

FDQ - Qualification Purpose and Structure

| FDQ suite number | Qualification title | Qualification approval number (QN) | EQF Level | Review date |
|------------------|--|------------------------------------|-----------|-------------|
| 222-259 | FDQ Level 2 Award in HACCP Based Food Safety Systems | 601/8970/8 | 3 | 31-May-21 |
| 222-068 | FDQ Level 3 Award In HACCP for Food Manufacturing | 600/1723/5 | 4 | 31-Dec-21 |
| 222-090 | FDQ Level 4 Award in HACCP Management for Food Manufacturing | 600/1722/3 | 5 | 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 manufacturing or in food supply chain operative, supervisory or management 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

Details of each qualification can be found on the following pages.

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

FDQ Level 2 Award in HACCP-Based Food Safety Systems

Purpose

These qualifications are designed for learners who are working in, or preparing to work in food manufacturing or in food supply chain operative roles.

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.

Rules of Combination (RoC)

| | Award |
|---|----------------|
| Total credits required for qualification | 1 |
| Group A - mandatory | 1 |
| Guided Learning Hours Range (min-max) | 8 hours |
| Total Qualification Time (TQT) | 9 hours |

Assessment

Assessment is by one multiple-choice examination provided by FDQ or approved by FDQ or portfolio of evidence. 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. Examination is provided either by paper based or on-line examination; centre marked or internally quality assured or externally marked. 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 |
|--------------------------------|-----------|---|-------|--------|-----|
| Group A Mandatory units | | | | | |
| F/508/5229 | UK | Principles of HACCP-based food safety systems | 2 | 1 | 8 |

FDQ Level 3 Award in HACCP for Food Manufacturing

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.

Rules of Combination (RoC)

| | Award |
|---|-----------------|
| Total credits required for qualification | 3 |
| Group A - mandatory | 3 |
| Guided Learning Hours Range (min-max) | 20 hours |
| Total Qualification Time (TQT) | 22 hours |

Assessment

Assessment is by one multiple-choice examination provided by FDQ or approved by FDQ 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 provided either by paper based or on-line examination; centre marked or internally quality assured or externally marked. 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 |
|--------------------------------|-----------|--|-------|--------|-----|
| Group A Mandatory units | | | | | |
| Y/600/2382 | UK | The principles of HACCP for food manufacturing | 3 | 3 | 20 |

FDQ Level 4 Award in HACCP Management for Food Manufacturing

Purpose

These qualifications are designed for learners who are working in, or preparing to work in food manufacturing or in food supply chain management roles.

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 3 food safety or HACCP qualification may be an advantage to some learners.

Rules of Combination (RoC)

| | Award |
|---|-----------------|
| Total credits required for qualification | 4 |
| Group A - mandatory | 4 |
| Guided Learning Hours Range (min-max) | 30 hours |
| Total Qualification Time (TQT) | 33 hours |

Assessment

Assessment of this qualification is by written examination provided by FDQ or approved by FDQ. This qualification is an Award requiring achievement of 4 credits, graded at pass/fail. Learners must pass two papers to achieve the qualification. Reasonable adjustments apply that allow learner support for oral or other assessment adjustment arrangements. Examination is centre marked and internally quality assured.

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 |
|----------|-----------|------------|-------|--------|-----|
|----------|-----------|------------|-------|--------|-----|

| Unit ref | Unit type | Unit title | Level | Credit | GLH |
|--------------------------------|-----------|---|-------|--------|-----|
| Group A Mandatory units | | | | | |
| H/600/2384 | UK | The principles of HACCP management for food manufacturing | 4 | 4 | 30 |