





Occupational specialism assessment (OSA)

Food Sciences

Assignment 4
Assignment brief





T Level Technical Qualification in Science Occupational specialism assessment (OSA)

Food Sciences

Assignment brief

Assignment 4

Contents

Introduction	3
Task 1: collect, analyse and interpret food production data	4
Task 2: continuous improvement opportunities	
Document information	

Version: v1.0 Summer 2023 2 of 6

Introduction

Timings

You have 4 hours 30 minutes to complete the tasks within this assignment. Your tutor will provide details of how this time will be split up, and over how many sessions.

The time allocation for assignment 4 is 4 hours 30 minutes, divided as:

- task 1 2 hours 30 minutes
- task 2 2 hours

Scenario

You work at the production site of a food factory. The company has recently employed a new factory manager for the site.

Performance outcomes (PO)

PO4: Collect, analyse and interpret food production data

Version: v1.0 Summer 2023 3 of 6

Task 1: collect, analyse and interpret food production data

Your new factory manager wants to have a better understanding of your biscuit production site. You produce biscuits for a range of retailers. They have asked you to analyse relevant data on customer requirements, food safety, productivity and quality and present it to them in a report.

You will be provided with the raw data you will need in a spreadsheet format. You may use spreadsheet software, or any other appropriate software to analyse and present this data for your report.

(24 marks) 2 hours 30 minutes

Your report must include, as a minimum:

- presentation of the data clearly and unambiguously
- the identification of any out of tolerance or borderline results and corrective actions applied
- an analysis of the data to identify 4 trends or issues with manufacture
- · the identification of any errors, omissions, or areas for further investigation in the records

Version: v1.0 Summer 2023 4 of 6

Task 2: continuous improvement opportunities

Based on your analysis:

- describe 3 opportunities for continuous improvement, such as process improvements or cost savings
- discuss potential technological solutions to reduce any errors in data collection, including the advantages and disadvantages of each suggested solution

(18 marks) 2 hours

Version: v1.0 Summer 2023 5 of 6

T Level Technical Qualification in Science (603/6989/9), OSA Food Sciences, Assignment 4 Assignment brief

Document information

All the material in this document is © NCFE.

'T-LEVELS' is a registered trademark of the Department for Education.

'T Level' is a registered trademark of the Institute for Apprenticeships and Technical Education.

'Institute for Apprenticeships & Technical Education' and logo are registered trademarks of the Institute for Apprenticeships and Technical Education.

Owner: Head of Assessment Design

Version: v1.0 Summer 2023 6 of 6