



EDEN

Arla's Dairy Technologist Programme



SO, WHAT IS OUR EDEN DAIRY TECHNOLOGIST PROGRAMME ACTUALLY LIKE?

I enjoy the Eden apprenticeship because it allows me to gain skills in a number of areas which helps me to understand the direction in which I would like my career to go. After leaving college I planned to do Chemical Engineering at university, when I saw the Eden Dairy Technology apprenticeship I thought I had nothing to lose if I applied! Thankfully it was one of the best decisions I made and one I certainly don't regret.

The apprenticeship has boosted my confidence, I have made many new friends and had the experience to work alongside industry professionals who are always happy to share their knowledge.

As an Eden apprentice I have had many opportunities to progress professionally and as a person throughout the course of my apprenticeship. The apprenticeship has helped me gain amazing skills and experiences which have given me a great start to my career in Dairy Technology.



Salma Afzal
Stourton Dairy - EDEN Dairy Technologist Student.

WHAT WILL I GET FROM THE EDEN PROGRAMME?

- Apprenticeship Standard Certificate
- Dairy processing and production skills
- Level 5 Foundation Degree in Dairy Technology
- Level 3 Award Health and Safety
- Level 3 Food Safety
- Level 3 HACCP

WHAT WILL I STUDY?

YEAR 1

- Clean-in-Place and Chemical Technology
- Principles of Dairy Chemistry
- Principles of Dairy Microbiology
- Dairy Workplace Practices
- Principles of Food and Dairy Safety
- Milk and Dairy Derivatives as Raw Materials
- Quality Assurance in the Food Industry
- Innovation in the Dairy Industry
- Principles of Continuous Improvement
- Dairy Process Engineering

YEAR 2

- Butter and Milk Fat Technology
- Cheese and Fermented Product Technology
- Applied Continuous Improvement
- Milk Processing
- Project Management
- Dairy Automation and Process Control
- Dairy Supply Chain
- Sustainability and Environmental Awareness
- Whey Protein Processing
- Dairy Professional Project

Modules assessed via a combination of exams, assignments, presentations and professional discussions.

HOW WILL MY TIME BE SPLIT?

YEAR 1

29 weeks online and face to face tuition 2 full days per week, including 2 blocks of 3-week practical sessions

YEAR 2

30 weeks online and face to face tuition 2 full days per week, including 2 blocks of 3-week practical sessions

You will also be given the opportunity to take part in our Arla EDEN study tours where you will have an opportunity to visit a number of our sites, to gain a better understanding of each site and their operations and how this links with your studies.

WHO DELIVERS THE CLASSROOM TRAINING?

Your 2 year Dairy Technologist apprenticeship will be delivered by Reaseheath College in partnership with Chester University. They are recognised by the National Skills Academy as the provider of choice for this apprenticeship. You will split your time between the site that you are based at and Reaseheath college.

WHAT HOURS WILL I BE WORKING?

You will be working 40 hours per week. Initially, these hours will be spread across Monday- Friday, but as time goes on, you will have the opportunity to work on shifts which have potential to cover weekends, nights etc.

Working on shifts as part of your training will allow you an opportunity to understand the end to end production process, and to meet more of your colleagues along the way!



Lockerbie Creamery, Dumfries & Galloway in Scotland

WHERE WILL I BE BASED?

We have vacancies at the following locations:

- Taw Valley Creamery, North Devon
- Westbury Creamery, Westbury
- Oakthorpe Dairy, London
- Aylesbury Dairy, Aylesbury
- Stourton Creamery, Leeds, West Yorkshire
- Settle Creamery, Settle, North Yorkshire
- Lockerbie Creamery, Dumfries & Galloway, Scotland

WHAT QUALIFICATIONS DO I NEED?

- Achieved a minimum of 5 GCSE Grade C's/4 or above (or equivalent).
- Grades must be A*-C/9-5 for Maths and A*-C/9-4 for English, plus a Science subject which would be desired and two other subjects.
- Please note**, you will need to be 18+ to apply for this role. This is due to the hands-on nature of the role.

AM I RIGHT FOR THE ROLE?

We are looking for someone who;

- Is passionate about learning
- Is goal orientated
- Is a natural problem solver
- Works well as part of a team.

Stephanie Nish

Former EDEN Dairy Technologist Student.

The reason I applied for the Eden programme in 2018 was after seeing the many opportunities my husband Lee was faced with on the same course both within Arla and at Reaseheath College. I could see how the program provided the tools to build a career within the dairy industry. I therefore aspired to follow in his footsteps.

Having no dairy experience I learned fast, getting to experience many department placements at the Lockerbie site along with a lot of questions asked on the processes we do. Taking as much advice and experience from the staff at site and the lecturers at Reaseheath, I worked on various projects, giving me the networks and experience required to succeed on the Eden program. Through this I have achieved numerous awards on behalf of the course, The Society of Dairy Technology, the International Cheese and Dairy Awards and the Mereydd David Award for Reaseheath.

On completing the Eden program in 2022, I secured the Environment, Health and Safety coordinator role and achieved a further two NEBOSH qualifications to benefit the site.

Since then I have progressed to Team Leader in the Dairy at Lockerbie, managing a large team through milk intake, milk process and the milk production bottling plant.



**DID YOU KNOW THAT EDEN MEANS
EUROPEAN DAIRY EDUCATION NETWORK?**

SO WHAT WILL YOU LEARN ABOUT IN YOUR TIME AS AN APPRENTICE DAIRY TECHNOLOGIST?

Good manufacturing is a marriage of technology, efficiency, quality, innovation, safety, and commerciality. At our sites we balance all of these factors to ensure that our farmer-owners are rewarded for the work they do. So that the nation get Cravendale milk in their tea each morning, Skyr yoghurt in their breakfast bowl, and Anchor butter on their toast.

As an Apprentice Dairy Technologist, you will learn how to balance these priorities in different environments. You will learn how to work fast in Production, how to enhance quality in the Lab, how to optimise technology in Process, how to innovate in Engineering, and how to keep your colleagues safe in Health & Safety. You will gain a commercial mindset, and an understanding of how important our customer relationships are to us. You will support our continual growth, through everything that you do.

At the end of your apprenticeship, it will be up to you to choose which rotation you enjoyed the most, and to decide which team you see a future in. Arla Foods is your oyster.

WHAT WILL I GET FOR BEING AN ARLA EMPLOYEE?

Earn as you learn! At Arla, we recognise that hard work deserves to be rewarded. That's why we will increase your pay in each year of your apprenticeship with us:

£21,000 per annum – Year 1 salary

£24,000 per annum – Year 2 salary

Plus £3,300 per Annum for London weighting at Oakthorpe

CAREER OPPORTUNITIES IN ARLA

Many of our Eden apprentices have gone on to great things at Arla Foods, and we want to help as many of you as possible to do the same! Your mentor and manager will work closely with you on this in your final year.

WHAT IS THE RECRUITMENT PROCESS AND WHERE DO I APPLY?

In order to apply, please visit the Arla careers site:

<https://www.arla.com/company/job-and-career/>



THE
EDEN
PROGRAMME