



Food Manufacture - Level 2

Apprenticeship Learning Programme

Organisation Responsible: Improve Ltd

Apprenticeship framework requirements:

NVQ: <i>Awarding Body: City & Guilds</i>	Food Manufacturing Level 2
Key Skills <i>Awarding body: City & Guilds</i>	Application of Number Level 1 Communication Level 1
VRQ <i>Awarding Body: City & guilds</i>	Award in Food Manufacture
Employment Responsibilities and Rights:	ERR is covered in a combination of the NVQ and Induction.

Certification: On completion of the above programme the Learner will receive a nationally recognised Certificate for each of the above disciplines.

Apprenticeship:

Apprenticeships are nationally designed training programmes for those who have already left full time education or are already in employment. They provide a combination of on and off-the-job training whilst being paid.

They are intended to provide an integrated programme of learning leading to the acquisition and application of the skills, knowledge and understanding required by employers.

The completion of an Apprenticeship framework shows both current and potential employers that the holder has achieved competence in the skills covered by the Apprenticeship, has demonstrated the knowledge required by the Apprenticeship and has attained the level of transferable skills required by all Apprenticeships.

NVQ:

National Vocational Qualifications (NVQ's) are qualifications that reflect the skills, knowledge and understanding of individuals 'specific areas of work' – in this case Food Manufacturing. They are expressed in terms of competences and are assessed in the workplace.

This NVQ is suitable for those seeking recognition of their competence in one or more of a wide variety of activities and offers maximum flexibility to meet the needs of workers



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engaged in food manufacturing. NVQs are based on national industry standards. They recognise that learners who have demonstrated their ability to reach the standard have the skill and associated knowledge to work safely and competently at the appropriate level in their chosen area.

Due to the broad title, Food Manufacturing covers many different sectors of work and as such there are a number of different pathways to follow through the course, depending on your profession.

To achieve the NVQ you will complete the two mandatory units and select, with the help of your assessor, a minimum of 4 optional units from the extensive lists for each pathway.

Pathways

Production control skills
Production improvement skills (pending)
Craft bakery skills
Process bakery skills
Meat & poultry processing skills
Butchery retail skills
Retail & service support skills
Facilities support skills
Distribution skills
Livestock droving skills

Mandatory Units(for all pathways)

Food Safety
Operate Safely

Optional Units

Due to the number of different pathways to choose from, there are over 100 different units covering the many sectors.

If you wish to view full lists of these please visit the City and Guilds website

VRQ:

The Award is a Vocationally Related Qualification (VRQ) and focuses on performance using practical skills, knowledge and understanding.

Mandatory

Unit 301 – Principles of working in Food Manufacture and Workplace Food Safety
On-line 80 minute multiple choice test.

Key Skills:

Mandatory

Communication Level 1
Application of Number Level 1

Optional (not required for the framework but will give additional certificates)

Working with Others Level 2
Improving own Learning and Performance Level 2

Employment Responsibilities and Rights

The ERR is covered during the course of the induction and NVQ. This aims for the learner to develop knowledge and understanding about the world of employment. This includes the rights and responsibilities of workers, the role of their organisation within the wider industry and the effect of public law and policy on industry.



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