Unit F2MP 04 (736) Manage Production Trials in Food Manufacture

Unit Summary

This Unit is about the planned and systematic trialling of products in a food manufacturing environment. You need to show that you can implement a planned production scale trial and evaluate findings to produce a purposeful production plan. You will also need to apply the relevant technical production process knowledge, and management understanding to support the trialling 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.

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: _____

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	You must be able to	Evidence Requirements **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.** Your evidence must be work-based, simulation alone is only allowed where shown in ***bold italics***	Evidence/ Activity Ref No.
1	Develop a plan for product trials This means you: (a) Evaluate ideas for the process and identify clear objectives to be achieved. (b) Identify relevant operating conditions and incorporate these into a realistic process plan. (c) Develop accurate specifications for the process trials and communicate these to the relevant people within agreed timescales.	Evidence on developing a plan for product trials in accordance with workplace procedures.	
2	Implement the product trial This means you: (a) Determine the availability and fitness for purpose of the necessary resources. (b) Establish the resource requirements for the process trials. (c) Agree the planning and scheduling of the process trials with the relevant people. (d) Implement the trials in a systematic manner within an agreed timescale.	Evidence on implementing the product trial in accordance with workplace procedures.	
3	Measure and record trial activities This means you: (a) Monitor the trials correctly and obtain accurate and comprehensive feedback. (b) Make necessary adjustments during the trials to achieve optimum operating conditions. (c) Amend the provisional specification as required. (d) Record the final outcomes of the process trials.	Evidence on implementing the measure and record trial activities in accordance with workplace procedures.	

		Evidence Requirements (cont)	
4	Collate product trial data and present findings This means you: (a) Establish the conformance of the trial process with the specification. (b) Collate the outcomes of process trials and communicate these to the relevant people within an agreed timescale.	Evidence of collating product trial data and present findings in accordance with workplace procedures.	

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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

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Candidate name:		Assessor initials/date
No	**Activity**	
1		
2		
3		
4		

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You need to know and understand 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.		**Evidence**
K1	Current legislation that may affect the process.	
K2	Why and when it may be important to modify the specifications.	
K3	The methods for measuring trial outcomes and their relevance.	
K4	Preservation techniques and how to carry them out.	
K5	Different cooking techniques and how they are carried out.	
K6	The principles of processing techniques in relation to the product.	
K7	Types of equipment available and their suitability.	
K8	How to ensure trials meet agreed timescales.	
K9	How to develop and amend specifications.	
K10	Risk assessments and how to carry these out.	
K11	Hazard analysis and how this affects the development of manufacturing processes.	
K12	How to implement trials.	
K13	How to monitor trials.	
K14	The importance of responding positively to the need for modifications to the project.	
K15	Techniques for recording all data from product trials.	
K16	How to collate outcomes.	
K17	The methods that may be used to assess the product against the trial objectives.	
K18	How to analyse data from the product trials.	
K19	How to assess and evaluate information in terms of reliability, relevance and sufficiency.	
K20	The principles of planning methods and techniques.	
K21	How to develop effective and realistic plans.	
K22	Project objectives that have been identified and how the plans will help in achieving these.	
K23	What the standard format for specifications are to meet customer and organisational requirements, and how to create this specification.	
K24	What are the organisational policy, procedures and objectives regarding health and safety, food safety and hygiene?	
K25	The importance of communicating adjustments to relevant people.	
K26	The importance of communicating the outcomes of the trials to relevant people.	
K27	Effective methods of communicating with other people.	
K28	How to implement product trials within available resources.	
K29	How to determine resource requirements.	
K30	How to access and evaluate resources in terms of reliability, relevance and sufficiency.	
K31	Why the process is being developed including product quality, consistency, yield improvements, cost reduction, timescale improvements, shelf life improvements, efficiency improvements, packaging improvements, recipe reformulation, changes in legislation and changes in technology.	

Notes/Comments

Assessor signature: _____ **Date:** _____