

FDQ - Qualification Specification

| FDQ number | Qualification title | Qualification number (QN) | EQF Level | Review date |
|------------|---|---------------------------|-----------|-------------|
| 294 | FDQ Level 2 Award in Food Safety for Manufacturing (Meat and Poultry) | 603/6387/3 | 3 | 31/01/2027 |

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, supervisory or management roles. It has been designed specifically to assess aspects of food safety across the meat and poultry 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 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.

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 2 Award in Principles of Food Allergen Awareness and Control
 - FDQ Level 2 Award in HACCP-based Food Safety Systems
 - FDQ Level 3 Award in Food Safety Supervision for the Food Industry
3. This qualification may support employment in/into operative level roles including;
 - food manufacturing operative (meat and poultry)
 - food supply chain operative (meat and poultry)

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 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 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 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.

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 |

Mandatory unit

| 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

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|---|---|--|---|------------|---|
| Title | The 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: | | | |

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| | <ul style="list-style-type: none"> • physical • biological • chemical • allergenic <p>2.2 Contamination and cross-contamination</p> <p>2.3 Risks to health of poor food safety.</p> |
| <p>3. Understand how individuals can take personal responsibility for food safety</p> | <p>3.1 The use of food safety systems to identify and control food safety hazards e.g. HACCP</p> <p>3.2 The importance of following food safety procedures and awareness of risk assessment</p> <p>3.3 Personal hygiene practices and their importance.</p> |
| <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 |

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| | <ul style="list-style-type: none"> • 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

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| <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 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</p> |
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| | understanding to recognised National Occupational Standards. |
| Assessment requirements and guidance | 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. |
| 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 links to the National Occupational Standards: MPFS130K Understand how to analyse and control food safety hazards and risks in food and drink operations IMPFS124K Understand how to manage food safety in food and drink operations IMPFS131K Understand how to resolve food safety non-compliance issues in food and drink operations |
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