

FDQ Ltd - Qualification Specification

FDQ number	Qualification title	Qualification number (QN) Qualifications Wales number	EQF Level	Review date
222-259	FDQ Level 2 Award HACCP-Based Food Safety Systems	601/8970/8 C00/1151/7	3	31st May 2021

Purpose overview

This qualification is designed to develop and recognise intermediate level knowledge, for learners who need to understand the principles of HACCP-Based food safety systems in the workplace to meet compliance requirements. It is ideal for learners working in or preparing to work in food supply chain operative roles in primary production, manufacturing, catering or retail contexts.

Ofqual purpose E. Updating and continuing professional development (CPD).

Sub-purpose E3. Develop knowledge and/or skills relevant to a particular specialism within an occupation or set of occupations.

Learners need to be 14 years old or over to take this qualification. Learners do not require any prior qualifications or experience to take this qualification. The qualification assesses and recognises achievement in a learning environment.

The qualification covers mandatory knowledge in areas like: the purpose of a HACCP system, the features and terminology of HACCP and how the HACCP system is applied in the food workplace. There are no optional units in this qualification. See below for details of the unit that makes up this qualification and its value within the qualification and the total qualification time. This is a Regulated Qualifications Framework (RQF) qualification.

This qualification could lead to

The qualification will support progression to further learning in:

1. subject areas including;
 - HACCP system operations/management
 - food safety
 - risk assessment
 - inspection/audit of food management systems

- hygiene, safety and quality management
2. particular qualifications including;
 - FDQ Level 3 Award in HACCP for Food Manufacturing
 - FDQ Level 3 Award in Food Safety Supervision in Manufacturing/Catering/Retail
 3. Apprenticeships (Level 2 or 3) including;
 - Food and Drink Apprenticeship Frameworks (England and Wales)
 - Food and Drink Modern Apprenticeships (Scotland)
 - Food and Drink Apprenticeship Framework (N. Ireland)

These frameworks relate to operative or technician/manager level roles including;

- food processing/catering/retail operative
- food processing/catering/retail operative technician/manager
- food safety technician/manager
- quality assurance technician/manager

Qualification support

This qualification has been designed and developed in partnership with Bernard Matthews Ltd and Cargill Plc. It is also supported by the Food and Drink Training and Education Council.

Further Information

Further information can be obtained by contacting FDQ Tel: 0113 3970 395

Email: fdq@fdq.org.uk

Rules of Combination (RoC)

FDQ Level 2 Award HACCP-Based Food Safety Systems	
Total Qualification Time (TQT)	10 hours
Group A – Mandatory unit	1 credit
Guided Learning Hours (GLH)	8 hours

Assessment

Assessment of this qualification will use one of the following methods:

- Multiple-choice examination
- Portfolio

All assessment is internally assessed and internally quality assured by centres. Reasonable adjustments apply that allow learner support for assessment adjustment arrangements. FDQ externally quality assures all centre assessment and internal quality assurance quality and arrangements. Centres have access to paper-based multiple-choice examinations or FDQAssess for the online multiple-choice examinations.

List of units

Unit ref	Unit type	Unit title	Level	Credit	GLH
Group A Mandatory unit					
F/508/5229	UK	Principles of HACCP-based food safety systems	2	1	8