

# Career progression after an apprenticeship Meet Charlie, a former Level 6 apprentice taking steps in her career



Charlie completed a Level 6 Food Technology degree apprenticeship and has now started a new role within the SGS Food & Nutrition team to enable her to develop in a new area of the industry. Charlie's apprenticeship really helped build her technical and soft skills, preparing her for future roles and giving her the

confidence to take on new challenges and grow. You can read about her apprenticeship journey at <u>Apprentice ambassador stories</u> (apprenticeships.gov.uk)

## My journey

I completed my degree apprenticeship with my previous employer Samworth Brothers in September 2022. I graduated with a Bachelor of Science Degree with First Class Honours in Professional Practice in Food Technology in January 2023. My apprenticeship was a three-year course of 3 placements within 3 different technical functions of the business. My Training provider was Sheffield Hallam University who are one of the leading universities for food technology in the UK. After spending some time in Samworth Brothers as a process development technologist, I decided to make the move away from manufacturing and into 3<sup>rd</sup> party technical support with SGS. It was a big change, but I am enjoying a new challenge and learning lots in my new area.

## Starting my new role

In September 2023 I started a new role as a Technical Assistant with SGS. I work with a fantastic team of knowledgeable experts, and I am responsible for carrying out technical tasks as a 3<sup>rd</sup> party on behalf of our retailer customers. I carry out tasks such as customer complaint reviews, cooking validation reviews, specification alignments, quality document reviews and GFSI accreditation review. There are a huge variety of food products that I work with so there's always something interesting to learn and no day is the same.

# What does a typical day look like?

A typical day for me includes working through my allocated tasks and completing them to a high standard. This involves working with/ assisting the customers' suppliers and supporting them with procedures to ensure the client's needs are met. My apprenticeship really helped me to apply all of the skills I learnt into my new position.

## **My Apprenticeship**

I am proud that I took the apprenticeship path. I decided to become an apprentice because it seemed like a great debt free alternative to university that would give me a head start into my career with hands-on learning and a salary! I have no regrets about completing my apprenticeship. I now am further on the career ladder, have truckloads more experience and earn more than others my age as a result of completing my apprenticeship. My apprenticeship has helped to mould me into a confident skilled professional within my industry.

## My Ultimate goal

My ultimate goal remains to keep thriving in my food technical career, and perhaps one day be a Site Technical Manager / Head of Technical in a food business or with a retailer. I am hardworking, so I hope with more work experience and growth that I will grow and get where I want to be!

## My Advice to others

Please don't believe the myths you hear! There are so many apprenticeship levels, types, and providers, and they truly are a fantastic route! Doing an apprenticeship changed my life and has given me so many opportunities I wouldn't have had otherwise. An apprenticeship can allow you to get fantastic work experience, excel academically and quickly be a professional in a chosen field. Please think about reading up on apprenticeships. Take a chance and I think you'll be pleased with what you find.

To search for apprenticeship opportunities for you, visit: <u>https://www.gov.uk/apply-</u>apprenticeship