



tasty
CAREERS™
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.



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