles of packaging processes in brewing
Principles of packaging in brewing
Principles of the brewing industry and beer production
Principles of using raw materials in brewing
Principles of brewhouse processes in brewing
Principles of fermentation in brewing
Principles of conditioning and filtration in brewing
Principles of marketing beer
Principles of improvement in food operations
Principles of continuous improvement techniques (Kaizen) in food operations
Principles of sustainability in food operations
Principles of centrifugation in brewing
Principles of working in explosion rated areas in brewing
Principles of fruit harvesting, storage and crushing in cider making
Principles of valves and pumps in food manufacture
Principles of plate heat exchangers in food manufacture
Principles of instrumentation and control systems in brewing
Principles of filtration in brewing
Principles of extractions and distillation
Principles of evaporation in brewing
Principles of cider maturation and blending
Principles of cream liqueur production
Principles of juice storage and cider fermentation

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GROUP D SUPPORT OPERATIONS

Monitor food hygiene standards using rapid test methods in food and drink operations
Prepare ingredients and store fillings and toppings in food operations
Control temperature reduction in food and drink operations
Control wrapping and labelling in food and drink operations
Slice and bag individual products in food operations
Contribute to problem diagnosis in food and drink operations
Contribute to problem resolution in food and drink operations
Carry out product changeovers in food and drink operations
Produce product packs in food and drink operations
Produce individual packs by hand in food and drink operations
Pack orders for despatch in food and drink operations
Store and organise goods and materials in food and drink operations
Lift and handle materials in food manufacture
Supply materials for production in food and drink operations
Carry out hygiene cleaning in food and drink operations
Clean in place (CIP) plant and equipment in food and drink operations
Control washing and drying machinery in food and drink operations
Contribute to the maintenance of plant and equipment in food and drink operations
Carry out sampling in food and drink operations
Organise and improve work activities in food operations
Contribute to the application of improvement techniques in food operations
Contribute to environmental safety in food manufacture
Contribute to sustainable practice in a food environment
Maintain product quality in food and drink operations
Contribute to continuous improvement in food operations
Carry out task handover procedures in food and drink operations
Prepare and clear areas for counter/take-away service
Provide a counter/take-away service
Prepare and clear areas for table/tray service
Provide a table/tray service
Finish bake-off products
Assemble and process products for food service

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