



Types Of Jobs

Level

Examples Of Qualifications

- Bar Manager
- Consumer Scientist
- Food Technologist
- Head Chef/ Restaurant Manager/ Licensee
- Meat Inspectors
- Packaging Technologist
- Publican
- Food Scientist
- Health & Safety Officer
- Technical Brewer
- Managerial Level - Sales
- Production, Planning, Buying & Marketing
- Senior Purchaser
- Proprietor
- Franchisee
- Company Director

LEVEL 4 & UP



BTEC HNDs/Foundation Degrees:

Brewing & the Licensed Trade, Consumer Product Management, Consumer Studies/Science, Culinary Arts Management, Food & Marketing, Food & Nutrition Food Chemistry, Food Manufacturing, Food Economics, Food Microbiology, Food Product Design, Food Science & Manufacturing Technology, Home Economics, Hospitality Management, International Hotel & Restaurant Management, Licensed Trade Management, Biotechnology.

NVQ's: Meat Processing Management, Food Manufacturing, Food Preparation, RSPH.

Degrees/MSc: Nutrition & Food Science, Post Grad Certificate in Brewing Science, Food Management, Food Science & Tech, Quality & Business Management

- Baker
- Brewery Workers
- Butcher/Meat Product Manufacturers
- Cellar Technician
- Food Technologist
- Quality Control Assistant
- Team Leaders/ Experiences Line Operators
- Trainee Catering/ Restaurant Manager

LEVEL 3



A Levels: Maths, English, Hospitality and/or Catering

BTEC Nationals:

Food Safety, Bakery, Technology & Manufacturing

Advanced Apprenticeship:

Food Science & Manufacturing Technology, Advanced Food Hygiene, Food Prep & Cooking

NVQ's: Bakery Meats and Poultry Processing, Technical Supervision in Food & Drink Manufacturing

- Processing Operative
- Distributive Operative
- Craftsperson
- Packing operative
- Meat Processing Worker

LEVEL 2



GCSE: English, Maths, IT, Science

Applied GCSE: Design & Tech (Food Tech), Hospitality, Manufacturing & Design Technology

BTEC: Bakery, Catering, Food & Beverages Service, Food & Drink Manufacturing Operations, Food Preparation & Cooking, Food Tech, Hospitality & Catering, Meat & Poultry

NVQ's/Young Apprenticeships: Bakery, Meats & Poultry Processing, Distilling, Food & Drink Operations, Professional Cookery

NVQ Certificate: Nutrition & Health

- Bakery Assistant
- Butchers Assistant
- Packing Operative

LEVEL 1



GCSE: English, Maths, Science, Design & Technology, Food Tech

BTEC Introductory: Catering, Food & Drink Manufacturing Operations, Food & Drink Service

CIEH Foundation Certificate: Food Hygiene

VRQ: Food Foundation Certificate 1, Creative Chef, Cake Decorating Certificate

NVQ's: Bakery, Meats & Poultry Processing, Food Safety for Manufacturing, Food & Drink Service, Hospitality Service, Meat & Poultry Processing, Technical/Supervision in Food & Drink Manufacturing

- Bar Person (18+)
- Bottler, Cook
- Counter Service Assistant
- Food Processing Worker
- Kitchen Assistant
- Packaging Operative
- Production Line Operative
- Trainee Baker, Butcher
- Trainee Cellar Technician
- Trainee Chef
- Waiter/Waitress

ENTRY LEVEL

Skills for Working Life

Foundation/Basic Food Hygiene Certificate

Food Studies Certificate

Foundation Food Safety in Catering