

Food and Drink Process Operator Apprenticeship Standard 130



Course Overview

Process Operators work in the manufacturing sector of the food and drink industry. They may be employed in a company that specialises one type of product, e.g. ready meals, soft drinks or confectionary, or in a company that makes a wide range of different products. Process Operators typically work on production lines within food manufacturing plants. The industry uses excellent manufacturing processes and highly automated equipment and technology to ensure it remains competitive, and produces food and drink products to strict food safety and quality standards.

You may be required to attend some sessions to cover knowledge requirements.

You will have regular meetings with your assessor approx. every six to eight weeks and gain technical experience on the job.

What You Will Study

Learners must achieve KSB (Knowledge, Skills and Behaviours) to enter Gateway for EPA (End Point Assessment). The KSB set out what the learners need to know and need to do in order to perform effectively in their role at work.

Attendance Expectations

There may be a requirement to attend some sessions notification will be given in advance of these. You will be expected to meet with your assessor every six to eight weeks.

How You Will Be Assessed

You will produce/develop evidence building an electronic portfolio covering a range of methods (observations, work products, witness testimonies, projects, assignments and case studies). Your assessor will agree and arrange to observe you on site, working with you and your manager determining your level of knowledge, skills and behaviours.

On completion of this programme, Process Operators will be able to carry out production operations using a range of equipment and will be able to carry out basic fault finding on the equipment they work with. They will be able to handle food products safely and hygienically. They will be able to follow Standard Operating Procedures (SOPs) to maintain quality and to ensure products meet customer requirements.

START DATE	LEVEL
Flexible start dates	Level 2
STUDY MODE	DURATION
Full-time	12 months
AWARDING BODY	LOCATION
Occupation Awards Limited	Workplace Based



For further information about this course, including Entry Requirements, Assessments and Further Study, scan the QR code.

Need More Information?

For additional course information please contact the Course Information Team on **01924 789111** or email courseinfo@heartofyorkshire.ac.uk.

To learn more about the Heart of Yorkshire Education Group, our facilities and how we can support you please visit our website www.heartofyorkshire.ac.uk.

Quick Links



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Entry Requirements

Level 1 English and Maths.

Fee Information

Please contact the Apprenticeship Recruitment Team on 01924 789469 or email apprenticeships@heartofyorkshire.ac.uk

Further Study

On achievement of this qualification progression to a higher level of learning and achievement can be considered.

The qualifications that should be considered include:

- OAL Level 3 Diploma in Food and Drink Operations
- Team Leading or Supervisory Management qualifications
- Food Science and Technology qualifications
- Food Safety and HACCP qualifications
- Health and Safety qualifications
- Quality Assurance or Auditing qualifications
- Specialist sector specific qualifications e.g. artisan or advanced craft operations

