

Title	Carry out testing for quality control in food operations				
Ofqual unit ref	L/502/7365				
Level	3	Credit value	3	GLH	11
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Prepare for quality testing			1.1 Assemble resources for testing		
			1.2 Ensure equ testing	ipment is ready	and calibrated for
2 Carry out testing for quality			1.3 Report variances in equipment or testing		
			1.4 Confirm specification for the testing application.		
			2.1 Check integrity of sample		
			2.2 Document sample information		
			2.3 Perform tests within agreed specification		
			2.4 Record test	results	
			2.5 Investigate	out of specificat	tion results
			2.6 Report test deviations to relevant people.		

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Unit purpose and aim(s)		This unit is designed to assess the skills of learners in the workplace, carrying out testing 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.	