Title	Understand how to prepare and store savoury fillings and toppings in food manufacture				
Ofqual unit ref	H/601/4616				
Level	2	Credit value	2	GLH	14

Learning Outcomes	Assessment Criteria
The learner will:	The learner can:
1 Know how to prepare savoury fillings and toppings in food manufacture	1.1 Outline the basic purpose of the mixing process for savoury fillings and toppings 1.2 Describe the preparation techniques for:• meat• vegetables• cheese• herbs and spices 1.3 Describe the cooking techniques for:• meat• vegetables• herbs and spices 1.4 Outline the importance of not over-mixing or over-blending savoury fillings 1.5 Outline how to report on the quality and quantity of fillings and toppings 1.6 Outline how to arrange for the production of supplies to meet production needs.
2 Know how to store savoury fillings and toppings in food manufacture	2.1 Describe how to avoid contamination during mixing and storing flour confectionery fillings and toppings 2.2 Describe what might happen if contamination is not avoided during storage 2.3 Outline how to maintain filling condition and deal with time constraints, in readiness for processing 2.4 Describe how to recognise and report savoury fillings and toppings that do not meet specification 2.5 Describe the procedure for rejecting and isolating sub-standard fillings and toppings.

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Unit purpose and aim(s)	This unit is designed to assess the knowledge and understanding of learners in the workplace context, when preparing and storing savoury fillings and toppings 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.