

## FDQ - Qualification Specification

FDQ number	Qualification title	Qualification number (QN)	EQF Level	Review date
231-212	FDQ Level 3 Award in Health and Safety in the Food Supply Chain Business	601/2954/2	4	31 <sup>st</sup> Dec 2026

### Qualification Purpose

This qualification is designed to develop advanced level knowledge and recognise achievement in health and safety for learners who are working in or preparing to work in food manufacturing or in a food supply chain role. It is ideal for those with technical responsibilities in the workplace, team leaders and supervisors. It has been designed to cover all aspects of the food supply chain industry.

*Ofqual purpose E. Updating and continuing professional development (CPD). Sub purpose E3. Develop knowledge and/or skills relevant to a particular specialisation within an occupation or set of occupations.*

Learners must be a minimum of 16 years old to take this qualification. Learners do not require any prior qualifications or experience to take this qualification. This qualification is nationally regulated and contains 1 mandatory unit covering the principles of health and safety in a food supply chain business.

### This qualification could lead to

The qualification will support progression to further learning in:

1. subject areas including;
  - food processing and manufacturing
  - food supply chain
  - food science and technology
  - food hygiene, safety and quality management

2. particular qualifications including;
  - FDQ Food Safety qualifications at Levels 2 to 4
3. This qualification may support employment in/into operative/technician level roles including;
  - food supply chain operative
  - food processing and manufacture technician
  - food sales and service technician
  - food safety/quality assurance technician

## Qualification support

This qualification 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

Assessment of this qualification is permitted either by portfolio or by multiple-choice examination. This qualification is an Award requiring achievement of 3 credits, graded at pass/fail. Multiple-choice examinations are provided by FDQ or approved by FDQ. Examinations are centre marked and internally quality assured.

Assessment requirements are set out in individual units of assessment, see exemplar *F/506/1464 Principles of health and safety in a food supply chain business*. Reasonable adjustments apply that allow learner support for oral or other assessment adjustment arrangements. FDQ externally quality assures all centre assessment and internal quality assurance quality and arrangements.

## Rules of Combination (RoC)

FDQ Level 3 Award in Health and Safety in the Food Supply Chain Business	
<b>Total credits required for qualification</b>	<b>3</b>
Group A – mandatory units	3 credits
Guided Learning Hours Range (min-max)	26 hours
<b>Total Qualification Time</b>	<b>29 hours</b>

## Mandatory unit

Unit ref	Unit type	Unit title	Level	Credit	GLH
F/506/1464	UK	Principles of health and safety in a food supply chain business	3	3	26

## Exemplar unit of assessment

Title	Principles of health and safety in a food supply chain business				
Ofqual Unit ref	F/506/1464				
Level	3	Credit value	3	GLH	26
Learning outcomes	Assessment criteria				
The learner will:	The learner can:				
1. Know the requirements for health, safety and welfare in a food supply chain business	<p>1.1 The legal framework for health and safety in the workplace including</p> <ul style="list-style-type: none"> <li>• legislative requirements</li> <li>• investigative and enforcement organisations</li> <li>• circumstances that would implicate investigation and enforcement</li> </ul> <p>1.2 Requirements for health and safety audits in the business including</p> <ul style="list-style-type: none"> <li>• internal business audit</li> <li>• third party (external) audit</li> </ul> <p>1.3 Welfare provisions that must be made available by employers</p> <p>1.4 Sources and types of information available to support compliance and good practice in health and safety</p> <p>1.5 The most effective means by which workplace health and safety information can be communicated</p> <p>1.6 Health and safety terminology including</p> <ul style="list-style-type: none"> <li>• incident</li> <li>• accident</li> <li>• occupational ill health</li> </ul>				

	<ul style="list-style-type: none"> <li>• near miss.</li> </ul>
2. Know the principles of risk assessment in a food supply chain business	<p>2.1 Benefits of carrying out a risk assessment and controlling risks in the workplace</p> <p>2.2 Types of risk assessment that can be applied in the food supply chain business</p> <p>2.3 Examples of specific risk assessments in the food supply chain business</p> <p>2.4 Steps taken to carry out a risk assessment</p>
3. Know the risks and control methods for workplace hazards in a food supply chain business	<p>3.1 Causes of injuries and ill health in the workplace</p> <p>3.2 How risks from different hazards may be affected by factors including</p> <ul style="list-style-type: none"> <li>• occupational</li> <li>• environmental</li> <li>• human</li> <li>• organisational</li> </ul> <p>3.3 How exposure to workplace hazards can result in adverse outcomes including</p> <ul style="list-style-type: none"> <li>• injuries</li> <li>• ill health</li> <li>• other damage</li> <li>• business food safety risks</li> </ul> <p>3.4 How to identify suitable risk control measures using the principles of the hierarchy of control.</p>
4. Know the benefits of using a safety management system and managing the effects of accidents and incidents in a food supply chain business	<p>4.1 Business costs associated with accidents and ill health</p> <p>4.2 Essential elements of a safety management system</p> <p>4.3 Benefits of using a safety management</p>

	<p>system including those related to</p> <ul style="list-style-type: none"> <li>• compliance with supplier requirements</li> <li>• regulatory compliance</li> <li>• organisational effectiveness</li> </ul> <p>4.4 Actions which should be taken following an accident or incident in the workplace</p> <p>4.5 How accident investigation techniques can reveal</p> <ul style="list-style-type: none"> <li>• immediate causes</li> <li>• root causes</li> <li>• information for trend analysis</li> </ul>
<b>Additional information about the unit</b>	
<p>Unit purpose and aim(s)</p>	<p>This unit supports vocational development for those who need to understand the principles of health and safety in a food supply chain business. The unit is designed for use primarily by those working in or who plan to enter the food and drink supply chain industry. It is designed to assess knowledge demonstrated in a learning environment. It does not confirm competence in the workplace. The aim of the unit is to assess underpinning knowledge and understanding to recognised National Occupational Standards.</p>
<p>Assessment requirements or guidance specified by a sector or regulatory body</p>	<p>This unit is designed to assess the understanding of the principles of health and safety in a food supply chain business. It can be assessed off the job in a learning environment.</p> <p>The learner must demonstrate their knowledge and understanding, to meet all assessment criteria. Assessment methods appropriate to the needs of the learner must be used to generate</p>

	satisfactory evidence of knowledge and understanding.
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