

## FDQ - Qualification Specification

FDQ number	Qualification title	Qualification number (QN) Qualifications Wales number	EQF Level	Review date
232-174	FDQ Level 2 Award in Knife Skills for Food Processing	601/0389/9 C00/2303/6	3	31 <sup>st</sup> Dec 2026

### Qualification Purpose

This qualification is designed for learners who are either working in or preparing to work in food manufacturing or processing roles. It has been designed to develop skills and recognise achievement in the safe and effective use, knowledge and understanding of professional knife skills in food operations. The qualification does not confirm or infer learner competence to apply skills, knowledge and understanding in the workplace. The qualification comprises a mandatory unit in the understanding of the safe use of food knives, and optional units where learners can qualify in relevant knife skills in: meat and poultry, bakery, fish and shellfish, vegetable or salad processing. This qualification is a nationally regulated qualification.

*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 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.

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 processing and manufacturing
  - food safety and quality
2. qualifications and/or apprenticeships including;
  - Food & Drink Apprenticeship frameworks
  - FDQ Food Safety qualifications at Levels 2 to 4
3. This qualification may support employment in/into roles including;
  - food processing and manufacture 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](mailto:fdq@fdq.org.uk)

## Assessment

This qualification is an Award requiring achievement of 6 credits, graded at pass/fail. 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. Assessment requirements are set out in individual units of assessment, see exemplar *K/505/2659 Principles of knife usage and safety in food processing*.

Other assessment methods may be used to assess occupational knowledge (OK) and underpinning knowledge (UK) requirements including e-assessment, multiple-choice examination and assignment. 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 external quality assures all centre assessment and internal quality assurance practice and arrangements.

## Rules of Combination (RoC)

FDQ Level 2 Award in Knife Skills for Food Processing	
<b>Total credits required for qualification</b>	<b>6</b>
Mandatory unit (Group A)	Mandatory 2
Mandatory units – Food Knife Skills (Group B)	Mandatory 4
Guided Learning Hours Range (min-max)	29-35 hours
<b>Total Qualification Time</b>	<b>60 hours</b>

## List of units

Unit ref	Unit type	Unit title	Level	Credit	GLH
<b>Group A Mandatory unit</b>					
K/505/2659	UK	Principles of knife usage and safety in food processing	2	2	9

## Group B Mandatory units – Food Knife Skills

Y/505/2642	VS	Demonstrate knife sharpening and maintenance skills in food processing operations	2	2	10
M/505/2646	VS	Demonstrate knife skills in butchery operations	2	2	13
L/505/2654	VS	Demonstrate knife skills in slaughter operations for red meat species	2	2	13
A/505/2651	VS	Demonstrate knife skills in poultry slaughter operations	2	2	13
A/505/2648	VS	Demonstrate knife skills in dough processing operations	2	2	12
T/505/2650	VS	Demonstrate knife skills in pastry processing operations	2	2	12
K/505/2645	VS	Demonstrate knife skills in bakery finishing operations	2	2	11
F/505/2649	VS	Demonstrate knife skills in fish processing operations	2	2	12
J/505/2653	VS	Demonstrate knife skills in shellfish processing operations	2	2	11
Y/505/2656	VS	Demonstrate knife skills in vegetable processing operations	2	2	10
F/505/2652	VS	Demonstrate knife skills in salad processing operations	2	2	10

## Exemplar unit of assessment

Title		Principles of knife usage and safety in food processing			
Ofqual unit ref		K/505/2659			
Level	2	Credit value	2	GLH	9
Learning outcomes		Assessment criteria			
The learner will:		The learner can:			
1. Know how knives are structured and used		1.1 Outline the reason why knives are used in food processing 1.2 Describe the main components of the knife structure including the <ul style="list-style-type: none"> <li>• handle</li> <li>• hilt</li> <li>• blade</li> </ul> 1.3 Describe the grip techniques for using knives including <ul style="list-style-type: none"> <li>• dagger grip</li> <li>• sword grip</li> <li>• artisan grip</li> </ul> 1.4 Outline the role and importance of the free hand when using knives			
2. Know the personal protective equipment requirements for using knives and the consequences of poor knife usage		2.1 State the consequences and costs of poor knife usage in respect of <ul style="list-style-type: none"> <li>• safety</li> <li>• food quality</li> <li>• business profitability</li> </ul> 2.2 Outline the personal protective equipment (PPE) required when using knives 2.3 Outline the non-operative factors which influence the selection and use of PPE when using knives 2.4 Outline the operative related factors which influence the selection and use of PPE when using			

	knives.
3. Know the hazards and food safety issues associated with using knives	<p>3.1 State the hazards associated with the safe use of knives</p> <p>3.2 Describe how the hazards associated with the safe use of knives can be minimised including</p> <ul style="list-style-type: none"> <li>• compliance with safe practice</li> <li>• reporting of damaged knives and PPE</li> <li>• risk assessment</li> </ul> <p>3.3 Outline the importance of knife skills and first aid training</p> <p>3.4 Outline the importance of maintaining knife hygiene and the consequences of poor hygiene maintenance</p> <p>3.5 Describe the methods for cleaning knives</p>
<b>Additional information about the unit</b>	
Unit purpose and aim(s)	<p>This unit supports workforce and/or vocational development for those who need to understand the principles of knife usage and safety in food processing workplace or in a learning environment.</p> <p>The unit is designed for use primarily by operatives and technicians who carry out these workplace activities. It is also designed for those who plan to enter the food 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 knife usage and safety in food 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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