

FDQ - Qualification Specification

FDQ number	Qualification title	Qualification number (QN) Qualifications Wales Number	EQF Level	Review date
297	FDQ Level 3 Award In Food Safety Supervision for the Food Industry	603/6396/4 C00/4250/6	4	31/01/2027

Qualification Purpose

This qualification is designed for learners who are working in, or preparing to work in a food manufacturing or in a food supply chain supervisory role. It has been designed to assess aspects of food safety across the food supply chain industry.

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

Learners must be a minimum of 16 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.

This qualification could lead to

The qualification will support progression to further learning in:

1. subject areas including;
 - food safety, HACCP, Allergen Awareness
2. particular qualifications including;
 - FDQ Level 3 Award in HACCP for Food Manufacturing
 - FDQ Level 4 Award In Food Safety Management for the Food Industry
3. This qualification may support employment in/into supervisor level roles including;
 - food manufacturing supervisor
 - food supply chain supervisor

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>

Or by contacting FDQ:

Tel: 0113 859 1266

Email: fdq@fdq.org.uk

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 3 credits, graded at pass/fail. Reasonable adjustments apply that allow learner support for oral or other assessment adjustment arrangements. Assessment requirements are set out in individual units of assessment, see unit of assessment 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 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)

	Award
Total credits required for qualification	3
Group A - mandatory	3
Guided Learning Hours Range (min-max)	25 hours
Total Qualification Time (TQT)	28 hours

Mandatory unit

Unit ref	Unit type	Unit title	Level	Credit	GLH
Group A Mandatory units					
D/618/3842	UK	The principles of food safety supervision for the food industry	3	3	25

Unit of assessment

Title	The principles of Food Safety Supervision for the Food Industry				
RQF unit ref	D/618/3842				
RQF Level	3	Credit value	3	GLH	25
Learning outcomes	Assessment criteria				
The learner will:					
1. Understand the role and responsibilities of the food business operator, the supervisor and employees in ensuring compliance with food safety legislation	1.1	Legal responsibilities of food business operators, including design of premises and implementation of food safety management procedures			
	1.2	The consequences of non-compliance with food safety legislation			
	1.3	Enforcement of legislation by Environmental Health Officers/Practitioners; powers, non-compliance and types of notices			
	1.4	The role of the supervisor in: <ul style="list-style-type: none"> • training and induction of staff • monitoring staff • maintaining records • raising and reporting issues • promoting a positive food safety culture • effectively communicating to employers and managers 			
	1.5	The role of employees in following food safety procedures; ensuring personal hygiene and reporting illness			
2. Understand the supervisor's role in identifying food safety hazards	2.1	The risk to food safety from biological hazards including food spoilage and			

	<p>pathogenic microorganisms; sources and consequences of contamination</p> <p>2.2 The risk to food safety from physical and chemical hazards; sources and consequences of contamination</p> <p>2.3 The risk to food safety from different allergenic hazards; the importance of segregation; potential effects of contamination</p> <p>2.4 Identifying the potential for cross-contamination; low-risk and high-risk foods</p> <p>2.5 The risk to food safety from common pests, identifying infestation</p>
<p>3. Understand the supervisor's role in implementing food safety controls and monitoring food safety</p>	<p>3.1 Methods and procedures for controlling temperature throughout the food chain</p> <p>3.2 Procedures to control contamination and cross-contamination</p> <p>3.3 Procedures to ensure effective personal hygiene practices</p> <p>3.4 Procedures to ensure effective cleaning and disinfection, including cleaning schedules and safe storage of chemicals</p> <p>3.5 Procedures to control waste disposal</p> <p>3.6 Design of food premises to control food safety</p> <p>3.7 Pest control procedures and the role of the employee and supervisor in recognising, reporting and dealing with infestation</p> <p>3.8 Site security procedures including staff and visitor screening</p>

<p>4. Understand the supervisor’s role in implementing a documented food safety management system</p>	<p>4.1 The importance of food safety management systems to food safety</p> <p>4.2 The principles of HACCP based food safety management systems, including:</p> <ul style="list-style-type: none"> • hazard identification • critical control points • critical limits • corrective actions <p>4.3 The responsibility of individuals in reporting and monitoring corrective actions</p> <p>4.4 Methods of review and improvement of food safety management systems.</p>
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Purpose and assessment overview

<p>Unit purpose and aim(s)</p>	<p>This unit supports workforce and/or vocational development for those who need to understand the principles of food safety supervision for the food industry</p> <p>The unit is designed for use primarily by supervisors and others who carry out these workplace activities. It is also designed for those 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>
<p>Assessment requirements and guidance</p>	<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.</p>

Additional information about this unit

<p>Details of the relationship between the unit and relevant national occupational standards or other professional standards or curricula</p>	<p>IMPFS126 Report on food safety compliance in food and drink operations</p> <p>IMPFS124K Understand how to manage food safety in food and drink operations</p> <p>IMPFS131K Understand how to resolve food safety non-compliance issues in food and drink operations</p>
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