

## Food Safety for Manufacturing Qualification Suite

FDQ suite number	Qualification title	Qualification approval number (QN)	EQF Level	Review date
221-143	FDQ Level 2 Award in Food Safety for Manufacturing	500/6031/4 C00/0102/7	3	31-Dec-21
221-144	FDQ Level 2 Award in Food Safety for Manufacturing (Meat and Poultry)	500/6006/5 C00/0102/6	3	31-Dec-21
221-147	FDQ Level 2 Award in Food Safety for Dairy Manufacturing	600/6705/6	3	31-Dec-21
221-067	FDQ Level 3 Award In Food Safety Supervision for Manufacturing	600/1715/6 C00/0349/5	4	31-Dec-21
222-089	FDQ Level 4 Award in Food Safety Management for Manufacturing	600/1716/8 C00/0349/3	5	31-Dec-21

The qualifications contained within this suite are nationally regulated qualifications.

### Purpose overview

These qualifications are designed for learners who are working in, or preparing to work in food manufacturing or in food supply chain operative, supervisory or management roles.

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

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

### 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](mailto:fdq@fdq.org.uk)

## Level 2 Award in Food Safety for Manufacturing

This qualification is available to learners who are working in, or preparing to work in food manufacturing or in food supply chain operative role. It has been designed to cover all aspects of the food supply chain industry.

### Purpose

This qualification is designed for learners who are working in, or preparing to work in food handling or catering roles. 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 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, 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.

### Rules of Combination (RoC)

	Award
<b>Total credits required for qualification</b>	<b>1</b>
Group A - mandatory	1
Guided Learning Hours Range (min-max)	9
<b>Total Qualification Time (TQT)</b>	<b>10 hours</b>

### Proxy arrangements for K/502/0181

Any learner who has achieved a Level 2 Award in Food Safety for Manufacturing or Level 2 Award in Food Safety for Manufacturing (Meat and Poultry) will be eligible to claim proxy for this unit. Additionally, any learner who has achieved a Level 2 Proficiency qualification in food and drink may also have achieved this unit, if listed on the certificate of unit credit.

The following units are proxies for unit K/502/0181

A/502/3392, D/500/3126, K/500/4174, T/500/3366, M/500/4175

## Assessment

Multiple-choice examinations are 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 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
<b>Group A Mandatory units</b>					
K/502/0181	UK	The principles of food safety for manufacturing	2	1	9
<b>Barred unit against K/502/0181</b>					
A/502/3392	UK	Principles of food safety for manufacturing	2	1	9

## Level 2 Award in Food Safety for Manufacturing (Meat and Poultry)

### Purpose

This qualification is available to learners who are working in, or preparing to work in food manufacturing or in food supply chain operative role. It has been designed specifically to assess aspects of food safety across the meat and poultry industry.

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

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, 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.

### Rules of Combination (RoC)

	Award
<b>Total credits required for qualification</b>	<b>1</b>
Group A - mandatory	1
Guided Learning Hours Range (min-max)	9 hours
<b>Total Qualification Time (TQT)</b>	<b>10 hours</b>

### Proxy arrangements for K/502/0181

Any learner who has achieved a Level 2 Award in Food Safety for Manufacturing or Level 2 Award in Food Safety for Manufacturing (Meat and Poultry) will be eligible to claim proxy for this unit. Additionally, any learner who has achieved a Level 2 Proficiency qualification in food and drink may also have achieved this unit, if listed on the certificate of unit credit.

The following units are proxies for unit K/502/0181

A/502/3392, D/500/3126, K/500/4174, T/500/3366, M/500/4175

### Assessment

Multiple-choice examinations are 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 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
<b>Group A Mandatory units</b>					
K/502/0181	UK	The principles of food safety for manufacturing	2	1	9
<b>Barred unit against K/502/0181</b>					
A/502/3392	UK	Principles of food safety for manufacturing	2	1	9

## Level 2 Award in Food Safety for Dairy Manufacturing

### Purpose

This qualification is available to learners who are working in, or preparing to work in food manufacturing or in food supply chain operative role. It has been designed specifically to assess aspects of food safety across the dairy industry.

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

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, 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.

### Rules of Combination (RoC)

	Award
<b>Total credits required for qualification</b>	<b>1</b>
Group A - mandatory	1
Guided Learning Hours Range (min-max)	9 hours
<b>Total Qualification Time (TQT)</b>	<b>10 hours</b>

### Assessment

Multiple-choice examinations are 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 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
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Unit ref	Unit type	Unit title	Level	Credit	GLH
<b>Group A Mandatory units</b>					
M/504/3896	UK	Principles of food safety in dairy manufacturing	2	1	9

## Level 3 Award in Food Safety Supervision for Manufacturing

### Purpose

This qualification is available to learners who are working in, or preparing to work in food manufacturing or in food supply chain supervisory role. It has been designed to assess aspects of food safety across the food supply chain industry.

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

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, 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.

### Rules of Combination (RoC)

	Award
<b>Total credits required for qualification</b>	<b>3</b>
Group A - mandatory	3
Guided Learning Hours Range (min-max)	25 hours
<b>Total Qualification Time (TQT)</b>	<b>28 hours</b>

### Assessment

Multiple-choice examination provided by FDQ, externally set and externally or internally marked. This qualification is an Award requiring achievement of 3 credits, graded at pass/fail. Reasonable adjustments apply that allow learner support for oral or other assessment adjustment arrangements. Examination is centre marked and internally quality assured. FDQ external quality assures all centre assessment and internal quality assurance practice and arrangements.

### List of units

Unit ref	Unit type	Unit title	Level	Credit	GLH
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Unit ref	Unit type	Unit title	Level	Credit	GLH
<b>Group A Mandatory units</b>					
T/502/0183	UK	The principles of food safety supervision for manufacturing	3	3	25

## Level 4 Award in Food Safety Management for Manufacturing

### Purpose

This qualification is available to learners who are working in, or preparing to work in food manufacturing or in food supply chain management role. It has been designed to assess aspects of food safety across the food supply chain industry.

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

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, 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.

### Rules of Combination (RoC)

	Award
<b>Total credits required for qualification</b>	<b>6</b>
Group A - mandatory	6
Guided Learning Hours Range (min-max)	40 hours
<b>Total Qualification Time (TQT)</b>	<b>44 hours</b>

### Assessment

Assessment of this qualification is by written examination 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. Reasonable adjustments apply that allow learner support for oral or other assessment adjustment arrangements. Examination is centre marked and internally quality assured.

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
<b>Group A Mandatory units</b>					
J/502/0348	UK	The principles of food safety management for manufacturing	4	6	40