

Title		Prepare sauces and marinades by hand in food manufacture			
Ofqual unit ref		L/602/1706			
Level	2	Credit value	3	GLH	22
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Prepare to mix ingredients			1.1 Obtain and interpret brining specification		
			1.2 Prepare equipment and associated work areas to ensure conditions suitable for food preparation		
			1.3 Set up and check the accuracy of weighing equipment		
			1.4 Obtain and prepare raw materials of required quality according to specification		
			1.5 Take action in response to operating problems		
			1.6 Maintain communications throughout the process.		
2 Mix ingredients			2.1 Measure required quantities of raw materials		
			2.2 Add raw materials to the mix in specified sequence, according to operating instructions		
			2.3 Mix raw materials to achieve required product specification		
			2.4 Handle raw materials in a manner which maintains quality and condition		
			2.5 Test quality and consistency of mix		
			2.6 Make sure mix is transferred to the next production stage		
			2.7 Take action in response to operating problems.		
3 Finish mixing process			3.1 Dispose of waste material according to organisational procedures		
			3.2 Make equipment and work area ready for future use after completion of the process		

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3 Finish mixing process	3.3 Complete all records.	
Unit purpose and aim(s)	<p>This unit is designed to assess the skills of learners in the workplace, when preparing sauces and marinades by hand 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>	