

## FDQ - Qualification Specification

FDQ number	Qualification title	Qualification Number (QN) Qualification Wales number	EQF Level	Review date
328-013	FDQ Level 2 Diploma for Proficiency in Brewing Industry Skills	501/1054/8 C00/0277/4	3	31 <sup>st</sup> 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 automated or semi-automated food processing techniques, or food service/retail skills to confirm occupational competence in specific job roles including:

- Brewing operative
- Brewing packaging and distribution operative
- Brewing 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 is an advantage. The qualification assesses and recognises achievement within the workplace.

The qualification covers mandatory skills from a wide range of areas like: brewing and support skills used in the production, service and retail of a range of drinks including: beer, lager and ales. Learners also have to choose optional units in brewing and drinks processing knowledge.

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:
  - brewing
  - 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 Diploma for Proficiency in Food Industry Skills
  - FDQ L3 Diploma for Proficiency in Food Management
  - FDQ L3 Diploma 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 and Diploma Proficiency qualifications or SVQs are the main qualifications within these frameworks relating to controller/technician level roles including:

- Brewing controller/technician
- Drinks packaging and distribution controller/technician
- Drinks service/sales controller/supervisor
- Drinks 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](mailto: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 M/601/5221 Principles of evaporation in brewing. Assessment requirements are set out in individual units of assessment. 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 Brewing Industry Skills	
Total Qualification Time (TQT)	370 hours
Group A Mandatory units	Mandatory 22+ credits
Group B units	Mandatory 7+ credits
Guided Learning Hours Range (min-max)	147-267 hours

### List of units

Unit ref	Unit type	Unit title	Level	Credit	GLH
Group A					

#### Brewing skills units

J/601/5161	OS	Control transfer of liquid into a tank in brewing	2	3	8
Y/601/4614	OK	Understand how to control processes in food manufacture	2	2	10
R/601/5163	OS	Control fermentation in brewing	2	2	6
D/601/5165	OS	Control yeast cropping and storage in brewing	3	2	6
K/601/5167	OS	Control yeast selection, treatment and pitching in brewing	3	2	8
Y/601/4631	OS	Control temperature reduction in food manufacture	2	3	20
F/601/5174	OS	Control separation in food manufacture	2	3	20
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
D/601/5179	OS	Monitor and maintain storage systems and procedures in food operations	3	2	10
D/601/5182	OK	Understand how to monitor and maintain storage systems and procedures in food operations	3	2	10
Y/601/5178	OS	Control packaging in food manufacture	2	3	19
L/601/5176	OS	Control bottling in food manufacture	2	3	19
M/601/5168	OS	Control keggings in brewing	2	3	10
T/601/2921	OS	Contribute to the maintenance of plant and equipment in food operations	2	3	30
A/601/2922	OK	Understand how to contribute to the maintenance of plant and equipment 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
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
<b>Support operations units</b>					
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
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
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/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
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
R/601/5244	OS	Control effluent treatment in food operations	2	2	15
Y/601/5245	OK	Understand how to control effluent treatment in food operations	2	3	20
D/601/5246	OK	Understand how to monitor effluent treatment in food operations	2	2	18
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
J/601/5225	OS	Interpret and communicate information and data in food operations	3	3	18
L/601/5226	OK	Understand how to interpret and communicate information and data in food operations	3	3	14
R/601/5227	OS	Record and report basic operations in food manufacture	2	1	5
Y/601/5228	OK	Understand how to record and report basic operations in food manufacture	2	1	5

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
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/601/8311	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
Y/601/2927	OS	Organise and improve work activities for achieving excellence in food operations	2	3	13
D/601/2928	OK	Understand how to organise and improve work activities for achieving excellence in food operations	2	3	14
K/601/2933	OS	Contribute to the application of improvement techniques for achieving excellence in food operations	2	3	12
M/601/2934	OK	Understand how to contribute to the application of improvement techniques for achieving excellence in food operations	2	3	18
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
<b>Common operations units</b>					
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
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
F/601/8317	OK	Understand how to carry out task hand-over procedures in food manufacture	2	1	7
<b>Group B Knowledge</b>					
J/601/5211	UK	Principles of packaging processes in brewing	3	2	12
L/601/5212	UK	Principles of packaging in brewing	2	3	8
T/601/5205	UK	Principles of the brewing industry and beer production	2	2	11
F/601/5207	UK	Principles of using raw materials in brewing	2	2	8
J/601/5208	UK	Principles of brewhouse processes in brewing	2	2	7
F/601/5210	UK	Principles of fermentation in brewing	2	3	8
L/601/5209	UK	Principles of conditioning and filtration in brewing	2	2	7
A/601/5206	UK	Principles of marketing beer	2	1	4
A/601/2953	UK	Principles of improvement in food operations	3	3	16
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
R/601/5213	UK	Principles of centrifugation in brewing	2	2	16

Y/601/5214	UK	Principles of working in explosion rated areas in brewing	2	1	8
D/601/5215	UK	Principles of fruit harvesting, storage and crushing in cider making	2	2	16
H/601/5216	UK	Principles of valves and pumps in food manufacture	2	2	16
K/601/5217	UK	Principles of plate heat exchangers in food manufacture	2	2	16
M/601/5218	UK	Principles of instrumentation and control systems in brewing	2	2	16
T/601/5219	UK	Principles of filtration in brewing	2	2	16
K/601/5220	UK	Principles of extractions and distillation	2	2	16
M/601/5221	UK	Principles of evaporation in brewing	2	1	8
T/601/5222	UK	Principles of cider maturation and blending	2	1	9
A/601/5223	UK	Principles of cream liqueur production	2	1	8
F/601/5224	UK	Principles of juice storage and cider fermentation	2	3	24

## Exemplar unit of assessment

<b>Title</b>	Principles of evaporation in brewing				
<b>Ofqual unit ref</b>	M/601/5221				
<b>Level</b>	2	<b>Credit value</b>	1	<b>GLH</b>	8
<b>Learning Outcomes</b>			<b>Assessment Criteria</b>		
<b>The learner will:</b>			<b>The learner can:</b>		
1 Understand how evaporation is used in brewing applications			1.1 Describe the functions of single stage and multistage evaporation		
			1.2 Outline how evaporation reduces thermal damage to product		
			1.3 Outline how evaporation processes are used in brewing		
			1.4 Outline the key controls of the evaporation process.		
2 Understand the technology of evaporation			2.1 Describe how evaporation applications can be energy efficient		
			2.2 Describe how heat is transferred and lost during evaporation.		

<p>Unit purpose and aim(s)</p>	<p>This unit is designed to assess the underpinning knowledge and understanding of learners in the workplace context, for understanding the principles of evaporation in brewing. It can 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. The Improve Assessment Strategy for Proficiency Qualifications in Food and Drink sets out the overarching assessment requirements.</p>
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