

RE: Edexcel Level 2 Award, Certificate and Diploma for Proficiency in Baking Industry Skills (QCF) (First registration September 2010) – amendment to specification

July 2011

Dear Colleague

I am writing to inform you there is now an Issue 2 to the specification for the Edexcel Level 2 Award, Certificate and Diploma for Proficiency in Baking Industry Skills (QCF) qualifications. Centres delivering these qualifications should make sure that they use the amended version of the specification.

The following table shows a summary of the amendments made:

Page number	Unit title	Amendment
Pgs 7, 15 and 26	Unit 34: Contribute to the Maintenance of Plant and Equipment in Food Operations	Ofqual unit code has been corrected to read 'T/601/2921' and the unit level to read '2' in the structures of the Award, Certificate and Diploma
Pgs 8, 16 and 28	Unit 56: Understand how to Control Processes in Food Manufacture	Credit value of the unit has been corrected to read '4' in the structures of the Award, Certificate and Diploma
Pgs 21 and 23	Unit 125: Principles of the Bulk Fermentation Process (<u>BFP</u>)	Unit title has been updated to reflect the QCF unit on the Ofqual Register of Regulated Qualifications in the structures of the Certificate and Diploma
Pgs 21 and 23	Unit 126: Principles of the Chorleywood Bread Process (<u>CBP</u>)	Unit title has been updated to reflect the QCF unit on the Ofqual Register of Regulated Qualifications in the structures of the Certificate and Diploma
Pgs 21 and 23	Unit 127: Principles of Mechanical Dough Development (MDD) <u>using</u> spiral mixing	Unit title has been updated to reflect the QCF unit on the Ofqual Register of Regulated Qualifications in the structures of the Certificate and Diploma

Page number	Unit title	Amendment
Pgs 21 and 23	Unit 128: Principles of Pastry Lamination <u>and</u> Process Control	Unit title has been updated to reflect the QCF unit on the Ofqual Register of Regulated Qualifications in the structures of the Certificate and Diploma
Pg 131	Unit 25: Oven-Bake Flour Confectionery	The guided learning hours has been corrected to read ' <u>16</u> '
Pg 213	Unit 46: Understand how to Contribute to Problem Diagnosis in Food Manufacture	The guided learning hours has been corrected to read ' <u>15</u> '
Pg 257	Unit 57: Prepare Ingredients and Store Fillings and Toppings in Food Manufacture	Learning outcome 3 has been added and reads: LO3 Store supplies and fillings and toppings Six assessment criteria related to LO3 have been added and read: 3.1 select and check prepared fillings and toppings according to instructions and specifications 3.2 place prepared fillings and toppings in the specified condition and location 3.3 where required, label fillings and toppings, ready for further processing 3.4 monitor the quality of fillings and toppings against specifications 3.5 monitor the quantity of fillings and toppings against production needs 3.6 report any quality issues to the relevant people
Pg 271	Unit 61: Understand how to Slice and Bag Individual Food Products	The guided learning hours has been corrected to read ' <u>15</u> '
Pg 287	Unit 65: Carry out Sampling for Quality Control in Food Operations	The unit level has been corrected to read ' <u>3</u> '
Pg 385	Unit 94: Understand how to Maximise Sales of Food Products in a Retail Environment	The credit value has been corrected to read ' <u>3</u> '

Page number	Unit title	Amendment
Pg 411	Unit 100: Understand how to Operate a Counter/Take-Away Service in Food Operations	<p>Learning outcome 2 has been added and reads:</p> <p>LO2 Know how to maintain work areas and equipment according to Standard Operating Procedures (SOPs)</p> <p>Five assessment criteria related to LO2 have been added and read:</p> <p>2.1 state the food safe working practices for cleaning and why these are important</p> <p>2.2 state thy counter service preparation areas and dining areas must be kept tidy and free from rubbish and food debris throughout service</p> <p>2.3 state why waste must be handled and disposed of correctly</p> <p>2.4 outline why a constant stock of service items should be maintained</p> <p>2.5 describe the types of unexpected situations that may occur when clearing away and how to deal with these</p>

The Issue 2 specification, with these amendments sidelined, is now on our website at: <http://www.edexcel.com/quals/NVQ-competence-based-qcf/baking/Pages/default.aspx>

We apologise for any inconvenience that this may cause.

Yours faithfully



Martin Stretton
Head of Qualification Development