

FDQ - Qualification Specification

FDQ number	Qualification title	Qualification number (QN) Qualifications Wales number	EQF Level	Review date
222-259	FDQ Level 2 Award in HACCP-Based Food Safety Systems	601/8970/8 C00/1151/7	3	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 operative 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 14 years old to take this qualification. Learners do not require any prior qualifications or food skills experience to take this qualification. The qualification assesses and recognises achievement within a learning environment.

The qualification contains one mandatory unit covering principles of HACCP-based food safety systems. This is a regulated qualification.

This qualification could lead to

The qualification will support progression to further learning in:

1. subject areas including;
 - food science and technology
 - food hygiene, safety and quality
2. particular qualifications including;

- FDQ Food Safety qualifications at Levels 2 to 4
 - FDQ Level 3 Award in HACCP for Food Manufacturing
3. This qualification may support employment in/into 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

Assessment

Assessment is by one multiple-choice examination provided by FDQ or approved by FDQ or portfolio of evidence. 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 *F/508/5229 Principles of HACCP-based food safety systems*. 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 2 Award in HACCP-Based Food Safety Systems	
Total Qualification Time (TQT)	10 hours
Group A – Mandatory units	1 credit
Guided Learning Hours (GLH)	8 hours

Mandatory unit

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
F/508/5229	UK	Principles of HACCP-based food safety systems	2	1	8

Exemplar unit of assessment

Title	Principles of HACCP-based food safety systems				
RQF Unit ref	F/508/5229				
RQF Level	2	Credit value	1	GLH	8
Learning outcomes		Assessment criteria			
The learner will:		The learner can:			
1. Know the purpose of a HACCP system		1.1 State the need for HACCP systems 1.2 Outline the requirements of a HACCP system.			
2. Know the features and terminology of HACCP		2.1 Describe the features of a HACCP system 2.2 Outline the meaning of terms used in a HACCP system.			
3. Know how a HACCP system is applied in the workplace		3.1 Outline how a HACCP plan is developed 3.2 Describe an operative's responsibility within the HACCP system 3.3 State the importance of documenting, verifying and reviewing the HACCP system.			