

Specialising in workplace training and apprenticeships for the UK food and drink sector



For more information on National Food and Drink Training, how it can help your business and what funding options are available, please contact Scott Anderson on 01383 661 555 or at scott@nfdt.org. Alternatively visit us online.

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Who are we?

On 1st April 2015, Scottish Bakers rebranded its training arm to National Food and Drink Training (NFDT). This is a direct result of strengthening its training provision to include lean manufacturing techniques and the delivery of the new Food Manufacturing Excellence (FME) qualifications. As a result of this NFDT is now working with major companies out-with the bakery sector. Companies included operate within the meat processing sector, the fish processing sector, mineral water and sweet manufacturing.

NFDT has developed considerable experience in the delivery of work-based learning and developed a range of learning support material to provide much needed underpinning knowledge and is currently developing an on-line food and drink training academy.

NFDT employs a team of Training Advisors to support training delivery in Scotland, England and Northern Ireland. This means that we can provide effective work based learning in the workforce at a time that suits your business and your employees, whether its day shift, night shift, back shift or split shifts.

NFDT ensures training for food and drink companies relates exactly to the industry and its products and courses can be tailored to meet specific company needs. The organisation's main objective is to make the food and drink industry more competitive and sustainable through the skills and development of its staff.

What we provide?

- Craft Bakery Skills
- Distribution Skills
- Production and Process Skills
- Food Sales and Service Skills
- Automated Plant Bakery Skills
- Food Manufacturing Excellence
- Food and Drink Operation
- Supply Chain Skills
- Management Development



How can vocational qualifications & apprenticeships help your business?

- By encouraging a more competent and motivated workforce
- They improve the cost-effectiveness and efficiency of training and development
- By demonstrating your commitment to your staff which in turn increases job satisfaction
- They lead to greater staff loyalty and reduced staff turnover



Testimonials

Don't just take our word for it - here's what some of our customers have to say:

"The course was very thought provoking and encouraged the manager to look at how they manage as well as how their staff react to different types of management."

Ann, Brownings The Bakers

"I found the whole course very informative, very motivating and extremely well delivered."

Karen, Birds of Derby

"The training was inspirational. It has given me confidence in the way I manage and I will be looking to expand my knowledge of the psychology behind people behaviours. It's been fantastic, thank you."

Clare, Greenhalgh's Craft Bakery

"Initially I thought that I wouldn't be good at it, but as soon as I started I got right into it. I really enjoyed working on the units and I got all the support I needed."

Debbie, Thomas Auld & Sons Ltd

"Whilst reluctant at first, once I got started I really enjoyed learning more about my job. I'm now going on to do my level 3. I would advise anyone who gets the chance to do it."

Nicole, Thomas Auld & Sons Ltd

"It has helped me to understand why situations have occurred prior to this training, and now I feel I will be able to do my job more efficiently and hopefully more successfully."

Sarah, Ray's Craft Bakery

