

FDQ - Qualification Purpose and Structure

FDQ number	Qualification title	Qualification approval number (QN) Qualification Wales number	EQF Level	Review date
311-059	FDQ Level 3 Diploma for Proficiency in Food Industry Skills	600/0479/4 C00/0317/1	4	31 Jan 2020

Purpose overview

This qualification is designed primarily for learners who wish to develop advanced occupational skills and knowledge in a wide range of supervisory and monitoring skills in food processing, food service and retail to confirm occupational competence in specific job roles including:

- Food processing controller/technician
- Food packaging and distribution controller/technician
- Food service/sales controller/supervisor
- Food quality assurance controller/supervisor

Currently, the qualification is available within the Advanced Food and Drink Apprenticeship framework. However, learners may wish to achieve this qualification outside of the apprenticeship framework where this better meets their learning and development needs or training plan and future progression goals.

Ofqual purpose D. Confirm occupational competence and/or 'licence to practice'
Sub purpose D1. Confirm competence in an occupational role to the standards required.

Learners need to be 16 years old or over to take this qualification. Learners do not require any prior qualifications or units or food skills experience to take this qualification. However, prior achievement of FDQ Level 2 Certificate/Diploma for Proficiency in Food Industry Skills may be an advantage for some learners. The qualification assesses and recognises achievement within the workplace.

The qualification covers mandatory skills from a wide range of units in areas like: control and monitoring of throughput, quality and safety, sampling and testing, plant commissioning, developing and evaluating product specifications. Learners have a large choice of skills in this mandatory group of units covering convenience foods, soft drinks,

snack foods, processed chilled, frozen food and in food service outlets. Learners also have to achieve mandatory units in meat and poultry knowledge which should be chosen carefully to meet learning and development needs.

This qualification is a Diploma requiring achievement of 37 credits, graded at pass/fail. It is designed to provide occupational competence in the roles listed above, where they involve significant multi-tasking and complex operational and reporting arrangements. For routine tasks based upon standard operational procedures (SOPs), a smaller Certificate qualification is recommended. The certificate requires achievement of 27 credits and allows the learner to achieve fewer qualification units to reflect more narrowly focussed roles.

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:
 - food science and technology
 - food preparation and food processing
 - food hygiene, safety and quality
 - food management.
2. particular qualifications including:
 - FDQ Level 4 Certificate for Proficiency in Food Manufacturing Excellence
 - Level 4/5 Food Science/Technology
 - Level 4/5 Management
3. Apprenticeships (Higher/Level 4) including:
 - Management Apprenticeship Frameworks (England and Wales)
 - Management Modern Apprenticeships (Scotland)
 - Management Apprenticeship Framework (N. Ireland)

Competence-based qualifications or SVQs are the main qualifications within these frameworks relating to controller/technician level roles including:

- food preparation manager/consultant
- food processing and manufacture technician/manager
- food sales and service manager
- quality assurance technician/manager.

This Diploma is recommended for learners progressing into Level 4 Diploma learning in the subject areas or qualifications listed above, or within Higher Apprenticeships. A smaller Certificate version of this qualification is available requiring achievement of 27 credits. It is recommended for learners progressing into Level 4 Certificate learning in subject areas, qualifications and into Higher Apprenticeships.

Qualification support

This qualification has been recognised for confirming occupational competence and 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/processing-and-supply/food-industry-skills/>

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

Rules of Combination (RoC)

	Diploma
Total credits required for qualification	37
Total Qualification Time (TQT)	157 hours
Group A Mandatory units	Mandatory 22+ credits
Group B Knowledge units	Mandatory 7+ credits
Guided Learning Hours Range (min-max)	143-306 hours

Assessment

Occupational skills (OS) units are designed to assess the learner's applied skills required to demonstrate competent performance in the workplace in a defined role. Assessment

of this qualification is by learner portfolio of achievement. Evidence of performance can be supplemented by other assessment evidence e.g. witness testimony, work-related questioning, workplace documentation, photographic evidence and professional discussion.

Other assessment methods may be used to assess occupational knowledge (OK) and underpinning (UK) requirements including e-assessment, multiple-choice examination and assignment. Assessment requirements are set out in individual units of assessment. Reasonable adjustments apply that allow learner support for oral or other assessment adjustment arrangements to meet learner needs. All assessment activity is subject to internal quality assurance.

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
Group A Mandatory units					
Technical and management units					
J/502/7428	OS	Support commissioning of plant, equipment and processes in food operations	3	3	21
F/502/7427	OK	Understand how to support commissioning of plant, equipment and processes in food operations	3	2	14
D/602/5811	OS	Maintain plant and equipment in food operations	3	4	26
K/602/5830	OK	Understand how to maintain plant and equipment in food operations	3	3	23
A/602/4617	OS	Diagnose problems in food operations	3	3	14
F/602/4618	OK	Understand how to diagnose problems in food operations	3	3	16

Unit ref	Unit type	Unit title	Level	Credit	GLH
J/602/4619	OS	Resolve problems in food operations	3	3	16
A/602/4620	OK	Understand how to resolve problems in food operations	3	4	22
D/601/8311	OS	Carry out sampling for quality control in food operations	3	2	8
H/601/8312	OK	Understand how to carry out sampling for quality control in food operations	3	3	26
L/502/7365	OS	Carry out testing for quality control in food operations	3	3	11
K/502/7406	OK	Understand how to carry out tests for quality control in food operations	3	2	18
M/502/7407	OS	Monitor and control quality of work activities in food operations	3	2	18
F/602/4697	OS	Monitor and control throughput to achieve targets in food operations	3	2	9
J/602/4698	OK	Understand how to monitor and control throughput to achieve targets in food operations	3	3	15
L/602/4699	OS	Carry out quality audits in food operations	3	3	9
T/602/4700	OK	Understand how to carry out quality audits in food operations	3	3	15
T/502/7408	OS	Develop test samples in food manufacture	3	3	16
A/502/7409	OK	Understand how to develop test samples in food manufacture	3	2	15
M/502/7410	OS	Develop product specifications in food manufacture	3	2	14
T/502/7411	OK	Understand how to develop product specifications in food manufacture	3	2	12

Unit ref	Unit type	Unit title	Level	Credit	GLH
A/502/7412	OS	Evaluate and improve production in food manufacture	3	3	16
F/502/7413	OK	Understand how to evaluate and improve production in food manufacture	3	2	15
A/602/4701	OS	Control energy efficiency in food operations	3	3	13
F/602/4702	OS	Control waste minimisation in food operations	3	3	16
J/602/4703	OK	Understand how to control waste minimisation waste in a food environment	3	3	24
L/602/4704	OS	Control water usage in food operations	3	3	16
R/602/4705	OK	Understand how to control water usage in food operations	3	3	25
Y/602/4706	OS	Control transport efficiency in food operations	3	3	16
D/602/4707	OK	Understand how to control transport efficiency in food operations	3	3	25
T/602/0646	OS	Monitor and control waste disposal in food operations	3	3	15
M/602/4517	OK	Understand how to monitor and control waste disposal in food operations	3	3	29
J/502/7414	OS	Plan production schedules in food manufacture	3	3	21
L/502/7415	OK	Understand how to plan production schedules in food manufacture	3	2	14
R/502/7416	OS	Monitor and report on production progress in food manufacture	3	2	9
Y/502/7417	OK	Understand how to monitor and report on production progress in food	3	2	12

Unit ref	Unit type	Unit title	Level	Credit	GLH
		manufacture			
D/502/7418	OS	Carry out process control in food manufacture	3	2	11
H/502/7419	OK	Understand how to carry out process control in food manufacture	3	2	15
Y/502/7420	OS	Produce product specifications in food manufacture	3	3	14
M/502/7584	OK	Understand how to produce production specifications in food manufacture	3	2	13
T/502/7490	OS	Start up multi-stage operations in food manufacture	3	2	9
K/502/7471	OK	Understand how to start up multi-stage operations in food manufacture	3	2	11
M/502/7472	OS	Shut down multi-stage operations in food manufacture	3	2	9
F/502/7475	OK	Understand how to shut down multi-stage operations in food manufacture	3	2	9
D/600/9804	OS	Manage customer services in own area of responsibility	3	4	25
K/502/7423	OS	Monitor and evaluate customer service in food operations	3	4	19
M/502/7424	OK	Understand how to monitor and evaluate customer service in food operations	3	3	21
H/502/7422	OS	Monitor and maintain standards of conduct in food manufacture	3	2	9
D/502/7421	OK	Understand how to monitor and maintain standards of conduct in food manufacture	3	3	13
F/602/4585	OS	Set up and maintain food service operations	3	2	14

Unit ref	Unit type	Unit title	Level	Credit	GLH
J/602/4586	OS	Monitor effectiveness of food service operations	3	2	14
L/602/4587	OK	Understand how to set up and maintain food service operations	3	2	16
Y/601/2538	OS/K	Analyse and report data	3	6	30
F/600/9469	OS/K	Manage personal development	2	4	20
M/600/9600	OS/K	Set objectives and provide support for team members	3	5	35
M/600/9628	OS/K	Manage or support equality of opportunity, diversity and inclusion in own area of responsibility	3	4	20
L/600/9636	OS/K	Support team members in identifying, developing and implementing new ideas	3	4	20
Y/600/9669	OS/K	Plan, allocate and monitor work of a team	3	5	25
R/600/9685	OS/K	Manage conflict in a team	3	3	20
Y/600/9686	OS/K	Lead and manage meetings	3	4	20
T/600/9730	OS/K	Manage knowledge in own area of responsibility	3	4	15
Common operations units					
H/602/5826	OS	Monitor food safety at critical control points in operations	3	1	5
K/602/5827	OS	Monitor health, safety and environmental systems in food operations	3	2	12
M/602/5828	OK	Understand how to monitor health, safety and environmental management systems in food operations	3	3	20
H/602/1713	OS	Maintain, promote and improve environmental good practice in food	3	2	10

Unit ref	Unit type	Unit title	Level	Credit	GLH
		operations			
K/602/1714	OK	Understand how to monitor and improve environmental good practice in food operations	3	3	18
Y/602/1692	OS	Monitor product quality in food operations	3	3	20
T/602/5829	OK	Understand how to control product quality in food operations	3	2	10
L/602/5075	OS	Manage organisational change for achieving excellence in food operations	3	4	21
R/602/5076	OK	Understand how to manage organisational change for achieving excellence in food operations	3	3	17
H/600/9660	OS/OK	Develop working relationships with colleagues	2	3	15
Group B Knowledge units					
D/601/5313	UK	Understanding the principles and practices of assessment	3	3	24
Y/600/2382	UK	Principles of Hazard Analysis and Critical Control Points (HACCP) for food manufacturing	3	3	20
T/502/0183	UK	The principles of food safety supervision for manufacturing	3	3	25
D/602/4044	UK	Principles of monitoring and assessing risks in food operations	3	2	13
L/602/3987	UK	Principles of quality sampling and testing in food operations	3	3	18
T/602/4034	UK	Principles of quality in food operations	3	3	18
D/602/4061	UK	Principles of raw food materials in food operations	3	2	14

Unit ref	Unit type	Unit title	Level	Credit	GLH
L/602/4038	UK	Principles of product development in food operations	3	4	31
D/602/4058	UK	Principles of engineering and maintenance in food operations	3	3	19
L/601/2701	UK	Principles of sustainability in food operations	3	4	34
F/601/2954	UK	Principles of continuous improvement techniques (Kaizen) in food operations	3	3	15
D/601/9684	UK	Principles of using ICT and MIS in food technology	4	4	23
H/602/4501	UK	Principles of food data analysis in food and drink	3	4	30
Y/502/7496	UK	Principles of sensory assessment in food technology	3	3	22
K/602/4502	UK	Principles of appearance and texture in food technology	3	3	23
M/602/4503	UK	Principles of flavours in food technology	3	4	36
T/602/4504	UK	Principles of rheological food characteristics in food technology	3	4	32
A/602/4505	UK	Principles of weights and measures in food technology	3	4	30
J/502/7557	UK	Principles of energy transfer in heating food technology	3	4	30
A/502/7426	UK	Principles of the dehydration process in food technology	3	4	34
L/502/7429	UK	Principles of energy transfer in cooling food technology	3	4	28
L/502/7558	UK	Principles of the refrigeration cycle in food technology	3	4	32
F/602/4506	UK	Principles of freezing methods in food	3	4	30

Unit ref	Unit type	Unit title	Level	Credit	GLH
		technology			
H/602/4515	UK	Principles of pigments in food technology	4	5	40
K/602/4516	UK	Principles of functional food additives in food technology	3	4	35
A/602/4522	UK	Principles of yeast biology for food and drink	3	4	30
A/602/4536	UK	Principles of microbiology in food technology	3	4	32
M/602/3013	UK	Principles of sterile processing in food technology	3	4	30
T/602/4552	UK	Principles of cleaning raw food materials	3	3	22
A/602/4553	UK	Principles of sorting and grading produce and food materials	3	3	22
F/602/4554	UK	Principles of bulk size reduction of produce and food materials	3	4	30
J/602/4555	UK	Principles of homogenisation in food technology	3	4	30
H/502/7498	UK	Principles of filtration in food technology	3	4	26
J/502/7493	UK	Principles of centrifugation in food technology	3	3	28
L/502/7494	UK	Principles of blanching in food technology	3	3	21
R/502/7495	UK	Principles of irradiation in food technology	3	4	34
F/502/7430	UK	Principles of canning in food technology	3	4	30
L/602/4556	UK	Principles of aseptic packaging in food technology	3	3	20

Unit ref	Unit type	Unit title	Level	Credit	GLH
D/602/4562	UK	Principles of bar coding in food operations	3	3	20
K/602/4564	UK	Principles of paper and board packaging in food operations	3	4	34
M/602/4565	UK	Principles of plastic and cellulose films in food and drink	3	4	34
T/602/4566	UK	Principles of food labelling in food operations	3	4	30
D/601/9944	UK	Principles of achieving excellence in food operations	4	4	33
R/601/9956	UK	Principles of improving organisational performance in food operations	4	5	35
H/601/9685	UK	Principles of energy efficiency in food operations	4	4	24
Y/601/9683	UK	Principles of food policy and regulation	4	5	36