

APPRENTICESHIPS ACTIVITY FOOD TECHNOLOGY

TEACHER ACTIVITY GUIDE

Please use this activity sheet to encourage your students to think about apprenticeships. The task has been designed to be adaptable to students at all levels, and also to support Gatsby Benchmark 4 : Linking curriculum learning to careers.

Aims and Objectives

The aims of the session are for students to:

- Consider the processes and people involved in food / drink production.
- Increase awareness of some of the apprenticeship job roles available.

Students will be better able to:

- Articulate the different job roles associated with the food and drink industry.

How it works



Download the accompanying activity resources from amazingapprenticeships.com



Read through the activity and home learning idea.



Make a plan for when you will deliver your lesson.

Activity

30 MINS

APPRENTICESHIPS IN THE FOOD AND DRINK INDUSTRY

Main activity

- Using the accompanying PowerPoint, explain to the students that a company has created a new food / drink product, but all new products go through a rigorous process before they can be launched.
- Explain that there are lots of apprenticeship job roles associated with the food industry. Can they put the roles in a logical order for a new product being developed?
- They might need to research the apprenticeships using the Institute website <https://www.instituteforapprenticeships.org/apprenticeship-standards/>

Reflection task

- Do the students think there are any steps in the process missing? If so, what apprenticeships could be created? e.g. Professional food taster!

Home Learning

Think of a company that produces food or drink e.g. Nestle, Premier Food, Coca-Cola. Research if they offer apprenticeships. Produce a report on the company's apprenticeship offer. When do they recruit? Which programmes do they run? How many do they recruit? What are the main benefits of their programmes?