

SQA Advanced Unit Specification

General information for centres

Unit title: Food Production Processes

Unit code: HT2V 47

Unit purpose: The unit is designed to enable candidates to gain experience of the supervision of a food production operation. Candidates will develop practical skills in preparing, presenting and controlling food production processes and will develop organisational and planning skills. The emphasis of the unit is to give candidates practical experience of organisational skills rather than develop a high level of practical competence in food production. Candidates will learn the importance of an integrated organisational approach to food production operation.

On completion of the Unit the candidate should be able to:

- 1 Prepare and process commodities to consumer requirements.
- 2 Plan a menu in accordance with consumer requirements.
- 3 Requisition and store a range of commodities.
- 4 Organise food production for a defined situation.

Credit points and level: 2 SQA Credits at SCQF level 7: (16 SCQF credit points at SCQF level 7*)

**SCQF credit points are used to allocate credit to qualifications in the Scottish Credit and Qualifications Framework (SCQF). Each qualification in the Framework is allocated a number of SCQF credit points at an SCQF level. There are 12 SCQF levels, ranging from National 1 to Doctorates.*

Recommended prior knowledge and skills: Candidates may find it beneficial to have some basic competence in cookery principles.

Core skills: There may be opportunities to gather evidence towards core skills in this Unit, although there is no automatic certification of core skills or core skills components.

Context for delivery: If this Unit is delivered as part of a group award, it is recommended that it should be taught and assessed within the subject area of the group award to which it contributes.

Assessment: Candidates will be required to plan a menu to meet consumer requirements. The menu the candidates plan could be used as the basis for the candidates' planning and carrying out the production activity.

SQA Advanced Unit specification: statement of standards

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The sections of the Unit stating the Outcomes, knowledge and/or skills, and evidence requirements are mandatory.

Where evidence for Outcomes is assessed on a sample basis, the whole of the content listed in the knowledge and/or skills section must be taught and available for assessment. Candidates should not know in advance the items on which they will be assessed and different items should be sampled on each assessment occasion.

Outcome 1

Prepare and process commodities to consumer requirements

Knowledge and/or skills

- ◆ Selection of commodities
- ◆ Preparation techniques
- ◆ Cookery processes
- ◆ Presentation styles appropriate for finished dishes

Evidence requirements

Candidates will need evidence to demonstrate their skills and/or knowledge by selecting, preparing and cooking a range of commodities.

Assessment guidelines

Evidence should be in the form of a completed log of what dishes the candidate has prepared. The candidate should prepare a range of commodities, preparation techniques and cookery processes.

Outcome 2

Plan a menu in accordance with consumer requirements

Knowledge and/or skills

- ◆ Client expectations
- ◆ Dietary requirements
- ◆ Food allergies
- ◆ Service style requirements
- ◆ Resources: kitchen equipment, service equipment, time, staff capabilities
- ◆ Menu balance

Evidence requirements

Candidates will need evidence to demonstrate their knowledge and/or skills by showing that they can: plan a menu suitable for a given occasion.

Assessment guidelines

The menu must contain at least 2 starters, 2 main courses and 2 desserts. Candidates should be given a scenario for which they will plan their menu. Candidates should be allowed access to course materials when planning their menu.

The menu planned in this outcome could form the basis for the practical work in the other outcomes in this unit.

The menu planned should be added to the candidate's log book.

Outcome 3

Requisition and store a range of commodities

Knowledge and/or skills

- ◆ Control procedures from point of order to receipt
- ◆ Factors affecting storage and deterioration of commodities
- ◆ Legislation covering storage of commodities
- ◆ Factors affecting quality during storage

Evidence requirements

Candidates will need evidence to demonstrate that they can requisition and store perishable and non-perishable commodities and can demonstrate an understanding of factors that affect quality during storage and legislation covering the storage of commodities. This should be evidenced by the use of an observational checklist.

Assessment guidelines

The observational checklist could be used to provide evidence that the candidate has checked the quality and quantity of the commodities ordered and to ensure that commodities are stored in accordance with relevant legislation.

Outcome 4

Organise food production for a defined situation

Knowledge and/or skills

- ◆ Team working skills
- ◆ Organisational skills
- ◆ Time plan schedule for food production activity
- ◆ Resources required
- ◆ Health and safety, and food hygiene legislation

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Evidence requirements

Candidates will need evidence to demonstrate their knowledge and/or skills by showing that they can organise a food production situation.

Assessment guidelines

Candidates should collect material for their log book which outlines the commodities and resources required, and allocation of and sequencing tasks for the event.

Administrative Information

Unit code:	HT2V 47
Unit title:	Food Production Processes
Superclass category:	NE
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FURTHER INFORMATION: Call SQA's Customer Contact Centre on 44 (0) 141 500 5030 or 0345 279 1000. Alternatively, complete our [Centre Feedback Form](#).

SQA Advanced Unit specification: support notes

Unit title: Food Production Processes

This part of the Unit specification is offered as guidance. The support notes are not mandatory.

While the exact time allocated to this Unit is at the discretion of the centre, the notional design length is 80 hours.

Guidance on the content and context for this Unit

Outcome 1

The preparation and cooking methods should reflect as wide a range as possible to give candidates a thorough grounding in both food preparation and cooking. It is recommended that the outcomes of this unit be taught in an integrated way and not as discrete outcomes. Candidates must fully understand that a food production operation requires an integrated organisational approach.

Outcome 2

It is recommended that the menu that the candidates plan in this outcome forms the basis for the practical work which will be assessed in the other outcomes. The menu should reflect a balance of colour, texture, flavour, seasoning and should cover a range of preparation techniques and preparation methods. Candidates should be encouraged to research/have access to a variety of menus and through group discussion evaluate the suitability of the menus.

Outcome 3

Candidates should use the following commodities, fresh, frozen and storeroom goods. Quality factors should be explained at the time of use as well as the effects of poor or inadequate storage.

Outcome 4

In the planning activity in Outcome 4 candidates should take account of the resources available to them when planning the food production activity eg kitchen equipment, service equipment, commodities, staffing, staff expertise, time, money, room available.

Guidance on the delivery and assessment of this Unit

Candidates should gather evidence in each outcome which contributes to their log book. In addition performance evidence should be recorded by the tutor/lecture by means of an observational checklist.

It is suggested that candidates undergo continuous assessment of Outcomes 1 and 2 and that they are gradually allowed to supervise sections of production.

It is recommended that Outcome 4 is assessed by allowing candidates to supervise a production operation from planning to execution. Ideally the Outcomes should be assessed in a production situation either a training restaurant kitchen or in industry during a period of work placement. The size of the operation to be organised may be small and simple eg a 'partie' system in a large operation or a simple function such as afternoon tea. The aim is to give candidates

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practical experience and an understanding of the importance of organisational skills when running a food production situation, the candidates are not expected to develop a high level of practical competence in food production.

Open learning

The practical nature of this unit makes it generally unsuitable for delivery using open learning approaches.

Equality and inclusion

This unit 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.

Further advice can be found on our website www.sqa.org.uk/assessmentarrangements.

General information for candidates

Unit title: Food Production Processes

The aim of the unit is to develop organisational skills as well as learning practical cookery skills. This unit will enable you to have practical experience of a food production operation and gain knowledge of menu planning and planning of a food production operation.

At the end the unit you will be able to:

1. prepare and process commodities to consumer requirements
2. plan a menu in accordance with consumer requirements
3. requisition and store a range of commodities
4. organise food production for a defined situation