



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

LEVEL 2 FOOD INDUSTRY TEAM LEADING



Who is it for?
This qualification is designed for learners who are working in a food business or supply chain environment.

What does the qualification cover?

It offers learners the opportunity to develop skills and knowledge required to prove competence at work in team leadership roles. The qualification provides food businesses and supply chain businesses with a unique combination of team management competences set in a highly focussed food business context. It has been designed to manage and improve team performance, quality assurance and deployment of business systems in a food business or supply chain environment.

Length of Programme is 18 months.

To achieve the FDQ Level 2 Diploma in Professional Food Industry Team Leading, learners must achieve 35 credits from Group A and a minimum of 2 credits from Group B (Knowledge), totalling 37 credits.

CONTACT OUR BUSINESS DEVELOPMENT TEAM ON
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Group A: Food Management Units

Title	Credit
Plan and allocate team operations	
Plan and allocate work in a food team	4
Support the development of an operational plan in a food business	4
Support the development of a supply chain plan in a food business	4
Contribute to the development of a project plan in a food business	4
Set and monitor team targets	
Set team targets in a food business	4
Support the development of objectives and key performance indicators in a food business	5
Monitor team operations in a food business	4
Monitor and control throughput to achieve targets in food operations	5
Monitor resources in a food business	4
Lead team operations	
Lead team briefings in a food business	4
Contribute to problem diagnosis in food and drink operations	4
Contribute to problem resolution in food and drink operations	5
Carry out product changeovers in food manufacture	4
Carry out task handover procedures in food manufacture	3
Support the development of a procedure in a food business	4
Contribute to the implementation of a project in a food business	4
Report progress towards achievement of team targets in a food business	4
Report team performance in a food business	4
Review individual performance in a food business team	4
Maintain team compliance with food safety standards in a food business	4



Title	Credit
Carry out a team health and safety risk assessment in a food business	4
Support the management of conflict in a food business	4
Maintain standards of team conduct in a food business	4
Support the maintenance of team discipline in a food business	4
Report grievance in a food business	4
Maintain customer service standards in a food business	4
Organise and improve work activities in food operations	6
Contribute to continuous improvement in food operations	5
Develop personal performance in a food business	5
Support team operations	
Provide support to team members in a food business	4
Provide team instruction and demonstration in a food business	4
Assess the performance of team members in a food business	4
Contribute effectively to meetings and communication in a food business	4

Group B Knowledge Units

Title	Credit
Principles of workplace organisation techniques in food operations	2
Principles of organisational conduct in a food business	4
Principles of supporting an organisational culture in a food business	3
Principles of setting targets and monitoring performance in a food business	3
Principles of quality systems in a food business	4
Principles organisational compliance in a food business	4
Principles of continuous improvement techniques (Kaizen) in food operations	3