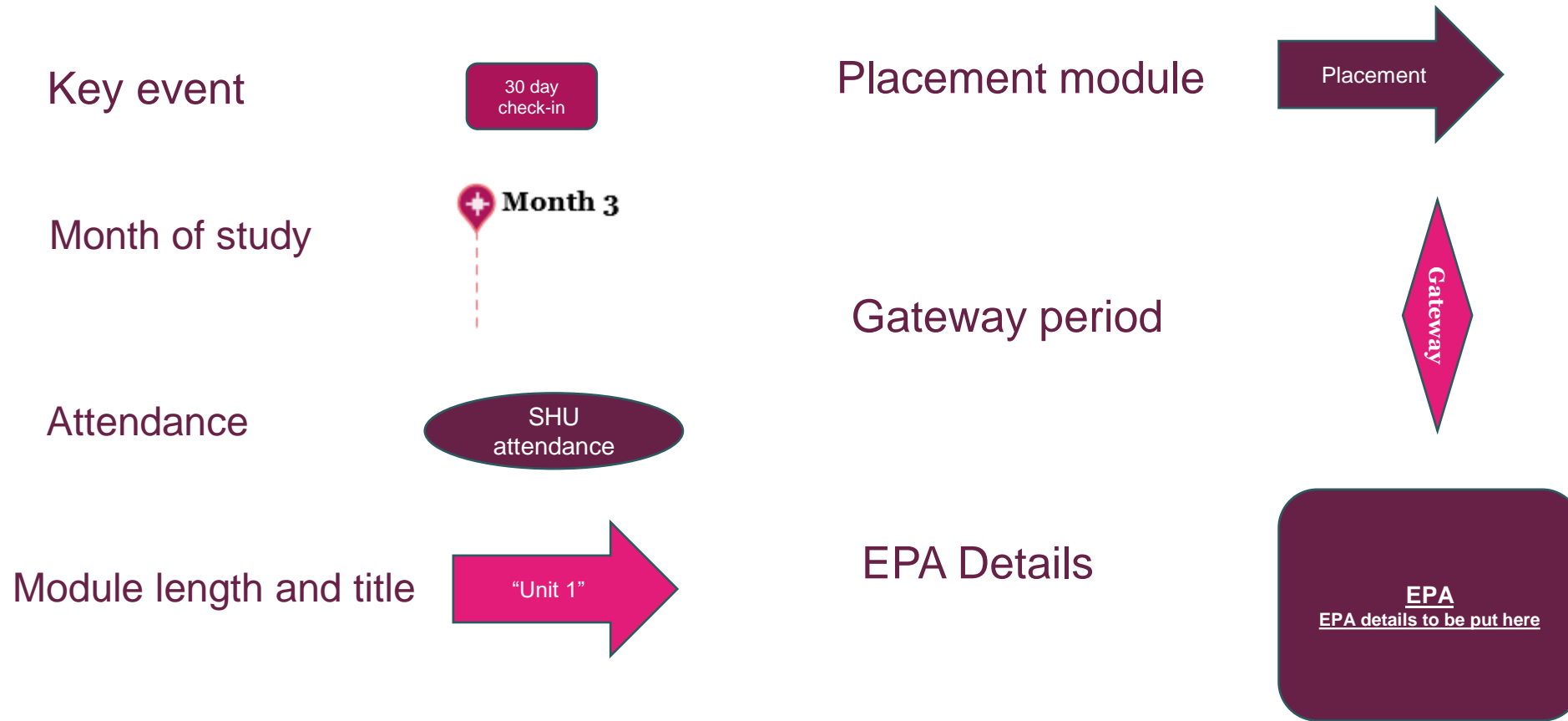
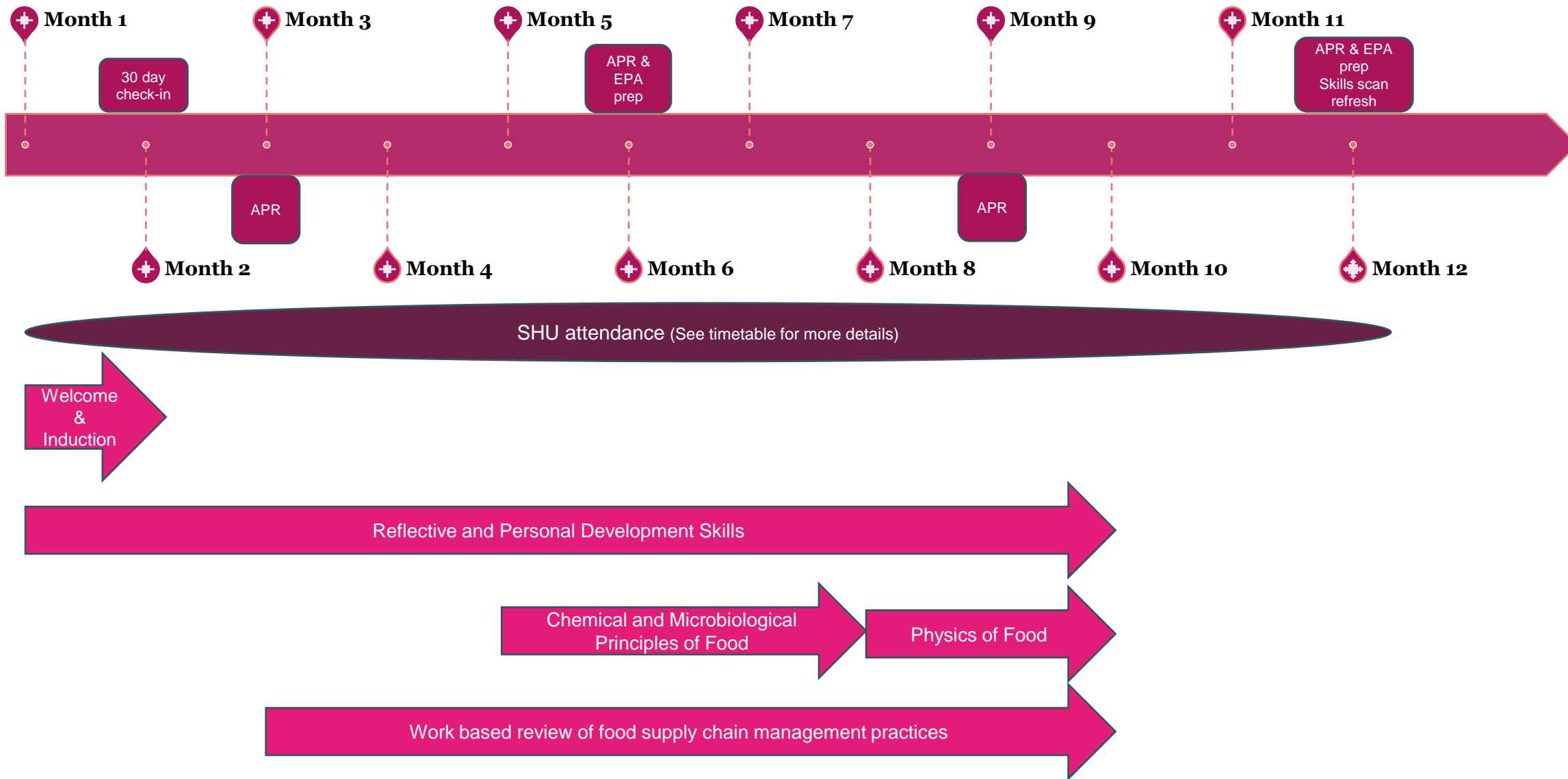


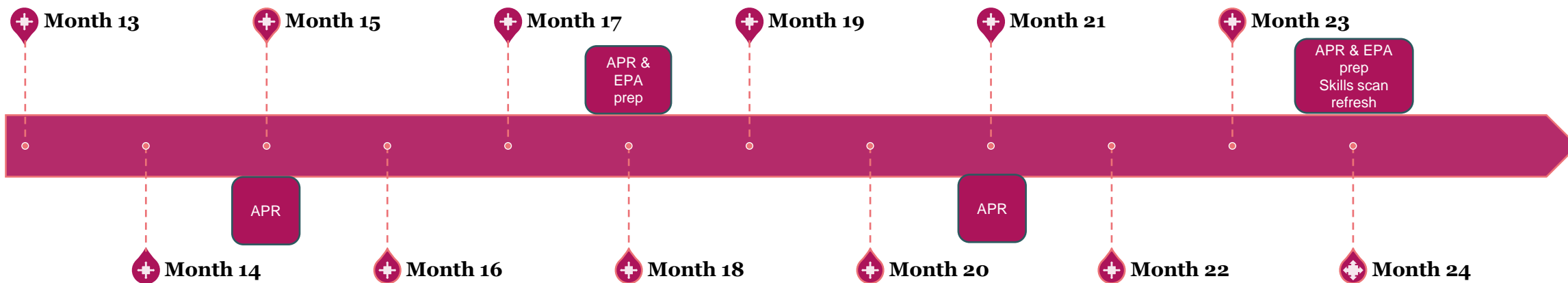
Apprenticeship Journey Diagrams – Key



Food Industry Technical Professional Apprenticeship Degree Level 4/Year 1



Food Industry Technical Professional Apprenticeship Degree Level 5/Year 2



SHU attendance (See timetable for more details)

Year 2
Induction

Reflective Skills for Professional Apprentice Performance

Work Based Investigation in Food safety, HACCP and Risk Assessment

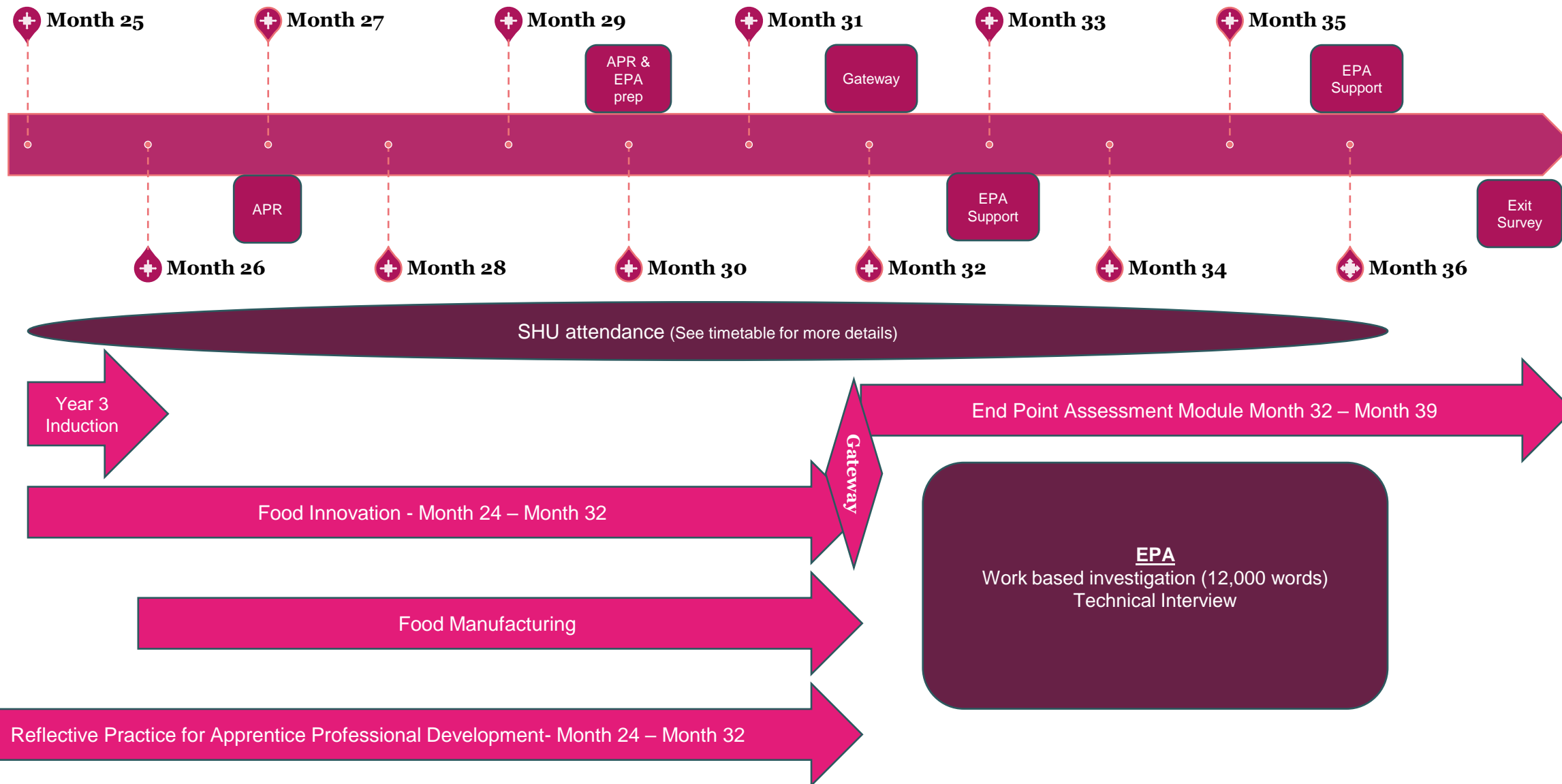
Food Processing and Packaging

Practices in food product development

Food Innovation – Month
24 – Month 32

Reflective Practice for
Apprentice Professional
Development- Month 24
– Month 32

Food Industry Technical Professional Apprenticeship Degree Level 6/Year 3



Apprenticeship Progress Review (APR) RULES/CONTENT:

- **Tripartite** (Apprentice/Mentor/Coach)
- Every 12 weeks
- Academic progress & grades
- KSB progress (workplace) – Applied Learning
- Review Training Plan (current/future modules)
- Impact – e-portfolio (where applicable)
- OTJ progress (current hours)
- SEE Theme *
- Feedback
- EPA preparation & predicted grade
- Targets
- Any development areas
- Any support requirements

*** SEE Themes:**

English (literacy) Development
maths (numeracy) Development
Digital Skills Development
British Values
Prevent
Equality Diversity & Inclusion
Safeguarding
Wellbeing
Building an e-portfolio
Career Development & Management

End Point Assessment (EPA) preparation *(must be covered at least during every other APR)*

- Review Assessment Plan (provide link to Apprentice & employer/mentor)
- Confirm all Assessment methods
- Confirm Gateway evidence including potential dates (month) of Gateway
- STARE statements (where applicable)
- Showcase portfolio (where applicable)
- Project preparation (where applicable)
- Assessment method preparation:
 - Professional Discussion
 - Q&A
 - Presentation
- Exam preparation (where applicable)
- Gateway to EPA event ongoing support