

NVQ Food Manufacture Level 3—Specialist Skills Pathways

Pathway Number:

- 1 Specialist Craft Bakery Skills
- 2 Specialist Meat and Poultry Skills
- 3 Specialist Management Skills
- 4 Specialist Supply Chain Skills
- 5 Specialist Technical Skills
- 6 Specialist Improvement Skills

8 units to be taken in total comprising either: -

1 (M) Mandatory unit plus 5 group (A) units and 2 group (B) units

Or

1 (M) Mandatory unit and 7 group (A) units

If you are unsure as to which units are most appropriate for your role, the assessor will discuss this with you in further detail.

NVQ Food Manufacture Level 3—Specialist Skills Pathways

<i>Pathway Number</i>	1	2	3	4	5	6
Develop and implement operational plans for your area of responsibility	B	B	A	B	B	B
Manage a project	B	B	B	B	B	B
Manage your own resources and professional development	A	A	A	A	A	A
Communicate effectively	A	A	M	M	M	M
Organise planning and review meetings in food manufacture	B	B	B	B	B	B
Develop productive working relationships with colleagues	A	A	A	B	B	B
	B					B
Enable learning through coaching	B	B	A	B	B	B
Enable learning through demonstrations and instructions	B	B	A	B	B	B
Allocate and monitor the progress and quality of work in your area of responsibility	B	B	A	B	B	B
Monitor and maintain required standards of conduct in food manufacture	B	B	A	B	B	B
Recruit, select and keep colleagues	B	B	A	B	B	B
Manage and store information	B	B	A	B	B	B
Interpret and communicate information and data in food manufacture	B	B	A	B		B
Plan how to improve your sales and marketing	B	B	A	B		B
Improve your sales and marketing	B	B	A	B		B
Implement business to business motivation activity	B	B	A	B		B
Monitor and solve customer service problems	B	B	A	B		B
Monitor and Evaluate customer service in food manufacture	B	B	A	B	B	B
Control product quality in food manufacture	B	B	B	B	A	A
Carry out sampling for quality control in food manufacture	B	B	B	B	A	A
Carry out testing for quality control in food manufacture	B	B	B	B	A	A
Monitor and control quality of work activities in food manufacture	B	B	B	B	A	A
Monitor and control throughput to achieve target in food manufacture	B	B	B	B	A	A
Implement and evaluate an improvement programme in food manufacture	B	B	B	B	A	A
Carry out quality audits in food manufacture	B	B	B	B	A	A
Raise food safety awareness in manufacture	B	B	B	B	A	B
Monitor food safety at critical control points in manufacture	M	M	A	A	A	A



Helping you achieve your goals

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<u>Pathway Number</u>	<u>1</u>	<u>2</u>	<u>3</u>	<u>4</u>	<u>5</u>	<u>6</u>
Contribute to continuous improvement of food safety in manufacture	B	B	B	B	A	B
Control and monitor safe supply of raw materials and ingredients in food manufacture	B	B	B	B	A	B
Monitor Procedures to control risk to health and safety	A	A	B	B	A	B
Promote a health and safety culture within the workplace	B	B	B	B	A	B
Conduct an assessment of risks in the workplace	B	B	B	B	A	B
Maintain, promote and improve environmental good practice in food manufacture	B	B	B	B	A	B
Monitor health, safety and environmental systems in food manufacture	B	B	B	B	A	B
Support commissioning of plant, equipment and processes in food manufacture	B	B	B	B	A	B
Maintain plant and equipment in food manufacture	B	B	B	B	A	B
Develop test samples in food manufacture	B	B	B	B	A	B
Develop product specifications in food manufacture	B	B	B	B	A	B
Organise the receipt and storage of goods in food manufacture	B	B	B	A	B	B
Monitor and maintain storage systems and procedures in food manufacture	B	B	B	A	B	B
Monitor stored goods and materials in food manufacture	B	B	B	A	B	B
Monitor and maintain storage systems and procedures in food manufacture	B	B	B	A	B	B
Set up and maintain picking and packing operations in food manufacture	B	B	B	A	B	B
Monitor effectiveness of picking and packing operations in food manufacture	B	B	B	A	B	B
Plan resources to meet anticipated demand for products in food manufacture	B	B	B	A	B	B
Monitor wrapping and labelling of products in food manufacture	B	B	B	A	B	B
Set up and maintain despatch and transport of products in food manufacture	B	B	B	A	B	B
Monitor effectiveness of despatch and transport operations in food manufacture	B	B	B	A	B	B
Evaluate and improve production progress in food manufacture	B	B	B	B	A	A
Plan production schedules in food manufacture	B	B	A	B	B	B
Monitor and report on production in food manufacture	B	B	A	B	B	B
Diagnose and solve production problems in food manufacture	B	B	A	B	B	B
Carry out process control of production in food manufacture	B	B	A	B	B	B
Produce production specification in food manufacture	B	B	A	B	B	B
Plan and co-ordinate bake-off operations in food manufacture	A	B	A	B	B	B
Start up plant and equipment in food manufacture	B	B	A	B	B	B
Shut down plant and equipment in food manufacture	B	B	A	B	B	B
Start up multi-stage operations in food manufacture	B	B	A	B	B	B
Diagnose and solve production problems in food manufacture	B	B	A	B	B	B



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Shut down multi-stage operations in food manufacture		B	B	A	B	B	B
Contribute to security planning and implementation in food manufacture		B	B	B	B	B	B
Monitor and control the recovery of by-products and waste disposal in food manufacture		B	B	B	B	B	B
Evaluate the receipt of payment from customers		B	B	A	B	B	B
Plan and co-ordinate food services		B	B	A	B	B	B
Contribute to converting livestock into meat		B	A	B	B	B	B
Monitor and control the recovery and disposal of meat processing by-products		B	A	B	B	B	B
Monitor and control meat and poultry processing		B	A	B	B	B	B
Arrange transport scheduling for delivery or livestock in food manufacture		B	A	B	B	B	B
Monitor and control reception of livestock in food manufacture		B	A	B	B	B	B
Maintain lairage and antemortem facilities in food manufacture		B	A	B	B	B	B
Control production of bakery products		A	B	B	B	B	B
Design and develop specialist individual dough based products		A	B	B	B	B	B
Produce specialist individual dough based products		A	B	B	B	B	B
Evaluate specialist individual dough based products		A	B	B	B	B	B
Design and develop specialist individual flour confectionary products		A	B	B	B	B	B
Produce specialist individual flour confectionary products		A	B	B	B	B	B
Evaluate specialist individual flour confectionary products		A	B	B	B	B	B
Set up and maintain retail operations in food manufacture		B	B	A	B	B	B
Design and develop specialist individual dough based products		A	B	B	B	B	B
Produce specialist individual dough based products		A	B	B	B	B	B
Evaluate specialist individual dough based products		A	B	B	B	B	B
Design and develop specialist individual flour confectionary products		A	B	B	B	B	B
Produce specialist individual flour confectionary products		A	B	B	B	B	B
Evaluate specialist individual flour confectionary products		A	B	B	B	B	B
Set up and maintain retail operations in food manufacture		B	B	A	B	B	B
Monitor effectiveness of retail operations in food manufacture		B	B	A	B	B	B
Set up and maintain food service operations in food manufacture		B	B	A	B	B	B
Monitor effectiveness of retail operations in food manufacture		B	B	A	B	B	B
Contribute to optimising work areas in food manufacture		B	B	B	B	B	B
Resolve production problems in food manufacture		B	B	B	B	B	B
Diagnose production problems in food manufacture		B	B	B	B	B	B
Maximise sales of food products in a retail environment		B	B	B	B	B	B
Develop, Implement and Evaluate Quality Assurance Systems							B
Evaluate and Improve Quality Assurance Systems							B