

<b>Title</b>	<b>Understand how to carry out sampling for quality control in food operations</b>				
<b>Ofqual unit ref</b>	<b>H/601/8312</b>				
<b>Level</b>	<b>3</b>	<b>Credit value</b>	<b>3</b>	<b>GLH</b>	<b>26</b>
<b>Learning Outcomes</b>			<b>Assessment Criteria</b>		
The learner will:			The learner can:		
1 Know about the principles of sampling			1.1 Describe procedures for sampling		
			1.2 Describe methods of hygienic sampling		
			1.3 Explain the procedures post sampling		
			1.4 Describe equipment used to take samples		
			1.5 Explain actions to take to deal with defective equipment		
			1.6 Explain controls in the sampling process		
			1.7 Explain how to check products against specifications.		
2 Know about maintaining sample integrity			2.1 Describe traceability principles		
			2.2 Describe a sampling plan		
			2.3 Describe best practice when storing samples for testing		
			2.4 Explain importance of labelling of samples.		
3 Know about factors that influence samples			3.1 Describe sample information that may be required prior to sampling		
			3.2 Describe environmental factors that may influence sample results		
			3.3 Describe intrinsic food properties that may affect sample results		
			3.4 Explain why defective equipment may affect sample result.		

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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 carrying out sampling for quality control 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. It is recommended that this unit is taken with the relevant Occupational Skills Unit. The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.</p>	