FDQ - Qualification Specification

FDQ number	Qualification title	Qualifications Wales number	EQF Level	Review date
323-342	FDQ Level 3 Diploma for Proficiency in Advanced Butchery and Meat Processing (Wales)	C00/4719/9	4	31/03/2027

Qualification Purpose

This qualification is designed to develop the skills and knowledge of workers in the advanced butchery and meat processing 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:

- Specialist butcher
- Specialist operations manager (meat and poultry)
- Food 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 food skills experience to take this qualification however prior achievement of the FDQ Level 2 Diploma for Proficiency in Butchery and Meat Processing (Wales) may be advantageous. The qualification assesses and recognises achievement within the workplace.

The qualification includes mandatory skills and knowledge associated with quality assurance, monitoring and maintaining food safety and health, safety and environmental management systems.

Learners will choose optional units to match their job roles and learning and development needs. These include areas such as meat and poultry industry skills, communication, target setting,

performance monitoring, information management, quality assurance and continuous improvement in food operations.

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;

   - specialist butcher
   - specialist operations manager (meat and poultry)
   - food processing management
   - food science and technology
   - food hygiene, safety and quality management

2. Qualifications including;

   - FDQ Level 4 Award in Food Safety Management for the Food Industry
   - FDQ Level 4 Award in HACCP Management for Food Manufacturing
   - FDQ Level 3 Diploma in Food Technology and Management

3. This qualification may support employment into management level roles including;

   - Food production manager/supervisor
   - Food operations manager
   - Food quality assurance manager
   - Food safety manager

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 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/101/0010 Monitor and maintain product quality in food and drink operations).*

FDQ has in place a quality system comprising policies and procedures to ensure its qualifications are effectively developed, 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 3 Diploma for Proficiency in Advanced Butchery and Meat Processing (Wales), learners must achieve 15 units and 51 credits and meet the following rules of combination. This is the minimum requirement for the qualification, additional units may be taken if applicable.

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

FDQ Level 3 Diploma in Advanced Butchery and Meat Processing (Wales)	
Total Qualification Time (TQT)	510 hours
Guided Learning Hours (GLH)	344 hours
Group A – Mandatory units	3 units
Group B - Butchery and Meat Processing units	4 units
Group D – Knowledge units	4 units
In addition to the 11 units listed above a further 4 units must be taken from Group B, C or D	4 units
Total number of units required for the qualification	15 units
Minimum credits required	51 Credits

List of units

Unit ref	Unit type	Unit title	Level	Credit	GLH
Group A Mandatory units					
A/101/0008	OC	Monitor food safety at critical control points in food and drink operations	3	1	5
A/101/0009	OC	Monitor health, safety and environmental management systems in food and drink operations	3	5	32
A/101/0010	OC	Monitor and maintain product quality in food and drink operations	3	5	30
Group B Butchery and Meat Processing units					
E/101/0008	OC	Arrange transport scheduling for the delivery of livestock in food operations	3	4	20
E/101/0009	OC	Monitor and control reception of livestock in food operations	3	4	21
E/101/0010	OC	Monitor the health and welfare of livestock pre-slaughter in food operations	3	4	21
E/101/0011	OC	Maintain lairage and ante mortem facilities in food operations	3	4	22
F/101/0017	OC	Monitor bleeding for Kosher meat	3	4	22
F/101/0018	OC	Monitor slaughter operations in meat processing	3	5	32
F/101/0019	OC	Monitor carcase operations in meat or poultry processing	3	5	34
F/101/0020	OC	Monitor an automated meat or poultry processing system	3	5	29
F/101/0021	OC	Classify meat or poultry carcases	3	6	33

D/101/0048	OC	Monitor the recovery of by-products and disposal of waste in meat processing	3	5	39
D/101/0049	OC	Monitor the recovery of co-products and disposal of waste in meat processing	3	5	39
G/101/0018	OC	Monitor primal butchery in meat processing	3	5	30
G/101/0019	OC	Monitor secondary butchery in meat processing	3	5	30
G/101/0020	OC	Monitor butchery in sales operations	3	5	34
G/101/0021	OC	Monitor the manufacture of meat products	3	5	28
G/101/0022	OC	Monitor treatment operations in meat processing	3	5	31
G/101/0023	OC	Monitor the slicing and wrapping of meat and meat products	3	5	28
C/101/0014	OC	Maximise sales of food and drink products in a retail environment	3	7	44
C/101/0020	OC	Set up, monitor and maintain food retail operations	3	9	60
C/101/0021	OC	Plan and co-ordinate food services	3	6	43
C/101/0018	OC	Set up and maintain food service activities in food and drink operations	3	4	30
C/101/0019	OC	Monitor effectiveness of food service activities in food and drink operations	3	4	30
C/101/0022	OC	Organise the receipt and storage of goods and materials in food operations	3	6	33
C/101/0023	OC	Monitor and maintain storage conditions and products in food operations	3	9	45
Group C Support Operations units					
A/101/0011	OC	Manage organisational change and improvement in food and drink operations	3	7	38

D/101/0036	OC	Maintain plant and equipment in food and drink operations	3	7	49
D/101/0034	OC	Interpret and communicate information and data in food operations	3	6	32
D/101/0041	OC	Control and monitor energy efficiency in food operations	3	3	13
A/101/0012	OC	Contribute to continuous improvement of food safety in operations	3	7	50
D/101/0025	OC	Carry out sampling in food and drink operations	3	5	34
A/101/0013	OC	Report on food safety compliance in food operations	4	8	46
B/101/0053	OC	Control and monitor safe supply of raw materials and ingredients in food operations	3	4	26
B/101/0051	OC	Evaluate production performance in food operations	3	5	31
B/101/0052	OC	Improve production performance in food operations	3	5	31
B/101/0046	OC	Plan production schedules in food and drink operations	3	5	35
B/101/0039	OC	Contribute to optimising work areas in food and drink operations	3	6	41
B/101/0049	OC	Diagnose production problems in food operations	3	6	30
B/101/0050	OC	Resolve production problems in food operations	3	7	38
K/101/0004	OC	Monitor and control throughput to achieve targets in food operations	3	5	24
D/101/0045	OC	Set up and maintain picking and packing orders in food operations	3	5	32

D/101/0046	OC	Monitor effectiveness of picking and packing operations in food operations	3	4	26
B/101/0054	OC	Monitor wrapping and labelling of products in food operations	3	4	22
D/101/0047	OC	Monitor effectiveness of despatch and transport in food operations	3	4	20
Group D Knowledge units					
M/502/7844	UK	Principles of breed and pre-slaughter selection of meat and poultry species	3	3	27
F/602/6224	UK	Principles of rearing and welfare of meat species	4	5	37
A/502/8057	UK	Principles of butchery	3	3	24
F/502/8058	UK	Principles of curing meat	3	3	22
A/502/8060	UK	Principles of a specialist raw meat and poultry sales service	3	3	23
F/502/8061	UK	Principles of a specialist cooked meat and poultry sales service	3	3	23
R/602/6227	UK	Principles of microbiology and parasitology in meat production	4	3	24
D/602/6229	UK	Principles of anatomy and physiology of meat species	4	5	37
Y/602/6276	UK	Principles of pathology of meat species	4	5	37
T/502/8008	UK	Principles of technology in meat processing	3	3	21
D/602/6277	UK	Principles of meat science	4	5	37
A/502/7846	UK	Principles of adding value to meat and poultry products	3	3	24
H/502/7825	UK	Principles of animal waste and by-product removal and processing of edible co-products	3	3	24

A/602/4505	UK	Principles of weights and measures in food technology	3	4	30
F/602/4506	UK	Principles of freezing methods in food technology	3	4	30
R/602/4512	UK	Principles of gelatine biochemistry in food science	3	4	35
M/602/4548	UK	Principles of lipid functionality in food science	3	4	35
K/602/4550	UK	Principles of protein functionality in food science	3	4	32
T/602/4566	UK	Principles of food labelling in food operations	3	4	30
A/650/2608	UK	The principles of HACCP for food manufacturing	3	3	22
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

Exemplar unit of assessment

Title	Monitor and maintain product quality in food and drink operations			
FDQ unit reference	A/101/0010			
Level	3	Credit value	5	GLH	30

Learning outcomes	Assessment criteria
The learner will:	The learner can:
1. Monitor product quality	1.1 Wear appropriate personal protective clothing and equipment during quality monitoring 1.2 Identify and report factors which may adversely affect product quality 1.3 Identify and report to the relevant people instances of non-conformance to quality standards 1.4 Take action to reject or isolate products or items which do not conform to specification.
2. Contribute to resolving quality problems	2.1 Seek advice on quality problems outside own authority or expertise 2.2 Offer support to, or seek help for, colleagues who encounter quality problems 2.3 Evaluate quality problems within the limits of own expertise and understanding 2.4 Feedback to the relevant people observations on quality 2.5 Receive and confirm instructions for the resolution of quality problems 2.6 Carry out agreed action to resolve quality problems and feedback results to the relevant people

		2.7	Communicate with others to ensure that resolutions to quality problems are understood.
3.	Know about good manufacturing practices (GMPs)	3.1	Describe relevant company quality policies
		3.2	Describe relevant quality working practices
		3.3	Describe how to obtain quality documentation
		3.4	Evaluate the effectiveness of documentation and data security.
4.	Know how to evaluate quality issues in own area of work	4.1	Explain how quality control affects efficiency of work activities
		4.2	Explain how to evaluate quality issues in own area of work
		4.3	Evaluate common quality issues across the workplace.
5.	Know about requirements for good communications	5.1	Describe the methods used to keep documentation up to date
		5.2	Appraise communication of quality within the working environment
		5.3	Describe own limits of authority when controlling product quality.
Purpose and assessment overview			
Unit purpose and aim(s)		The aim of the unit is to assess skills and understanding aligned with National Occupational Standards.	
Assessment requirements and guidance		The relevant FDQ Qualification Handbook sets out the assessment and quality assurance requirements for this unit.	

	The learner must demonstrate their skills and understanding to meet all learning outcomes.
Additional information about this unit	
Details of the relationship between the unit and relevant national occupational standards or other professional standards or curricula	This unit of assessment relates to National Occupational Standards: • IMPQI103 Monitor and maintain product quality in food and drink operations
Copyright	© FDQ Ltd 2022