

# T Level Technical Qualification in Science

Occupational specialism assessment (OSA)

## Food Sciences

Assignment 3

Assignment brief

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# Food Sciences

## Assignment brief

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## Timings

You have 3 hours 30 minutes to complete the tasks within this assignment, split into two 1 hour 45 minutes sessions. Your tutor will provide details of a rest break between the 2 sessions.

The time allocation for assignment 3 is 3 hours 30 minutes, divided as:

- task 1 – 1 hour 45 minutes
- task 2 – 1 hour 45 minutes

SAMPLE

## Scenario

You work in the operations department at Smithson's Foods, a meat processing facility which takes raw meat and slices or minces it before packing for supermarket sale. Packs are flushed with a gas mixture as they are sealed to extend shelf life.

The slicers are precise but are quite old. A new piece of equipment has been ordered for each line which will double the throughput of the sealed packs on the line, but it hasn't been trialled on the line yet.

Trials will need to be conducted to ensure product quality and safety is maintained to the highest standard.

### Performance outcomes

PO3: Identify and resolve issues in the food supply chain

SAMPLE

## Task 1: food risk assessment

Complete a risk assessment of changing a piece of equipment on the production line at Smithson's Foods, to determine the risk to food quality or safety of the products produced.

(20 marks)

1 hour 45 minutes

Your risk assessment should include:

- justification of conclusions
- additional information that may improve the risk rating

### Documents

Documents in pdf format are in a folder available to all students taking the assignment:

- Smithson's critical control point table
- Smithson's process flow chart
- line process checks (old blade)
- quality checks (old blade)
- new blade trial process checks
- new blade trial quality check sheet
- new blade trial report extract

## Task 2: analysis of customer complaints

As part of continuous improvement initiatives at Smithson's foods, the operations team are required to review complaint data every 3 months. The quality team have presented customer complaints to the team.

Analyse the complaints data provided, identifying any trends, and producing a summary of the main reasons for the complaints.

Based on your analysis of the complaint data:

- prioritise the actions required to resolve identified trends
- conduct a root cause analysis to identify the cause of each complaint type
- recommend appropriate preventive actions

(21 marks)  
1 hour 45 minutes

SAMPLE

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Owner: Head of Assessment Design

## Change History Record

Version	Description of change	Approval	Date of Issue
v1.0	Additional sample material		01 September 2023
v1.1	Sample added as watermark	November 2023	21 November 2023