

Title		Understand how to assemble and process products for food service			
Ofqual unit ref		M/601/4618			
Level	2	Credit value	2	GLH	11
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
<p>1 Know what the requirements are for the assembly and processing of food service products</p> <p>2 Know how to maintain high standards of quality in food service products</p>			<p>1.1 Describe how to source and read product specifications and recipe information</p> <p>1.2 Outline the specified use of processing techniques for service products</p> <p>1.3 Describe why consistent assembly for portion control is important</p> <p>2.1 Outline the common factors affecting the quality of service products</p> <p>2.2 Describe the common sources of service product contamination during assembly and processing</p> <p>2.3 Outline how to avoid contamination during assembly and processing</p> <p>2.4 Describe what might happen if contamination is not avoided</p> <p>2.5 Describe how to recognise and report service products that do not meet specification</p> <p>2.6 State the procedure for rejecting and isolating sub-standard service products</p>		
Unit purpose and aim(s)			<p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when assembling and processing products for food service. 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. The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.</p>		