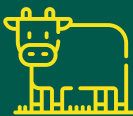


FOOD TECHNOLOGY

WE'VE GOT THE APPRENTICESHIP FOR YOU!



MORE INFO

- **ADVANCED BAKERS**
use a range of traditional craft and mechanical processes to create and sell baked goods, including bread, cakes, pies, pastries and biscuits.

CHEF DE PARTIES

run a specific section of the kitchen, for example sauces, pastries or fish. They create high quality food whilst minimising waste from ingredients.

- **SUPPLY CHAIN PRACTITIONERS**
forecast customer demand and liaise with factories and suppliers to schedule production and delivery of goods.

FOOD TECHNOLOGISTS

ensure all food products from manufacturers are safe to eat and of consistent appearance, taste and texture.

- **ADVANCED DAIRY TECHNICIANS**
develop, produce and oversee the production of dairy products, including milk, cheese, ice cream, powder, yoghurt, butter and more.

There are many other apprenticeships you might be interested in:

Dietician, Fishmonger, Senior Production Chef, Food and Drink Engineer, Commis Chef, Butcher, Hospitality Team Member / Leader and many more!