

# For the attention of the Food Manufacturing audience



September 2012

<b>Qualification</b>	<b>Food Industry Skills</b>
<b>Levels</b>	<b>Level 2 and 3</b>
<b>Numbers</b>	<b>1283</b>

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## This news article contains the following information:

- Amendments to units.
- Revised Handbooks at Levels 2 and 3.

# News

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## 1283 Level 2 and 3 Food Industry Skills - amendments to units titles and credit values

A full audit of the 1283 Food Industry Skills qualification has been undertaken following feedback from Centres. The audit has revealed:

- Eight units with incorrect credit values.
- Twelve units with incorrect titles.

The affected units and their amendments, highlighted in red, are listed below:

Unit	Amended title	Comment
014	Level 3 Principles of homogenisation in food technology (4 credits)	
018	Level 3 Principles of irradiation in food technology (4 credits)	Previously 3 credits
019	Level 3 Principles of aseptic packaging in food technology (3 credits)	Previously 4 credits
020	Level 3 Principles of bar coding in food operations (3 credits)	
024	Level 3 Understand how to support commissioning of plant, equipment and processes in food operations (2 credits)	Previously 3 credits
034	Level 3 Understand how to carry out tests for quality control in food operations (2 credits)	
134	Level 2 Understand how to contribute to the development of product specifications in food manufacture (2 credits)	
139	Level 3 Understand how to start up multi stage operations in food manufacture (3 credits)	
140	Level 3 Shut down multi stage operations in food manufacture (3 credits)	
141	Level 3 Understand how to shut down multi stage operations in food manufacture (3 credits)	
148	Level 2 Contribute to problem resolution in food manufacture (3 credits)	Previously 4 credits
149	Level 2 Understand how to contribute to problem resolution in food manufacture (2 credits)	Previously 3 credits
154	Level 2 Control size reduction in food manufacture (3 credits)	Previously 1 credit
155	Level 2 Control weighing in food manufacture (2 credits)	Previously 1 credit
203	Level 2 Finish bake-off products (3 credits)	Previously 2 credits
212	Level 2 Understand how to contribute to the maintenance of plant and equipment in food operations (3 credits)	
255	Level 2 Understand how to control effluent treatment in food operations (3 credits)	

The decrease in credit values in four units has resulted in a number of candidates not receiving a full Certificate. We are currently working through a unit mapping exercise to ensure these candidates will not be disadvantaged and will receive a full certificate.

## Revised Handbooks at Levels 2 and 3

Could Centres please ensure they are using the correct versions of the Level 2 and 3 Handbooks which now incorporate the above changes:

- Level 2: Version 3.0 (May 2012)
- Level 3: Version 2.0 (September 2012)

Both Handbooks can be found via the following link:

<http://www.cityandguilds.com/Courses-and-Qualifications/manufacturing-industry/food-and-drink/1283-proficiency-in-food-industry-skills>

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