FDQ

FDQ - Qualification Specification

FDQ number	Qualification title	Qualification number (QN)	EQF Level	Review date
327-027	FDQ Level 2 Certificate for Proficiency in Dairy Industry Skills	600/1158/0	3	31st Dec 2026

Qualification purpose

This qualification is designed for learners who are working in the dairy industry; it develops dairy specific skills and specialist dairy subject knowledge which support career progression in dairy industry roles. The qualification is composed of a large numbers of units of assessment which provide considerable choice for learners to select the relevant units to meet development and achievement needs. The broad choice of units accommodate a very wide selection of dairy industry roles such as those in milk processing, cheese making, milk powder production, packaging and wrapping, dairy retail and service. These roles are relevant across the many different types of dairy businesses; from artisan to automated plants.

Ofqual purpose D. Confirm occupational competence and/or 'licence to practice'.
Sub purpose D1. Confirm competence in an occupational role to the standards required.

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/Diploma in Food Industry Skills may be an advantage for some learners. The qualification assesses and recognises competent achievement within the workplace.

This qualification is a Certificate requiring achievement of 27 credits, graded at pass/fail. It is designed to provide occupational competence in the roles listed above for routine operational tasks based upon standard operational procedures (SOPs).

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, 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 preparation and processing

    - food science and technology

    - food hygiene, safety and quality

    - food team leading/management

2. particular qualifications including;

    - FDQ L3 Certificate for Proficiency in Food Industry Skills

    - FDQ L3 Certificate for Proficiency in Food Management

    - FDQ L3 Certificate for Proficiency in Food Manufacturing Excellence

    - L3 Award in Food Safety Supervision for Manufacturing

    - L3 Award in HACCP for Food Manufacturing.

3. This qualification may support employment in/into controller/technician level roles including;

    - food preparation controller/technician

    - food processing and manufacture controller/technician

    - food sales and service controller

    - food safety/quality assurance technician

Qualification support

This qualification has been recognised for confirming occupational competence and 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

Occupational skills (OS) units are designed to assess the learner's applied skills required to demonstrate competent performance in the workplace in a defined role. Assessment of this qualification is by learner portfolio of achievement. Evidence of performance can be supplemented by other assessment evidence e.g. witness testimony, work-related questioning, workplace documentation, photographic evidence and professional discussion.

Other assessment methods may be used to assess occupational knowledge (OK) and underpinning knowledge (UK) requirements including e-assessment, multiple-choice examination and assignment. Assessment requirements are set out in individual units of assessment, see exemplar *F/601/2954 Principles of continuous improvement techniques (Kaizen) in food operations*. Reasonable adjustments apply that allow learner support for oral or other assessment adjustment arrangements to meet learner needs. All assessment activity is subject to internal quality assurance.

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 Certificate for Proficiency in Dairy Industry Skills	
Total credits required for qualification	27
Total Qualification Time (TQT)	270 hours
Group A	Mandatory 21+ credits
Group B Knowledge	Optional 1-6 credits
Guided Learning Hours Range (min-max)	94-258 hours

List of units

Unit ref	Unit type	Unit title	Level	Credit	GLH
Group A					
Dairy production skills units					
M/503/0128	OS	Receive and offload bulk liquids in food manufacture	2	2	10
T/503/0129	OK	Understand how to receive and offload bulk liquids in food manufacture	2	2	11
Y/503/0267	OS	Control processing to produce milk/cream	2	2	8
L/503/0265	OK	Understand how to process liquid milk	2	2	8
H/503/0272	OK	Understand how to produce cream	2	2	8
H/503/0269	OS	Control processing to produce dried milk powder	2	2	12
K/503/0273	OK	Understand how to produce dried milk powder	2	2	12
M/503/0274	OK	Understand how to produce dried whey powder	2	2	14
A/503/0276	OS	Control processing to produce butter	2	2	10
T/503/0275	OK	Understand how to produce butter	2	2	11
F/503/0277	OK	Understand how to produce mixed fat spreads	2	2	16
J/503/0278	OS	Control processing to produce ice cream	2	2	11
L/503/0282	OK	Understand how to produce ice cream	2	2	14
F/503/0280	OS	Control processing to produce fermented dairy products	2	2	15
L/503/0279	OK	Understand how to produce fermented dairy products	2	2	15

Unit ref	Unit type	Unit title	Level	Credit	GLH
J/503/0281	OS	Control processing to produce cheese	2	3	18
R/503/0283	OK	Understand how to produce cheese	2	3	17
K/503/0287	OS	Prepare starter cultures in dairy processing	2	2	13
H/503/0286	OK	Understand how to produce starter cultures in dairy processing	2	2	13
T/503/0292	OS	Organise and monitor manual operations in dairy processing	3	4	24
M/503/0288	OK	Understand how to organise and monitor manual operations in dairy processing	3	4	24
M/503/0291	OS	Produce curds and whey	2	3	18
K/503/0290	OK	Understand how to produce curds and whey	2	2	16
T/503/0289	OS	Mill curds	2	1	8
F/503/0294	OK	Understand how to mill curds	2	1	10
J/503/0295	OS	Salt and mould curds	2	1	10
L/503/0296	OK	Understand how to salt and mould curds	2	1	9
R/503/0297	OS	Carry out cheese pressing operations	2	1	8
D/503/0299	OK	Understand how to carry out cheese pressing operations	2	1	8
Y/503/0298	OS	Carry out cheese piercing operations	2	1	8
J/503/0300	OK	Understand how to carry out cheese piercing operations	2	1	9
D/503/0285	OS	Grade cheese	3	3	21
Y/503/0284	OK	Understand how to grade cheese	3	2	14
R/503/0302	OS	Carry out cheese extrusion operations	2	1	10

Unit ref	Unit type	Unit title	Level	Credit	GLH
L/503/0301	OK	Understand how to carry out cheese extrusion operations	2	1	9
K/503/0306	OS	Carry out cheese smoking operations	2	1	8
M/503/0307	OK	Understand how to carry out cheese smoking operations	2	1	9
D/503/0304	OS	Carry out cheese waxing operations	2	2	11
Y/503/0303	OK	Understand how to carry out cheese waxing operations	2	1	10
A/503/0309	OS	Bandage cheese	2	1	10
T/503/0308	OK	Understand how to bandage cheese	2	1	8

Dairy sales units

Unit ref	Unit type	Unit title	Level	Credit	GLH
Y/602/1708	OS	Monitor and maintain storage conditions in food operations	3	3	14
H/601/5247	OS	Contribute to the effectiveness of food retail operations	2	2	10
K/601/5248	OK	Understand how to contribute to the effectiveness of food retail operations	2	2	11
L/601/8305	OS	Sell food products in a retail environment	2	2	14
R/601/8306	OK	Understand how to sell food products in a retail environment	2	3	20
D/601/5280	OS	Maximise sales in a food retail environment	3	4	20
R/601/5292	OK	Understand how to maximise sales of food products in a retail environment	3	3	24
D/602/4576	OS	Serve on a specialist food sales counter	2	2	16
H/602/4577	OK	Understand how to serve on a specialist food counter	2	2	14

Unit ref	Unit type	Unit title	Level	Credit	GLH
Support operations units					
D/601/8311	OS	Carry out sampling for quality control in food operations	3	2	8
H/601/8312	OK	Understand how to carry out sampling for quality control in food operations	3	3	26
L/502/7365	OS	Carry out testing for quality control in food operations	3	3	11
K/502/7406	OK	Understand how to carry out tests for quality control in food operations	3	2	18
F/601/8303	OS	Monitor food hygiene standards using rapid test methods in operations	2	3	19
J/601/8304	OK	Understand how to monitor food hygiene standards using rapid test methods in operations	2	2	12
T/601/8301	OS	Lift and handle materials safely in food operations	2	2	10
A/601/8302	OK	Understand how to lift and handle materials safely in food operations	2	2	15
A/601/2919	OS	Contribute to environmental safety in food operations	2	2	5
M/601/2920	OK	Understand how to contribute to environmental safety in food operations	2	2	11
H/602/1713	OS	Maintain, promote and improve environmental good practice in food operations	3	2	10
K/602/1714	OK	Understand how to monitor and improve environmental good practice in food operations	3	3	18
T/601/2921	OS	Contribute to the maintenance of plant and equipment in food operations	2	3	30

Unit ref	Unit type	Unit title	Level	Credit	GLH
A/601/2922	OK	Understand how to contribute to the maintenance of plant and equipment in food operations	2	3	20
A/601/4623	OS	Store goods and materials in food operations	2	3	24
F/601/4624	OK	Understand how to store and organise goods and materials in food operations	2	4	25
J/601/4625	OS	Supply materials for production in food operations	2	3	18
L/601/4626	OK	Understand how to supply materials for production in food operations	2	3	17
A/601/8297	OS	Produce product packs in food operations	2	3	10
F/601/8298	OK	Understand how to produce product packs in food operations	2	3	25
R/601/4627	OS	Pack orders for despatch in food operations	2	1	6
Y/601/4628	OK	Understand how to pack orders for despatch in food operations	2	1	6
D/502/7449	OS	Palletise and wrap products in food manufacture	2	3	21
R/502/7450	OK	Understand how to palletise and wrap products in food operations	2	2	6
M/602/1715	OS	Prepare orders for despatch in food operations	2	3	19
M/602/1696	OK	Understand how to prepare orders for despatch in food operations	2	3	20
K/502/7468	OS	Control manual size reduction in food manufacture	2	2	15
H/502/7470	OK	Understand how to control manual size reduction in food manufacture	2	3	17

Unit ref	Unit type	Unit title	Level	Credit	GLH
R/601/4613	OS	Control slicing in food manufacture	2	3	17
H/601/8309	OS	Carry out product changeovers in food manufacture	2	2	11
Y/601/8310	OK	Understand how to carry out product changeovers in food manufacture	2	2	16
Y/601/2944	OS	Contribute to problem diagnosis in food manufacture	2	2	10
D/601/2945	OK	Understand how to contribute to problem diagnosis in food manufacture	2	2	15
T/602/1702	OS	Control weighing in food manufacture	2	2	10
H/502/7467	OS	Shut down plant and equipment in food manufacture	2	2	6
M/502/7469	OK	Understand how to shut down plant and equipment in food manufacture	2	2	8
Y/601/4631	OS	Control temperature reduction in food manufacture	2	2	20
H/601/2946	OS	Contribute to problem resolution in food manufacture	2	3	13
K/601/2947	OK	Understand how to contribute to problem resolution in food manufacture	2	2	18
D/601/4632	OS	Control wrapping in food manufacture	2	3	17
Y/601/4614	OK	Understand how to control processes in food manufacture	2	4	26
T/601/4653	OS	Slice and bag individual food products	2	2	15
R/601/4658	OK	Understand how to slice and bag individual food products	2	2	15
L/503/0136	OS	Weigh/measure ingredients manually in food manufacture	2	2	9

Unit ref	Unit type	Unit title	Level	Credit	GLH
M/503/0159	OK	Understand how to weigh/measure ingredients manually in food manufacture	2	2	9
H/503/0160	OS	Mix/blend ingredients in food manufacture	2	2	9
K/503/0161	OK	Understand how to mix/blend ingredients in food manufacture	2	2	9
T/503/0163	OS	Wrap products manually in food manufacture	2	1	8
J/503/0166	OK	Understand how to wrap products manually in food manufacture	2	2	9
R/503/0168	OS	Operate manual dispensers in food manufacture	2	2	8
Y/503/0172	OK	Understand how to operate manual dispensers in food manufacture	2	2	9
D/503/0173	OS	Control container filling in food manufacture	2	2	11
L/601/2925	OS	Contribute to sustainable practice in food operations	2	2	3
R/601/2926	OK	Understand how to contribute to sustainable practice in food operations	2	2	14
K/601/5184	OS	Carry out disinfection in food operations	2	2	8
T/601/5186	OK	Understand how to carry out disinfection in food operations	2	2	15
M/601/4666	OS	Control washing and drying machinery in food operations	2	3	16
T/601/4670	OK	Understand how to control washing and drying machinery in food operations	2	2	12
T/602/0632	OS	Sharpen cutting tools for use in food operations	2	2	7

Unit ref	Unit type	Unit title	Level	Credit	GLH
F/602/0634	OK	Understand how to sharpen cutting tools for use in food operations	2	2	14
J/601/8299	OS	Control hygiene cleaning in food operations	2	3	23
M/601/8300	OK	Understand how to control hygiene cleaning in food operations	2	3	28
L/602/0636	OS	Deal effectively with waste in food operations	2	2	8
R/602/0637	OK	Understand how to deal effectively with waste in food operations	2	2	10
T/602/0646	OS	Monitor and control waste disposal in food operations	3	3	15
M/602/4517	OK	Understand how to monitor and control waste disposal in food operations	3	3	29
T/602/4518	OS	Monitor and control the recovery and separation of by-products and waste disposal in food operations	3	2	12
J/602/0649	OK	Understand how to monitor and control the recovery and separation of by-products in food operations	3	3	27
H/601/2896	OS	Work effectively with others in food operations	2	2	15
K/601/2897	OK	Understand how to work effectively with others in food operations	2	2	18
T/601/2899	OS	Maintain product quality in food operations	2	2	5
H/601/2901	OK	Understand how to maintain product quality in food operations	2	2	11
H/601/2929	OS	Contribute to continuous improvement for achieving excellence in food operations	2	3	14

Unit ref	Unit type	Unit title	Level	Credit	GLH
Y/601/2930	OK	Understand how to contribute to continuous improvement for achieving excellence in food operations	2	2	12
T/601/8315	OK	Understand how to avoid contamination and complete cleaning in place (CIP) of plant and equipment in food operations	2	2	13
A/601/8316	OS	Carry out task hand-over procedures in food manufacture	2	2	10
F/601/8317	OK	Understand how to carry out task hand-over procedures in food manufacture	2	1	7
K/601/2902	OS	Maintain workplace food safety standards in operations	2	2	16
M/601/2903	OK	Understand how to maintain workplace food safety standards in operations	2	2	20
M/601/2917	OS	Maintain workplace health and safety in food operations	2	2	4
T/601/2918	OK	Understand how to maintain workplace health and safety in food operations	2	2	18
K/601/8313	OS	Clean in place (CIP) plant and equipment in food operations	2	3	19
M/601/8314	OK	Understand how to prepare for and conduct cleaning in place (CIP) of plant and equipment in food operations	2	2	12
Group B Knowledge					
T/503/0311	UK	Principles of heat treatment in dairy processing	2	2	12
L/503/0315	UK	Principles of producing butter and mixed fat spreads	3	2	15
H/503/0305	UK	Principles of ice cream production	3	2	14
J/503/0314	UK	Principles of fermented dairy products	3	2	16

Unit ref	Unit type	Unit title	Level	Credit	GLH
F/503/0313	UK	Principles of cheese making	3	3	23
M/503/0310	UK	Principles of dairy science	3	2	14
A/503/0312	UK	Principles of cheese varieties	3	3	23
A/502/7832	UK	Principles of a specialist cheese sales service	2	2	11
K/602/4502	UK	Principles of appearance and texture in food technology	3	3	23
M/602/4503	UK	Principles of flavours in food technology	3	4	36
K/502/7356	UK	Principles of evaporation in food operations	2	1	8
J/502/7557	UK	Principles of energy transfer in heating food technology	3	4	30
A/502/7426	UK	Principles of the dehydration process in food technology	3	4	34
L/502/7429	UK	Principles of energy transfer in cooling food technology	3	4	28
A/602/4536	UK	Principles of microbiology in food technology	3	4	32
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
J/602/4555	UK	Principles of homogenisation in food technology	3	4	30
H/502/7498	UK	Principles of filtration in food technology	3	4	26
J/502/7493	UK	Principles of centrifugation in food technology	3	3	28
L/502/7432	UK	Principles of product quality and improvements in food operations	2	2	11

Unit ref	Unit type	Unit title	Level	Credit	GLH
K/502/0181	UK	The 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
A/601/2631	UK	Principles of HACCP based food safety systems	2	1	8
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
H/601/5216	UK	Principles of valves and pumps in food manufacture	2	2	16

Exemplar unit of assessment

Title	Principles of continuous improvement techniques (Kaizen) in food operations				
Ofqual unit ref	F/601/2954				
Level	3	Credit value	3	GLH	15

Learning outcomes	Assessment criteria
The learner will:	The learner can:
1. Understand the features, importance of Kaizen activity	1.1 Explain how the health, safety and hygiene requirements of a work area can influence a Kaizen activity
	1.2 Summarise the main features of a Kaizen activity and the establishment of measurable improvements
	1.3 Evaluate the importance of encouraging people to identify continuous improvements
	1.4 Explain the evaluation of improvement ideas and selection of those that are to be pursued
	1.5 Explain the function of standard operating procedures and specifications
	1.6 Clarify the resources required to support production schedules and specifications
	1.7 Describe why it is important to be clear about the levels of authority of personnel linked to problem resolution.

2.	Understand the criteria and requirements for Kaizen and problem solving	2.1	Explain the criteria used to select an area/processing activity for Kaizen activity
		2.2	Explain the importance of understanding the food process and/or activity under review
		2.3	Summarise the requirements for the deployment of Kaizen, and the resources required by the activity
		2.4	Explain the importance of waste in Kaizen activity and why inventory control is important to waste reduction
		2.5	Explain how root cause analysis can support problem solving
		2.6	Explain how own knowledge of food processing activities can support problem solving.
3.	Understand how to interact with Kaizen activity	3.1	Explain the application of the Deming cycle (plan, do, check, act)
		3.2	Explain how to engage the knowledge and experience of the people involved in the process in the development of improvement activities
		3.3	Explain how to separate facts and opinions about the food operations and how these affect improvement actions
		3.4	Explain the techniques used to visually communicate the work of the Kaizen activity to participants and others
		3.5	Explain how to use calculations for identifying the required production rate for a process
		3.6	Summarise the cycle time of a process

	3.7 Explain the techniques used to distribute work content to balance cycle times to the rate of customer demand, and how to visually represent it including • Line balance • Process displays.
Additional information about the unit	
Unit purpose and aim(s)	This unit supports workforce development for those who understand the principles of continuous improvement techniques (Kaizen) in food operations. The unit is designed for use primarily by team leaders, supervisors, technicians and others who carry out these workplace activities. The aim of the unit is to determine competent performance to recognised National Occupational Standards.
Assessment requirements or guidance specified by a sector or regulatory body (if appropriate)	This unit is designed to test the knowledge and understanding of learners in the workplace context in the principles of continuous improvement techniques (Kaizen) in food operations. It needs to be assessed on or off the job. The learner must demonstrate their current 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 knowledge and understanding.