

## **Provision Confirmed for Delivery in Joint Investment Programmes**

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|---------------------------|--------------------------|
| <b>Date of issue</b>      | 1 October 2010           |
| <b>Audience</b>           | JIP Contracted Providers |
| <b>Publication intent</b> | NOT PROTECTIVELY MARKED  |

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### **Background**

- 1 The Joint Investment Programme is designed to bring together 50-50 public and private matched-funding to invest in training that supports economic recovery and future growth. It aims to provide employers with a mechanism for training their workforces in the skills needed to exploit new technologies and enter new markets. The policy fits with a broader approach of seeking to better target publicly funded provision in support of business priorities and skills priorities.
- 2 The process for Joint Investment Programmes has comprised; bidding and initial selection of plans followed by successful SSCs working with employers and providers to identify demand and organise the appropriate levels of supply with final approval by the Skills Funding Agency in September.
- 3 As a result of the SSCs work with employers and providers they have developed and implementation and delivery plan which includes specific details on delivery including the mix of provision.
- 4 JIP is an Employer Responsive programme and adheres to the general Funding Requirements set out for Train to Gain and Apprenticeships. JIP funds are restricted in their use. Funding for this programme must only be used on agreed JIP provision and with listed employers. This funding is outside of the single budget as announced in Skills Funding Agency Guidance Notes 4 and 5. Only those providers with a JIP appendix to their contracts/agreements may deliver this specified JIP provision with Skills Funding Agency funding.

### **Provision Agreed for Delivery in Joint Investment Programmes**

- 5 Table 1 details all provision agreed for funding as part of Joint Investment Programme activity. This must be read in conjunction with 2010/2011

#### **Skills Funding Agency**

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An agency of the Department for Business, Innovation & Skills

Funding Requirements for employer responsive provision which is available on the Skills Funding Agency website.

- 6 This table of provision must only be used by providers who have a Joint Investment Programme Appendix to their contract.

**Table 1.**

| Joint Investment Programme / Sector Skills Council Lead | Learning Aim Reference or Framework | Title   | Level |
|---|-------------------------------------|---|-------|
| Asset Skills Housing                                    | 221                                 | Housing Advanced Apprenticeship   | 3     |
| Asset Skills Housing                                    | 50115492                            | Level 3 Certificate in Housing Practice   | 3     |
| Asset Skills Business Services                          | 377                                 | Apprenticeship in Facilities Management   | 3     |
| Asset Skills Business Services                          | 50093265                            | Level 3 Certificate in Cleaning Supervision Skills                                      | 3     |
| Asset Skills Business Services                          | 500/5493/4                          | Certificate in Facilities Management  | 3     |
| Asset Skills Business Services                          | 500/8348/x                          | British Institute of Facilities Management (BIFM) Certificate in Facilities Management  | 4     |
| Asset Skills Business Services                          | Awaiting Accreditation              | Certificate in Facilities Management (current NQF qual, QCF replacement in development) | 3     |
| Asset Skills Business Services                          | Awaiting Accreditation              | Level 3 Certificate in Energy Advice (Home)   | 3     |
| Cogent - Process  | 50111735                            | Diploma in Polymer/Polymer Composite Operations   | 3     |
| Cogent - Process  | 500/3585/X                          | Certificate in First Line Management  | 3     |
| Cogent - Process  | 500/5677/3                          | Diploma in Management   | 4     |
| Cogent - Process  | 500/6695/X                          | Diploma in Downstream Control Room Operations   | 3     |
| Cogent - Process  | 500/7757/0                          | Diploma in Operations and Technical Support in the Process Industries                   | 3     |
| Cogent - Process  | 500/8257/7                          | BTEC HNC Diploma in Electrical Engineering  | 4     |
| Cogent - Process  | 500/8657/1                          | Diploma in Jetty Operations   | 3     |
| Cogent - Process  | 500/8824/5                          | BTEC HNC Diploma in Mechanical Engineering  | 4     |
| Cogent - Process  | 501/0211/4                          | NVQ Diploma in Process Engineering Maintenance  | 3     |
| Cogent - Process  | Awaiting Accreditation              | Certificate in Process Technology (current NQF qual, QCF replacement in development)    | 3     |
| Cogent - Process / Proskills                            | 50109273                            | Diploma in Business Improvement Techniques (QCF)  | 3     |
| Cogent - Process / Proskills                            | 501/0584/X                          | Diploma in Business Improvement Techniques (QCF)  | 3     |
| Cogent - Process / Proskills                            | 501/0600/4                          | Diploma in Business Improvement Techniques (QCF)  | 3     |

| Joint Investment Programme / Sector Skills Council Lead | Learning Aim Reference or Framework | Title   | Level |
|---|-------------------------------------|---|-------|
| Cogent - Process / Proskills                            | 501/0856/6                          | Diploma in Business Improvement Techniques (QCF)  | 3     |
| Cogent - Process / Proskills                            | Awaiting Accreditation              | Laboratory and Associated Technical Activities (current NQF qual, QCF replacement in development) | 3     |
| Improve   | 354                                 | Advanced Apprenticeships in Food Manufacture  | 3     |
| Improve   | 354                                 | Advanced Apprenticeships in Food Manufacture (cake decoration)                                    | 3     |
| Improve   | 354                                 | Advanced Apprenticeships in Food Manufacture (management)   | 3     |
| Improve   | 354                                 | Advanced Apprenticeships in Food Manufacture (pastry chefs & patissiers)                          | 3     |
| Improve   | 501/1192/9                          | Certificate in Food Manufacturing, Excellence and Enterprise                                      | 3     |
| Improve   | 501/1656/3                          | Certificate for Proficiency in Food Manufacturing Excellence                                      | 4     |
| Improve   | 501/1657/5                          | Award for Proficiency in Food Manufacturing Excellence  | 4     |
| Improve   | 501/1658/7                          | Diploma for Proficiency in Food Manufacturing Excellence  | 4     |
| Improve   | 501/1683/6                          | Certificate for Proficiency in Food Manufacturing Excellence                                      | 4     |
| Improve   | 501/1684/8                          | Award for Proficiency in Food Manufacturing Excellence  | 4     |
| Improve   | 501/1685/X                          | Diploma for Proficiency in Food Manufacturing Excellence  | 4     |
| Improve   | 501/1758/0                          | Certificate for Proficiency in Food Manufacturing Excellence                                      | 4     |
| Improve   | 501/1759/2                          | Diploma for Proficiency in Food Manufacturing Excellence  | 4     |
| Improve   | 501/1760/9                          | Award for Proficiency in Food Manufacturing Excellence  | 4     |
| Improve   | 501/2316/6                          | Diploma for Proficiency in Food Manufacturing Excellence  | 3     |
| Improve   | 501/2344/0                          | Certificate for Proficiency in Food Manufacturing Excellence                                      | 3     |
| Improve   | A/601/2953                          | Principles of improvement in food operations  | 3     |
| Improve   | A/601/2970                          | Principles of Quality Function Deployment (QFD) in food operations                                | 3     |
| Improve   | A/601/2984                          | Principles of capability studies in food operations   | 3     |
| Improve   | A/601/9658                          | Understand how to develop an achieving excellence strategy in food operations                     | 4     |
| Improve   | A/601/9661                          | Lead organisational change to sustain excellence in food operations                               | 4     |
| Improve   | A/601/9675                          | Understand how to develop and manage relationships with external organisations in food operations | 4     |
| Improve   | A/601/9689                          | Principles of change project management in food operations  | 4     |
| Improve   | A/601/9689                          | Principles of change project management in food operations  | 4     |
| Improve   | A/602/0616                          | Principles of marine finfish  | 3     |
| Improve   | A/602/4228                          | Principles of dairy products in bakery  | 3     |

| Joint Investment Programme / Sector Skills Council Lead | Learning Aim Reference or Framework | Title   | Level |
|---|-------------------------------------|---|-------|
| Improve   | A/602/4231                          | Principles of packaging in bakery   | 3     |
| Improve   | A/602/4567                          | Principles of the Bulk Fermentation Process   | 3     |
| Improve   | A/602/4570                          | Understand how to plan and co-ordinate bake-off operations in food manufacture                        | 3     |
| Improve   | A/602/4584                          | Understand how to plan and co-ordinate food services  | 3     |
| Improve   | A/602/4598                          | Understand how to evaluate specialist individual bakery products                                      | 3     |
| Improve   | A/602/4603                          | Batch produce advanced craft non fermented dough based products                                       | 3     |
| Improve   | A/602/4617                          | Diagnose problems in food operations  | 3     |
| Improve   | A/602/4620                          | Understand how to resolve problems in food operations   | 3     |
| Improve   | A/602/4634                          | Understand how to implement a problem solving methodology for achieving excellence in food operations | 3     |
| Improve   | A/602/4651                          | Implement a set in reduction programme for achieving excellence in food operations                    | 3     |
| Improve   | A/602/4696                          | Understand how to sustain improvement activities for achieving excellence in food operations          | 3     |
| Improve   | A/602/4701                          | Control energy efficiency in food operations  | 3     |
| Improve   | A/602/5024                          | Understand how to Identify learning and skills needs for achieving excellence in food operations      | 3     |
| Improve   | A/602/5072                          | Understand how to contribute to the development of an achieving excellence culture in food operations | 3     |
| Improve   | A/602/5556                          | Organise and run meetings in food operations  | 3     |
| Improve   | A/602/5833                          | Understand how to coordinate picking and packing orders in food operations                            | 3     |
| Improve   | A/602/6304                          | Understand how to develop productive working relationship with colleagues(IMPORTED)                   | 3     |
| Improve   | Awaiting Accreditation              | Award for Proficiency in Meat and Poultry Industry Skills   | 3     |
| Improve   | Awaiting Accreditation              | Award for Proficiency in Food Manufacture   | 3     |
| Improve   | Awaiting Accreditation              | Award for Proficiency in Food Manufacture: supply chain pathway                                       | 3     |
| Improve   | Awaiting Accreditation              | Certificate for Proficiency in Baking Industry Skills   | 3     |
| Improve   | Awaiting Accreditation              | Certificate for Proficiency in Food Manufacture   | 3     |
| Improve   | Awaiting Accreditation              | Certificate for Proficiency in Meat and Poultry Industry Skills                                       | 3     |
| Improve   | Awaiting Accreditation              | Diploma for Proficiency in Baking Industry Skills   | 3     |
| Improve   | Awaiting Accreditation              | Diploma for Proficiency in Food Manufacture   | 3     |
| Improve   | Awaiting Accreditation              | Diploma for Proficiency in Meat and Poultry Industry Skills   | 3     |

| Joint Investment Programme / Sector Skills Council Lead | Learning Aim Reference or Framework | Title  | Level |
|---|-------------------------------------|--|-------|
| Improve   | Awaiting Accreditation              | Monitor and control the recovery of by-products and waste disposal in food operations                          | 3     |
| Improve   | Awaiting Accreditation              | Principles of food safety supervision for manufacturing  | 3     |
| Improve   | Awaiting Accreditation              | Understand how to maintain plant and equipment in food operations  | 3     |
| Improve   | Awaiting Accreditation              | Understand how to monitor and control the recovery of by-products in food operations                           | 3     |
| Improve   | Awaiting Accreditation              | Diploma in Meat Inspection   | 4     |
| Improve   | Awaiting Accreditation              | Support commissioning of plant, equipment and processes in food operations                                     | 4     |
| Improve   | Awaiting Accreditation              | Understand how to support commissioning of plant, equipment and processes in food operations                   | 4     |
| Improve   | D/601/2959                          | Principles of Measurement System Analysis in food operations   | 3     |
| Improve   | D/601/2976                          | Principles of Failure Modes and Effects Analysis (FMEA) in food operations                                     | 3     |
| Improve   | D/601/5179                          | Monitor and maintain storage systems and procedures in food operations   | 3     |
| Improve   | D/601/5182                          | Understand how to monitor and maintain storage conditions in food operations                                   | 3     |
| Improve   | D/601/5280                          | Maximise sales in a food retail environment  | 3     |
| Improve   | D/601/5294                          | Understand how to plan to maximise sales of food products in a retail environment                              | 3     |
| Improve   | D/601/9653                          | Lead the quantification of current performance in achieving excellence in food operations                      | 4     |
| Improve   | D/601/9667                          | Develop an achieving excellence culture in food operations   | 4     |
| Improve   | D/601/9670                          | Understand how to manage risk to control achieving excellence in food operations                               | 4     |
| Improve   | D/601/9684                          | Principles of using Information Communication Technology and Management Information Systems in food technology | 4     |
| Improve   | D/601/9944                          | Principles of achieving excellence in food operations  | 4     |
| Improve   | D/602/0625                          | Principles of brining and salting fish or shellfish  | 3     |
| Improve   | D/602/4223                          | Principles of preparing and handling bakery finishing materials  | 3     |
| Improve   | D/602/4609                          | Produce specialist individual flour confectionery  | 3     |
| Improve   | D/602/4612                          | Control production of bakery products  | 3     |
| Improve   | D/602/4626                          | Understand how to apply visual management systems in food operations   | 3     |
| Improve   | D/602/4657                          | Analyse improvement outcomes for achieving excellence in food operations                                       | 3     |
| Improve   | D/602/4707                          | Understand how to control transport efficiency in food operations  | 3     |

| Joint Investment Programme / Sector Skills Council Lead | Learning Aim Reference or Framework | Title  | Level |
|---|-------------------------------------|--|-------|
| Improve   | D/602/5022                          | Manage compliance to support achieving excellence in food operations                         | 3     |
| Improve   | D/602/5078                          | Understand how to provide organisational support for achieving excellence in food operations | 3     |
| Improve   | D/602/5629                          | Monitor change and improvement for achieving excellence in food operations                   | 3     |
| Improve   | D/602/5632                          | Review and evaluate organisational change for achieving excellence in food operations        | 3     |
| Improve   | D/602/5808                          | Manage commissioning and handover of plant and equipment in food operations                  | 4     |
| Improve   | D/602/5811                          | Maintain plant and equipment in food operations  | 4     |
| Improve   | D/602/5839                          | Understand how to contribute to optimising work areas in food manufacture                    | 3     |
| Improve   | F/601/2954                          | Principles of continuous improvement techniques (Kaizen) in food operations                  | 3     |
| Improve   | F/601/2968                          | Principles of statistical process control procedures (SPC) in food operations                | 3     |
| Improve   | F/601/2971                          | Principles of response surface methodology in food operations                                | 3     |
| Improve   | F/601/2985                          | Principles of multi variance charts in food operations                                       | 3     |
| Improve   | F/601/9659                          | Secure commitment to an achieving excellence strategy in food operations                     | 4     |
| Improve   | F/601/9662                          | Understand how to lead organisational change to sustain excellence in food operations        | 4     |
| Improve   | F/601/9676                          | Develop, implement and evaluate quality assurance systems in food operations                 | 4     |
| Improve   | F/601/9953                          | Principles of defining improvement opportunities in achieving excellence in food operations  | 4     |
| Improve   | F/602/0617                          | Principles of shellfish, non-marine finfish and marine food products                         | 3     |
| Improve   | F/602/1699                          | Control shellfish depuration processing  | 3     |
| Improve   | F/602/4182                          | Principles of the Chorleywood bread process  | 3     |
| Improve   | F/602/4229                          | Principles of egg and egg products in bakery   | 3     |
| Improve   | F/602/4568                          | Principles of dough fermentation and process control   | 3     |
| Improve   | F/602/4568                          | Principles of MDD (Spiral mixing)  | 3     |
| Improve   | F/602/4571                          | Organise the receipt and storage of goods and materials in food operations                   | 3     |
| Improve   | F/602/4585                          | Set up and maintain food service operations in food operations                               | 3     |
| Improve   | F/602/4599                          | Understand how to produce specialist individual bakery products                              | 3     |
| Improve   | F/602/4604                          | Understand how to batch produce advance craft non fermented dough based products             | 3     |
| Improve   | F/602/4618                          | Understand how to diagnose problems in food operations                                       | 3     |
| Improve   | F/602/4621                          | Analyse current practice for achieving excellence in food operations                         | 3     |

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|---|-------------------------------------|---|-------|
| Improve   | F/602/4649                          | Implement an improvement programme for achieving excellence in food operations                          | 3     |
| Improve   | F/602/4652                          | Understand how to implement a set in reduction programme for achieving excellence in food operations    | 3     |
| Improve   | F/602/4697                          | Monitor and control throughput to achieve targets in food operations                                    | 3     |
| Improve   | F/602/4702                          | Control waste minimisation in food operations   | 3     |
| Improve   | F/602/5025                          | Provide coaching and mentoring for achieving excellence in food operations                              | 3     |
| Improve   | F/602/5073                          | Plan organisational change for achieving excellence in food operations                                  | 3     |
| Improve   | F/602/5557                          | Understand how to organise and run meeting in food operations   | 3     |
| Improve   | H/600/2384                          | Principles of HACCP management for food manufacturing   | 4     |
| Improve   | H/600/9609                          | Ensure compliance with legal, regulatory, ethical and social requirements (MSC, B8b)                    | 4     |
| Improve   | H/600/9674                          | Plan, allocate and monitor work of a team   | 3     |
| Improve   | H/601/2963                          | Principles of basic statistical analysis in food operations   | 3     |
| Improve   | H/601/2977                          | Principles of Six Sigma process mapping in food operations  | 3     |
| Improve   | H/601/2980                          | Principles of a set up reduction programme in food operations   | 3     |
| Improve   | H/601/9654                          | Lead the analysis of current performance in achieving excellence in food operations                     | 4     |
| Improve   | H/601/9668                          | Understand how to develop an achieving excellence culture in food operations                            | 4     |
| Improve   | H/601/9685                          | Principles of energy efficiency in food operations  | 4     |
| Improve   | H/602/4580                          | Monitor effectiveness of food retail operations   | 3     |
| Improve   | H/602/4613                          | Understand how to control production of bakery products   | 3     |
| Improve   | H/602/4627                          | Analyse and select areas for achieving excellence in food operations                                    | 3     |
| Improve   | H/602/4630                          | Understand how to apply Failure Modes and Effect Analysis (FMEA) in food operations                     | 3     |
| Improve   | H/602/4658                          | Understand how to analyse improvement outcomes for achieving excellence in food operations              | 3     |
| Improve   | H/602/4692                          | Understand how to review improvement activities for achieving excellence in food operations             | 3     |
| Improve   | H/602/5034                          | Understand how to Manage compliance to support achieving excellence in food operations                  | 3     |
| Improve   | H/602/5633                          | Understand how to review and evaluate organisational change for achieving excellence in food operations | 3     |
| Improve   | H/602/5809                          | Understand commissioning and handover of plant and equipment in food operations                         | 4     |
| Improve   | H/602/5829                          | Monitor food safety at critical control points in operations  | 3     |

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|---|-------------------------------------|---|-------|
| Improve   | J/502/0384                          | The principles of food safety management for manufacturing  | 3     |
| Improve   | J/601/2955                          | Principles of flow process analysis in food operations  | 3     |
| Improve   | J/601/2969                          | Principles of Design of Experiments (DOE) in food operations  | 3     |
| Improve   | J/601/2986                          | Principles of hypothesis testing in food operations   | 3     |
| Improve   | J/601/5225                          | Interpret and communicate information and data in food operations                                     | 3     |
| Improve   | J/601/9663                          | Communicate a vision and policy for achieving excellence in food operations                           | 4     |
| Improve   | J/601/9677                          | Evaluate and improve quality assurance systems in food operations                                     | 4     |
| Improve   | J/601/9680                          | Report on compliance with food safety requirements in operations                                      | 4     |
| Improve   | J/601/9954                          | Principles of measuring organisational performance in achieving excellence in food operations         | 4     |
| Improve   | J/602/0621                          | Principles of seafood quality science   | 3     |
| Improve   | J/602/4569                          | Plan and co-ordinate bake-off operations in food manufacture  | 3     |
| Improve   | J/602/4572                          | Understand how to organise the receipt and storage of goods and materials in food operations          | 3     |
| Improve   | J/602/4586                          | Monitor effectiveness of food service operations  | 3     |
| Improve   | J/602/4605                          | Batch produce advance craft fermented dough based products  | 3     |
| Improve   | J/602/4619                          | Resolve problems in food operations   | 3     |
| Improve   | J/602/4622                          | Understand how to analyse current practice for achieving excellence in food operations                | 3     |
| Improve   | J/602/4653                          | Implement mistake/error proofing (Poka yoke) for achieving excellence in food operations              | 3     |
| Improve   | J/602/4698                          | Understand how to monitor and control throughput to achieve targets in food operations                | 3     |
| Improve   | J/602/4703                          | Understand how to minimise waste in a food environment  | 3     |
| Improve   | J/602/5026                          | Understand how to Provide coaching and mentoring for achieving excellence in food operations          | 3     |
| Improve   | J/602/5074                          | Understand how to Plan organisational change for achieving excellence in food operations              | 3     |
| Improve   | J/602/5835                          | Understand how to control and monitor safe supply of raw materials and ingredients in food operations | 3     |
| Improve   | K/601/2964                          | Principles of Taguchi Linear graphs in food operations  | 3     |
| Improve   | K/601/2978                          | Principles of Six Sigma methodology in food operations  | 3     |
| Improve   | K/601/2981                          | Principles of mistake/error proofing (Poka yoke) in food operations                                   | 3     |
| Improve   | K/601/9655                          | Lead the improvement of performance in achieving excellence in food operations                        | 4     |
| Improve   | K/601/9669                          | Manage risk to control achieving excellence in food operations  | 4     |

| Joint Investment Programme / Sector Skills Council Lead | Learning Aim Reference or Framework | Title   | Level |
|---|-------------------------------------|---|-------|
| Improve   | K/601/9672                          | Encourage innovation in achieving excellence in food operations                                       | 4     |
| Improve   | K/601/9686                          | Principles of waste minimisation in food operations   | 4     |
| Improve   | K/602/1700                          | understand how to control shellfish depuration processing   | 3     |
| Improve   | K/602/4192                          | Principles of retarding and proving dough and process control   | 3     |
| Improve   | K/602/4211                          | Principles of oven baking bakery products   | 3     |
| Improve   | K/602/4225                          | Principles of flour in bakery   | 3     |
| Improve   | K/602/4581                          | Understand how to co-ordinate food retail operations  | 3     |
| Improve   | K/602/4600                          | Design and develop specialist individual dough based products   | 3     |
| Improve   | K/602/4628                          | Understand how to analyse and select areas for achieving excellence in food operations                | 3     |
| Improve   | K/602/4631                          | Plan and agree targets for achieving excellence in food operations                                    | 3     |
| Improve   | K/602/4659                          | Review improvement activities for achieving excellence in food operations                             | 3     |
| Improve   | K/602/4693                          | Evaluate improvement activities for achieving excellence in food operations                           | 3     |
| Improve   | K/602/4712                          | Principles of mixing flour confectionery and process control  | 3     |
| Improve   | K/602/5634                          | Contribute to the development of an achieving excellence strategy in food operations                  | 3     |
| Improve   | K/602/5827                          | Monitor health, safety and environmental systems in food operations                                   | 3     |
| Improve   | L/601/2701                          | Principles of sustainability in food operations   | 4     |
| Improve   | L/601/2973                          | Principles of value stream mapping (VSM) in food operations   | 3     |
| Improve   | L/601/2987                          | Principles of evolutionary operations (EVOP) in food operations                                       | 3     |
| Improve   | L/601/2990                          | Principles of Single Minute Exchange of Dies (SMED) in food operations                                | 3     |
| Improve   | L/601/5226                          | Understand how to interpret and communicate information and data in food operations                   | 3     |
| Improve   | L/601/9650                          | Direct the implementation of an achieving excellence strategy in food operations                      | 4     |
| Improve   | L/601/9664                          | Understand how to communicate a vision and policy for achieving excellence in food operations         | 4     |
| Improve   | L/601/9678                          | Understand quality assurance systems in food operations   | 4     |
| Improve   | L/601/9681                          | Understand how to report on compliance with food safety requirements in operations                    | 4     |
| Improve   | L/601/9955                          | Principles of analysing current organisational performance in achieving excellence in food operations | 4     |
| Improve   | L/602/2001                          | Principles of an achieving excellence strategy in food operations                                     | 4     |

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|---|-------------------------------------|--|-------|
| Improve   | L/602/4587                          | Understand how to set up and maintain food service operations  | 3     |
| Improve   | L/602/4606                          | Understand how to batch produce advanced craft fermented dough based products                              | 3     |
| Improve   | L/602/4623                          | Carry out value stream mapping (VSM) programme in food operations  | 3     |
| Improve   | L/602/4654                          | Understand how to implement mistake/error proofing (Poka yoke) for achieving excellence in food operations | 3     |
| Improve   | L/602/4699                          | Carry out quality audits in food manufacture   | 3     |
| Improve   | L/602/4704                          | Control water usage in food operations   | 3     |
| Improve   | L/602/5027                          | Provide training for achieving excellence in food operations   | 3     |
| Improve   | L/602/5030                          | Understand how to Assess teams and individuals in the achievements of excellence in food operations        | 3     |
| Improve   | L/602/5075                          | Manage organisational change for achieving excellence in food operations                                   | 3     |
| Improve   | L/602/5836                          | Manage and evaluate production performance in food manufacture   | 4     |
| Improve   | M/601/2979                          | Principles of Six Sigma metrics in food operations   | 3     |
| Improve   | M/601/2982                          | Principles of a characteristics selection matrix in food operations  | 3     |
| Improve   | M/601/9656                          | Lead the control of performance in achieving excellence in food operations                                 | 4     |
| Improve   | M/601/9673                          | Understand how to encourage innovation in achieving excellence in food operations                          | 4     |
| Improve   | M/601/9687                          | Principles of efficient water usage in food operations   | 4     |
| Improve   | M/601/9690                          | Principles of achieving an excellence culture in food operations   | 4     |
| Improve   | M/602/0614                          | Principles of fish or shellfish smoking  | 3     |
| Improve   | M/602/0628                          | Principles of fish or shellfish quality assessment   | 3     |
| Improve   | M/602/4226                          | Principles of fats and oils in bakery  | 3     |
| Improve   | M/602/4579                          | Set up and maintain food retail operations   | 3     |
| Improve   | M/602/4582                          | Plan and co-ordinate food services   | 3     |
| Improve   | M/602/4601                          | Evaluate specialist individual dough based products  | 3     |
| Improve   | M/602/4629                          | Apply Failure Modes and Effect Analysis (FMEA) in food operations  | 3     |
| Improve   | M/602/4632                          | Understand how to plan and agree targets for achieving excellence in food operations                       | 3     |
| Improve   | M/602/4694                          | Understand how to evaluate improvement activities for achieving excellence in food operations              | 3     |
| Improve   | M/602/5635                          | Understand how to Contribute to the development of an achieving excellence strategy in food operations     | 3     |
| Improve   | M/602/5828                          | Understand how to monitor health, safety and environmental management systems in food operations           | 3     |
| Improve   | M/602/5831                          | Set up and maintain picking and packing orders in food operations  | 3     |

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|---|-------------------------------------|--|-------|
| Improve   | M/602/6302                          | Develop productive working relationships with colleagues (IMPORTED)                                | 3     |
| Improve   | R/601/2974                          | Principles of visual management systems in food operations   | 3     |
| Improve   | R/601/5292                          | Understand how to maximise sales of food products in a retail environment                          | 3     |
| Improve   | R/601/9651                          | Understand how to direct the implementation of an achieving excellence strategy in food operations | 4     |
| Improve   | R/601/9665                          | Ensure compliance to support achieving excellence in food operations                               | 4     |
| Improve   | R/601/9679                          | Assess operations for effectiveness and compliance with food safety standards in operations        | 4     |
| Improve   | R/601/9682                          | Develop a strategy to achieve sustainability in food operations                                    | 4     |
| Improve   | R/601/9956                          | Principles of improving organisational performance in achieving excellence in food operations      | 4     |
| Improve   | R/602/0623                          | Principles of frying fish and chips  | 3     |
| Improve   | R/602/4607                          | Design and develop specialist individual flour confectionery                                       | 3     |
| Improve   | R/602/4610                          | Batch produce advanced craft flour confectionery products  | 3     |
| Improve   | R/602/4624                          | Understand how to carry out value stream mapping (VSM) programme in food operations                | 3     |
| Improve   | R/602/4655                          | Measure and collect data for achieving excellence in food operations                               | 3     |
| Improve   | R/602/4705                          | Understand how to control water usage in food operations   | 3     |
| Improve   | R/602/5028                          | Understand how to Provide training for achieving excellence in food operations                     | 3     |
| Improve   | R/602/5031                          | Manage workplace organisations for achieving excellence in food operations                         | 3     |
| Improve   | R/602/5076                          | Understand how to manage organisational change for achieving excellence in food operations         | 3     |
| Improve   | R/602/5627                          | Contribute to continuous improvement of food safety in operations                                  | 3     |
| Improve   | R/602/5837                          | Understand how to manage and evaluate production performance in food manufacture                   | 4     |
| Improve   | T/502/0183                          | Principles of food safety supervision for manufacturing  | 3     |
| Improve   | T/600/9601                          | Provide leadership and direction for own area of responsibility                                    | 3     |
| Improve   | T/601/2966                          | Principles of flexible production and manpower systems in food operations                          | 3     |
| Improve   | T/601/9657                          | Develop an achieving excellence strategy in food operations  | 4     |
| Improve   | T/601/9657                          | Principles of an achieving excellence strategy in food operations                                  | 4     |
| Improve   | T/601/9660                          | Understand how to secure commitment to an achieving excellence strategy in food operations         | 4     |

| Joint Investment Programme / Sector Skills Council Lead | Learning Aim Reference or Framework | Title   | Level |
|---|-------------------------------------|---|-------|
| Improve   | T/601/9674                          | Develop and manage relationships with external organisations in food operations                   | 4     |
| Improve   | T/601/9688                          | Principles of efficient transport usage in food operations  | 4     |
| Improve   | T/601/9948                          | Principles of quality improvement methodologies in achieving excellence in food operations        | 4     |
| Improve   | T/601/9951                          | Principles of quality improvement tools and techniques in achieving excellence in food operations | 4     |
| Improve   | T/602/0615                          | Principles of displaying fish/shellfish in a sales environment                                    | 3     |
| Improve   | T/602/4227                          | Principles of sugars and starches in bakery   | 3     |
| Improve   | T/602/4230                          | Principles of salt and dough conditioners / improvers in bakery                                   | 3     |
| Improve   | T/602/4597                          | Understand how to design and develop specialist individual bakery products                        | 3     |
| Improve   | T/602/4602                          | Produce specialist individual dough based products  | 3     |
| Improve   | T/602/4633                          | Implement a problem solving methodology for achieving excellence in food operations               | 3     |
| Improve   | T/602/4650                          | Understand how to implement an improvement programme for achieving excellence in food operations  | 3     |
| Improve   | T/602/4695                          | Sustain improvement activities for achieving excellence in food operations                        | 3     |
| Improve   | T/602/4700                          | Understand how to carry out quality audits in food manufacture                                    | 3     |
| Improve   | T/602/5023                          | Identify learning and skills needs for achieving excellence in food operations                    | 3     |
| Improve   | T/602/5071                          | Contribute to the development of an achieving excellence culture in food operations               | 3     |
| Improve   | T/602/5829                          | Understand how to control product quality in food operations                                      | 3     |
| Improve   | T/602/5832                          | Monitor effectiveness of picking and packing operations in food operations                        | 3     |
| Improve   | Y/600/2382                          | Principles of HACCP for food manufacturing  | 3     |
| Improve   | Y/600/9588                          | Develop and evaluate operational plans for own area of responsibility (MSC unit B1)               | 4     |
| Improve   | Y/601/2961                          | Principles of lead time analysis in food operations   | 3     |
| Improve   | Y/601/2975                          | Principles of analysing and selecting areas for achieving excellence in food operations           | 3     |
| Improve   | Y/601/2989                          | Principles of central limit theorem and confidence intervals in food operations                   | 3     |
| Improve   | Y/601/9652                          | Lead the identification of priorities in achieving excellence in food operations                  | 4     |
| Improve   | Y/601/9666                          | Understand how to ensure compliance to support achieving excellence in food operations            | 4     |
| Improve   | Y/601/9683                          | Principles of food policy and regulation  | 4     |
| Improve   | Y/601/9683                          | Principles of food policy and regulation  | 4     |
| Improve   | Y/601/9957                          | Principles of controlling organisational performance in achieving excellence in food operations   | 4     |

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|---|-------------------------------------|--|-------|
| Improve   | Y/602/1692                          | Monitor product quality in food operations   | 3     |
| Improve   | Y/602/4575                          | Monitor stored goods and materials in food operations  | 3     |
| Improve   | Y/602/4608                          | Evaluate specialist individual flour confectionery   | 3     |
| Improve   | Y/602/4611                          | Understand how to batch produce advanced craft flour confectionery products  | 3     |
| Improve   | Y/602/4625                          | Implement visual management systems in food operations   | 3     |
| Improve   | Y/602/4656                          | Understand how to measure and collect data for achieving excellence in food operations                                 | 3     |
| Improve   | Y/602/4706                          | Control transport efficiency in food operations  | 3     |
| Improve   | Y/602/5029                          | Assess teams and individuals in the achievements of excellence in food operations                                      | 3     |
| Improve   | Y/602/5032                          | Understand how to Manage workplace organisations for achieving excellence in food operations                           | 3     |
| Improve   | Y/602/5077                          | Provide organisational support for achieving excellence in food operations   | 3     |
| Improve   | Y/602/5628                          | understand how to contribute to continuous improvement of food safety in operations                                    | 3     |
| Improve   | Y/602/5631                          | Understand how to monitor change and improvement for achieving excellence in food operations                           | 3     |
| Improve   | Y/602/5858                          | Contribute to optimising work areas in food manufacture  | 3     |
| People1st   |                                     | Advanced Apprenticeship in Professional Cookery  | 3     |
| People1st   |                                     | Advanced Apprenticeship in Professional Cookery (patisserie and confectionery)   | 3     |
| Proskills   | 10049575                            | NVQ Diploma in Health, Safety and Environmental Management for the Extractive and Minerals Processing Industries (QCF) | 4     |
| Proskills   | 50088038                            | Certificate in Glazing   | 3     |
| Proskills   | 50089808                            | Diploma in Design in the Furniture, Furnishings and Interiors Industry   | 3     |
| Proskills   | 50089821                            | Diploma in Furniture Making  | 3     |
| Proskills   | 50090458                            | Diploma in Restoring Furniture   | 3     |
| Proskills   | 50099954                            | Diploma in Upholstery and Soft Furnishings   | 3     |
| Proskills   | 50110299                            | Certificate in Logistics Operations (QCF)  | 3     |
| Proskills   | 50110664                            | NVQ Diploma in Health, Safety and Environmental Management for the Extractive and Minerals Processing Industries (QCF) | 4     |
| Proskills   | 50111085                            | Certificate in Logistics Operations (QCF)  | 3     |
| Proskills   | 50114827                            | NVQ Diploma in Health, Safety and Environmental Management for the Extractive and Minerals Processing Industries (QCF) | 4     |
| Proskills   | 500/7472/6                          | Award in Sustainable Energy  | 3     |
| Proskills   | 500/7532/9                          | Certificate in Sustainable Energy  | 3     |
| Proskills   | 500/7649/8                          | Diploma in Sustainable Energy  | 3     |
| Proskills   | 500/7769/7                          | Certificate in Glass Related Operations  | 3     |
| Proskills   | 500/7821/5                          | NVQ Certificate in Fabrication of Glass Supporting Structures (QCF)  | 3     |

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|---|-------------------------------------|--|-------|
| Proskills   | 500/8412/4                          | Certificate in Coatings Technology   | 4     |
| Proskills   | 500/8417/3                          | Certificate In Carbon Management   | 3     |
| Proskills   | 500/8418/5                          | Diploma in Carbon Management   | 3     |
| Proskills   | 500/8983/3                          | NVQ Diploma in Supervision in the Furniture, Furnishings and Interiors Industry (QCF)                              | 3     |
| Proskills   | 5008981X                            | Diploma in Finishing Furniture   | 3     |
| Proskills   | 5009662X                            | Diploma in Fitted Furniture and Interiors  | 3     |
| Proskills   | 501/0378/7                          | Certificate in Logistics Operations (QCF)  | 3     |
| Proskills   | 501/0499/8                          | NVQ Certificate in Management (QCF)  | 3     |
| Proskills   | 501/0624/7                          | NVQ Certificate in Management (QCF)  | 3     |
| Proskills   | 501/2185/6                          | Diploma for Sustainable Recycling Activities (Supervisory) (QCF)   | 3     |
| Proskills   | Awaiting Accreditation              | Combined Working Practices   | 3     |
| Proskills   | Awaiting Accreditation              | Diploma In Mining Electrical Operations  | 3     |
| Proskills   | Awaiting Accreditation              | Diploma In Mining Mechanical Operations  | 3     |
| Proskills   | Awaiting Accreditation              | Diploma for Sustainable Recycling Activities (Supervisory) (QCF)   | 4     |
| Proskills   | Awaiting Accreditation              | Laboratory and Associated Technical Activities   | 4     |
| Proskills   | Awaiting Accreditation              | Master Print Certificate   | 4     |
| Proskills   | Awaiting Accreditation              | NVQ Diploma in Managing Basic Processing Operations for the Extractive and Minerals Processing Industries (QCF)    | 4     |
| Proskills   | Awaiting Accreditation              | NVQ Diploma in Managing Complex Processing Operations for the Extractive and Minerals Processing Industries (QCF)  | 4     |
| Proskills   | Awaiting Accreditation              | NVQ Diploma in Managing Standard Processing Operations for the Extractive and Minerals Processing Industries (QCF) | 4     |
| Summit Skills   | 50118493                            | Award in the installation of Water Harvesting and Recycling Systems  | 3     |
| Summit Skills   | 50118766                            | Award in the installation of Small Scale Solar Photovoltaic Systems  | 3     |
| Summit Skills   | 50119904                            | Award in the installation of Solar Thermal Hot Water Systems   | 3     |
| Summit Skills   | 5011847X                            | Award in the installation of Heat Pump Systems (Non-refrigerant circuits)  | 3     |

## Amendments to the listing

- 7 There will be no amendments to this list other than those described as follows, notification for these will only be accepted from the Sector Skills Council leading the relevant Joint Investment Programme:

- a Update to the sheet to show Learning Aim reference numbers following accreditation.
- b Addition of Learning Aim reference numbers where additional Awarding Organisations (AO) gain accreditation and a Joint Investment Programme provider wishes to use this AO.

## Queries

- 8 Queries should be directed as follows:
- a Qualification / Aim information – Relevant Sector Skills Council
  - b Joint Investment Programme Policy –  
[Jointinvestmentprogramme@skillsfundingagency.bis.gov.uk](mailto:Jointinvestmentprogramme@skillsfundingagency.bis.gov.uk)

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|---------------------|-----------------|
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