

FDQ - Qualification Specification

FDQ number	Qualification title	Qualification number (QN) Qualifications Wales Number	EQF Level	Review date
701-374	FDQ Level 3 Diploma in Drinks Dispense	610/4224/9 C00/5010/9	4	30/06/2029

Qualification Purpose

This qualification is designed primarily for learners within the drinks dispense sector to develop the knowledge required to work or prepare to work safely in a cellar management or drinks dispense role. The aim of this qualification is to assess underpinning knowledge to National Occupational Standards.

Purpose E. Updating and continuing professional development

Sub purpose E3. Develop knowledge and/or skills relevant to a profession specifically within an occupation

Learners need to be 16 years old or over to take this qualification. Learners do not require any prior qualifications, skills or experience to take this qualification. However, prior achievement of FDQ L2 Award in Health and Safety in the Food Supply Chain Business may be an advantage for some learners.

The qualification covers health and safety within a cellar environment, including employer and employee responsibilities under health and safety legislation, identification and control of hazards in a cellar environment, how to conduct a cellar survey and complete relevant documentation. The diploma also covers principles of carbonated drinks and cellar service equipment, as well as providing an understanding of dispense gases and pressure systems. Installation and servicing of a cellar system is covered in detail to ensure learners understand the requirements of the role on a day-to-day basis.

See below for a complete list of units that make up the qualification and their value within the qualification. This is a regulated qualification.

This qualification could lead to

The qualification will support progression to further learning in:

1. subject areas including;
 - Maintenance and engineering
 - Health and safety
 - Hospitality management
2. particular qualifications including;
 - L3 Drinks Dispense Technician apprenticeship
3. This qualification may support employment in roles including;
 - Drinks Dispense Technician
 - Cellar management

Qualification support

This qualification has been designed and developed in partnership with BFBi. It is also 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 of this qualification is achieved through the completion of a multiple-choice examination. Where learners undertake FDQ's multiple-choice examination, this can be delivered online and marked externally by FDQ. Under exceptional circumstances the examination can be paper-based and marked and internally quality assured by the centre.

Assessment requirements are set out in individual units of assessment, see exemplar *Y/651/1625 Principles of carbonated drinks*. 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.

Achievement

The qualification outcome is graded Pass/Fail

Rules of Combination (RoC)

FDQ Level 3 Diploma in Drinks Dispense	
Total credits required for the qualification	37
Total Qualification Time (TQT)	370 hours
Group A – Mandatory units	37 credits
Guided Learning Hours (GLH)	243 hours

List of units

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
R/651/1623	UK	Principles of cellar health and safety	3	5	35
T/651/1624	UK	Principles of cellar survey for beer and soft drinks	3	2	15
Y/651/1625	UK	Principles of carbonated drinks	3	7	46
A/651/1626	UK	Principles of cellar service equipment	3	7	46
D/651/1627	UK	Principles of dispense gases and pressure systems	3	7	46
F/651/1628	OK	Understand how to install and service a cellar system	3	9	55

Exemplar unit of assessment

Title	Principles of carbonated drinks				
Regulatory unit reference	Y/651/1625				
Level	3	Credit value	7	GLH	46
Learning outcomes		Assessment criteria			
The learner will:					
1. Understand the properties and production of beer		1.1	The ingredients and materials used to make beer		
		1.2	How each ingredient influences the quality and taste of the beer		
		1.3	Characteristics of the main types of beer, including: Bitter, lager, stout, IPA, lambic, pilsner, wheat and other speciality beers		
		1.4	Main stages in the production of beer and the purpose of each stage		
		1.5	The role of yeast in the brewing of lagers and ales		
2. Understand the key differences between cask and keg beers with respect to processing, storage and dispense		2.1	Key differences in the processing of cask beer and keg beers		
		2.2	Which beers are pasteurised and why		
		2.3	Secondary fermentation and which beers it applies to		
		2.4	How cask beer should be prepared for sale		
		2.5	Correct storage temperature for beer		
		2.6	How incorrect temperature affects beer quality		
		2.7	Gases present in the main beer types and the typical amounts		
		2.8	The effect of each gas on beer presentation and dispense		
		2.9	Functional aspects of casks and kegs as beer containers		
		2.10	Basic safety precautions when handling casks and kegs		
		2.11	Reasons for the use of vertical extractors		

3. Understand the key faults in beer quality	3.1 Factors which affect the formation and retention of the head on beer including equipment settings and cleaning 3.2 Signs and likely causes of changes in beer flavour 3.3 The importance of beer colour and how cellar practices may affect clarity 3.4 Properties of materials in contact with beer
4. Understand the composition of soft drinks	4.1 The ingredients used in syrups and concentrates 4.2 Typical mix ratios for different types of product
5. Understand the key faults in soft drinks quality	5.1 Factors that affect soft drink quality including: • General maintenance of the dispense system • Ratios of syrup and water • Carbonation levels • Temperature 5.2 How taste and smell can be used to indicate the quality of soft drinks
6. Understand the importance of water quality in soft drinks dispense	6.1 Acceptable water supply sources for dispensed soft drinks 6.2 The importance of water quality in a dispense system 6.3 The effect of water composition on the quality of soft drinks 6.4 The effect of artificial softness on the quality of soft drinks
7. Understand the requirements for storage and stock control of drinks in the cellar	7.1 Shelf lives of cask, keg, bottled and canned beers 7.2 Dispense life of cask and keg beers 7.3 Shelf-life and date labelling of syrups 7.4 Storage conditions required for beer and soft drinks
8. Understand the key aspects of food and drink safety legislation relevant to cellar installations	8.1 Relevant aspects of the Food Safety Act 1990 8.2 Relevant aspects of the Food Hygiene (England or Scotland or Wales or N. Ireland) Regulations 2006 8.3 Relevant aspects of the Materials and Articles in Contact with Food (England or Scotland or Wales or N. Ireland) Regulations 2005

9. Understand the legal requirements for serving soft drinks, beers and ciders	9.1 The legal measures for beers and ciders and the legal tolerance allowed on them 9.2 What is meant by a measuring instrument and how they are approved for use 9.3 The legal requirements for nutritional labelling of soft drinks and providing information to consumers
Purpose and assessment overview	
Unit purpose and aim(s)	The aim of the unit is to assess understanding aligned with National Occupational Standards.
Assessment requirements and guidance	The relevant FDQ Qualification Handbook sets out the assessment and quality assurance requirements for this unit. The learner must demonstrate their understanding to meet all learning outcomes. Assessment is compensatory and as such, learners are not required to achieve every individual learning outcome and assessment criteria to successfully pass the qualification.
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 of assessment relates to National Occupational Standards: • PPLDDS2/09 Install drinks dispense equipment systems • PPLDDS3/09 Remove drinks dispense equipment and systems • PPLDDS7/09 Carry out complex installations, removals and repairs of drinks dispense equipment • L3 Drinks Dispense Technician ST0752
Copyright	© FDQ Ltd 2024