



National 5  
Course  
Specification



---

# National 5 Skills for Work in Food and Drink Manufacturing Industry Course Specification (C777 75)

**Valid from February 2014**

This edition: February 2014, version 1.0

This specification may be reproduced in whole or in part for educational purposes provided that no profit is derived from reproduction and that, if reproduced in part, the source is acknowledged. Additional copies of this *Course Specification* can be downloaded from SQA's website: [www.sqa.org.uk](http://www.sqa.org.uk).

Please refer to the note of changes at the end of this *Course Specification* for details of changes from previous version (where applicable).

© Scottish Qualifications Authority 2014

## Course outline

**Course title:** Food and Drink Manufacturing Industry

**SCQF:** level 5 (24 SCQF credit points)

**Course code:** C777 75

### Mandatory Units

<b>H6CA 75</b>	<b>An Introduction to the Food and Drink Manufacturing Industry (National 5)</b>	<b>6 SCQF credit points</b>
<b>H6CB 75</b>	<b>Food Science and Technology in the Food and Drink Manufacturing Industry (National 5)</b>	<b>6 SCQF credit points</b>
<b>H6CC 75</b>	<b>Safety Requirements of the Food and Drink Manufacturing Industry (National 5)</b>	<b>6 SCQF credit points</b>
<b>H6CD 75</b>	<b>Product Concept to Launch in the Food and Drink Manufacturing Industry (National 5)</b>	<b>6 SCQF credit points</b>

### Recommended entry

Entry to this Course is at the discretion of the centre.

### Progression

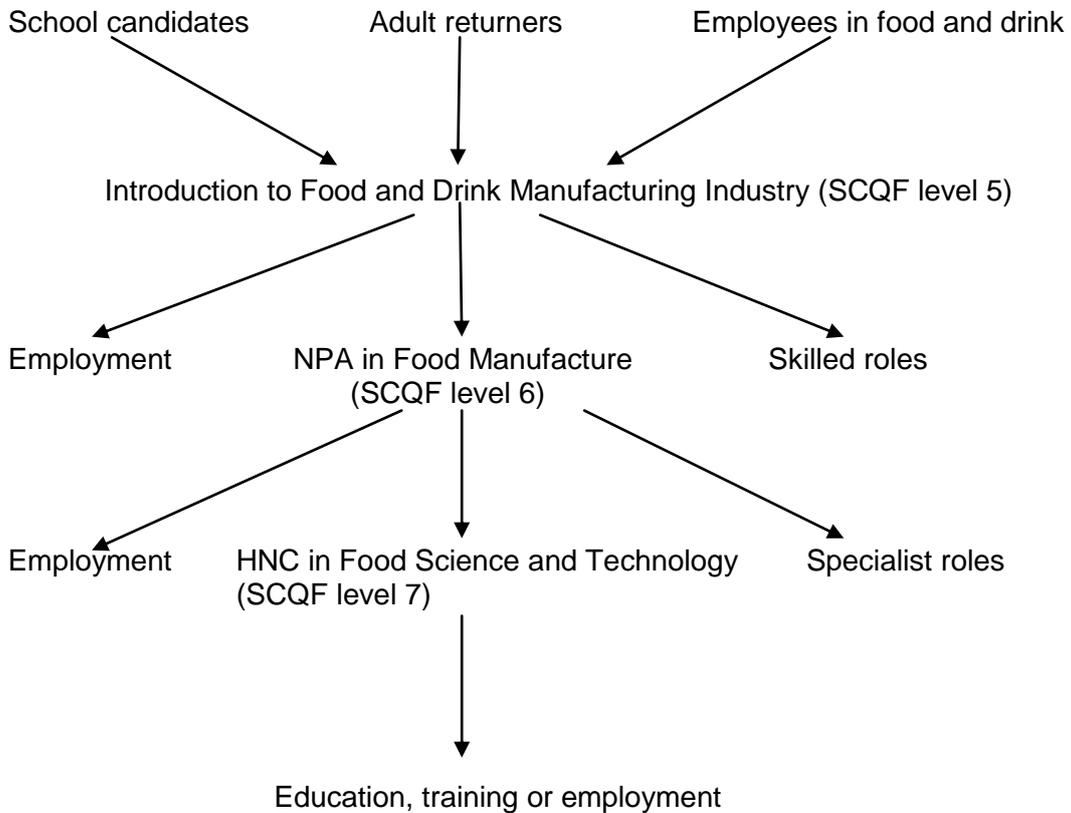
This Course or its components may provide progression to:

- ◆ further education
- ◆ training/employment

Other progression pathways are also possible including progression to other qualifications at the same or different levels.

## Progression from this Course

Progression opportunities from this Course onto further SQA qualifications at this or the next SCQF level could include:



Further details are provided in the Rationale section.

## Equality and inclusion

This *Course Specification* has been designed to ensure that there are no unnecessary barriers to learning or assessment. The individual needs of learners should be taken into account when planning learning experiences, selecting assessment methods or considering alternative evidence. For further information please refer to the *Course Support Notes*.

## Rationale

All new and revised National Courses reflect Curriculum for Excellence values, purposes and principles. They offer flexibility, provide more time for learning, more focus on skills and applying learning, and scope for personalisation and choice.

The Food and Drink Manufacturing Industry Course is designed to provide an introduction to the scope of opportunities for employment in food and drink manufacture and the qualities required in potential employees. For some it could provide a progression route into other Courses related to the food and drink manufacturing industry.

In this Course, and its component Units, there will be an emphasis on skills development and the application of those skills. Assessment approaches will be proportionate, fit for purpose and will promote best practice, enabling learners to achieve the highest standards they can.

This Course provides learners with opportunities to continue to acquire and develop the attributes and capabilities of the four capacities as well as skills for learning, skills for life and skills for work.

The food and drink sector is one of the Scottish Government's key sectors and is highly important to the Scottish economy. Studies have identified that there is a need to increase the flow of young entrants into the sector and address the low levels of qualifications among the workforce. It has been reported that many young people are not considering a job in the food and drink manufacturing industry because of their lack of awareness. While a number of qualifications (mainly SVQs) exist now for food and drink manufacture, there are currently no food and drink vocational type qualifications readily accessible to schools and school-college link programmes at SCQF level 5.

This Course will raise awareness of the industry and the career opportunities it offers at an early stage in a young person's education and provide a clear progression route into further education or employment. It will also facilitate and extend partnership working between schools, colleges and local businesses resulting in development of relevant employability skills.

## **Relationship between the Course and Curriculum for Excellence values, purposes and principles**

A Curriculum for Excellence provides opportunities which lead to people becoming:

- ◆ successful learners
- ◆ confident individuals
- ◆ responsible citizens
- ◆ effective contributors

The general purpose of the four Units which are included in this Course is to:

- ◆ provide an introduction to the food and drink manufacturing industry, job roles and skills required for employment
- ◆ provide an overview of the legislation governing the industry and the need for compliance
- ◆ enable learners to develop the practical skills used to support consistent quality and safety of food and drink products
- ◆ provide an awareness of steps involved in the development of a new product

## **Purpose and aims of the Course**

This Course is designed to provide an introductory qualification for the food and drink manufacturing industry. The Course will enable learners to experience, develop and reflect on general and specific practical skills, knowledge and understanding together with employability skills and attitudes needed for work in the food and drink manufacturing industry.

The general aims of the Course are to:

- ◆ provide learners with a broad introduction to the food and drink manufacturing industry
- ◆ allow learners to experience a range of activities related to working in the food and drink manufacturing industry
- ◆ encourage learners to develop skills for learning, life and work
- ◆ build learners' confidence
- ◆ encourage learners to take responsibility for their own learning
- ◆ prepare learners for progression to further education, training or employment

The specific aims of the Course are to:

- ◆ introduce learners to the scope of job roles within the food and drink manufacturing industry
- ◆ develop knowledge of the journey taken by food and drink products from field to table
- ◆ develop learners to become effective job seekers and employees in the food and drink manufacturing industry
- ◆ develop a positive and responsible attitude to work and need for legal compliance in the food and drink manufacturing industry
- ◆ develop communication and team-working skills
- ◆ develop practical skills used in the food and drink manufacturing industry

It is hoped that learners who undertake this Course will develop a broad range of skills valued by employers in addition to specific vocational skills and knowledge. These could include an appreciation of the need for personal responsibility, self-evaluation and reflection, flexibility and adaptability to change.

## **Information about typical learners who might do the Course**

This Course is appropriate for a wide range of learners but, in particular, for those who wish to gain an understanding of the range of job opportunities provided by the food and drink manufacturing industry and the skills required. It is also suitable for those who wish to progress to further education, training and employment in this industry.

The Course is suitable for:

- ◆ learners who are S4+ school pupils
- ◆ college students wishing to develop their knowledge and skills in relation to the food and drink manufacturing industry
- ◆ adults returning to education
- ◆ learners employed at basic entry level in the food and drink manufacturing industry

It is hoped that the Course will involve partnership working between schools, colleges, training providers and employers and this will facilitate delivery in both traditional learning and work environments.

The knowledge, skills and experience acquired by the learners will prepare them for employment in the food and drink manufacturing industry and also allow development of transferable skills.

# Course structure and conditions of award

## Course structure

This Course is designed to enable a learner who has little or no knowledge or experience of the industry to become aware of its scope, the employment opportunities offered by it and the skills required by employees. Employability skills are included in the Units.

The Safety Requirements of the Food and Drink Manufacturing Industry Unit promotes development of safe working practices related to both person and product. The Food Science and Technology in the Food and Drink Manufacturing Industry Unit will focus on the importance of following instructions accurately. There are a number of opportunities across the Units to demonstrate goal setting, reflection, problem solving and self-evaluation especially when compiling portfolios.

Units are statements of standards for assessment and not programmes of learning and teaching. They can be delivered in a number of ways.

### **An Introduction to the Food and Drink Manufacturing Industry (National 5)**

The general aim of this Unit is to provide learners with an overview of the food and drink manufacturing industry and become effective job seekers and employees. Learners will be introduced to the various stages within the manufacturing process. They will gain an understanding of the routes that food and drink products take from field to table. They will investigate the different roles played by employees and how they relate to one another. They will identify the skills required for initial employment, progression and promotion.

### **Safety Requirements of the Food and Drink Manufacturing Industry (National 5)**

The general aim of this Unit is to give learners an insight into the safety requirements that govern the food and drink manufacturing industry. Learners will develop an appreciation of the need for compliance with legislation with particular reference to food safety, and health and safety when manufacturing food and drink. They will gain an understanding that this is essential for employment in the food and drink manufacturing industry.

### **Food Science and Technology in the Food and Drink Manufacturing Industry (National 5)**

The general aim of this Unit is to allow learners to develop the practical skills used in the food and drink manufacturing industry to assure that products conform to quality and safety specifications. They will also develop their knowledge of different methods used to extend shelf life and the effects of food spoilage. They will investigate ways to reduce the cost of production related to recycling and waste.

## **Product Concept to Launch in the Food and Drink Manufacturing Industry (National 5)**

The general aim of this Unit is to enable learners to understand the various factors that influence the development and consumer acceptance of a new product. They will become aware of the drivers for change and the processes involved from concept to launch. They will establish an understanding of the factors which affect economic viability and hence the ongoing success of the industry.

## **Conditions of award**

To achieve the National 5 Food and Drink Manufacturing Industry Course, learners must pass all of the required Units. The required Units are shown in the Course outline section. This Course is ungraded.

## Skills, knowledge and understanding

The skills and attitudes for employability, including self-employment, developed by this Course are outlined below:

- ◆ generic skills/attitudes valued by employers:
  - understanding of the workplace and the employee's responsibilities, for example time keeping, appearance, health and safety, customer care
  - self-evaluation skills
  - positive attitudes to learning
  - flexible approaches to solving problems
  - adaptability and positive attitude to change
  - confidence to set goals, reflect and learn from experience
  
- ◆ specific vocational skills/knowledge:
  - identification of different roles within the industry and the skills involved
  - identification of different departments within a manufacturing plant
  - knowledge of an employee's need for compliance with legislation
  - performance of accurate measurement and recording of data
  - simple interpretation and evaluation of data
  - knowledge of techniques used to convert incoming material to final product including those used to extend shelf life
  - knowledge of processes involved prior to launch of a new product
  - knowledge of factors which influence the successful launch of product

# Assessment

To achieve the Course award the learner must successfully achieve all the Units which make up the Course.

## Unit assessment

All Units are internally assessed against the requirements shown in the *Unit Specifications*.

They can be assessed on a Unit-by-Unit basis or by combined assessment.

They will be assessed on a pass/fail basis within centres. SQA will provide rigorous external quality assurance, including external verification, to ensure assessment judgments are consistent and meet national standards.

The assessment of Units will be as follows:

For the Units An introduction to the Food and Drink Manufacturing Industry, Safety Requirements in the Food and Drink Manufacturing Industry and Product Concept to Launch in the Food and Drink Manufacturing Industry, the assessment will be based on information gathered by the learner and presented in a portfolio. An oral or poster presentation may also meet the Evidence Requirements.

For the Unit Food Science and Technology in the Food and Drink Manufacturing Industry, assessment will be based on submission of a laboratory notebook with results and conclusions drawn from practical work carried out. Oral accounts will also be acceptable and so allow for flexibility to meet the needs of individual learners.

# Development of skills for learning, skills for life and skills for work

In addition to the agreed employability skills it is expected that learners will also develop broad, generic skills through this Course. The skills that are likely to be appropriate for this Course are based on SQA's *Skills Framework: Skills for Learning, Skills for Life and Skills for Work* and drawn from the main skills areas listed below. These must be built into the Course where there are appropriate opportunities.

## 1 Literacy

- 1.1 Reading
- 1.2 Writing
- 1.3 Listening and talking

## 2 Numeracy

- 2.1 Number processes
- 2.2 Money, time and measurement
- 2.3 Information handling

## 3 Health and wellbeing

- 3.1 Personal learning
- 3.2 Emotional wellbeing
- 3.4 Planning for, and making, choices and changes

## 4 Employability, enterprise and citizenship

- 4.1 Employability
- 4.2 ICT
- 4.3 Working with others

## 5 Thinking skills

- 5.1 Remembering
- 5.2 Understanding
- 5.3 Applying
- 5.4 Analysing and evaluating

Amplification of these skills is given in SQA's *Skills Framework: Skills for Learning, Skills for Life and Skills for Work*. The level of these skills will be appropriate to the level of the Course. Further information on building in skills for learning, skills for life and skills for work for the Course is given in the *Course Support Notes*.

# Administrative information

---

**Published:** February 2014 (version 1.0)

---

## History of changes to Course Specification

Course details	Version	Description of change	Authorised by	Date

This specification may be reproduced in whole or in part for educational purposes provided that no profit is derived from reproduction and that, if reproduced in part, the source is acknowledged. Additional copies of this Unit can be downloaded from SQA's website at [www.sqa.org.uk](http://www.sqa.org.uk).

Note: You are advised to check SQA's website ([www.sqa.org.uk](http://www.sqa.org.uk)) to ensure you are using the most up-to-date version of the *Course Specification*.

© Scottish Qualifications Authority 2014