

FDQ - Qualification Purpose and Structure

Suite overview

These qualifications are designed for learners who are either considering employment or working in a food industry enterprise. They offer learners the opportunity to develop practical skills and knowledge in a wide range of food industry preparation, processing or service techniques. They are designed for delivery and assessment by portfolio of achievement in a learning environment to support progression to further learning.

FDQ number	Qualification title	Qualification approval number (QN) Qualification Wales number	EQF Level	Review date
310-201	FDQ Level 1 Certificate in Food Industry Skills	601/1729/1	2	30 th Apr 2021
310-217	FDQ Level 1 Diploma in Food Industry Skills	601/3403/3 C00/1153/3	2	30 th Jun 2019
310-219	FDQ Level 2 Certificate in Food Industry Skills	601/4596/1 C00/0878/5	3	31 st Dec 2021
310-220	FDQ Level 2 Diploma in Food Industry Skills	601/4597/3	3	31 st Dec 2021

1. FDQ Level 1 Certificate in Food Industry Skills

FDQ number	Qualification title	Qualification number (QN)	EQF Level	Review date
310-201	FDQ Level 1 Certificate in Food Industry Skills	601/1729/1	2	30/04/2021

Purpose overview

This qualification is designed primarily for learners who wish to develop their food skills and understanding to support progression to further learning.

Ofqual purpose B. Prepare for further learning or training and/or develop knowledge and/or skills in a subject area. Sub purpose B1. Prepare for further learning or training: Sub purpose B2. Develop knowledge and/or skills in a subject area

Learners need to be 16 years old or over to take this qualification. Learners do not require any prior qualifications or units or food skills experience to take this qualification. The qualification assesses and recognises achievement within a learning environment.

The qualification covers mandatory practical food skills and knowledge in areas like: mixing, shaping, heating, cooling, finishing and presenting food products. Learners have a large choice of skills in the mandatory group of units, including general areas like hygiene, safety and quality. Learner may choose optional units in employability skills and food industry knowledge to meet their learning and development needs.

See below for: (i) a complete list of units that make up the qualification and their value within the qualification and (ii) the minimum and maximum Credits, Total Qualification Time and Guided Learning Hours.

This qualification could lead to

The qualification will support progression to further learning in:

1. subject areas including;
 - food preparation and processing
 - food science and technology
 - food hygiene and safety
2. particular qualifications including;
 - FDQ L2 Certificate in Food Industry Skills
 - FDQ L2 Certificate in Professional Bakery
 - FDQ L2 Certificate in Professional Butchery
 - L2 Professional Cookery qualifications

- L2 Patisserie and Confectionery qualifications
 - L2 Cake Decoration qualifications
 - L2 Food and Beverage qualifications
3. work-based learning for operative level job roles including;
- food preparation operative
 - food processing and manufacture operative
 - food sales and service support assistant

This qualification is a Certificate requiring achievement of 32 credits, graded at pass/fail. It is primarily designed for learners progressing into supported Level 2 Certificate learning in a college or training centre environment in the subject areas or qualifications listed above. The achievement of this Certificate does not allow sufficient breadth of development of food skills or employability skills to fully support progression into Apprenticeships, but may support other work-based learning. A larger Diploma version of this qualification is available requiring achievement of 46 credits. The Diploma qualification version is primarily designed for learners progressing into Level 2 Diploma learning in subject areas, qualifications and into Apprenticeships.

Qualification support

This qualification has been recognised for entry to further learning or qualifications and has received support from FDQ Approved Centres.

Further Information

Further information can be obtained from our website at: <http://www.fdq.org.uk/our-qualifications/introductory-food-skills/developing-food-industry-skills/>

Or by contacting FDQ Tel: 0113 3970 395 Email: fdq@fdq.org.uk

Rules of Combination (RoC)

	Certificate
Total credits required for qualification	32
Total Qualification Time (TQT)	320 hours
Group A – mandatory food industry skills units	20+ credits
Group B – optional employability skills units	0-8 credits
Group C – optional food industry knowledge units	0-4 credits
Guided Learning Hours Range (min-max)	254-320

Assessment

Assessment of this qualification is by learner portfolio of achievement. This may include learner observation of practical skills, questioning and assignments. The use of reasonable adjustments is permitted. FDQ externally quality assures all centre assessment and internal quality assurance quality and arrangements.

List of units

Unit ref	Unit type	Unit title	Level	Credit	GLH
Group A Mandatory food industry skills units					
T/503/4729	VS	Demonstrate food operations skills in assisting with selling of products	1	4	36
K/503/4730	VS	Demonstrate food operations skills in carrying out hygiene cleaning	1	4	36
M/503/4731	VS	Demonstrate food operations skills in cooling treatments	1	4	40
T/503/4732	VS	Demonstrate food operations skills in dealing with waste	1	3	30
A/503/4733	VS	Demonstrate food operations skills in displaying and presenting products	1	4	37
F/503/4734	VS	Demonstrate food operations skills in finishing products	1	4	40
J/503/4735	VS	Demonstrate food operations skills in forming and shaping	1	4	40
L/503/4736	VS	Demonstrate food operations skills in heat treatments	1	4	40
R/503/4737	VS	Demonstrate food operations skills in maintaining personal hygiene and food safety standards	1	4	37
Y/503/4738	VS	Demonstrate food operations skills in maintaining product quality	1	4	37

Unit ref	Unit type	Unit title	Level	Credit	GLH
D/503/4739	VS	Demonstrate food operations skills in operating safely	1	4	40
R/503/4740	VS	Demonstrate food operations skills in picking and packing orders	1	4	37
Y/503/4741	VS	Demonstrate food operations skills in preparing and maintaining tools and equipment	1	4	40
D/503/4742	VS	Demonstrate food operations skills in producing product packs	1	4	37
H/503/4743	VS	Demonstrate food operations skills in receiving and storing materials	1	4	39
K/503/4744	VS	Demonstrate food operations skills in reporting, recording and retrieving information	1	4	37
M/503/4745	VS	Demonstrate food operations skills in selecting and mixing ingredients	1	4	40
T/503/4746	VS	Demonstrate food operations skills in size reduction and portioning	1	4	39
A/503/4747	VS	Demonstrate food operations skills in working effectively in a team	1	5	38
M/503/4728	VS	Demonstrate food operations skills in assembling products	1	3	30
Group B - Optional employability skills units					
K/505/6503	UK	Principles of learning and work skills in a food business	1	3	24
K/505/6498	UK	Principles of effective communication in a food business	1	2	18
M/505/6521	UK	Principles of time management in a food business	1	2	18
J/505/6508	UK	Principles of personal presentation for a food business	1	2	18

Unit ref	Unit type	Unit title	Level	Credit	GLH
L/505/6526	UK	Principles of workplace conflict in a food business	1	1	9
H/505/6497	UK	Principles of customer care in a food business	1	2	18
F/505/6510	UK	Principles of problem solving in a food business	1	2	18
D/505/6496	UK	Principles of approaches to learning in a food business	1	1	9
M/505/6499	UK	Principles of getting the most out of food business training	1	1	9
L/505/6509	UK	Principles of planning for career progression in a food business	1	1	9
Y/505/6495	UK	Principles of applying for a food business job	1	1	9
H/505/6516	UK	Principles of searching for a food business job	1	2	18
Y/505/6500	UK	Principles of interview skills for a food business job	1	1	9
D/505/6529	UK	Principles of writing Curriculum Vitae for food business job applications	1	2	18
L/505/6512	UK	Principles of rights and responsibilities in the food business workplace	1	2	18
Group C - Optional food industry knowledge units					
J/602/6094	UK	Principles of HACCP awareness	1	1	4
H/503/4774	UK	Principles of food safety awareness in manufacturing	1	1	7
A/503/4778	UK	Principles of the UK Baking Industry	1	1	9
F/503/4779	UK	Principles of the UK Meat and Poultry Industry	1	1	9

FDQ Level 1 Diploma in Food Industry Skills

FDQ number	Qualification title	Qualification approval number (QN) Qualification Wales number	EQF Level	Review date
310-217	FDQ Level 1 Diploma in Food Industry Skills	601/3403/3 C00/1153/3	2	30 th June 2019

The previous version of this qualification was 600/3126/8 it closed for registrations on 30 June 2014 and is closed for certification on the 30 June 2015.

Purpose overview

This qualification is designed primarily for learners who wish to develop their food skills and understanding to support progression to further learning.

Ofqual purpose B. Prepare for further learning or training and/or develop knowledge and/or skills in a subject area. Sub purpose B1. Prepare for further learning or training: Sub purpose B2. Develop knowledge and/or skills in a subject area

Learners need to be 16 years old or over to take this qualification. Learners do not require any prior qualifications or units or food skills experience to take this qualification. The qualification assesses and recognises achievement within a learning environment.

The qualification covers mandatory practical food skills and knowledge in areas like: mixing, shaping, heating, cooling, finishing and presenting food products. Learners have a large choice of skills in the mandatory group of units, including general areas like hygiene, safety and quality. Learner may choose optional units in employability skills and food industry knowledge to meet their learning and development needs.

See below for: (i) a complete list of units that make up the qualification and their value within the qualification and (ii) the minimum and maximum Credits, Total Qualification Time and Guided Learning Hours.

This qualification could lead to

The qualification will support progression to further learning in:

1. subject areas including;
 - food preparation and processing
 - food science and technology
 - food hygiene and safety
2. particular qualifications including;
 - FDQ L2 Diploma in Food Industry Skills
 - FDQ L2 Diploma in Professional Bakery
 - FDQ L2 Diploma in Professional Butchery
 - L2 Professional Cookery qualifications
 - L2 Patisserie and Confectionery qualifications
 - L2 Cake Decoration qualifications
 - L2 Food and Beverage qualifications
3. Apprenticeships (Intermediate/Level 2) including;
 - Food and Drink Apprenticeship Frameworks (England and Wales)
 - Food and Drink Modern Apprenticeships (Scotland)
 - Food and Drink Apprenticeship Framework (N. Ireland)

Proficiency qualifications or SVQs are the main qualifications within these frameworks relating to operative level job roles including;

- Food processing control operative
- Food preparation operative
- Food sales and service assistant
- Quality assurance operative

This qualification is a Diploma requiring achievement of 46 credits, graded at pass/fail. It is primarily designed for learners progressing into Level 2 Diploma learning in subject areas, qualifications and into Apprenticeships listed above. The achievement of this Diploma allows sufficient breadth of development of food skills and employability skills to fully support progression into Apprenticeship. A smaller Certificate version of this qualification is available requiring achievement of 32 credits. The Certificate qualification version is primarily designed for learners progressing into supported Level 2 Certificate learning in a college or training centre environment in subject areas or qualifications.

Qualification support

This qualification has been recognised for entry to further learning, qualifications or apprenticeships and has received support from FDQ Approved Centres.

Further Information

Further information can be obtained from our website at: <http://www.fdq.org.uk/our-qualifications/introductory-food-skills/developing-food-industry-skills/>

Or by contacting FDQ Tel: 0113 3970 395 Email: fdq@fdq.org.uk

Rules of Combination (RoC)

Diploma	
Total credits required for qualification	46
Total Qualification Time (TQT)	460 hours
Group A – mandatory food industry skills units	33+ credits
Group B – optional employability skills units	0-10 credits
Group C – optional food industry knowledge units	0-3 credits
Guided Learning Hours Range (min-max)	398-455

Assessment

Assessment of this qualification is by learner portfolio of achievement. This may include learner observation of practical skills, questioning and assignments. The use of reasonable adjustments is permitted. FDQ externally quality assures all centre assessment and internal quality assurance quality and arrangements.

List of units

Unit ref	Unit type	Unit title	Level	Credit	GLH
Group A Mandatory food industry skills units					
D/506/3884	VS	Demonstrate food industry skills in assisting with selling of products	1	4	36
H/506/3885	VS	Demonstrate food industry skills in carrying out hygiene cleaning	1	4	36
M/506/3890	VS	Demonstrate food industry skills in cooling treatments	1	4	40

Unit ref	Unit type	Unit title	Level	Credit	GLH
A/506/3889	VS	Demonstrate food industry skills in dealing with waste	1	3	30
T/506/3888	VS	Demonstrate food industry skills in displaying and presenting products	1	4	37
T/506/3891	VS	Demonstrate food industry skills in finishing products	1	4	40
A/506/3892	VS	Demonstrate food industry skills in forming and shaping	1	4	40
F/506/3893	VS	Demonstrate food industry skills in heat treatments	1	4	40
J/506/3894	VS	Demonstrate food industry skills in maintaining personal hygiene and food safety standards	1	4	37
L/506/3895	VS	Demonstrate food industry skills in maintaining product quality	1	4	37
R/506/3896	VS	Demonstrate food industry skills in operating safely	1	4	40
Y/506/3897	VS	Demonstrate food industry skills in picking and packing orders	1	4	37
D/506/3898	VS	Demonstrate food industry skills in preparing and maintaining tools and equipment	1	4	40
H/506/3899	VS	Demonstrate food industry skills in producing product packs	1	4	37
L/506/3900	VS	Demonstrate food industry skills in receiving and storing materials	1	4	39
R/506/3901	VS	Demonstrate food industry skills in reporting, recording and retrieving information	1	4	37
Y/506/3902	VS	Demonstrate food industry skills in selecting and mixing ingredients	1	4	40

Unit ref	Unit type	Unit title	Level	Credit	GLH
D/506/3903	VS	Demonstrate food industry skills in size reduction and portioning	1	4	39
H/506/3904	VS	Demonstrate food industry skills in working effectively in a team	1	5	38
K/506/3905	VS	Demonstrate food industry skills in assembling products	1	3	30

Group B - Optional employability skills units

K/505/6503	UK	Principles of learning and work skills in a food business	1	3	24
K/505/6498	UK	Principles of effective communication in a food business	1	2	18
M/505/6521	UK	Principles of time management in a food business	1	2	18
J/505/6508	UK	Principles of personal presentation for a food business	1	2	18
L/505/6526	UK	Principles of workplace conflict in a food business	1	1	9
H/505/6497	UK	Principles of customer care in a food business	1	2	18
F/505/6510	UK	Principles of problem solving in a food business	1	2	18
D/505/6496	UK	Principles of approaches to learning in a food business	1	1	9
M/505/6499	UK	Principles of getting the most out of food business training	1	1	9
L/505/6509	UK	Principles of planning for career progression in a food business	1	1	9
Y/505/6495	UK	Principles of applying for a food business job	1	1	9
H/505/6516	UK	Principles of searching for a food business job	1	2	18

Unit ref	Unit type	Unit title	Level	Credit	GLH
Y/505/6500	UK	Principles of interview skills for a food business job	1	1	9
D/505/6529	UK	Principles of writing Curriculum Vitae for food business job applications	1	2	18
L/505/6512	UK	Principles of rights and responsibilities in the food business workplace	1	2	18
Group C - Optional food industry knowledge units					
J/602/6094	UK	Principles of HACCP awareness	1	1	4
H/503/4774	UK	Principles of food safety awareness in manufacturing	1	1	7
A/503/4778	UK	Principles of the UK baking industry	1	1	9
F/503/4779	UK	Principles of the UK meat and poultry industry	1	1	9
T/506/3504	UK	Principles of the UK catering industry	1	1	9

1.3 FDQ Level 2 Certificate in Food Industry Skills

FDQ number	Qualification title	Qualification approval number (QN) Qualification Wales number	EQF Level	Review date
310-219	FDQ Level 2 Certificate in Food Industry Skills	601/4596/1 C00/0878/5	3	31 st Dec 2021

Purpose overview

This qualification is designed primarily for learners who wish to develop their food skills and understanding to support progression to further learning.

Ofqual purpose B. Prepare for further learning or training and/or develop knowledge and/or skills in a subject area. Sub purpose B1. Prepare for further learning or training: Sub purpose B2. Develop knowledge and/or skills in a subject area

Learners need to be 16 years old or over to take this qualification. Learners do not require any prior qualifications or units or food skills experience to take this qualification. The qualification assesses and recognises achievement within a learning environment.

The qualification covers mandatory practical food skills and knowledge in areas like: mixing, shaping, heating, cooling, finishing and presenting food products. Learners have a large choice of skills in the mandatory group of units, including general areas like hygiene, safety and quality. Learner may choose optional units in employability and enterprise skills and food industry knowledge to meet their learning and development needs. The complete list of available units is set out below.

See below for: (i) a complete list of units that make up the qualification and their value within the qualification and (ii) the minimum and maximum Credits, Total Qualification Time and Guided Learning Hours.

This qualification could lead to

This qualification will support progression to further learning in:

1. subject areas including;
 - food preparation and processing

- food science and technology
 - food hygiene and safety
2. particular qualifications including;
 - FDQ L3 Certificate in Professional Bakery
 - FDQ L3 Certificate in Professional Butchery
 - L3 Professional Cookery qualifications
 - L3 Patisserie and Confectionery qualifications
 - L3 Cake Decoration qualifications
 - L3 Food and Beverage qualifications
 3. work-based learning for controller/technical level roles including;
 - food preparation controller/technician
 - food processing and manufacture controller/technician
 - food sales and service controller
 - quality assurance technician

This qualification is a Certificate requiring achievement of 25 credits, graded at pass/fail. This Certificate is primarily designed for learners progressing into supported Level 3 Certificate learning in a college or training centre environment in the subject areas or qualifications listed above. The achievement of this Certificate does not allow sufficient breadth of development of food skills or employability and enterprise skills to fully support progression into Apprenticeships, but may support other work-based learning. A larger Diploma version of this qualification is available requiring achievement of 40 credits. The Diploma qualification version is primarily designed for learners progressing into Level 3 Diploma learning in subject areas, qualifications and into Apprenticeships.

Qualification support

This qualification has been recognised for entry to further learning or qualifications and has received support from FDQ Approved Centres including Further Education Colleges and Independent Training providers.

Further Information

Further information can be obtained from our website at: <http://www.fdq.org.uk/our-qualifications/introductory-food-skills/developing-food-industry-skills/>

Or by contacting FDQ Tel: 0113 3970 395 Email: fdq@fdq.org.uk

Rules of Combination (RoC)

Certificate	
Total credits required for qualification	25
Total Qualification Time (TQT)	250 hours
Group A – mandatory food industry skills units	15+ credits
Group B – optional employability and enterprise units	0-6 credits
Group C – optional food industry knowledge units	0-4 credits
Guided Learning Hours Range (min-max)	206-225

Assessment

Assessment of this qualification is by learner portfolio of achievement. This may include learner observation of practical skills, questioning and assignments. The use of reasonable adjustments is permitted. FDQ externally quality assures all centre assessment and internal quality assurance quality and arrangements.

List of units

Unit ref	Unit type	Unit title	Level	Credit	GLH
Group A Mandatory food industry skills units					
L/506/7199	VS	Demonstrate food industry skills in setting up and closing down operations	2	3	27
R/506/7205	VS	Demonstrate food industry skills in working effectively in a team	2	3	27
F/506/7166	VS	Demonstrate food industry skills in maintaining food safety and cleanliness standards	2	3	27
J/506/7167	VS	Demonstrate food industry skills in maintaining health and safety standards	2	3	27

Unit ref	Unit type	Unit title	Level	Credit	GLH
J/506/7203	VS	Demonstrate food industry skills in washing and drying operations	2	3	27
T/506/7195	VS	Demonstrate food industry skills in receiving and storing materials	2	3	27
A/506/7196	VS	Demonstrate food industry skills in selecting and preparing materials	2	3	27
L/506/7204	VS	Demonstrate food industry skills in weighing and mixing ingredients	2	3	27
T/506/7200	VS	Demonstrate food industry skills in size reduction and portioning	2	3	27
J/506/7198	VS	Demonstrate food industry skills in separation operations	2	3	27
H/506/7158	VS	Demonstrate food industry skills in forming and shaping	2	3	27
R/506/7155	VS	Demonstrate food industry skills in cooling operations	2	3	27
D/506/7160	VS	Demonstrate food industry skills in heat treatment operations	2	3	27
D/506/7157	VS	Demonstrate food industry skills in finishing products	2	3	27
R/506/7186	VS	Demonstrate food industry skills in preparing sauces and marinades	2	3	27
T/506/7178	VS	Demonstrate food industry skills in preparing fillings and toppings	2	3	27
J/506/7153	VS	Demonstrate food industry skills in assembling products	2	2	18
H/506/7189	VS	Demonstrate food industry skills in processing food service products	2	2	18
F/506/7152	VS	Demonstrate food industry skills in baking food service products	2	2	18
A/506/7201	VS	Demonstrate food industry skills in slicing operations	2	2	18

Unit ref	Unit type	Unit title	Level	Credit	GLH
L/506/7168	VS	Demonstrate food industry skills in packaging operations	2	2	18
R/506/7169	VS	Demonstrate food industry skills in picking and packing orders	2	2	18
F/506/7197	VS	Demonstrate food industry skills in selling operations	2	3	27
Y/506/7190	VS	Demonstrate food industry skills in product display	2	3	27
Y/506/7156	VS	Demonstrate food industry skills in counter/take-away service operations	2	3	27
F/506/7202	VS	Demonstrate food industry skills in table/tray service operations	2	3	27
L/506/7154	VS	Demonstrate food industry skills in bar service operations	2	3	27
Group B - Optional employability and enterprise units					
T/504/3981	UK	Principles of developing a food business idea	2	1	8
H/504/3989	UK	Principles of keeping financial records in food business	2	2	17
T/504/3995	UK	Principles of preparing a plan for food business	2	1	9
L/504/3985	UK	Principles of deciding on a food business location	2	2	14
M/504/3994	UK	Principles of planning the marketing of food business products or services	2	2	16
K/504/3993	UK	Principles of making food business presentations	2	1	8
K/505/6503	UK	Principles of learning and work skills in a food business	1	3	24
L/505/6526	UK	Principles of workplace conflict in a food business	1	1	9

Unit ref	Unit type	Unit title	Level	Credit	GLH
L/505/6509	UK	Principles of planning for career progression in a food business	1	1	9
Y/505/6495	UK	Principles of applying for a food business job	1	1	9
H/505/6516	UK	Principles of searching for a food business job	1	2	18
Y/505/6500	UK	Principles of interview skills for a food business job	1	1	9
D/505/6529	UK	Principles of writing Curriculum Vitae for food business job applications	1	2	18
L/505/6512	UK	Principles of rights and responsibilities in the food business workplace	1	2	18
Group C - Optional food industry knowledge units					
L/502/7432	UK	Principles of product quality and improvements in food operations	2	2	11
K/502/0181	UK	The principles of food safety for manufacturing	2	1	9
A/601/2631	UK	Principles of HACCP based food safety systems	2	1	8
R/502/7433	UK	Principles of using and storing materials in food operations	2	1	7
Y/502/7434	UK	Principles of packing and labelling in food operations	2	2	13
D/502/7435	UK	Principles of clean in place (CIP) in food operations	2	1	8
K/502/7437	UK	Principles of sharpening, maintaining and selecting tools and equipment in food operations	2	2	11
H/502/7436	UK	Principles of food processing operations	2	1	7
Y/506/7206	UK	Principles of food service operations	2	1	7

1.4 FDQ Level 2 Diploma in Food Industry Skills

FDQ number	Qualification title	Qualification approval number (QN)	EQF Level	Review date
310-220	FDQ Level 2 Diploma in Food Industry Skills	601/4597/3	3	31 st Dec 2021

Purpose overview

This qualification is designed primarily for learners who wish to develop their food skills and understanding to support progression to further learning.

Ofqual purpose B. Prepare for further learning or training and/or develop knowledge and/or skills in a subject area.

Sub purpose B1. Prepare for further learning or training: Sub purpose B2. Develop knowledge and/or skills in a subject area

Learners need to be 16 years old or over to take this qualification. Learners do not require any prior qualifications or units or food skills experience to take this qualification. The qualification assesses and recognises achievement within a learning environment.

The qualification covers mandatory practical food skills and knowledge in areas like: mixing, shaping, heating, cooling, finishing and presenting food products. Learners have a large choice of skills in the mandatory group of units, including general areas like hygiene, safety and quality. Learner may choose optional units in employability and enterprise skills and food industry knowledge to meet their learning and development needs. The complete list of available units is set out below.

This qualification could lead to

The qualification will support progression to further learning in:

1. subject areas including;
 - food preparation and processing
 - food science and technology
 - food hygiene and safety
2. particular qualifications including;

- FDQ L3 Diploma in Professional Bakery
 - FDQ L3 Diploma in Professional Butchery
 - FDQ L3 Diploma in Food Technology
 - L3 Professional Cookery qualifications
 - L3 Patisserie and Confectionery qualifications
 - L3 Cake Decoration qualifications
 - L3 Food and Beverage qualifications
3. Apprenticeships (Advanced/Level 3) including;
- Food and Drink Apprenticeship Frameworks (England and Wales)
 - Food and Drink Modern Apprenticeships (Scotland)
 - Food and Drink Apprenticeship Framework (N. Ireland)
- Proficiency qualifications or SVQs are the main qualifications within these frameworks relating to controller/technician level roles including;
- food preparation controller/technician
 - food processing and manufacture controller/technician
 - food sales and service controller
 - quality assurance technician

This qualification is a Diploma requiring achievement of 40 credits. It is primarily designed for learners progressing into Level 3 Diploma learning in subject areas, qualifications and into Apprenticeships listed above. The achievement of this Diploma allows sufficient breadth of development of food skills and employability and enterprise skills to fully support progression into Apprenticeship. A smaller Certificate version of this qualification is available requiring achievement of 25 credits. The Certificate qualification version is primarily designed for learners progressing into supported Level 3 Certificate learning in a college or training centre environment in subject areas or qualifications and work-based learning.

Qualification support

This qualification has been recognised for entry to further learning, qualifications and apprenticeships and has received support from FDQ Approved Centres including Further Education Colleges and Independent Training providers.

Further Information

Further information can be obtained from our website at: <http://www.fdq.org.uk/our-qualifications/introductory-food-skills/developing-food-industry-skills/>

Or by contacting FDQ Tel: 0113 3970 395 Email: fdq@fdq.org.uk

Rules of Combination (RoC)

Diploma	
Total credits required for qualification	40
Total Qualification Time (TQT)	400 hours
Group A – mandatory food industry skills units	25+ credits
Group B – optional employability and enterprise units	0-9 credits
Group C – optional food industry knowledge units	0-6 credits
Guided Learning Hours Range (min-max)	330-360

Assessment

Assessment of this qualification is by learner portfolio of achievement. This may include learner observation of practical skills, questioning and assignments. The use of reasonable adjustments is permitted. FDQ externally quality assures all centre assessment and internal quality assurance quality and arrangements.

List of units

Unit ref	Unit type	Unit title	Level	Credit	GLH
Group A Mandatory food industry skills units					
L/506/7199	VS	Demonstrate food industry skills in setting up and closing down operations	2	3	27
R/506/7205	VS	Demonstrate food industry skills in working effectively in a team	2	3	27
F/506/7166	VS	Demonstrate food industry skills in maintaining food safety and cleanliness standards	2	3	27
J/506/7167	VS	Demonstrate food industry skills in maintaining health and safety standards	2	3	27
J/506/7203	VS	Demonstrate food industry skills in washing and drying operations	2	3	27

Unit ref	Unit type	Unit title	Level	Credit	GLH
T/506/7195	VS	Demonstrate food industry skills in receiving and storing materials	2	3	27
A/506/7196	VS	Demonstrate food industry skills in selecting and preparing materials	2	3	27
L/506/7204	VS	Demonstrate food industry skills in weighing and mixing ingredients	2	3	27
T/506/7200	VS	Demonstrate food industry skills in size reduction and portioning	2	3	27
J/506/7198	VS	Demonstrate food industry skills in separation operations	2	3	27
H/506/7158	VS	Demonstrate food industry skills in forming and shaping	2	3	27
R/506/7155	VS	Demonstrate food industry skills in cooling operations	2	3	27
D/506/7160	VS	Demonstrate food industry skills in heat treatment operations	2	3	27
D/506/7157	VS	Demonstrate food industry skills in finishing products	2	3	27
R/506/7186	VS	Demonstrate food industry skills in preparing sauces and marinades	2	3	27
T/506/7178	VS	Demonstrate food industry skills in preparing fillings and toppings	2	3	27
J/506/7153	VS	Demonstrate food industry skills in assembling products	2	2	18
H/506/7189	VS	Demonstrate food industry skills in processing food service products	2	2	18
F/506/7152	VS	Demonstrate food industry skills in baking food service products	2	2	18
A/506/7201	VS	Demonstrate food industry skills in slicing operations	2	2	18
L/506/7168	VS	Demonstrate food industry skills in packaging operations	2	2	18

Unit ref	Unit type	Unit title	Level	Credit	GLH
R/506/7169	VS	Demonstrate food industry skills in picking and packing orders	2	2	18
F/506/7197	VS	Demonstrate food industry skills in selling operations	2	3	27
Y/506/7190	VS	Demonstrate food industry skills in product display	2	3	27
Y/506/7156	VS	Demonstrate food industry skills in counter/take-away service operations	2	3	27
F/506/7202	VS	Demonstrate food industry skills in table/tray service operations	2	3	27
L/506/7154	VS	Demonstrate food industry skills in bar service operations	2	3	27

Group B - Optional employability and enterprise units

T/504/3981	UK	Principles of developing a food business idea	2	1	8
H/504/3989	UK	Principles of keeping financial records in food business	2	2	17
T/504/3995	UK	Principles of preparing a plan for food business	2	1	9
L/504/3985	UK	Principles of deciding on a food business location	2	2	14
M/504/3994	UK	Principles of planning the marketing of food business products or services	2	2	16
K/504/3993	UK	Principles of making food business presentations	2	1	8
K/505/6503	UK	Principles of learning and work skills in a food business	1	3	24
L/505/6526	UK	Principles of workplace conflict in a food business	1	1	9
L/505/6509	UK	Principles of planning for career progression in a food business	1	1	9

Unit ref	Unit type	Unit title	Level	Credit	GLH
Y/505/6495	UK	Principles of applying for a food business job	1	1	9
H/505/6516	UK	Principles of searching for a food business job	1	2	18
Y/505/6500	UK	Principles of interview skills for a food business job	1	1	9
D/505/6529	UK	Principles of writing Curriculum Vitae for food business job applications	1	2	18
L/505/6512	UK	Principles of rights and responsibilities in the food business workplace	1	2	18
Group C - Optional food industry knowledge units					
L/502/7432	UK	Principles of product quality and improvements in food operations	2	2	11
K/502/0181	UK	The principles of food safety for manufacturing	2	1	9
A/601/2631	UK	Principles of HACCP based food safety systems	2	1	8
R/502/7433	UK	Principles of using and storing materials in food operations	2	1	7
Y/502/7434	UK	Principles of packing and labelling in food operations	2	2	13
D/502/7435	UK	Principles of clean in place (CIP) in food operations	2	1	8
K/502/7437	UK	Principles of sharpening, maintaining and selecting tools and equipment in food operations	2	2	11
H/502/7436	UK	Principles of food processing operations	2	1	7
Y/506/7206	UK	Principles of food service operations	2	1	7