

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

Functional skills

Maths and English Functional skills qualifications are available at Level 1 and 2 for eligible learners aged 19+. Apprentices aged 16-18 must complete these qualifications as a mandatory part of their programme. For more information, please contact the Linden team.

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"> • The food and drink sector. • Types of organisations: branded and non-branded, high and low care sites. • Types of food and drink products. • Product origin and end-to-end supply chain. • Customers and consumers requirements. • Seasonal impact on product demand. • Current food and drink trends. • Adding value. • Standard Operating Procedures (SOPs). • Quality assurance requirements. • Tools and equipment used in food and drink production. • Control systems. • Requirements for cleaning, care, and operational checks. • Performance data. • Characteristics and properties of food and drink products. • Stock requirements, control systems and stock rotation. • Food safety & HACCP. • Good manufacturing practice. • Chemical and foreign body contamination prevention. • Metal detectors and non-metallic detection. • Allergen control & labelling. 	<ul style="list-style-type: none"> • Personal hygiene. • Health and Safety at Work Act. • Control of Substances Hazardous to Health (COSHH). • Risk assessments and safe systems. • Personal Protective Equipment (PPE). • Isolation and emergency stop procedures. • Emergency evacuation procedures. • Safety equipment. • Environment and sustainability. • Types of pollution and control measures. • Waste reduction and waste streams / Recycling. • Common faults and issues in food and drink production. • Basic continuous improvement techniques: 5S, KAIZEN. • Internal and external audits in the food and drink sector. • Information technology. • General data protection regulation (GDPR). • Documentation requirements for example, line records. • Communication techniques –verbal and non-verbal. • Reporting procedures. • Principles of good team working.
	<div style="background-color: #e0f2f1; padding: 10px; border: 1px solid #ccc;"> <h3 style="text-align: center; margin: 0;">Behaviours</h3> <ul style="list-style-type: none"> • Put health, safety and food safety first. • Put the environment and sustainability first. • Take ownership of given work. • Team-focus to meet work goals. • Adapt to changing work requests. • Seek learning and development opportunities. </div>



Typical learner journey:

	<p>1. Enquiry / Consultation Prospective learners and employers begin their Linden journey with an exploration session to better understand goals and objectives.</p>		<p>5. Learning journey commences With enrolment and induction completed, learners start their learning journey by engaging with regular sessions, workshops, projects, assignments and reviews, with full guidance and support from their dedicated Trainer.</p>
	<p>2. Programme Introduction Learners are invited along with their line managers to an Introduction. This session provides a full programme overview, opportunity for Q&A and agreement of next steps.</p>		<p>6. EPA Prep and Gateway Learners prepare for their End Point Assessment (EPA) by reviewing key concepts and skills essential for demonstrating competency against the skills, knowledge and behaviours set out in the Standard.</p>
	<p>3. Onboarding / Enrolment Learners are sent links to our online enrolment form, skills gap analysis and functional skills diagnostic assessments.</p>		<p>7. End Point Assessment The End Point Assessment is the final evaluation where learners showcase their acquired skills, knowledge and behaviours.</p>
	<p>4. Induction Learners participate in a comprehensive induction with their dedicated Trainer. This session supports understanding of expectations and resources (including an introduction to the e- portfolio).</p>		<p>8. Achievement / Progression Upon successful completion of the EPA, learners celebrate their achievement and may choose to progress to a higher level within the same sector or explore new pathways.</p>

End Point Assessment:

The End Point Assessment consists of three elements.

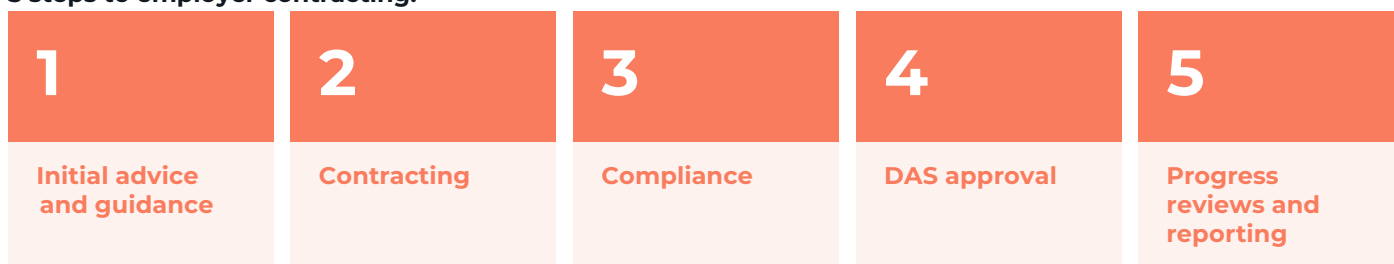
Assessment method	Areas assessed	Weighting
Observation with questions	Knowledge	All assessment methods are weighted equally in their contribution to the overall EPA grade.
Interview underpinned by a portfolio of evidence	Knowledge / Skills / Behaviours	
Multiple-choice test	Knowledge / Skills / Behaviours	



Employer contracting:

All employers who want to utilise the Apprenticeship Levy or Co-investment model are required to contract with a ROATP approved provider and follow the Government approval process for onboarding new learners, securing funding for each apprenticeship Standard via the Digital Apprenticeship Service.

5 steps to employer contracting:



Discussions around apprenticeship intent and requirements of the Standard. Dedicated Linden account manager support from inception through to EPA.

Contract for services issued online for review and electronic signature.

Employer to complete Health & Safety compliance and provide Insurance Liability certification for the apprentices workplace.

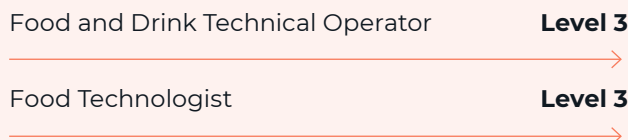
Agreeing learners to enrol and approval on the Digital Apprenticeship Service.



Employers will be invited to attend progress reviews and receive updates throughout their apprentices journey.

Progression options:

On completion of your apprenticeship you may choose to advance to a higher level within the same subject area or explore a completely new pathway.



What our learners have to say:



I hope to continue my learning at some point in the future and would highly recommend yourself and Linden to any company wishing to invest in their people.

Louisa



You were always available when I needed extra support.

Jillian



Contact us today:

For more information about Apprenticeships at Linden, call us on **0800 2980632** or visit our website at: **lindenmanagement.org.uk**

