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consultancy



Recipe for Success

Celebrating the
First 10 Graduates of Our
Food Technologist
Programme





Celebrating Success

Pioneers of Progress: Celebrating Our First 10 Food Technologist Graduates!

CQM Training & Consultancy are proud to celebrate a significant milestone in the Food Technologist Level 3 apprenticeship programme with the successful completion of its first 10 apprentices from the likes of Samworth Brothers, Barfoots, Matthew Walker, Vitacress, Innocent Drinks and Sofina Foods.

This achievement marks a pivotal moment for both the apprentices and their employers, underscoring the commitment to excellence in food technology education and training. Delivered by CQM Training & Consultancy, the programme has been built by industry for industry to equip delegates with the critical skills and knowledge required in the dynamic food industry from field to fork.

The success of these apprentices is further bolstered by the robust support and rigorous assessment provided by Occupational Awards Limited (OAL), the designated End Point Assessment Organisation (EPAO) for the programme. This collaborative effort ensures that the apprentices not only meet but exceed industry standards, paving the way for their professional growth and contribution to the food sector.

This case study highlights the journey, challenges, and triumphs of these pioneering apprentices, offering insights into their experiences and the impact of the Food Technologist Level 3 apprenticeship on them and their organisations. Three of the ten delegates have already achieved a promotion so there is even more reason to celebrate!

So please join us in celebrating this remarkable achievement and exploring the transformative power of dedicated training and assessment in shaping the future of food technology professionals. We would like to take this opportunity to say a huge congratulations to the apprentices completing this brilliant programme and we look forward to seeing what you do next.





What's the Food Industry Technologist programme all about?

The Food Industry Technologist Level 3 apprenticeship programme is a ground-breaking course designed to address the evolving needs of the Food and Drink manufacturing industry. Developed with the expertise of industry leaders and educational specialists, this programme aims to equip apprentices with the essential skills, knowledge, and competencies required to thrive in the dynamic and fast-paced environment of food technology.

At its core, the Food Technologist Level 3 apprenticeship is focused on developing a deep understanding of food science and technical knowledge, quality assurance, product development, and food health and safety.

CQM deliver this through a combination of interactive theoretical learning, 1:1 and group coaching and hands-on practical experience, including workshop visits to state-of-the-art facilities such as that at Campden BRI and Harper Adams University.

This ensures that apprentices are highly trained to promote innovation, ensure compliance with industry standards, and contribute to the continuous improvement of food products and processes.

The importance of this programme for the Food and Drink manufacturing industry cannot be overstated. As consumer demands for high-quality, safe, and innovative food products increase, the need for skilled food technologists becomes ever more critical.

This apprenticeship addresses the skills gap in the industry, ensuring that businesses can rely on a well-trained workforce capable of driving growth, ensuring safety, and maintaining the highest standards of product excellence.



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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 safe great price to 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 across operations, 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, through the manufacturing process ensuring that technical and quality standards are being achieved whilst maintaining profitability to meet customer requirements. Through our optional training and coaching from our expert delivery team, we deliver the key skills, knowledge and techniques your teams need to drive exceptional performance and consistency.

Delivering Excellence

We use a combination of coaching, workshops, and 2 practical days to ensure that our apprentices understand the programme objectives and deliverables. Our business and operations experts directly into the company's development plan. Participants will access the necessary tools and techniques to rapidly assess the implementation of a project.

Food Technologists will gain the skills to:

- Implement and maintain risk management systems (e.g. Hazard Analysis and Critical Control Points HACCP)
- Use scientific approaches to develop and improve products and processes

Training Programme: Food Technologist

Level of Delivery: L3

Funding Band: £10000

Optional Qualification: Level 3 Diploma in Food Technology

Minimum Entry Requirements: English GCSE 5.0 (2.7) Level 1 Maths GCSE 5.0 (2.7) Level 1

Programme Duration: 12 months (including 200)

Route: Apprenticeship

Delivery Location: Workplaces online and on-site

Subjects: Food Production, Processing, Packaging, Legislation, Microbiology, Biochemistry

Learn More >



Business Impact

Raising the Bar: Understanding the impact of the Food Tech Programme

Our programme has proven to be a game-changer for manufacturing businesses, delivering skilled professionals who contribute directly to the efficiency, innovation, and safety of food production. Apprentices gain a deep understanding of food science, production processes, and regulatory standards, making them invaluable assets in ensuring product quality and driving continuous improvement.

A key component of the programme is the work-based project, allowing apprentices to apply their knowledge to solve real-world business challenges. These projects often lead to tangible benefits for employers, such as streamlining processes, enhancing product formulations, and improving compliance practices. By addressing specific operational needs, apprentices not only develop their skills but also create lasting value for their employers.

The course equips businesses with forward-thinking professionals who can adapt to industry changes and contribute to future growth. How? Why not check out our dedicated learner case studies.



Incredible Qualifications



Significant Promotions



Figure (£) Returns

INSIGHTS

“One of our apprentices was a QA lead when he started the programme and it helped him gain a more rounded view of the industry looking at the reasons why we have certain rules in place.

He has now moved into operations as an Operations Manager, and he goes into that role with both the technical experience he has gained from both the site and the education he has received as part of the course.

I would say the apprenticeship really teaches the individuals time management and deadlines as well as the technical knowledge and practical skills.”

Lisa Weldon, Group Food Safety Manager, Samworth Brothers

[Learn More >](#)



Success Stories

Culinary Innovators: Get unique insights from our incredible learners

Discover the inspiring journeys of our Food Technologist Level 3 apprentices, who have not only gained expertise but also made a real impact on their workplaces. Through their unique insights, you'll learn how this programme equips individuals with the skills to drive innovation, ensure quality, and contribute to the success of food manufacturing businesses.

Whether you're an aspiring apprentice, line manager or keen decision maker, these case studies showcase how real-world experience and focused training can unlock potential and create lasting value. Dive in and see how our learners have transformed both their careers and the organisations they work for, with a particular focus on their work based projects.



Vitacress Salads Madalina Brutu

View



Innocent Drinks George Jesson

View



Sofina Foods Mihaela Rosnovat

View





Driving Quality

Driving quality training programmes is critical to learner and organisational success

Effective relationships between apprentice, employers, training providers and EPAO's is incredibly important to driving quality and achieving success.

"I can't emphasise enough how important the partnerships are that we build between us, the Employer, EPAO and Apprentice. It simply is what really makes apprenticeships work. That collaboration, the partnership between us all can make or break the quality of the apprenticeship." Jenny Humphreys, Group Sales & Marketing Director of CQM Training & Consultancy speaking at the Annual Apprenticeship Conference 2024.

CQM Training & Consultancy and OAL have a well-established, long-term relationship with OAL to really support apprentices throughout the programme and into assessment as shown in other standards such as Improvement Practitioner Level 4, achieving an 80% distinction rate vs the industry average of 72%*.

Example: Improvement Practitioner Distinctions

CQM
80%

Industry
72%

AT A GLANCE

QUALITY DRIVES

- Optimised experience for learners
- Better qualifications and results
- Applicable skills, knowledge and behaviours
- Lasting change and sustainability
- Measurable organisational benefits including ROI

HOW?

- Effective partnerships between training provider, EPAO, employer & learner
- Clear communication & visibility
- World class resources and support systems
- Rigorous quality and compliance measures
- Feedback and innovation

[Learn More >](#)

**all time figures as of 23/07/2024, based on 169 apprentices delivered to by CQM Training & Consultancy sitting end point assessment with OAL*



Meet Our Team

Discover the people who support the delivery of our incredible food tech programme

We think it's incredibly important to emphasise that any learner and their employers are in very safe hands with our experienced team. From our industry experienced experts who deliver the programme, to our onboarding superstars and key points of contact throughout the programme, meet our friendly team and a bit about them below.



Richard Everitt
Development
Coach



Paulina Dominiak
Development
Coach



Tom Reading
Business
Development
Manager



Jane Pratt
Senior
Administrator



Fran Harrison
Senior
Administrator

Would you like to find out more?

Get in touch with our friendly team today
or sign up to one of our free discovery
events



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