

<b>Title</b>	<b>Assemble and process products for food service</b>			
<b>Ofqual unit ref</b>	<b>D/601/4615</b>			
<b>Level</b>	<b>2</b>	<b>Credit value</b>	<b>2</b>	<b>GLH</b>
				<b>13</b>
<b>Learning Outcomes</b>			<b>Assessment Criteria</b>	
The learner will:			The learner can:	
<p>1 Assemble service products according to specifications and instructions</p> <p>2 Process service products according to specifications and instructions</p>			<p>1.1 Ensure the working area is clean and in the correct condition for use</p> <p>1.2 Identify and select fillings</p> <p>1.3 Assemble service products to specification to meet customers' needs</p> <p>1.4 Ensure that working practices minimise waste and that scrap material is dealt with according to specified procedures</p> <p>1.5 Position assembled products for further processing</p> <p>1.6 Take action on discovering any problems or variances</p> <p>2.1 Check the condition of assembled products according to specifications and instructions</p> <p>2.2 Check the operating condition of processing equipment</p> <p>2.3 Process assembled products to specification to meet customers' needs</p> <p>2.4 Maintain the condition of processed products</p> <p>2.5 Position processed products for further processing</p> <p>2.6 Take action on discovering any problems or variances</p>	

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Unit purpose and aim(s)	<p>This unit is designed to assess the skills of learners in the workplace, assembling and processing products for food service. It needs to be assessed on the job. The learner must be able to demonstrate their competent performance consistently over a period of time, to meet all of the assessment criteria. This will be achieved by at least two observations of performance in the workplace, and may be supported by witness testimony and other workplace evidence. Observations must ensure that the learner's working practice is at commercial speed and in compliance with standard operating procedures. The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.</p>	