



cqm training & consultancy



Food Technologist Level 3



Food Technologists work in one of the largest, most dynamic and fastest growing sectors of industry. They are passionate about their industry and ensure all products are safe to eat, of consistent appearance, taste, and texture and take great pride in their work. At CQM Training & Consultancy Ltd we understand the importance of ensuring your workforce is equipped with the latest industry specific skills and techniques to deliver effective and sustainable results driven solutions, which respond to your business needs and are essential for your continued sustainability and growth.

Delivering Knowledge From Field to Fork

Food Technologists use their food science knowledge to ensure the smooth transition of food and drink products from farm to fork, driving the manufacturing process ensuring that technical and quality standards are being achieved whilst maximising profitability to meet customer requirements. Through our tailored training and coaching from our expert delivery team, we deliver the key skills, knowledge and behaviours your teams need to drive exceptional performance with confidence.

Delivering Excellence

We use a combination of coaching, workshops, and 2 practical days to ensure that everyone undertaking the programme identifies and implements real business improvements mapped directly into the company's development plan. Participants will acquire the necessary tools and techniques to capably assist the implementation of a project.

Food Technologists will gain the skills to:

- Implement and maintain risk management systems (eg Hazard Analysis and Critical Control Points HACCP)
- Use problem solving techniques, to include root cause analysis and investigation methods
- Review and maintain technical procedures for food businesses
- Use a range of IT systems to analyse and interpret data to identify trends and drive Continuous Improvement
- Provide and interpret management data and information through reports and presentations
- Carry out internal audits and participate in external audits
- Conduct sensory evaluation activities
- Investigate and resolve problems, including customer complaints and quality issues, developing effective relationships with customers, suppliers and colleagues.
- Contribute to Continuous Improvement
- Act as a champion for the technical department within the wider business
- Carry out a product costing
- Support product trials

Training Programmes:
Food Technologist

Level of Delivery:
L3

Funding Band:
£18000

Qualification:
Level 3 Diploma in
Food Technology

Minimum Entry Requirements:
English GCSE D (3) / FS Level 1
Maths GCSE D (3) / FS Level 1

Programme Duration:
24 months (excluding EPA)

Route:

Apprenticeship

Delivery Location:

Blended onsite and online
instructor led

Sectors:

Food Production, Processing,
Packaging, Logistics,
Distribution, Manufacturing,
Food Waste Management

End Point Assessment:

Multiple Choice Test,
Workplace Project &
Presentation & Professional
Discussion



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Value Added Delivery

Qualification: On completion of the apprenticeship, learners will hold a level 3 Diploma in Food Technology.

Measurable Impact: Each project will be carefully defined, qualified, approved and agreed by our Development Coaching Team & yourself in advance.

Mentors: We can help identify, and advise on a suitable mentor within your organisation. We are able to provide coaching to the nominated mentor so that they fully understand their role and what will be required of them, but also understand the guidelines within which they operate and to whom they report.

Company Values: CQM T&C are experienced at mapping company values into the delivery of an apprenticeship programme, and completely understand the importance of doing so, to ensure the programme instils the right behaviours and culture on-site.

“I never knew what I wanted to do until the opportunity to join the Food Technologist Level 3 apprenticeship arose. Now I have started my diploma to be a Food Technologist, I enjoy coming to work and look forward to taking my career further in the coming years.”

Leanne Crosier
Compliance Auditor Administrator,
KARRO Food Group

Typical Outcomes of Food Technologist Apprenticeship

Individuals completing this programme will be ready to enter an industry offering many ongoing career development opportunities to suit their own particular interests, whether they aspire to being a Technical Manager of the future, a Quality, Process Development or New Product Development specialist or an Auditor.

Guaranteed Return on Investment

With a focus on sustainability and measured improvement, our development programmes always guarantee a significant Return on Investment, seen not only through financial gain, but importantly through positive behavioural change. Development specialist or an Auditor.

Additional Areas of Expertise

Our skill lies in identifying the current and ongoing needs of your business. To find out how we can further assist in developing your staff please ask for information on our range of programmes which focus upon CI, Lean Six Sigma, Leadership and Management Development, Strategy Development and Project Based Consultancy work.

Contact us today for more information

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