

Food & Drink Process Operator Apprenticeship



Level 2



15 months



Process operators work on food and drink production lines, producing one or multiple products like biscuits, cakes, ready meals, salads, soft drinks, and confectionery.



Apprenticeship overview

Process Operators support food and drink production by completing processing procedures, assisting with machine start-up, changeovers, and shutdowns. They monitor quality, maintain throughput, prepare shifts, and contribute to continuous improvement and audits. Working under supervision, they collaborate with technical operators, maintenance, and other team members, reporting to operational managers. They follow Standard Operating Procedures to ensure food safety, quality, health and safety, and environmental standards. Operators work as part of a team to meet deadlines, productivity, and efficiency targets, often working shifts that include unsociable hours in a fast-paced environment.



Typical job roles

Food & Drink Process Operator
Production Line Worker

Why choose an apprenticeship for your business?

The benefits, in brief:

- Retrain and upskill your current team
- Fill skill gaps and expand your workforce
- Diversify your team and bring in fresh ideas

Why choose us?

- We are one of the biggest apprenticeship providers in the region
- We are funding experts and can help you get the maximum benefit of government funding available to you
- We will support you as an employer and your apprentice throughout the apprenticeship journey

Interested?

**We welcome your enquiries.
Contact us below:**



Email: apprenticeships@leedscitycollege.ac.uk

Visit: leedscitycollege.ac.uk/employ-an-apprentice

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COLLEGE**

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