

APPLIED



WJEC Level 3 Applied Diploma in  
**FOOD SCIENCE AND  
NUTRITION**

REGULATED BY OFQUAL  
DESIGNATED BY QUALIFICATIONS WALES

**SAMPLE ASSESSMENT  
MATERIALS - EXTERNAL**

Teaching from 2015  
For award from 2017





# **WJEC LEVEL 3 DIPLOMA IN FOOD SCIENCE AND NUTRITION**

**SAMPLE EXTERNAL ASSESSMENT**

**UNIT 2: ENSURING FOOD IS SAFE TO EAT**

**For certification from 2017**



## **WJEC DIPLOMA FOOD SCIENCE AND NUTRITION**

### **UNIT 2: ENSURING FOOD IS SAFE TO EAT**

**Candidate  
Name**

**Centre  
Number**

**Candidate  
Number**

- Open this paper on or as soon as possible after 1 May 20XX
- The assessment must be completed within three weeks

## GUIDANCE TO CANDIDATES

### Time

You have **8 hours** to complete the assignment

### Resources

- This paper contains
  - a scenario
  - festival menu from **Easy eats**
  - a risk assessment template
- You can use class notes that are approved by your tutor, but not text books
- You **cannot** access the Internet
- You can use ICT software

### Supervision

- You will be supervised throughout
- You must save your work securely
- You cannot access your work when not supervised

### Collaboration

This is an individual task

### Marking

Your work for this assignment will be marked against the following assessment criteria:

**AC1.2** assess how changing conditions affect growth of micro-organisms in different environments

**AC1.3** explain how micro-organisms affect food quality

**AC1.4** assess how preservation methods prevent the growth of micro-organisms

**AC2.1** explain the physiology of food intolerances

**AC2.3** explain the physiological basis of food poisoning

**AC2.4** describe the symptoms of food induced ill health

**AC3.1** describe food safety hazards in different environments

**AC3.2** assess risk to food safety in different environments

**AC3.3** explain control measures used to minimise food safety risks

**AC3.4** justify proposals for control measures in different environments

## LEARNER ASSIGNMENT BRIEF

### BRIEF

**Easy eats** caterers have been awarded the contract to provide hot and cold food for sale during a two day music festival in July. They will be based in the VIP area, which is where the performers, media, sponsors and promoter guests are based. To meet the needs of this clientele, they will move away from the quick snacks they typically provide at these types of



outdoor events, and aim to entice customers into their kitchen and marquee by serving a range of appealing food products.

**Easy eats** will be based in a large marquee. The marquee will be divided into two sections: the rear will be for preparation and cooking of food and the front will be the serving area, with seats and tables for customers.

The event is for Saturday and Sunday but food will be available from 17:00 on the Friday and from 11:00 to 22:00 hours on Saturday and Sunday.

There will be a delivery point approximately 800 metres from their marquee site but this is only staffed between 07:00 to 11:00 hours from Friday until Sunday. This is also the point to which waste products are taken.

It is planned that there will be one large refrigerator in the rear of the marquee as well as hobs and ovens for reheating foods. There will be a generator to provide power for all equipment.

In the guest area, there will be a salad bar and hot food counter service. (See Appendix A for the menus).

As far as possible, the food will be prepared in **Easy eats** kitchens which are approximately 20 miles away. Some fresh food will also need to be prepared on site.

**Easy eats** have their own Unit Manager for this event. All other staffing will be supplied by an agency, on a casual contract basis. It is the responsibility of the Unit Manager to train staff and produce a risk assessment for the event. Training materials must be issued to the agency prior to the event and the risk assessment will be used by the operations team to plan the resources needed and will be available on site for staff for reference.

## TASK

1. Produce a food safety resource to use as part of the training for agency staff. It should include:
  - An explanation of how micro-organisms could affect food quality for **Easy eats** at the festival (AC1.3)
  - An explanation of the physiology of food intolerances that are appropriate to **Easyeats** and the festival provision (AC2.1)
  - An explanation of the physiology of food poisoning that is appropriate to **Easy eats** and the festival provision (AC2.3)
  - A description of the symptoms of food induced ill health that **Easy eats** staff are like to encounter at the festival (AC2.4).

You can produce this as a hard copy, or using ICT software.

2. Produce a food safety risk assessment for **Easy eats** to follow at the music festival. Your risk assessment should cover:
  - An assessment of how changing conditions resulting from the festival provision affects growth of micro-organisms (AC1.2)
  - How preservation methods prevent growth of micro-organisms (AC1.4)
  - Food safety hazards that may arise as a result of the festival provision (AC3.1)
  - An assessment of risk to food safety as a result of the festival provision (AC3.2)
  - An explanation of control measures to be used for the festival provision to minimise food safety risks (AC3.3)
  - A justification of how the proposed control measures would minimise food safety risks for the festival provision (AC3.4).

You should use the pro-forma in Appendix B. You can use additional hard copies of this pro-forma or you can create an electronic copy and complete using ICT software. You should print a hard copy if you produce the document electronically.

### Leave it with me

#### 1 Choose your bread/bowl:

Wholegrain baguette with salad	£1.50
French baguette with salad	£1.50
Pitta Bread with salad	£1.25
Panini	£1.75
Medium salad bowl	£1.25
Large salad bowl	£2.00

#### 2 Choose your fillings:

Prawn & avocado	£1.80
Mexican chicken	£2.25
Lamb & mint	£2.25
Smoked salmon & cream cheese	£2.25
Tuna mayo & sweetcorn	£1.50
Egg mayo & crispy bacon	£1.50
Coleslaw	£0.80
Oriental noodles	£1.50
Waldorf salad	£1.50
Salami & Mozzarella	£2.60
Italian 3 bean salad	£1.60

#### Drinks:

##### Freshly-squeezed organic orange juice:

Medium	£1.80
Large	£2.50

##### Organic 100% real fruit smoothies:

Tropical fruit	£2.80
Strawberry & Mango	£2.80
Summer Berry	£2.80
Apple & Blackcurrant	£2.80



**SOME LIKE  
IT HOT!**

- MILD HEAT
- NICE 'N' SPICY
- INFERNO!

**MENU**

**MAIN DISHES:**

BEEF CHILLI WITH PLAIN RICE **OR** £6.95  
MACHOS WITH CHEESE ●●

LAMB VINDALOO WITH PILAU **OR** £7.95  
BOILED RICE ●●●

SEAFOOD CREOLE ● £6.95

JERK CHICKEN WITH POTATO WEDGES £5.95  
**OR** RICE ●●

SAI BHAJI SPINACH AND MIXED VEGETABLE £5.95  
JALFREZI WITH PILAU **OR** PLAIN RICE ●●

SPICY CHORIZO AND BEAN CASSOULET £6.95  
WITH POTATO WEDGES **OR** BOILED RICE ●

**EXTRAS:**

POPPADOMS, WITH CHUTNEYS £2.00  
AND RAITA

NAAN BREAD £1.95

**ADD A LITTLE SPICE TO YOUR LIFE**



**APPENDIX B**

**Easy eats Risk Assessment**

**Location:**

**Dates:**

<b>Hazard</b>	<b>Risk Rating and Justification</b>	<b>Control Measures</b>

## CENTRE INFORMATION

### WJEC Approach to Assessment

The WJEC Level 3 Diploma in Food Science and Nutrition has adopted the principles of controlled assessment as set out in the Joint Council for Qualifications document '*GCE, ELC, and Project Qualifications – instructions for conducting coursework*'. This document can be accessed through the JCQ website ([www.jcq.org.uk](http://www.jcq.org.uk)).

**Unit 2: Ensuring Food is Safe to Eat** of the WJEC Level 3 Diploma in Food Science and Nutrition is assessed according to the following principles:

- All units are assessed through summative controlled assessment. Details of controls for this unit are provided in this assessment
- All specified assessment criteria must be met under controlled conditions, as given in this assessment, for the unit learning outcomes to be achieved
- Performance bands for Level 3 Merit and Level 3 Distinction can only apply once a candidate has achieved all assessment criteria at the level of qualification to be awarded. Evidence must clearly show how the candidate has met the standard for the higher grades.

There are three stages of assessment that will be controlled:

- Task setting
- Task taking
- Task marking.

### Task setting

This assignment has been produced by WJEC. The assignment cannot be changed. This assignment follows the approach required for internally assessed units:

- Each unit is assessed through one assignment
- Each assessment has a brief that sets out an applied purpose. An applied purpose is a reason for completing the tasks that would benefit a business or society. Further details are in Section 1.2 of the specification
- The assessment can specify a number of tasks but tasks must be coherent i.e. show how the assessment requirements all contribute to the achievement of the applied purpose of the assignment
- The assessment will assess all learning outcomes. It will indicate which assessment criteria are targeted for the assessment.

### Task taking

There are five areas of task taking that are controlled: time, resources, supervision, collaboration and resubmission.

### Time

You have **8 hours** to complete the assignment. Centres must log the supervised sessions on the attached form.

## Resources

- Learners may use any notes that have been produced as part of the learning process. This must **not** include any scenarios similar to the one used in this assignment.
- Learners cannot have access to text books
- Learners **cannot** access the Internet
- Learners can use ICT software
- Learners must have access to several hard copies of the risk assessment pro-forma as required to complete the task. Alternatively, they can create the pro-forma electronically. If the risk assessment is produced electronically, it must be printed and submitted in hard copy. The person supervising the assessment should sign each copy to confirm it was completed in controlled conditions.

## Supervision

Learners must be supervised by an assessor whilst completing all tasks. Centres must have in place systems to ensure learners cannot access evidence they have been developing outside of supervised activities.

Supervision is in place to ensure the authenticity of evidence produced for summative assessment. Assessors are not expected to provide input or guidance to learners during the controlled assessment time. This includes providing formative feedback on the evidence being produced, guidance on the requirements of the task or how performance bands can be interpreted.

Candidates can review and redraft evidence independently within the time allowed for the assessment.

## Collaboration

Group work is not allowed when producing evidence for this assignment.

## Task marking

WJEC will mark all evidence produced by learners.



# WJEC DIPLOMA IN FOOD SCIENCE AND NUTRITION

## TIMESHEET

Centre Name / Enw'r Ganolfan:

Centre Number / Rhif y Ganolfan:

--	--	--	--	--

Candidate Name / Enw'r Ymgeisydd:

Candidate Number / Rhif y Ymgeisydd:

--	--	--	--	--

**Unit 2: Ensuring Food is Safe to Eat**

The total time allowed must not exceed 8 hours/*Ni ddylai'r cyfanswm amser sy'n cael ei ganiatáu fod yn fwy na 8 awr.*  
The timed, supervised hours took place as follows/*Cynhaliwyd oriau dan oruchwyliaeth wedi'u hamseru fel a ganlyn:*

Dates Dyddiad		

Time Allowed (8 hours) Amser a Ganiateir (8 awr)	
Hours/Oriau	Minutes/Munudau
<b>Total Cyfanswm</b>	

I certify that all candidates entered were informed of the above dates./*Tystiaf fod pob ymgeisydd wedi'u hysbysu am y dyddiadau uchod.*

**Supervisor's Signature/Llofnod yr Athro:** .....**Date/Dyddiad:** .....

I confirm that the evidence submitted for assessment has been produced by me without any assistance beyond that allowed/*Cadarnhaf fy mod wedi cynhyrchu'r dystiolaeth a gyflwynwyd i'w hasesu heb unrhyw gymorth heblaw am yr hyn sy'n cael ei ganiatáu.*

**Candidate's Signature/Llofnod yr Ymgeisydd:** .....**Date/Dyddiad:** .....



**WJEC LEVEL 3 QUALIFICATIONS IN FOOD  
SCIENCE AND NUTRITION:  
LEVEL 3 CERTIFICATE FOOD SCIENCE AND  
NUTRITION  
LEVEL 3 DIPLOMA FOOD SCIENCE AND NUTRITION**

**SAMPLE EXTERNAL ASSESSMENT  
UNIT 2: ENSURING FOOD IS SAFE TO EAT  
MARK SCHEME**

**In addition to a mark scheme, examiners will be supported by marking conferences and exemplar material.**

		<b>Performance bands</b>		
<b>Learning Outcome</b>	<b>Assessment criteria</b>	<b>Mark Band 1</b>	<b>Mark Band 2</b>	<b>Mark Band 3</b>
<b>LO1</b> Understand how micro-organisms affect food safety	<b>AC1.2</b> Assess how changing conditions affect growth of micro-organisms in different environments	Assessment considers how a range of conditions and environments affect the growth of micro-organisms. Evidence may be weighted towards conditions or environments. Assessments are straightforward with limited reasoning.  1	Assessment considers how a range of conditions and environments affect micro-organisms. Evidence is balanced. Assessments are generally well-reasoned.  2	Detailed and well-reasoned assessments of how a range of conditions and environments affect micro-organisms.  3
	<b>AC1.3</b> explain how micro-organisms affect food <b>quality</b>	Effects of micro-organisms on food quality are considered in relation to a range of quality characteristics. Explanation shows limited reasoning.  1	Well-reasoned explanation of the effects of micro-organisms on food quality is considered in relation to a range of quality characteristics.  2	Clear and well-reasoned explanation of the effects of micro-organisms is considered in relation to a range of appropriate quality characteristics.  3
	<b>AC1.4</b> Assess how preservation methods prevent the growth of micro-organisms	Assessment considers how a range of preservation methods prevent the growth of micro-organisms. Assessments are straightforward with limited reasoning or application.  1	Assessment considers how a range of appropriate preservation methods prevent the growth of micro-organisms. Assessments are mainly well-reasoned and applied.  2	Assessment considers how a range of appropriate preservation methods prevent the growth of micro-organism. Assessments are well-reasoned and applied.  3

Performance bands				
Learning Outcome	Assessment criteria	Mark Band 1	Mark Band 2	Mark Band 3
<b>LO2</b> Understand how food can cause ill health	<b>AC2.1</b> Explain the physiology of food intolerances	The physiological basis of food intolerances is explained with limited reasoning.  1	Explanation of the physiological basis of food intolerances is generally well-reasoned. There is some application to the scenario.  2	Explanation of the physiological basis of food intolerances is clear and well-reasoned and relevant to the scenario.  3
	<b>AC2.3</b> Explain the physiological basis of food poisoning	The physiological basis of food poisoning is explained with limited reasoning.  1	Explanation of the physiological basis of food poisoning is generally well-reasoned. There is some application to the scenario.  2	Explanation of the physiological basis of food poisoning is clear and well-reasoned and relevant to the scenario.  3
	<b>AC2.4</b> Describe the symptoms of food induced ill health	Describes symptoms of food induced ill health.  1	Describes in some detail symptoms of food induced ill health. There is some application to the scenario.  2	Describes clearly and in detail symptoms of food induces ill-health that is relevant to the scenario.  3

Performance bands				
Learning Outcome	Assessment criteria	Mark Band 1	Mark Band 2	Mark Band 3
<b>LO3</b> Understand how food safety is managed in different situations	<b>AC3.1</b> Describe food safety hazards in different environments	A range of food safety hazards are identified. Hazards are mainly related to one environment in the scenario.  1	A range of accurate food safety hazards are describe which are mainly relevant to the scenario. More than one environment is addressed.  2	A range of appropriate and accurate food safety hazards are described which consider all environments in the scenario.  3
	<b>AC3.2</b> Assess risk to food safety in different environments	Risk to food safety is assessed. Risk is mainly accurate for a given situation. Assessment may have limited reasoning.  1	Assessment of risk to food safety is mainly appropriate with well-reasoned conclusions.  2	Assessment of risk to food safety is appropriate with well-reasoned conclusions.  3
	<b>AC3.3</b> Explain control measures used to minimise food safety risks	A range of control measures used to minimise food safety risks are explained. Explanation may have limited reasoning. Some control measures are relevant.  1	A range of mainly relevant control measures used to minimise risk are explained. Explanations are reasoned.  2	A range of relevant control measures used to minimise risk are explain and shown to be appropriate to the scenario. Explanations are clear and well-reasoned.  3
	<b>AC3.4</b> justify proposals for control measures in different environments	Proposal for control measures is mainly subjective making limited use of evidence and reference to a limited range of factors. Justification makes some use of persuasive language.  1	Proposal for control measures makes some use of evidence and reference to a range of factors. Justification makes some use of persuasive language.  2	Proposal for control measures makes effective use of evidence and persuasive language in relation to a range of relevant factors.  3

WJEC Level 3 Food Science & Nutrition e-SAM Unit 2 Safe to Eat AE/17/09/2014