Why Work as a... Food and Drink Process Operator

A solution for your training needs and career progression

ROLE OVERVIEW

The broad purpose of the occupation is to complete food and drink processing procedures to contribute to the manufacture of safe and compliant food products. They support technical operators to complete start up, set up, line changeovers, and shut down of food and drink production lines and machinery. They monitor product quality and throughput against key performance indicators.

KEY POINTS

- **Level:** 2
- **Duration:** 12 months + End Point Assessment
- Entry requirements: You may be required to undertake training in maths and English. See <u>HERE</u> for more information
- Career progression: This apprenticeship can lead to the Food and Drink Technical Operator Level 3

South Yorkshire Apprenticeship Hub

www.southyorkshireapprenticeships.org

Live Vacancies

Supporting individuals and businesses across South Yorkshire

KNOWLEDGE REQUIREMENTS



- Food and drink process operator's role. Position within business. How it adds value to customer and consumer. Limits of autonomy
- Tools and equipment used in food and drink production. Control systems. Requirements for cleaning, care, and operational checks
- Characteristics and properties of food and drink products: ambient, frozen, fresh, chilled, confectionery, liquid. Handling requirements. Effects of external influences
- Common faults and issues in food and drink production.
 Problem solving
- Basic continuous improvement techniques: 5S, KAIZEN
- Internal and external audits in the food and drink sector
- Reporting procedures

SKILL REQUIREMENTS



- Follow food and drink production SOPs
- Scan control, monitor and rotate stock
- Check and use tools and operate equipment and machinery
- Comply with food safety regulations and procedures
- Comply with environmental and sustainability regulations and procedures. Identify and segregate resources for reuse, recycling and disposal
- Identify and resolve issues. Report issues
- Apply basic continuous improvement techniques
- Apply fault-finding and problem-solving techniques to common problems
- Collect and interpret information text and data
- Record information paper based or electronic
- Communicate with colleagues verbal and non-verbal

BEHAVIOUR REQUIREMENTS



- 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