



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

## LEVEL 4 IN FOOD MANUFACTURING EXCELLENCE



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

This qualification is designed for learners who wish to develop higher level occupational skills and knowledge in directing/managing the change processes and techniques that drive improvement and sustainability in food supply chain businesses.

### **WHAT DOES THE QUALIFICATION COVER?**

The qualification confirms occupational competence in specific job roles including:

- Lean/improvement manager
- Food preparation manager/consultant
- Food processing and manufacture manager
- Food sales and service manager
- Quality and improvement manager

Learners will choose optional units to match their job roles and learning and development needs. These include areas such as lead the identification of priorities in organisational improvement in food and drink operations and manage risk to control improvement in food and drink operations.

### **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 within management positions in the food industry.

### **CONTACT OUR BUSINESS DEVELOPMENT TEAM ON:**

E: [info@cambriantraining.com](mailto:info@cambriantraining.com)

T: 01938 555 893



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

This qualification may support employment into senior management positions including Lean/improvement director/senior manager; food processing and manufacturing director/senior manager; Food sales and service manager director/senior manager and Quality and improvement director/senior manager. Learners could progress onto level 5 Management qualification.

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

Level 4 Diploma for Proficiency in Food Manufacturing Excellence

Essential Skills Wales Communication level 2 \*

Essential Skills Wales Application of Number Level 2 \*

Essential Skills Wales Digital Literacy Level 2 \*

\*If an apprentice has not already achieved GCSE A\*-C (or equivalent) in English, Maths or ICT they will be expected to work towards our Essential Skills programme which will develop and demonstrate the learner’s ability to use English, Maths and Digital Literacy 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. Observations will be used to assess competence over time and where appropriate/necessary supplemented by video recordings, witness testimony, work-related questioning, workplace documentation, photographic evidence and professional discussion. Knowledge and understanding should be assessed using questioning, assignments and/or professional discussion.

**RECOMMENDED TIME ON PROGRAMME**

The duration of this apprenticeship is 24 months

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

To achieve the FDQ Level 4 Diploma for Proficiency in Food Manufacturing Excellence (Wales) learners must achieve a minimum of 37 credits and meet the rules of combination. This is the minimum requirement for the qualification, additional credits may be taken if applicable.

Group A – Mandatory Units	20 Credits
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Group B- Underpinning Knowledge	8 Credits
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In addition to the 28 credits listed above a further 9 credits must be taken from Group A or Group B

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<b>GROUP A MANDATORY UNITS</b>		
A/101/0018	Direct the implementation of organisational improvement in food and drink operations	8
L/101/0042	Lead the identification of priorities in organisational improvement in food and drink operations	5
L/101/0043	Lead the quantification of current performance in organisational improvement in food and drink operations	5
L/101/0044	Lead the analysis of current performance in organisational improvement in food and drink operations	5
L/101/0045	Lead the improvement of performance in organisational improvement in food and drink operations	5
L/101/0046	Lead the control of performance in organisational improvement in food and drink operations	5
A/101/0019	Develop an improvement strategy in food and drink operations	10
A/101/0016	Secure commitment to an improvement strategy in food and drink operations	9
L/101/0047	Lead and direct organisational change to sustain improvement in food and drink operations	8
L/101/0048	Communicate a vision and policy for improvement in food and drink operations	10
A/101/0020	Ensure compliance to support improvement in food and drink operations	10
L/101/0049	Develop an improvement culture in food and drink operations	10
A/101/0021	Manage risk to control improvement in food and drink operations	10
L/101/0050	Encourage innovation in organisational improvement in food and drink operations	10
L/101/0051	Develop and manage relationships with external organisations in food and drink operations	6
A/101/0022	Ensure compliance with legal, regulatory, ethical and social requirements	5
L/101/0052	Develop and evaluate operational plans for own area of responsibility	6
A/101/0024	Develop, implement and evaluate quality assurance systems in food and drink operations	8
A/101/0025	Assess quality compliance and food safety standards in food and drink operations	8
A/101/0013	Report on food safety compliance in food operations	8
A/101/0023	Develop a strategy to achieve sustainability in food and drink operations	4

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<b>GROUP B UNDERPINNING KNOWLEDGE UNITS</b>		
Y/601/9683	Principles of food policy and regulation	5
D/601/9684	Principles of using Information Communication Technology and Management Information Systems in food technology	4
H/601/9685	Principles of energy efficiency in food operations	4
K/601/9686	Principles of waste minimisation in food operations	4
M/601/9687	Principles of efficient water usage in a food environment	4
T/601/9688	Principles of efficient transport usage in food operations	4
A/601/9689	Principles of change project management in food operations	4
L/602/2001	Principles of an achieving excellence strategy in food operations	4
M/601/9690	Principles of achieving an excellence culture in food operations	5
D/601/9944	Principles of achieving excellence in food operations	4
T/601/9948	Principles of quality improvement methodologies in achieving excellence in food operations	5
F/601/9953	Principles of defining improvement opportunities in achieving excellence in food operations	5
J/601/9954	Principles of measuring organisational performance in achieving excellence in food operations	5
L/601/9955	Principles of analysing current organisational performance in achieving excellence in food operations	5
R/601/9956	Principles of improving organisational performance in achieving excellence in food operations	5
Y/601/9957	Principles of controlling organisational performance in achieving excellence in food operations	5

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