

FDQ Level 2 Award in Food Safety for Manufacturing (Meat and Poultry)

FDQ suite number	Qualification title	Qualification approval number (QN)	EQF Level	Review date
294	FDQ Level 2 Award in Food Safety for Manufacturing (Meat and Poultry)	603/6387/3	3	30/09/2025

Purpose overview

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

The aim of this qualification is to assess underpinning knowledge to recognised National Occupational Standards.

Ofqual purpose – E.3 Develop knowledge and/or skills relevant to a particular specialisation within an occupation or set of occupations

Qualification support

This qualification is supported by the Food Training and Education Council.

Further Information

Further information can be obtained from our website at: <http://www.fdq.org.uk/our-qualifications/technical/food-safety/>

Or by contacting FDQ Tel: 0113 3970 395 Email: fdq@fdq.org.uk

Purpose

This qualification is available to learners who are working in, or preparing to work in food manufacturing or in food supply chain operative role. It has been designed specifically to assess aspects of food safety across the meat and poultry industry.

Learners must be a minimum of 14 years old to take this qualification. Learners do not require any prior qualifications or units or food skills experience to take this qualification, although achievement of a Level 2 Food Safety or HACCP qualification may be an advantage to some learners.

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.

Rules of Combination (RoC)

	Award
Total credits required for qualification	1
Group A - mandatory	1
Guided Learning Hours	9 hours
Total Qualification Time (TQT)	10 hours

Assessment

Assessment is by multiple-choice examination provided by FDQ, externally set and externally or internally marked. This qualification is an Award requiring achievement of 1 credit, graded at pass/fail. Reasonable adjustments apply that allow learner support for oral or other assessment adjustment arrangements. Assessment requirements are set out in the unit of assessment, see below.

Assessment is compensatory and as such, learners are not required to achieve every individual learning outcome and assessment criteria to successfully pass the qualification.

FDQ has a quality system in place 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 arrangements.

Unit ref	Unit type	Unit title	Level	Credit	GLH
Group A Mandatory units					
L/618/3805	UK	The principles of food safety for manufacturing	2	1	9

Unit of assessment

Title	Principles of Food Safety for Manufacturing				
RQF unit ref	L/618/3805				
RQF Level	2	Credit value	1	GLH	9
Learning outcomes		Assessment criteria			
The learner will:					
1. Understand the legal responsibility of food handlers and food business operators		1.1	The legal responsibility of food handlers		
		1.2	The legal responsibility of business operators		
		1.3	Enforcement of food safety by the environmental health officer/practitioner.		
2. Understand food safety hazards		2.1	Types and examples of food safety hazard including: <ul style="list-style-type: none"> • physical • biological • chemical • allergenic 		
		2.2	Contamination and cross-contamination		
		2.3	Risks to health of poor food safety.		
3. Understand how individuals can take personal responsibility for food safety		3.1	The use of food safety systems to identify and control food safety hazards e.g. HACCP		
		3.2	The importance of following food safety procedures and awareness of risk assessment		
		3.3	Personal hygiene practices and their importance.		

<p>4. Understand how food safety procedures can be used to control hazards</p>	<p>4.1 Safe food handling procedures and practices, including:</p> <ul style="list-style-type: none"> • handwashing • colour coding of equipment • separation of raw and ready to eat products <p>4.2 The importance of temperature controls and the danger zone; temperature controls for:</p> <ul style="list-style-type: none"> • Cooking, reheating, hot holding • refrigerated deliveries • chilled display • cold stores • frozen deliveries deep freezing <p>4.3 The use and calibration of thermometers</p> <p>4.4 The importance of cleaning, including:</p> <ul style="list-style-type: none"> • keeping the work area and equipment clean and tidy • cleaning schedules • cleaning and disinfection methods • safe use and storage of cleaning materials • waste disposal <p>4.5 The design of work flow to reduce contamination; the design of work spaces and equipment to reduce contamination</p> <p>4.6 Pest control procedures to prevent common food pests; signs of infestation</p> <p>4.7 Following stock control procedures to reduce food spoilage and contamination.</p>
<p>5. Understand how to handle and record food safety hazards</p>	<p>5.1 Identifying food safety hazards including:</p> <ul style="list-style-type: none"> • signs of food spoilage • faulty equipment • unsafe food <p>5.2 Following procedures to isolate, report, record and dispose of food safety hazards.</p>

Purpose and assessment overview	
Unit purpose and aim(s)	<p>This unit supports workforce and/or vocational development for those who need to understand the principles of food safety for manufacturing, specifically in a meat and poultry business.</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. The aim of the unit is to assess underpinning knowledge and understanding to recognised National Occupational Standards.</p>
Assessment requirements and guidance	<p>Assessment is compensatory and as such, learners are not required to achieve every individual learning outcome and assessment criteria to successfully pass the qualification. Assessment is by multiple-choice examination provided by FDQ, externally set and externally or internally marked.</p>
Additional information about this unit	
FDQ unit category	<i>UK</i>
Unit live for implementation from	01.10.2020
Unit review date	31.09.2025
Details of the relationship between the unit and relevant national occupational standards or other professional standards or curricula	<p>This unit links to the National Occupational Standards:</p> <p>MPFS130K Understand how to analyse and control food safety hazards and risks in food and drink operations</p> <p>IMPFS124K Understand how to manage food safety in food and drink operations</p>

	IMPFS131K Understand how to resolve food safety non-compliance issues in food and drink operations
Regulated unit owner	FDQ Ltd
Copyright	© FDQ Ltd 2020