

FDQ - Qualification Specification

FDQ number	Qualification title	Qualification number (QN)	EQF Level	Review date
329-031	FDQ Level 2 Diploma for Proficiency in Fresh Produce Industry Skills	600/2499/9	3	31 st Dec 2026

Qualification Purpose

This qualification is designed primarily for learners who wish to develop intermediate occupational skills and knowledge in a wide range of fresh produce skills to confirm occupational competence in specific job roles including:

- Fresh Produce operative
- Fresh Produce packaging and distribution operative
- Fresh Produce quality assurance operative.

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. The qualification covers mandatory skills from a wide range of areas like: grading, cutting and sculpting of fresh produce in addition to washing, peeling and ripening.

This qualification is a Diploma requiring achievement of 37 credits, graded at pass/fail. It is designed to provide occupational competence in the roles listed above, where they involve significant multi-tasking and complex operational and reporting arrangements. For routine tasks based upon standard operational procedures (SOPs), a smaller Certificate qualification is recommended. The certificate requires achievement of 27 credits and allows the learner to achieve fewer qualification units to reflect more narrowly focussed roles.

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

This qualification will support progression to further learning in:

1. subject areas including:
 - Fresh Produce
 - food and drink preparation and processing
 - food and drink science and technology
 - food and drink hygiene, safety and quality
 - food and drink team leading/management.
2. particular qualifications including:
 - FDQ L3 Certificate/Diploma for Proficiency in Fresh Produce Industry Skills
 - 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 Food and Beverage qualifications
 - L3 Award in Food Safety Supervision for Manufacturing
 - L3 Award in HACCP for Food Manufacturing.
3. Apprenticeships (Advanced/Level 3) including:
 - Food and Drink Apprenticeship Frameworks (England)
 - Food and Drink Modern Apprenticeships (Scotland)
 - Food and Drink Apprenticeship Framework (N. Ireland)

Certificate Proficiency qualifications or SVQs are the main qualifications within these frameworks relating to controller, technician or supervisor level roles including:

- Fresh Produce controller/technician
- Fresh Produce packaging and distribution controller/technician
- Fresh Produce service/sales controller/supervisor

- Fresh Produce quality assurance controller/supervisor.

This Diploma is recommended for learners progressing into Level 3 Diploma learning in the subject areas or qualifications listed above. A smaller Certificate version of this qualification is available requiring achievement of 27 credits. The Certificate qualification version is recommended for learners progressing into Level 3 Certificate learning in subject areas and qualifications.

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

D/502/7886 Cut fresh produce by hand. 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 Diploma for Proficiency in Fresh Produce Industry Skills	
Total credits required for qualification	37
Total Qualification Time (TQT)	370 hours
Group A	Mandatory 22+ credits
Group B Knowledge	Mandatory 7+ credits
Guided Learning Hours Range (min-max)	126-295 hours

List of units

Unit ref	Unit type	Unit title	Level	Credit	GLH
Group A					
Fresh Produce units					
L/503/2551	OS	Grade fresh produce by hand	2	2	7
D/503/1548	OK	Understand how to grade fresh produce by hand	2	2	12
D/502/7886	OS	Cut fresh produce by hand	2	2	10
H/502/7887	OK	Understand how to cut fresh produce by hand	2	2	13
K/502/7888	OS	Sculpt fresh produce by hand	2	2	10
M/502/7889	OK	Understand how to sculpt fresh produce by hand	2	2	13
R/503/2552	OS	Control fresh produce washing operations	2	3	11
Y/503/2553	OK	Understand how to control fresh produce washing operations	2	3	14
D/503/2554	OS	Control the production of fresh produce product labels	2	2	10
Y/503/1550	OK	Understand how to control the production of fresh produce product labels	2	2	13
K/503/2556	OS	Control fresh produce chopping operations	2	3	12
M/503/2557	OS	Sell fresh produce on the wholesale market	2	3	9

Unit ref	Unit type	Unit title	Level	Credit	GLH
T/503/2558	OK	Understand how to sell fresh produce on the wholesale market	2	2	13
F/503/2563	OS	Control fresh produce peeling operations	2	3	11
F/503/1624	UK	Understand how to control fresh produce peeling operations	2	3	19
R/503/2454	OS	Control fresh produce ripening operations	2	4	16
F/503/1624	OK	Understand how to control fresh produce ripening operations	2	3	19
J/503/2564	OS	Control the production of ready-to-eat fresh produce products	2	2	8
F/503/1607	OK	Understand how to control the production of ready-to-eat fresh produce products	2	2	13
L/503/2565	OS	Control fresh produce grading operations	2	2	8
J/503/1611	OS	Control fresh produce drying operations	2	2	11
R/503/2566	OS	Control the non-invasive testing of produce	2	3	14
M/503/1621	OK	Understand how to control the non-invasive testing of produce	2	2	12
Processing units					
Y/502/7465	OS	Start up plant and equipment in food manufacture	2	2	13
D/502/7466	OK	Understand how to start up plant and equipment in food manufacture	2	2	9
H/502/7467	OS	Shut down plant and equipment in food manufacture	2	2	6

Unit ref	Unit type	Unit title	Level	Credit	GLH
M/502/7469	OK	Understand how to shut down plant and equipment in food manufacture	2	2	8
J/502/7476	OS	Report and record production operations in food manufacture	2	2	13
M/502/7486	OK	Understand how to report and record production operations in food manufacture	2	2	13
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
T/601/5172	OS	Operate central control systems in food manufacture	2	2	11
A/601/5173	OK	Understand how to operate central control systems in food manufacture	2	2	10
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
M/602/1701	OS	Control size reduction in food manufacture	2	3	20
T/602/1702	OS	Control weighing in food manufacture	2	2	10
H/502/7453	OS	Control labelling in food manufacture	2	3	17
D/601/4632	OS	Control wrapping in food manufacture	2	3	17
Y/601/5178	OS	Control packaging in food manufacture	2	3	19
R/601/4613	OS	Control slicing in food manufacture	2	3	17

Unit ref	Unit type	Unit title	Level	Credit	GLH
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
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
Food sales and service units					
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
Y/601/8307	OS	Display food products in a retail environment	2	3	23
D/601/8308	OK	Understand how to display food products in a retail environment	2	2	10
Support operations units					
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

Unit ref	Unit type	Unit title	Level	Credit	GLH
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
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
A/502/7474	OS	Plan and organise own work activities in food manufacture	2	1	5
L/502/7477	OK	Understand how to plan and organise own work activities in food manufacture	2	1	10
R/601/4580	OS	Produce individual packs by hand in food operations	2	3	14
R/601/2490	OS/K	Store and retrieve information	2	3	17
H/600/9724	OS/K	Communicate information and knowledge	2	3	10
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
F/502/7461	OS	Prepare to receive goods and materials in food operations	2	1	8
A/502/7460	OS	Receive goods and materials in food operations	2	2	11
J/502/7431	OK	Understand how to receive goods and materials in food operations	2	4	28

Unit ref	Unit type	Unit title	Level	Credit	GLH
T/502/7358	OK	Understand how to unload goods and materials in food operations	2	2	13
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
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/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
T/502/7442	OS	Contribute to keeping the workplace secure in food operations	2	1	7
T/502/7439	OK	Understand how to contribute to keeping the workplace secure in food operations	2	2	15
D/601/5229	OS	Contribute to maintaining stock security and minimising losses in food operations	2	2	15
L/601/5243	OK	Understand how to contribute to maintaining stock security and minimising losses in food operations	2	2	9
Common operations units					
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

Unit ref	Unit type	Unit title	Level	Credit	GLH
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
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
H/601/2929	OS	Contribute to continuous improvement for achieving excellence in food operations	2	3	14
Y/601/2930	OK	Understand how to contribute to continuous improvement for achieving excellence in food operations	2	2	12
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
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

Unit ref	Unit type	Unit title	Level	Credit	GLH
F/601/8317	OK	Understand how to carry out task hand-over procedures in food manufacture	2	1	7
Group B Knowledge					
M/503/2560	UK	Principles of Fresh Produce wholesaling	3	4	32
D/503/1551	UK	Principles of the fresh produce supply chain	3	3	20
H/503/1602	UK	Principles of fresh produce ripening	3	4	31
F/503/1610	UK	Principles of fresh produce handling and quality	3	3	23
T/503/1622	UK	Principles of the fresh produce handling systems	3	3	18
A/503/1623	UK	Principles of fresh produce packaging and preservation	3	4	26
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
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 food products in food operations	2	2	13
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

Unit ref	Unit type	Unit title	Level	Credit	GLH
L/601/2701	UK	Principles of sustainability in food operations	3	4	34
A/602/4505	UK	Principles of weights and measures in food technology	3	4	30
T/602/4552	UK	Principles of cleaning raw food materials	3	3	22
A/602/4553	UK	Principles of sorting and grading produce and food material	3	3	22
D/602/4562	UK	Principles of bar coding in food technology	3	3	20
K/602/4564	UK	Principles of paper and board packaging in food operations	3	4	34
M/602/4565	UK	Principles of plastic and cellulose films in food and drink	3	4	34

Exemplar unit of assessment

Title	Cut fresh produce by hand				
Ofqual unit ref	D/502/7886				
Level	2	Credit value	2	GLH	10
Learning Outcomes			Assessment Criteria		
The learner will:			The learner can:		
1. Prepare to cut fresh produce by hand			1.1 Carry out preparation according to operating procedures and instructions 1.2 Confirm process specification 1.3 Prepare work station to ensure conditions are suitable for hand cutting 1.4 Obtain tools and equipment required to support planned processing operations 1.5 Obtain produce to meet required process specification 1.6 Maintain communication with colleagues.		
2. Cut fresh produce by hand			2.1 Carry out operations according to operating procedures and instructions 2.2 Cut and trim fresh produce to achieve required yield and quality requirements 2.3 Handle and store products in a manner which maintain quality and condition 2.4 Make sure the product is transferred to the next stage in the process 2.5 Take action in response to operating problems 2.6 Maintain communication with colleagues.		

<p>3. Maintain equipment and the workstation when cutting by hand</p>	<p>3.1 Maintain the condition of the workstation throughout the cutting process</p> <p>3.2 Sharpen cutting equipment as required to maintain their effectiveness as a cutting tool</p> <p>3.3 Store cutting equipment safely when not in use.</p>
<p>4. Finish hand cutting operations</p>	<p>4.1 Carry out finishing according to operating procedures and instructions</p> <p>4.2 Deal with materials that can be re-cycled or re-worked</p> <p>4.3 Dispose of waste material according to organisational procedures</p> <p>4.4 Make equipment and work station ready for future use, after the completion of the work required</p> <p>4.5 Maintain effective communication with colleagues</p> <p>4.6 Complete all records for cutting of fresh produce by hand.</p>
<p>Additional information about the unit</p>	
<p>Unit purpose and aim(s)</p>	<p>This unit is designed to assess the skills of learners in the workplace, cutting fresh produce by hand. It needs to be assessed on the job. The learner must be able to demonstrate their competent performance consistently over a period of time, to meet all of the assessment criteria. This will be achieved by at least two observations of performance in the workplace, and may be supported by witness testimony and other workplace evidence. Observations must ensure that the learner's working practice is at commercial speed and in compliance with standard operating procedures. The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.</p>