

FDQ - Qualification Specification

FDQ number	Qualification title	Qualification number (QN)	EQF Level	Review date
241-232	FDQ Level 2 Certificate for Proficiency in Poultry Meat Inspection	601/6571/6	3	31 st Dec 2027

Qualification Purpose

This qualification is designed primarily for learners who wish to develop skills and knowledge in poultry meat inspection, in order to comply with licence to practice requirements to qualify as Official Auxiliaries (meat inspectors) and be appointed by the Food Standards Agency to work in Great Britain, and the Department of Agriculture and Rural Development to work in Northern Ireland. EC Regulation 854/2004 (Article 5 (7)).

The qualification is too small for inclusion within an Apprenticeship framework. Learners will therefore need to achieve this qualification outside of an apprenticeship framework where this meets their learning and development needs and future progression goals.

Ofqual purpose D. Confirm occupational competence in an occupational role to the standards required. Sub purpose D.1 Confirm occupational competence in an occupational role to the standards required.

Learners need to be 19 years old or over to take this qualification. Learners do not require any prior qualifications or units or experience to take this qualification. Previous experience in poultry meat processing or achievement of the FDQ L2 Certificate for Proficiency in Meat and Poultry Industry Skills will prove an advantage.

The qualification covers mandatory skills and knowledge in poultry meat inspection for; broilers and hens, ducks and geese, non-hunted game birds and turkey. This qualification is a Certificate requiring achievement of 17 credits, graded at pass/fail.

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, Guided Learning Hours and Total Qualification Time.

This qualification could lead to

This qualification will support progression to further learning in:

1. subject areas including:
 - meat and poultry science and technology
 - animal welfare
 - food safety
 - veterinary studies
2. particular qualifications including:
 - FDQ L4 Diploma for Proficiency in Meat Inspection
 - Foundation Degrees in meat science and technology
 - Veterinary Degrees
3. work-based learning opportunities for job roles including:
 - Official Auxiliaries (meat inspectors)

This Certificate is recommended for learners progressing to learning in the subject areas or qualifications listed above, or within work-based learning.

Qualification support

This qualification has been recognised for the ability to meet a 'licence to practice' appointed by FSA to meet EC Regulation 854/2004. It has received support from the Food Training and Education Council and Arko Training Ltd.

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 by portfolio of evidence.

Please refer to individual units of assessment for specific assessment requirements. Guidance is also detailed in the Qualification Handbook for this Certificate. Assessment requirements are set out in individual units of assessment, see exemplar *H/502/2205 Principles of post-mortem inspection of broilers and hens*.

All assessment materials devised by centres must be agreed with FDQ prior to use.

Assessment pro forma are provided in the Qualification Handbook for this Certificate, made available on FDQAwards.

FDQ externally quality assures all centre assessment and internal quality assurance quality and arrangements. Reasonable adjustments apply that allow learner support for oral or other assessment adjustment arrangements.

Rules of Combination (RoC)

FDQ Level 2 Certificate for Proficiency in Poultry Meat Inspection	
Total credits required for qualification	17
Total Qualification Time (TQT)	170 hours
Group A Mandatory units	Mandatory 14 credits
Group B Optional units	Mandatory 3 credits
Guided Learning Hours	135 hours

List of units

Unit ref	Unit type	Unit title	Level	Credit	GLH
Group A Mandatory units					
H/502/2205	UK	Principles of post-mortem inspection of broilers and hens	2	3	24
M/502/2207	UK	Principles of post-mortem inspection of ducks and geese	2	3	24
T/502/2211	UK	Principles of post-mortem inspection of turkeys	2	3	24
A/502/2209	UK	Principles of post-mortem inspection of non-hunted game birds	2	3	24
Y/502/2203	OK	Understand how to use food safety management procedures for post-mortem inspection of poultry	2	2	15
Group B Optional units					
D/502/2204	OS	Carry out post-mortem inspection of broilers and hens	2	3	24
K/502/2206	OS	Carry out post-mortem inspection of ducks and geese	2	3	24
M/502/2210	OS	Carry out post-mortem inspection of turkeys	2	3	24
T/502/2208	OS	Carry out post-mortem inspection of non-hunted game birds	2	3	24

Exemplar unit of assessment

Title	Principles of post-mortem inspection of broilers and hens				
Ofqual unit ref	H/502/2205				
Level	2	Credit value	3	GLH	24
Learning outcomes		Assessment criteria			
The learner will:		The learner can:			
1. Understand preparations for the post-mortem inspection of broilers and hens		1.1 Describe the purpose of personal protective equipment and protective clothing 1.2 Demonstrate the importance of correctly wearing and using personal protective equipment 1.3 Justify the use of equipment and facilities in line with specified procedures.			
2. Understand procedures for the post-mortem inspection of broilers and hens		2.1 Outline the regulations and specified procedures for post-mortem inspection, including those for detention, and partial and total rejection 2.2 Describe the purpose and importance of recording inspection results 2.3 Identify the major organs of broilers and hens.			
3. Understand the conditions identified in the post-mortem inspection of broilers and hens		3.1 List conditions relevant to public health, animal health and animal welfare 3.2 Recognise the conditions affecting carcasses and offal 3.3 Outline the causes of conditions in accordance with the competent authority's guidance.			
Additional information about the unit					
Unit purpose and aim(s)		This unit supports workforce development for those who carry out the post-mortem inspection of broilers			

	and/or hens in poultry processing businesses. This unit is designed for use by Plant Inspection Assistants, and others who carry out inspection duties. It can be used as part of the regulatory qualification requirement for poultry inspection activities.
Assessment requirements or guidance specified by a sector or regulatory body (if appropriate)	This unit is designed to assess the knowledge and understanding of learners on or off-the-job, in the workplace context, for carrying out post-mortem inspection of broilers and/or hens. Evidence of the learner's knowledge and understanding must be generated by questioning which is appropriate to the needs of the learner. Learning outcome 3 must be assessed in situations which allow learners to view sample carcasses or images of carcasses displaying conditions. The conditions are those produced by the Meat Hygiene Service, detailed and made commonly available to the industry as 'Conditions Cards'.