FDQ - Qualification Specification

FDQ number	Qualification title	Qualification Number (QN) Qualification Wales number	EQF Level	Review date
323-025	FDQ Level 2 Diploma for Proficiency in Meat and Poultry Industry Skills	600/0679/1 C00/0316/6	3	31 Dec 2026

Qualification Purpose

This qualification is designed primarily for learners in the meat and poultry industry who wish to develop intermediate skills and knowledge required to confirm occupational competence at work. The qualification provides choice in a wide range of automated or manual processing techniques or distribution, service and retail skills to confirm occupational competence in specific job roles including:

- Lairage/slaughter operative
- Meat and poultry processing operative
- Butchery operative
- Meat and poultry packaging and distribution operative
- Meat and poultry service/sales operative
- Meat quality assurance operative

Ofqual purpose D. Confirm occupational competence and/or 'license 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: operating meat or poultry processing plant, de-boning meat, trimming meat, producing meat-based products, wrapping and packaging, butchery service and retail operations. Learners can select from a large choice of mandatory skills in the processing, distribution, service and retail of meat and poultry. Learners also have to achieve mandatory units in meat and poultry knowledge which should be chosen carefully to meet learning and development needs.

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 focused 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, 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 processing
   - food preparation and processing
   - food science and technology
   - food hygiene, safety and quality
   - food team leading/management.
2. particular qualifications including:
   - FDQ L3 Diploma for Proficiency in Meat and Poultry Industry Skills
   - 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 and Wales)
- Food and Drink Modern Apprenticeships (Scotland)
- Food and Drink Apprenticeship Framework (N. Ireland)

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

- Lairage/slaughter controller/supervisor
- Meat and poultry processing controller
- Butchery controller/supervisor
- Meat and poultry packaging and distribution controller
- Meat and poultry service/sales controller
- Meat quality assurance technician/controller

This Diploma is recommended for learners progressing into Level 3 Diploma learning in the subject areas or qualifications listed above. A smaller Certificate 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 Institute of Meat and 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/502/7709 Receive livestock in food operations. 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 Meat and Poultry Industry Skills	
Total credits required for the qualification	37
Total Qualification Time (TQT)	370 hours
Group A Mandatory units	Mandatory 22+ credits
Group B Knowledge units	Mandatory 7+ credits
Guided Learning Hours Range (min-max)	132-338 hours

List of units

Unit ref	Unit type	Unit title	Level	Credit	GLH
Group A					
Livestock handling and welfare units					
D/502/7709	OS	Receive livestock in food operations	2	2	10
R/502/7710	OK	Understand how to receive livestock in food operations	2	3	17
Y/502/7711	OS	Receive poultry in food operations	2	2	11
D/502/7712	OK	Understand how to receive poultry in food operations	2	3	20
H/502/7713	OS	Contribute to Bio-security in livestock holding in food operations	2	2	9
K/502/7714	OK	Understand how to contribute to bio-security in livestock holding in food operations	2	2	14
M/502/7715	OS	Maintain reception and holding areas for livestock in food operations	2	2	10
T/502/7716	OK	Understand how to maintain reception and holding areas for livestock in food operations	2	2	11
A/502/7717	OS	Care for livestock pre-slaughter in food operations	2	1	7
F/502/7718	OK	Understand how to care for livestock pre-slaughter in food operations	2	2	13
J/502/7719	OS	Care for poultry pre-slaughter in food operations	2	1	9
A/502/7720	OK	Understand how to care for poultry pre-slaughter in food operations	2	2	14
F/502/7721	OS	Prepare and monitor feed and water supplies to livestock in food operations	2	2	12
J/502/7722	OK	Understand how to prepare and monitor feed and water supplies to livestock in food operations	2	2	14

Unit ref	Unit type	Unit title	Level	Credit	GLH
Primary processing units					
H/502/7730	OS	Carry out manual stunning of poultry	2	2	12
T/502/7733	OK	Understand how to carry out manual stunning of poultry	2	2	12
J/502/7736	OS	Carry out manual stunning of red meat species	2	2	12
R/502/7738	OK	Understand how to carry out manual stunning red meat species	2	2	12
Y/502/7739	OS	Operate an electric stunning system for poultry	2	2	10
R/502/7741	OK	Understand how to operate an electric stunning system for poultry	2	2	9
Y/502/7742	OS	Operate a gas stunning system for poultry	2	2	10
H/502/7744	OK	Understand how to operate a gas stunning system for poultry	2	2	11
K/502/7745	OS	Operate a stunning system for red meat species	2	2	12
M/502/7746	OK	Understand how to operate a stunning system for red meat species	2	2	11
T/502/7747	OS	Carry out manual bleeding operations	2	2	11
A/502/7748	OK	Understand how to carry out manual bleeding operations	2	2	11
L/502/7754	OS	Operate a poultry bleeding system	2	2	13
R/502/775	OK	Understand how to operate a poultry bleeding system	2	2	12
H/502/7761	OS	Carry out religious slaughter	2	2	11
K/502/7762	OK	Understand how to carry out religious slaughter	2	2	11
M/502/7763	OS	Carry out bleeding operations for Halal meat	2	2	11

Unit ref	Unit type	Unit title	Level	Credit	GLH
F/502/7766	OK	Understand how to carry out bleeding operations for Halal meat	2	2	10
R/502/7772	OS	Operate a meat carcase shackling system	2	1	7
A/502/7782	OK	Understand how to operate a meat carcase shackling system	2	1	7
R/502/7786	OS	Carry out skinning of meat carcases	2	1	6
Y/502/7756	OK	Understand how to carry out skinning of meat carcases	2	1	10
K/502/7759	OS	Operate a poultry plucking system	2	1	8
M/502/7794	OK	Understand how to operate a poultry plucking system	2	1	8
Y/502/7787	OS	Operate a de-hairing system	2	1	5
D/502/7788	OK	Understand how to operate a de-hairing system	2	1	5
J/502/7803	OS	Carry out rodding and clipping of meat carcases	2	1	7
R/502/7805	OK	Understand how to carry out rodding and clipping of meat carcases	2	1	6
Y/502/7806	OS	Carry out splitting of meat carcases	2	1	7
H/502/7808	OK	Understand how to carry out splitting of meat carcases	2	1	7
K/502/7809	OS	Remove specified risk material in meat processing	2	1	9
J/502/7817	OK	Understand how to remove specified risk material in meat processing	2	1	10
L/502/7818	OS	Control automated meat/poultry processing operations	2	2	10
R/502/7819	OK	Understand how to control automated meat/poultry processing operations	2	2	9
D/502/7810	OS	Carry out manual evisceration of poultry carcases	2	1	9

Unit ref	Unit type	Unit title	Level	Credit	GLH
K/502/7812	OK	Understand how to carry out manual evisceration of carcases for Kosher meat	2	1	8
M/502/7813	OK	Understand how to carry out manual evisceration of poultry carcases	2	1	8
H/502/7811	OS	Carry out manual evisceration of red meat carcases	2	1	9
T/502/7814	OK	Understand how to carry out manual evisceration of red meat carcases	2	1	8
A/502/7815	OS	Operate a carcase electrical stimulation system	2	1	7
F/502/7816	OK	Understand how to operate a carcase electrical stimulation system	2	1	9

Secondary processing and butchery units

Unit ref	Unit type	Unit title	Level	Credit	GLH
M/502/7830	OS	Sort waste by-products and edible co-products in meat processing	2	1	8
T/502/7831	OK	Understand how to sort poultry waste by-products and edible co-products	2	1	9
F/502/7833	OK	Understand how to sort red meat waste by-products and edible co-products	2	1	9
R/502/7836	OS	Process waste by-products and edible co-products in meat processing	2	1	8
Y/502/7885	OK	Understand how to process poultry waste by-products and edible co-products	2	1	9
D/502/7838	OK	Understand how to process red meat waste by-products and edible co-products	2	1	9
Y/502/7840	OS	Carry out primal cutting in meat processing	2	2	12
K/502/7843	OK	Understand how to carry out primal cutting in poultry processing	2	2	9
T/502/7845	OK	Understand how to carry out primal cutting in red meat processing	2	2	9
F/502/7847	OS	Carry out boning in meat processing	2	3	14

Unit ref	Unit type	Unit title	Level	Credit	GLH
J/502/7848	OK	Understand how to carry out boning in poultry processing	2	2	12
L/502/7849	OK	Understand how to carry out boning in red meat processing	2	2	12
L/502/7852	OS	Carry out seaming or filleting in meat processing	2	2	12
F/502/7850	OK	Understand how to carry out seaming or filleting in meat processing	2	2	10
R/502/7853	OS	Carry out trimming in meat processing	2	2	14
Y/502/7854	OK	Understand how to carry out trimming in meat processing	2	2	12
D/502/7855	OS	Carry out primal butchery of red meat in sales operations	2	2	12
H/502/7856	OK	Understand how to carry out primal butchery of red meat in sales operations	2	2	14
M/502/7858	OS	Carry out secondary butchery of red meat in sales operations	2	2	12
T/502/7859	OK	Understand how to carry out secondary butchery of red meat in sales operations	2	2	15
K/502/7860	OS	Carry out poultry butchery in sales operations	2	2	11
M/502/7861	OK	Understand how to carry out poultry butchery in sales operations	2	2	15
T/502/7862	OS	Carry out wild game butchery in sales operations	2	2	11
A/502/7863	OK	Understand how to carry out wild game butchery in sales operations	2	2	15
L/502/7866	OS	Produce portion controlled raw meat products	2	2	8
R/502/7867	OK	Understand how to produce portion controlled raw meat products	2	1	8
Y/502/7868	OS	Carry out flavour enhancement in meat processing	2	2	11

Unit ref	Unit type	Unit title	Level	Credit	GLH
D/502/7869	OK	Understand how to carry out flavour enhancement in meat processing	2	2	12
R/502/7870	OS	Operate a meat injection system	2	2	12
Y/502/7871	OK	Understand how to operate a meat injection system	2	2	12
D/502/7872	OS	Cure meat products	2	2	11
H/502/7873	OK	Understand how to cure meat products	2	2	10
K/502/7874	OS	Carry out massaging in meat processing	2	2	14
M/502/7875	OK	Understand how to carry out massaging in meat processing	2	2	12
T/502/7876	OS	Produce sausages	2	2	10
A/502/7877	OK	Understand how to produce sausages	2	1	8
R/601/4675	OS	Fill or extrude meat and meat based mixtures	2	2	8
D/601/4677	OK	Understand how to fill or extrude meat and meat based mixtures	2	2	16
F/502/7878	OS	Produce batch meat preparations and products	2	2	9
J/502/7879	OK	Understand how to produce batch meat preparations and products	2	1	10
A/502/7880	OS	Oven cook batched meat and meat products	2	2	12
F/502/7881	OK	Understand how to oven cook batched meat and meat products	2	2	12
J/502/7882	OS	Fry poultry products	2	2	8
L/502/7883	OS	Produce added value meat products in sales operations	2	2	12
R/502/7884	OK	Understand how to produce added value meat products in sales operations	2	2	14
L/602/1706	OS	Prepare sauces and marinades by hand in food manufacture	2	3	22

Unit ref	Unit type	Unit title	Level	Credit	GLH
R/602/1707	OK	Understand how to prepare sauces and marinades by hand in food manufacture	2	2	8
K/601/4570	OS	Prepare ingredients and store fillings and toppings in food manufacture	2	3	25
H/601/4616	OK	Understand how to prepare ingredients and store savoury fillings and toppings in food manufacture	2	2	14

Butchery sales and service units

Unit ref	Unit type	Unit title	Level	Credit	GLH
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
F/502/7864	OS	Display meat and meat products in sales operations	2	2	8
J/502/7865	OK	Understand how to display meat and meat products in sales operations	2	2	12
D/602/4576	OS	Serve on a specialist food retail counter	2	2	16
H/602/4577	OK	Understand how to serve on a specialist food retail counter	2	2	14
A/601/4573	OS	Bake-off food products for sale	2	2	15
J/601/4575	OK	Understand how to bake-off food products for sale	2	2	13
D/601/4615	OS	Assemble and process products for food service	2	2	13
M/601/4618	OK	Understand how to assemble and process products for food service	2	2	11
D/601/4582	OS	Prepare to operate a counter/take away service in food operations	2	2	4
J/601/4589	OK	Understand how to prepare to operate a counter/take away service in food operations	2	2	10
F/601/4591	OS	Operate a counter/take-away service in food operations	2	2	4

Unit ref	Unit type	Unit title	Level	Credit	GLH
D/601/4596	OK	Understand how to operate a counter/take-away service in food operations	2	2	12
M/601/4599	OS	Prepare to operate a table/tray service in food operations	2	2	4
H/601/4602	OK	Understand how to prepare to operate a table/tray service in food operations	2	2	12
M/601/4604	OS	Operate a table/tray service in food operations	2	2	4
T/601/4605	OK	Understand how to operate a table/tray service in food operations	2	2	12
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
R/601/4580	OS	Produce individual packs by hand in food operations	2	3	14
A/502/7443	OK	Understand how to produce individual packs by hand in food operations	2	3	15
J/502/7820	OS	Label food products by hand in food operations	2	1	5
L/502/7821	OK	Understand how to label food products by hand in operations	2	1	5
R/502/7822	OS	Prepare food product orders for customers in operations	2	1	6
Y/502/7823	OK	Understand how to prepare food product orders for customers in operations	2	1	6
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

Support operations units

Unit ref	Unit type	Unit title	Level	Credit	GLH
F/601/8303	OS	Monitor food hygiene standards using rapid test methods in operations	2	3	19

Unit ref	Unit type	Unit title	Level	Credit	GLH
J/601/8304	OK	Understand how to monitor food hygiene standards using rapid test methods in operations	2	2	12
T/602/1702	OS	Control weighing in food manufacture	2	2	10
Y/601/4631	OS	Control temperature reduction in food manufacture	2	3	20
D/601/4632	OS	Control wrapping in food manufacture	2	3	17
R/601/4613	OS	Control slicing in food manufacture	2	3	17
Y/601/4614	OK	Understand how to control processes in food manufacture	2	4	26
J/602/1705	OS	Control defrosting in food manufacture	2	2	15
D/601/4663	OK	Understand how to control defrosting in food manufacture	2	3	19
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
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
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

Unit ref	Unit type	Unit title	Level	Credit	GLH
D/502/7449	OS	Palletise and wrap products in food operations	2	3	21
R/502/7450	OK	Understand how to palletise and wrap products in food operations	2	2	6
R/601/4627	OS	Pack orders for despatch in food operations	2	1	6
Y/601/4628	OK	Understand how to pack orders for despatch in food operations	2	1	6
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
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
J/601/4625	OS	Supply materials for production in food operations	2	3	18
L/601/4626	OK	Understand how to supply materials for production in food operations	2	3	17
J/601/8299	OS	Control hygiene cleaning in food operations	2	3	23
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
M/601/8300	OK	Understand how to control hygiene cleaning in food operations	2	3	28
T/602/0632	OS	Sharpen cutting tools for use in food operations	2	2	7
F/602/0634	OK	Understand how to sharpen cutting tools for use in food operations	2	2	14
T/601/2921	OS	Contribute to the maintenance of plant and equipment in food operations	2	3	30

Unit ref	Unit type	Unit title	Level	Credit	GLH
A/601/2922	OK	Understand how to contribute to the maintenance of plant and equipment in food operations	2	3	20
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
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
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

Common operations units

Unit ref	Unit type	Unit title	Level	Credit	GLH
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

Unit ref	Unit type	Unit title	Level	Credit	GLH
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
Group B Knowledge units					
M/502/7844	UK	Principles of breed and pre-slaughter selection of meat and poultry species	3	3	27

Unit ref	Unit type	Unit title	Level	Credit	GLH
H/502/7842	UK	Principles of slaughtering for Halal meat	2	2	13
D/502/7841	UK	Principles of slaughtering for Kosher meat	2	2	13
H/502/7839	UK	Principles of butchery	2	2	12
Y/502/7837	UK	Principles of curing meat	2	2	12
L/502/7835	UK	Principles of a specialist raw meat and poultry sales service	2	2	11
J/502/7834	UK	Principles of a specialist cooked meat and poultry sales service	2	2	11
A/502/7832	UK	Principles of a specialist cheese service	2	2	11
A/502/7829	UK	Principles of chilling and freezing meat and poultry	2	2	12
T/502/7828	UK	Principles of frying poultry products	2	2	11
M/502/7827	UK	Principles of classification of meat and poultry carcases	3	3	21
K/502/7826	UK	Principles of technology in meat processing	2	2	15
A/502/7846	UK	Principles of adding value to meat and poultry products	3	3	24
H/502/7825	UK	Principles of animal waste and by-product removal and processing of edible co-products	3	3	24
A/602/4505	UK	Principles of weights and measures in food technology	3	4	30
F/602/4506	UK	Principles of freezing methods in food technology	3	4	30
T/602/4566	UK	Principles of food labelling in food operations	3	4	30
D/502/7824	UK	Principles of modified atmosphere and vacuum packaging in food technology	2	2	13
H/502/7436	UK	Principles of food processing operations	2	1	7
M/502/7357	UK	Principles of instrumentation and control systems in food operations	2	3	17

Unit ref	Unit type	Unit title	Level	Credit	GLH
Y/600/2382	UK	Principles of HACCP based food safety systems	3	3	20
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

Exemplar unit of assessment

Title	Receive livestock in food operations				
Ofqual unit ref	D/502/7709				
Level	2	Credit value	2	GLH	10

Learning Outcomes	Assessment Criteria
The learner will:	The learner can:
1 Prepare to receive livestock in food operations	1.1 Direct vehicles to the holding area for unloading of livestock
	1.2 Check that the delivery vehicle is correctly positioned and secured
	1.3 Check that the delivery vehicle is safe to unload
	1.4 Clear space to receive the livestock from the vehicle
	1.5 Check that the holding area is suitable and ready to receive livestock
	1.6 Clear the route from the vehicle to the holding area for livestock
	1.7 Check and secure all ramps, rails and handling equipment for unloading livestock
	1.8 Report any problems when planning to unload livestock to the relevant person.
2 Accept livestock in food operations	2.1 Check the condition of livestock to determine whether they are suitable to be accepted
	2.2 Check documentation from the vehicle driver
	2.3 Report any discrepancies in the document to the relevant people

3 Unload and pen livestock in food operations	2.4 Follow the organisation's procedures to deal with any unacceptable livestock.
	3.1 Gather livestock and move them to the holding area treating them in a safe manner
	3.2 Pen livestock in the holding area, treating them humanely
	3.3 Check that all livestock are located in the holding areas
	3.4 Check that livestock are held in the appropriate numbers in the holding areas
	3.5 Deal with any difficulties within the limits of own authority
	3.6 Direct vehicles away from holding areas when unloading is complete
Unit purpose and aim(s)	This unit is designed to assess the skills of learners in the workplace, receiving livestock in food operations. 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.