



# T Level Technical Qualification in Science

Occupational specialism assessment (OSA)

## Food Sciences

All assignments

Provider guide

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## Provider guide

All assignments

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## About this document

This guidance has been produced in order to support with the delivery of the T Level in Science – Food Sciences occupational specialism. In particular, with the elements of the course where tutors have requested additional support during the first full series of the specifications. It is not intended to replace the specification documents but should be used in conjunction with them.

This document addresses all assessments for the Food Sciences occupational specialism.

## Introduction

The aim of the assessments is for students to have the opportunity to use their knowledge gained from the specialist components to demonstrate the knowledge and skills they have gained. The assessment methods vary across the assessments to allow students to express their knowledge and skills gained in a valid and reliable way and for them to be able to demonstrate threshold competency.

NCFE provides instructions for each of the assessments and providers should follow them. Providers must purchase essential resources prior to the assessments taking place. A full equipment list can be found in the qualification specification.

## General information

The occupational specialism (OS) assessments are a set of synoptic assessments which are either externally set and externally marked, or externally set, internally marked and externally moderated.

The term 'synoptic assessment' refers to the combination of the 4 assignments in this OS component.

The term 'assessment' is used in the same way as 'assignment' but will often refer to specific properties of the assignment.

## Accessibility and fairness

To promote accessibility and fairness for all students and to ensure diversity and equality, we expect providers to be aware of and meet the requirements of relevant NCFE policies and government legislation. You must ensure that:

- all of your processes concerned with assessment are carried out in a fair and objective manner
- you continue to adhere to current equal opportunities legislation
- you continue to operate an effective diversity and equality policy, with which students are familiar and which applies to all students using our products and services

## Plagiarism

Plagiarism may result in the external assessment task being awarded a U grade.

For further guidance, refer to the student handbook, plagiarism in external assessment and the maladministration and malpractice policy located on the NCFE website.

## Access arrangements

Access arrangements enable students with special educational needs, disabilities, or temporary injuries to take our exams and assessments. Any of the listed tasks may be adapted to suit different needs, but the way in which they are adapted depends on the individual need or disability.

It is important that any adaptation or adjustment does not compromise the rigour and validity of the assessment; in most cases extra time (which should be applied for) or a change of recording mode (for example, changing to handwritten submissions) are appropriate modifications.

We can make arrangements for disabled students and those with special needs to help them access the assessments, as long as the competences being tested are not changed. Access arrangements must be agreed with us before the assessment by using our online application service. All access requests will be considered individually, and your application should outline what the student can do and how the activities will be adapted in order to meet the assessment criteria.

Adapted activities will not be accepted for assessments unless approved by NCFE.

Providers can apply online on the NCFE website.

## Malpractice/maladministration

Students **must not** share the details of the assessment or details of their ongoing assessment evidence with peers in their or other providers once completed or during the completion of assessments within the set assessment windows. Provider staff should regularly remind their students about potential repercussions of breaches of security by referring to the NCFE guidance and regulations available on our website.

If at any time during an assessment there is a violation of these regulations, the designated person has the right to stop the assessment immediately; this decision must only be made in exceptional circumstances where malpractice is irrefutable. Once stopped, no allowance can be given retrospectively if the decision is deemed invalid.

If malpractice occurs during an assessment, providers should inform NCFE immediately with a report of what occurred – please see the notification of malpractice form available on our website.

If any of the regulations are breached by a student or other persons involved in the conduct of the assessment, then NCFE may declare the assessment void.

In the event of a suspected or actual breach of these regulations by students:

- the work completed by the students concerned and any unauthorised materials (if applicable) must be confiscated from the students and given to the relevant persons as noted in the guidance and regulations document
- all students suspected of breaching these regulations should be instructed to leave the supervised/assessment environment immediately, if appropriate to do so, causing the least amount of disruption to other students
- NCFE should be informed immediately of any irregularity via a phone call or email
- the provider should conduct its own investigation into the incident and report the incident and their findings to us using the NCFE notification of malpractice document on our website

NCFE reserves the right to investigate each case of alleged or actual malpractice/maladministration committed by a student, provider or other persons involved in the conduct of the assessment in order to establish all of the facts and circumstances surrounding the case. The investigation will be carried out in accordance with NCFE's maladministration and malpractice policy.

## About this assessment

The Food Sciences OS is assessed synoptically with a suite of 4 assignments. The assignments require the student to independently apply an appropriate selection of knowledge, understanding, skills and techniques developed throughout the full course of study, in response to briefs and/or tasks. This will allow the student to demonstrate that they have met a level of threshold competence across the performance outcomes (POs) of the OS.

The assessment methods vary across the assignments to allow students to demonstrate the knowledge and skills they have acquired throughout their learning and experience.

The assessments validly and reliably allow the student to be able to demonstrate, at the end of the qualification, the threshold competency gained in order to progress into employment or into higher education.

NCFE provides instructions for each of the assessments, and these must be followed by T Level providers.

Essential resources for each assessment, where applicable, must be purchased by the provider prior to the assessments taking place. The resources required for each assessment will be taken from the exemplar/broader range of resource requirements outlined in the qualification specification however, attention should be given to any particular resource specific requirement within this document.

The synoptic assessment for this OS is graded pass, merit or distinction, and the final grade will contribute 50% of the overall technical qualification grade, so it is important that students have the opportunity to produce work of the highest standard they can. The assignments within this synoptic assessment are designed to allow the student to do this in a way that is as occupationally authentic to the roles that they may take on in future employment.

## What is threshold competence?

'Threshold competence' is defined as a level of competence that:

- signifies that a student is well placed to develop full occupational competence, with further support and development, once in employment
- is as close to full occupational competence as can be reasonably expected of a student studying the technical qualification in a college-based setting with a substantial industry placement
- signifies that a student has achieved the level for a pass in relation to the relevant OS component

## What is synoptic assessment?

A synoptic assessment is a form of assessment in which students are required to demonstrate that they can identify and use in an integrated way an appropriate selection of skills, techniques, concepts, theories, and knowledge from across the technical area, relevant to the tasks.

Synoptic assessment is integral to high quality technical qualifications to allow students to demonstrate a holistic understanding of the sector, making effective connections between different aspects of the subject content.

The assignments and tasks in this assessment are designed to be synoptic in a way that is as occupationally realistic as possible.

## What will students be assessed on?

Students will be assessed against the following set of performance outcomes (POs) that describe what the student should be able to do:

Food Sciences POs	
<b>PO1</b>	Perform appropriate activities to support the food supply chain, complying with regulatory requirements
<b>PO2</b>	Develop new food and food related products to support the food supply chain
<b>PO3</b>	Identify and resolve issues in the food supply chain
<b>PO4</b>	Collect, analyse and interpret food production data



## Assessment structure

The following synoptic assessment, comprised of 4 assignments, has been designed to test to what extent a student can meet the skills and underpinning knowledge required to achieve threshold competence in Food Science.

The technical qualification (TQ) will comprise of the following assessments, which will assess the knowledge and skills gained from the occupational specialist component:

	Sub-component	Assessment time	% weighting	Raw marks	Assessment conditions	Marking
<b>Occupational specialistism</b>	Assignment 1: design project	7 hours and 30 minutes	45%	115	Supervised	External
	Assignment 2: practical skills assessment	7 hours 30 minutes	30%	112	Supervised	Internal
	Assignment 3: practical skills assessment	3 hours 30 minutes	10%	41	Supervised	External
	Assignment 4: professional discussion	4 hours 30 minutes	15%	42	Supervised	External
	<b>Component total</b>	<b>23 hours</b>	<b>100%</b>	<b>310*</b>		

\*The raw marks will be scaled to ensure that the intended weightings of each assignment are met. The scaling factors for each assignment can be found in the qualification specification.

The guidance below explains the nature of this assessment and should be used alongside the general guidance provided in this document, the qualification specification and live assessment materials (once available).

The synoptic assessment consists of 4 assignments covering the following areas:

1. Perform appropriate activities to support the food supply chain, complying with regulatory requirements
2. Develop new food and food related products to support the food supply chain
3. Identify and resolve issues in the food supply chain
4. Collect, analyse and interpret food production data

Assignments are broken down into tasks where necessary. The assignments, tasks, and further guidance (within this document) are for students and tutors to show how the assignments are expected to be delivered.

Evidence produced by students for the assignments will be sent to NCFE for marking or moderation where applicable. Assessment judgements, including overall judgement of the performance required at each of the grade boundaries, will be made by NCFE and results released to the provider at the appropriate time.

This assessment consists of:

- assignment 1 – 7 hours 30 minutes:
  - task 1 – 2 hours 10 minutes
  - task 2 – 2 hours 55 minutes
  - task 3 – 1 hour 15 minutes
  - task 4 – 1 hour 10 minutes
- assignment 2 – 7 hours 30 minutes:
  - task 1, 2 and 3 – 2 hours 45 minutes
  - task 4, 5 and 6 – 2 hours 15 minutes
  - task 7, 8, 9 and 10 – 2 hours 30 minutes
- assignment 3 – 3 hours 30 minutes:
  - task 1 – 1 hour 45 minutes
  - task 2 – 1 hour 45 minutes
- assignment 4 – 4 hours 30 minutes:
  - task 1 – 2 hours 30 minutes
  - task 2 – 2 hours

This synoptic assessment must be completed for a student to achieve the T Level Technical Qualification in Science with the Food Science occupational specialism (OS).

Assignments 1, 2, 3 and 4 are designed to assess student’s knowledge, understanding, and skills in an occupationally authentic and practical context across the performance outcomes (POs) of this technical qualification (TQ) and contributes to the student’s overall grade.

## Marks

Marks available for each assignment are detailed below.

Assignment		Raw marks	% weighting
1	Perform appropriate activities to support the food supply chain, complying with regulatory requirements	115 marks	45%
2	Develop new food and food related products to support the food supply chain	112 marks	30%
3	Identify and resolve issues in the food supply chain	41 marks	10%
4	Collect, analyse and interpret food production data	42 marks	15%
<b>Total</b>		<b>310 marks</b>	<b>100%</b>

\*The raw marks will be scaled to ensure that the intended weightings of each assignment are met. The scaling factors for each assignment can be found in the qualification specification.

\*\*The weightings shown represent the weighted value of each assignment and are not a reflection of the number of marks per assignment as a percentage of the total marks available.

## Assessment timings

Assessment delivery guidance can be found for each assignment in the assignment and task specific guidance section.

## Assessment windows and dates

Assignment 1 will be delivered during an assessment window, set between March/April each year at a time set by NCFE. All students must sit the assignment at the same time. Assignment 1 is externally assessed. Evidence for assignment 1 must be returned to NCFE for marking after completion.

Assignment 2 is partly assessed through supervised conditions and externally marked by NCFE and through direct observations of skills, which will take place at the provider. Assignment 2 will be available to the provider as an assessment sat during a window, set between March and April each year.

Assignment 3 will be available as a dated assessment, set between March and April each year at a time set by NCFE. All students must sit the assignment on this date at the same time. Assignment 3 is externally assessed. Evidence for assignment 3 must be returned to NCFE for marking after completion.

Assignment 4 will be available as a dated assessment, in June each year at a time set by NCFE. All students must sit the assignment on this date at the same time. Assignment 4 is externally assessed. Evidence for assignment 4 must be returned to NCFE for marking after completion.

A submission deadline for the evidence for assignments 1 to 4 will be set for each academic year to allow NCFE to carry out remote moderation and awarding before the release of results in August of that year.

All evidence created, generated and recorded for these assignments is subject to data protection rules and information should be anonymised to protect the rights of individuals where relevant.

All assignments are **unseen**. All assessment materials or knowledge of any assessment materials should not be provided to the student until the specified day and start time of each assessment.

## Assessment conditions

The Food Science OS consists of 4 separate assignments.

The assignments are set by NCFE and administered by you, the provider, and externally marked by NCFE examiners (unless stated otherwise).

The assignments will be released to providers for planning, preparation and set up only, in advance of the windows and not for teaching and learning purposes, or to be given to the students to prepare:

- assignment 1 will be delivered within a set window, specified by NCFE:
  - this assessment is externally marked
  - evidence for assignment 1 must be returned to NCFE for marking after completion
  - there is no requirement that all 4 tasks must be sat on the same day

- assignment 2 will be delivered within a set window, specified by NCFE after the assessment window for assignment 1:
  - this is assessed partly through supervised conditions and externally marked by NCFE and through direct observation by an assessor, with moderation by NCFE for the practical activities
- assignment 3 will be delivered within a set window, specified by NCFE after the assessment window for assignment 2:
  - this assessment is externally marked
  - evidence for assignment 3 must be returned to NCFE for marking after completion
- assignment 4 will be delivered within a set window, specified by NCFE after the assessment window for assignment 3:
  - this assessment is externally marked
  - evidence for assignment 4 must be returned to NCFE for marking after completion

Assessment conditions guidance can be found for each assignment in the assignment and task specific guidance section.

Students must complete the OS assessments independently and under supervised conditions, as per the guidance within the assignment and task specific instructions section.

Students and tutors are required to sign one declaration of authenticity to confirm that the work is their/the student's own. A single declaration form is sufficient for the whole project. The declaration forms can be found on the NCFE website. This is to ensure authenticity and to prevent potential malpractice and maladministration. Students must be made aware of the importance of this declaration and the impact this could have on their overall grade if the evidence was found not to be the student's own work. Tutors must be aware that by signing the declaration, they are validating it is the student's own work.

Where appropriate, tutors must retain students' research materials at the end of each supervised session, alongside all materials and/or evidence produced by students within the supervised assessment.

At the end of each supervised session, the tutor must collect all evidence and any other materials, including students' research materials, before students leave the room to ensure that no student takes any external assessment material or assessment evidence out of the room. This also includes sufficient monitoring and checks to ensure that students have not made materials available to themselves or anyone else electronically via the intranet or internet.

Students will be asked not to share the details of the assessment with peers at their own or with other providers. Inevitably there may be some advantage to students who take the assessment at the end of the assessment window, but this is considered to be minimal given the narrow window. Staff and students will be regularly reminded about potential repercussions of breaches of security as per the NCFE regulations for the conduct of external assessment.

External assessment materials should be securely stored between supervised sessions. Students must not have access to this area between the supervised sessions, including electronic files.

Work such as formative assessment and/or work done with sample assessment materials must not be used again as part of the external assessment task submission to NCFE.

Students are not allowed to bring any prepared materials into the supervised sessions unless otherwise stated in the assessment specific instructions. This **must** be monitored by providers.

Appendices should not be included and will not be marked unless specifically required from the task instructions.

Students are not allowed access to any online cloud storage or email and chat services during the assessment, this should be monitored by the providers.

NCFE recognises that some providers deliver to very large cohorts, in such cases staff and physical resources will similarly have been scaled up during teaching and learning to cope with a large cohort. On balance, we consider this option to be both sensible in terms of security of assessment and manageable for providers.

Digitally produced work, such as audio recordings, need to be securely stored using a file naming convention framework including provider name, provider number, student name, student number, assignment number and task number.

## Plagiarism

Plagiarism may result in the external assessment task being awarded a U grade. For further guidance, refer to the maladministration page on the NCFE website.

## Accessibility and fairness

To promote accessibility and fairness for all students and to ensure diversity and equality, we expect providers to be aware of and meet the requirements of relevant NCFE policies and government legislation. You must ensure that:

- all of your processes concerned with assessment are carried out in a fair and objective manner
- you continue to adhere to current equal opportunities legislation
- you continue to operate an effective diversity and equality policy, with which students are familiar and which applies to all students using our products and services

## Assessment delivery

Assessment delivery guidance can be found for each assignment in the assignment and task specific guidance section.

## Resources and equipment

The resources required for each assessment will be available in the specific guidance for each assignment in this document. These requirements will be in line with the resources specified in the qualification specification and as such, students should be familiar with these as they should be used during the delivery of the qualification.

# Assignment 1: perform appropriate activities to support the food supply chain, complying with regulatory requirements

There are 4 tasks in this assessment.

## Preliminary material

The preliminary material will be sent to providers ahead of the assessment window. Providers must issue the preliminary material to their students no more than 1 week prior to the scheduled assessment.

Students will use this time to carry out research related to the contents of the preliminary material.

Students are not allowed to bring their research or any other unauthorised materials into the supervised environment.

## Timing

7 hours and 30 minutes

## Marks available

The maximum number of marks available for this assignment is 115 marks.

## Task 1: develop a product brief

### Timings

2 hours 10 minutes

### Marks available

The maximum number of marks available for this task is 33.

### Essential equipment and resources

The following essential equipment is required to support the delivery of this assessment task. Centres may provide additional equipment not listed below to allow the student to complete the assessment task:

- access to computer exam room for online assessments
- printers/computer access
- various stationary

### Assessment conditions

Students must complete this task independently and under supervised conditions. The student can access the internet for this task.

Students must:

- remain at their desk for the duration of the assessment, with all materials made available

- work in silence and ask permission discreetly to leave the room for essential comfort activities only, keeping distraction of other students to a minimum
- only leave the assessment room individually during the assignment

## **Evidence requirements**

- written project brief

## **Assessment delivery guidance**

The assessment is allowed to be completed during a set window, to allow flexibility, but there are specific conditions that providers must satisfy (for example, in the shortest duration possible and within one sitting).

Providers may schedule supervised rest breaks during the assessment. Any rest breaks must be supervised and students must not have access to any resources during this time.

In addition, assessment materials must be kept securely and must not be removed from the supervised environment.

Students may have access to the internet, but they may not bring anything into the invigilated environment. A screen shot of the student's browsing history must be submitted alongside their evidence.

Students must ensure that all materials can be identified as their own work.

## Task 2: define the product brief objectives

### Timings

2 hours 55 minutes

### Marks available

The maximum number of marks available for this task is 45.

### Essential equipment and resources

The following essential equipment is required to support the delivery of this assessment task. Centres may provide additional equipment not listed below to allow the student to complete the assessment task:

- access to computer exam room for online assessments
- printers/computer access
- various stationary

### Assessment conditions

Students must complete this task independently and under supervised conditions. The student can access the internet for this task.

Students must:

- remain at their desk for the duration of the assessment, with all materials made available
- work in silence and ask permission discreetly to leave the room for essential comfort activities only, keeping distraction of other students to a minimum
- only leave the assessment room individually during the assignment

### Evidence requirements

- written product development plan

### Assessment delivery guidance

The assessment is allowed to be completed during a set window, to allow flexibility, but there are specific conditions that providers must satisfy (for example, in the shortest duration possible and within one sitting).

Providers may schedule supervised rest breaks during the assessment. Any rest breaks must be supervised and students must not have access to any resources during this time.

In addition, assessment materials must be kept securely and must not be removed from the supervised environment.

Students may have access to the internet, but they may not bring anything into the invigilated environment. A screen shot of the student's browsing history must be submitted alongside their evidence.

Students must ensure that all materials can be identified as their own work.



## Task 3: food safety and quality management

### Timings

1 hour 15 minutes

### Marks available

The maximum number of marks available for this task is 21.

### Essential equipment and resources

The following essential equipment is required to support the delivery of this assessment task. Centres may provide additional equipment not listed below to allow the student to complete the assessment task:

- access to computer exam room for online assessments
- printers/computer access
- various stationary

### Assessment conditions

Students must complete this task independently and under supervised conditions. The student can access the internet for this task.

Students must:

- remain at their desk for the duration of the assessment, with all materials made available
- work in silence and ask permission discreetly to leave the room for essential comfort activities only, keeping distraction of other students to a minimum
- only leave the assessment room individually during the assignment

### Evidence requirements

- completed HACCP assessment

### Assessment delivery guidance

The assessment is allowed to be completed during a set window, to allow flexibility, but there are specific conditions that providers must satisfy (for example, in the shortest duration possible and within one sitting).

Providers may schedule supervised rest breaks during the assessment. Any rest breaks must be supervised and students must not have access to any resources during this time.

In addition, assessment materials must be kept securely and must not be removed from the supervised environment.

Students may have access to the internet, but they may not bring anything into the invigilated environment. A screen shot of the student's browsing history must be submitted alongside their evidence.

Students must ensure that all materials can be identified as their own work.

## Task 4: product specification and analysis

### Timings

1 hour 10 minutes

### Marks available

The maximum number of marks available for this task is 16.

### Essential equipment and resources

The following essential equipment is required to support the delivery of this assessment task. Centres may provide additional equipment not listed below to allow the student to complete the assessment task:

- access to computer exam room for online assessments
- printers/computer access
- various stationary

### Assessment conditions

Students must complete this task independently and under supervised conditions. The student can access the internet for this task.

Students must:

- remain at their desk for the duration of the assessment, with all materials made available
- work in silence and ask permission discreetly to leave the room for essential comfort activities only, keeping distraction of other students to a minimum
- only leave the assessment room individually during the assignment

### Evidence requirements

- product specification

### Assessment delivery guidance

The assessment is allowed to be completed during a set window, to allow flexibility, but there are specific conditions that providers must satisfy (for example, in the shortest duration possible and within one sitting).

Providers may schedule supervised rest breaks during the assessment. Any rest breaks must be supervised and students must not have access to any resources during this time.

In addition, assessment materials must be kept securely and must not be removed from the supervised environment.

Students may have access to the internet, but they may not bring anything into the invigilated environment. A screen shot of the student's browsing history must be submitted alongside their evidence.

Students must ensure that all materials can be identified as their own work.

## Assignment 2: develop new food and food related products to support the food supply chain

There are 10 tasks in this assessment, in 3 sections.

### Task 1, 2 and 3

#### Timings

2 hours 45 minutes

#### Marks available

The maximum number of marks available for this task is 33.

#### Essential equipment and resources

The following essential equipment is required to support the delivery of this assessment task. Centres may provide additional equipment not listed below to allow the student to complete the assessment task:

- access to a standard teaching kitchen or development kitchen
- access to standard teaching kitchen/food technology equipment, including microbiological equipment
- ingredients/materials required for cooking and creating packaging
- risk matrix (in the assignment brief)
- risk assessment form (in the assignment brief)

#### Assessment conditions

This is a practical task which requires access to kitchens, equipment and utensils required to produce the samples and record the results following analysis.

Adequate workspace needs to be provided, with space between students. However, there may be equipment used which requires students to be momentarily closer (for example, taking something out of the oven). There would not be any benefit to a student being able to see the work of another student. However, exam conditions should still be observed (for example, turn over paper when leaving workstation, no talking).

#### Evidence requirements

- completed risk assessment form
- labelled samples
- record of process and production data

#### Assessment delivery guidance

To support reliability of demand, you may guide or support students to amend their choices for product development so that the preparation and cooking time required is not significantly higher than other students, nor too long that it is unrealistic to complete within a full assessment day including regular breaks.

The students will have provided their list of equipment and ingredients/materials required for cooking and creating packaging. This will be available to students in time for this assessment.

Students can use their own equipment if preferred (for example, utensils, apron) as this will not give a student an advantage over another.

Electrical equipment may need to be checked as per provider health and safety rules (for example, portable appliance testing (PAT)).

## Task 4, 5 and 6

### Timings

2 hours 15 minutes

### Marks available

The maximum number of marks available for this task is 35.

### Essential equipment and resources

The following essential equipment is required to support the delivery of this assessment task. Centres may provide additional equipment not listed below to allow the student to complete the assessment task:

- access to a standard teaching kitchen or development kitchen
- access to standard teaching kitchen/food technology equipment, including microbiological equipment
- various stationary
- resources for hosting a food tasting panel

### Assessment conditions

Students must complete this task independently and under supervised conditions.

At the end of the time limit for this task, the tutor must collect all evidence and any other materials, including students' research materials, before students leave the room to ensure that no student takes any external assessment material or assessment evidence out of the room.

Providers will be able to access the assessment materials 7 working days before the start of the assessment window to allow sufficient time to make the appropriate assessment arrangements.

Completed under supervised conditions, during one planned session, to allow demonstration of relevant skills and authenticity of students work. For production of kitchen samples and taste panels assessment, judgements are made by an assessor directly observing the student at the time, with a remote moderation mechanism.

### Evidence requirements

- written report

### Assessment delivery guidance

Part of the assignment requires students to carry out a taste panel for the product, requiring a minimum of 8 participants. Participants can be internal or external to the organisation. These need to be arranged in advance by the provider (with input from students) and should be the same 8 (or more) for all students. Consideration should be given to the scheduling of these tasks to ensure the products students made in Tasks 1 to 3 are still fresh for the taste panel.

The assessment is allowed to be completed during a set window, to allow flexibility, but there are specific conditions that providers must satisfy (for example, in the shortest duration possible and within one sitting).

Providers may schedule supervised rest breaks during the assessment. Any rest breaks must be supervised and students must not have access to any resources during this time.

In addition, assessment materials must be kept securely and must not be removed from the supervised environment.

Students may not have access to the internet and may not bring anything into the invigilated environment.

Students must ensure that all materials can be identified as their own work.

## Task 7, 8, 9 and 10

### Timings

2 hours 30 minutes

### Marks available

The maximum number of marks available for this task is 44.

### Essential equipment and resources

The following essential equipment is required to support the delivery of this assessment task. Centres may provide additional equipment not listed below to allow the student to complete the assessment task:

- access to computer exam room for online assessments
- printers/computer access
- various stationary

### Assessment conditions

Students must complete this task independently and under supervised conditions. The student cannot access the internet for this task.

Students must:

- remain at their desk for the duration of the assessment, with all materials made available
- work in silence and ask permission discreetly to leave the room for essential comfort activities only, keeping distraction of other students to a minimum
- only leave the assessment room individually during the assignment

### Evidence requirements

- product packaging mock up
- written report

### Assessment delivery guidance

The assessment is allowed to be completed during a set window, to allow flexibility, but there are specific conditions that providers must satisfy (for example, in the shortest duration possible and within one sitting).

Providers may schedule supervised rest breaks during the assessment. Any rest breaks must be supervised and students must not have access to any resources during this time.

In addition, assessment materials must be kept securely and must not be removed from the supervised environment.

Students may not have access to the internet and may not bring anything into the invigilated environment.

Students must ensure that all materials can be identified as their own work.

## Assignment 3: identify and resolve issues in the food supply chain

There are 2 tasks in this assessment.

### Task 1: food risk assessment

#### Timings

1 hour 45 minutes

#### Marks available

The maximum number of marks available for this task is 20.

#### Essential equipment and resources

The following essential equipment is required to support the delivery of this assessment task. Centres may provide additional equipment not listed below to allow the student to complete the assessment task:

- access to computer exam room for online assessments
- printers/computer access
- various stationary
- allergen policies for suppliers to the 2 sites
- recipes that need to be moved from Chester to Grimsby
- a list that summarises which suppliers supply which site

#### Assessment conditions

Students must complete this task independently and under supervised conditions.

At the end of the time limit for this task, the tutor must collect all evidence and any other materials, including students' research materials, before students leave the room to ensure that no student takes any external assessment material or assessment evidence out of the room.

Students must:

- remain at their desk for the duration of the assessment, with all materials made available
- work in silence and ask permission discreetly to leave the room for essential comfort activities only, keeping distraction of other students to a minimum
- only leave the assessment room individually during the assignment

#### Evidence requirements

- risk assessment



## **Assessment delivery guidance**

The assessment is allowed to be completed during a set window, to allow flexibility, but there are specific conditions that providers must satisfy (for example, in the shortest duration possible and within one sitting).

Providers may schedule supervised rest breaks during the assessment. Any rest breaks must be supervised and students must not have access to any resources during this time.

In addition, assessment materials must be kept securely and must not be removed from the supervised environment.

Students may not have access to the internet and may not bring anything into the invigilated environment.

Students must ensure that all materials can be identified as their own work.

## Task 2: analysis of customer complaints

### Timings

1 hour 45 minutes

### Marks available

The maximum number of marks available for this task is 21.

### Essential equipment and resources

The following essential equipment is required to support the delivery of this assessment task. Centres may provide additional equipment not listed below to allow the student to complete the assessment task:

- access to computer exam room for online assessments
- printers/computer access
- various stationary
- customer complaint data document

### Assessment conditions

Students must complete this task independently and under supervised conditions. The student cannot access the internet for this task.

At the end of the time limit for this task, the tutor must collect all evidence and any other materials, including students' research materials, before students leave the room to ensure that no student takes any external assessment material or assessment evidence out of the room.

Students must:

- remain at their desk for the duration of the assessment, with all materials made available
- work in silence and ask permission discreetly to leave the room for essential comfort activities only, keeping distraction of other students to a minimum
- only leave the assessment room individually during the assignment

### Evidence requirements

- written report

### Assessment delivery guidance

The assessment is allowed to be completed during a set window, to allow flexibility, but there are specific conditions that providers must satisfy (for example, in the shortest duration possible and within one sitting).

Providers may schedule supervised rest breaks during the assessment. Any rest breaks must be supervised and students must not have access to any resources during this time.

In addition, assessment materials must be kept securely and must not be removed from the supervised environment.

Students may not have access to the internet and may not bring anything into the invigilated environment.

Students must ensure that all materials can be identified as their own work.

## Assignment 4: collect, analyse and interpret food production data

There are 2 tasks in this assessment.

### Task 1: collect, analyse and interpret food production data

#### Timings

2 hours 30 minutes

#### Marks available

The maximum number of marks available for this task is 24.

#### Essential equipment and resources

The following essential equipment is required to support the delivery of this assessment task. Centres may provide additional equipment not listed below to allow the student to complete the assessment task:

- access to computer exam room for online assessments
- data analysis software; SPSS or Microsoft Excel
- printers/computer access
- various stationary
- customer requirements raw data

#### Assessment conditions

Students must complete this task independently and under supervised conditions. The student cannot access the internet for this task.

Students must:

- remain at their desk for the duration of the assessment, with all materials made available
- work in silence and ask permission discreetly to leave the room for essential comfort activities only, keeping distraction of other students to a minimum
- only leave the assessment room individually during the assignment

#### Evidence requirements

- written report

#### Assessment delivery guidance

The assessment is allowed to be completed during a set window, to allow flexibility, but there are specific conditions that providers must satisfy (for example, in the shortest duration possible and on the same day).

Providers may schedule supervised rest breaks during the assessment. Any rest breaks must be supervised and students must not have access to any resources during this time.

In addition, assessment materials must be kept securely and must not be removed from the supervised environment.

Students may not have access to the internet and may not bring anything into the invigilated environment.

Students must ensure that all materials can be identified as their own work.

## Task 2: continuous improvement opportunities

### Timings

2 hours

### Marks available

The maximum number of marks available for this task is 18.

### Essential equipment and resources

The following essential equipment is required to support the delivery of this assessment task. Centres may provide additional equipment not listed below to allow the student to complete the assessment task:

- to computer exam room for online assessments
- printers/computer access
- various stationary

### Assessment conditions

Students must complete this task independently and under supervised conditions. The student cannot access the internet for this task. Students must:

- remain at their desk for the duration of the assessment, with all materials made available
- work in silence and ask permission discreetly to leave the room for essential comfort activities only, keeping distraction of other students to a minimum
- only leave the assessment room individually during the assignment

### Evidence requirements

- written report

### Assessment delivery guidance

The assessment is allowed to be completed during a set window, to allow flexibility, but there are specific conditions that providers must satisfy (for example, in the shortest duration possible and on the same day).

Providers may schedule supervised rest breaks during the assessment. Any rest breaks must be supervised and students must not have access to any resources during this time.

In addition, assessment materials must be kept securely and must not be removed from the supervised environment.

Students may not have access to the internet and may not bring anything into the invigilated environment.

Students must ensure that all materials can be identified as their own work.

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