

## FDQ - Qualification Purpose and Suite Structure

FDQ suite number	Qualification title	Qualification approval number (QN)	EQF Level	Review date
223-225	FDQ Level 2 Award in Principles of Food Allergen Awareness and Control	601/5400/7	3	31-Dec-19
223-041	FDQ Level 2 Award in Food Safety for Catering	500/8419/7	3	31-Dec-21
223-179	FDQ Level 3 Award in Supervising Food Safety in Catering	600/4327/1	4	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 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

(Allergen Qualification – B.2 Develop knowledge and/or skills in a subject area)

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 Principles of Food Allergen Awareness and Control

### Purpose

This qualification is available to 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.

Allergen Qualification – B.2 Develop knowledge and/or skills in a subject area.

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) the unit that makes 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)	5 hours
<b>Total Qualification Time</b>	<b>6 hours</b>

### Assessment

Assessment of this qualification is permissible using a number of assessment methods, to meet the needs of learners, including:

- coursework
- e-assessment
- multiple-choice exam
- portfolio of evidence.

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

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>					
H/506/9265	UK	Principles of food allergen awareness and control	2	1	5

## Level 2 Award in Food Safety for Catering

### Purpose overview

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) the unit that makes 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
<b>Group A Mandatory units</b>					

Unit ref	Unit type	Unit title	Level	Credit	GLH
H/502/0132	UK	Food safety in catering	2	1	9

## Level 3 Award in Supervising Food Safety in Catering

### 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 do not require any prior qualifications or 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) the unit that makes 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 or portfolio of evidence. 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
<b>Group A Mandatory units</b>					
K/502/0388	UK	The principles of food safety supervision for catering	3	3	25