

FDQ - Qualification Specification

FDQ number	Qualification title	Qualification number (QN)	EQF Level	Review date
298	FDQ Level 4 Award In Food Safety Management for the Food Industry	603/6398/8	5	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 supervisory or management roles. It has been designed to assess aspects of food safety across the food supply chain industry.

The aim of these qualifications 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 3 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 4 Award in HACCP Management for Food Manufacturing
 3. This qualification may support employment in/into supervisor or management level roles including;
 - food manufacturing supervisor / manager
 - food supply chain supervisor / manager

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 short and extended answer examinations provided by FDQ, externally set and externally or internally marked. This qualification is an Award requiring achievement of 6 credits, graded at pass/fail. Learners must pass two papers to achieve the qualification. The examinations are centre marked and internally quality assured.

Reasonable adjustments apply that allow learner support for oral or other assessment adjustment arrangements. Assessment requirements are set out in the individual unit 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	6
Group A - mandatory	6
Guided Learning Hours Range (min-max)	40 hours
Total Qualification Time (TQT)	60 hours

Mandatory unit

Unit ref	Unit type	Unit title	Level	Credit	GLH
Group A Mandatory units					
T/618/3846	UK	The principles of food safety management for the food industry	4	6	40

Unit of assessment

Title	The principles of food safety management for the food industry				
Ofqual unit ref	T/618/3846				
Level	4	Credit value	6	GLH	40
Learning outcomes	Assessment criteria				
The learner will:	The learner can:				
1. Understand how food business operators can ensure compliance with food safety legislation	<p>1.1 Analyse the requirements of food safety legislation and procedures for compliance and enforcement</p> <p>1.2 Explain food business operator and staff responsibilities with regard to food safety legislation.</p>				
2. Understand how to analyse food safety hazards and review their controls	<p>2.1 Analyse the risks to food safety from microbial, physical, chemical and allergenic hazards</p> <p>2.2 Review controls for microbial, physical, chemical and allergenic hazards</p> <p>2.3 Discuss methods for monitoring and recording food safety hazards</p> <p>2.4 Determine the corrective actions required if food safety hazards are not controlled</p> <p>2.5 Explain internal procedures for managing and investigating food safety incidents.</p>				
3. Understand the operational requirements needed to ensure food safety in a food	<p>3.1 Explain the food safety hazards associated with manufacturing</p>				

<p>business</p>	<p>3.2 Explain the requirements for temperature control</p> <p>3.3 Discuss the implementation, management and application of good hygiene practices and hygiene scheduling</p> <p>3.4 Explain safe systems of working for the control of contamination and cross-contamination</p> <p>3.5 Explain the requirements of industry food safety accreditation</p> <p>3.6 Outline strategies for managing external customer food safety requirements and audits.</p>
<p>4. Understand how to establish and maintain food safety management procedures</p>	<p>4.1 Outline processes for designing and implementing food safety management procedures, including allocating resources, roles and responsibilities</p> <p>4.2 Communicate food safety management information to staff, visitors and suppliers</p> <p>4.3 Explain methods for verifying the effectiveness of food safety management procedures</p> <p>4.4 Describe how to implement adjustments to food safety management procedures and the circumstances which may require adjustments to be made</p> <p>4.5 State the need for, and benefits of, staff training and the maintenance of</p>

	<p>training records</p> <p>4.6 Outline strategies for developing and maintaining a food safety culture within an organisation.</p>
<p>Purpose and assessment overview</p>	
<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 management for the food industry</p> <p>The unit is designed for use primarily by supervisors and technical managers 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>
<p>Additional information about this unit</p>	
<p>Details of the relationship between the unit and relevant national occupational standards or other professional standards or curricula</p>	<p>IMPFS117 Develop and promote a food safety culture within food and drink operations</p> <p>IMPFS122 Allocate roles and responsibilities for food safety management in food and drink operations</p> <p>IMPFS125 Audit food safety management procedures in food and drink</p> <p>IMPFS126 Report on food safety compliance in food and</p>

	drink operations IMPFS134 Develop working practices and procedures to manage food safety in food and drink operations
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