

**DEGREE APPRENTICESHIP**

# FOOD INDUSTRY TECHNICAL PROFESSIONAL

BSc (Honours) Professional Practice in Food Technology

## ► OVERVIEW

The Food Industry Technical Professional Degree Apprenticeship is a unique programme combining honours level education with workplace learning to help address technical knowledge and skills gaps in the food industry.

The apprenticeship provides an alternative to graduate recruitment and the opportunity to 'grow your own talent'. It aims to nurture employees' commitment to their organisation by enabling them to pursue academic learning alongside work.

Rigorously mapped against the standard for the Food Industry Technical Professional Degree Apprenticeship, the apprenticeship has been developed in collaboration with representatives of the food industry and higher education institutions. It covers all the core knowledge, skills and behaviours the food industry expects thriving employees in technical roles to possess, and leads to a BSc (Honours) Professional Practice in Food Technology.

The programme makes extensive use of Sheffield Hallam University's state-of-the-art laboratory and processing facilities to foster the practical and intellectual skills employees need to excel and provide leadership in tomorrow's food industry.



## ▶ BENEFITS TO YOU

- Nurture and reward employee loyalty in a mutually-beneficial manner that supports personal and business growth.
- Get immediate access to a motivated resource – even in their first year, learners are able to offer a cost-effective contribution to projects, such as quality control, supply chain management and food labelling.
- Projects are negotiated with employers to ensure they benefit all parties.

## ▶ KEY INDUSTRY DRIVERS

- Food manufacturers face a critical skills gap and will need 109,000 new recruits by 2022 ([www.fdf.org.uk](http://www.fdf.org.uk)).
- As food manufacturing technology evolves rapidly, the food industry needs access to a highly-skilled workforce able to grow with the technology.
- Management of control measures for established and emerging pathogens is essential to maintain customer confidence in the food sector.
- The introduction of the apprenticeship levy.

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Entry requirements	<ul style="list-style-type: none"><li>• Normally GCSE English language and mathematics at Grade C or above, or equivalent.</li><li>• For school leavers as direct entrants into the business, 112 UCAS points or equivalent (one A level in a science or food technology is required).</li><li>• For post experience applicants, one A level or equivalent and relevant work experience.</li><li>• In the absence of A levels, admission based on a judgement of suitable work experience taken by the course leader.</li><li>• Applicants whose first language is not English must have an IELTS score of level 6.0 or above.</li></ul>
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Duration	<ul style="list-style-type: none"><li>• The programme is usually delivered over three years.</li></ul>
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Delivery method	<ul style="list-style-type: none"><li>• Typically, learners attend the University for three or four days at a time, six times in their first year, decreasing to five times in their second as they become more autonomous and four times in their final year as they undertake a major company-based project.</li></ul>
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Assessment	<ul style="list-style-type: none"><li>• Assessed tasks are varied and include scientific reports, workplace audit reports, technical portfolios, presentations and examinations.</li><li>• Subject to confirmation, the end-point assessment is likely to include a professional portfolio, a project report and an interview.</li></ul>
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Award info	<ul style="list-style-type: none"><li>• Participants will gain the BSc (Honours) Professional Practice in Food Technology and successful apprentices will be eligible to apply for membership with the Institute of Food Science &amp; Technology (IFST) and attain Registered Science Technician status.</li></ul>
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Fees	<ul style="list-style-type: none"><li>• Employers who pay the apprenticeship levy can use their payments to cover course fees and assessment.</li><li>• If your organisation doesn't pay the levy, you can still access government funding to cover at least 90% of course fees.</li><li>• Fee amounts vary depending on your exact requirements. Please contact us to find out more.</li></ul>
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