

FDQ - Qualification Specification

FDQ number	Qualification title	Qualification number (QN)	EQF Level	Review date
222-090	FDQ Level 4 Award in HACCP Management for Food Manufacturing	600/1722/3	5	31 st Dec 2026

Qualification Purpose

This qualification is designed for learners who are working in or preparing to work in food manufacturing or in food supply chain management roles.

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 18 years old to take this qualification. Learners do not require any prior qualifications or experience to take this qualification, although achievement of a level 3 food safety or HACCP qualification may be an advantage to some learners.

The qualification contains one mandatory unit covering principles of HACCP management for food manufacturing. This is a regulated qualification.

This qualification could lead to

The qualification will support progression to further learning in:

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

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

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

Assessment

Assessment is by one multiple-choice examination provided by FDQ or approved by FDQ. This qualification is an Award requiring achievement of 4 credits, graded at pass/fail. Reasonable adjustments apply that allow learner support for oral or other assessment adjustment arrangements. Examination is provided either by paper based or on-line examination; centre marked or internally quality assured or externally marked.

Assessment requirements are set out in individual units of assessment, see exemplar *H/600/2384 The principles of HACCP management for food manufacturing*. 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 practice and arrangements

Achievement

This qualification is an Award and is pass/fail.

Rules of Combination (RoC)

FDQ Level 4 Award in HACCP Management for Food Manufacturing	
Total Qualification Time (TQT)	40 hours
Group A – Mandatory unit	4 credits
Guided Learning Hours (GLH)	30 hours

Mandatory unit

Unit ref	Unit type	Unit title	Level	Credit	GLH
H/600/2384	UK	The principles of HACCP management for food manufacturing	4	4	30

Exemplar unit of assessment

Title	The principles of HACCP management for food manufacturing				
Ofqual Unit ref	H/600/2384				
Level	4	Credit value	4	GLH	30
Learning outcomes	Assessment criteria				
The learner will:	The learner can:				
1. Understand the importance of HACCP based food safety management procedures	1.1 Explain the HACCP approach to food safety management procedures 1.2 Review legislation relating to HACCP				
2. Understand how to manage the implementation of HACCP based food safety management procedures	2.1 Analyse the allocation of resources, roles and responsibilities 2.2 Analyse the development requirements of the HACCP team 2.3 Explain the importance of effective communication 2.4 Determine staff training needs				
3. Understand how to develop HACCP based food safety management procedures	3.1 Explain the pre-requisites for HACCP 3.2 Analyse food production processes including use of end product 3.3 Produce process flow diagrams 3.4 Determine hazards and risks in the production process 3.5 Determine critical control points, critical limits and corrective actions				
4. Understand how to evaluate HACCP based food safety management procedures	4.1 Discuss the verification and review of procedures 4.2 Explain the documentation and record-				

	keeping procedures
Additional information about the unit	
Unit purpose and aim(s)	<p>This unit supports workforce and/or vocational development for those who need to understand the principles of HACCP management for manufacturing, in a food business or in a learning environment.</p> <p>The unit is designed for use primarily by operatives and others who carry out these workplace activities. It is also designed for those who plan to enter the food and drink industry or employees who wish to expand on their existing knowledge and understanding.</p> <p>The aim of the unit is to assess underpinning knowledge and understanding to recognised National Occupational Standards.</p>
Assessment requirements or guidance specified by a sector or regulatory body	<p>This unit is designed to assess the underpinning knowledge and understanding of learners in the workplace context, for understanding the principles of HACCP management for manufacturing. It can be assessed on or off the job.</p> <p>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.</p>