Food Technologist ST0198/AP02

3 Level 3

24 - 30 Months

12 Weeks

Assessment Methods

- Written Knowledge Test
- Workplace Project and Presentation Professional
- Dialogue and Interview

Gateway Requirements

- Level 3 Diploma in Food Technology
- Level 2 English and Mathematics
- Gateway Declaration Form
- Site Health & Safety and Risk Assessment Form

Occupational Profile

Food Technologists work in one of the largest, most dynamic, and fastest growing sectors of industry. Everyday producers, food manufacturers and retailers make and sell millions of innovative food products, such as drinks, cakes, biscuits, ready to eat and ready to cook food, sandwiches, wraps and fresh fruit and salads to consumers in the UK and around the world. Food Technologists are passionate about their industry and ensure all products are safe to eat, of consistent appearance, taste, and texture and take great pride in their work.

Grading

The standard is graded overall: Fail, Pass, Merit or Distinction

End Point Assessment

Written Knowledge Test

An online multiple-choice questions and short answer test. The apprentice will have 90 minutes to complete the test.

Workplace Project and Presentation

The workplace project is a 3,000-word report covering the planning and design a project programme of work, implementing the project, and recording the results. The presentation with Q&A is based on the workplace project and will typically last 45 minutes to 1 hour.

Professional Dialogue and Interview

The professional discussion is structured to draw out the best of the apprentice's competence and excellence and will typically last 45 minutes to 1 hour.

Click here to view the Food Technologist assessment plan