

FDQ - Qualification Specification

FDQ number	Qualification title	Qualification number (QN)	EQF Level	Review date
324-178	FDQ Level 2 Diploma in Professional Butchery	601/0675/X	3	31st Dec 2026

Qualification Purpose

This qualification is designed primarily for learners who wish to develop intermediate practical skills and knowledge in a wide range of butchery, meat/poultry processing and service techniques to support progression to the next level of vocational 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. However, prior achievement of FDQ Level 1 Certificate or Diploma in Food Industry Skills may prove helpful for some learners.

The qualification covers mandatory skills in cleaning, disinfection, temperature control, procurement, traceability and principles of butchery. Learners then have a large choice of butchery skills to select from covering beef, lamb, pork, game and poultry butchery; meat processes like smoking and curing, meat product manufacture and service. Learners may choose optional units in butchery knowledge and employability and enterprise skills 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, Guided Learning Hours and Total Qualification Time.

This qualification could lead to

This qualification will support progression to further learning in:

1. subject areas including;
 - butchery craft and processing
 - butchery science and technology
 - food preparation and processing
 - food science and technology
 - food hygiene, safety and quality
2. particular qualifications including;
 - FDQ L3 Diploma for Proficiency in Meat and Poultry Industry Skills
 - FDQ L3 Diploma in Food Technology
 - L3 Professional Cookery qualifications
 - L3 Food and Beverage qualifications
 - L3 Award in Food Safety Supervision for Manufacturing
3. Apprenticeships (Advanced/Level 3) including;
 - Food and Drink Apprenticeship Framework (England and Wales)
 - Food and Drink Modern Apprenticeship (Scotland)
 - Food and Drink Apprenticeship Framework (N. Ireland)

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

- butchery processing operative/technician
- butchery retailer
- food preparation operative/controller/technician
- food processing and manufacture operative/controller/technician
- food sales and service operative/controller
- food safety/quality assurance technician

This qualification is a Diploma requiring achievement of 54 credits and is graded pass/fail. 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 butchery skills and employability/enterprise skills to fully

support progression into Apprenticeship. A smaller Certificate version of this qualification is available requiring achievement of 30 credits. The Certificate qualification version is primarily designed for learners progressing into supported Level 3 Certificate/Diploma 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 or qualifications and has received support from FDQ Approved Centres including Further Education Colleges.

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

Practical tests and assignments: Assessment requirements are set out in individual units of assessment, see exemplar *M/505/3926 Principles of temperature control in meat processing*.

Internally assessed, internally and externally quality assured.

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

Rules of Combination (RoC)

FDQ L2 Diploma in Professional Butchery	
Total credits required for qualification	54
Group A - Mandatory units	Mandatory 7 credits
Group B - Butchery skills units	Mandatory 30 + credits
Group C - Butchery knowledge units	Optional 0-10 credits
Group D – Employability and enterprise units	Optional 0-7 credits
Guided Learning Hours Range (min-max)	420-476 hours
Total Qualification Time	540 hours

List of units

Unit ref	Unit type	Unit title	Level	Credit	GLH
Group A Mandatory units					
Y/505/4164	VS	Demonstrate cleaning and disinfection skills in meat processing	2	2	18
H/502/7839	UK	Principles of butchery	2	2	12
M/505/3926	UK	Principles of temperature control in meat processing	2	1	7
F/505/3929	UK	Principles of procurement and traceability in meat processing	2	2	16
Group B Butchery skills units					

Unit ref	Unit type	Unit title	Level	Credit	GLH
Fresh meat butchery					
J/505/4175	VS	Demonstrate beef fore quarter butchery skills	2	3	26
L/505/4176	VS	Demonstrate beef hind quarter butchery skills	2	3	26
R/505/4177	VS	Demonstrate lamb carcass butchery skills	2	4	35
Y/505/4178	VS	Demonstrate pork carcass butchery skills	2	3	26
D/505/4179	VS	Demonstrate venison carcass butchery skills	2	4	36
R/505/4180	VS	Demonstrate poultry butchery skills	2	3	26
Y/505/4181	VS	Demonstrate game bird butchery skills	2	2	18
Processing butchery products					
D/505/4182	VS	Demonstrate sausage production skills	2	3	26
H/505/4183	VS	Demonstrate burger production skills	2	2	18
K/505/4184	VS	Demonstrate meat curing skills	2	2	18
M/505/4185	VS	Demonstrate meat smoking skills	2	2	18
T/505/4186	VS	Demonstrate meat marinating skills	2	2	18
A/505/4187	VS	Demonstrate meat air drying skills	2	2	18
F/505/4188	VS	Demonstrate meat pastry and pie production skills	2	3	26
J/505/4189	VS	Demonstrate cold-eating pie production skills	2	2	18
A/505/4190	VS	Demonstrate cooked meat production skills	2	2	18
Butchery service and support					

Unit ref	Unit type	Unit title	Level	Credit	GLH
F/505/4191	VS	Demonstrate added value meat processing skills	2	2	18
J/505/4192	VS	Demonstrate meat and meat product display skills	2	2	18
L/505/4193	VS	Demonstrate meat and meat product customer service skills	2	2	18
R/505/4194	VS	Demonstrate meat and meat product order assembly skills	2	2	18
Y/505/4195	VS	Demonstrate meat handling and storage safety skills	2	2	18
D/505/4196	VS	Demonstrate meat packaging and labelling skills	2	2	18
Group C – Butchery knowledge units					
Y/505/3953	UK	Principles of business operations in meat processing	2	3	21
M/502/7844	UK	Principles of breed and pre-slaughter selection of meat and poultry species	3	3	27
H/502/7842	UK	Principles of slaughtering for Halal meat	2	2	13
D/502/7841	UK	Principles of slaughtering for Kosher meat	2	2	13
M/502/7827	UK	Principles of classification of meat and poultry carcasses	3	3	21
H/502/7825	UK	Principles of animal waste and by-product removal and processing of edible co-products	3	3	24
K/502/7826	UK	Principles of technology in meat processing	2	2	15
A/502/7829	UK	Principles of chilling and freezing meat and poultry	2	2	12

Unit ref	Unit type	Unit title	Level	Credit	GLH
A/502/7846	UK	Principles of adding value to meat and poultry products	3	3	24
Y/502/7837	UK	Principles of curing meat	2	2	12
L/502/7835	UK	Principles of a specialist raw meat and poultry sales service	2	2	11
J/502/7834	UK	Principles of a specialist cooked meat and poultry sales service	2	2	11
T/502/7828	UK	Principles of frying poultry products	2	2	11
A/602/4505	UK	Principles of weights and measures in food technology	3	4	30
T/602/4566	UK	Principles of food labelling in food operations	3	4	30
D/502/7824	UK	Principles of modified atmosphere and vacuum packaging in food technology	2	2	13
H/502/7436	UK	Principles of food processing operations	2	1	7
M/502/7357	UK	Principles of instrumentation and control systems in food operations	2	3	17
A/601/2631	UK	Principles of HACCP based food safety systems	2	1	8
Group D – Employability and enterprise units					
F/504/3983	UK	Principles of building food business relationships	2	2	14
J/504/3984	UK	Principles of creating a vision for food business	2	2	14
T/504/3981	UK	Principles of developing a food business idea	2	1	8

Unit ref	Unit type	Unit title	Level	Credit	GLH
Y/504/3987	UK	Principles of exploring food business motives	2	1	8
H/504/3989	UK	Principles of keeping financial records in food business	2	2	17
Y/504/3990	UK	Principles of keeping up to date with legislation in food business	2	1	8
R/504/3986	UK	Principles of defining the product or service in food business	2	2	14
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
D/504/3988	UK	Principles of improving the quality of food business products or services	2	2	13
A/504/3982	UK	Principles of bidding for work in a food business	2	2	14
K/504/3993	UK	Principles of making food business presentations	2	1	8
D/505/3954	UK	Principles of interview skills to support food business job applications	2	2	12
H/505/3955	UK	Principles of developing Curriculum Vitae to support food business job applications	2	2	14
K/505/3956	UK	Principles of employee rights and responsibilities in a food business	2	2	14

Exemplar unit of assessment

Title	Principles of temperature control in meat processing				
Ofqual unit ref	M/505/3926				
Level	2	Credit value	1	GLH	7
Learning outcomes	Assessment criteria				
The learner will:	The learner can:				
1. Understand temperature controls in primal meat butchery	<p>1.1 Outline the Food Business Operator's (FBO's) responsibility for the temperature control of meat in primal butchery</p> <p>1.2 Describe how FBO's control temperature throughout primal meat butchery including;</p> <ul style="list-style-type: none"> carcase processing primal meat production use of HACCP <p>1.3 Outline why temperature control is important in primal meat butchery including;</p> <ul style="list-style-type: none"> • microbiological factors • quality factors. 				
2. Understand temperature controls in meat processing and distribution	<p>2.1 Outline the FBO's responsibility for the temperature control of meat and meat products in processing and distribution</p> <p>2.2 Describe how FBO's control temperature of meat and meat products including;</p> <ul style="list-style-type: none"> • receipt and storage 				

	<ul style="list-style-type: none"> • processing • display and presentation • despatch and distribution • use of HACCP <p>2.3 Outline why temperature control is important in meat processing and distribution in maintenance of the cold chain through to consumption</p> <ul style="list-style-type: none"> • microbiological factors • quality factors.
Additional information about the unit	
<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 temperature control in meat processing or in a learning environment.</p> <p>The unit is designed for use primarily by operatives and others who carry out these workplace activities. It is also designed for those who plan to enter the meat processing 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 temperature control in meat processing. It can be assessed on or off the job.</p>

	<p>The learner must demonstrate their current knowledge and understanding, to meet all assessment criteria.</p> <p>Assessment methods appropriate to the needs of the learner must be used to generate satisfactory evidence of knowledge and understanding.</p>
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