

ST0198 Level 3 Food industry technologist Assessment Plan

Introduction

This Apprenticeship Assessment Plan (AAP) sets out the requirements for the assessment of the Level 3 food industry technologist apprenticeship. It should be read in conjunction with the General Requirements for Apprenticeship Assessment. Where there is conflict between this AAP and the General Requirements, this AAP takes precedence. Assessment organisations must also comply with the relevant regulatory framework for apprenticeship assessment.

It is important that the assessment of apprentices is proportionate, valid, and provides reliable evidence of an apprentice's attainment of the relevant knowledge and skills. As such, assessment organisations must design assessments to ensure:

- employers have confidence that the apprentice has reached the expected performance standard
- apprentices are sufficiently secure in their knowledge and skills, so that they could demonstrate their competence in different contexts, for example, a different workplace

Assessment Outcomes

The assessment outcomes group and summarise the knowledge and skills that must be demonstrated in assessments. All assessment outcomes must be assessed.

Assessment organisations must ensure all the core assessment outcomes and the assessment outcomes for one of the following options are assessed for each apprentice:

- Option 1: Food development specialist
- Option 2: Food quality specialist

Knowledge and skills statements in **bold** are mandatory and must be assessed in every version of the assessment that is made available.

Knowledge and skills statements that offer opportunities to develop functional English and maths are identified with an asterisk.

Core Assessment Outcomes	Mapping
<p>AO1: Core: Food processing and product development Applies food processing technologies and principles of nutrition, microbiology, and sensory evaluation. Supports product trials and the development of new and existing food items.</p>	<p>K1, K4, K5, K6, K14*, K16, S5, S13</p>
<p>AO2: Core: Food safety, quality and compliance Implements food safety management systems, monitor hygiene and allergen controls, and ensure compliance with legislation, regulations, and industry standards. Applies risk management systems, investigates non-conformances. .</p>	<p>K2*, K3, K7, K8, K9, K11, K12, K15, S1, S2, S11, S12, S14</p>
<p>AO3: Core: Technical data and continuous improvement Uses IT systems to collect, interpret, and analyse technical data and contributes to continuous improvement through problem solving and reporting.</p>	<p>K10*, K13, S3*, S4*, S6, S8,</p>
<p>AO4: Core: Communication and collaboration Communicates technical information effectively to a range of audiences, influences and negotiates with stakeholders, and build collaborative relationships with colleagues, suppliers and stakeholders.</p>	<p>K17*, S7*, S9*, S10*</p>
Option 1: Food development specialist	Mapping
<p>AO5: Option 1: Food development specialist Conducts product research and experimentation, produces samples</p>	<p>K18, K19, K20*, K21, K22, K23, K24, S15, S16, S17, S18, S19, S20*</p>

Core Assessment Outcomes	Mapping
<p>across development stages, and contributes to the creation of product specifications. Applies sensory evaluation and shelf-life testing methods and benchmarks products against agreed standards. Compiles product costings.</p>	
Option 2: Food quality specialist	Mapping
<p>AO6: Option 2: Food quality specialist Carries out internal and participates in external audits. Monitor product, process, environmental and raw material compliance. Escalates any non-compliance supporting implementation of corrective actions.</p>	<p>K25, K26, K27, K28*, K29, K30, K31, S21, S22, S23, S24, S25, S26*, S27, S28, S29</p>

Assessment requirements

Assessment organisations must set apprenticeship assessments. Assessment organisations should consider how technology and digital tools can support innovation and efficiency.

Assessment organisations must design apprenticeship assessments to include at least one **professional discussion**.

Any additional assessments must be selected from the following list of methods to ensure the assessment outcomes are met in full. Assessments available in the list may be used more than once:

- **written assessment**
- **project**
- **presentation**
- **question and answers**
- **portfolio**
- **observation**
- **additional professional discussion**

Apprentices may be assessed at any appropriate point during their apprenticeship programme.

Assessments may be designed to allow a centre or training provider to mark assessments. The assessment organisation is responsible for ensuring all assessments are sufficiently reliable and valid, and for the accuracy of any centre or training provider marking.

Performance descriptors

Performance descriptors describe the level of performance required to achieve a pass or distinction grade. Assessment organisations must design assessments that align with these descriptions.

Performance Category	Pass	Distinction
Applied Knowledge	Demonstrates factual, procedural and theoretical food industry knowledge, facts and procedures across routine and sometimes complex tasks to an acceptable standard.	Applies a thorough understanding of food industry knowledge, facts procedures, and ideas to manage and resolve routine and complex tasks with discernment and skill.
Applied Skills	Identifies and applies appropriate food technology skills, methods, and procedures to complete tasks and address challenges with occasional oversight.	Selects and integrates appropriate food technology skills, methods, and procedures proactively to complete tasks and address challenges effectively and with minimal oversight.
Regulatory and Procedural Awareness	Applies food safety, quality, and compliance regulations and procedures relevant to the role, with some depth of insight and with adaptability.	Demonstrates refined judgement in interpreting food safety, quality, and compliance regulations and procedures, confidently handling complex issues.
Communication and Collaboration	Participates effectively in food industry team environments and demonstrates effective communication and	Communicates persuasively and adapts confidently to different audiences and team dynamics, taking

	collaboration with stakeholders.	initiative in delivering stakeholder interactions.
Information Use and Decision Making	Accurately interprets and evaluates relevant food industry information from a variety of sources to support problem-solving in mostly familiar but sometimes complex work contexts.	Evaluates diverse and sometimes conflicting food industry information sources with critical insight, drawing informed conclusions that improve task outcomes or efficiency.
Responsibility and Autonomy	Takes responsibility for initiating and completing food industry tasks within set parameters and, where relevant, contributes to guiding or supporting others.	Pre-emptively identifies the need for tasks to be initiated, within set parameters demonstrating accountability, and responsiveness to emerging priorities or risks and, where relevant, lead others to achieve team outcomes.

Professional recognition

This apprenticeship aligns with requirements for professional body recognition as detailed in the occupational standard.