

Food Technologist

Level 3



Overview:

The Level 3 Food Technologist apprenticeship Standard has been designed to equip individuals with the essential skills and knowledge required to work as food technologists in the food manufacturing industry.

This apprenticeship combines on-the-job training with theoretical learning to develop expertise in food safety, quality control, product development, and production processes.

Apprentices will gain a deep understanding of food regulations, ingredient functionality, and the science behind food preservation and packaging, all while contributing to the creation of safe, high-quality food products.

Upon completion, apprentices will be prepared for a range of roles in food manufacturing, ensuring they can contribute to the innovation and efficiency of the industry.

Professional recognition:



Upon successful completion of the apprenticeship and upon receipt of the apprenticeship certificate, individuals are eligible to apply for RSciTech through a shortened application route. Individuals also need to be a member of a professional body that is licensed by the Science Council to be awarded this status. Further information can be found on the Science Council's website.

What to expect from Linden:

- Bespoke content customised for your organisation and its goals.
- Support from a dedicated Trainer who will support with learning, skill 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 3

 Duration:
24 months
(Not including EPA period)

 Format / Delivery:
Blended learning model

 Funding and:
£18,000

 Contextualisation available:
Yes

Entry requirements:

Apprentices who do not hold evidence of English/ maths qualifications at Level 2 or equivalent will be required to achieve these as part of the programme and prior to End Point Assessment. Basic understanding of Food Safety and Haccp advantageous.

Relevant to:

Food & Drink Quality Auditor, Food & Drink Technologist, Food Technologist, New Product Development Technologist, Operations Quality Expert, Process Development Technologist.



What is included in the Standard:

Knowledge	Skills & Practical Application	Behaviours
<ul style="list-style-type: none"> • Legislation and regulations. • Food Safety. • Health and Safety. • Hazard Analysis and Critical Control Points (HACCP). • Basic principles of environmental legislation. • Basic principles of microbiology: common food pathogens and toxins, food hygiene. • Basic principles of food chemistry: composition of food, food nutrition. • How to carry out sensory analysis. • Use and purposes of food industry standards (eg British Retail Consortium, Standard Operating Processes, Quality Management Systems and internal and external specifications). • Internal and external audit processes used in food businesses. • How to collect, interpret and analyse data and complete documentation. • Principles of raw materials: specifications, supply, storage, handling and quality assurance. • The key principles of Continuous Improvement (CI) Management. • Management systems used in food businesses: Good Manufacturing Processes (GMP), Good Hygiene Practices (GHP), process flow and risk management. • Understanding of the drivers of costs and quality. • Methods of pest control and pest prevention. • The functions and processes used in new and existing product development (NPD and EPD). • The food supply chain from end to end, and relationships within it. • Understanding of a range of problem solving techniques, to include root cause analysis and investigation methods. • Appreciation of ethical issues in the food industry. • Understanding of how to cost products. 	<ul style="list-style-type: none"> • Implement and maintain risk management systems (eg Hazard Analysis and Critical Control Points). • 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(CI). • Provide and interpret management data and information (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. • Contribute to Continuous Improvement (CI). • Develop and maintain effective relationships with customers, suppliers and colleague. • Act as a champion for the technical department within the wider business. • Carry out a product costing. • Support product trials. • Use problem solving techniques, to include root cause analysis and investigation methods. • Influence and negotiate with colleagues. 	<ul style="list-style-type: none"> • Safe working – ensures safety of self and others, food safe, challenges safety issues. • Ownership of work – accepts responsibility, is proactive, plans work. • Pride in work – integrity, aims for excellence, time management. • Self-development – proposes objectives to support the business, seeks learning, drives the development of self and other. • Integrity and respect – respect for colleagues, good communication at all levels, adapts style. • Working in a team – builds good relationships with others, works collaboratively, contributes ideas and challenges appropriately. • Problem solving – works to identify and ensure root causes of problems are resolved, demonstrating a tenacious approach. • Responsiveness to change – flexibility to changing working environment and demands. • Company/industry perspective knowledge of company and food industry, acts as an ambassador. • Effective communication – in writing, visually and verbally. • Innovation – demonstrates curiosity to foster new ways of thinking and working.



View the Government assessment plan for this Standard:

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