

## FDQ- Qualification Purpose and Structure

FDQ number	Qualification title	Qualification approval number (QN)	EQF Level	Review date
234-301	FDQ Level 4 Diploma for Proficiency in Meat Inspection	603/6913/9	5	31/12/2026

### Purpose overview

This qualification is designed primarily for learners who wish to develop skills and knowledge in meat inspection. It is one of two qualifications that learners must achieve to comply with:

- Regulations (EU) 2017/625 and (EU) 2019/624. The qualification meets the requirements for the training and tests, and the theoretical knowledge and practical skills, set out in Annex II, Chapter II of Regulation (EU) 2019/624.

and

- licence to practise requirements to qualify as Official Auxiliaries (meat hygiene inspectors) and be appointed by the Food Standards Agency to work in Great Britain and by the Department of Agriculture, Environment and Rural Affairs to work in Northern Ireland. Learners wishing to qualify as Official Auxiliaries must also achieve the FDQ Level 2 Certificate for Proficiency in Poultry Meat Inspection.

*Ofqual purpose D. Confirm occupational competence in an occupational role to the standards required.*

*Sub purpose D.1 Confirm occupational competence in an occupational role to the standards required.*

Learners need to be 19 years old or over to take this qualification. Learners do not require any prior qualifications or units or experience to take this qualification. Previous experience in meat processing or achievement of the FDQ L3 Certificate for Proficiency in Meat and Poultry Industry Skills will prove an advantage.

The qualification covers mandatory skills and knowledge in red and white meat inspection. All units set out in the qualification are mandatory. Assessment of skills is required in the workplace. This qualification is a Diploma requiring achievement of 80 credits.

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, Guided Learning Hours and Total Qualification Time.

### **This qualification could lead to**

This qualification will support progression to further learning in:

1. subject areas including:
  - meat and poultry science and technology
  - animal welfare
  - food safety and HACCP
  - veterinary studies
2. particular qualifications including:
  - Foundation Degrees in meat science and technology
  - Veterinary Degrees
3. work-based learning opportunities for job roles including:
  - Official Auxiliaries (meat inspectors)

This Diploma is recommended for learners progressing to learning in the subject areas or qualifications listed above, or within work-based learning.

### **Qualification support**

This qualification has received support from the Food Training and Education Council.

### **Further Information**

Further information can be obtained from our website at: <http://www.fdq.org.uk/our-qualifications/technical/poultry-meat-inspection/>

Or by contacting FDQ:

Tel: 0113 859 1266

Email: [fdq@fdq.org.uk](mailto:fdq@fdq.org.uk)

## Rules of Combination (RoC)

Diploma	
<b>Total credits required for qualification</b>	<b>80</b>
<b>Total Qualification Time (TQT)</b>	<b>955 hours</b>
Group A Mandatory units	Mandatory 80 credits
Guided Learning Hours	506 hours

### Assessment

Assessment of this qualification is by portfolio of evidence. Overall grading: Pass/Fail

Please refer to individual units of assessment for specific assessment requirements.

Guidance is also detailed in the Qualification Handbook for this Diploma.

All assessment materials devised by centres must be agreed with FDQ prior to use.

Assessment pro forma are provided in the Qualification Handbook for this Diploma made available on FDQAwards. Assessment requirements are set out in individual units of assessment, see exemplar *J/618/6038 Carry out pre-slaughter inspection of red meat species*.

FDQ externally quality assures all centre assessment and internal quality assurance quality and arrangements. Reasonable adjustments apply that allow learner support for oral or other assessment adjustment arrangements.

### List of units

Unit ref	Unit type	Unit title	Level	Credit	GLH
<b>Group A Mandatory units</b>					
<b>J/618/6038</b>	OS	Carry out pre-slaughter inspection of red meat species	4	6	30
<b>L/618/6042</b>	OK	Understand how to carry out pre-slaughter inspection of red meat species	4	2	20

Unit ref	Unit type	Unit title	Level	Credit	GLH
<b>L/618/6039</b>	OS	Carry out pre-slaughter inspection of white meat species	4	4	21
<b>R/618/6043</b>	OK	Understand how to carry out pre-slaughter inspection of white meat species	4	2	20
<b>J/618/5729</b>	OS	Verify food safety management procedures for meat	4	6	24
<b>F/618/5728</b>	OK	Understand how to verify food safety management procedures for meat	4	5	22
<b>T/618/6035</b>	OS	Carry out post-mortem inspection of red meat	4	6	30
<b>J/618/6041</b>	OK	Understand how to carry out post-mortem inspection of red meat	4	2	19
<b>A/618/5727</b>	OS	Verify the removal of specified risk material, animal by-products and processing of edible co-products	4	8	40
<b>A/618/5730</b>	OK	Understand how to verify the removal of specified risk material, animal by-products and processing of edible co-products	4	4	24
<b>F/618/6040</b>	OS	Manage traceability and sampling in meat operations	4	3	18
<b>D/618/6045</b>	OK	Understand how to manage traceability and sampling in meat operations	4	2	15
<b>F/602/6224</b>	UK	Principles of rearing and welfare of meat species	4	5	37
<b>D/602/6229</b>	UK	Principles of anatomy and physiology of meat species	4	5	37
<b>Y/602/6276</b>	UK	Principles of pathology of meat species	4	5	37
<b>J/602/6225</b>	UK	Principles of slaughter techniques for meat species	4	5	35
<b>F/602/6305</b>	UK	Principles of meat primary processing	4	5	36
<b>F/602/6319</b>	UK	Principles of HACCP based food safety management for official meat controls	4	2	17

Unit ref	Unit type	Unit title	Level	Credit	GLH
R/602/6227	UK	Principles of microbiology and parasitology in meat production	4	3	24

### Exemplar criteria unit of assessment

Title		Carry out pre-slaughter inspection of red meat species			
Ofqual unit ref		J/618/6038			
Level	4	Credit value	6	GLH	30
Learning outcomes		Assessment criteria			
The learner will:		The learner can:			
1. Prepare to carry out pre-slaughter inspection		1.1 Select appropriate personal protective equipment and protective clothing 1.2 Wear and use personal protective equipment in line with legislative and workplace requirements 1.3 Select equipment that will enable safe and effective inspection 1.4 Check that facilities are appropriate for carrying out safe and effective inspection including those for: <ul style="list-style-type: none"> <li>• Cattle</li> <li>• Pigs</li> <li>• Sheep</li> </ul> 1.5 Follow personal hygiene requirements.			
2. Carry out pre-slaughter inspection		2.1 Monitor the Food Business Operator's (FBO's) lairage procedures against current requirements 2.2 Check the FBO's collection of food chain information in accordance with organisational procedures 2.3 Verify the FBO's movement documentation and animal identification			

	<p>2.4 Carry out an initial check of animal welfare including;</p> <ul style="list-style-type: none"> <li>• Cattle</li> <li>• Pigs</li> <li>• Sheep</li> </ul> <p>2.5 Refer signs of abnormalities in animals to the Official Veterinarian</p> <p>2.6 Complete inspection records according to organisational procedures including those for;</p> <ul style="list-style-type: none"> <li>• Cattle</li> <li>• Pigs</li> <li>• Sheep</li> </ul> <p>2.7 Check that suspect and abnormal animals are transferred to isolation facilities and that their welfare is not compromised</p> <p>2.8 Identify and take action to deal with any non-compliance.</p>
<p>3. Verify procedures relating to dirty, diseased, dead-on arrival and suspect animals of notifiable disease</p>	<p>3.1 Monitor the procedures followed by the FBO for animals found moribund, dead, diseased or injured</p> <p>3.2 Confirm procedures and report to the Official Veterinarian animal conditions including;</p> <ul style="list-style-type: none"> <li>• un-clean</li> <li>• dead-on-arrival</li> <li>• dead in lairage</li> <li>• moribund</li> <li>• diseased</li> <li>• suspect of notifiable disease</li> <li>• injured</li> </ul> <p>3.3 Identify and take the action to deal with any non-compliance.</p>
<p>4. Inspect livestock vehicles</p>	<p>4.1 Monitor control of cleansing and disinfection in accordance with the business' food safety management procedures for transport of;</p> <ul style="list-style-type: none"> <li>• Cattle</li> <li>• Pigs</li> <li>• Sheep</li> </ul>

	<p>4.2 Carry out additional inspection on cleaning and disinfection as required</p> <p>4.3 Identify and take the action to deal with any non-compliance.</p>
<p><b>Additional information about the unit</b></p>	
<p>Unit purpose and aim(s)</p>	<p>This unit supports workforce and/or vocational development for those who carry out pre-slaughter inspection of red meat species, in the meat sector.</p> <p>The unit is designed for use primarily by meat inspectors, managers and others who need these skills to carry out workplace activities. The aim of the unit is to determine competent performance 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 skills of learners in the workplace for those who carry out pre-slaughter inspection of red meat species. It needs to be assessed on the job to include the following; cattle, pigs and sheep. 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 competent performance in the workplace and may be supported by witness testimony and other workplace evidence.</p> <p>Observations must ensure that the learner's working practice is at commercial speed and in compliance with standard operating procedures.</p> <p>The FDQ Qualification Handbook sets out the overarching assessment requirements.</p>