



Qualification Specification for:

OCN NI Level 3 Award in the Principles of Sustainable Food Innovation

➤ Qualification No: 610/2949/X

Qualification Regulation Information

OCN NI Level 3 Award in the Principles of Sustainable Food Innovation

Qualification Number: 610/2949/X

Operational start date: 15 July 2023

Operational end date: 14 July 2028

Certification end date: 14 July 2031

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 and the certification end date is the last date by which learners can 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.

OCN NI Contact Details

Open College Network Northern Ireland (OCN NI)
Sirius House
10 Heron Road
Belfast
BT3 9LE

Phone: 028 90463990

Web: www.ocnni.org.uk

Foreword

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

→ **OCN NI Level 3 Award in the Principles of Sustainable Food Innovation**

This specification sets out:

- Qualification features
- Centre requirements for delivering and assessing the qualification
- The structure and content of the qualification
- Unit details
- 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.ocnni.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.

Contents

Foreword	3
About Regulation	5
OCN NI.....	5
Qualification Summary	6
Sector Subject Area	6
Qualification Aim	6
Qualification Objectives	6
Grading.....	6
Qualification Target Group	6
Progression Opportunities	6
Entry Requirements.....	6
Ensuring Health & Safety of Learners	7
Qualification Support.....	7
Delivery Languages.....	7
Centre Requirements for Delivering the Qualification	8
Centre Recognition and Qualification Approval	8
Centre Staffing	8
Tutors and Assessors.....	8
Internal Verification.....	9
Structure and Unit Content	10
Unit Details	11
Quality Assurance of Centre Performance	16
External Verification	16
Standardisation	16
Administration	17
Registration	17
Certification	17
Charges.....	17
Equality, Fairness and Inclusion.....	17
Retention of Evidence	17

About Regulation

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 Qualification Framework: an overview

The Regulated Qualification Framework (RQF) was introduced on 1st 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

Sector Subject Area

4.2 Manufacturing technologies

NOS - <https://www.ukstandards.org.uk/PublishedNos/Develop-food-and-drink-test-samples-IMPPD117.pdf>

Qualification Aim

The aim of the OCN NI Level 3 Award in the Principles of Sustainable Food Innovation is to enable learners to develop knowledge and skills related to food innovation in order to meet future global demands for a sustainable food industry.

Qualification Objectives

The objectives of the OCN NI Level 3 Award in the Principles of Sustainable Food Innovation is to provide learners with the following skills related to sustainable food innovation:

- marketing tools and idea generation
- sustainable food product development
- developing food product concepts to pre-commercialisation prototypes
- preparing a food product for commercialisation

Grading

Grading for this qualification is pass/fail.

Qualification Target Group

The OCN NI Level 3 Award in the Principles of Sustainable Food Innovation is targeted at learners who are currently or intend to be employed in food production or food development roles.

Progression Opportunities

The OCN NI Level 3 Award in the Principles of Sustainable Food Innovation will enable progression to higher level qualifications within the food production or food development sectors and/or into employment.

Entry Requirements

Learners must be at least 18 years of age and have sufficient English and Maths to successfully undertake the qualification.

Ensuring Health & Safety of Learners

Within the OCN NI Level 3 Award in the Principles of Sustainable Food Innovation the health, safety and security of learners are paramount. Every effort must be made by the centre and those involved in the delivery to ensure that learners operate in a safe and secure environment where risk of injury is minimum. Particular attention should be given to:

- ensuring learners are briefed about health, safety and security procedures including how to identify hazards and report accidents/injuries/dangerous occurrences
- ensuring learners understand the key legislative and best practice aspects of the food manufacturing industry
- ensuring necessary risk assessments are carried out
- ensuring appropriate levels of supervision are agreed and implemented prior to delivery
- ensuring learners are aware of the hazards of working within a food manufacturing and science environment
- clear accident reporting procedures being in place
- tools and/or equipment to ensure they are in safe working order and learners are given proper instruction, training, protective clothing and supervision
- appropriate insurance arrangements being in place

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

Centre Recognition and Qualification Approval

New and existing OCN NI recognised centres must apply for and be granted approval to deliver these qualifications 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
- Assessor
- Internal Verifier

*Note: A person cannot be an internal verifier for any evidence they have assessed.

Centres must ensure that staff delivering, assessing and internally verifying qualifications are both trained appropriately and competent to do so.

Tutors and Assessors

The qualification is assessed within the centre and is subject to OCN NI's quality assurance processes. Units are achieved through internally set, internally assessed, and internally verified evidence.

Tutors and Assessors must have:

- at least an Honours degree (2.2 classification), or an equivalent qualification in any of the following:
 - Food Technology
 - Food Science
 - Food Business
 - or a closely related subject

AND ALSO

- a minimum of 9 months relevant post qualification experience working in the food industry or a Master's degree or higher in a relevant subject

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 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 at least one year's occupational experience in the areas they are internally verifying
- attend OCN NI's internal verifier training if not already completed

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 Unit Content

OCN NI Level 3 Award in the Principles of Sustainable Food Innovation

In order to achieve this qualification the learner must successfully achieve all five units - 5 credits.

Total Qualification Time (TQT) for this qualification: 50 hours
 Guided Learning Hours (GLH) for this qualification: 35 hours

Unit Reference Number	OCN NI Unit Code	Unit Title	Credit Value	GLH	Level
F/650/7650	CBG283	Marketing Tools for the Food Innovation Process	1	7	Three
H/650/7651	CBG284	Idea Generation for Food Product Development	1	7	Three
J/650/7652	CBG285	Sustainable Food Product Development	1	7	Three
K/650/7653	CBG286	Developing Food Product Concepts to Pre-Commercialisation Prototypes	1	7	Three
L/650/7654	CBG287	Preparing a Food Product for Commercialisation	1	7	Three

Unit Details

Title	Marketing Tools for the Food Innovation Process	
Level	Three	
Credit Value	1	
Guided Learning Hours (GLH)	7	
OCN NI Unit Code	CBG283	
Unit Reference No	F/650/7650	
Learn Direct Code	WM1	
<i>Unit purpose and aim(s):</i> This unit will enable the learner to understand the use of marketing tools and reports to inform food innovation processes.		
Learning Outcomes		Assessment Criteria
1. Understand food innovation processes and their importance.	1.1. Explain the importance of using a food innovation process. 1.2. Summarise at least three different food innovation processes.	
2. Understand the marketing tools that may be used in food innovation processes.	2.1. Compare and contrast the advantages and disadvantages of different marketing tools that may be used to inform food innovation processes.	
3. Be able to use market reports to inform the food innovation process.	3.1. Use market reports to inform the food innovation process.	
Assessment Guidance		
The following assessment method/s may be used to ensure all learning outcomes and assessment criteria are fully covered.		
Assessment Method	Definition	Possible Content
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
E-assessment	The use of information technology to assess learners' work	Electronic portfolio E-tests

Title	Idea Generation for Food Product Development	
Level	Three	
Credit Value	1	
Guided Learning Hours (GLH)	7	
OCN NI Unit Code	CBG284	
Unit Reference No	H/650/7651	
Learn Direct Code	WM1	
<i>Unit purpose and aim(s):</i> This unit will enable the learner to understand the food product idea generation process.		
Learning Outcomes		Assessment Criteria
1. Understand food product idea generation techniques.	1.1 Explain the importance and sources of idea generation in the new food product development process. 1.2 Summarise at least three different creative techniques that may be used to generate food product ideas.	
2. Be able to evaluate the feasibility of food product ideas.	2.1 Evaluate given food product ideas using appropriate screening tools and techniques including commercial and technical viability.	
3. Understand factors that may negatively impact on food product idea generation.	3.1 Explain internal and external factors that may negatively impact on food product idea generation and how these may be addressed.	
Assessment Guidance		
The following assessment method/s may be used to ensure all learning outcomes and assessment criteria are fully covered.		
Assessment Method	Definition	Possible Content
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
E-assessment	The use of information technology to assess learners' work	Electronic portfolio E-tests

Title	Sustainable Food Product Development	
Level	Three	
Credit Value	1	
Guided Learning Hours (GLH)	7	
OCN NI Unit Code	CBG285	
Unit Reference No	J/650/7652	
Learn Direct Code	WM1	
<i>Unit purpose and aim(s):</i> This unit will enable the learner to understand sustainable food product development.		
Learning Outcomes		Assessment Criteria
1. Understand sustainable new food product development.	1.1. Differentiate between sustainable and conventional new food product development. 1.2. Summarise reasons for sustainable new food product development. 1.3. Summarise the key sustainability issues to be considered at each new food product development stage.	
2. Understand environmental claims for food products.	2.1. Explain why food processing companies may benefit from making environmental claims for new food products. 2.2. Summarise how environmental claims are substantiated.	
3. Understand sustainable principles applicable to the selection of materials for new food products.	3.1. Summarise sustainable principles applicable to the selection of packaging materials for new food products.	
Assessment Guidance		
The following assessment method/s may be used to ensure all learning outcomes and assessment criteria are fully covered.		
Assessment Method	Definition	Possible Content
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
E-assessment	The use of information technology to assess learners' work	Electronic portfolio E-tests

Title	Developing Food Product Concepts to Pre-Commercialisation Prototypes	
Level	Three	
Credit Value	1	
Guided Learning Hours (GLH)	7	
OCN NI Unit Code	CBG286	
Unit Reference No	K/650/7653	
Learn Direct Code	WM1	
<i>Unit purpose and aim(s):</i> This unit will enable the learner to understand how to develop food product concepts to pre-commercialisation prototypes.		
Learning Outcomes		Assessment Criteria
1. Understand how to develop a food product to pre-commercialisation prototypes.	1.1. Summarise the steps required to undertake trials of pre-commercialisation prototypes from a given food product brief. 1.2. Interpret the key elements in the food product brief identified in AC 1.1. 1.3. Create a product concept from the food product brief identified in AC 1.1.	
2. Be able to carry out organoleptic testing to inform food product design.	2.1. Summarise why and how sensory and consumer evaluation is used in the new food product development process. 2.2. Carry out organoleptic testing to inform food product design.	
3. Be able to use a decision framework to progress a food product concept to commercialisation.	3.1. Use a decision framework to determine progression of a food product concept to commercialisation.	
Assessment Guidance		
The following assessment method/s may be used to ensure all learning outcomes and assessment criteria are fully covered.		
Assessment Method	Definition	Possible Content
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
E-assessment	The use of information technology to assess learners' work	Electronic portfolio E-tests

Title	Preparing a Food Product for Commercialisation	
Level	Three	
Credit Value	1	
Guided Learning Hours (GLH)	7	
OCN NI Unit Code	CBG287	
Unit Reference No	L/650/7654	
Learn Direct Code	WM1	
<i>Unit purpose and aim(s):</i> This unit will enable the learner to understand how to prepare a food product for commercialisation.		
Learning Outcomes		Assessment Criteria
1. Be able to use a project planning methodology to develop a scale up plan to prepare a food product for commercialisation.	1.1. Summarise the steps required to prepare a food product for commercialisation using a project planning methodology.	
2. Be able to carry out a pilot scale up trial for a food product.	2.1. Carry out a pilot scale up trial from the pre-commercialisation concept for a food product including diagnosis of potential challenges.	
3. Understand process and quality assurance in the preparation for commercialisation of a food product.	3.1. Evaluate the role of quality assurance in the preparation for commercialisation of a food product. 3.2. Explain the process controls that need to be implemented for commercialisation.	
Assessment Guidance		
The following assessment method/s may be used to ensure all learning outcomes and assessment criteria are fully covered.		
Assessment Method	Definition	Possible Content
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
E-assessment	The use of information technology to assess learners' work	Electronic portfolio E-tests

Quality Assurance of Centre Performance

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 External Verification 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 the 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

Registration

A centre must register learners within 20 working days of commencement of a 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 these qualifications. 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.

Qualification Information

OCN NI Level 3 Award in the Principles of Sustainable Food Innovation
Qualification Number: 610/2949/X

Operational start date: 15 July 2023
Operational end date: 14 July 2028
Certification end date: 14 July 2031

Open College Network Northern Ireland (OCN NI)
Sirius House
10 Heron Road
Belfast
BT3 9LE

Phone: 028 9046 3990
Web: www.ocnni.org.uk