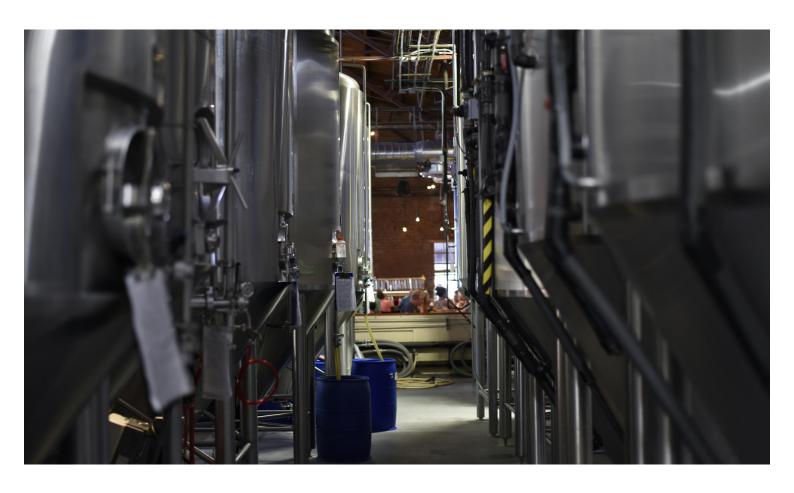


FOUNDATION APPRENTICESHIP LEVEL 2 IN BREWING INDUSTRY SKILLS



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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FOUNDATION APPRENTICESHIP LEVEL 2 IN BREWING INDUSTRY SKILLS

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 KNOWELDGE

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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FOUNDATION APPRENTICESHIP LEVEL 2 IN BREWING INDUSTRY SKILLS

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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