



FOOD AND DRINK PROCESS OPERATOR

Level 2, Apprenticeship Standard

ELIGIBILITY/ENTRY REQUIREMENTS

- Aged 16+ years.
- Passionate about a career in the Science and Chemical Industry.
- Three GCSE grades 4-9 in maths, English and another subject.

Process Operators work in the manufacturing sector of the Food and Drink Industry. They may be employed in a company that specialises in one type of product, e.g. ready meals, soft drinks or confectionary, or in a company that makes a wide range of different products.

Process Operators typically work on production lines within food manufacturing plants. Industry uses excellent manufacturing processes and highly automated equipment and technology to ensure it remains competitive, and produces food and drink products to strict food safety and quality standards.

On completion of this programme, Process Operators will be able to carry out production operations using a range of equipment, and will be able to carry out basic fault-finding on the equipment they work with. They will be able to handle food products safely and hygienically. They will be able to follow standard operating procedures (SOPs) to maintain quality and to ensure products meet customer requirements.

Following completion of the programme, individuals will have developed an understanding of continuous improvement processes used in the industry, and will know when it is appropriate to escalate technical issues to a specialist or more senior member of staff. They will understand food safety and its importance to the industry. They will be effective communicators who are able to work well with others. They will have a solid grounding in most aspects of food production and manufacturing, and have a good level of product knowledge.

APPRENTICESHIP REQUIREMENTS

Willingness to work with employers and training providers and apply learning, such as health and safety, in the workplace. Demonstrates effective communication skills.



TYPICAL JOB ROLES IN THIS AREA INCLUDE:

Food Technical Operators.

PROGRESSION ROUTE:



KEY FACTS:

Delivery location	Work- based.
Typical duration	18 months.
Study mode/frequency	<ul style="list-style-type: none"> • Blended learning approach and monthly support within the workplace by a dedicated specialised sector assessor. Regular communication throughout the month. • Apprentices are required to complete a Level 3 Diploma in Food and Drink Operations qualification prior to taking the end-point assessment for the apprenticeship
Apprenticeship Framework	Upon completing this apprenticeship, the learner will receive a recognised qualification: <ul style="list-style-type: none"> • Diploma in Food and drink operations
Knowledge and skills	<ul style="list-style-type: none"> • Follow and implement standard operating procedures (SOPs) and work with the quality process as appropriate • Carry out basic fault-finding and problem solving, and take action according to organisational procedures • Ensure effective handovers to appropriate colleagues • Clean equipment according to specifications and schedules • Ensure personal compliance with regulatory and company quality, food safety, environmental, and health and safety requirements • Actively contribute to optimal production performance, e.g. line optimisation in the control of yields/stock levels • Identify health and safety, food safety, hygiene and quality issues where appropriate and escalate • Contribute to effective changeovers • Monitor product quality and identify and communicate opportunities for improvement • Contribute to continuous improvement activities
Competency/skills or behaviours	<ul style="list-style-type: none"> • Safe working: ensures safety of self and others, food safe, challenges safety issues • Ownership of work: accepts responsibility and is proactive • Pride in work: aims for excellence, punctual and reliable, has 'first time right' attitude • Self-development: seeks learning and development opportunities • Integrity and respect: respect for colleagues, customers, products and equipment • Working in a team: builds good relationships with others • Problem solving: participates in problem solving • Responsiveness to change: flexibility to changing working environment and demands • Company/industry perspective: desire to learn about the company and food industry, acts as an ambassador • Effective communication: with others, listens effectively, gives and receives feedback
Functional Skills	Functional skills will be required for English and Maths at level 2 if you have not already attained an equivalent qualification.
Assessment	Learners will have the opportunity to develop their knowledge via summative assignment and build a portfolio of evidence to show skills attained within the workplace. Learners will collect competency-based evidence along with assessor observations and discussions.

For further information contact START on **0161 886 7461** or email **start@tcg.ac.uk**
 Stockport, Trafford, Apprenticeship, Recruitment Team



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