



Proficiency in Food Manufacturing Excellence

This qualification is designed for people working in the food manufacture or the supply chain environment. The qualification offers a Continuous Improvement Programme within the workplace. The qualification offers learners the opportunity to develop skills and knowledge required to prove competency at work. This qualification will suit learners who are established in production and/or manufacturing job role considering opportunities to develop existing skills and knowledge to support continuous improvement in the workplace.

The Proficiency in Food Manufacturing Excellence is available 100% fully funded if delivered in the workplace by Intrinsic Training Solutions.

Please contact Intrinsic Training Solutions by e-mail enquiry@intrinsictraining.com phoning:01536 521024 or use this [convenient contact form - click here](#).

This Food Manufacturing Excellence qualification offers a contextualised qualification for the food production environment using Lean Manufacturing techniques which have been used for many years but perhaps not to the fullest extent to maximise the full potential to create a continuous improvement culture within an organisation. Change management is at the centre of this qualification where communication and working together as a team are crucial to the success of Food Manufacturing Excellence.

It is perhaps obvious that the aim of food production businesses have to try to minimise the fixed costs or change them to variable costs. In this way the costs vary when production either increases or decreases. As the fixed costs have to be met regardless of the production output.

The techniques we use in this qualification are trying to identify ways use Lean Manufacturing. This is a way of identifying ways to reduce costs within the production environment using recognised techniques that have been adapted from very successful use in the manufacturing of cars - particularly Toyota cars.

The techniques, if used and applied correctly, are aimed at improving performance throughout a production environment. this could be from a production line, an individual machine or a full department.

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Food production businesses are under continuous pressure to reduce costs all the time and increase profitability and adapting Food Manufacturing Excellence or Lean Manufacturing wholeheartedly can deliver that additional extra profit.

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To achieve the full level 2 Certificate, learners must achieve a minimum of 37 *Credits* comprising of the following combination of *credits* from each of the Unit groups. This is referred to as the 'Rules of Combination' and it is very important to check and double check the units of combination are correct. If the 'Rules of combination' are incorrect when claiming the full certificate for this qualification the claim for the certificate will be rejected.

Food Manufacturing Excellence Rules of Combination	
Group A	A minimum of 12 credits
Group B	A minimum of 12 credits
Group C	It is not mandatory to take any credits from Group C, but up to 7 credits can be achieved.
Any further <i>credits</i> achieved up to 36 <i>credits</i> will be recorded with all units that have been achieved towards the qualification.	

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Food Manufacturing Excellence Units (1284-21) Group A Units Working with Others – Remember minimum 12 credits				
Group A	Unit Title – Remember minimum 12 credits	Credit Value	GLH	Level
201	Work effectively with others in food operations	2	15	2
202	Understand how to work effectively with others in food operations	2	18	2
203	Maintain product quality in food operations	2	5	2
204	Understand how to maintain product quality in food operations	2	11	2
205	Maintain workplace food safety in operations	2	16	2
206	Understand how to maintain workplace food safety in operations	2	20	2
207	Maintain workplace health and safety in food operations	2	4	2
208	Understand how to maintain workplace health and safety in food operations	2	18	2
209	Contribute to environmental safety in food operations	2	5	2
210	Understand how to contribute to environmental safety in food operations	2	11	2
211	Contribute to the maintenance of plant and equipment in food operations	3	30	2
212	Understand how to contribute to the maintenance of plant and equipment in food operations	3	20	2
213	Contribute to the development of product specifications in food manufacture	3	25	2
214	Understand how to contribute to the development of product specifications in food manufacture	2	14	2
215	Contribute to sustainable practice in food operations	2	3	2
216	Understand how to contribute to sustainable practice in food operations	2	14	2

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Food Manufacturing Excellence Units Group B Tools & Techniques				
Remember - Minimum of 12 Credits				
217	Organise and improve work activities for achieving excellence in food operations	3	13	2
218	Understand how to organise and improve work activities for achieving excellence in food operations	3	14	2
219	Contribute to continuous improvement for achieving excellence in food operations	3	14	2
220	Understand how to contribute to continuous improvement for achieving excellence in food operations	3	14	
221	Contribute to the measurement and collection of data for achieving excellence in food operations	3	14	2
222	Understand how to contribute to the measurement and collection of data for achieving excellence in food operations	2	12	2
223	Contribute to the application of improvement techniques for achieving excellence in food operations	3	12	2
224	Understand how to contribute to the application of improvement techniques for achieving excellence in food operations	3	18	2
225	Undertake proactive plant maintenance in food operations	3	14	2
226	Understand how to undertake proactive plant maintenance in food operations	3	17	2
227	Contribute to the development of Standard Operating Procedures (SOP) in food operations	3	12	2
228	Understand how to contribute to the development of Standard Operating Procedures (SOP) in food operations	2	9	2
229	Reduce and manage conflict in achieving excellence in food operations	3	11	2
230	Understand how to reduce and manage conflict in achieving excellence in food operations	3	11	2
231	Contribute to compliance for achieving excellence in food operations	3	17	2
232	Understand how to contribute to compliance for achieving excellence in food operations	2	10	2
233	Contribute to problem diagnosis in food manufacture	2	10	2
234	Understand how to contribute to problem diagnosis in food manufacture	2	15	2
235	Contribute to problem resolution in food manufacture	3	13	2
236	Understand how to contribute to problem resolution in food manufacture	2	18	2

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Food Manufacturing Excellence Units Group C

It is not mandatory to take any credits from Group C, but up to 7 credits can be achieved.

Unit Number	Unit Title	Credit Value	GLH	Level
237	Principles of HACCP Based Food Safety Systems	1	8	2
238	Principles of food sustainability in food operations	4	34	3
239	Principles of workplace organisation techniques in food operations	2	12	3
240	Principles of improvement in food operations	3	16	3
241	Principles of continuous improvement techniques (Kaizen) in food operations	3	15	3
242	Principles of flow process analysis in food operations	3	19	3
243	Principles of Measurement System Analysis (MSA) in food operations	3	16	3
244	Principles of lead time analysis in food operations	3	16	3
245	Principles of basic statistical analysis in food operations	3	18	3
246	Principles of Taguchi Linear graphs in food operations	3	18	3
247	Principles of flexible productions and manpower systems in food operations	4	25	3
248	Principles of Statistical Process Control procedures (SPC) in food operations	3	21	3
249	Principles Design of Experiments (DOE) in food operations	3	16	3
250	Principles of Quality Function Deployment (QFD) in food operations	4	21	3
251	Principles of response surface methodology in food operations	3	17	3
252	Principles of Value Stream Mapping (VSM) in food operations	3	18	3
253	Principles of visual management systems in food operations	3	19	3
254	Principles of analysing and selecting areas for achieving excellence in food operations	2	12	3
255	Principles of Failure Modes and Effects Analysis (FMEA) in food operations	2	12	3
256	Principles of Six Sigma process mapping in food operations	3	18	3
257	Principles of Six Sigma methodology in food operations	3	17	3
258	Principles of Six Sigma metrics in food operations	4	22	3
259	Principles of a set-up reduction programme in food operations	4	22	3
260	Principles of mistake/error proofing (Poke Yoke) in food operations	3	20	3
261	Principles of characteristics selection matrix in food operations	3	19	3
262	Principles of capability studies in food operations	4	22	3
263	Principles of multi-variance charts in food operations	3	17	3
264	Principles of hypothesis testing in food operations	3	22	3
265	Principles of Evolutionary Operations (EVOP) in food operations	3	22	3
266	Principles of central limit theorem and confidence intervals in food operations	3	20	3
267	Principles of Single Minute Exchange of Dies (SMED) in food operations	3	22	3