

FDQ - Qualification Purpose and Structure

| FDQ number | Qualification title | Qualification approval number (QN) Qualification Wales number | EQF Level | Review date |
|------------|--|--|-----------|---------------------------|
| 310-149 | FDQ Level 2 Award in Principles of Working in Food Manufacture | 500/5879/4 C00/0102/4 | 3 | 31 st Dec 2021 |

Qualification purpose

This qualification is designed for learners who are working in food operative roles in food manufacturing environments. The choice of pathways allows learners to select units that are most relevant to their own employment, learning and progression requirements.

The qualification is a nationally regulated qualification and is assessed by multiple choice examination for each unit.

Ofqual purpose – E.3 Develop knowledge and/or skills relevant to a particular specialisation within an occupation or set of occupations

Details of each qualification can be found on the following pages.

Learners can be pre or post 16 years old to take this qualification. Learners do not require any prior qualifications or units or food skills experience to take this qualification.

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.

Qualification support

These qualifications 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/our-qualifications/technical/food-safety/>

Or by contacting FDQ Tel: 0113 3970 395 Email: fdq@fdq.org.uk

Rules of Combination (RoC)

| | Certificate |
|---|-----------------|
| Total credits required for qualification | 8 |
| Total Qualification Time (TQT) | 65 hours |
| Group A – mandatory units | 6 credits |
| Group B – mandatory units | 2 credits |

Exemptions

Unit K/502/0181: The principles of food safety for manufacturing can be achieved by the learner successfully completing the Level 2 Food Safety for Manufacturing, Level 2 Food Safety for Manufacturing (Meat & Poultry) or equivalent awards.

Assessment

Multiple-choice examinations are provided by FDQ, externally set and externally or internally marked. This qualification is an Award requiring achievement of 8 credits, graded at pass/fail. Reasonable adjustments apply that allow learner support for oral or other assessment adjustment arrangements to meet learner needs. FDQ externally quality assures all centre assessment and internal quality assurance quality and arrangements.

List of units

| Unit ref | Unit type | Unit title | Level | Credit | GLH |
|---------------------------------------|-----------|--|-------|--------|-----|
| Group A Mandatory units | | | | | |
| M/502/3390 | UK | Principles of the food and drink manufacturing sector | 2 | 3 | 20 |
| T/502/3391 | UK | Principles of working safely in food manufacture | 2 | 2 | 15 |
| K/502/0181 | UK | The principles of food safety for manufacturing | 2 | 1 | 9 |
| Barred unit against K/502/0181 | | | | | |
| A/502/3392 | UK | Principles of food safety for manufacturing | 2 | 1 | 9 |
| Group B - Optional units | | | | | |
| F/502/3393 | UK | Principles of working effectively in food manufacture | 2 | 2 | 15 |
| J/502/3394 | UK | Principles of product quality and improvements in food manufacture | 2 | 2 | 15 |
| L/502/3395 | UK | Principles of the use and storage of materials in food manufacture | 2 | 2 | 15 |