FDQ - Qualification Specification

FDQ number	Qualification title	Qualifications Wales number	EQF Level	Review date
323-321	FDQ Level 2 Diploma for Proficiency in Butchery and Meat Processing (Wales)	C00/4561/6	3	31/03/2027

Qualification Purpose

This qualification is designed to develop the skills and knowledge of workers in the butchery and meat processing sector. The qualification includes a wide range of units providing learners with the opportunity to demonstrate occupational competence in a variety of sector 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

This is a regulated qualification.

The qualification meets *Purpose D. Confirm occupational competence and/or 'licence to practise'. Sub purpose D1. Confirm competence in an occupational role to the standards required.*

To take this qualification, learners must be at least 16 years old. They do not require any prior qualifications or food skills experience to take this qualification. The qualification assesses and recognises achievement within the workplace.

The qualification includes mandatory skills and knowledge associated with safe operating practices and the maintenance of food safety. Learners will choose optional units to match their job roles and learning and development needs. These include areas such as butchery skills, operating meat or poultry processing plant, de-boning, filleting and trimming meat, producing meat-based products, wrapping and packaging, retail operations and maintaining quality.

See the list of units that make up the qualification and their credit value within the qualification (at the end of this specification).

This qualification could lead to

The qualification will support progression to further learning in:

1. Subject areas including;

   - butchery

   - meat and poultry processing

   - abattoir processing operations

   - food preparation and processing

   - food science and technology

   - food safety and quality compliance

   - management or team leading in a food environment

2. Qualifications including;

   - FDQ L3 Diploma for Proficiency in Butchery and Meat Processing (Wales)

   - FDQ L3 Diploma for Proficiency in Food Industry Technical Management (Wales)

   - FDQ L3 Award in Food Safety Supervision for the Food Industry

   - FDQ L3 Award in HACCP for Food Manufacturing

3. This qualification may support employment in/into technician or supervisor level roles including;

   - Abattoir supervisor/manager

   - Lairage supervisor/manager

- Meat and poultry processing supervisor/manager

- Butchery supervisor/manager

- Meat and poultry packaging and distribution technician/manager

- Meat and poultry service/sales controller/manager

- Meat quality assurance technician/manager

Qualification support

This qualification has been designed and developed with the support of 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

Assessment evidence should be collected and presented in a portfolio of evidence.

Methods of assessment must be appropriate to the learning outcome.

Assessor observations should be used to assess competence over time and where appropriate/necessary supplemented by video recordings, witness testimony, work-related questioning, workplace documentation, photographic evidence and professional discussion. Knowledge and understanding should be assessed using questioning, assignments and/or professional discussion.

Assessment requirements are set out in individual units of assessment (see exemplar *E/101/0001 Receive livestock in food operations*).

FDQ has in place a quality system comprising policies and procedures to ensure its qualifications are effectively developed and delivered and that they remain fit for purpose. FDQ externally quality assures all centre assessment and internal quality assurance arrangements.

Achievement

The qualification outcome is either pass or fail.

Rules of Combination (RoC)

To achieve the FDQ Level 2 Diploma for Proficiency in Butchery and Meat Processing (Wales) learners must achieve 12 units and 37 credits and meet the rules of combination below. This is the minimum requirement for the qualification, additional units may be taken if applicable.

Learners must meet the rules of combination for one of the following pathways:

- Process Butchery/ Lairage Pathway
- Retail Butchery Pathway

FDQ Level 2 Diploma for Proficiency in Butchery and Meat Processing (Wales)	
Total Qualification Time (TQT)	370 hours
Guided Learning Hours	242 hours
Process Butchery/Lairage Pathway	
Group A – Mandatory	2 units
Group B – Underpinning Knowledge	4 units
Group C1 – Process and abattoir	6 units
Total number of units required for the qualification	12 units
Minimum credits required	37 credits
Retail Butchery Pathway	
Group A – Mandatory	2 units

Group B – Underpinning knowledge	4 units
Group C2 - Retail Butchery	6 units
Total number of units required for the qualification	**12 units**
Minimum credits required	37 credits

List of units

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
Group A Mandatory units					
A/101/0001	OC	Maintain workplace food safety standards in food and drink operations	2	4	36
A/101/0002	OC	Work safely in food manufacture	2	4	22
Group B Underpinning knowledge units					
M/502/7844	UK	Principles of breed and pre-slaughter selection of meat and poultry species	3	3	27
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

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
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/502/7829	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

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
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
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
Y/650/2607	UK	Principles of HACCP based food safety systems	2	1	8
Group C1 Process / Abattoir					
E/101/0001	OC	Receive livestock in food operations	2	5	27
E/101/0002	OC	Receive poultry in food operations	2	5	31
E/101/0003	OC	Contribute to bio-security in livestock holding in food operations	2	4	23
E/101/0004	OC	Maintain reception and holding areas for livestock in food operations	2	4	21
E/101/0005	OC	Care for livestock pre-slaughter in food operations	2	3	20

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
E/101/0006	OC	Care for poultry pre-slaughter in food operations	2	3	23
E/101/0007	OC	Prepare and monitor feed and water supplies to livestock in food operations	2	4	26
F/101/0001	OC	Carry out manual stunning of meat or poultry species	2	4	24
F/101/0002	OC	Control an automated stunning system	2	12	60
F/101/0003	OC	Carry out manual bleeding operations	2	4	22
F/101/0004	OC	Control an automated bleeding system	2	4	25
F/101/0005	OC	Carry out religious slaughter	2	4	22
F/101/0006	OC	Carry out slaughtering for Halal meat	2	4	21
F/101/0007	OC	Control a carcase shackling system	2	2	14
F/101/0008	OC	Skin meat species	2	2	16
F/101/0009	OC	Control an automated de-hairing or de-feathering system	2	4	26
F/101/0010	OC	Carry out rodding and clipping of meat carcasses	2	2	13
F/101/0011	OC	Split meat carcasses	2	2	14
F/101/0012	OC	Remove category 1 specified risk material in meat processing	2	2	19

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
F/101/0013	OC	Control automated meat or poultry processing operations	2	4	19
F/101/0014	OC	Eviscerate meat or poultry	2	2	17
F/101/0015	OC	Eviscerate animals or birds for Kosher meat or poultry	2	2	17
F/101/0016	OC	Control a carcase electrical stimulation system	2	2	16
G/101/0001	OC	Sort meat or poultry processing by-products	2	2	17
G/101/0002	OC	Process meat or poultry offal or processing by-products	2	2	17
G/101/0003	OC	Carry out primal cutting of meat or poultry	2	4	21
G/101/0004	OC	Carry out boning of meat or poultry	2	5	26
G/101/0005	OC	Carry out seaming or filleting of meat or poultry	2	4	22
G/101/0006	OC	Carry out trimming of meat or poultry	2	4	26
G/101/0007	OC	Carry out butchery of red meat primal joints	2	8	53
G/101/0008	OC	Carry out poultry butchery	2	4	26

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
D/101/0023	OC	Monitor food hygiene standards using rapid test methods in food and drink operations	2	5	31
B/101/0013	OC	Control weighing in food and drink operations	2	6	36
B/101/0017	OC	Control temperature reduction in food and drink operations	2	7	46
B/101/0024	OC	Control wrapping and labelling in food and drink operations	2	6	34
B/101/0028	OC	Control slicing and bagging in food and drink operations	2	7	43
B/101/0031	OC	Control product defrosting in food operations	2	5	34
B/101/0029	OC	Slice and bag individual products in food operations	2	4	30
B/101/0007	OC	Contribute to problem diagnosis in food and drink operations	2	4	25
B/101/0008	OC	Contribute to problem resolution in food and drink operations	2	5	31
B/101/0006	OC	Carry out product changeovers in food and drink operations	2	4	27

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
D/101/0009	OC	Palletise and wrap products in food and drink operations	2	5	27
D/101/0019	OC	Produce product packs in food and drink operations	2	6	35
D/101/0021	OC	Pack orders for despatch in food and drink operations	2	2	12
D/101/0015	OC	Store and organise goods and materials in food and drink operations	2	7	49
D/101/0022	OC	Prepare goods and materials for despatch	2	6	39
D/101/0003	OC	Lift and handle materials in food manufacture	2	4	25
D/101/0006	OC	Supply materials for production in food and drink operations	2	6	35
D/101/0004	OC	Carry out hygiene cleaning in food and drink operations	2	6	51
A/101/0006	OC	Clean in place (CIP) plant and equipment in food and drink operations	2	7	44
D/101/0005	OC	Control washing and drying machinery in food and drink operations	2	5	28

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
D/101/0024	OC	Sharpen and maintain cutting tools for use in food and drink operations	2	4	21
D/101/0002	OC	Contribute to the maintenance of plant and equipment in food and drink operations	2	6	50
Group C2 Retail					
G/101/0009	OC	Carry out wild game butchery	2	4	26
G/101/0003	OC	Carry out primal cutting of meat or poultry	2	4	21
G/101/0004	OC	Carry out boning of meat or poultry	2	5	26
G/101/0005	OC	Carry out seaming or filleting of meat or poultry	2	4	22
G/101/0006	OC	Carry out trimming of meat or poultry	2	4	26
G/101/0007	OC	Carry out butchery of red meat primal joints	2	8	53
G/101/0008	OC	Carry out poultry butchery	2	4	26
G/101/0010	OC	Produce portion controlled raw meat or poultry products	2	3	16
B/101/0032	OC	Prepare sauces/marinades by hand in food operations	2	5	30
C/101/0001	OC	Prepare ingredients and store fillings and toppings in food operations	2	5	39

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
G/101/0011	OC	Enhance flavour in meat or poultry products	2	4	23
G/101/0012	OC	Cure meat products	2	4	21
G/101/0013	OC	Control massaging or tumbling of boneless meat and poultry	2	4	26
G/101/0014	OC	Produce sausages by hand	2	3	18
C/101/0011	OC	Manufacture meat products in a retail environment	2	4	24
G/101/0015	OC	Produce batch meat or poultry products by hand	2	3	19
G/101/0016	OC	Cook batched meat or poultry	2	6	32
G/101/0017	OC	Produce added value meat or poultry products	2	4	26
D/101/0025	OC	Carry out sampling in food and drink operations	3	5	34
D/101/0026	OC	Organise and improve work activities in food operations	2	6	27
D/101/0027	OC	Contribute to the application of improvement techniques in food operations	2	6	30
B/101/0038	OC	Contribute to environmental safety in food manufacture	2	4	16

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
D/101/0028	OC	Contribute to sustainable practice in a food environment	2	4	17
A/101/0003	OC	Maintain product quality in food and drink operations	2	4	16
A/101/0004	OC	Contribute to continuous improvement in food operations	2	5	26
A/101/0005	OC	Carry out task handover procedures in food and drink operations	2	3	17
C/101/0012	OC	Display meat or poultry for sale	2	4	20
C/101/0004	OC	Sell food and drink products in a retail environment	2	5	34
C/101/0013	OC	Serve on a specialist food retail counter	2	4	30
B/101/0030	OC	Bake off products for sale in food operations	2	4	28
C/101/0006	OC	Prepare and clear areas for counter/take-away service	2	4	14
C/101/0007	OC	Provide a counter/take-away service	2	4	16
C/101/0008	OC	Prepare and clear areas for table/tray service	2	4	16
C/101/0009	OC	Provide a table/tray service	2	4	16

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
C/101/0010	OC	Assemble and process products for food service	2	4	24
D/101/0019	OC	Produce product packs in food and drink operations	2	6	35
D/101/0020	OC	Produce individual packs by hand in food and drink operations	2	6	29
B/101/0024	OC	Control wrapping and labelling in food and drink operations	2	6	34
D/101/0022	OC	Prepare goods and materials for despatch	2	6	39
D/101/0015	OC	Store and organise goods and materials in food and drink operations	2	7	49

Exemplar unit of assessment

Title	Receive livestock in food operations				
FDQ unit reference	E/101/0001				
Level	2	Credit value	5	GLH	27
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			

	2.4 Follow the FBO's procedures to deal with any unacceptable livestock.
3. Unload and pen livestock in food operations	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 livestock have a readily available, constant supply of drinking water
	3.4 Check that all livestock are located in the holding areas
	3.5 Check that livestock are held in the appropriate numbers in the holding areas
	3.6 Deal with any difficulties within the limits of own authority
	3.7 Direct vehicles away from holding areas when unloading is complete.
4. Know how to prepare to receive livestock	4.1 State the responsibilities which must be fulfilled under animal welfare regulations and legislation
	4.2 Describe the importance of identifying livestock that is:
	• dead
	• diseased
	• injured
	• dirty
	when preparing to receive livestock
	4.3 Describe methods of securing a vehicle and preparing it for unloading

	4.4 Describe how to check and prepare holding areas, ramps, rails and handling equipment for unloading ad the importance of doing this 4.5 Describe types, size and regulations of holding facilities for different livestock and how to prepare them 4.6 List potential hazards to livestock and people which may occur in the holding areas and how to minimise these.
5. Know how to accept livestock	5.1 State the FBO's procedures for dealing with livestock with problems or potential problems of: • ill-health • stress • appearance • posture • movement • behaviour when preparing to receive livestock 5.2 Describe how to keep livestock healthy during transport and minimise the chances of stress or injury and the effect of this on carcase meat 5.3 State the FBO's procedures for receiving and unloading livestock 5.4 Describe the FBO's procedures for documentation and reporting on matters relating to receiving livestock and the importance of checking to identify any errors.

6. Know how to unload and pen livestock	6.1 Describe methods of handling different species of livestock safely
	6.2 Describe how to introduce livestock into holding areas in a way which minimises their stress
	6.3 State the importance of moving animals along a clear route from a vehicle to a holding area when receiving livestock
	6.4 Describe the limits of your authority for dealing with difficulties and concerns to do with unloading and penning livestock.

Purpose and assessment overview

| Unit purpose and aim(s) | The aim of the unit is to assess skills, knowledge and understanding aligned with National Occupational Standards. |
| Assessment requirements and guidance | The relevant FDQ Qualification Handbook sets out the assessment and quality assurance requirements for this unit. The learner must demonstrate their skills, knowledge and understanding to meet all learning outcomes in their chosen units. |

Additional information about this unit

| Details of the relationship between the unit and relevant national occupational standards or other professional standards or curricula | This unit of assessment relates to National Occupational Standards:
 • IMPSD509 Receive livestock in food operations |
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