



Introduction to food commodities

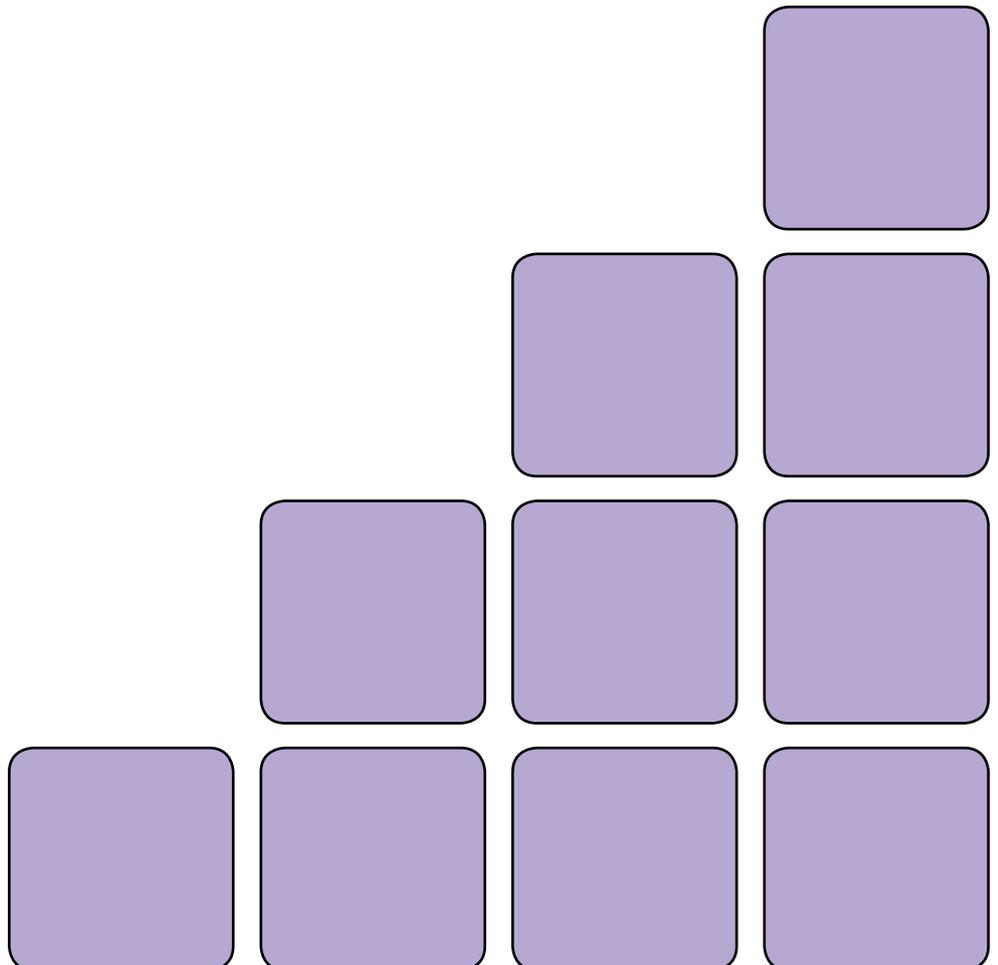
UV11042

A/502/5059

Learner name:

Learner number:

VRQ



UV11042

Introduction to food commodities

The aim of this unit is to develop your knowledge and understanding of food commodities. You will learn about the main types of food commodities, where they can be obtained, and the safe and hygienic storage methods for them.

Level

1

Credit value

1

GLH

10

Observation(s)

0

External paper(s)

0



Introduction to food commodities

Learning outcomes

On completion of this unit you will:

1. Know the main food commodities
2. Know where the main food commodities can be obtained
3. Know how the main food commodities should be stored

Evidence requirements

1. *Knowledge outcomes*
There must be evidence that you possess all the knowledge and understanding listed in the Knowledge section of this unit. In most cases this can be done by professional discussion and/or oral questioning. Other methods, such as projects, assignments and/or reflective accounts may also be used.
2. *Tutor/Assessor guidance*
You will be guided by your tutor/assessor on how to achieve learning outcomes in this unit. All outcomes must be achieved.
3. *External paper*
There is no external paper requirement for this unit.

Developing knowledge

Achieving knowledge outcomes

You will be guided by your tutor and assessor on the evidence that needs to be produced. Your knowledge and understanding will be assessed using the assessment methods listed below*:

- Projects
- Observed work
- Witness statements
- Audio-visual media
- Evidence of prior learning or attainment
- Written questions
- Oral questions
- Assignments
- Case studies
- Professional discussion

Where applicable your assessor will integrate knowledge outcomes into practical observations through professional discussion and/or oral questioning.

When a criterion has been orally questioned and achieved, your assessor will record this evidence in written form or by other appropriate means. There is no need for you to produce additional evidence as this criterion has already been achieved.

Some knowledge and understanding outcomes may require you to show that you know and understand how to do something. If you have practical evidence from your own work that meets knowledge criteria, then there is no requirement for you to be questioned again on the same topic.

**This is not an exhaustive list.*

Knowledge



Learning outcome 1

Know the main food commodities

You can:

Portfolio reference

a. Describe the main types of food commodity



Learning outcome 2

Know where the main food commodities can be obtained

You can:	Portfolio reference
a. State where different commodities can be obtained	
b. State the benefits of using different suppliers of commodities in different settings	



Learning outcome 3

Know how the main food commodities should be stored

You can:

Portfolio reference

- a. State safe and hygienic storage methods for the main food commodities

Unit content



This section provides guidance on the recommended knowledge and skills required to enable you to achieve each of the learning outcomes in this unit. Your tutor/assessor will ensure you have the opportunity to cover all of the unit content.

Outcome 1: Know the main food commodities

Types of food commodities: Tinned goods, bottled goods, dry goods, fresh goods (meat, fish, fruit, vegetables, dairy products), chilled goods, frozen goods, pre-cooked products.

Outcome 2: Know where the main food commodities can be obtained

Suppliers: Local, markets, wholesalers, retail, cash and carry, specialist (organic, responsibly sourced, Fairtrade).

Benefits: Business ethos (organic, use of locally sourced produce, minimise carbon footprint), quality, cost, payment terms, delivery times and days, quantity (minimum order size, package size), convenience, obtain full range of desired products.

Outcome 3: Know how the main food commodities should be stored

Storage methods: Tin and dry store, fridge, freezer, chiller, correctly packaged for storage (covered, labelled, use-by/best before dates), separated (raw and cooked meat, dairy, wet and dry), stock rotation (first in, last out).