

# Food and Drink Process Operator

## Level 2

## Overview

Our Level 2 Food and Drink Process Operator apprenticeship Standard is designed for individuals who wish to develop the skills and knowledge required to work effectively in food and drink production environments.

This apprenticeship covers key areas such as operating production lines, ensuring product quality, adhering to health and safety regulations, and supporting continuous improvement initiatives.


Apprentices will gain hands-on experience in the preparation, processing, and packaging of food and drink products, whilst learning to meet industry standards for safety, quality, and efficiency.

Upon completion, Apprentices will be equipped to contribute to the efficient operation of food manufacturing processes, resulting in the production of high-quality, compliant products.

## What to expect from Linden:

- Bespoke content customised for your organisation and its goals.
- Support from a dedicated Trainer who will support with learning, skills competency and developing evidence. Always aiming for Distinction grade at EPA.
- Individual support and mentoring to make every apprenticeship a success.
- Access to our virtual learning environment.
- Live workshops delivered by specialist Trainers.
- Dedicated Account manager.
- Blended learning approach, distance and face to face visits from your Trainer to suit the employer and learner needs.


## Key information:

 Level:  
**Level 2**

 Duration:  
**12 months**  
(Not including EPA period)

 Format / Delivery:  
**Blended learning model**

 Funding band:  
**£5,000**

 Contextualisation available:  
**Yes**

**Entry Requirements:**  
Apprentices who do not hold evidence of English/ maths qualifications at Level 1 or equivalent will be required to achieve these as part of the programme and prior to End Point Assessment.

**Relevant to:**  
Food and Drink Process Operator,  
Production Line Worker.

# What is included in the Standard:

Knowledge	Skills & Practical Application	
<ul style="list-style-type: none"> <li>• The food and drink sector.</li> <li>• Types of organisations: branded and non-branded, high and low care sites.</li> <li>• Types of food and drink products.</li> <li>• Product origin and end-to-end supply chain.</li> <li>• Customers and consumers requirements.</li> <li>• Seasonal impact on product demand.</li> <li>• Current food and drink trends.</li> <li>• Adding value.</li> <li>• Standard Operating Procedures (SOPs).</li> <li>• Quality assurance requirements.</li> <li>• Tools and equipment used in food and drink production.</li> <li>• Control systems.</li> <li>• Requirements for cleaning, care, and operational checks.</li> <li>• Performance data.</li> <li>• Characteristics and properties of food and drink products.</li> <li>• Stock requirements, control systems and stock rotation.</li> <li>• Food safety &amp; HACCP.</li> <li>• Good manufacturing practice.</li> <li>• Chemical and foreign body contamination prevention.</li> <li>• Metal detectors and non-metallic detection.</li> <li>• Allergen control &amp; labelling.</li> </ul>	<ul style="list-style-type: none"> <li>• Follow food and drink production SOPs.</li> <li>• Apply product quality assurance SOP.</li> <li>• Scan control, monitor and rotate stock.</li> <li>• Check and use tools and operate equipment and machinery.</li> <li>• Clean tools, equipment or lines.</li> <li>• Comply with food safety regulations.</li> <li>• Comply with health and safety regulations and procedures.</li> <li>• Comply with environmental and sustainability regulations.</li> <li>• Identify and resolve issues.</li> <li>• Apply basic continuous improvement techniques.</li> <li>• Apply fault-finding and problem-solving techniques.</li> <li>• Collect and interpret information –text and data.</li> <li>• Record information - paper based or electronic.</li> <li>• Use information technology.</li> <li>• Follow work instructions - verbal or written.</li> <li>• Communicate with colleagues -verbal and non-verbal.</li> </ul>	
<div data-bbox="97 1803 1002 1998">  <p><b>View the Government assessment plan for this Standard:</b></p> <p><a href="#">Click here</a></p> </div>	<th data-bbox="1038 1339 1497 1451">Behaviours</th>	Behaviours
	<ul style="list-style-type: none"> <li>• Put health, safety and food safety first.</li> <li>• Put the environment and sustainability first.</li> <li>• Take ownership of given work.</li> <li>• Team-focus to meet work goals.</li> <li>• Adapt to changing work requests.</li> <li>• Seek learning and development opportunities.</li> </ul>	





