



National Unit specification: general information

Unit title: Prepare Food Products for Retail Sale (SCQF Level 5)

Unit code: FV0A 11

Superclass: NE

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Version: 01

Summary

The purpose of this Unit is to provide candidates with the knowledge and skills required to prepare and display food products for retail sale. Candidates will learn about the legislation pertaining to hygiene and labelling requirements as well as carrying out practical activities culminating with interesting and attractive displays of food products.

This is an optional Unit within the National Certificate in Bakery (SCQF level 5)

This Unit is suitable for school leavers or adult returners or for those working in the food retail industry.

Outcomes

- 1 Describe the factors that affect the display of food products for retail sale.
- 2 Display a range of food products for retail sale.

Recommended entry

While entry is at the discretion of the centre, candidates would benefit from having prior knowledge and/or skills in introductory bakery or cookery.

Credit points and level

1 National Unit credit at SCQF level 5: (6 SCQF credit points at SCQF level 5*)

**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 Access 1 to Doctorates.*

General information (cont)

Unit title: Prepare Food Products for Retail Sale (SCQF Level 5)

Core Skills

Achievement of this Unit gives automatic certification of the following Core Skills component:

- ◆ Critical Thinking at SCQF level 4

There are also opportunities to develop aspects of Core Skills which are highlighted in the Support Notes of this Unit specification.

National Unit specification: statement of standards

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

Outcome 1

Describe the factors that affect the display of food products for retail sale.

Performance Criteria

- (a) The factors affecting the temperature controlled display of food products are clearly described.
- (b) The legislation regarding the display and sale of food products is clearly explained.

Outcome 2

Display a range of food products for retail sale.

Performance Criteria

- (a) The equipment for the display of food products is prepared for use in accordance with given specifications.
- (b) Products available for display are selected to reflect those most suitable with regard to shelf life, demand, appeal and promotional requirements.
- (c) Food products are displayed correctly for sale according to current legislative requirements.
- (d) Equipment is used safely and hygienically.

Evidence Requirements for this Unit

Evidence is required to demonstrate that the candidates have achieved all of the Outcomes and Performance Criteria. All practical activities must be carried out in compliance with current Health, Safety and Hygiene legislation.

Outcome 1 — Written/oral evidence

Evidence will include:

- ◆ a list of two factors that affect the necessity for temperature controlled display of food products
- ◆ an explanation of the current legislative requirements with regard to the packaging of food products including wrapped and unwrapped products in respect of packaged goods
- ◆ an explanation of the regulations and weights and measures affecting the display and sale of food products. This will include the control of bacterial growth by applying refrigerated storage and also the necessity to keep goods which are reheated at a minimum temperature prior to sale
- ◆ a description of the legislation issues regarding labelling and claims made for certain products including, ingredient content, minimum meat content and the amount of certain ingredients added

National Unit specification: statement of standards (cont)

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Outcome 2 — Performance evidence

Evidence will include:

- ◆ preparation of a minimum of three pieces of equipment used to display food products to ensure compliance with the current Food Safety Act for retail sale. These should be one of each of the following : hot; ambient; refrigerated
- ◆ selection of products available for display, identifying those most suitable with regard to shelf life, demand, appeal and promotional requirements
- ◆ display of a range of food products for retail sale in accordance with specifications
- ◆ compliance with all relevant health and food safety legislation

For Outcome 2 one product from each of the following categories must be displayed for assessment:

- ◆ hot
- ◆ ambient
- ◆ refrigerated

The activity must be carried out in supervised conditions on one occasion for each product.

National Unit specification: support notes

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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 40 hours.

Guidance on the content and context for this Unit

This is a mandatory Unit within the National Certificate in Bakery (SCQF level 5), but can also be taken as a freestanding Unit.

This Unit is aligned to the following Improve Food and Drink Sector Skills Council National Occupational Standard (NOS) Units:

- ◆ 278 *Display Food Products in a Retail Environment*
- ◆ 120 *Assist with Selling Food Products*

In this Unit candidates are required to prepare and display a variety of food products for retail sale to a specified standard.

In Outcome 1, they will learn about the factors that affect the necessity for temperature controlled display of food products and the legislative requirements affecting the display and sale of food products.

In Outcome 2 learners should be given the opportunity to display a comprehensive variety of goods reflecting as many different types of popular products as possible. The following are examples of suitable products: bread or rolls; enriched fermented products; hot pasties, pies or sausage rolls; fresh cream cakes; trifles; cold pasties, pies or sausage rolls; fresh fruit flans or tarts; filled rolls/sandwiches.

This Unit could be integrated with the NQ Unit *Post Baking Processes*.

This Unit should prepare candidates for progression to completion of the National Certificate in Bakery, employment or self employment.

Guidance on learning and teaching approaches for this Unit

For Outcome 1 candidates would benefit from working in small groups to research and discuss the factors affecting the temperature controlled display of bakery products as well as the legislation regarding the labelling of bakery products displayed for retail sale.

For Outcome 2, candidates would benefit from working in small groups to set up displays of different types of bakery products for retail sale. Role playing exercises could be used for learning and assessment purposes, whereby learners undertake all necessary preparation of the equipment used to display food products and they carry out exercises whereby they display ranges of food products for retail sale. Creativity should be encouraged to maximise appeal and promote sales.

National Unit specification: support notes (cont)

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Guidance on approaches to assessment for this Unit

The following approaches to assessment are suggested:

Outcome 1: restricted response questions

Outcome 2: practical exercise

Time should be allowed for any necessary re-assessment.

Opportunities for the use of e-assessment

E-assessment may be appropriate for some assessments in this Unit. By e-assessment we mean assessment which is supported by Information and Communication Technology (ICT), such as e-testing or the use of e-portfolios or e-checklists. Centres which wish to use e-assessment must ensure that the national standard is applied to all candidate evidence and that conditions of assessment as specified in the Evidence Requirements are met, regardless of the mode of gathering evidence. Further advice is available in *SQA Guidelines on Online Assessment for Further Education (AA1641, March 2003)*, *SQA Guidelines on e-assessment for Schools (BD2625, June 2005)*.

Opportunities for developing Core Skills

In this Unit candidates will learn about the legislation relating to the display and retail sale of bakery goods. They will prepare equipment and display a variety of baked goods ensuring the legislation is followed.

Candidates will:

- ◆ explain reasons for temperature control of bakery products
- ◆ research legislative requirements regarding labelling
- ◆ interact with others to produce displays of bakery products
- ◆ make recommendations regarding display of bakery products
- ◆ record and control temperatures
- ◆ calculate sell by dates

As candidates are doing this Unit they will be developing aspects of the Core Skills in *Working with Others, Problem Solving, Communication and Numeracy*.

Disabled candidates and/or those with additional support needs

The additional support needs of individual candidates should be taken into account when planning learning experiences, selecting assessment instruments, or considering whether any reasonable adjustments may be required. Further advice can be found on our website www.sqa.org.uk/assessmentarrangements

History of changes to Unit

Version	Description of change	Date

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