

Food and Drink Operations Level 3

1. Overview and Introduction to Food and Drink Operations Level 3 (SCQF Level 6)

The Scottish Vocational Qualification (SVQ) in Food and Drink Operations Level 3 (SCQF Level 6) is part of a suite of qualifications which are designed to provide candidates with the knowledge and skills that they will need for employment within the food and drink manufacturing sector.

This qualification is designed for candidates who are working in the food and drink manufacturing sector such as team leaders, supervisors and managers. It offers candidates the opportunity to develop skills and knowledge required to prove competence at work. It will also suit candidates who are competent in their particular field but are looking for ways of developing their existing skills and knowledge.

This qualification is
suitable for
team leaders,
supervisors and
managers

Those undertaking this course will cover a range of areas within food contexts, such as manufacture, logistics, and retail. These include food management and improvement of team performance, management and improvement of technical controls, quality assurance and deployment of business systems.



2. Qualification Content

- Food and Drink Operations Level 3 (SCQF Level 6)

Award Structure:

Candidates must complete a minimum of 8 units (10 units if undertaking a Modern Apprenticeship) to successfully achieve a SVQ Level 3 certificate.

Unit Title
Group A (a minimum of 1 unit)
Monitor food safety at critical control points in manufacture
Monitor health, safety and environmental systems in food manufacture
Monitor and maintain product quality in food and drink operations
Group B (a minimum of 4 units)
Carry out sampling in food and drink operations
Carry out testing in food and drink operations
Develop product specifications in food manufacture
Control and monitor energy efficiency in a food environment
Control and monitor waste minimisation in a food environment
Control and monitor water usage in a food environment
Control and monitor transport efficiency in a food environment
Monitor and control the disposal of waste in food and drink operations
Control stock levels in food and drink operations
Plan production schedules in food and drink operations
Monitor and report on production performance in food and drink operations
Plan and organise your own work activities in a food business
Provide leadership in your area of responsibility in a food business
Promote and support creative thinking in a food business
Communicate in a business environment
Motivate colleagues in a food business
Develop and manage a team in a food business
Contribute to cross functional team work in a food business
Allocate and monitor work in a food business
Develop productive working relationships with colleagues
Assess learner achievement
Deliver a good service to customers
Group C (a maximum of 3 units)
Manage organisational change and improvement in food operations
Monitor hygiene cleaning in food and drink operations
Manage commissioning and handover of plant and equipment in food manufacture
Maintain plant and equipment in food manufacture
Interpret and communicate information and data in food and drink operations
Contribute to continuous improvement of food safety in food and drink operations
Report on food safety compliance in food and drink operations
Maintain, promote and improve environmental good practice in food manufacture
Manage production performance in food and drink operations
Evaluate production performance in food and drink operations
Contribute to optimising work areas in food and drink operations
Diagnose production problems in food and drink operations
Resolve production problems in food and drink operations
Monitor and control quality of work activities in food and drink operations
Maximise sales of food and drink products in a retail environment

Core Skills (SCQF Level 5):

Candidates undertaking a Modern Apprenticeship Level 3 must also complete the following Core Skills as part of the MA Framework

- F42P 04: Working with Others
- F42F 04: Information and Communication Technology
- F42B 04: Numeracy
- F427 04: Communication
- F42K 04 Problem Solving


3. Benefits of the Qualification

This qualification will provide candidates in food manufacture and supply chain businesses with benefits in business management competencies and technical food management competencies.

4. Learning Content

This qualification helps support skills development in areas critical to the success of business. They encourage “thinking outside the box” and encompass differing areas in business life in areas such as developing and managing teams, providing leadership, carrying out audits, sampling & testing of new products and communication. These units will encourage the managers of the future to grow in line with the business.

This qualification should appeal to all food manufacturing organisations that encourage succession planning and promote from within.



Units for this qualification can be chosen to suit each candidate, workplace and job role

5. How the learning is delivered

We use a Blended Learning approach suited to workplace learning on an individual basis or groups as required.


The Training Advisor will visit the candidate within the workplace on a regular basis to support, advise, guide through one to one learning and development; all visits are in the workplace so there is no need to release staff to college.

6. The Assessment Process

Assessment of this award will be through a series of theoretical and practical assessments or tasks and projects defined by a set of National Occupational Standards (NOS) developed by Improve Ltd (Sector Skills Council).

Methods of assessment can include:

- *observation*
- *discussion*
- *personal statements*
- *projects, testimonies*
- *supporting documentation.*



Each candidate
will be appointed
a dedicated
Training Advisor

7. Engagement with Training Advisor

Each candidate will be appointed a dedicated Training Advisor. An Individual Training Plan will be drawn up and the units for delivery will be agreed by the candidate, employer and training advisor. Each visit date will be agreed and progress will be mapped in the form of progress reviews that will also detail work to complete for next visit, date of next visit and any feedback that either party wishes to convey.

The training advisor will also make each candidate aware of their contact details should they require any future information and guidance.

National Food and Drink Training

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