



## Unit F2L8 04 (545)

## Develop Test Samples in Food Manufacture

### Unit Summary

This Unit is about the planned and systematic development of a new or modified product based upon a developmental brief. You will need to show that you can apply creative, innovative and advanced practical skills to develop test samples for potential consideration for production trialling. You will also need to apply the relevant scientific, technical and management skills to support the development process.

In order to be assessed as competent you must demonstrate to your assessor that you can consistently perform to the requirements set out below. Your performance evidence must include at least one observation by your assessor.

*Achievement of this Unit will provide you with opportunities to develop the following SQA Core Skills:*

#### Communication Access 3

- ◆ Produce simple but detailed written communication.

#### Problem Solving Intermediate 2

- ◆ Analyse a situation or issue.
- ◆ Plan, organise and complete a task.
- ◆ Review and evaluate a problem solving activity.

***I have completed the requirements of this Unit.***

**Candidate name:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Candidate signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

***I can confirm the candidate has completed all requirements of this Unit.***

**Assessor signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**IV signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Assessment centre:** \_\_\_\_\_

You must be able to	Evidence Requirements	Evidence/ Activity Ref No.
<p>1</p> <p>Plan development activities</p> <p>This means you:</p> <ul style="list-style-type: none"> <li>(a) Evaluate ideas for the product and identify clear objectives.</li> <li>(b) Accurately identify and incorporate relevant factors about the product into a realistic programme.</li> <li>(c) Determine the availability and suitability of the resources identified to achieve the specification.</li> <li>(d) Develop accurate specifications for the product trials and communicate them to the relevant people within agreed timescales.</li> <li>(e) Agree the planning and scheduling of product tests with the relevant people.</li> </ul>	<p>Evidence of planning development activities in accordance with workplace procedures.</p>	
<p>2</p> <p>Manage and produce test samples</p> <p>This means you:</p> <ul style="list-style-type: none"> <li>(a) Implement the tests in a systematic manner within an agreed timescale.</li> <li>(b) Make necessary adjustments during the trials to ensure compliance with requirements.</li> <li>(c) Amend provisional specifications in accordance with feedback from test samples.</li> <li>(d) Accurately establish the resource requirements for the product test samples.</li> </ul>	<p>Evidence of managing and producing test samples in accordance with workplace procedures.</p>	

		Evidence Requirements (cont)	
3	<p>Measure and record development activities</p> <p>This means you:</p> <p>(a) Monitor the tests correctly and obtain accurate and comprehensive feedback.</p> <p>(b) Record the outcomes of the product test samples accurately.</p>	Evidence of measuring and recording development activities in accordance with workplace procedures.	
4	<p>Present final test samples</p> <p>This means you:</p> <p>(a) Accurately establish the conformance of the test samples with requirements.</p> <p>(b) Collate all outcomes of the product test samples and communicate these to the relevant people within agreed timescales.</p>	Evidence of presenting final test samples in accordance with workplace procedures.	

**Evidence of Performance**

Evidence of performance may employ examples of the following assessment:

- ◆ observation
- ◆ written and oral questioning
- ◆ evidence from company systems (eg Food Safety Management System)
- ◆ reviewing the outcomes of work
- ◆ checking any records of documents completed
- ◆ checking accounts of work that the candidate or others have written

<b>Candidate name:</b>		<b>Assessor initials/date</b>
<b>No</b>	<b>Activity</b>	
1		
2		
3		
4		

**Unit F2L8 04 (545)**

**Develop Test Samples in Food Manufacture**

<b>You need to know and understand</b>		<b>Evidence</b>
Evidence of knowledge and understanding should be collected during observation of performance in the workplace. Where it cannot be collected by observing performance, other assessment methods should be used.		
K1	How to write specifications.	
K2	Current relevant legislation and ethical issues that may affect the project.	
K3	The interactions of raw materials.	
K4	The principles of processing techniques, in relation to the product being developed.	
K5	The contribution and influence of raw materials to the product formulation.	
K6	The keeping times of different products and ingredients.	
K7	Factors that influence shelf life.	
K8	Shelf life assessment and how to carry this out.	
K9	Processing techniques and how they are carried out.	
K10	Functional ingredients and how they contribute to the final product.	
K11	Packaging technology and how this affects the development of new products.	
K12	Cooking characteristics of end products and how these are communicated to the end user.	
K13	Why it is important to communicate the plan to all the relevant people, and the methods which may be used to effect this communication.	
K14	How to communicate effectively with the relevant people.	
K15	Why it is important to agree project plans with those involved and the processes which may be used to achieve agreement.	
K16	How to develop and use technical specifications.	
K17	How to determine resource requirements.	
K18	How to assess the effect that new products could have on existing products.	
K19	How to work out costings.	
K20	Why effective planning is essential to project management, and the principles of good practice which underpins such planning.	
K21	How to develop effective and realistic programmes.	
K22	The principles of planning methods and techniques.	
K23	How to access and evaluate resources in terms of reliability, relevance and sufficiency.	
K24	The project objectives that have been identified and how the plans will help in achieving these.	
K25	How to agree planning and scheduling with the relevant people.	

Notes/Comments
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**Assessor signature:** \_\_\_\_\_

**Date:** \_\_\_\_\_