



FOOD AND DRINK APPRENTICESHIPS CENTRE FOR FOOD MANUFACTURING EXCELLENCE

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 CORNWALL COLLEGE GROUP



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DUCHY COLLEGE

Food and Drink Apprenticeships earn while you learn

Food and Drink Apprenticeships are aimed at those currently working within the production industry in sectors such as bakery, dairy, meat and poultry, brewing and food manufacture.

The programme contains a wide range of work-based activities that helps you to appreciate the systems that are essential for good practice, safe preparation, processing and continuous improvement. These are operated in accordance to the quality standards demanded by industry and by today's customers.

What is an Apprenticeship?

An apprenticeship is the ideal way to earn money whilst gaining a nationally recognised qualification. Open to anyone aged 16+ years provided that you meet current eligibility.

How do I become an apprentice?

You must be fully employed within your chosen career and hold a genuine interest towards the industry that you are working in, demonstrating enthusiasm and a strong determination to succeed. GCSE qualifications are of benefit, but may not always be essential. For further advice speak to one of our Liaison Officers.

Where do I study?

Apprenticeships are primarily undertaken at the learner's workplace, with college attendance offered through block release provision at our Rosewarne or Stoke Climsland campus. Other options including 'in-company' delivery are also available. A Liaison Officer will visit you at your workplace to offer you further support and guidance as required.

What is the Duchy College Centre for Food Manufacturing Excellence?

We are one of the largest providers of Food and Drink Apprenticeship training in Devon and Cornwall. We have considerable industry experience and will offer advice and support to both the apprentice and the employer.



IN ASSOCIATION WITH DUCHY COLLEGE'S CENTRE FOR FOOD MANUFACTURING EXCELLENCE

For more information please contact:

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What will the scheme cover?

Intermediate Apprenticeships:

The overall apprenticeship training provision focuses on enhancing the learner's ability to practise food and drink industry skills and to consistently demonstrate appropriate levels of competence. This is delivered with the on-going support of our dedicated team members, offering guidance to both the learner and employer. You may undertake the following specialisms during your apprenticeship programme:

Apprenticeships are offered in:

- Meat and Poultry Industry Skills
- Baking Industry Skills
- Food Industry Skills
- Food Manufacturing Excellence
- Fish and Shellfish Industry Skills
- Brewing Industry Skills
- Dairy Industry Skills
- Fresh Produce Industry Skills

During this apprenticeship you will develop and demonstrate competence in the following areas:

- Principles of working in food and drink manufacture
- Essential areas of production
- Systems for good practice
- Product quality
- Safe preparation
- Food processing
- Mixing and size reduction
- Food hygiene
- Workplace food safety
- Workplace health and safety in food manufacture
- How to diagnose and rectify operating problems
- Organisation and continuous improvement in the workplace
- Functional/key skills (where applicable)
- Employee Rights and Responsibilities
- Personal Learning and Thinking Skills

Advanced Apprenticeships:

Advanced apprenticeships are also available for those who have completed Level 2 or through direct entry where appropriate to job role or Level 2 equivalent qualifications are already held. This offers a higher level qualification within the apprenticeship structure that will enable you to demonstrate competence as a recognised professional or leader.

