



# The Strategy so far...

Monday 22<sup>nd</sup> May 2017



# How are we building the solutions

- Programmes for Fulltime Education
- Programmes for those in/new in the workforce
- Marketing to young people



# Higher Education

- Higher Education

- Further Education

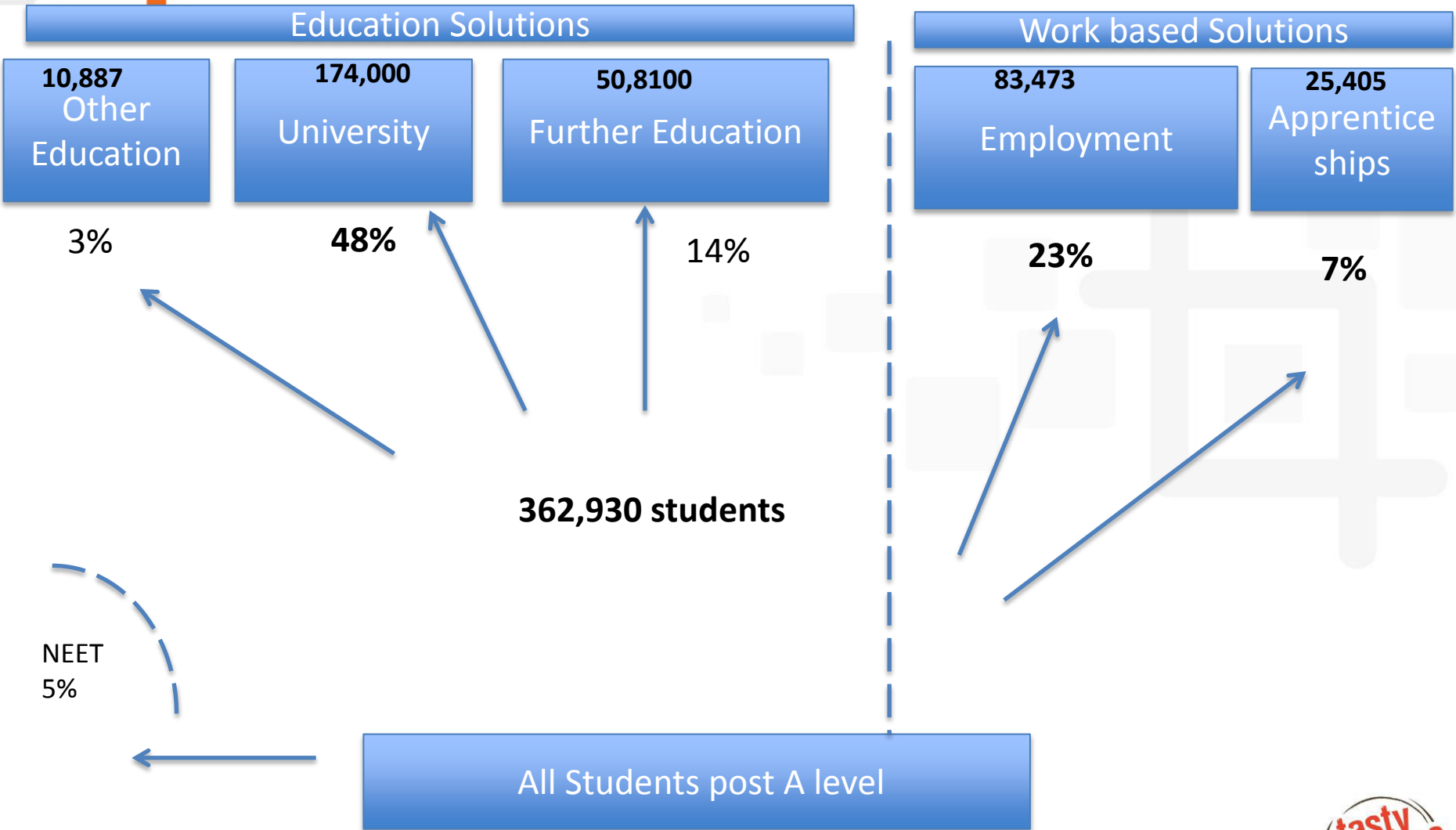
- Progression

- First Role





# Destinations for school leavers





## The context

- Education and Skills are devolved areas of policies
- England
  - 2012 - Introduction of paying in full for Higher Education courses
  - Largest reforms in Apprenticeships for 20 years + including levy introduction
  - Major reform of fulltime further education courses commencing now via the Sainsbury Review
  - Education reforms of GCSE's and A levels



# Higher Education

- 2012 – Govt. encouraged organisations like NSAFD to bid for funding to help their industries to develop solutions
- Lack of a pipeline of food engineering graduates identified
  - Food & Drink not seen as a destination of choice for undergraduates and limited specific learning
- NSAFD & FDF joined together to create ‘Graduate Excellence’
- Aims
  - Create a ‘halo’ or beacon for food engineering
    - National & Internationally acclaimed Centre of Excellence for research, expertise etc.
  - Develop a pipeline of highly educated food engineers
    - Design and deliver food engineering degree programmes



# Higher Education

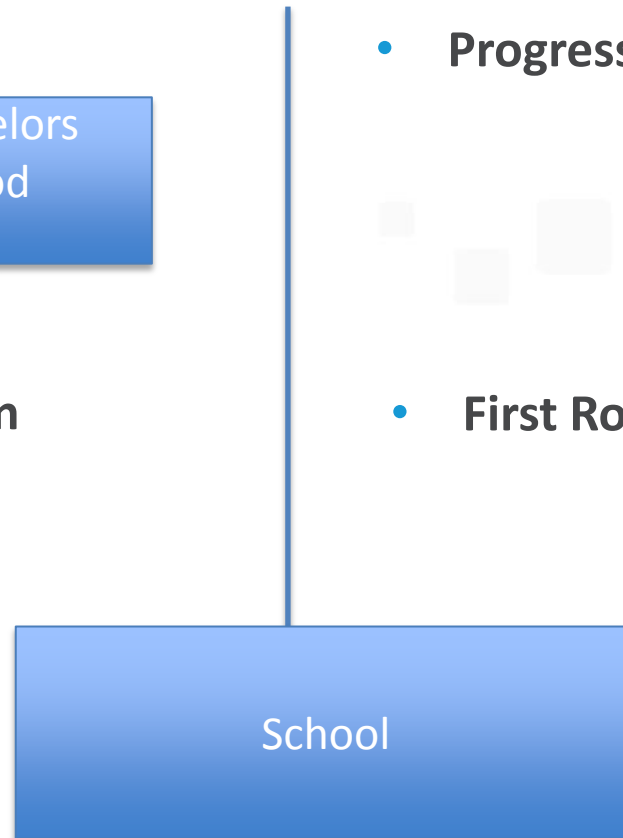
- **Higher Education**

Masters & Bachelors degrees in food engineering

- **Further Education**

- **Progression**

- **First Role**





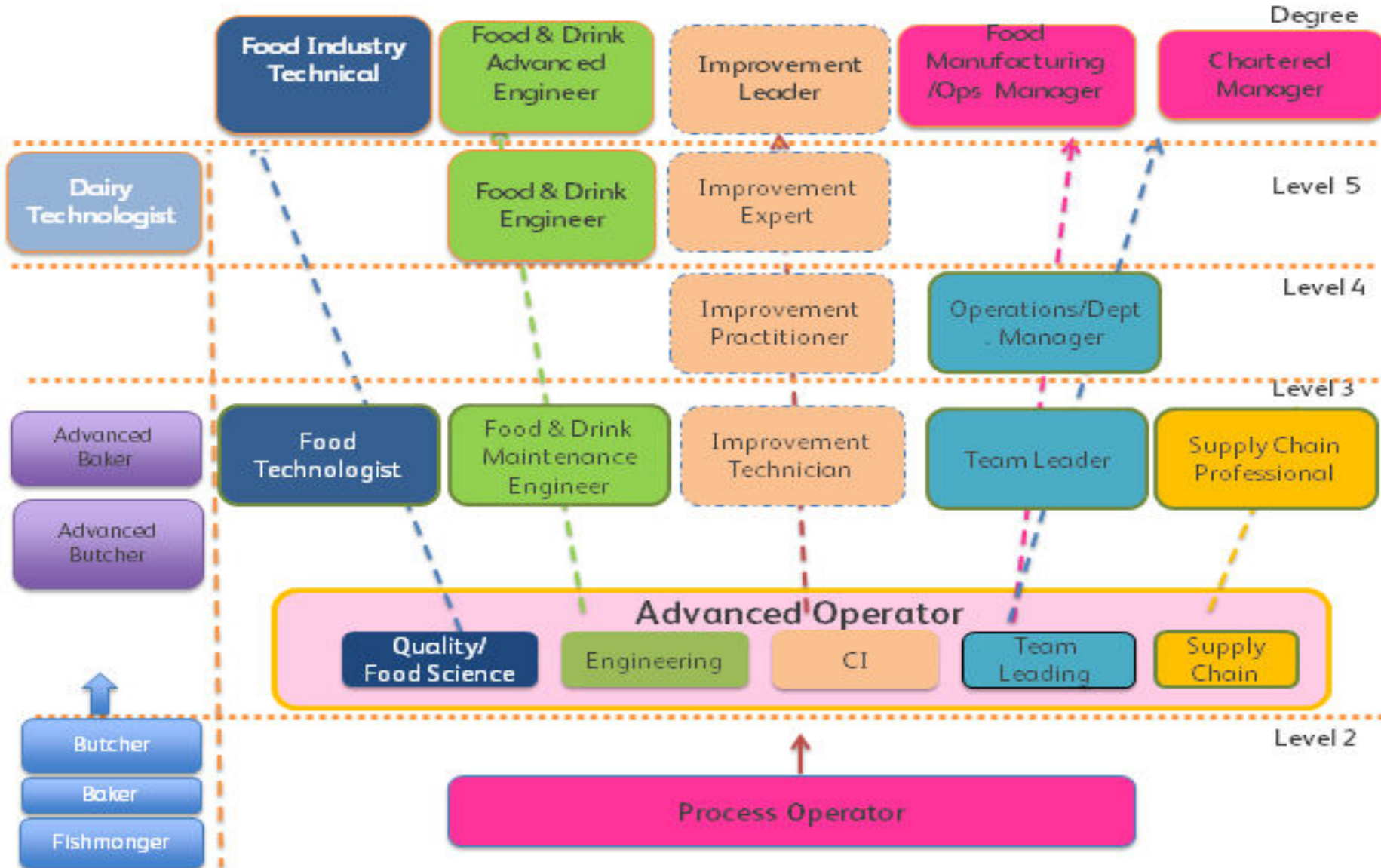
# Workforce Skills

- New Apprenticeship Solutions
- Industry Approach
  - Skills shortages
    - Engineering , food science, supply chain
  - Skills gaps
    - Operators, leadership & management
  - Opportunity to look at progression routes





# Apprenticeship Routes





# Food and Drink Engineering

- Level 3
  - Multi skilled food and drink maintenance
    - Mechanical bias
    - Full multiskilled
- Level 5
  - Pathways include
    - Mechanical
    - Automation
    - Production
- Level 6 in development



# Higher Education

- **Higher Education**

Masters & Bachelors degrees in food engineering

- **Further Education**

? TBC  
Sainsbury Technical reforms

- **Progression**

Level 6 Degree- Advanced Food and Drink Engineer  
Level 5 – Food and Drink Engineer

- **First Role**

Level 3 Food and Drink Maintenance Engineer

Level 3 Advanced Operator

School



# Marketing

## HOW DO YOU MAKE BUTTER?



... It's not as simple as you might think...

Cows from local dairy herds produce milk which is purchased by **BUYERS** on behalf of the creamery. The fresh milk is tested by **FOOD TECHNOLOGISTS** to make sure it is good quality and then it is over to the **PRODUCTION MANAGER** to separate the milk into cream and skim using equipment designed by **FOOD ENGINEERS**. The cream is pasteurised, aged and churned to form butter and buttermilk using methods researched and tested by **FOOD SCIENTISTS & TECHNOLOGISTS**. Meanwhile, the **PRODUCT DEVELOPMENT TEAM** has investigated and chosen the best type of packaging to keep the butter fresh and the **SALES/ MARKETING TEAM** ensures it is appealing to you, the consumer. All the way through, the **QUALITY ASSURANCE MANAGER** checks the process and butter to make sure it is safe to eat before it is sent to dispatch and transported by the **DISTRIBUTION TEAM** to the shop ready for your shopping basket!

**tasty CAREERS**  
in food & drink

**BET YOU THOUGHT IT ONLY TOOK A BIT OF MILK & SOME CREAM!**

To find out more about the type of career opportunities available within the Food & Drink Manufacturing Industry visit:

**TASTYCAREERS.ORG.UK**

 FIND US ON FACEBOOK




The National Skills Academy  
food & drink

**MAINTENANCE ENGINEER**

dynamic, fast-paced and high-tech - not to mention a range of exciting opportunities for progression and development. As a Maintenance Engineer, you'll have a lot of responsibility, your career path could go in many directions and you'll be really up to you!

A critical part of the manufacturing process, Maintenance Engineering tasks that include planned maintenance, fault diagnosis and ongoing continuous improvement projects. In this role, you'll have a great career ahead of you.

Your training will cover both multi-skilled and mechanical maintenance engineering, with a mix of classroom and on-the-job learning to ensure you complete your Apprenticeship with a sought-after combination of industry and engineering skills, making you a huge asset to your employer from day one.

**ABOUT YOU**

If you have a passion for engineering and a desire to work in the food and drink industry, this Apprenticeship is the perfect start to a long and successful career.

Typically need a minimum of grade 4 at GCSE level in English, science and ICT to apply for this Apprenticeship - but employers will set their own criteria so this can be checked with your employer.

**ENGINEERING**

**FOOD & DRINK MAINTENANCE ENGINEER**

L3 Apprenticeship

INDUSTRY APPROVED  
THE NATIONAL SKILLS ACADEMY FOOD & DRINK





# Delivery

- Industry has undertaken a vetting process to provide visibility for the industry on good provision
  - Criteria specific to each standard
  - Include financial sustainability, resources , facilities, capacity etc.
- Providers have access to range of benefits including
  - Free online learning
  - CPD sessions
    - Lessons learned sessions, Graded quals, Ofsted etc.
  - Use of branding for publicity
  - Invitation to industry events etc.
- Employers committed to seek to use vetted provider list
- Over £3.5million of referrals to the network in Feb & March
- Both SHU and Lincoln (NCFM) are approved providers
- Both supporting the development of the engineering degrees





# How you can get involved

- Join the engineering development group for degrees
  - Still much development to do !
- Help establish a network of providers across the UK approved and offering Level 3 Engineering Maintenance
- Use the NSAFD and their quality providers for all your apprenticeship needs