

<b>Title</b>	<b>Understand how to develop test samples in food manufacture</b>				
<b>Ofqual unit ref</b>	<b>A/502/7409</b>				
<b>Level</b>	<b>3</b>	<b>Credit value</b>	<b>2</b>	<b>GLH</b>	<b>15</b>
<b>Learning Outcomes</b>			<b>Assessment Criteria</b>		
The learner will:			The learner can:		
1 Know about product development activities			1.1 Outline legalisative and ethical issues that may affect the project		
			1.2 Describe how to assess the effect that new products could have on existing products		
			1.3 Explain why effective planning is essential to project management		
			1.4 Describe how to access and evaluate resources in terms of reliability, relevance and sufficiency		
			1.5 Describe why it is important to agree project plans with those involved and the processes which may be used to achieve agreement		
			1.6 Describe methods to communicate results at each stage of the process.		
2 Know about the development of food products			2.1 Explain how to develop and use technical specification		
			2.2 Describe the principles of processing techniques, in relation to the product being developed		
			2.3 Describe how to develop and use technical specifications		
			2.4 Explain how to work out costings		
			2.5 Describe possible interactions between raw materials		
			2.6 Evaluate the effect of raw materials to the product formulation		
			2.7 Explain how functional ingredients contribute to the final product		
			2.8 Explain packaging technology and how this affects the development of new products.		

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3 Know about test samples		<p>3.1 Evaluate the shelf life of different products and ingredients</p> <p>3.2 Explain the factors that influence shelf life</p> <p>3.3 Describe shelf life assessment and how to carry this out</p> <p>3.4 Describe the cooking characteristics of end products.</p>
Unit purpose and aim(s)		<p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when developing test samples in food manufacture. It can be assessed on or off the job. The learner must demonstrate their current knowledge and understanding, to meet all assessment criteria. Assessment methods appropriate to the needs of the learner must be used to generate satisfactory evidence of knowledge and understanding. The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.</p>