

Qualification Purpose and Structure

FDQ number	Qualification title	Qualification number (QN)	EQF Level	Review date
311-270	<i>FDQ Level 2 Diploma in Food and Drink Operations</i>	603/2118/0	3	31 st July 2022

Purpose overview

This qualification is designed for learners who wish to develop intermediate skills and knowledge in food and drink manufacturing/processing operations. Learners will work towards compliance standards which will confirm occupational competence in job roles including:

- food or drink manufacturing operative
- food or drink processing operative
- food or drink packaging and wrapping operative
- food or drink goods-in or despatch operative
- food or drink quality control/assurance operative.

Operations in food or drink manufacturing and processing are wide ranging and typically include the production of snack foods, convenience ready meals, confectionery and chocolate, baked goods, sandwiches, fresh and prepared produce, beverages and alcoholic drinks, amongst many other types of product.

The qualification is designed to support achievement of the Standard for the Food and Drink Process Operator Apprenticeship. However, learners may wish to achieve this qualification outside of an apprenticeship programme where this better meets their learning and development needs.

Regulation

The qualification is regulated by the Office of Qualifications and Examinations Regulation (Ofqual), which is a non-ministerial government department that regulates qualifications, exams and tests in England. This is a Regulated Qualifications Framework (RQF) qualification, with an assigned Ofqual purpose D. Confirm occupational competence and/or 'licence to practice' Sub purpose D1. Confirm competence in an occupational role to the standards required.

Entry Requirements

Learners need to be 16 years old or over to take this qualification. Learners do not require any prior qualifications or food skills experience to take this qualification. However, as this qualification assesses and recognises competent achievement within the workplace, learners will need to be employed or contracted in a workplace or engage in substantive periods of work experience or placement.

Prior achievement of the Level 1 Certificate or Diploma in Food Industry Skills may be an advantage for some learners.

Qualification Content

This qualification contains mandatory knowledge and competency units in areas including the principles of manufacturing practice. This includes the operator's role and the importance of standard operating procedures; food safety and HACCP; product quality and the operator's role in maintaining it; health, safety and environmental standards; product changeovers and task handovers; continuous improvement and measuring performance of processes.

Learners and their employers must also select at least one unit from a range of optional competency units, according to their job role. These units ensure occupational competency in a variety of fundamental operator skills, for example, following standard operating procedures (SOPs), using equipment safely, cleaning equipment effectively and fault finding to ensure manufacturing efficiency. Learners may exceed the minimum number of units and credits required from this optional group, but additional units will not contribute towards the final qualification grade.

This qualification is a diploma requiring achievement of 37 credits. See below for a complete list of units that make up the qualification, their associated credits and Guided Learning Hours (GLH). Please note that the Total Qualification Time (TQT) of 370 hours represents the total number of hours required to complete the diploma, and typically includes the following activities:

GLH:

- classroom based induction activities
- classroom based learning under supervision, in a group or 1 to 1 basis
- skills practice carried out in training areas within the workplace where the learner is observed or assessed during the activity
- invigilated or supervised examinations or assessments
- 1 to 1 meetings with teaching staff e.g. face to face, or telephone/webcam sessions

- Work based practice observed by the employer, tutor or other witness more qualified than the learner
- E assessment where the learner is supervised by teaching staff.

TQT GLH plus the following typical activities:

- research activities where the learner carries out independent research to assist with assessments
- skills practice at place of learning or workplace where the learner is responsible for generating their own evidence of practice such as a statement of attendance (not by teaching staff)
- unsupervised on-line e-learning where the learner independently studies specific resources and is assessed on their knowledge and understanding.

This qualification could lead to

This qualification will support progression to further learning in:

1. Subject areas including:

- food preparation and processing
- food science and technology
- food safety and quality
- food team leading/management
- continuous improvement and sustainability of food manufacturing.

2. Further qualifications including:

- FDQ L3 Certificate for Proficiency in Food Industry Skills
- FDQ L3 Certificate for Proficiency in Food Management
- FDQ L3 Certificate for Proficiency in Food Manufacturing Excellence
- FDQ L3 Certificate for Proficiency in Meat and Poultry Industry Skills
- FDQ L3 Certificate for Proficiency in Fish and Shellfish Industry Skills
- FDQ L3 Certificate for Proficiency in Baking Industry Skills
- FDQ L3 Certificate for Proficiency in Fresh Produce Industry Skills
- Level 3 Food and Beverage qualifications
- Level 3 Award in Food Safety Supervision for Manufacturing
- Level 3 Award in HACCP for Food Manufacturing.

3. Apprenticeships (Advanced/Level 3) including:

- Apprenticeship Standard for Food and Drink Advanced Process Operator
- Food and Drink Apprenticeship Frameworks (England and Wales)

- Food and Drink Modern Apprenticeships (Scotland)
- Food and Drink Apprenticeship Framework (N.Ireland)
- Standard for Food and Drink Advanced Process Operator (England).

Qualification support

This qualification has been supported by the Food and Drink Training and Education Council and a range of employers and training providers.

Further information

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

Or by contacting FDQ:

Tel: 0113 397 0395

E mail: fdq@fdq.org.uk

Assessment

The qualification must be assessed using multiple choice examination set by FDQ, workbooks and observation of competency, according to the type of unit being assessed. Further details on assessment requirements can be found in the FDQ Qualification Handbook.

Overall grading of the qualification: Fail, Pass, Merit or Distinction

Rules of Combination (RoC)

FDQ Level 2 Diploma in Food and Drink Operations

Minimum credits to achieve the qualification

37

Total Qualification Time (TQT)

370 hours

Group A – 3 Mandatory units

8 credits

Group B – 3 Mandatory units

12 credits

Group C – 1 Mandatory unit

3 credits

Group D – 6 Optional units -1 unit to be selected

14 credits

Guided Learning Hours (GLH)

188

Unit ref	Unit type	Unit title	Level	Credit	GLH
Group A Mandatory units					
R/616/0316	UK	<i>Principles of the food and drink supply chain</i>	2	2	10
Y/616/0317	UK	<i>Principles of manufacturing practice in the food and drink industry</i>	2	3	15
D/616/0318	UK	<i>Principles of food safety and HACCP in manufacturing</i>	2	3	18
Group B Mandatory units					
H/616/0319	OK	<i>Optimise product and ingredient quality in food and drink operations</i>	2	4	20
Y/616/0320	OK	<i>Maintain health, safety and environmental standards in food and drink operations</i>	2	4	20
D/616/0321	OK	<i>Measure process performance and contribute to continuous improvement in food and drink operations</i>	2	4	20
Group C - Mandatory unit					
H/616/0322	OC	<i>Carry out product changeovers and activity handovers in food and drink operations</i>	2	3	15
Group D - Optional units – one unit to be selected					

Unit ref	Unit type	Unit title	Level	Credit	GLH
<i>K/616/0323</i>	<i>OC</i>	<i>Carry out ingredient handling in food and drink operations</i>	<i>2</i>	<i>14</i>	<i>70</i>
<i>M/616/0324</i>	<i>OC</i>	<i>Carry out product assembly in food and drink operations</i>	<i>2</i>	<i>14</i>	<i>70</i>
<i>T/616/0325</i>	<i>OC</i>	<i>Carry out forming and shaping in food and drink operations</i>	<i>2</i>	<i>14</i>	<i>70</i>
<i>A/616/0326</i>	<i>OC</i>	<i>Carry out temperature control in food and drink operations</i>	<i>2</i>	<i>14</i>	<i>70</i>
<i>F/616/0327</i>	<i>OC</i>	<i>Carry out slicing in food and drink operations</i>	<i>2</i>	<i>14</i>	<i>70</i>
<i>J/616/0328</i>	<i>OC</i>	<i>Carry out packing activities in food and drink operations</i>	<i>2</i>	<i>14</i>	<i>70</i>