FDQ

FDQ - Qualification Specification

FDQ number	Qualification title	Qualification number (QN)	EQF Level	Review date
310-220	FDQ Level 2 Diploma in Food Industry Skills	601/4597/3	3	31st Dec 2026

Qualification Purpose

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. 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 Diploma requiring achievement of 40 credits. It is primarily designed for learners progressing into Level 3 Diploma learning in subject areas, listed above. The achievement of this Diploma allows sufficient breadth of development of food skills and employability and enterprise skills. 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 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

Or by contacting FDQ:

Tel: 0113 859 1266

Email: fdq@fdq.org.uk

Assessment

Assessment of this qualification is by learner portfolio of achievement. This may include learner observation of practical skills, questioning and assignments. Assessment requirements are set out in individual units of assessment, see exemplar *J/506/7167 Demonstrate food industry skills in maintaining health and safety standards*. The use of reasonable adjustments is permitted.

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 Level 2 Diploma in Food Industry Skills	
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

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
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

Unit ref	Unit type	Unit title	Level	Credit	GLH
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
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

Unit ref	Unit type	Unit title	Level	Credit	GLH
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
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

Unit ref	Unit type	Unit title	Level	Credit	GLH
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

Exemplar unit of assessment

Title	Demonstrate food industry skills in maintaining health and safety standards				
Ofqual unit ref	J/506/7167				
Level	2	Credit value	3	GLH	27
Learning outcomes		**Assessment criteria**			
The learner will:		The learner can:			
1. Maintain health and safety standards in food handling areas		1.1 Take due care for the health and safety of self and others in food handling 1.2 Work in accordance with hazard and warning signs and information provided in safety notices 1.3 Report hazards, defects and faults to the relevant person 1.4 Keep the workspace and work surfaces clean and clear of hazards 1.5 Keep emergency escape routes clear of obstructions 1.6 Use personal protective equipment as required.			
2. Lift and handle materials safely in food handling areas		2.1 Assess risks to self, others and products before lifting and handling 2.2 Use the required lifting and handling techniques 2.3 Seek assistance when required 2.4 Use handling equipment in line with requirements and return equipment correctly 2.5 Use the required routes for moving materials.			

3. Know the importance of maintaining health and safety standards in food handling areas	3.1 Outline the importance of safe working practice and behaviours
	3.2 Outline why it is important to challenge and resolve unsafe practice and behaviours
	3.3 Outline how health and safety hazards can be identified and risks assessed
	3.4 State the importance of safety notices and hazard warning signs
	3.5 Outline the procedure for • emergency evacuation • summoning first aid assistance • reporting accidents • safe manual lifting and handling
	3.6 Outline why tools and equipment should be maintained and stored correctly.

Additional information about the unit

Unit purpose and aim(s)	This unit supports vocational development for those who need to demonstrate skills and knowledge in maintaining health and safety standards, for food supply chain operations in a learning environment. The unit is designed for use primarily by those who plan to enter the food and drink industry, in an operative role. It is designed to assess skills and knowledge demonstrated in a learning environment and it does not confirm competence in the workplace.

Assessment requirements or guidance specified by a sector or regulatory body (if appropriate)	This unit is designed to assess the skills and knowledge of learners when demonstrating food industry skills in maintaining health and safety standards. It can be assessed off the job, in a learning environment. The learner must demonstrate their skills, knowledge and understanding, to meet all assessment criteria. Assessment methods appropriate to the needs of the learner must be used to generate satisfactory evidence of skills, knowledge and understanding.