

SFDSA: Here to help

The Scotland Food & Drink Skills Academy (SFDSA) is dedicated to assisting food and drink processing businesses of every shape and size to improve productivity and growth through skills.

We offer a single source solution and **FREE** advice on the advantages of FME apprenticeships in your business.

We take the time and hassle out of finding quality accredited FME training providers with specific knowledge of your sub sector – whether you operate in bakery, confectionery, dairy, drinks, fresh produce, meat, poultry or seafood.

“ Food Manufacturing Excellence apprenticeships have been designed with input from food and drink companies for food and drink companies. ”

To find out more about how the SFDSA can help you, email info@sfdsa.co.uk or visit www.sfd-skillsacademy.co.uk



Modern Apprenticeships in Food Manufacturing Excellence

An overview for food and drink sector businesses





Modern Apprenticeships in Food Manufacturing Excellence

Fuel your business ambitions

The most productive and talented people you'll ever employ are probably already working for you – or knocking at your door. Modern Apprenticeships are the best way to uncover hidden gems and unlock the full potential of both existing staff and new recruits.

Apprenticeships in Food Manufacturing Excellence (FME) mark out far more than technical capability – they are specifically designed to fuel a culture of proactive problem solving and continuous improvement resulting in consistent quality, waste reduction and step change productivity gains.

Why Modern Apprenticeships?

Modern Apprenticeships provide a structured approach to on-the-job training of employees to industry-recognised standards. They represent a smart investment in your people – and with an FME apprenticeship, an even smarter investment in the commercial fortunes of your business.

Leading edge competencies

Put simply, FME is all about reducing waste, eliminating anything causing unnecessary production cost and ensuring value is added and quality protected at every stage of the production process.

Apprentices will quickly understand the methods and systems that place positive personal contributions at the heart of successful change management, innovation, quality improvement and business performance evolution.

Unlike many other Six Sigma, Total Quality or Continuous Improvement training, FME is specifically designed for food and drink production environments and embeds a solid culture of efficiency and effectiveness among both individuals and teams.



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96% of employers state Modern Apprenticeship trained staff were better able to do their job*.”

*Modern Apprenticeship Training Survey Results published by Skills Development Scotland (SDS)

Tailored to the individual needs of your people and your business

FME Modern Apprenticeship training is available at two difference levels. Choice of learning module is dictated by you. It can be tailored based on the skills and knowledge required in specific roles as well as contributing to overall staff competencies within your business.



Designed mainly for production line operatives and supervisors

Typical job roles:

- Production staff
- Quality Assurance staff
- Plant Operatives



Designed mainly for team leaders & those in junior/middle management

Typical job roles:

- Specialist food processing operatives
- Business optimisation managers
- Technical Managers
- Team leaders/Production Supervisors

Complete flexibility

Food Manufacturing Excellence Modern Apprenticeships are based on a flexible training programme typically lasting between 12-18 months.

Training doesn't take the learner away from their work – in fact, most learning is done on-the-job in normal working hours.

The knowledge and practical approaches gained by FME apprentices can be applied immediately – and FME isn't just for new recruits.

Your business can benefit just as much, if not more, by offering FME apprenticeship training to existing employees.

