

Other Services

Poultec offers a range of services for employers which are tailored to complement our core training delivery. These include:

Consultancy

Poultec's team of training specialists are able to offer advice, guidance and assistance in developing practical resources in areas such as;

- Policy Development / Procedure Manuals
- Preparation for Audits / Compliance
- Staff Development Programmes

Team Building

Poultec offers a suite of team leading courses designed to challenge the individual as well as the group as a whole. Facilities include:

- High Ropes
- Segways
- Climbing Wall
- Archery
- Bocarts and more...



Training is available in... | Agriculture/Poultry Production | Business Administration | Butchery | Customer Service | Dental | Employability Skills | Engineering | Equine | Fitness | Food Manufacturing | Hairdressing & Barbering | Hospitality & Catering | IT | Management | Recruitment | Retail | Speedway | Warehousing

poultec
the training specialists

Food
Manufacturing

Food Manufacturing



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Apprenticeships

Food Manufacture Apprenticeships

Poultec has a track record of successfully delivering Apprenticeships for more than 20 years. Not only can we deliver the training required but we can also assist the employer in the recruitment of the Apprentice.

Poultec offers the Level 2 Food and Drink Process Operator Standard which is designed to fully prepare Apprentices to work within the food and drink manufacturing industry. Our qualifications include the following;

Food and Drink Process Operator Apprenticeship Standard

- Level 2 Diploma in Food and Drink Operations

These may also include Functional Skills in English and Maths at Level 1. The final part of the Apprenticeship is an independent End Point Assessment consisting of a multiple choice test, a practical observation, a professional dialogue and interview.



Specific Short Courses

Food Manufacture Specific Short Courses

Poultec offer a wide range of food industry specific courses which are designed to build knowledge of legislative requirements and inspire delegates to strive for industry best practice. These courses can be delivered at our own premises or at any other suitable location.

- CIEH Food Safety Courses
- CIEH HACCP Courses
- CIEH Health and Safety Courses
- Risk Assessment Principles and Practice
- COSHH
- Manual Handling
- Internal Auditor Training
- Allergen Awareness
- Managing Allergens



Level 2 Diploma in Food and Drink Operations

This qualification contains mandatory knowledge and competency units in areas including the importance of standard operating procedures, food safety and HACCP, product quality, health, safety and environmental standards, product changeovers and task handovers, continuous improvement and measuring performance of processes. Learners and their employers also have the ability to select one unit from a range of optional competency units, specific to their job role. These units ensure occupational competency in a fundamental operator skill for example, ingredient handling, product assembly, temperature control and packing, plus others. Units available include;

- Principles of the food and drink supply chain
- Principles of food safety and HACCP in manufacturing
- Optimise product and ingredient quality in food and drink operations
- Maintain health, safety and environmental standards in food and drink operations
- Measure process performance and contribute to continuous improvement in food and drink operations



Industry Proficiency Qualifications - (IPQ's)

Industry Proficiency Qualifications (IPQ's) In Food Manufacture

Poultec offers the IPQ's in both Food Industry Skills and Meat and Poultry at Levels 2 and 3. Units are selected to ensure they fit around the candidate's workplace/role, i.e. production, despatch, quality assurance etc, this ensures all training is fully relevant. The IPQ is delivered at the candidates place of work to minimise disruption and portfolio work is generated in an on-line format.

Units available include;

- Maintain workplace food safety standards in operations
- Maintain product quality in food operations
- Prepare orders for despatch
- Report and record production operations
- Control labelling in food manufacture

