

## FOOD & DRINK NEWSLETTER

### Food and Drink leaders invited to talk skills at industry summit

Yorkshire and Humber food and drink businesses are invited to help shape the future of skills and training within the industry at a summit in October.

Organised by the National Skills Academy, in conjunction with Sheffield Hallam University (Champion of the Food Innovation network) and regional development agency Yorkshire Forward, the food and drink skills summit is designed to let employers have their say on training to ensure they have the right resources to drive growth.

The event will take place on Wednesday 14th October at The Mecure, St Pauls Hotel, Sheffield. The event will offer lively debate around the support needed in the areas of product, process, packaging and people and the skills needed to achieve this, as well as featuring innovative speakers and revealing the findings from research into Yorkshire and Humber skills requirements. To secure a place at the summit, register at:

[www.shu.ac.uk/food-summit](http://www.shu.ac.uk/food-summit)

## FOOD AND DRINK SKILLS SUMMIT

Securing a valued future workforce



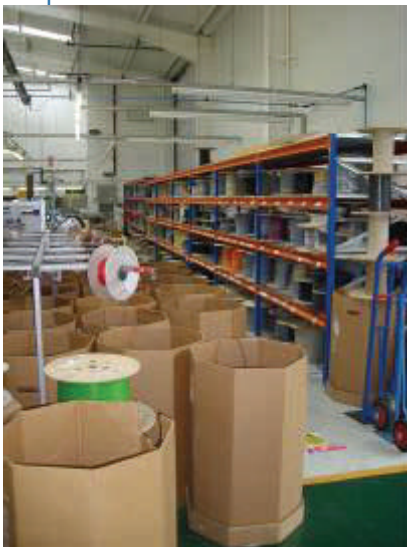
14 October 2009

The National Skills Academy  
**FOOD & DRINK MANUFACTURING**

Supported by  
  
The Region's Development Agency

Centre for Food Innovation  
  
Sheffield Business School  
AT SHEFFIELD HALLAM UNIVERSITY

### Productivity and Sustainability Forum visit factory of best practice



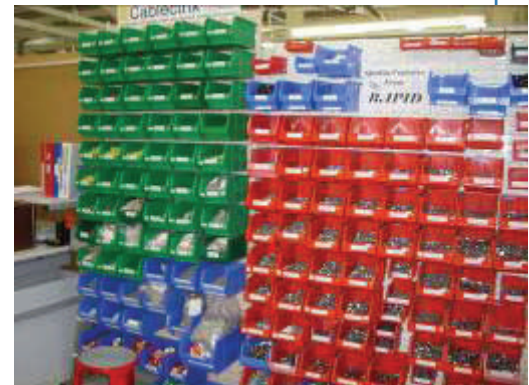
The second meeting of the Productivity and Sustainability steering group met in July for a best practice visit to Powerpanels, an award winning factory in Walsall.

The group had a presentation from David Fox (MD of Powerpanels) to gain an insight into how the factory had implemented and succeeded with a Continuous Improvement ethos.

Members of the forum also had a tour around the factory, to learn more about how to implement such techniques and the issues that arise. It was evident from the talks that people development was the key to this organisations great success.

Following on from feedback given at the first event, the forum thought it would be useful to visit factories of best practice in other sectors. The next proposed visit is to Saint-Gobain Glass UK, who have won the Best Process Plant category in the Best Factory Awards and who are also highly commended for their work in Skills Development and Energy and the Environment.

For any employers wishing to get involved with the forum, please email [info@foodanddrink.nsacademy.co.uk](mailto:info@foodanddrink.nsacademy.co.uk).



## FOOD & DRINK NEWSLETTER

### Upcoming Consultation Dates

Improve Ltd are developing new qualifications for the food and drink industry and are running a series of consultations on the new frameworks. This provides an excellent opportunity for you to have your say on what these new qualifications should look like.

For any employers wishing to become involved in these, please email your interest to [Rebecca.kirkland@improveltd.co.uk](mailto:Rebecca.kirkland@improveltd.co.uk). Upcoming dates for August are as follows:



Area	Date	Location	Consultation Activity
Brewing	3 August	Improve website <a href="http://www.improve-skills.co.uk">www.improve-skills.co.uk</a>	Website consultation on units of assessment and structure.
Lean Manufacturing	3 August	Improve website <a href="http://www.improve-skills.co.uk">www.improve-skills.co.uk</a>	Website consultation on standards.
	17th August		Credit and levelling of units of assessment and unit standardisation.
	27th August	TBC	Third meeting to agree content of units of assessment.
	27th August	Improve website <a href="http://www.improve-skills.co.uk">www.improve-skills.co.uk</a>	Website consultation on units of assessment and structure.
Poultry	5 August	York	Third meeting to review units of Assessment.
Milling and Cereals	6th August	York	First working group to agree scope.

### Academy welcomes new members to its Network of Excellence

The National Skills Academy welcomes four new members to its Network of Excellence.

The training providers recognised as specialist learning centres are:

- Barnsley College
- Scottish Association of Master Bakers (SAMB)
- Westminster Kingsway
- Coventry University's training business, ACUA



SAMB has joined the bakery network, and is a trade association, training and awarding body which has recently developed a new level 3 Modern Apprenticeship in Scotland and delivers bakery qualifications across the UK.

Barnsley College has joined the general food and drink network, offering bespoke vocational training courses in food and drink manufacture. The college has worked with companies including Manor Bakeries and Fosters Bakery.

ACUA is Coventry University's business training wing and works closely with employers to improve skills. It joins the leadership and management network.

West Minster Kingsway has a strong track record in delivering high quality training solutions, custom designed to meet the specific needs of business and employees, and joins the regional and rural network.

## PROVIDER OF THE MONTH FEATURE

### MCP Training and Consulting Champion of the Engineering and Maintenance Network

MCP Training and Consulting is NSA Champion of the Engineering and Maintenance Network with over 30 years experience of doing this by delivering 4000 improvement programmes world-wide to blue chip and multi national organisations. Coaching and training is an essential part of MCP's improvement programmes, helping organisations:

- Improve equipment efficiency
- Reduce operational costs
- Enhance the skills of operators and technicians.



MCP has been established since 1976 and provide maintenance improvement programmes and technical skills and management training to food, drink and pharmaceutical companies worldwide, working with a network of partners across Europe, North America, Australia, Africa, Middle East and Asia.



The business was founded in Liverpool and is now based at Blythe Valley Innovation centre in Solihull (pictured left). Technical training with emphasis on acquiring practical skills is provided from our training centres in Reading, Birmingham and Warrington.

#### Q. Can you tell us a little more about both your food facilities and the arrangement with key employers?

Our training centres use state of the art training rigs and equipment which are used to demonstrate the principles taught and also for City & Guilds practical assessments. On-line examination facilities are also available at our training centres. We also have a suite of laptop computers for on-line exams at customer sites. We are running an engineering academy for one customer, providing both underpinning knowledge training and assessment to NVQ3 in engineering maintenance. The drivers for this training are increasing equipment uptime, improving practical skills and enhancing staff retention. MCP has a two year contract with a large dairy customer to train more than fifty mechanical fitters in basic electrical skills. Improving OEE and staff motivation are the drivers for this customer.

#### Q. Does your company work with employers outside of the West Midlands?

Yes, MCP provide training to ensure people within food & drink manufacturing have the appropriate skills to operate, maintain and manage all functions of the business. Our courses cover:

- Mechanical to electrical conversion
- Control and instrumentation training
- Mechanical maintenance skills
- Technical operator training
- Team and team leader development
- Continuous improvement
- Asset and maintenance management
- Manufacturing excellence
- Health & Safety

MCP's consultancy division is focused on delivering improvements and change programmes which drive up productivity and reduce costs. Such Programmes are designed to reduce total manufacturing costs by 20-25%.

## PROVIDER OF THE MONTH FEATURE

**Q. In these challenging times, what is your message and training response to food and drink companies?**

A recent survey by MCP of training ability on the food & drink sector has highlighted deficiencies in terms of:

- Effective operator training
- Technical skills and management best practices

Companies who really wish to increase their competitiveness must focus on providing their workforce with the skills to operate and maintain the production equipment to the highest levels and standards of efficiency. MCP are currently working with some of the major food companies helping them to define their skills, their training needs and filling these gaps.



**Q. How do you see your involvement with the NSA progressing?**

MCP is working with members of the NSA to develop industry specific engineering and equipment maintenance training courses.

The NSA provides a good foundation for building a framework of training delivery which meets the needs of the industry by facilitating an exchange of ideas and opportunities.

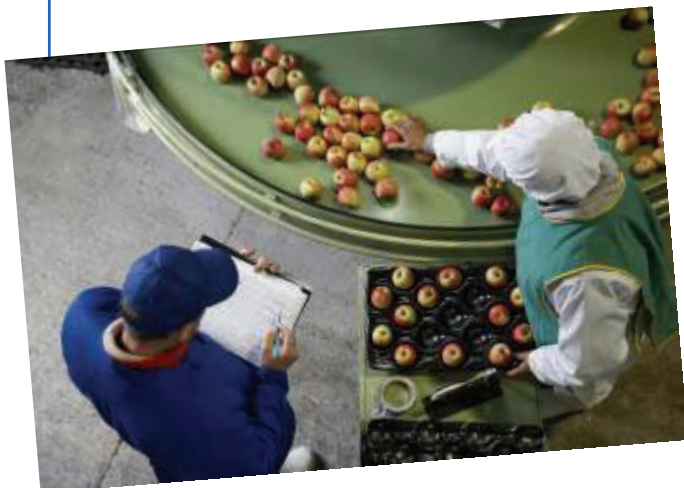
**Q. How should employers/employees contact you?**

They can call 0121 506 9034 or visit our website at [www.mcpeurope.com](http://www.mcpeurope.com)

**Q. What can you tell us about your capital build/expansion plans?**

We are looking at expanding our number of training centres around the UK, with new centres planned for York and Cheshire. We are also expanding the members of the AMIS MCP network, which will provide wider access to best practises on a world wide basis.

**Q. If you had a 'magic wand' for the day what two things would you do to help support employers in the food and drink sector?**



Provide the time and resources to allow each employer to:

- Stand back and see the benefits of adapting a holistic approach to their business.
- Recognise that people (and their potential) are the key to make the change so often required in Industry.