

FDQ - Qualification Specification

FDQ number	Qualification title	Qualification number (QN)	EQF Level	Review date
223-225	FDQ Level 2 Award in Principles of Food Allergen Awareness and Control	601/5400/7	3	31-Dec-23

Qualification Purpose

This qualification is designed for learners who are working in, or preparing to work in food handling or catering roles. It supports workforce and/or vocational development for those who need to understand the principles of food allergen awareness and control, in a food business or in a learning environment.

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

Learners can be pre or post 16 years old to take this qualification. Learners do not require any prior qualifications or units or food skills experience to take this qualification, although achievement of a Level 2 Food Safety or HACCP qualification may be an advantage to some learners. This qualification is nationally regulated.

See below for: (i) the unit that makes 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 processing and manufacturing
 - food supply chain
 - food science and technology

- food hygiene, safety and quality management
2. particular qualifications including;
 - FDQ Level 2 Award in HACCP Based Food Safety Systems
 - FDQ Level 3 Award in HACCP for Food Manufacturing
 - FDQ Food Safety qualifications at Levels 2 to 4
 3. This qualification may support employment in/into operative/technician level roles including;
 - food supply chain operative
 - food processing and manufacture technician
 - food sales and service technician
 - food safety/quality assurance technician

Qualification support

This qualification is supported by 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 of this qualification is permissible using a number of assessment methods, to meet the needs of learners, including:

- coursework
- e-assessment
- multiple-choice exam
- portfolio of evidence.

All assessment materials devised by centres must be agreed with FDQ prior to use.

Multiple-choice examinations are provided by FDQ, externally set and externally or internally marked. This qualification is an Award requiring achievement of 1 credit, graded at pass/fail.

Reasonable adjustments apply that allow learner support for oral or other assessment adjustment arrangements to meet learner needs. Assessment requirements are set out in individual units of assessment, see exemplar *H/506/9265 Principles of food allergen awareness and control*.

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

Rules of Combination (RoC)

FDQ Level 2 Award in Principles of Food Allergen Awareness and Control	
Total credits required for qualification	1
Group A - mandatory	1
Guided Learning Hours Range (min-max)	5 hours
Total Qualification Time	6 hours

List of mandatory units

Unit ref	Unit type	Unit title	Level	Credit	GLH
H/506/9265	UK	Principles of food allergen awareness and control	2	1	5

Exemplar unit of assessment

Title	Principles of food allergen awareness and control				
Ofqual unit ref	H/506/9265				
Level	2	Credit value	1	GLH	5
Learning outcomes	Assessment criteria				
The learner will:	The learner can:				
1. Understand why food allergen awareness and control is required	<p>1.1 Outline why Food Business Operators (FBOs) need to identify and control food allergens</p> <p>1.2 State the requirements for the provision of allergen information on pre-packed and loose food</p> <p>1.3 Identify foods that commonly cause food allergy and intolerance</p> <p>1.4 Identify the symptoms caused by ingesting food allergens.</p>				
2. Understand the importance of controlling food allergy risks and intolerances	<p>2.1 Identify food allergen hazards that may cause cross-contamination in food preparation or handling</p> <p>2.2 Outline methods to control the risks of food allergen cross-contamination</p> <p>2.3 State how the provision of food allergen information can reduce the risks of adverse reactions.</p>				

<p>3. Understand how to provide food allergen information</p>	<p>3.1 Identify where food allergen information can be found</p> <p>3.2 Outline how food allergen information is best made available to consumers</p> <p>3.3 Outline what food allergen information should be recorded by FBOs.</p>
<p>Additional information about the unit</p>	
<p>Unit purpose and aim(s)</p>	<p>This unit supports workforce and/or vocational development for those who need to understand the principles of food allergen awareness and control, in a food business or in a learning environment. The unit is designed for use primarily by food operatives and food service personnel. It is also designed for those who plan to work the food and drink industry or employees who wish to expand on their existing knowledge and understanding. The aim of the unit is to assess underpinning knowledge and understanding to recognised National Occupational Standards.</p>
<p>Assessment requirements or guidance specified by a sector or regulatory body (if appropriate)</p>	<p>This unit is designed to assess the underpinning knowledge and understanding of learners in the workplace context, for understanding the principles of food allergen awareness and control. It can be assessed on or off the job. The learner must demonstrate their skills, knowledge and understanding, to meet the learning outcomes. Assessment methods appropriate to the needs of the learner must be used to generate satisfactory evidence of knowledge and understanding.</p>