

## FDQ - Qualification Specification

FDQ number	Qualification title	Qualifications Wales number	EQF Level	Review date
328-334	FDQ Level 2 Diploma for Proficiency in Brewing Industry Skills (Wales)	C00/4687/8	3	31/03/2027

### Qualification Purpose

This qualification is designed to develop the skills and knowledge of workers in the brewing sector. The qualification includes a wide range of units providing learners with the opportunity to demonstrate occupational competence in a variety of sector job roles including:

- Brewing operative
- Brewing packaging and distribution operative
- Brewing service/sales operative
- Brewing quality assurance operative

This is a regulated qualification. The qualification meets *Purpose D. Confirm occupational competence and/or 'licence to practise'*. *Sub purpose D1. Confirm competence in an occupational role to the standards required.*

To take this qualification, learners must be at least 16 years old. They do not require any prior qualifications or brewing experience to take this qualification. The qualification assesses and recognises achievement within the workplace.

The qualification includes skills and knowledge associated with safe operating practices, the maintenance of food and drink safety and environmental safety. Learners will choose optional units to match their job roles and learning and development needs. These include areas such as controlling fermentation, controlling yeast cropping & storage and principles of centrifugation in brewing. See the list of units that make up the qualification and their credit value within the qualification (at the end of this specification).

## This qualification could lead to

The qualification will support progression to further learning in:

1. Subject areas including;
  - food and drink preparation and processing
  - brewing science and technology
  - food and drink safety and quality compliance
  - management or team leading in a food and drink environment
  
2. Qualifications including;
  - FDQ L3 Diploma for Proficiency in Food Industry Technical Management (Wales)
  - FDQ L3 Award in Food Safety Supervision for the Food Industry
  - FDQ L3 Award in HACCP for Food Manufacturing
  
3. This qualification may support employment in/into technician or operative level roles including;
  - Brewery technician
  - Packaging and distribution technician/operative
  - Service/sales operative
  - Quality assurance technician/operative

## Qualification support

This qualification has been designed and developed with the support of the Food and Drink Training and Education Council.

## Further Information

Further information can be obtained from our website at: <http://www.fdq.org.uk>

Or by contacting FDQ:

Tel: 0113 859 1266

Email: [fdq@fdq.org.uk](mailto:fdq@fdq.org.uk)

## Assessment

Assessment evidence should be collected and presented in a portfolio of evidence.

Methods of assessment must be appropriate to the learning outcome.

Assessor observations should be used to assess competence over time and where appropriate/necessary supplemented by video recordings, witness testimony, work-related questioning, workplace documentation, photographic evidence and professional discussion. Knowledge and understanding should be assessed using questioning, assignments and/or professional discussion.

Assessment requirements are set out in individual units of assessment (see exemplar *P/101/0002 Control fermentation in brewing*).

FDQ has in place a quality system comprising policies and procedures to ensure its qualifications are effectively developed and delivered and that they remain fit for purpose. FDQ externally quality assures all centre assessment and internal quality assurance arrangements.

## Achievement

The qualification outcome is either pass or fail.

## Rules of Combination (RoC)

To achieve the FDQ Level 2 Diploma for Proficiency in Brewing Industry Skills (Wales) learners must achieve 37 credits and must meet the rules of combination. This is the minimum requirement for the qualification, additional credits may be taken if applicable.

FDQ Level 2 Diploma for Proficiency in Brewing Industry Skills (Wales)	
Total Qualification Time (TQT)	370 hours
Guided Learning Hours	209 hours
Group A – Brewing skills	
	22 Credits
Group B – Brewing knowledge	
	7 Credits
In addition to the 29 credits listed above a further 8 credits must be taken from Group A or Group B.	8 Credits
Minimum credits required	37 credits

## List of units

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
Group A Brewing Skills					
P/101/0001	OC	Control transfer of liquid into a tank in brewing	2	5	18
P/101/0002	OC	Control fermentation in brewing	2	4	16

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
P/101/0003	OC	Control yeast cropping and storage in brewing	3	4	16
P/101/0004	OC	Control yeast selection, treatment and pitching in brewing	3	4	18
B/101/0017	OC	Control temperature reduction in food and drink operations	2	7	46
B/101/0041	OC	Control separation in food and drink operations	2	5	30
B/101/0010	OC	Operate central control systems in food and drink operations	2	4	21
C/101/0016	OC	Monitor and maintain storage systems and procedures in food and drink operations	3	4	20
B/101/0042	OC	Control packaging in food and drink operations	2	5	29
B/101/0043	OC	Control bottling in food and drink operations	2	5	29
P/101/0005	OC	Control kegging in brewing	2	5	20
D/101/0002	OC	Contribute to the maintenance of plant and equipment in food and drink operations	2	6	50
D/101/0033	OC	Carry out disinfection in food and drink operations	2	4	23

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
D/101/0019	OC	Produce product packs in food and drink operations	2	6	35
B/101/0038	OC	Contribute to environmental safety in food manufacture	2	4	16
D/101/0004	OC	Carry out hygiene cleaning in food and drink operations	2	6	51
D/101/0003	OC	Lift and handle materials in food manufacture	2	4	25
D/101/0023	OC	Monitor food hygiene standards using rapid test methods in food and drink operations	2	5	31
D/101/0012	OC	Contribute to maintaining stock security and minimising losses in food and drink operations	2	4	24
D/101/0013	OC	Control effluent treatment in food and drink operations	2	7	53
B/101/0040	OC	Contribute to the effectiveness of food and drink retail operations	2	4	21
C/101/0004	OC	Sell food and drink products in a retail environment	2	5	34
C/101/0005	OC	Display food and drink products in a food retail environment	2	5	33

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
D/101/0034	OC	Interpret and communicate information and data in food and drink operations	3	6	32
B/101/0044	OC	Report and record basic information in food and drink operations	2	2	10
B/101/0006	OC	Carry out product changeovers in food and drink operations	2	4	27
B/101/0007	OC	Contribute to problem diagnosis in food and drink operations	2	4	25
B/101/0008	OC	Contribute to problem resolution in food and drink operations	2	5	31
D/101/0025	OC	Carry out sampling in food and drink operations	3	5	34
D/101/0026	OC	Organise and improve work activities in food operations	2	6	27
D/101/0027	OC	Contribute to the application of improvement techniques in food operations	2	6	30
D/101/0028	OC	Contribute to sustainable practice in a food environment	2	4	17
A/101/0007	OC	Work effectively with others in food and drink operations	2	4	33

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
A/101/0003	OC	Maintain product quality in food and drink operations	2	4	16
A/101/0001	OC	Maintain workplace food safety standards in food and drink operations	2	4	36
A/101/0002	OC	Work safely in food manufacture	2	4	22
A/101/0004	OC	Contribute to continuous improvement in food operations	2	5	26
A/101/0006	OC	Clean in place (CIP) plant and equipment in food and drink operations	2	7	44
A/101/0005	OC	Carry out task hand over procedures in food and drink operations	2	3	17
<b>Group B Brewing knowledge</b>					
J/601/5211	UK	Principles of packaging processes in brewing	3	2	12
L/601/5212	UK	Principles of packaging in brewing	2	3	8
T/601/5205	UK	Principles of the brewing industry and beer production	2	2	11
F/601/5207	UK	Principles of using raw materials in brewing	2	2	8
J/601/5208	UK	Principles of brewhouse processes in brewing	2	2	7



Unit Ref	Unit type	Unit Title	Level	Credit	GLH
F/601/5210	UK	Principles of fermentation in brewing	2	3	8
L/601/5209	UK	Principles of conditioning and filtration in brewing	2	2	7
A/601/5206	UK	Principles of marketing beer	2	1	4
A/601/2953	UK	Principles of improvement in food operations	3	3	16
F/601/2954	UK	Principles of continuous improvement techniques (Kaizen) in food operations	3	3	15
L/601/2701	UK	Principles of sustainability in food operations	3	4	34
R/601/5213	UK	Principles of centrifugation in brewing	2	2	16
Y/601/5214	UK	Principles of working in explosion rated areas in brewing	2	1	8
D/601/5215	UK	Principles of fruit harvesting, storage and crushing in cider making	2	2	16
H/601/5216	UK	Principles of valves and pumps in food manufacture	2	2	16
K/601/5217	UK	Principles of plate heat exchangers in food manufacture	2	2	16
M/601/5218	UK	Principles of instrumentation and control systems in brewing	2	2	16

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
T/601/5219	UK	Principles of filtration in brewing	2	2	16
K/601/5220	UK	Principles of extractions and distillation	2	2	16
M/601/5221	UK	Principles of evaporation in brewing	2	1	8
T/601/5222	UK	Principles of cider maturation and blending	2	1	9
A/601/5223	UK	Principles of cream liqueur production	2	1	8
F/601/5224	UK	Principles of juice storage and cider fermentation	2	3	24

## Exemplar unit of assessment

<b>Title</b>	Control fermentation in brewing				
<b>FDQ unit reference</b>	P/101/0002				
<b>Level</b>	2	<b>Credit value</b>	4	<b>GLH</b>	16
<b>Learning outcomes</b>		<b>Assessment criteria</b>			
<b>The learner will:</b>		<b>The learner can:</b>			
1. Monitor and control fermentation		1.1 Control fermentation process according to organisational standard operating procedures 1.2 Check the product specifications 1.3 Measure, analyse and interpret fermentation process and quality data according to organisational standard operating procedure 1.4 Make sure that the materials and services required by fermentation equipment are available 1.5 Identify non-conformance to fermentation process and product 1.6 Take action in response to operating problems within the limits of own responsibility.			
2. Take action once fermentation is complete		2.1 Make sure that the materials and services required by equipment are available 2.2 Start up equipment according to organisational standard operating procedures 2.3 Achieve required output to correct specification 2.4 Take action in response to operating problems within the limits of your responsibility			

	<p>2.5 Maintain communication with team members and the team leader</p> <p>2.6 Fill in records and/or checklists for this stage of the process.</p>
<p>3. Know about the requirements for controlling processes</p>	<p>3.1 State the purpose and importance of the process</p> <p>3.2 Describe how to obtain the necessary resources for the process</p> <p>3.3 State what recording, reporting and communication is needed during processing</p> <p>3.4 Outline the importance of communication during process control</p> <p>3.5 Describe how to follow work instructions and why it is important to do so</p> <p>3.6 State the limits of your own authority and competence and the importance of working within them</p> <p>3.7 Outline when and how to seek help.</p>
<p>4. Know how to prepare control processes</p>	<p>4.1 State types and quantity of materials to use</p> <p>4.2 State what equipment and tools to use and their correct condition</p> <p>4.3 Outline how to obtain and interpret the relevant process or ingredient specification</p> <p>4.4 Describe what action to take when the process specification is not met</p> <p>4.5 Describe how to carry out the necessary pre- start checks and why it is important to do so</p>

	4.6 Describe how to follow the start-up procedures for the process and why it is important to do so.
5. Know how to carry out process control procedures	<p>5.1 Explain the importance of following the relevant process control procedures and the importance of this</p> <p>5.2 Outline different ways to carry out the process</p> <p>5.3 Describe how to operate, regulate and shut down the relevant equipment</p> <p>5.4 Describe how to carry out the process in an efficient manner and why it is important to do so</p> <p>5.5 List the common sources of contamination during processing and how to avoid these and describe what might happen if this is not done</p> <p>5.6 Outline the consequences of contamination in processing.</p>
6. Know how to complete process control procedures	<p>6.1 Describe how to deal with items that can be recycled or re-worked</p> <p>6.2 Describe how to dispose of waste and why it is important to do so</p> <p>6.3 State how to make equipment ready for future use.</p>
<b>Purpose and assessment overview</b>	
Unit purpose and aim(s)	The aim of the unit is to assess skills and understanding aligned with National Occupational Standards.

<p>Assessment requirements and guidance</p>	<p>The relevant FDQ Qualification Handbook sets out the assessment and quality assurance requirements for this unit.</p> <p>The learner must demonstrate their skills and understanding to meet all learning outcomes.</p>
<p><b>Additional information about this unit</b></p>	
<p>Details of the relationship between the unit and relevant national occupational standards or other professional standards or curricula</p>	<p>This unit of assessment relates to National Occupational Standards:</p> <ul style="list-style-type: none"> <li>• IMPBW106 Control fermentation in brewing</li> </ul>
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