

Title	Carry out sampling for quality control in food operations				
Ofqual unit ref	D/601/8311				
Level	3	Credit value	2	GLH	8
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Sample food products to meet sampling requirements</p> <p>2 Maintain integrity of sample</p>			<p>1.1 Prepare sampling resources</p> <p>1.2 Carry out hygienic sampling</p> <p>1.3 Label the samples for traceability</p> <p>1.4 Store sample prior to testing</p> <p>1.5 Clean sampling tools and equipment.</p> <p>2.1 Record information about the sample for traceability purposes</p> <p>2.2 Follow instructions to maintain the condition of the sample</p> <p>2.3 Protect the sample from sources of contamination.</p>		
Unit purpose and aim(s)			<p>This unit is designed to assess the skills of learners in the workplace, carrying out sampling for quality control in food operations. 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>		