

Title		Understand how to slice and bag individual food products			
Ofqual unit ref		R/601/4658			
Level	2	Credit value	2	GLH	15
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Know how to slice individual food products			1.1 Outline the requirements of the weighing regulations		
			1.2 Outline the importance of slicing and bagging to maintain weight and comply with the weighing regulations		
			1.3 Describe how to recognise and report sliced food products that do not meet specification		
			1.4 Outline the procedure for rejecting and isolating non-compliant sliced food products		
			1.5 Describe how the width between the blades of the slicing machine provides different thickness of slices		
			1.6 Describe how to recognise and report poor slicing machine performance caused by blunt slicing blades		
2 Know how to bag individual food products			2.1 Describe the food product bagging materials and their basic properties in maintaining product quality and shelf-life		
			2.2 Describe how to check colour codes or arrangements for applying the specified closures		
			2.3 Describe how to check the labels on bags to ensure compliance with the product specification		
			2.4 Describe the common sources of food product contamination during slicing and bagging		
			2.5 Outline how to avoid contamination during slicing and bagging food products and the importance of doing this		

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Unit purpose and aim(s)	<p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when slicing and bagging individual food products. 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>	