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1 Giltspur Street
London
EC1A 9DD
T +44 (0)20 7294 2468
F +44 (0)20 7294 2400
www.cityandguilds.com

City & Guilds

Level 3 Diploma for proficiency in food manufacturing excellence (600/0764/3)

OVERVIEW

What does this qualification cover?

This qualification covers the advanced practical skills and knowledge required to work in jobs with responsibility for supporting continuous improvement, increasing productivity and implementing 'lean' production methods in a food and drink manufacturing environment.

There is a large volume of units within this qualification covering maintenance of product quality, food safety standards, continuous improvement techniques, and statistical analysis of food manufacturing operations.

You will take a mixture of mandatory and optional units depending on your role within the food manufacturing process

This is a Framework qualification.

Who could take this qualification?

This qualification is suitable if you wish to pursue a career in a continuous improvement/lean manufacturing/change management role within food and drink manufacturing. Ideally you should already have completed the Level 2 Certificate in Food Manufacturing Excellence (501/1756/7) qualification or have an understanding of basic continuous improvement processes within a manufacturing environment.

This qualification is suitable if you are aged 16 years old or over.

WHAT COULD THIS QUALIFICATION LEAD TO?

This qualification could lead to jobs such as:

- Productivity technician
- Business operative
- Team supervisor
- Technical assistant



You could progress onto the 'Food & Drink' apprenticeships or the following Institute of Leadership and Management (ILM) qualifications:

- Level 3 Award in First Line Management (500/3586/1)
- Level 3 Diploma in First Line Management (500/3587/3)
- Level 3 Certificate in First Line Management (500/3585/X)

WHO SUPPORTS THIS QUALIFICATION?

This qualification is supported by 'Seafish'