

Title	Develop product specifications in food manufacture				
Ofqual unit ref	M/502/7410				
Level	3	Credit value	2	GLH	14
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Construct a final specification</p> <p>2 Produce a production plan</p> <p>3 Communicate the final specification to all relevant people</p>			<p>1.1 Construct a specification on an accurate evaluation of the outcomes from product trials</p> <p>1.2 Define the production methods which will be used</p> <p>1.3 Define the production sequences which will be used.</p> <p>2.1 Agree the material, components and equipment requirements with the relevant people</p> <p>2.2 Specify all the necessary quality requirements and measure them</p> <p>2.3 Specify all the necessary methods to achieve and measure them</p> <p>2.4 Assess production costs</p> <p>2.5 Estimate final wholesale price of product.</p> <p>3.1 Clearly define the final product characteristics</p> <p>3.2 Develop specifications that are clear and unambiguous</p> <p>3.3 Communicate the recommendations relating to manufacture to the relevant people.</p>		

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Unit purpose and aim(s)	<p>This unit is designed to assess the skills of learners in the workplace, developing product specifications 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.&nbsp;The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.</p>	