

## FDQ - Qualification Specification

FDQ number	Qualification title	Qualification number (QN)	EQF Level	Review date
329-030	FDQ Level 2 Certificate for Proficiency in Fresh Produce Industry Skills	600/2494/X	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 brewing skills to confirm occupational competence in specific job roles including:

- Fresh Produce operative
- Fresh Produce packaging and distribution operative
- Fresh Produce quality assurance operative.

Currently, the qualification is available within the Food and Drink Apprenticeship framework. However, learners may wish to achieve this qualification outside of the apprenticeship framework where this better meets their learning and development needs or training plan and future progression goals.

*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 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: grading, cutting and sculpting of fresh produce in addition to washing, peeling and ripening.

This qualification is a Certificate requiring achievement of 27 credits, graded at pass/fail. It is designed to provide occupational competence in the roles listed above for routine operational tasks based upon standard operational procedures (SOPs). Where these roles involve significant multi-tasking and complex operational and reporting arrangements a larger Diploma qualification is recommended. The Diploma requires achievement of 37 credits and allows the learner to achieve additional qualification units to reflect more complex and larger 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:
  - Fresh Produce
  - 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 Certificate/Diploma for Proficiency in Fresh Produce Industry Skills
  - FDQ L3 Certificate for Proficiency in Food Industry Skills
  - FDQ L3 Certificate for Proficiency in Food Management
  - FDQ L3 Certificate 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 Proficiency qualifications or SVQs are the main qualifications within these frameworks relating to controller, technician or supervisor level roles including:

- Fresh Produce controller/technician
- Fresh Produce packaging and distribution controller/technician
- Fresh Produce service/sales controller/supervisor
- Fresh Produce quality assurance controller/supervisor.

This Certificate is recommended for learners progressing into Level 3 Certificate learning in the subject areas or qualifications listed above, or within Apprenticeships. The achievement of this Certificate may not confirm sufficient breadth of competence to fully support progression to Level 3 Diploma sized learning, qualifications or within an Apprenticeship. The larger Diploma version of this qualification is recommended for learners progressing into Level 3 Diploma learning in subject areas, qualifications and into Apprenticeships.

### 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 *H/502/7887 Understand how to cut fresh produce by hand*. 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 Certificate for Proficiency in Fresh Produce Industry Skills	
Total credits required for qualification	27
<b>Total Qualification Time (TQT)</b>	<b>270 hours</b>
Group A	Mandatory 21+ credits
Group B Knowledge	Optional 1-6 credits
Guided Learning Hours Range (min-max)	86-220 hours

## List of units

Unit ref	Unit type	Unit title	Level	Credit	GLH
<b>Group A</b>					
<b>Fresh Produce units</b>					
L/503/2551	OS	Grade fresh produce by hand	2	2	7
D/503/1548	OK	Understand how to grade fresh produce by hand	2	2	12
D/502/7886	OS	Cut fresh produce by hand	2	2	10
H/502/7887	OK	Understand how to cut fresh produce by hand	2	2	13
K/502/7888	OS	Sculpt fresh produce by hand	2	2	10
M/502/7889	OK	Understand how to sculpt fresh produce by hand	2	2	13
R/503/2552	OS	Control fresh produce washing operations	2	3	11
Y/503/2553	OK	Understand how to control fresh produce washing operations	2	3	14
D/503/2554	OS	Control the production of fresh produce product labels	2	2	10
Y/503/1550	OK	Understand how to control the production of fresh produce product labels	2	2	13
K/503/2556	OS	Control fresh produce chopping operations	2	3	12
M/503/2557	OS	Sell fresh produce on the wholesale market	2	3	9

Unit ref	Unit type	Unit title	Level	Credit	GLH
T/503/2558	OK	Understand how to sell fresh produce on the wholesale market	2	2	13
F/503/2563	OS	Control fresh produce peeling operations	2	3	11
F/503/1624	UK	Understand how to control fresh produce peeling operations	2	3	19
R/503/2454	OS	Control fresh produce ripening operations	2	4	16
F/503/1624	OK	Understand how to control fresh produce ripening operations	2	3	19
J/503/2564	OS	Control the production of ready-to-eat fresh produce products	2	2	8
F/503/1607	OK	Understand how to control the production of ready-to-eat fresh produce products	2	2	13
L/503/2565	OS	Control fresh produce grading operations	2	2	8
J/503/1611	OS	Control fresh produce drying operations	2	2	11
R/503/2566	OS	Control the non-invasive testing of produce	2	3	14
M/503/1621	OK	Understand how to control the non-invasive testing of produce	2	2	12
<b>Processing units</b>					
Y/502/7465	OS	Start up plant and equipment in food manufacture	2	2	13
D/502/7466	OK	Understand how to start up plant and equipment in food manufacture	2	2	9
H/502/7467	OS	Shut down plant and equipment in food manufacture	2	2	6

Unit ref	Unit type	Unit title	Level	Credit	GLH
M/502/7469	OK	Understand how to shut down plant and equipment in food manufacture	2	2	8
J/502/7476	OS	Report and record production operations in food manufacture	2	2	13
M/502/7486	OK	Understand how to report and record production operations in food manufacture	2	2	13
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
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
K/502/7468	OS	Control manual size reduction in food manufacture	2	2	15
H/502/7470	OK	Understand how to control manual size reduction in food manufacture	2	3	17
M/602/1701	OS	Control size reduction in food manufacture	2	3	20
T/602/1702	OS	Control weighing in food manufacture	2	2	10
H/502/7453	OS	Control labelling in food manufacture	2	3	17
D/601/4632	OS	Control wrapping in food manufacture	2	3	17
Y/601/5178	OS	Control packaging in food manufacture	2	3	19
R/601/4613	OS	Control slicing in food manufacture	2	3	17

Unit ref	Unit type	Unit title	Level	Credit	GLH
Y/601/4614	OK	Understand how to control processes in food manufacture	2	4	26
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
<b>Food sales and service units</b>					
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
<b>Support operations units</b>					
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



Unit ref	Unit type	Unit title	Level	Credit	GLH
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
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
A/502/7474	OS	Plan and organise own work activities in food manufacture	2	1	5
L/502/7477	OK	Understand how to plan and organise own work activities in food manufacture	2	1	10
R/601/4580	OS	Produce individual packs by hand in food operations	2	3	14
R/601/2490	OS/K	Store and retrieve information	2	3	17
H/600/9724	OS/K	Communicate information and knowledge	2	3	10
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/502/7461	OS	Prepare to receive goods and materials in food operations	2	1	8
A/502/7460	OS	Receive goods and materials in food operations	2	2	11
J/502/7431	OK	Understand how to receive goods and materials in food operations	2	4	28

Unit ref	Unit type	Unit title	Level	Credit	GLH
T/502/7358	OK	Understand how to unload goods and materials in food operations	2	2	13
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
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
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
T/502/7442	OS	Contribute to keeping the workplace secure in food operations	2	1	7
T/502/7439	OK	Understand how to contribute to keeping the workplace secure in food operations	2	2	15
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
<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

Unit ref	Unit type	Unit title	Level	Credit	GLH
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

Unit ref	Unit type	Unit title	Level	Credit	GLH
F/601/8317	OK	Understand how to carry out task hand-over procedures in food manufacture	2	1	7
<b>Group B Knowledge</b>					
M/503/2560	UK	Principles of Fresh Produce wholesaling	3	4	32
D/503/1551	UK	Principles of the fresh produce supply chain	3	3	20
H/503/1602	UK	Principles of fresh produce ripening	3	4	31
F/503/1610	UK	Principles of fresh produce handling and quality	3	3	23
T/503/1622	UK	Principles of the fresh produce handling systems	3	3	18
A/503/1623	UK	Principles of fresh produce packaging and preservation	3	4	26
L/502/7432	UK	Principles of product quality and improvements in food operations	2	2	11
K/502/0181	UK	The principles of food safety for manufacturing	2	1	9
R/502/7433	UK	Principles of using and storing materials in food operations	2	1	7
Y/502/7434	UK	Principles of packing and labelling food products in food operations	2	2	13
A/601/2631	UK	Principles of HACCP based food safety systems	2	1	8
F/601/2954	UK	Principles of continuous improvement techniques (Kaizen) in food operations	3	3	15

Unit ref	Unit type	Unit title	Level	Credit	GLH
L/601/2701	UK	Principles of sustainability in food operations	3	4	34
A/602/4505	UK	Principles of weights and measures in food technology	3	4	30
T/602/4552	UK	Principles of cleaning raw food materials	3	3	22
A/602/4553	UK	Principles of sorting and grading produce and food material	3	3	22
D/602/4562	UK	Principles of bar coding in food technology	3	3	20
K/602/4564	UK	Principles of paper and board packaging in food operations	3	4	34
M/602/4565	UK	Principles of plastic and cellulose films in food and drink	3	4	34

## Exemplar unit of assessment

Title	Understand how to cut fresh produce by hand				
Ofqual unit ref	H/502/7887				
Level	2	Credit value	2	GLH	13
Learning Outcomes			Assessment Criteria		
<b>The learner will:</b>			<b>The learner can:</b>		
1 Understand how to prepare to cut fresh produce by hand			1.1 State what the regulatory and organisational requirements are and what may happen if they are not followed 1.2 State the personal protective clothing that is required to support hand cutting 1.3 State the tools and equipment required to support hand cutting 1.4 Outline how to sharpen, maintain and store cutting equipment 1.5 Describe how to obtain and interpret the relevant process specifications 1.6 Outline how to identify fresh produce 1.7 State how to prepare and maintain workstations in a condition suitable for hand cutting.		
2 Understand how to cut fresh produce by hand			2.1 State how to cut efficiently using cutting equipment to achieve the required product specification 2.2 Outline how to assess the quality of both whole and cut fresh produce 2.3 State how to deal with product that is not fit for use 2.4 Outline common quality problems associated with hand cutting and their likely causes		

	<p>2.5 Describe the importance of accurate cutting to support company profitability</p> <p>2.6 State what by-products from the process can be reworked and re-cycled.</p>
<p>3 Understand how to maintain quality, and deal with waste</p>	<p>3.1 State what action to take when the process specification is not met</p> <p>3.2 Describe the importance of maintaining product control and traceability during cutting operations</p> <p>3.3 State how to dispose of waste according to organisational procedures</p> <p>3.4 Outline how inaccurate cutting can affect other processes in production, lead to wastage and potential customer complaints</p> <p>3.5 Outline how to deal with operating problems within limits of own authority and competence and why it is important to work within those limits</p> <p>3.6 Outline how to carry out the recording, reporting and communication needed and the importance of completing it</p>
<p><b>Additional information about this unit</b></p>	
<p>Unit purpose and aim(s)</p>	<p>This unit is designed to assess the knowledge and understanding of learners in the workplace context, when cutting fresh produce by hand. 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>