

ST0196 Level 3 Food and Drink Technical Operator Assessment Plan

Introduction

This Apprenticeship Assessment Plan (AAP) sets out the requirements for the assessment of the Level 3 food and drink technical operator 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.

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

Assessment Outcome	Mapping
AO1: Sector Awareness, Health and Safety, Food Safety, Ingredient Management and Environmental Compliance Understands the food and drink sector, including types of organisations, products, supply chain, and industry regulators. Applies food safety, health and safety, and environmental regulations and procedures, including hazard identification, control measures, and sustainability practices, when carrying out technical operations.	K1, K10* , K11* , K12*, K13* , K14* , K15* , K16 S5* , S6* , S7 , S8

Assessment Outcome	Mapping
AO2: Work Planning, Team Roles, Performance Monitoring and Continuous Improvement Understands team roles and responsibilities within the production environment, including limits of autonomy and collaboration with different teams and functions. Plans and prioritises work activities, monitors line performance, applies problem-solving and continuous improvement techniques, and contributes to efficiency and productivity improvements.	K2*, K8, K9, K20*, K21*, K24* S3, S14*, S15*, S16*, S20*
AO3: Standard Operating Procedures, Quality Assurance and Data Management in Production Applies and interprets standard operating procedures, quality assurance standards, and audit requirements while effectively collecting, recording, and analysing production data to ensure compliance with customer, regulatory, and industry standards. Utilises appropriate information technology systems securely, including adherence to GDPR, to support informed decision-making and quality improvement.	K4*, K5, K7*, K22*, K23* S1*, S2*, S17*, S18*, S19*
AO4: Food and Drink Production and Maintenance of Equipment and Systems Operates and monitors food and drink production equipment and systems following food-safe engineering standards and practices. Applies basic maintenance practices following site isolation and lock-off procedures.	K3, K6*, K17*, K18, K19* S4, S9*, S10*, S11, S12*, S13*
AO5: Communication and Collaboration in the Workplace Communicates effectively using verbal, non-verbal and written techniques, collaborates with colleagues and stakeholders. Supports team development through training and buddying techniques.	K25*, K26*, K27, K28* S21*, S22*, S23*

(*) Knowledge and skills statements which offer opportunities to develop functional English and maths are identified with an asterisk.

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 **observation**.

Any additional assessment(s) must be selected from the following list of methods to ensure the assessment outcomes are met in full:

- **portfolio**
- **interview**
- **observation**
- **written test**
- **question and answers**

Assessment organisations must have due regard to any relevant frameworks, standards, guidance or other documents that may be published by industry regulators, professional bodies, and other representative groups.

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	Applies sound application of factual, procedural, and theoretical food and drink	Applies comprehensive application of factual, procedural, and

	technical operations knowledge in a broad range of varied work activities, performed in a variety of contexts, some of which are complex and non-routine.	theoretical food and drink technical operations knowledge in a broad range of varied work activities, performed in a variety of contexts, some of which are complex and non-routine.
Applied Skills	Selects and applies food and drink technical operational skills, methods, and procedures consistently in a broad range of varied work activities and a variety of contexts, some of which are complex and non-routine. Solves well defined problems, which may be complex and non-routine, with sound judgement.	Selects, uses and integrates food and drink technical operational skills, methods, and procedures proactively and resourcefully in a broad range of varied work activities and a variety of contexts, some of which are complex and non-routine. Solves well defined problems, which may be complex and non-routine, that improve outcomes.
Regulatory and Procedural Awareness	Interprets and evaluates food safety, health and safety, and environmental legislation, regulation, and guidance relevant to the role, with minimal noncritical errors, and with some depth of insight and adaptability.	Applies evaluation of food safety, health and safety, and environmental legislation, regulation, and guidance relevant to the role, with minimal noncritical errors, and with greater depth of insight and adaptability.
Communication and Collaboration	Participates effectively in team environments and applies effective communication techniques, supporting daily operations.	Communicates clearly and confidently in team environments, adapting communication techniques, supporting effective daily operations.
Information Use and Decision Making	Interprets and evaluates relevant food and drink production and performance information from a variety of sources, supporting decisions and actions with sound judgement.	Applies evaluation of information from a variety of sources, relevant to the role, with insight, supporting conclusions that improve outcomes.

Responsibility and Autonomy	Takes responsibility for initiating and completing food and drink technical operational tasks and procedures including, where relevant, taking responsibility for supervising or guiding others. Exercises responsibility, autonomy and judgement within limited parameters.	Takes responsibility for initiating and completing food and drink technical operational tasks and procedures with confident autonomy and sound judgement within limited parameters. Proactively manages own work, confidently, recognising when to refer issues beyond their responsibility.
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