

Unit IMPSO511 (J5MS 04) Assemble and Process Products for Food Service

I confirm that the evidence detailed in this unit is my own work.

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| **Candidate’s name** |  | **Candidate’s signature** |  | **Date** |
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I confirm that the candidate has achieved all the requirements of this unit.

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| **Assessor’s name** |  | **Assessor’s signature** |  | **Date** |
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| **Countersigning — Assessor’s name****(if applicable)** |  | **Countersigning — Assessor’s signature****(if applicable)** |  | **Date** |
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I confirm that the candidate’s sampled work meets the standards specified for this unit and may be presented for external verification.

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| **Internal verifier’s name** |  | **Internal verifier’s signature** |  | **Date** |
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| **Countersigning — Internal verifier’s name****(if applicable)** |  | **Countersigning — Internal verifier’s signature****(if applicable)** |  | **Date** |
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| **External Verifier’s initials and date (if sampled)** |  |

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| **Unit overview** |
| This standard covers the skills and knowledge needed to assemble and process products for food service. |

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| **Sufficiency of evidence** |
| There must be sufficient evidence to ensure that the candidate can consistently achieve the required standard over a period of time in the workplace or approved realistic working environment. |

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| **Performance criteria** |
| **What you must do:** |
| There must be evidence for **all** Performance Criteria (PC). |
|  **Assemble service products**1. Check that your working area is clean and in the correct condition for use
2. Identify and select the correct fillings according to your instructions and specifications
3. Assemble service products to specification to meet customers' needs
4. Check that your working practices minimise waste and deal with scrap material in compliance with company procedures
5. Position assembled products for further processing
6. Take prompt action on discovering any problems or variances
7. Comply with health, safety and hygiene requirements and wear the correct personal protective clothing and equipment throughout assembly operations

**Process service products** 8. Check the condition of assembled products according to your instructions and specifications 9. Check the operating condition of processing equipment 10. Process assembled products to specification to meet customers' needs 11. Maintain the condition of processed products according to specification 12. Position processed products for further processing 13. Take prompt action on discovering any problems or variances 14. Comply with health, safety and hygiene requirements and wear the correct personal protective clothing and equipment throughout process activity |

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| **Evidence reference** | **Evidence description** | **Date** | **Performance criteria** |
| **What you must do** |
| **1** | **2** | **3** | **4** | **5** | **6** | **7** | **8** | **9** | **10** | **11** | **12** | **13** | **14** |
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| **Knowledge and understanding** | **Evidence reference****and date** |
| **What you must know and understand** |
| For those knowledge statements that relate to **how** the candidate should do something, the assessor may be able to infer that the candidate has the necessary knowledge from observing their performance or checking products of their work. In **all** other cases, evidence of the candidate’s knowledge and understanding must be gathered by alternative methods of assessment (eg oral or written questioning). |
| 1 | Health, safety and hygiene requirements related to assembling and processing food service products and what might happen if they are not met |  |
| 2 | How to source and read product specifications and recipe information |  |
| 3 | Common factors affecting the quality of service products |  |
| 4 | Common sources of service product contamination during assembly and processing |  |
| 5 | How to avoid contamination during assembly and processing and what might happen if this is not done |  |
| 6 | How to recognise and report service products that do not meet specification |  |
| 7 | The procedure for rejecting and isolating substandard service products |  |
| 8 | The importance of consistent assembly for portion control |  |
| 9 | Correct use of processing techniques for service products |  |

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# Supplementary evidence

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| **Evidence** | **Date** |
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| **Assessor feedback on completion of the unit** |
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