

FDQ- Qualification Purpose and Structure

FDQ number	Qualification title	Qualification approval number (QN)	EQF Level	Review date
241-233	FDQ Level 4 Diploma for Proficiency in Meat Inspection	601/6572/8	5	31 st Dec 2021

Purpose overview

This qualification is designed primarily for learners who wish to develop skills and knowledge in 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 not included 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 meat processing or achievement of the FDQ L3 Certificate for Proficiency in Meat and Poultry Industry Skills will prove an advantage.

The qualification covers mandatory skills and knowledge in red and white meat inspection. All units set out in the qualification are mandatory. Assessment of skills is required in the workplace. This qualification is a Diploma requiring achievement of 89 credits.

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 and HACCP
 - veterinary studies
2. particular qualifications including
 - Foundation Degrees in meat science and technology
 - Veterinary Degrees
3. work-based learning opportunities for job roles including:
 - Official Auxiliaries (meat inspectors)

This Diploma 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.

Further Information

Further information can be obtained from our website at: <http://www.fdq.org.uk/our-qualifications/technical/poultry-meat-inspection/>

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

Rules of Combination (RoC)

	Diploma
Total credits required for qualification	89
Total Qualification Time (TQT)	648 hours
Group A Mandatory units	Mandatory 89 credits
Guided Learning Hours	589 hours

Assessment

Assessment of this qualification is by portfolio of evidence. Overall grading: Pass/Fail

Please refer to individual units of assessment for specific assessment requirements.

Guidance is also detailed in the Qualification Handbook for this Diploma.

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.

List of units

Unit ref	Unit type	Unit title	Level	Credit	GLH
Group A Mandatory units					
D/602/6280	OS	Carry out pre-slaughter inspection of red meat species	4	6	30
H/602/6281	OK	Understand how to carry out pre-slaughter inspection of red meat species	4	2	20
H/602/6278	OS	Carry out pre-slaughter inspection of white meat species	4	4	21
K/602/6279	OK	Understand how to carry out pre-slaughter inspection of white meat species	4	2	20
T/602/6320	OS	Verify slaughterhouse food safety management procedures for red meat species	4	4	20
A/602/6321	OK	Understand how to verify slaughterhouse food safety management procedures for red meat species	4	2	16
M/602/6316	OS	Verify slaughterhouse food safety management procedures for white meat species	4	4	20

Unit ref	Unit type	Unit title	Level	Credit	GLH
A/602/6318	OK	Understand how to verify slaughterhouse food safety management procedures for white meat species	4	2	16
K/602/6282	OS	Carry out post-mortem inspection of red meat	4	6	30
M/602/6283	OK	Understand how to carry out post-mortem inspection of red meat	4	2	19
M/602/6297	OS	Verify the removal of specified risk material in red meat species	4	6	30
A/602/6299	OK	Understand how to verify the removal of specified risk material in red meat species	4	2	18
Y/602/6312	OS	Verify the removal of food waste, animal by-products and the processing of edible co-products in meat operations	4	4	21
D/602/6313	OK	Understand how to verify the removal of food waste, animal by-products and processing of edible co-products in meat operations	4	2	16
L/602/6324	OS	Verify food safety management procedures for meat storage and cutting	4	4	20
R/602/6325	OK	Understand how to verify food safety management procedures in meat storage and cutting	4	2	16
J/602/6306	OS	Manage traceability and sampling in meat operations	4	3	18
R/602/6308	OK	Understand how to manage traceability and sampling in meat operations	4	2	15
F/602/6224	UK	Principles of rearing and welfare of meat species	4	5	37
D/602/6229	UK	Principles of anatomy and physiology of meat species	4	5	37
Y/602/6276	UK	Principles of pathology of meat species	4	5	37
J/602/6225	UK	Principles of slaughter techniques for	4	5	35

Unit ref	Unit type	Unit title	Level	Credit	GLH
		meat species			
F/602/6305	UK	Principles of meat primary processing	4	5	36
F/602/6319	UK	Principles of HACCP based food safety management for official meat controls	4	2	17
R/602/6227	UK	Principles of microbiology and parasitology in meat production	4	3	24