

Title		Prepare ingredients and store fillings and toppings in food manufacture			
Ofqual unit ref		K/601/4570			
Level	2	Credit value	3	GLH	25
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Prepare ingredients			1.1 Select the required ingredients according to instructions and specifications		
			1.2 Weigh and measure the required ingredients		
			1.3 Isolate and report any sub-standard ingredients		
			1.4 Obtain authority to source replacement supplies for sub-standard ingredients where necessary		
			1.5 Wear the specified personal protective clothing and equipment throughout preparation and production operations		
2 Mix ingredients			2.1 Select equipment, checking that it is fit for production needs		
			2.2 Prepare and mix ingredients according to specifications		
			2.3 Check that waste is minimised		
			2.4 Deal with scrap material according to specified procedures		
3 Store supplies and fillings and toppings			3.1 Select and check prepared fillings and toppings according to instructions and specifications		
			3.2 Place prepared fillings and toppings in the specified condition and location		
			3.3 Where required, label fillings and toppings, ready for further processing		
			3.4 Monitor the quality of fillings and toppings against specifications		
			3.5 Monitor the quantity of fillings and toppings against production needs		

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3 Store supplies and fillings and toppings	3.6 Report any quality issues to the relevant people	
Unit purpose and aim(s)	<p>This unit is designed to assess the skills of learners in the workplace when preparing ingredients and storing fillings and toppings in food manufacture. 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>	