

FDQ - Qualification Specification

FDQ number	Qualification title	Qualifications Wales number	EQF Level	Review date
325-333	FDQ Level 2 Diploma for Proficiency in Seafood Industry Skills (Wales)	C00/4683/1	3	31/03/2027

Qualification Purpose

This qualification is designed to develop the skills and knowledge of workers in the seafood 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:

- Fishmonger
- Fish/shellfish processing operative
- Fish and shellfish sales counter assistant

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 food skills experience to take this qualification. The qualification assesses and recognises achievement within the workplace.

The qualification includes mandatory skills and knowledge associated with safe operating practices, the maintenance of food safety and the principles of HACCP based food safety systems. Learners will choose optional units to match their job roles and learning and development needs. These include areas such as processing fish/shellfish for retail sale, control the fish or shellfish smoking process, contribute to the environmental safety in food manufacture, wrapping and packaging, retail operations and maintaining quality.

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;
 - Fish/shellfish preparation and processing
 - Fish/shellfish sustainability
 - Food safety and quality compliance
 - Management or team leading in a food environment

2. Qualifications including;
 - FDQ L3 Diploma for Proficiency in Seafood Industry Skills (Wales)
 - 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 supervisor level roles including;
 - Fishmonger or specialist operations technician (fish and shellfish)
 - Fish/shellfish processing and manufacture controller/technician
 - Fish/shellfish packaging and distribution technician
 - Food service/sales controller
 - Fish/shellfish production quality assurance technician

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

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 *A/101/0004 Contribute to continuous improvement in food operations*).

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 Seafood Industry Skills (Wales) learners must achieve 37 credits and meet the rules of combination. This is the minimum requirement for the qualification, additional credits may be taken if applicable.

Credits must be taken from Groups A, B and D; credits from Group C are optional and may be taken but are not required for the qualification.

FDQ Level 2 Diploma for Proficiency in Seafood Industry Skills (Wales)

Total Qualification Time (TQT)	370 hours
Guided Learning Hours (GLH)	227 hours
Group A – Safety	5 credits which must include HACCP unit (Y/650/2607)
Group B – Seafood	8 credits
Group D – Underpinning knowledge	4 credits
In addition to the 17 credits listed above a further 20 credits must be taken from Group A, B, C or D.	20 credits
Minimum credits required	37 credits

List of units

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
Group A - Safety					
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
Y/650/2607	UK	Principles of HACCP based food safety systems	2	1	8
Group B - Seafood					
N/101/0001	OC	Fillet fish by hand	2	5	20
N/101/0002	OC	Process fish by hand	2	5	24
N/101/0003	OC	Grade fish or shellfish by hand	2	5	23
N/101/0004	OC	Intake fish or shellfish	2	4	25
N/101/0005	OC	Control fish or shellfish defrosting	2	2	9
N/101/0006	OC	Shuck bivalves by hand	2	4	17
N/101/0007	OC	Pack and ice fish or shellfish	2	3	15
N/101/0008	OC	Grade fish or shellfish by machine	2	6	33
N/101/0009	OC	Control the fish or shellfish brining process	2	4	21

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
N/101/0010	OC	Control the dry curing of fish or shellfish	2	5	21
N/101/0011	OC	Control the fish or shellfish smoking process	2	5	23
N/101/0012	OC	Control the fish or shellfish marinating process	2	5	24
N/101/0013	OC	Gut and clean fish by hand	2	4	14
N/101/0014	OC	Assemble fish or shellfish products by hand	2	4	18
N/101/0015	OC	Extract shellfish meat by hand	2	4	20
N/101/0016	OC	Extract shellfish meat by machine	2	3	19
N/101/0017	OC	Pack live shellfish for dispatch	2	4	20
N/101/0018	OC	Control fish gutting operations	2	6	36
N/101/0019	OC	Control fish skinning operations	2	6	36
N/101/0020	OC	Use fish or shellfish quality assessment methods	3	6	35
N/101/0021	OC	Harvest fish or shellfish for human consumption	2	3	11
N/101/0022	OC	Conduct shellfish depuration operations	2	3	23

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
N/101/0023	OC	Control shellfish depuration production	3	5	43
B/101/0023	OC	Control enrobing in food and drink operations	2	7	43
B/101/0010	OC	Operate central control systems in food and drink operations	2	4	21
B/101/0012	OC	Control size reduction in food and drink operations	2	7	46
B/101/0013	OC	Control weighing in food and drink operations	2	6	36
B/101/0014	OC	Control mixing in food and drink operations	2	7	46
B/101/0015	OC	Control heat treatment in food and drink operations	2	7	46
B/101/0016	OC	Control segregation and integrity in food and drink operations	2	7	46
B/101/0017	OC	Control temperature reduction in food and drink operations	2	7	46
B/101/0021	OC	Control forming in food and drink operations	2	7	46
B/101/0022	OC	Control depositing in food and drink operations	2	7	44

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
B/101/0031	OC	Control product defrosting in food operations	2	5	34
B/101/0032	OC	Prepare sauces/marinades by hand in food operations	2	5	30
N/101/0024	OC	Process fish or shellfish for retail sale	2	5	21
N/101/0025	OC	Display fish or shellfish for retail sale	2	5	26
A/101/0003	OC	Maintain product quality in food and drink operations	2	4	16
C/101/0001	OC	Prepare ingredients and store fillings and toppings in food operations	2	5	39
D/101/0020	OC	Produce individual packs by hand in food and drink operations	2	6	29
C/101/0006	OC	Prepare and clear areas for counter/take-away service	2	4	14
C/101/0007	OC	Provide a counter/take-away service	2	4	16
C/101/0008	OC	Prepare and clear areas for table / tray service	2	4	16
C/101/0009	OC	Provide a table/tray service	2	4	16
C/101/0010	OC	Assemble and process products for food service	2	4	24
C/101/0002	OC	Finish bake-off products	2	5	22

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
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/101/0014	OC	Maximise sales of food and drink products in a retail environment	3	7	44

Group C- Support Operations

D/101/0023	OC	Monitor food hygiene standards using rapid test methods in food and drink operations	2	5	31
D/101/0003	OC	Lift and handle materials in food manufacture	2	4	25
B/101/0038	OC	Contribute to environmental safety in food manufacture	2	4	16
D/101/0029	OC	Maintain, promote and improve environmental good practice in food manufacture	3	5	28
D/101/0002	OC	Contribute to the maintenance of plant and equipment in food and drink operations	2	6	50

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
D/101/0015	OC	Store and organise goods and materials in food and drink operations	2	7	49
D/101/0006	OC	Supply materials for production in food and drink operations	2	6	35
D/101/0019	OC	Produce product packs in food and drink operations	2	6	35
D/101/0021	OC	Pack orders for despatch in food and drink operations	2	2	12
D/101/0022	OC	Prepare goods and materials for despatch	2	6	39
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
B/101/0024	OC	Control wrapping and labelling in food and drink operations	2	7	43
B/101/0029	OC	Slice and bag individual products in food operations	2	4	30

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
D/101/0005	OC	Control washing and drying machinery in food and drink operations	2	5	28
D/101/0004	OC	Carry out hygiene cleaning in food and drink operations	2	6	51
A/101/0006	OC	Clean in place (CIP) plant and equipment in food and drink operations	2	7	44
D/101/0024	OC	Sharpen and maintain cutting tools for use in food and drink operations	2	4	21
D/101/0030	OC	Deal with waste in food and drink operations	2	4	18
D/101/0031	OC	Monitor and control the disposal of waste in food and drink operations	3	6	44
D/101/0032	OC	Monitor and control the recovery of by-products in food and drink operations	3	5	39
C/101/0011	OC	Manufacture meat products in a retail environment	2	4	24
C/101/0015	OC	Monitor and maintain storage conditions in food and drink operations	3	5	26

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
A/101/0004	OC	Contribute to continuous improvement in food operations	2	5	26
A/101/0005	OC	Carry out task handover procedures in food and drink operations	2	3	17

Group D – Underpinning Knowledge

M/602/0614	UK	Principles of fish/shellfish smoking	3	4	21
T/602/0615	UK	Principles of displaying fish/shellfish in a sales environment	3	3	14
A/602/0616	UK	Principles of marine finfish	3	5	20
F/602/0617	UK	Principles of shellfish, non-marine finfish and marine food products	3	5	25
J/602/0621	UK	Principles of seafood quality science	3	4	20
R/602/0623	UK	Principles of frying fish and chips	3	4	18
D/602/0625	UK	Principles of brining and salting fish/shellfish	3	2	13
M/602/0628	UK	Principles of fish/shellfish quality assessment	3	3	14
M/602/3013	UK	Principles of sterile processing in food technology	3	4	30

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
K/602/0630	UK	Principles of cans and closing cans in food manufacture	2	2	10
D/504/7250	UK	Principles of organisational compliance in a food business	3	4	22
K/502/0181	UK	Principles of food safety for manufacturing	2	1	9
D/502/7435	UK	Principles of clean in place (CIP) in food operations	2	1	8
R/502/7433	UK	Principles of using and storing materials in food operations	2	1	7
L/502/7432	UK	Principles of product quality and improvements in food operations	2	2	11

Exemplar unit of assessment

Title	Contribute to continuous improvement in food operations				
FDQ unit reference	A/101/0004				
Level	2	Credit value	5	GLH	26
Learning outcomes		Assessment criteria			
The learner will:		The learner can:			
1. Identify improvements in the workplace		1.1 Identify and make positive suggestions about areas for improvement 1.2 Gather accurate information about potential improvements 1.3 Check that suggestions for improvement can be justified and are realistic.			
2. Share and communicate own ideas for improvement		2.1 Share ideas for improvement with relevant people and react positively to feedback received 2.2 Assess feedback and make adjustments and amendments to improvements ideas 2.3 Communicate finalised ideas in sufficient detail to enable further action to be agreed.			
3. Agree, test and evaluate plan for improvements		3.1 Work with others to agree an effective action plan for putting improvement ideas into action 3.2 Make a positive contribution to putting the plan into action 3.3 Test and accurately check improvements to find out how effective they are before recommending further action			

	<p>3.4 Evaluate the effectiveness of improvements that have been introduced.</p>
<p>4. Know about the importance of continuous improvement in food operations</p>	<p>4.1 State which work area/food operations activity is to be considered for continuous improvement practice</p> <p>4.2 Outline the health, safety and hygiene requirements of the area in which the continuous improvement activity is to be carried out</p> <p>4.3 State why continuous improvement is necessary and what the potential benefits are</p> <p>4.4 Describe the food operations activity considered for review</p> <p>4.5 Outline the importance of planning improvements.</p>
<p>5. Know about the resources and measures to support a continuous improvement activity in food operations</p>	<p>5.1 State the required production/activity rate for the operations activity</p> <p>5.2 Outline the resources required by the operations activity</p> <p>5.3 Outline the potential sources of waste associated with the operations activity</p> <p>5.4 State the measures available to control waste</p> <p>5.5 State the improvement targets and objectives set for the work operation</p> <p>5.6 State the role of standard operating procedures in contributing to continuous improvement.</p>
<p>6. Know how to support and communicate continuous</p>	<p>6.1 Outline how own knowledge and experience can add value to the improvement process</p>

<p>improvement activity in food operations</p>	<p>6.2 Describe how to support the identification of potential improvements</p> <p>6.3 Describe how to identify problems and opportunities for solving them</p> <p>6.4 Describe how to contribute to discussions and respond to possible disagreements in a positive and constructive manner</p> <p>6.5 State the extent of own authority, and the person to report to in the event of problems that cannot be resolved</p> <p>6.6 State how improvements are communicated in own work area</p> <p>6.7 Outline how to provide information to support the evaluation of improvement activities.</p>
<p>Purpose and assessment overview</p>	
<p>Unit purpose and aim(s)</p>	<p>The aim of the unit is to assess skills and understanding aligned with National Occupational Standards.</p>
<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, knowledge and understanding to meet all learning outcomes in their chosen units.</p>
<p>Additional information about this unit</p>	
<p>Details of the relationship between the unit and relevant national occupational</p>	<p>This unit of assessment relates to National Occupational Standards:</p>

standards or other professional standards or curricula	<ul style="list-style-type: none"> IMPQI205 Contribute to continuous improvement in food operations
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