

National Unit Specification: general information

UNIT	Food Product Knowledge (Higher)
NUMBER	D289 12
COURSE	Hospitality - Professional Cookery (Higher)

SUMMARY

On successful completion of this unit, the candidate should have a broad knowledge of commodities and other foodstuffs which may be encountered in catering. The unit includes a study of the range of products available, quality points for purchasing, range of suppliers and storage procedures.

OUTCOMES

- 1 Categorise, classify and identify a range of commonly used commodities.
- 2 Identify, describe and evaluate processed products.
- 3 Identify and describe the determinants of availability, quality and price of commodities.
- 4 Identify and describe the range of suppliers, purchasing principles and storage requirements.

RECOMMENDED ENTRY

While entry is at the discretion of the centre, candidates would find it advantageous to have attained:

- Hospitality - Professional Cookery at Intermediate 2
- appropriate catering-related units or
- equivalent industrial experience

Administrative Information

Superclass:	NE
Publication date:	June 2002
Source:	Scottish Qualifications Authority
Version:	04

© Scottish Qualifications Authority 2002

This publication 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 specification can be purchased from the Scottish Qualifications Authority. The cost for each unit specification is £2.50 (minimum order £5).

National Unit Specification: general information (cont)

UNIT Food Product Knowledge (Higher)

CREDIT VALUE

1 credit at Higher.

CORE SKILLS

There is no automatic certification of core skills or core skills components in this unit.

Additional information about core skills is published in the *Catalogue of Core Skills in National Qualifications* (SQA, 2001).

National Unit Specification: statement of standards

UNIT Food Product Knowledge (Higher)

Acceptable performance in this unit will be the satisfactory achievement of the standards set out in this part of unit specification. All sections of the statement of standards are mandatory and cannot be altered without reference to the Scottish Qualifications Authority.

OUTCOME 1

Categorise, classify and identify a range of commonly used commodities.

Performance criteria

- (a) The range of commodities is identified correctly.
- (b) The range of commodities is categorised correctly.
- (c) The range of commodities is classified correctly.
- (d) The origin and source of the commodities are described correctly.

Evidence requirements

Evidence should be provided that the candidate can classify and identify at least two products from each of the following categories: meat, poultry, fish/shellfish, fats and oils, fruit, vegetables, dairy foods, eggs, cereals.

Portfolio evidence of an in-depth study of the range of commodities with their origin and source should be provided.

OUTCOME 2

Identify, describe and evaluate processed products.

Performance criteria

- (a) The processed form(s) of named raw products are identified correctly.
- (b) Processed products and prepared fresh products are compared and evaluated.

Evidence requirements

Evidence should be provided that the candidate can compare and describe food products or dishes in both their fresh and processed forms. Satisfactory performance will be the comparison of four food products, each from a different category group, with reference to the processed product; general appearance; colour; taste, and value for money.

This could take the form of an exercise where the candidate has the food in both fresh and processed forms to allow comparison to be made.

National Unit Specification: statement of standards (cont)

UNIT Food Product Knowledge (Higher)

OUTCOME 3

Identify and describe the determinants of availability, quality and price of commodities.

Performance criteria

- (a) Knowledge of the influences on product availability is demonstrated.
- (b) Knowledge of the factors affecting product quality is demonstrated.
- (c) Understanding of the relationship between availability, quality and price is demonstrated.

Evidence requirements

Evidence should be provided that the candidate understands the seasonality of commodities and knows the factors which influence their quality and price.

OUTCOME 4

Identify and describe the range of suppliers, purchasing principles and storage requirements.

Performance criteria

- (a) The various types of supplier are clearly described.
- (b) The principles of purchasing are identified and clearly described.
- (c) Storage categories for food products are clearly described.

Evidence requirements

Performance criterion (a)

Evidence should be provided that the candidate can identify and clearly describe the various types of supplier of commodities to the catering industry.

Satisfactory performance will be the candidate's ability to name and describe three types of supplier and describe two examples of each.

Performance criteria (b) and (c)

Evidence should be provided that the candidate can identify and describe the principles of purchasing; describe the storage categories for various food products and their importance in the retention of quality, freshness and prevention of bacterial growth. Satisfactory performance will be the candidates ability to identify and describe:

- four categories of perishable commodities and the purchasing principle associated with them
- three examples of preserved and processed commodities and the purchasing principle associated with them
- the acceptable storage conditions for the above products emphasising their influence on quality, freshness and prevention of bacterial growth

National Unit Specification: support notes

UNIT Food Product Knowledge (Higher)

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

While the time allocated to this unit is at the discretion of the centre, the notional design length is 40 hours.

GUIDANCE ON CONTENT AND CONTEXT FOR THIS UNIT

The categorisation, classification, identification and origin and source of commonly used commodities should be explored in depth, and candidates should be encouraged to research additional products within each category.

Visits to markets or supermarkets are recommended, as are projects on individual classifications.

Classification of commodities:

- meat - beef, lamb, pork and bacon
- poultry - chicken, duck, turkey
- fish - round white, round oily, flat
- shellfish - molluscs, crustacea
- fats and oils - vegetable oils, olive oil, butter, hard and soft margarine, cooking fat, suet, pastry
- fruits - soft, hard, stone, citrus, berries, nuts
- vegetables - root, tuber, bulb, leaf, legume, blanched stem, flower, fruit, fungus
- dairy foods - milk, butter, cream, cheese, yoghurt
- eggs - shell eggs, egg products, frozen, dried
- cereals - flours, semolina, cornflour, oatmeal, rice.

The study of the range of commodities should include:

- meat - the principal cuts and their uses
- poultry and game - the joints and their uses
- fish and shellfish - the cuts and their uses
- fats and oils, fruit and vegetables, dairy foods and eggs, cereals - principal characteristics and their uses

The origin should include comparison between home-produced and imported products, the main countries of their production, and the changing availability and quality of commodities resulting from modern transportation techniques.

Processing

Processed products are those products which have undergone stages of preparation and/or production to allow them to be used or eaten with a minimal degree of preparation. (They generally consist of ingredients which have been converted into products or dishes which are ready to use, ready to eat, ready to reheat, or ready to cook.)

National Unit Specification: support notes (cont)

UNIT Food Product Knowledge (Higher)

The recognition of various products would include:

- the identification of the fresh food to be processed
- processed food which has been prepared for convenience
- processed food which has been prepared for the taste experience

The determinants of availability, quality and price of commodities

Legal restrictions:	freshwater fish and game seasons fishing quotas planting restrictions
Inclement weather:	inability of fishing boats to put to sea lack of sun to ripen soft fruit wet crops
Harvesting seasons:	time of year poor crop yields
Animal husbandry:	lamb not over-wintered

Range of suppliers, purchase specifications and storage requirements

Suppliers

Wholesale:	cash and carry, specialist suppliers, general suppliers
Retail:	supermarket, specialist shop, general shop
Others:	home grown, direct buying at specialist market or abattoir.

Principles of purchasing

Perishable:	fresh fruit, vegetables; dairy products, meat and fish. Perishables should be purchased to meet menu needs for a short period only. Informal purchasing.
Processed supplies:	canned, bottled, dehydrated, frozen products. Formal or informal purchasing may be used.

Storage requirements: refrigerator, freezer, cold store, vegetable rack, dry store.

GUIDANCE ON LEARNING AND TEACHING APPROACHES FOR THIS UNIT

The learning and teaching approach should allow this outcome to be achieved in a candidate-centred, investigative manner. The folio provides an opportunity for candidates to research a variety of commodities, their uses and origins. Candidates should be encouraged to use a wide range of written and electronic resources (including the internet).

National Unit Specification: support notes (cont)

UNIT Food Product Knowledge (Higher)

Outcomes 2, 3 and 4

It is recommended that these outcomes be taught in conjunction with the practical activities required for Integrated Production Cookery and Food Hygiene. Along with the information gained during practical activities, candidates should be encouraged to research further information relating to the knowledge required for these outcomes. This would be kept along with any hand-outs distributed by the teacher/lecturer.

Alternatively, the unit could be taught through a mixture of direct teaching and candidate investigation.

GUIDANCE ON APPROACHES TO ASSESSMENT FOR THIS UNIT

For Outcome 1, an in-depth study of the range of commodities should be provided. This could be in the form of a portfolio of evidence or a piece of extended writing.

For Outcome 2, an exercise which compares fresh and processed food could be completed.

For Outcomes 3 and 4, a series of restricted response items or a piece of extended writing or an assignment could be completed.

SPECIAL NEEDS

This unit specification is intended to ensure that there are no artificial barriers to learning or assessment. Special needs of individual candidates should be taken into account when planning learning experiences, selecting assessment instruments or considering alternative outcomes for units. For information on these, please refer to the SQA document *Guidance on Special Assessment Arrangements* (SQA, 2001).