

<b>Title</b>	<b>Sharpen cutting tools for use in food operations</b>				
<b>Ofqual unit ref</b>	<b>T/602/0632</b>				
<b>Level</b>	<b>2</b>	<b>Credit value</b>	<b>2</b>	<b>GLH</b>	<b>7</b>
<b>Learning Outcomes</b>			<b>Assessment Criteria</b>		
The learner will:			The learner can:		
1 Sharpen cutting tools			1.1 Identify when a cutting edge needs to sharpened and choose the appropriate method to sharpen it		
			1.2 Assemble the materials necessary to carry out sharpening		
			1.3 Sharpen the tool safely		
			1.4 Check that the cutting edge is at required sharpness		
			1.5 Clean the blade and cutting edge after sharpening to avoid residual contamination and risk to food safety.		
2 Maintain the edge of cutting tools			2.1 Check regularly that the cutting edge is sharp enough for the task		
			2.2 Identify when the edge of the cutting tool needs further sharpening		
			2.3 Sharpen the cutting edge to make it suitable for the task		
			2.4 Make sure the blade and cutting edge present no risk of contamination to the product.		

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Unit purpose and aim(s)	<p>This unit is designed to assess the skills of learners in the workplace, sharpening cutting tools for use in food operations. 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>	