



TRANSFORMING YOUR DAIRY SKILLS

Do you work for a dairy company now or perhaps you are interested in joining the industry?

Most importantly do you want to develop a career in the dairy industry supported by a brand new training opportunity?

BACKGROUND

The dairy industry in the UK is an exciting, vibrant place to work supplying world class dairy products to virtually every single household in the UK - from the milk on your cereal to the cheese on your toast, the industry is worth over £6bn and employs over 25,000 people.

The industry is changing and whilst traditional skills are still highly valued the introduction of new technology, new processes and increased automation means that a wide range of skills are needed within dairy companies. Leaders of the dairy industry in the future need to have a broad range of skills and knowledge both to understand and lead change and to continue to respond to customer requirements, environmental constraints and commercial pressures.



A ONE IN A THOUSAND OPPORTUNITY

Led by the industry for the industry, Project Eden has brought together the UK dairy industry to ensure that it has the very best dairy technology training in Europe, providing the opportunity for all companies to train their key staff to become the dairy leaders of tomorrow.

This fantastic programme is available to only around 25 employees in the whole dairy industry – making it truly a one in a thousand opportunity for you to take advantage of.

PROJECT EDEN

Project Eden is the name of a programme led by the dairy industry, supported by the National Skills Academy for Food and Drink Manufacture and Dairy UK, the industry's trade body, which will enable UK based companies to train their staff to become tomorrow's dairy leaders. Following extensive development by leading dairy experts it consists of the following:

- A three year training programme that will develop the skills, knowledge and competence that employers believe are needed to rise to senior ranks in the dairy business.
- A graduate qualification - a Foundation Degree in Dairy Technology.
- Two blocks of residential study per year at the top dairy college in England - along with access to a state of the art new technical dairy facility at Reaseheath College.
- Work at your company to complement the learning's at college – either at a single site or at different sites.

In essence the opportunity to earn whilst you learn - a University degree with no student loans and funded by your employer!



WHY APPLY FOR PROJECT EDEN?

You will develop the skills and knowledge that will equip you for a long term career in the industry

The training programme covers all aspects of dairy technology including practical hands on craft skills, key science principles associated with dairy and process improvement techniques required to run an efficient modern dairy operation. The involvement of the top dairy companies in developing this course means you will be learning what is required right across the industry – irrespective of the specific company you work for.

You'll develop a real passion for dairy

The programme is not just about a classroom learning experience - through the unique involvement of the college and your employers you'll develop a love for all things dairy based on a real appreciation of the product - from the early stages of the production process - when cows eat grass – right through to the highly automated processing plants you'll be hands on building your understanding and affinity with dairy.

You will contribute more to your business – from day one

Your off the job in college is complemented by on the job experience in your business with a curriculum designed to ensure that you can put into practice what you learn - this will position you as an invaluable employee making valuable , tangible contributions from the earliest days.

You'll be learning in a truly state of the art training dairy

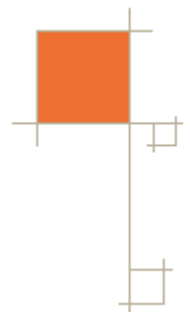
Reaseheath College, in Cheshire, is benefiting from a £2.5million extension and upgrade of its dairy facility and, with direction from the major dairy companies and support from leading equipment suppliers, will have the very best equipment to support learning. You'll be exposed to some of the most forward thinking aspects of the industry and will take this back to your businesses. What's more you'll be learning in a beautiful environment as Reaseheath is set in 200 hectares of parkland, woodlands and fields.

You get a Degree from one of the foremost Universities

You will graduate from this programme with a Degree from Harper Adams University - one of the most respected food and agricultural focused Universities in the country. You'll attend a graduation ceremony and receive your degree- but without the student loan to pay back.

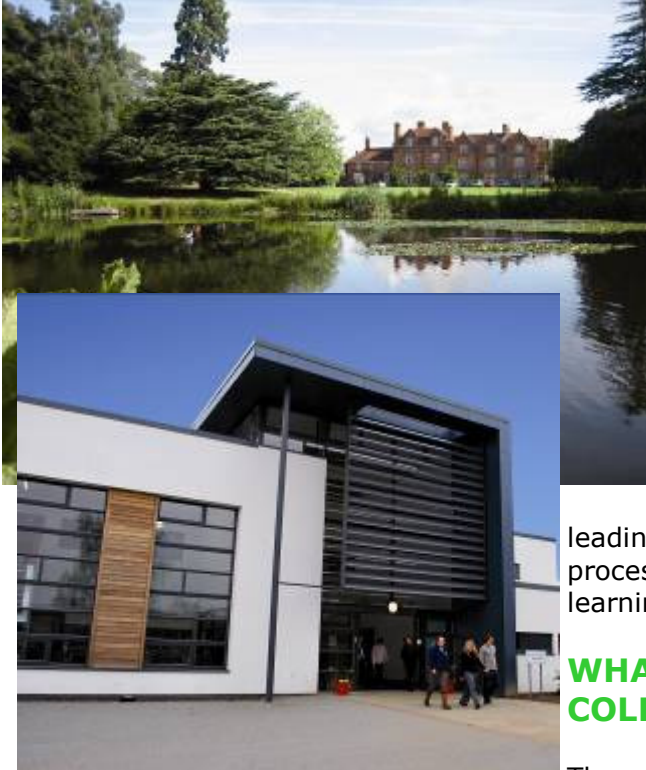
You'll build a network of colleagues and friends

Throughout the 3 years you'll be with 23 other students from across the dairy industry all learning together and bringing different perspectives and experiences - as well as having fun.





WHERE IS THE DAIRY COLLEGE?



The new facility is based at Reaseheath College one of the country's leading land based colleges and with a heritage of dairy training dating back to the 1800s. It is based in Nantwich, Cheshire easily accessible by car and by train. Recent investment has gone into new halls of residence with en suite rooms where you will stay during your time at college – studying is not all hard work and the campus has a range of social activities as well as great catering facilities.

Reaseheath is recognised as an Outstanding college in terms of the quality of learning (by Ofsted) and by the National Skills Academy for Food and Drink Manufacturing as their Champion for Dairy.

Over £2.5m is being spent on creating the most modern, state of the art dairy facility with new equipment from leading suppliers. As well as the opportunity to learn about modern processes the college will provide for a very 'hands on' approach to learning so they experience and connect with the products.

WHAT KIND OF THINGS WILL I LEARN AT COLLEGE?

The course is designed to develop well - rounded Dairy Technologists with a passion for the dairy industry.

First year modules include food and dairy safety, dairy workplace practices and dairy chemistry and microbiology – your chance to understand the building blocks of dairy processes which you can apply throughout the rest of your studies. These skills are vital in producing a dairy technologist capable of improving work practices and developing innovative techniques and processes for the dairy industry of the future.

The second year concentrates on the theory and practice of different dairy products, such as liquid milk, cheese, yogurt and butter. You will understand the production processes inside out, with extensive practical work in the state of the art dairy facility. We also introduce project management, to prepare you for your final year.

In your final year you will have major projects to complete, that give you the opportunity to put all your learning into practice with less emphasis on formal teaching and more supported learning based around your project topic. These modules will give you the opportunity to manage your own projects based on problems or innovations related to your workplace.

Throughout the course will run the themes of continuous improvement and of innovation, giving you outstanding opportunities to make a real difference in the dairy industry.





WHAT DOES THE PROGRAMME LOOK LIKE?

YEAR1 2 x 6 weeks		YEAR 2 2 x 9 weeks		YEAR 3 2 x 6 weeks	
TERM 1	TERM 2	TERM 3	TERM 4	TERMS5	TERM 6
Food and dairy safety (I)	Food and dairy safety (II)	Milk Processing (I)	Milk Processing (II)	Supply Chain (I)	Supply Chain (II)
Quality Assurance	Milk Chemistry	Fermented Products (I)	Fermented Products (II)	Environmental awareness (I)	Environmental awareness (II)
Milk and Dairy Derivatives as raw materials	Milk Microbiology	Butter and Milk Fat Tech (I)	Butter and Milk Fat Tech (II)	Financial Management (II)	Financial Management (II)
Continuous Improvement (I)	Continuous Improvement (II)	Continuous Improvement (III)	Continuous Improvement (IV)	Plant Automation	
Dairy Workplace Practices (I)	Dairy Workplace Practices (II)	Chemical and CIP (II)	Dairy Engineering (I)	Dairy Engineering (II)	
Chemical and CIP (I)	Process Control (I)	Process Control (II)	Project management	Project Delivery (I)	Project Delivery (II)

WHAT DO I NEED TO KNOW TO APPLY?

Firstly you need to consider whether you are committed to take on the demands of the programme. Over the 3 years you will be based at the college Monday to Friday afternoon for 42 weeks – this is a lot of time to be away from home so think seriously about whether you are able to commit to this.

If you believe this is right for you then your employer will have a process to select candidates – it will consist of interviews and some tests of ability to ensure that the level of learning for the course is suitable for you – and also that you have the desire and commitment to make a long term career in the industry.

HOW DO I APPLY?

Speak to the HR team at your company or if you are not currently employed in the dairy industry and want to find out about companies who might be recruiting specially for this programme contact:

info@foodanddrink.nsacademy.co.uk

