



### **WHO IS IT FOR?**

This qualification is designed for learners who are working in a food business or supply chain environment. It offers learners the opportunity to develop a blend of business management competencies and technical food management competencies.

### **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:

- Food technologist
- Food processing/production supervisor
- Food quality assurance supervisor

The qualification includes mandatory skills and knowledge associated with strategic and operational planning, target setting, allocating resources, managing procedures and operations, supporting both internal and external relationships. Learners will choose optional units to match their job roles and learning and development needs. These include areas such as communication, target setting, performance monitoring, information management, quality assurance and continuous improvement in food operations.

**CONTACT OUR BUSINESS DEVELOPMENT TEAM ON**

**E: [info@cambriantraining.com](mailto:info@cambriantraining.com) T: 01938 555 893**



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

## **LEVEL 3 FOOD INDUSTRY TECHNICAL MANAGEMENT**

### **WHAT ARE THE BENEFITS OF THIS QUALIFICATION TO THE LEARNER OR EMPLOYER?**

This is a work based qualification which will enable learners to develop knowledge, understanding and skills essential for working in the food manufacturing sector such as supervisory skills, food safety, target setting and communication.

### **WHAT PROGRESSION OPPORTUNITIES ARE AVAILABLE TO LEARNERS WHO ACHIEVE THIS QUALIFICATION?**

This qualification may support employment into management level roles including Food Production Manager/Supervisor, Food Safety Manager or Food Quality Assurance Manager. Learners could progress onto the level 4 higher apprenticeship in Food Manufacturing Excellence.

### **ON COMPLETION OF THIS QUALIFICATION YOU WILL ACHIEVE THE FOLLOWING QUALIFICATIONS**

Level 3 Diploma in for Proficiency in Food Industry Technical Management  
Essential Skills Wales Communication Level 2 \*  
Essential Skills Wales Application of Number Level 2\*

\*If an apprentice has not already achieved GCSE A\*-C in English or Maths they will be expected to work towards our Essential Skills programme which will develop and demonstrate the learner's ability to use English and Maths in work situations.

### **COURSE DELIVERY**

Assessment will take place in the workplace and you will be supported by your Training Officer who has industry experience. Your TO will visit you once per month and you will be given work to complete following each visit. You will have an online e-portfolio which you will use to gather evidence. Work based assessments and observations will be carried out and you will be expected to produce product evidence to demonstrate your competence.

### **RECOMMENDED TIME ON PROGRAMME**

The duration of this apprenticeship is 21 months.

### **WHICH UNITS WILL I NEED TO SELECT?**

To achieve the L3 Diploma for Proficiency in Food Industry Technical Management (Wales) learners must achieve 37 credits, 30 credits must come from group A and a minimum of a further 4 credits must come from group B, additional credits may be taken if applicable.

**CONTACT OUR BUSINESS DEVELOPMENT TEAM ON**

**E: [info@cambriantraining.com](mailto:info@cambriantraining.com) T: 01938 555 893**



<b>GROUP A: FOOD MANAGEMENT UNITS MINIMUM 30 CREDITS</b>		
J/101/0006	Contribute to the development of a strategic plan in a food business	4
J/101/0007	Contribute to the development of an operational plan in a food business	6
K/101/0006	Plan and agree targets in a food business	4
K/101/0007	Set objectives in a food business	4
K/101/0008	Set key performance indicators in a food business	4
K/101/0009	Produce a work schedule in a food business	4
L/101/0016	Identify staff resource needs in a food business	6
L/101/0017	Co-ordinate recruitment activity in a food business	6
L/101/0018	Induct employees into a food business	6
L/101/0019	Allocate staff resources in a food business	5
L/101/0020	Identify physical resource requirements in a food business	4
L/101/0021	Utilise resources to maximise performance in a food business	6
L/101/0022	Deploy an operational plan in a food business	5
L/101/0023	Support the development of a procedure in a food business	6
L/101/0024	Support the development of a specification in a food business	6
L/101/0025	Contribute to sourcing supplies in a food business	5
L/101/0026	Contribute to the maintenance of compliance in a food business	7
A/101/0014	Support improvement practice in a food business	4
A/101/0015	Support sustainable practice in a food business	4
L/101/0027	Contribute to project management in a food business	6
L/101/0028	Manage a budget in a food business	5
L/101/0030	Deliver a presentation in a food business	4
L/101/0031	Lead meetings in a food business	5
L/101/0032	Manage a production trial in a food business	6
B/101/0049	Diagnose production problems in food and drink operations	6

**CONTACT OUR BUSINESS DEVELOPMENT TEAM ON**

**E: [info@cambriantraining.com](mailto:info@cambriantraining.com) T: 01938 555 893**



B/101/0050	Resolve production problems in food and drink operations	7
L/101/0033	Promote customer service in a food business	4
L/101/0034	Contribute to resolving complaints in a food business	5
D/101/0050	Conduct an internal audit in a food business	5
K/101/0010	Develop procedures for monitoring in a food business	4
K/101/0011	Monitor performance in a food business	5
K/101/0012	Improve own performance in a food business	5
K/101/0013	Monitor progress of work activity in a food business	5
K/101/0004	Monitor and control throughput to achieve targets in food operations	5
A/101/0008	Monitor food safety at critical control points in food operations	1
L/101/0035	Carry out an assessment of risks in a food business	5
L/101/0036	Support and handle grievance procedures in a food business	5
L/101/0037	Initiate and support disciplinary procedures in a food business	5
L/101/0038	Monitor absenteeism in a food business	4
L/101/0039	Contribute to the assessment of operational costs in a food business	4
L/101/0040	Promote and maintain standards of conduct in a food business	5
L/101/0041	Contribute to the development of an organisational culture in a food business	4
M/101/0007	Communicate effectively in a food business	4
M/101/0008	Contribute to cross-functional teamwork in a food business	5
M/101/0009	Manage conflict in a food business	6
M/101/0010	Contribute to pitching products or services to potential customers in a food business	6
M/101/0011	Contribute to the maintenance of external relationships in a food business	5
M/101/0012	Assess skills and knowledge in a food business	6
M/101/0013	Identify learning and skills needs in a food business	4
M/101/0014	Provide coaching and mentoring in a food business	6
M/101/0015	Provide training in a food business	7
M/101/0016	Facilitate activities in a food business	5

**CONTACT OUR BUSINESS DEVELOPMENT TEAM ON**

**E: [info@cambriantraining.com](mailto:info@cambriantraining.com) T: 01938 555 893**



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

## LEVEL 3 FOOD INDUSTRY TECHNICAL MANAGEMENT

### GROUP B: KNOWLEDGE UNITS MINIMUM 4 CREDITS

F/504/7242	UK Principles of communication in a food business	3
L/504/7244	Principles of organisational conduct in a food business	4
Y/504/7246	Principles of supporting an organisational culture in a food business	3
D/504/7247	Principles of setting targets and monitoring performance in a food business	3
H/504/7248	Principles of information management in a food business	3
K/504/7249	Principles of quality systems in a food business	4
D/504/7250	Principles of organisational compliance in a food business	4
A/601/2953	Principles of improvement in food operations	3
F/601/2954	Principles of continuous improvement techniques (Kaizen) in food operations	3
L/601/2701	Principles of sustainability in food operations	4

**CONTACT OUR BUSINESS DEVELOPMENT TEAM ON**

**E: [info@cambriantraining.com](mailto:info@cambriantraining.com) T: 01938 555 893**