

## FDQ - Qualification Specification

FDQ number	Qualification title	Qualification number (QN)	EQF Level	Review date
242-182	FDQ Level 2 Award for Proficiency in Poultry Meat Inspection (Broilers and Hens Pathway)	500/5836/8	3	31-Dec-2027
242-183	FDQ Level 2 Award for Proficiency in Poultry Meat Inspection (Ducks and Geese Pathway)	500/5836/8	3	31-Dec-2027
242-184	FDQ Level 2 Award for Proficiency in Poultry Meat Inspection (Non-Hunted Game Pathway)	500/5836/8	3	31-Dec-2027
242-185	FDQ Level 2 Award for Proficiency in Poultry Meat Inspection (Turkeys Pathway)	500/5836/8	3	31-Dec-2027

### Qualification Purpose

This qualification is designed for learners who are working in regulated Plant Inspection Assistant roles for the post-mortem inspection of poultry carcasses and offal in processing environments. Plant Inspection Assistants must select and achieve units across the bird species that appertain to their role. Refer to EC Regulation 854/2004 (Article 5 (7)). The choice of units allows learners to select units that are most relevant to their own employment, learning and progression requirements

The qualification is too small for inclusion within an Apprenticeship framework. Learners will therefore need to achieve this qualification outside of an apprenticeship framework where this meets their learning and development needs and future progression goals.

*Ofqual purpose D. Confirm occupational competence and/or 'licence to practice'*

*Sub purpose D2. Confirm the ability to meet a 'licence to practice' or other legal requirements made by the relevant sector, professional or industry body.*

Learners need to be 19 years old or over to take this qualification. Learners do not require any prior qualifications or experience to take this qualification. Previous experience in poultry meat processing or achievement of the FDQ L2 Certificate for Proficiency in Meat and Poultry Industry Skills will prove an advantage.

The qualification covers mandatory knowledge in food safety management procedures for post-mortem inspection. It also covers pathways specific to broilers and hens, ducks and geese, non-hunted game birds or turkey. This qualification is an Award requiring achievement of 8 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 and Guided Learning Hours. This is a qualification available for provision in England, Scotland and Northern Ireland.

### **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
  - veterinary studies
2. particular qualifications including:
  - FDQ L4 Diploma for Proficiency in Meat Inspection
  - Foundation Degrees in meat science and technology
  - Veterinary Degrees
3. work-based learning opportunities for job roles including:
  - Official Auxiliaries (meat inspectors)

This Award 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 been recognised for the ability to meet a 'licence to practice' appointed by FSA to meet EC Regulation 854/2004. It has received support from Improve (Food and Drink Sector Skills Council), the Food Training and Education Council and Eville & Jones Ltd.

## 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

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

Please refer to individual units of assessment for specific assessment requirements. Guidance is also detailed in the Qualification Handbook for this Award. Assessment requirements are set out in individual units of assessment, see exemplar *Y/502/2203 Understand how to use food safety management procedures for post-mortem inspection of poultry*.

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 Award, made available on FDQAwards.

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.

## Rules of Combination (RoC)

FDQ Level 2 Award for Proficiency in Poultry Meat Inspection	
<b>Total credits required for qualification</b>	<b>8</b>
Mandatory unit	2
Learners must achieve the mandatory units listed below within one pathway	
Broilers and hens pathways	6
Ducks and geese pathway	6
Non-hunted game bird pathway	6
Turkey pathway	6
<b>Total qualification time (TQT)</b>	<b>80</b>
<b>Guided Learning Hours</b>	<b>63</b>

## List of units

Unit ref	Unit type	Unit title	Level	Credit	GLH
Group A Mandatory unit					
Y/502/2203	UK	Understand how to use food safety management procedures for post-mortem inspection of poultry	2	2	15
Broilers and hens pathway					
D/502/2204	OS	Carry out post-mortem inspection of broilers and hens	2	3	24

Unit ref	Unit type	Unit title	Level	Credit	GLH
H/502/2205	UK	Principles of post-mortem inspection of broilers and hens	2	3	24
<b>Ducks and geese pathway</b>					
K/502/2206	OS	Carry out post-mortem inspection of ducks and geese	2	3	24
M/502/2207	UK	Principles of post-mortem inspection of ducks and geese	2	3	24
<b>Non-hunted game bird pathway</b>					
T/502/2208	OS	Carry out post-mortem inspection of non-hunted game birds	2	3	24
A/502/2209	UK	Principles of post-mortem inspection of non-hunted game birds	2	3	24
<b>Turkey pathway</b>					
M/502/2210	OS	Carry out post-mortem inspection of turkeys	2	3	24
T/502/2211	UK	Principles of post-mortem inspection of turkeys	2	3	24

## Exemplar unit of assessment

<b>Title</b>	Understand how to use food safety management procedures for post-mortem inspection of poultry				
<b>Ofqual unit ref</b>	Y/502/2203				
<b>Level</b>	2	<b>Credit value</b>	2	<b>GLH</b>	15
<b>Learning outcomes</b>		<b>Assessment criteria</b>			
<b>The learner will:</b>		<b>The learner can:</b>			
1.	Understand poultry processing stages from slaughter to chilling	1.1	List the key stages in processing		
		1.2	Define the purpose of the key processing stages.		
2.	Understand food safety management procedures	2.1	Describe the purpose of food safety management procedures		
		2.2	Identify food safety hazards		
		2.3	Describe the measures in place to control food safety hazards, including the use of limits or tolerances.		
3.	Understand the role of the Plant Inspection Assistant within the regulatory framework	3.1	Outline the main responsibilities of Food Business Operators, Official Veterinarians and Plant Inspection Assistants within the regulatory framework		
		3.2	Describe the company reporting arrangements for Plant Inspection Assistants.		

Additional information about the unit	
Unit purpose and aim(s)	<p>This unit supports workforce development for those who use food safety management procedures in carrying out the post-mortem inspection of poultry in poultry processing businesses. This unit is designed for use by Plant Inspection Assistants, and others who carry out inspection duties. It can be used as part of the regulatory qualification requirement for poultry inspection activities.</p>