

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

Qualification number (QN): 603/2931/2

1. Qualification Specification

1.1 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.

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

1.2 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.

1.3 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.

1.4 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
Qualification type:	Occupational Qualification
Applicable age ranges (years):	16-18; 19+

1.5 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.

1.6 Qualification Objective

Qualification objective is meeting relevant programmes of learning and supporting a role in the workplace.

1.7 Qualification support

This qualification is supported by a number of Further Education Colleges and Independent Providers of post-16yrs training and education as facilitating the development of knife skills for food processing, including in support of relevant skills, knowledge and behavioural requirements for:

- the Baker and Butcher Apprenticeship Standard
- post-16 years full/part time learning programmes including Study Programmes

This qualification is also supported by employers as facilitating the development of knife skills for food processing, including in support of relevant skills, knowledge and behavioural

requirements for:

- the Baker and Butcher Apprenticeship Standard

1.8 Further information

Further information about this qualification can be obtained from:

<http://www.oawards.co.uk/quals/food-drink/>

You can also contact OAL directly at:

Occupational Awards Ltd, The Catalyst, Baird Lane, Heslington, York YO10 5GA

Tel: 01235 432 032

Email: info@oawards.co.uk

1.9 Qualification achievement

This qualification is an Award of 6 credits, and comprising two mandatory units.

Each unit is allocated a credit value which provides an indication of the size of the unit in terms of learning hours, 1 credit = 10 learning hours. Units also have assigned Guided Learning Hours (GLH), which indicate the average number of hours a learner may require guidance and support from teaching, learning and assessment professionals to achieve units. The units set out the things learners need to know and need to do in order to perform effectively in their role at work. 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 minimum number of credits 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 and the credits achieved. Where a learner has not achieved the full qualification and will not go on to do so, a Certificate of Unit Achievement can be issued for the units successfully completed.

Centres must ensure they understand all qualification requirements prior to the registration of learners and prior to carrying out assessment of learners. Assessment of learners must not take place prior to the registration date of the learner with OAL. Centres must retain copies of learner's assessment records for at least three years after certification. Registration and certification fees may be subject to change. Centres should be fully aware of registration and certification end dates to ensure learners are not disadvantaged.

1.10 Qualification structure

Qualification title: OAL Level 2 Award in Knife Skills for Food Processing					
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 all units listed below					
Knife skills for food processing units					
Number	Title	Type	Level	Credit	GLH
M/616/8794	Sharpen and maintain knives in food processing operations	C	2	3	21
T/616/8795	Apply knife skills in food processing operations	C	2	3	21

Key to unit type

1. Competence (C) units are designed to assess learner performance in respect of the learner's applied skills and knowledge in the workplace or an approved environment when carrying out operational tasks required by their role

1.10 Assessment

The qualification must be assessed using the following assessment methods:

- Practical Demonstration/Assignment

Learners are required to achieve all learning outcomes within units of assessment. 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.

All assessment is subject to internal quality assurance within approved centres providing this qualification. Externally quality assurance of assessment and internal quality assurance within approved centres is provided by OAL.

This qualification is not graded, outcomes are fail or pass only.

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

1.11 Map of qualification to Baker and Butcher Apprenticeship

Standard

Qualification title: OAL Level 2 Award in Knife Skills for Food Processing	
Unit number and title	Unit contains knife skills, knowledge and behaviours required by the Baker standard:
M/616/8794 Sharpen and maintain knives in food processing operations T/616/8795 Apply knife skills in food processing operations	<p>Core knowledge:</p> <ul style="list-style-type: none"> How to use knives safely including correct use and application (K6) <p>Core skills:</p> <ul style="list-style-type: none"> Use knives, equipment and machinery (S7) <p>Behaviours:</p> <ul style="list-style-type: none"> Safe working: ensures safety of self and others, food safe, addresses safety issues and concerns (B1)
Unit number and title	Unit contains knife skills, knowledge and behaviours required by the Butcher standard:
M/616/8794 Sharpen and maintain knives in food processing operations T/616/8795 Apply knife skills in food processing operations	<p>Behaviours:</p> <ul style="list-style-type: none"> Take appropriate personal operational responsibility for both health and food safety, apply safe working practices when using knives, hazardous tools and/or related equipment (B1) <p>Core knowledge:</p> <ul style="list-style-type: none"> The various craft and knife skills used for cutting, boning, trimming and mincing of meat including the use of relevant mechanical equipment as required (K6) <p>Core skills:</p> <ul style="list-style-type: none"> Carry out a range of primary and secondary butchery skills involving the use of steak and boning knives, hand saws, cleavers, banding needles and other relevant hand tools, boning, slicing, dicing, rolling, trimming and filleting as used in their employer's business (S2)

- Produce meat and/or poultry products (as required) such as sausages/pies made to the specifications of customers or for sale to the public (S3)
 - Use machinery (as permitted) and other relevant cutting equipment including the ability to sharpen knives (S4)
 - Apply hand/eye co-ordination along with physical agility and manual handling of carcasses through the manufacturing/butchery process (S5)
- Produce a minimum of 3 meat and poultry products from the following range including joints, portions, cooked and hot products, sausages, burgers, pasties, curing, smoking, air drying and value-added products (RB3)
- Produce meat to specific volume, size and weight to meet the needs of national/local consumers and customers in a timely and accurate fashion (PB1)