

Title	Slice and bag individual food products			
Ofqual unit ref	T/601/4653			
Level	2	Credit value	2	GLH
				15
Learning Outcomes			Assessment Criteria	
The learner will:			The learner can:	
1 Slice individual products			1.1 Check the available products against instructions and specifications and take action on discovering any discrepancy	
			1.2 Select slicing equipment	
			1.3 Check the operating condition of slicing equipment	
			1.4 Load the slicing equipment according to specified procedures, ensuring safety devices are activated	
			1.5 Slice products to specification	
			1.6 Position the products for further processing	
2 Bag individual products			2.1 Check the available sliced products against instructions and specifications, taking action on discovering any discrepancy	
			2.2 Select the specified bags and closures for use	
			2.3 Check bagging and closure equipment for cleanliness and operation	
			2.4 Bag sliced products to specification	
			2.5 Close bagged products to specification	
			2.6 Place bagged products in the required condition and location, for further processing	

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Unit purpose and aim(s)	<p>This unit is designed to assess the skills of learners in the workplace when slicing and bagging individual food products. 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. The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.</p>	