



Qualification Specification for:

OCN NI Level 3 Award in the Principles of Meat Technology

➤ Qualification No: 603/7893/1

Qualification Regulation Information

OCN NI Level 3 Award in the Principles of Meat Technology

Qualification Number: 603/7893/1

Operational start date: 01 October 2021

Operational end date: 30 September 2026

Certification end date: 30 September 2029

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.

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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 Meat Technology**

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.

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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

Qualification Aim

The aim of the OCN NI Level 3 Award in the Principles of Meat Technology is to prepare learners for employment within the meat manufacturing sector.

Qualification Objective

The objective of the OCN NI Level 3 Award in the Principles of Meat Technology is to provide learners with knowledge in relation to key food technology principles associated with the production of meat products.

Grading

Grading for this qualification is pass/fail.

Qualification Target Group

The OCN NI Level 3 Award in the Principles of Meat Technology is targeted at learners who currently are or intend to be employed in the meat manufacturing sector.

Progression Opportunities

The OCN NI Level 3 Award in the Principles of Meat Technology will enable progression to higher level qualifications within the food technology and nutrition sector.

Entry Requirements

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

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 are 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 Meat Technology

In order to achieve this qualification, the learner must achieve all mandatory 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
<i>Mandatory units</i>					
A/618/8501	CBF453	Factors Affecting Meat Eating Quality	1	7	Three
F/618/8502	CBF454	Meat and Meat Product Legislation and Labelling	1	7	Three
J/618/8503	CBF455	Meat Microbiology and Shelf Life	1	7	Three
R/618/8505	CBF456	Meat Curing, Fermentation and Smoking Technology	1	7	Three
D/618/8507	CBF457	Burger and Sausage Manufacturing	1	7	Three

Unit Details

Title	Factors Affecting Meat Eating Quality	
Level	Three	
Credit Value	1	
Guided Learning Hours (GLH)	7	
OCN NI Unit Code	CBF453	
Unit Reference No	A/618/8501	
Unit aim and purpose: This unit will enable the learner to understand factors which affect meat quality.		
Learning Outcomes	Assessment Criteria	
1. Understand the structure and function of muscle in a live animal.	1.1. Summarise the main tissue types which comprise meat. 1.2. Explain the different protein types of the muscle myofibril. 1.3. Explain the mechanism of muscle contraction and how energy is produced in living muscle.	
2. Understand the main physiological processes which occur during the conversion of muscle to meat.	2.1. Explain the following physiological processes which occur after death as muscle is converted to meat: a) adenosine triphosphate (ATP) production b) pH decline c) heat production d) rigor mortis 2.2. Interpret the pH results of given post-mortem meat muscle samples.	
3. Understand different post-mortem and ante-mortem influences on meat eating quality.	3.1. Analyse the influence of the following post-mortem conditions on meat eating quality: a) water holding capacity b) colour c) pH d) tenderness 3.2. Summarise different ante-mortem factors which influence meat eating quality.	
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	Meat and Meat Product Legislation and Labelling	
Level	Three	
Credit Value	1	
Guided Learning Hours (GLH)	7	
OCN NI Unit Code	CBF454	
Unit Reference No	F/618/8502	
Unit aim and purpose: This unit will enable the learner to understand meat and meat product legislation and labelling.		
Learning Outcomes		Assessment Criteria
1. Be aware of key aspects of the main legislation relating to meat and meat products.	1.1. Interpret key aspects of the main legislation relating to meat and products.	
2. Understand mandatory requirements for the labelling of meat and meat products.	2.1. Interpret the mandatory information required for the labelling of meat and meat products and any additional information which may be included and reasons for inclusion.	
3. Understand the legislative requirements for the nutritional and origin labelling of meat and meat products.	3.1. Explain the legislative requirements for the provision of accurate nutritional information of meat and meat products. 3.2. Summarise key legislation which applies to origin labelling of meat and meat 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
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Title	Meat Microbiology and Shelf Life	
Level	Three	
Credit Value	1	
Guided Learning Hours (GLH)	7	
OCN NI Unit Code	CBF455	
Unit Reference No	J/618/8503	
Unit aim and purpose: This unit will enable the learner to understand meat microbiology and shelf life.		
Learning Outcomes		Assessment Criteria
1. Be aware of factors affecting the shelf life of meat and meat products.	1.1. Summarise factors affecting the growth of microorganisms. 1.2. Explain why microorganisms grow in meat and meat products and their effect on shelf life.	
2. Know how to control the shelf life of meat and meat products.	2.1. Summarise different methods for controlling the shelf life of meat and meat products and their effects on the stages of growth of bacteria.	
3. Understand different methods for determining the shelf life of meat and meat products.	3.1. Explain the key stages involved in the determination of shelf life of meat and meat products. 3.2. Interpret data to determine shelf life for different meat and meat 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	Meat Curing, Fermentation and Smoking Technology	
Level	Three	
Credit Value	1	
Guided Learning Hours (GLH)	7	
OCN NI Unit Code	CBF456	
Unit Reference No	R/618/8505	
Unit aim and purpose: This unit will enable the learner to understand meat curing, fermentation and smoking technology.		
Learning Outcomes		Assessment Criteria
1. Understand key ingredients commonly used in the production of cured meat products and the role of common curing adjuncts.	1.1. Summarise the key ingredients used in the curing of meat products and the role of common curing adjuncts.	
2. Understand the key processing steps and controls used in the manufacture of cured meat products.	2.1. Summarise the production process used in the manufacture of a given cured meat product. 2.2. Diagnose quality issues associated with the cured meat product identified in AC 2.1 recommending appropriate control measures.	
3. Understand the processing technologies used in the manufacture of fermented and smoked meat products.	3.1. Summarise the manufacturing technologies used in the production of fermented meat products. 3.2. Distinguish different methods for smoking meat.	
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	Burger and Sausage Manufacturing	
Level	Three	
Credit Value	1	
Guided Learning Hours (GLH)	7	
OCN NI Unit Code	CBF457	
Unit Reference No	D/618/8507	
Unit aim and purpose: This unit will enable the learner to understand burger and sausage manufacturing processes.		
Learning Outcomes		Assessment Criteria
1. Be aware of key aspects of the legislative requirements for producing comminuted meat products and minimum compositional requirements.	1.1. Interpret key aspects of the main legislation relating to comminuted meat products and the minimum compositional requirements.	
2. Understand the key food technologies and ingredients associated with the production of comminuted meat products.	2.1. Differentiate the common processing technologies used for meat size reduction. 2.2. Summarise the function of the main ingredients used in the manufacture of comminuted meat products.	
3. Understand the key processing steps and controls used in the manufacture of comminuted meat products.	3.1. Explain the production process used in the manufacture of a given comminuted meat product. 3.2. Diagnose quality issues associated with the comminuted meat product identified in AC 3.1 recommending appropriate control measures.	
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
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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.

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