



**Qualification Specification for:**

**OCN NI Level 1 Award in Chocolate Making**

➤ **Qualification No: 600/8158/2**

## Qualification Regulation Information

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Qualification Number: 600/8158/2

Operational start date: 01 March 2013  
Operational end date: 30 June 2029  
Certification end date: 30 June 2030

Qualification operational start and end dates indicate the lifecycle of a regulated qualification. The operational end date is the last date by which learners can be registered on a qualification. The certificate end date is the last date by which learners can complete the qualification and claim their certificate.

All OCN NI regulated qualifications are published to the Register of Regulated Qualifications (<http://register.ofqual.gov.uk/>). This site shows the qualifications and awarding organisations regulated by CCEA Regulation and Ofqual.

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## Foreword

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This document explains OCN NI's requirements for the delivery and assessment of the following regulated qualification:

→ **OCN NI Level 1 Award in Chocolate Making**

This specification sets out:

- Qualification features
- Centre requirements for delivering and assessing the qualification
- The structure and content of the qualification
- Assessment requirements for the qualification
- OCN NI's quality assurance arrangements for the qualification
- Administration

OCN NI will notify centres in writing of any major changes to this specification. We will also publish changes on our website at [www.ocni.org.uk](http://www.ocni.org.uk)

This specification is provided online, so the version available on our website is the most up to date publication. It is important to note that copies of the specification that have been downloaded and printed may be different from this authoritative online version.

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## Introduction

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### OCN NI

Open College Network Northern Ireland (OCN NI) is a regulated Awarding Organisation based in Northern Ireland. OCN NI is regulated by CCEA Regulation to develop and award professional and technical (vocational) qualifications from Entry Level up to and including Level 5 across all sector areas. In addition, OCN NI is regulated by Ofqual to award similar qualification types in England.

### The Regulated Qualifications Framework: an overview

The Regulated Qualifications Framework (RQF) was introduced on 1<sup>st</sup> October 2015: the RQF provides a single framework for all regulated qualifications.

#### Qualification Level

The level indicates the difficulty and complexity of the knowledge and skills associated with any qualification. There are eight levels (Levels 1-8) supported by three 'entry' levels (Entry 1-3).

#### Qualification Size

Size refers to the estimated total amount of time it could typically take to study and be assessed for a qualification. Size is expressed in terms of Total Qualification Time (TQT), and the part of that time typically spent being taught or supervised, rather than studying alone, is known as Guided Learning Hours (GLH).

## Qualification Summary

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### Sector Subject Area

7.4 Hospitality and Catering

### Qualification Aim

The OCN NI Level 1 Award in Chocolate Making qualification has been designed to provide foundation skills in the areas of working with chocolate and producing chocolate desserts.

### Qualification Objectives

The qualification will give learners the opportunity to:

- temper chocolate
- process chocolate
- make chocolate desserts, and
- understand food preparation and cooking

### Grading

Grading for this qualification is Pass/Fail.

### Qualification Target Group

The qualification is targeted at providing foundation chocolate making skills for individuals wishing to pursue a career in catering, specifically in the area of chocolate making, and/or wish to develop their skills in this area.

### Progression Opportunities

The OCN NI level 1 Award in Chocolate Making qualification enables progression into further learning in this area or into employment.

### Entry Requirements

There are no formal restrictions on entry. No prior knowledge of chocolate making is required. However, learners must be at least 14 years old.

### **Qualification Support**

A Qualification Support pack is available for OCN NI centres within the login area of the OCN NI website (<https://www.ocnni.org.uk/my-account/>), which includes additional support for teachers, eg planning and assessment templates, guides to best practice, etc.

### **Delivery Languages**

This qualification is available in English only at this time. If you wish to offer the qualification in Welsh or Irish (Gaeilge) then please contact OCN NI who will review demand and provide as appropriate.

## Centre Requirements for Delivering the Qualification

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### Centre Recognition and Qualification Approval

New and existing OCN NI recognised centres must apply for and be granted approval to deliver the qualification prior to the commencement of delivery.

### Centre Staffing

Centres are required to have the following roles in place as a minimum, although a member of staff may hold more than one role\*:

- Centre contact
- Programme Co-ordinator
- Tutor
- Assessor
- Internal Verifier

\*Note: A person cannot be an internal verifier for their own assessments.

### Tutors

Tutors delivering the qualification should be occupationally competent, qualified to at least one level higher than the qualification and have a minimum of one year's experience in the relevant area.

### Assessors

OCN NI qualifications are assessed within the centre and are subject to OCN NI's quality assurance processes. Units are achieved through internally set, internally assessed, and internally verified evidence. The centre must agree an assessment plan with OCN NI to be given approval to deliver the qualification.

#### **Assessors must:**

- hold a qualification at least one level above the level of qualification being delivered
- have a minimum of one year's experience in the occupational area they are assessing
- have direct or related relevant experience in assessment
- have a sound understanding of the current National Occupational Standards (NOS)
- assess all assessment tasks and activities

### **Internal Verification**

OCN NI qualifications must be scrutinised through the centre's internal quality assurance processes as part of the recognised centre agreement with OCN NI. The centre must appoint an experienced and trained centre internal verifier whose responsibility is to act as the internal quality monitor for the verification of the delivery and assessment of the qualifications.

The centre must agree a working model for internal verification with OCN NI prior to delivery of the qualification.

#### ***Internal Verifiers must:***

- have direct or related relevant experience in assessment and verification
- have a sound understanding of the current National Occupational Standards (NOS)
- attend OCN NI's internal verifier training

Internal verifiers are required to:

- support tutors and assessors
- sample assessments according to the centre's sampling strategy
- ensure tasks are appropriate to the level being assessed
- maintain up-to-date records supporting the verification of assessment and learner achievement

## Structure and Content

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### OCN NI Level 1 Award in Chocolate Making

Learners must successfully complete all four mandatory units for a total of 6 credits.

Total Qualification Time (TQT) for this qualification: 60 hours  
 Guided Learning Hours (GLH) for this qualification: 57 hours

Unit Reference Number	OCN NI Unit Code	Unit Title	Credit Value	GLH	Level
<a href="#">T/505/0977</a>	CAR246	Tempering Chocolate	1	10	One
<a href="#">L/504/7440</a>	CAR247	Processing Chocolate	1	10	One
<a href="#">R/504/7441</a>	CAR248	Making Chocolate Desserts	1	10	One
<a href="#">Y/504/7442</a>	CAW987	Understanding Food Preparation and Cooking	3	27	One

## Unit Details

Title	Tempering Chocolate	
Level	One	
Credit Value	1	
Guided Learning Hours (GLH)	10	
OCN NI Unit Code	CAR246	
Unit Reference No	T/505/0977	
<i>Unit purpose and aim(s):</i> This unit will enable learners to understand how chocolate is tempered and to be able to temper chocolate.		
<b>Learning Outcomes</b>		<b>Assessment Criteria</b>
1. Understand the tempering of chocolate.	1.1. Outline why tempering is used in the making of chocolate. 1.2. Outline the health and safety issues associated with tempering chocolate.	
2. Be able to temper chocolate.	2.1. Outline the three methods of tempering chocolate. 2.2. Demonstrate the tempering of chocolate.	
<b>Assessment Guidance</b>		
The following assessment method/s may be used to ensure all learning outcomes and assessment criteria are fully covered.		
<b>Assessment Method</b>	<b>Definition</b>	<b>Possible Content</b>
Portfolio of evidence	A collection of documents containing work undertaken to be assessed as evidence to meet required skills outcomes OR A collection of documents containing work that shows the learner's progression through the course	Learner notes/written work Learner log/diary Peer notes Record of observation Record of discussion
Practical demonstration/assignment	A practical demonstration of a skill/situation selected by the tutor or by learners, to enable learners to practise and apply skills and knowledge	Record of observation Learner notes/written work Learner log
Coursework	Research or projects that count towards a learner's final outcome and demonstrate the skills and/or knowledge gained throughout the course	Record of observation Learner notes/written work Tutor notes/record Learner log/diary

Title	Processing Chocolate	
Level	One	
Credit Value	1	
Guided Learning Hours (GLH)	10	
OCN NI Unit Code	CAR247	
Unit Reference No	L/504/7440	
<i>Unit purpose and aim(s):</i> This unit will enable learners to develop the skills, knowledge and understanding required to safely process chocolate.		
<b>Learning Outcomes</b>	<b>Assessment Criteria</b>	
1. Understand the health and safety issues involved in processing chocolate.	1.1. Outline the health and safety issues associated with processing chocolate.	
2. Be able to mould chocolate.	2.1. Outline how to mould chocolate using hand or moulds. 2.2. Demonstrate the use of moulds to process chocolate. 2.3. Demonstrate the hand moulding of chocolate.	
3. Be able to use stencils.	3.1. Outline how stencils are used to process chocolate. 3.2. Demonstrate the use of stencils to process chocolate.	
4. Be able to construct figures.	4.1. Outline how to construct figures using chocolate. 4.2. Demonstrate the construction of figures using chocolate.	
<b>Assessment Guidance</b>		
The following assessment method/s may be used to ensure all learning outcomes and assessment criteria are fully covered.		
<b>Assessment Method</b>	<b>Definition</b>	<b>Possible Content</b>
Portfolio of evidence	A collection of documents containing work undertaken to be assessed as evidence to meet required skills outcomes OR A collection of documents containing work that shows the learner's progression through the course	Learner notes/written work Learner log/diary Peer notes Record of observation Record of discussion
Practical demonstration/assignment	A practical demonstration of a skill/situation selected by the tutor or by learners, to enable learners to practise and apply skills and knowledge	Record of observation Learner notes/written work Learner log
Coursework	Research or projects that count towards a learner's final outcome and demonstrate the skills and/or knowledge gained throughout the course	Record of observation Learner notes/written work Tutor notes/record Learner log/diary

Title	Making Chocolate Desserts	
Level	One	
Credit Value	1	
Guided Learning Hours (GLH)	10	
OCN NI Unit Code	CAR248	
Unit Reference No	R/504/7441	
<i>Unit purpose and aim(s):</i> This unit will enable learners to develop the skills, knowledge and understanding required to safely make chocolate desserts.		
<b>Learning Outcomes</b>	<b>Assessment Criteria</b>	
1. Understand the health and safety issues involved in making chocolate desserts.	1.1. Outline the health and safety issues associated with making chocolate desserts.	
2. Be able to make a chocolate torte.	2.1. Outline how to make a chocolate torte. 2.2. Demonstrate the making of a chocolate torte.	
3. Be able to make a chocolate mousse.	3.1. Outline how to make a chocolate mousse. 3.2. Demonstrate how to make a chocolate mousse.	
4. Be able to make a chocolate cake.	4.1. Outline how to make a chocolate cake. 4.2. Demonstrate how to make a chocolate cake.	
<b>Assessment Guidance</b>		
The following assessment method/s may be used to ensure all learning outcomes and assessment criteria are fully covered.		
<b>Assessment Method</b>	<b>Definition</b>	<b>Possible Content</b>
Portfolio of evidence	A collection of documents containing work undertaken to be assessed as evidence to meet required skills outcomes OR A collection of documents containing work that shows the learner's progression through the course	Learner notes/written work Learner log/diary Peer notes Record of observation Record of discussion
Practical demonstration	A practical demonstration of a skill/situation selected by the tutor or by learners, to enable learners to practise and apply skills and knowledge	Record of observation Learner notes/written work Learner log
Coursework	Research or projects that count towards a learner's final outcome and demonstrate the skills and/or knowledge gained throughout the course	Record of observation Learner notes/written work Tutor notes/record Learner log/diary

Title	Understanding Food Preparation and Cooking	
Level	One	
Credit Value	3	
Guided Learning Hours (GLH)	27	
OCN NI Unit Code	CAR987	
Unit Reference No	Y/504/7442	
<i>Unit purpose and aim(s):</i> This unit will enable learners to understand the basic principal methods of cooking and be able to prepare, cook and present food.		
<b>Learning Outcomes</b>	<b>Assessment Criteria</b>	
1. Understand methods of cooking.	1.1. Outline the principal methods of cooking. 1.2. Outline typical cooking methods for different commodities.	
2. Be able to prepare, cook and present food.	2.1. Demonstrate the safe and hygienic preparation, cooking and presentation of simple dishes, using wet and dry methods. 2.2. Demonstrate the safe and hygienic cleaning of work areas and equipment during and after food preparation and cooking. 2.3. State safe working practices for different cooking methods. 2.4. Review own performance and make suggestions for future improvements.	
<b>Assessment Guidance</b>		
The following assessment method/s may be used to ensure all learning outcomes and assessment criteria are fully covered.		
<b>Assessment Method</b>	<b>Definition</b>	<b>Possible Content</b>
Portfolio of evidence	A collection of documents containing work undertaken to be assessed as evidence to meet required skills outcomes OR A collection of documents containing work that shows the learner's progression through the course	Learner notes/written work Learner log/diary Peer notes Record of observation Record of discussion
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## Quality Assurance of Centre Performance

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### External Verification

All OCN NI recognised centres are subject to External Verification. External verification visits and monitoring activities will be conducted annually to confirm continued compliance with the conditions of recognition, review the centre's risk rating for the qualification and to assure OCN NI of the maintenance of the integrity of the qualification.

The External Verifier will review the delivery and assessment of this qualification. This will include the review of a sample of assessment evidence and evidence of the internal verification of assessment and assessment decisions. This will form the basis of the EV report and will inform OCN NI's annual assessment of centre compliance and risk. The External Verifier is appointed by OCN NI.

### Standardisation

As a process, standardisation is designed to ensure consistency and promote good practice in understanding and application of standards. Standardisation events:

- make qualified statements about the level of consistency in assessment across centres delivering a qualification
- make statements on the standard of evidence that is required to meet the assessment criteria for units in a qualification
- make recommendations on assessment practice
- produce advice and guidance for the assessment of units
- identify good practice in assessment and internal verification

Centres offering units of an OCN NI qualification must attend and contribute assessment materials and learner evidence for standardisation events if requested.

OCN NI will notify centres of the nature of sample evidence required for standardisation events (this will include assessment materials, learner evidence and relevant assessor and internal verifier documentation). OCN NI will make standardisation summary reports available and correspond directly with centres regarding event outcomes.

## Administration

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### Registration

A centre must register learners within 20 working days of commencement of this qualification.

### Certification

Certificates will be issued to centres within 20 working days of receipt of correctly completed results marksheets. It is the responsibility of the centre to ensure that certificates received from OCN NI are held securely and distributed to learners promptly and securely.

### Charges

OCN NI publishes all up to date qualification fees in its Fees and Invoicing Policy document. Further information can be found on the centre login area of the OCN NI website.

### Equality, Fairness and Inclusion

OCN NI has considered the requirements of equalities legislation in developing the specification for this qualification.

For further information and guidance relating to access to fair assessment and the OCN NI Reasonable Adjustments and Special Considerations policies, centres should refer to the OCN NI website.

### Retention of Evidence

OCN NI has published guidance for centres on the retention of evidence. Details are provided in the OCN NI Centre Handbook and can be accessed via the OCN NI website.

## **OCN NI Level 1 Award in Chocolate Making**

**Qualification Number: 600/8158/2**

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