

Qualification title: OAL Level 2 Award in Knife Skills for Food Processing

Qualification number (QN): 603/2931/2

Qualification Specification

Qualification purpose

This qualification is designed to develop and assess knife skills and knowledge for those involved in food processing operations. The safe, professional and competent use of knives is essential for effective processing operations in a wide range of occupations across the food preparation and manufacturing industries.

On achievement of the qualification learners will have developed the knife skills and knowledge which will enable them to perform consistently, reliably and productively in their work role with knives, and make a positive contribution to employment.

Qualification coverage

On achievement of this qualification, learners will have a knowledge and understanding of the components and grip techniques for knives. Learners know the personal protective equipment requirements for using knives and the hazards associated with their use. Learners will understand how to sharpen and maintain knives for safe and effective use.

Learners will have developed valuable skills which will enable them to select appropriate knives for use, and sharpen and maintain knives in good working order. They will be able to use knives to carry out a range of functions typically used in food processing operations, and which can be applied more specifically in the context of a particular workplace.

Qualification Objective

Qualification objective: supporting a role in the workplace.

Who is this qualification for?

This qualification is designed for learners who are starting or who are considering starting employment in food processing and are looking to learn and apply knife skills in processing operations. Learners who have experience of food processing operations and wish to continue their professional development will also benefit from the knife skills, knowledge and understanding that this qualification provides. This qualification reflects the types of processing operations in the food industry; manufacturing, preparation or retail operations, to enable

learners to develop the specific skills required by employers.

Entry requirements

There are no formal entry requirements for learners selecting this qualification. However, centres must ensure that learners have the potential and opportunity to achieve the qualification successfully.

This qualification is not approved for use by learners under the age of 16 years and OAL cannot accept any registrations for learners in this age group.

Progression

This qualification will support progression of learners to:

- increased responsibility or promotion opportunities in work
- level 3 vocational qualifications in bakery/butchery/food and drink operations
- apprenticeships for the food and drink industry
- advanced food processing operations, technical or management related job roles in food and drink

Regulatory information

Regulated by:	Ofqual
Countries offered in:	England
Subject/sector areas:	4.2 Manufacturing technologies (Food, Meat) 7.4 Hospitality and Catering (Food, Bakery, Butchery)
Qualification operational start date:	13 th February 2018
Applicable age ranges (years):	16-18; 19+

Assessment methods

The qualification must be assessed using the following assessment methods:

- Practical Demonstration/Assignment

Learners are required to achieve all learning outcomes and assessment criteria within the relevant two units of assessment, and all assessment criteria must be assessed and achieved. Assessment of skills will involve observation of learners' knife skills carrying out food processing operations and knowledge testing in the workplace or in an approved food processing environment.

Knowledge outcomes must be assessed using methods that meet the needs of learners; this may

include responses to oral or written questioning or the use of assignments or tests.

All assessments are subject to internal quality assurance within approved centres providing this qualification. External quality assurance of assessment within approved centres is provided by OAL.

Assessment of units			
Number	Title	Assessment method	Assessment available at:
M/616/8794	Sharpen and maintain knives in food processing operations	Observation and knowledge evidence	Centre devised
T/616/8795	Apply knife skills in food processing operations	Observation and knowledge evidence	Centre devised

Grading

This qualification is not graded, successful learners will achieve a pass.

1.10 Qualification structure

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Qualification number (QN): 603/2931/2	Total Qualification Time (TQT): 60 hours
Total qualification credits: 6	Guided Learning Hours (GLH): 42

To achieve this qualification, learners must achieve both units.

Number	Title	Level	GLH	TQT	Credit
M/616/8794	Sharpen and maintain knives in food processing operations	2	21	30	3
T/616/8795	Apply knife skills in food processing operations	2	21	30	3

Qualification support

This qualification is supported by a number of further education colleges and independent providers (ITPs) of post-16yrs training and education, as facilitating the development of knife skills for food processing, including in support of relevant skills, knowledge.

Further information

Further information is available from our website: <http://www.oawards.co.uk>
or from customer services: customerservice@oawards.co.uk.

Registered centres: The qualification handbook, which contains additional information about this qualification, and assessment documentation is available from our online portal.

Website: <http://www.oawards.co.uk>

You can also contact OAL directly at:

Occupational Awards Ltd, Innovation Centre, Innovation Way, York YO10 5DG

Tel: 01904 236 483

Email: customerservice@oawards.co.uk

Qualification achievement

To achieve this qualification learners must achieve a total of two units of assessment.

All units are allocated a credit value which provides an indication of the size of the units in terms of total qualification time (TQT), 1 credit = 10 TQT.

All units have been assigned total qualification time (TQT) and guided learning hours (GLH):

- GLH is the average estimated time that a learner will spend under the direct supervision of the tutor /trainer and includes invigilated and practical assessments
- TQT is the average time a learner will spend carrying out unsupervised leaning activities such as assignments, course work etc. **PLUS** the GLH

The units set out what learners need to know and understand or be able to do and these are described in learning outcomes in units of assessment. The learning outcomes are defined by assessment criteria and these criteria must be assessed successfully for a learner to achieve each unit.

Achievement of the required two units will mean the qualification has been completed and will be subject to approval of a claim for certification. OAL will issue a certificate complete with the learner's name, the qualification title, the credits achieved, and the grade awarded.

Centres must ensure they understand all qualification requirements prior to the registration of learners and to carrying out assessment. Assessment of learners must not take place before the registration of the learner with OAL.

Centres must retain copies of learner assessment records for at least three years after

certification. Registration and certification fees may be subject to change and centres should be fully aware of registration and certification end dates to ensure learners are not disadvantaged.