

| Title | | Understand how to sharpen cutting tools for use in food operations | | | |
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| Ofqual unit ref | | F/602/0634 | | | |
| Level | 2 | Credit value | 2 | GLH | 14 |
| Learning Outcomes | | | Assessment Criteria | | |
| The learner will: | | | The learner can: | | |
| 1 Know about the importance of maintaining sharp edges on cutting tools | | | 1.1 Describe the importance of maintaining sharp edges on cutting tools | | |
| | | | 1.2 Describe the problems caused by using blunt-edged cutting tools | | |
| | | | 1.3 Describe what causes blunting and damage to cutting edges | | |
| | | | 1.4 State the company procedures for dealing with worn, damaged or broken cutting tools | | |
| | | | 1.5 State the key principles of health and safety legislation relating to sharpening and handling of cutting tools. | | |
| 2 Know how to sharpen cutting tools | | | 2.1 Describe methods of sharpening cutting tools, including automated sharpening methods | | |
| | | | 2.2 Describe the materials used in the sharpening of cutting tools | | |
| | | | 2.3 Describe the methods for checking that the required sharpness of cutting edges has been achieved and why that is important. | | |
| 3 Know how to maintain sharp edges on cutting tools | | | 3.1 Describe how to check that cutting edges are sharp and effective | | |
| | | | 3.2 Describe how to identify blunt cutting edges on cutting tools | | |
| | | | 3.3 Outline how to identify when cutting edges need corrective maintenance | | |
| | | | 3.4 Describe methods of carrying out corrective maintenance on cutting edges | | |
| | | | 3.5 Outline how to clean blades and cutting edges to make sure products are not contaminated and why that is important. | | |

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| Unit purpose and aim(s) | <p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when sharpening cutting tools for use in food operations. 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> | |