

Surname	Centre Number	Candidate Number
First name(s)		4



LEVEL 3 DIPLOMA

4563U20-1

MAY 2025

FOOD SCIENCE AND NUTRITION UNIT 2: Ensuring Food is Safe to Eat

External Assessment Task

For Examiner's use only			
Assessment Criteria	Mark Awarded		
1.2	1	2	3
1.3	1	2	3
2.1	1	2	3
2.2	1	2	3
2.3	1	2	3
2.4	1	2	3
3.1	1	2	3
3.2	1	2	3
3.3	1	2	3
3.4	1	2	3
Overall Band Awarded			

Candidates must write their name, centre number and candidate number in the spaces at the top of this page.

Open this paper on or as soon as possible after **1 May 2025**.

The assessment must be completed and received by WJEC by **1 June 2025**.

NB: This cover page must accompany the candidate's evidence.

GUIDANCE FOR CANDIDATES

Time

You have **8 hours** to complete the assignment.

Resources

This paper contains:

- Candidate Assignment brief Conference Cold Buffet Lunch
- Conference Buffet Lunch Menu (APPENDIX A)
- An optional proforma for a risk assessment (APPENDIX B)

Instructions

- You can use class notes that are approved by your tutor, but not textbooks
- You **cannot** access the Internet
- You can use ICT software
- You may adapt the risk assessment proforma or design your own
- You may submit additional evidence to support the risk assessment proforma
- It is good practice to cross reference your evidence to the ACs within your work

Supervision

- You will be supervised throughout
- You must save your work securely
- You cannot access your work when not supervised

Collaboration

This is an individual task.

Marking

Your work for this assignment will be marked against the following assessment criteria:

AC1.2 assess how changing conditions affect growth of micro-organisms in different environments.

AC1.3 explain how micro-organisms affect food quality.

AC2.1 explain the physiological basis of food intolerances.

AC2.2 explain the physiological basis of food allergies.

AC2.3 explain the physiological basis of food poisoning.

AC2.4 describe the symptoms of food induced ill health.

AC3.1 describe food safety hazards in different environments.

AC3.2 assess risk to food safety in different environments.

AC3.3 explain control measures used to minimise food safety risks.

AC3.4 justify proposals for control measures in different environments.

CANDIDATE ASSIGNMENT BRIEF**Conference Cold Buffet Lunch**

Several health professionals reported feeling unwell after attending a conference held at a local hotel, where they had eaten a cold buffet lunch.

Coffee/tea and a selection of pastries were available between 9.30 am – 10.00 am in the dining room next to the conference hall.

Whilst collecting a coffee, some of the attendees noticed that the buffet lunch, which was not due to be eaten until 1.00 pm, appeared to have already been laid out.

They also noticed that there did not appear to be many staff present at the hotel.

Conference Cold Buffet Lunch

TASK 1

Discuss the probability that those who reported being unwell were suffering from food poisoning due to eating the cold buffet lunch at the conference.

Your assessment **must** refer to the scenario, the items on the Conference Cold Buffet Lunch menu (Appendix A) and must demonstrate knowledge and understanding of:

- AC1.2: Assess how changing conditions affect growth of micro-organisms in different environments
- AC1.3: Explain how micro-organisms affect food quality
- AC2.1: Explain the physiological basis of food intolerances
- AC2.2: Explain the physiological basis of food allergies
- AC2.3: Explain the physiological basis of food poisoning
- AC2.4 Describe the symptoms of food induced ill health

Environmental health officers are responsible for monitoring and enforcing health and hygiene legislation. They also investigate when there's a suspected outbreak of food poisoning.

TASK 2

Produce the food safety risk assessment (HACCP) documentation which the Environmental Health Officer would request to see if they were called in to investigate any issues.

Your (HACCP) plan **must** refer to the scenario, the items on the Conference Cold Buffet Lunch menu (Appendix A) and must demonstrate knowledge and understanding of:

- AC3.1: A description of food safety hazards that may arise
- AC3.2: An assessment of food safety risks
- AC3.3: An explanation of control measures to be used to minimize food safety risks
- AC3.4: A justification of how the proposed control measures would minimise food safety risks for the event attendees

You can produce your evidence as a hard copy or electronically using ICT software.

You may use the sample proforma template (Appendix B) as an outline for the HACCP documentation for the buffet lunch cook and staff or produce your own version.

Remember to submit the completed examination cover sheet and Time Sheet with your evidence for this External Assessment Task.

APPENDIX A

Conference Cold Buffet Lunch Menu

Chilled, poached, fresh salmon portions with lemon and
dill mayonnaise

Cold continental meat platter

Butternut squash, sage & hazelnut quiche

Roasted peppers - stuffed with herby couscous

Caesar salad

Potato salad

Homemade crunchy coleslaw

Greek salad

Mixed leaf salad

Tzatziki

Red onion and thyme focaccia

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Selection of fresh fruit

Mini chocolate eclairs

APPENDIX B

You may use this sample proforma template for the HACCP risk assessment plan for the Conference Cold Buffet Lunch Menu or produce your own version.

Conference Cold Buffet Lunch Risk Assessment Plan

Hazard	Risk rating	Control measure	Justification

Examiner
only

CENTRE INFORMATION

WJEC Approach to Assessment

The WJEC Level 3 Diploma in Food Science and Nutrition has adopted the principles of controlled assessment as set out in the Joint Council for Qualifications document Non-Examination Assessments. This document can be accessed through the JCQ website (www.jcq.org.uk/exams-office/non-examination-assessments/).

Unit 2: Ensuring Food is Safe to Eat of the WJEC Level 3 Diploma in Food Science and Nutrition is assessed in accordance with the following principles:

- All units are assessed through summative controlled assessment.
- All assessment criteria must be met under controlled conditions, as specified in this assignment brief, for the unit learning outcomes to be achieved.
- Performance bands for Level 3 Merit and Level 3 Distinction can only apply once a candidate has achieved all assessment criteria at the level of qualification to be awarded. Evidence must clearly show how the candidate has met the standard for the higher grades.

There are three stages of assessment that will be controlled:

- Task setting
- Task taking
- Task marking

Task setting

This assignment has been produced by WJEC. The assignment cannot be changed. This assignment follows the approach required for internally assessed units.

- Each unit is assessed through one assignment.
- Each assessment has a brief that sets out an applied purpose. An applied purpose is a reason for completing the tasks that would benefit a business or society. Further details are in Section 1.2 of the specification.
- The assessment can specify a number of tasks but tasks must be coherent, i.e. show how the assessment requirements all contribute to the achievement of the applied purpose of the assignment.
- The assessment will assess all learning outcomes. It will indicate which assessment criteria are targeted for the assessment.

Task taking

There are five areas of task taking that are controlled: time, resources, supervision, collaboration and resubmission.

Time

There are **8 hours** available for assessment of this unit. Centres must log the supervised sessions on the attached form.

Resources

- Candidates may use any notes they have produced as part of the learning process but this must **not** include any scenarios similar to the one used in this assignment.
- Candidates **cannot** have access to text books.
- Candidates **cannot** have access to the Internet.
- Candidates can use ICT software.
- Candidates must have access to several hard copies of the risk assessment template as required to complete the task. Alternatively, they can create the template electronically. If the risk assessment is produced electronically, it must be printed and submitted in hard copy. The person supervising the assessment should sign each copy to confirm it was completed under controlled conditions.

Supervision

Candidates must be supervised whilst completing all tasks. Centres must have in place systems to ensure candidates cannot access evidence they have been developing outside of supervised activities.

Supervision is in place to ensure the authenticity of evidence produced for summative assessment. Supervisors are not expected to provide candidates with input or guidance during the controlled assessment time. This includes providing formative feedback on the evidence being produced, guidance on the requirements of the task or how performance bands can be interpreted.

Candidates can review and redraft evidence independently within the time allowed for the assessment.

Collaboration

Group work is not allowed when producing evidence for this assignment.

Resit

Candidates may resit externally assessed units. Available in May of each year, candidates are allowed one resit opportunity.

Task marking

WJEC will mark all evidence produced by candidates.

Centres **must** complete a cover sheet (page 1 of this document) for every candidate. Attach this cover sheet to the front of the candidate's work.

Centres must also complete a Time Sheet and Candidate Declaration Form for each candidate. An electronic version is available to download from the WJEC website (wjec.co.uk).

Notes on completion of the Time Sheet and Candidate Declaration Form

- Please log the dates and times that work took place. No work must have taken place outside the hours listed on this form. The total time allowed must not exceed **8 hours**.
- The form **must** be completed and securely attached to the Candidate's work, and sent to the awarding body.
- The form can be completed electronically or manually. Electronic signatures **will** be accepted.
- If 8 sessions are exceeded please continue on another sheet of paper.



WJEC DIPLOMA IN FOOD SCIENCE AND NUTRITION

TIME SHEET

Centre Name:

Centre Number:

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Candidate Name:

Candidate Number:

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Unit 2: Ensuring Food is Safe to Eat

The total time allowed must not exceed 8 hours.

The timed, supervised hours took place as follows:

Dates	Time Allowed (8 hours)	
	Hours	Minutes
Total		

I certify that all candidates entered were informed of the above dates.

Supervisor's Signature: **Date:**

I confirm that the evidence submitted for assessment has been produced by me without any assistance beyond that allowed.

Candidate's Signature: **Date:**