

Title		Understand how to prepare sauces and marinades in food manufacture			
Ofqual unit ref		R/602/1707			
Level	2	Credit value	2	GLH	8
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1 Know what the requirements are for preparing sauces and marinades in food manufacture			1.1 Describe how sauces and marinades are used in food manufacture		
			1.2 Describe the facilities and equipment required to prepare sauces and marinades		
			1.3 Describe the labelling and traceability relevant to sauces and marinades		
			1.4 State why it is important to work within limits of own authority and competence		
			1.5 State how to carry out and the importance of recording, reporting and communication.		
2 Know how to prepare to mix sauces and marinades			2.1 Describe how to assess the quality of raw materials		
			2.2 State why the quality of raw materials is important to sauce and marinade production		
			2.3 Describe how to prepare facilities and equipment for operation		
			2.4 Describe how to set up and ensure accuracy of weighing equipment.		
3 Know how to prepare sauces and marinades			3.1 Describe how to mix sauces and marinades		
			3.2 State why it is important to follow recipes accurately		
			3.3 Describe how the quality of sauces and marinades can affect the quality of the final product		
			3.4 Describe how raw materials should be handled to maintain condition and quality		
			3.5 State how to test the quality and consistency of sauces and marinades.		

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4 Know how to finish mixing sauces and marinades	<p>4.1 Describe the common quality problems and their likely causes</p> <p>4.2 Describe the action to take when the process specification is not met</p> <p>4.3 State why it is important to dispose of waste according to specified procedures.</p>	
Unit purpose and aim(s)	<p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when preparing sauces and marinades in food manufacture. 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. It is recommended that this unit is taken with the relevant Occupational Skills Unit. The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.</p>	