



tasty
CAREERSTM
in food & drink



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**ALL ABOUT
APPRENTICESHIPS**

Tuck in to find out!

WHAT IS AN APPRENTICESHIP?

An apprenticeship is a real paid job where you will learn the skills, knowledge and behaviours needed to perform your role. You will work through a combination of on-the-job training with your employer and part time off-the-job studying with your training provider.

Apprenticeships range from intermediate (level 2) all the way up to a master's degree (level 7).

What about the pay?

In your first year the minimum you will be paid is the apprenticeship wage. This is just a minimum amount though and employers may pay you more than this.

After a year your pay will increase to the national minimum wage for your age group.

What you actually get paid for:

- Your normal working hours (minimum of 30 per week)
- Any training that's part of your apprenticeship qualification
- A minimum of 20 days' holiday per year, plus bank holidays

97% of apprentices said their ability to do their job had improved after finishing their apprenticeships

WHAT DO YOU GET OUT OF IT?

- A widely respected and industry recognised qualification
- Education and training that will not cost you a penny. Even the degree apprenticeships!
- 1-6 years of industry experience
- A full time wage
- Functional skills qualifications in maths and english
- Access to apprenticeship student discounts

Where could an apprenticeship take you?

The qualifications you gain can be used to begin or progress your career in the food and drink industry.

You can use the experience, qualifications and transferable skills to apply for new opportunities.

You can continue your education through full-time, part-time or work-based study.



92% of apprentices said their career prospects had improved as a result of doing an apprenticeship

HOW DO YOU APPLY FOR AN APPRENTICESHIP?

At Tasty Careers, we've made it super easy for you to see what apprenticeships are available.

Visit our job vacancies page to see live apprenticeship vacancies.

Visit the courses page to find a college/uni/training provider that can deliver an apprenticeship.

Follow us on Twitter or Facebook for latest updates on job vacancies, courses, food industry careers advice and much more.

Visit the Government's apprenticeship website gov.uk/apply-apprenticeship.

On average, achieving a level 2 apprenticeship boosts earnings by

11%



INTERMEDIATE & ADVANCED APPRENTICESHIPS

The intermediate (level 2) apprenticeships are considered to be equivalent to 5 GCSE's grade 4-9 / A-C. In most cases they will take 12 months to complete.

The advanced (level 3) apprenticeships are considered to be equivalent to 2 A Levels and will usually take 12-18 months to complete.

What do you need?

Typically intermediate and advanced apprenticeships do not have any mandatory qualification requirements; however employers are expected to set their own which may include a minimum entry level in English and maths.

EXAMPLE - FOOD & DRINK PROCESS OPERATOR

Level: 2 (Intermediate Apprenticeship)

Duration: Typically 12-24 months

Every day producers, manufacturers and retailers make and sell millions of innovative food products to consumers in the UK and around the world. It is imperative that Process Operators in the industry have the skills and knowledge to ensure our food products, which millions of people consume every day, are safe.

What will you study?

- How a product is made, including where ingredients come from and how a supply chain works
- How to handle products, clean equipment and identify faults with machinery
- How to monitor product quality and how to identify opportunities for improvement
- How to work effectively in a team to ensure products have a consistent quality
- Health and safety in the workplace

HIGHER APPRENTICESHIPS

A higher level apprenticeship (level 4 or 5) is the apprenticeship equivalent of a higher national diploma (HND), a higher national certificate (HNC) or a foundation degree. The higher apprenticeships will usually take 18-36 months to complete.

What do you need?

The requirements for higher level apprenticeships vary but typically you will need to have a minimum 5 GCSEs grade 4-9 / A-C, which will often need to include English language and maths. You may also need relevant industry experience and/or qualifications.

EXAMPLE - ADVANCED DAIRY TECHNOLOGIST

Level: 5

Duration: Typically 36 months

Advanced Dairy Technologists play a pivotal role in the dairy industry. From a base of strong dairy science and technology knowledge they ensure that raw materials are manufactured into a wide range of finished products including liquid milks, cheeses, ice creams etc.

What will you study?

- The development of new dairy products
- How graded dairy products are manufactured
- How to operate and control manual and automated dairy unit operations
- How to manage dairy operation projects
- The testing and analysis of products and how to interpret and use the results
- Microbiology in relation to dairy products

DEGREE APPRENTICESHIPS

A degree apprenticeship can be a Bachelor's degree (level 6) or a master's degree (level 7) and they generally take 4-6 years to complete.

What do you need?

Usually you will need 3 A levels (grade A-C) or an equivalent industry recognised qualification, but the requirements will vary a lot depending on the programme you choose. Some, like engineering, will require you to have built up your occupational experience through the relevant level apprenticeships.

EXAMPLE - FOOD INDUSTRY TECHNICAL PROFESSIONAL DEGREE

Level: 6

Duration: Typically 4 years

Technical Professionals are passionate about their industry. They utilise their knowledge to ensure the smooth transition of food and drink products from farm to fork.

What will you study?

- How food products are manufactured, including food science and sustainable production
- The technology behind food processing
- The principles of product development and innovation
- Food safety and sustainable production
- Team management skills

