



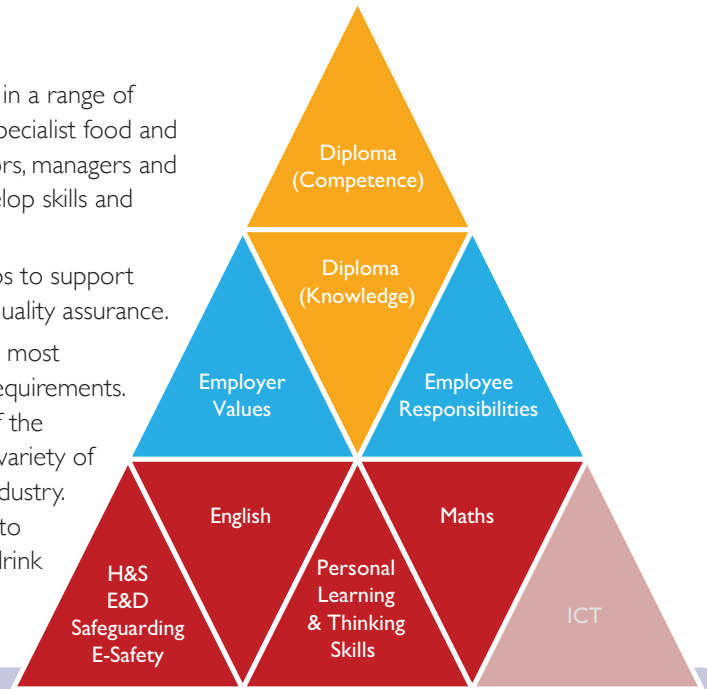
Food Industry Skills & Logistics Advanced Apprenticeship Level 3

Who is the course for?

These qualifications are designed for people who are working in a range of food roles, from food production supervisors and managers, specialist food and drink production or logistics operatives, quality team supervisors, managers and diagnostic technicians. They offer you the opportunity to develop skills and knowledge required to prove competence at work.

They can also enable you to expand your existing skills, perhaps to support multi- skilling or to develop fully into a specialist area such as quality assurance.

The flexible choice of units, allows you to select units that are most relevant to your own employment, learning and progression requirements. There is an emphasis on managing the quality and efficiency of the production process. The choice of units also reflects the wide variety of jobs which people do in different types of companies in the industry. The common operations units also offer you the opportunity to take competencies which are generic to the whole food and drink industry, such as food safety, working with others and quality.



How is the course structured?

Your Apprenticeship is a collection of recognised and externally accredited individual qualifications that are delivered as part of a package that can also include other business specific training elements. We call this an Apprenticeship Framework.

A full Apprenticeship Framework is made up of the following elements:

Diploma

Competency/Practical – this element is the main learning aim of your Apprenticeship. It is a competency based qualification where you will be trained and assessed against a set of performance criteria that relate to your chosen subject/ occupational area.

Technical Knowledge/Theory – this element is the part of your programme where we train and assess your specific underpinning knowledge of your chosen subject/ occupational area. It is often delivered as part of the Diploma.

Employer Requirements – we place all learning in the context of your organisation's core values and expected behaviours. Sometimes there are additional course components that your employer will ask us to train you in.

Employee Rights – we ensure that you understand your role and responsibilities at work.

Functional Skills – we deliver English and Maths qualifications at level 1 or 2 and in some frameworks we include ICT.

Health & Safety/Equality & Diversity/Safeguarding/ ESafety – these elements are offered as part of your framework and you can gain an accredited outcome for completing them.

Personal Learning & Thinking Skills – we ensure that these skills are formally developed and evidenced during your Apprenticeship.

What will my course contain?

Your course is made up of a number of mandatory and optional units which include but are not limited to the following. A full set of unit combinations can be provided upon request:

- Diagnose problems in food operations
- Carry out sampling for quality control
- Carry out testing for quality control
- Monitor and control throughout to achieve targets
- Carry out quality audits
- Develop product specifications
- Monitor and control waste disposal
- Start up and shut down multi-stage operations
- Manage, monitor and evaluate customer service in your own area of responsibility
- Analyse and report data
- Monitor and report on production progress
- Manage personal development
- Plan, allocate monitor the work of a team
- Lead and manage meetings
- Manage conflict in a team
- Manage knowledge in your area of responsibility
- Maintain standards of conduct in food manufacture
- Principles of HACCP
- Monitoring and assessing risks in food operations

How long is the course?

12-14 months

How is the course delivered?

You will be assigned a personal tutor who will plan an individual learning programme with you.

This will be based around regular monthly tutorials in the workplace, workshops and if appropriate some online learning.



You will be given mentoring and support in your role both 'on and off' the job through your employer's assigned supervisor/mentor/manager. In addition, a daily or weekly portion of time should be identified, outside the training elements shown above, to complete work-based assignments/project work or to access online learning. The time that needs to be dedicated to this varies from learner to learner; it may equate to an hour within the working day. Your monthly activities will be detailed by your tutor and activities undertaken should be recorded within your Learning Journey document.

What are the entry requirements for the course?

You should be aged 16 or over and be working or applying to work with a company that has agreed to offer this recognised Apprenticeship programme. There are no minimum academic or vocational qualifications required but a good general standard of education is beneficial and a level 2 in this subject area would be advantageous.

What could I do after this course?

Follow-on or 'progression' qualifications are available across a range of subjects, further information on these courses is available upon request.

Cost

TSP can access full and partial funding support for this programme.

Please contact us to check your eligibility and to confirm the course price.

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