



Proficiency in Food Manufacturing Excellence

Level 2

Overview

These qualifications are designed for learners employed in a food manufacture environment and offer a sustainable Continuous Improvement Programme for the workplace. They will suit learners who are competent at core production and /or manufacturing activities.

Qualification

The level 2 Award/Certificate/Diploma consists of between 10 and 37 credits, which is made up of a number of units based around your work role. In order to identify which qualification and units are most appropriate, we will match your skills against the standards. This provides us with the opportunity to tailor the qualification to suit your individual situation and needs.

Course Requirements

In order to be eligible for the qualification, you will need the following:

- to be currently working in a food manufacturing job role
- have agreement from your employer to allow an assessor to visit you in the workplace
- have a minimum of 3 months prior experience in the food manufacturing environment
- be working a minimum of 15 hours a week

Assessment

Once the appropriate units are agreed, assessment can commence. This takes the format of an assessor working with you in the workplace to observe you carrying out your daily tasks.

Assessments will contain a mixture of:

- observation
- questioning
- witness statements from colleagues

The assessor will plan their visits with you in advance and will accommodate your work pattern and activities in order to gather the appropriate evidence.

Level 2 - Units

Group A		Credits
Unit 1	Work effectively with others in food operations	2
Unit 2	Understand how to work with others in food operations	2
Unit 3	Maintain product quality in food operations	2
Unit 4	Understand how to maintain product quality in food operations	2
Unit 5	Maintain workplace food safety standards in operations	2
		Continued...

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Unit 6	Understand how to maintain workplace food safety standards in operations	2
Unit 7	Maintain workplace health and safety in food operations	2
Unit 8	Understand how to maintain workplace health and safety in food operations	2
Unit 9	Contribute to environmental safety in food operations	2
Unit 10	Understand how to contribute to environmental safety in food operations	2
Unit 11	Contribute to the maintenance of plant and equipment in food operations	3
Unit 12	Understand how to contribute to the maintenance of plant and equipment in food operations	3
Unit 13	Contribute to the development of production specifications in food manufacture	3
Unit 14	Understand how to contribute to the development of production specifications in food manufacture	2
Unit 15	Contribute to sustainable practice in food operations	2
Unit 16	Understand how to contribute to sustainable practice in food operations	2

Group B		Credits
Unit 17	Organise and improve work activities for achieving excellence in food operations	3
Unit 18	Understand how to organise and improve work activities for achieving excellence in food operations	3
Unit 19	Contribute to continuous improvement for achieving excellence in food operations	3
Unit 20	Understand how to contribute to continuous improvement for achieving excellence in food operations	2
Unit 21	Contribute to the measurement and collection of data for achieving excellence in food operations	3
Unit 22	Understand how to contribute to the measurement and collection of data for achieving excellence in food operations	2
Unit 23	Contribute to the application of movement techniques for achieving excellence in food operations	3
Unit 24	Understand how to contribute to the application of movement techniques for achieving excellence in food operations	3
Unit 25	Undertake proactive plant maintenance in food operations	3
Unit 26	Understand how to undertake proactive plant maintenance in food operations	3
		Continued...

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Unit 27	Contribute to the development of Standard Operating Procedures (SOP) in food operations	3
Unit 28	Understand how to contribute to the development of Standard Operating Procedures (SOP) in food operations	2
Unit 29	Reduce and manage conflict in achieving excellence in food manufacture	3
Unit 30	Understand how to reduce and manage conflict in achieving excellence in food operations	3
Unit 31	Contribute to compliance for achieving excellence in food operations	3
Unit 32	Understand how to contribute to compliance for achieving excellence in food operations	2
Unit 33	Contribute to problem diagnosis in food manufacture	2
Unit 34	Understand how to contribute to problem diagnosis in food manufacture	2
Unit 35	Contribute to problem resolution in food manufacture	3
Unit 36	Understand how to contribute to problem resolution in food manufacture	2

Group C		Credits
Unit 37	Principles of HACCP - food safety systems	1
Unit 38	Principles of sustainability in food operations	4
Unit 39	Principles of workplace techniques in food operations	2
Unit 40	Principles of improvement in food operations	3
Unit 41	Principles of continuous improvement techniques (Kaizen) in food operations	3
Unit 42	Principles of flow process analysis in food operations	3
Unit 43	Principles of Measurement System Analysis (MSA) in food operations	3
Unit 44	Principles of lead time analysis in food operations	3
Unit 45	Principles of basic statistical analysis in food operations	3
Unit 46	Principles of Taguchi graphs in food operations	3
Unit 47	Principles of flexible production and manpower systems in food operations	4
Unit 48	Principles of Statistical Process Control procedures (SPC) in food operations	3
Unit 49	Principles of Design of Experiments (DOE) in food operations	3
		Continued...

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Unit 50	Principles of Quality Function Deployment (QFD) in food operations	4
Unit 51	Principles of response surface methodology in food operations	3
Unit 52	Principles of Value Stream Mapping (VSM) in food operations	3
Unit 53	Principles of visual management systems in food operations	3
Unit 54	Principles of analysing and selecting areas for achieving excellence in food operations	2
Unit 55	Principles of Failure Modes and Effects Analysis (FMEA) in food operations	2
Unit 56	Principles of Six Sigma process mapping in food operations	3
Unit 57	Principles of Six Sigma methodology in food operations	3
Unit 58	Principles of Six Sigma metrics in food operations	4
Unit 59	Principles of a set up reduction programme in food operations	4
Unit 60	Principles of mistake / error proofing (Poka Yoke) in food operations	3
Unit 61	Principles of a characteristic selection matrix in food operations	3
Unit 62	Principles of capability studies in food operations	4
Unit 63	Principles of multi-variance charts in food operations	3
Unit 64	Principles of hypothesis testing in food operations	3
Unit 65	Principles of Evolutionary Operations (EVOP) in food operations	3
Unit 66	Principles of central limit theorem and confidence intervals in food operations	3
Unit 67	Principles of Single Minute Exchange of Dies (SMED) in food operations	3

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