



# T Level Technical Qualification in Science

Occupational specialism assessment (OSA)

## Food Sciences

Assignment 2

Assignment brief – Tasks 1, 2 and 3

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# Food Sciences

## Assignment brief

Assignment 2

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## Timings

You have 7 hours 30 minutes to complete the tasks within this assignment. Your tutor will provide details of how this time will be split up and over how many days or sessions. Some tasks will not require the full allocated time; the guidance is a maximum, to allow for you to manage your time to complete the tasks (for example, cooking time, number of people in taste panel). Some tasks are partially completed alongside other tasks, though time is still accounted for them in total. Overall, no more time than the allocated 7 hours 30 minutes can be taken, and NCFE recommend not using more than the guidance per task.

- 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

## Scenario

Having completed the planning stages involved in your product development, you will need to develop samples of your product for analysis.

### Performance outcomes

PO2: Develop new food and food related products to support the food supply chain

## Task 1

Carry out a health and safety risk assessment of your proposed production processes using the pro-forma provided.

(12 marks)

30 minutes

## Task 2

Produce kitchen samples of your product for analysis and tasting. Samples should be labelled appropriately to enable safe handling, and to be safe for consumption. Records should be kept of:

- equipment used
- changes to recipe and/or process, and reasons for the changes

(14 marks)

2 hours

## Task 3

Accurately record all of the production data from your process which may include:

- time and temperature data
- ingredient details (for example, weights, batch numbers)
- measurements related to product safety characteristics

(9 marks)

15 minutes

(Suggested time for tasks 1, 2 & 3) 2 hours 45 minutes

# Risk assessment guidelines

These guidelines are to help you complete your risk assessment.

## Section 1:

- identify and list any hazards that you feel apply to your activity
- identify the people that could be harmed by this hazard
- using the risk matrix on page 6, identify the risk level that this hazard presents
- think about the control measures that you can put in place to reduce the risk of the individual hazards
- using the risk matrix on page 6, identify the new risk level now that control measures are in place to control the hazard and reduce the risk of injury (please note that the severity level will not always alter only the likelihood)
- continue on a separate sheet if necessary

## Finally:

- sign and review

## Risk matrix

		Risk matrix – evaluation of risks						Action level
Likelihood	Almost certain	5	5	10	15	20	25	20 to 25 STOP
	Highly likely	4	4	8	12	16	20	
	Likely	3	3	6	9	12	15	12 to 16 URGENT
	Unlikely	2	2	4	6	8	10	8 to 10 ACTION
	Extremely improbable	1	1	2	3	4	5	4 to 6 MONITOR
		X	1	2	3	4	5	1 to 3 NO ACTION
			Minimal	Minor injury	7 Day + Injury	Serious or major injury	Severe	
			<b>Consequence</b>					

## Risk assessment form

<b>Person carrying out risk assessment:</b>		<table border="1"> <thead> <tr> <th>Those at risk</th> <th>Key</th> </tr> </thead> <tbody> <tr> <td>Own staff</td> <td>OWN</td> </tr> <tr> <td>Venue staff</td> <td>VEN</td> </tr> <tr> <td>Organisers</td> <td>ORG</td> </tr> <tr> <td>Visitors</td> <td>VIS</td> </tr> <tr> <td>Public</td> <td>PUB</td> </tr> <tr> <td>Contractors</td> <td>CON</td> </tr> <tr> <td>All persons onsite</td> <td>AOS</td> </tr> </tbody> </table>	Those at risk	Key	Own staff	OWN	Venue staff	VEN	Organisers	ORG	Visitors	VIS	Public	PUB	Contractors	CON	All persons onsite	AOS
Those at risk	Key																	
Own staff	OWN																	
Venue staff	VEN																	
Organisers	ORG																	
Visitors	VIS																	
Public	PUB																	
Contractors	CON																	
All persons onsite	AOS																	
<b>Person(s) responsible on site:</b>																		
<b>Venue:</b>																		
<b>Work activity:</b>																		
<b>Date of assessment:</b>																		

Please read the guidelines prior to completing your risk assessment

### Section 1

Hazard	Who might be harmed? (see 'those at risk', above)	Likelihood	Severity	Total risk level	Control measures (add any other control measures you will use)	Likelihood	Severity	Res. risk level

Hazard	Who might be harmed? (see 'those at risk', above)	Likelihood	Severity	Total risk level	Control measures (add any other control measures you will use)	Likelihood	Severity	Res. risk level

By signing the declaration below, you have agreed that you will put the appropriate control measures in place to ensure that hazards are reduced and that the risks applicable to your stand are controlled.

<b>Signed</b>	
<b>Print name</b>	
<b>Review date</b>	



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