

| Title   | Understand how to develop product specifications in food manufacture |              |  |                                       |    |
|---|--|--------------|--|---------------------------------------|----|
| Ofqual unit ref   | T/502/7411   |              |  |                                       |    |
| Level   | 3  | Credit value | 2  | GLH                                   | 12 |
| Learning Outcomes   |  |              | Assessment Criteria  |                                       |    |
| The learner will:   |  |              | The learner can:   |                                       |    |
| 1 Know about final product specification<br>2 Know about developing product plans |  |              | 1.1 Describe the typical components of a specification                                 |                                       |    |
|   |  |              | 1.2 Outline how to define and compile specifications                                   |                                       |    |
|   |  |              | 1.3 Describe the relationship between quality assurance and a specification            |                                       |    |
|   |  |              | 1.4 Outline the impact of legal issues on product specifications                       |                                       |    |
|   |  |              | 1.5 Describe how HACCP is used to augment the specification.                           |                                       |    |
|   |  |              | 2.1 Describe systems that enable the development process                               |                                       |    |
|   |  |              | 2.2 State the reasons for accepting or rejecting specifications                        |                                       |    |
|   |  |              | 2.3 Describe how to analyse data from the trials                                       |                                       |    |
|   |  |              | 2.4 Evaluate methods to measure outcomes of product trials                             |                                       |    |
|   |  |              | 2.5 Agree the material, components and equipment requirements with the relevant people |                                       |    |
|   |  |              | 2.6 Describe the factors involved in calculating production costs                      |                                       |    |
|   |  |              | 2.7 Describe the factors involved in estimating the final wholesale price of product   |                                       |    |
|   |  |              | 2.8 Describe methods to agree the shelf life of the product                            |                                       |    |
|   |  |              |  | y hazard analysis<br>ould be included |    |

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| 3 Know about communicating the final specification to all relevant people |  | <ul> <li>3.1 State which people need to receive technical data about product manufacture</li> <li>3.2 Outline how to make recommendations relating to manufacture promptly</li> <li>3.3 Describe how to communicate technical data to relevant people and the importance of doing this.</li> </ul>  |  |
| Unit purpose an   | d aim(s)   | This unit is designed to assess the knowledge<br>and understanding of learners in the workplace<br>context, when developing product specifications<br>in food manufacture. It can be assessed on or off<br>the job. The learner must demonstrate<br>their current knowledge and understanding, to<br>meet all assessment criteria. Assessment<br>methods appropriate to the needs of the learner<br>must be used to generate satisfactory evidence<br>of knowledge and understanding. The<br>Improve Assessment Strategy for Proficiency<br>Qualifications in Food and Drink sets out the<br>overarching assessment requirements. |  |