

# **On-line Award in Food Industry Fundamentals**

**Level 3 on EQF**



# Target Candidates

1. For people who have just been recruited by the company and who need some basic foundations before they start work.
2. For Job seekers who want to enter the Food & Drinks sector and need entry qualifications before being considered for selection (ie. Can be used as a form of screening).
3. For people who want a short conversion programme to the sector ie. people within a company working in sales who would like foundations in manufacturing/technical.



# Scope of Programme

❑ All the general aspects of inductions are covered (ie. This forms typically 80% of the total induction). The company can then focus on company specific elements.

❑ Broad technical information about the particular industry.

Note – there is a menu of Awards to choose from and the difference between each is in the technical modules offered;

- 1. Award in Food Industry Fundamentals**
- 2. Award in Meat industry Fundamentals**
- 3. Award in Dairy Industry Fundamentals**
- 4. Award in Brewing Industry Fundamentals**



# Programme Objectives

- ☐ To give candidates the opportunity to demonstrate to the employer that they are enthusiastic about entering the industry.
- ☐ Successful completion of assessments will demonstrate to the company a certain competence level which fulfils compliance requirements and reduces the time (and cost) required by the company to spend on formal inductions.
- ☐ To enable candidates to gain a recognized European Qualification.



# Training & Assessment & Duration

- ☐ All Lessons and assessments are on-line. There are 2 multi-choice assessments. A 70% pass mark is required for both assessments.
  
- ☐ Approx 20 standard learning hours required (13hrs – 18hrs understanding learning materials plus 2 hours assessment).



# Registration & Certification

- ☐ For Registration, contact taste4success skillnet. Taste4success will register you and give you a link, username & password.
- ☐ Input Name, email, Date of Birth, Address / system allocates candidate a unique id number.
- ☐ On successful completion of assessments, candidates can print off the Cert online. For authenticity, the certificate carries the unique id number associated with the candidate username.
- ☐ The certificate would be presented by the candidate to the company before starting employment as proof of successful completion of the programme.



# Sample Cert



The Award in Food Industry Fundamentals

has been awarded to

[certificate\_student\_name]

who registered with Sapphire Training & Development.

This programme is at Level 3 on the EQF (European Qualifications Framework).

Award Date: [certificate\_student\_date]

Unique Student Code: [certificate\_code]

A handwritten signature in black ink that reads "Le Jali".

Certified Assessor



# Link takes you to login page

The screenshot shows a web browser window with the address bar displaying `http://hibernianbrewingschool.com/foodfc/`. The page features a logo for "Taste 4 Success SKILLNET" and a large banner image of various fruits and vegetables. Overlaid on the banner is a dark box with the text "Welcome to Food Industry Fundamentals" and a grey button labeled "Please Click on Programmes". A login form is visible on the right side of the banner, containing fields for "USERNAME" (with the value "gergalvin") and "PASSWORD" (masked with dots), a "REMEMBER ME" checkbox, and "LOG IN" and "SIGN UP" buttons. The browser's taskbar at the bottom shows various application icons and the system clock indicating 22:02 on 02/12/2014.

LOGIN | SIGN UP

USERNAME  
gergalvin

PASSWORD  
.....

☐ REMEMBER ME

LOG IN SIGN UP

Welcome to Food Industry Fundamentals

Please Click on Programmes



# Programmes

HOME > PROGRAMMES

CLICK ON APPROPRIATE PROGRAMME



Award in Meat Industry  
Fundamentals (Level 3  
on EQF)

☆☆☆☆☆ PRIVATE COURSE  
(REVIEWS)

HBS ADMIN



Award in Brewing  
Industry Fundamentals  
(Level 3 on EQF)

☆☆☆☆☆ PRIVATE COURSE  
(REVIEWS)



Award in Dairy Industry  
Fundamentals (Level 3  
on EQF)

☆☆☆☆☆ PRIVATE COURSE  
(REVIEWS)



Award in Food Industry  
Fundamentals (Level 3  
on EQF)

☆☆☆☆☆ CONTINUE  
(REVIEWS) COURSE

HBS ADMIN  
2 Students



## Award in Food Industry Fundamentals (Level 3 on EQF)

★★★★★ ( 0 REVIEWS )

2 STUDENTS

### Instructors



HBS ADMIN

HOME

CURRICULUM

HOME > COURSE > AWARD IN FOOD INDUSTRY FUNDAMENTALS (LEVEL 3 ON EQF)

## Award in Food Industry Fundamentals (Level 3 on EQF)

This programme incorporates basic fundamentals for anybody about to start work in the Food industry.

2 STUDENTS ENROLLED



Welcome to the Award in Food Industry Fundamentals.

This programme is certified at Level 3 on the EQF (European Qualifications Framework).

### Programme Contents

The programme consists of 13 Lessons as outlined below;

1. Overview of Food sector
2. Principles of various food processes in Food Manufacture
3. Food Technology, equipment and control systems
4. Quality Standards in Food Manufacture

CONTINUE COURSE

CONTINUE  
COURSE

11 MONTHS

COURSE CERTIFICATE



## HBS ADMIN

LESSON 1 OVERVIEW OF FOOD SECTOR

## LESSON 3 EQUIPMENT, CONTROL SYSTEMS AND MANAGEMENT INFORMATION SYSTEMS IN FOOD MANUFACTURE

## LESSON 6 HEALTH AND SAFETY IN FOOD MANUFACTURE

## LESSON 7 BEHAVIOURAL BASED SAFETY

## LESSON 8 ENVIRONMENT CONSIDERATIONS IN FOOD MANUFACTURING

## LESSON 9 HYGIENE AND CLEANING IN

## LESSON 10 MICRO AND FOOD SAFETY

## LESSON 11 ALLERGEN CONTROL IN FOOD MANUFACTURING

## LESSON 12 HACCP IN FOOD MANUFACTURING

## LESSON 13 MANUAL HANDLING IN FOOD MANUFACTURE

## FOOD SAFETY QUIZ 1

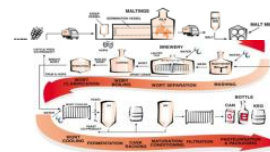
FOOD INDUSTRY FOUNDATIONS TEST

## Lesson 2 Process Overviews - Food Nov2014

- ## Process Overviews of Various Food Processes



## Lesson 2



◀ PREV    NEXT ▶

**MARK THIS UNIT COMPLETE**

**NEXT UNIT >**



## Food Industry Foudations Test

START QUIZ

Welcome to the test on Food Industry Foundations.

Please answer all 35 questions with the allocated time of 40mins.

A pass mark of 70% is required and your result can be accessed at the end of the test.

TIME REMAINING

# 40:00

MINS SECS

QUESTION 1 2

QUESTION 2 2

QUESTION 3 2



## Food Industry Foudations Test

SUBMIT QUIZ

The Irish agri-food sector accounts for approx. what %age of Irish jobs

- ☐ 2%
- ☐ 8%
- ☐ 16%
- ☐ 23%

SAVE ANSWER

NEXT QUESTION >

TIME REMAINING

**39:30**

MINS SECS

QUESTION 1 2

QUESTION 2 2



# Gaining the Cert

- ☐ Two attempts to pass the test. Need to send an email to Sapphire to reset if there is any failure.
- ☐ If successful, the candidate details (ie. Name & unique id number) transfer automatically to the cert as well as the date of successful completion.
- ☐ This cert can then be presented to the potential employer as proof of successful completion of the programme.



# Sample Cert



The Award in Food Industry Fundamentals

has been awarded to

[certificate\_student\_name]

who registered with Sapphire Training & Development.

This programme is at Level 3 on the EQF (European Qualifications Framework).

Award Date: [certificate\_student\_date]

Unique Student Code: [certificate\_code]

A handwritten signature in black ink that reads "Le Gali".

Certified Assessor





# Award in Meat Industry Fundamentals

## Meat

1. Overview of Food & Drinks sector
2. Introduction to Knives
3. Knife Sharpening and knife maintenance
4. Slaughtering & chills
5. Boning & Trimming
6. Quality systems and Standards
7. Food Safety
8. Health & Safety
9. Behavioural Safety
10. Hygiene & Cleaning
11. Environment & emissions
12. Allergen control
13. HACCP
14. Manual Handling



# Award in Dairy Industry Fundamentals

## Dairy

1. Dairy and Food industry overview
2. Principles of various processes in Dairy Industry
3. Equipment used in the Dairy industry
4. Cleaning in Place (CIP) and sterilising
5. Milk Intake and Testing
6. Milk Separation, standardisation, homogenisation
7. Cheese production
8. Cream and butter processes
9. Ice cream process
10. Milk proteins
11. Yogurt production
12. Food Safety in Manufacturing
13. Health & Safety in Food Manufacture
14. Manual Handling
15. Environment & emissions

# Award in Brewing Industry Fundamentals

## **Brewing**

1. A short history of beers
2. Brewing raw materials overview
3. Brewing process overview
4. Packaging overview
5. Beer flavours and flavour evaluation
6. Tasting and profiling beer styles
7. Beer analysis
8. Beer and Food
9. Global Beer challenge
10. Beer and Health
11. Home brewing
12. Food Safety in Manufacturing
13. Health & Safety
14. Manual Handling
15. Environment & emissions



# Award in Food Industry Fundamentals

## Food

1. Overview of Food & Drinks sector
2. Food Process Overviews
3. Food Equipment, Technology & Systems
4. Quality & Compliance Standards in Manufacture
5. Food Safety in Manufacture
6. Health & Safety in Manufacture
7. Behavioural Safety
8. Environment & emissions
9. Hygiene & Cleaning
10. Microbiology & Food Safety
11. Allergen Control
12. HACCP
13. Manual Handling



# Programme

- ☐ Simple to access.
- ☐ Robust assessments that carry certification.
- ☐ Authentic identification of candidate.
- ☐ Onus put on candidate.
- ☐ Represents value to company and candidate.
- ☐ From a company perspective – minimal input for max output.