

FDQ Ltd

Proficiency qualifications in Food Manufacturing Excellence

Suite overview

These qualifications are designed for learners who are working in a food supply chain environment and offer a sustainable continuous improvement programme for the workplace. They offer learners the opportunity to develop skills and knowledge required to confirm competence in lean/improvement and sustainability activities.

For the first time, these qualifications offer the food industry a unique blend of change management/team working competencies and improvement tools and techniques. Change management sits at the heart of lean principles where communication, behaviour and team working perform together to create a sustainable continuous improvement culture. These qualifications also offer individuals the opportunity to develop their knowledge around tools and techniques.

FDQ number	Qualification title	Qualification approval number (QN)	EQF Level	Review date
211-008	FDQ Level 2 Award for Proficiency in Food Manufacturing Excellence	500/9142/6	3	31 st Dec 2016
211-009	FDQ Level 2 Certificate for Proficiency in Food Manufacturing Excellence	500/9392/7	3	31 st Dec 2017
211-010	FDQ Level 2 Diploma for Proficiency in Food Manufacturing Excellence	501/1433/5	3	31 st Dec 2017
211-051	FDQ Level 3 Award for Proficiency in Food Manufacturing Excellence	501/2315/4 C00/1165/8	4	31 Dec 2020
211-052	FDQ Level 3 Certificate for Proficiency in Food Manufacturing Excellence	501/2344/0 C00/0294/3	4	31 st Jan 2020
211-053	FDQ Level 3 Diploma for Proficiency in Food Manufacturing Excellence	501/2316/6 C00/0294/2	4	31 st Jan 2020
211-086	FDQ Level 4 Award for Proficiency in Food Manufacturing Excellence	501/1657/5	5	30 th Sept 2016
211-087	FDQ Level 4 Certificate for Proficiency	501/1656/3	5	31 st Jan

	in Food Manufacturing Excellence	C00/0277/7		2020
211-088	FDQ Level 4 Diploma for Proficiency in Food Manufacturing Excellence	501/1658/7	5	30 th Sept 2016

FDQ Level 2 Award, Certificate and Diploma for Proficiency in Food Manufacturing Excellence ()

Qualifications purpose

These qualifications are designed for learners who are working as operatives in food supply chain businesses. To achieve these qualifications learners will have to be working in businesses that are engaged in continuous improvement projects or activity as part of an achieving excellence strategy. The qualifications offer learners the opportunity to develop skills and knowledge required to confirm competence in operations that are undergoing improvement using tools and techniques which support improvement. These improvements will be driven by and make an essential contribution to the achieving excellence strategy of the business.

Ofqual purpose D1 Confirm competence in an occupational role to the standards required.

See individual qualification purpose and structure documents for specific details

Rules of Combination (RoC)

	Award	Certificate	Diploma
Total credits required for qualification	10	27	37
Group A – Working with others	Mandatory 4+	Mandatory 12+	Mandatory 17+
Group B – Tools and techniques	Mandatory 4+	Mandatory 12+	Mandatory 17+
Group C – FME knowledge	Optional 0-3	Optional 0-7	Optional 0-18
Guided Learning Hours Range (min-max)	32-86	107-216	162-278

List of units

Unit ref	Unit type	Unit title	Level	Credit	GLH
Group A Working with others					
H/601/2896	OS	Work effectively with others in food operations	2	2	15
K/601/2897	OK	Understand how to work effectively with others in food operations	2	2	18
T/601/2899	OS	Maintain product quality in food operations	2	2	5
H/601/2901	OK	Understand how to maintain product quality in food operations	2	2	11
K/601/2902	OS	Maintain workplace food safety standards in operations	2	2	16
M/601/2903	OK	Understand how to maintain workplace food safety standards in operations	2	2	20
M/601/2917	OS	Maintain workplace health and safety in food operations	2	2	4
T/601/2918	OK	Understand how to maintain workplace health and safety in food operations	2	2	18
A/601/2919	OS	Contribute to environmental safety in food operations	2	2	5
M/601/2920	OK	Understand how to contribute to environmental safety in food operations	2	2	11
T/601/2921	OS	Contribute to the maintenance of plant and equipment in food operations	2	3	30
A/601/2922	OK	Understand how to contribute to the maintenance of plant and equipment in food operations	2	3	20
F/601/2923	OS	Contribute to the development of product specifications in food manufacture	2	3	25
J/601/2924	OK	Understand how to contribute to the development of product specifications in food manufacture	2	2	14
L/601/2925	OS	Contribute to sustainable practice in food operations	2	2	3

Unit ref	Unit type	Unit title	Level	Credit	GLH
R/601/2926	OK	Understand how to contribute to sustainable practice in food operations	2	2	14
Group B Tools and techniques					
Y/601/2927	OS	Organise and improve work activities for achieving excellence in food operations	2	3	13
D/601/2928	OK	Understand how to organise and improve work activities for achieving excellence in food operations	2	3	14
H/601/2929	OS	Contribute to continuous improvement for achieving excellence in food operations	2	3	14
Y/601/2930	OK	Understand how to contribute to continuous improvement for achieving excellence in food operations	2	2	12
D/601/2931	OS	Contribute to the measurement and collection of data for achieving excellence in food operations	2	3	14
H/601/2932	OK	Understand how to contribute to the measurement and collection of data for achieving excellence in food operations	2	2	12
K/601/2933	OS	Contribute to the application of improvement techniques for achieving excellence in food operations	2	3	12
M/601/2934	OK	Understand how to contribute to the application of improvement techniques for achieving excellence in food operations	2	3	18
T/601/2935	OS	Undertake proactive plant maintenance in food operations	2	3	14
A/601/2936	OK	Understand how to undertake proactive plant maintenance in food operations	2	3	17
F/601/2937	OS	Contribute to the development of Standard Operating Procedures (SOP) in food operations	2	3	12
J/601/2938	OK	Understand how to contribute to the development of Standard Operating Procedures (SOP) in food operations	2	2	9

Unit ref	Unit type	Unit title	Level	Credit	GLH
F/601/2940	OS	Reduce and manage conflict in achieving excellence in food operations	2	3	11
J/601/2941	OK	Understand how to reduce and manage conflict in achieving excellence in food operations	2	3	15
L/601/2942	OS	Contribute to compliance for achieving excellence in food operations	2	3	17
R/601/2943	OK	Understand how to contribute to compliance for achieving excellence in food operations	2	2	11
Y/601/2944	OS	Contribute to problem diagnosis in food manufacture	2	2	10
D/601/2945	OK	Understand how to contribute to problem diagnosis in food manufacture	2	2	15
H/601/2946	OS	Contribute to problem resolution in food manufacture	2	3	13
K/601/2947	OK	Understand how to contribute to problem resolution in food manufacture	2	2	18
Group C – FME knowledge					
A/601/2631	UK	Principles of HACCP based food safety systems	2	1	8
L/601/2701	UK	Principles of sustainability in food operations	3	4	34
M/601/2951	UK	Principles of workplace organisation techniques in food operations	2	2	12
A/601/2953	UK	Principles of improvement in food operations	3	3	16
F/601/2954	UK	Principles of continuous improvement techniques (Kaizen) in food operations	3	3	15
J/601/2955	UK	Principles of flow process analysis in food operations	3	3	19
D/601/2959	UK	Principles of Measurement System Analysis (MSA) in food operations	3	3	16
Y/601/2961	UK	Principles of lead time analysis in food operations	3	3	16

Unit ref	Unit type	Unit title	Level	Credit	GLH
H/601/2963	UK	Principles of basic statistical analysis in food operations	3	3	18
K/601/2964	UK	Principles of Taguchi Linear graphs in food operations	3	3	18
T/601/2966	UK	Principles of flexible production and manpower systems in food operations	3	4	25
F/601/2968	UK	Principles of Statistical Process Control procedures (SPC) in food operations	3	3	21
J/601/2969	UK	Principles of Design of Experiments (DOE) in food operations	3	3	16
A/601/2970	UK	Principles of Quality Function Deployment (QFD) in food operations	3	4	21
F/601/2971	UK	Principles of response surface methodology in food operations	3	3	17
L/601/2973	UK	Principles of Value Stream Mapping (VSM) in food operations	3	3	18
R/601/2974	UK	Principles of visual management systems in food operations	3	3	19
Y/601/2975	UK	Principles of analysing and selecting areas for achieving excellence in food operations	3	2	12
D/601/2976	UK	Principles of Failure Modes and Effects Analysis (FMEA) in food operations	3	2	12
H/601/2977	UK	Principles of Six Sigma process mapping in food operations	3	3	18
K/601/2978	UK	Principles of Six Sigma methodology in food operations	3	3	17
M/601/2979	UK	Principles of Six Sigma metrics in food operations	3	4	22
H/601/2980	UK	Principles of a set up reduction programme in food operations	3	4	22
K/601/2981	UK	Principles of mistake/error proofing (Poka Yoke) in food operations	3	3	20
M/601/2982	UK	Principles of a characteristics selection matrix in food operations	3	3	19

Unit ref	Unit type	Unit title	Level	Credit	GLH
A/601/2984	UK	Principles of capability studies in food operations	3	4	22
F/601/2985	UK	Principles of multi variance charts in food operations	3	3	17
J/601/2986	UK	Principles of hypothesis testing in food operations	3	3	22
L/601/2987	UK	Principles of Evolutionary Operations (EVOP) in food operations	3	3	22
Y/601/2989	UK	Principles of central limit theorem and confidence intervals in food operations	3	3	20
L/601/2990	UK	Principles of Single Minute Exchange of Dies (SMED) in food operations	3	3	22

FDQ Level 3 Award, Certificate and Diploma for Proficiency in Food Manufacturing Excellence ()

Qualifications purpose

These qualifications are designed for learners who are working as improvement/lean project leaders or supervisors in food supply chain businesses. To achieve these qualifications learners will have to be working in businesses that are engaged in continuous improvement projects or activity as part of an achieving excellence strategy. The qualifications offer learners the opportunity to develop the skills and knowledge required to confirm competence in leading teams and driving continuous improvement/lean projects or activities using relevant tools and techniques. These improvements will be driven by and make an essential contribution to the achieving excellence strategy of the business.

Ofqual purpose D1 Confirm competence in an occupational role to the standards required.

See individual qualification purpose and structure documents for specific details

Rules of Combination (RoC)

	Award	Certificate	Diploma
Total credits required for qualification	10	27	37
Group A – working with others	Mandatory 4-6	Mandatory 12+	Mandatory 17+
Group B – tools and techniques	Mandatory 4-6	Mandatory 12+	Mandatory 17+
Group C – FME knowledge	Optional 0-3	Optional 0-7	Optional 0-18
Guided Learning Hours Range (min-max)	33-80	75-214	85-261

List of units

Unit ref	Unit type	Unit title	Level	Credit	GLH
Group A Working with others					
A/602/5556	OS	Organise and run meetings in food manufacture	3	2	9
F/602/5557	OK	Understand how to organise and run meeting in food operations	3	2	14
M/602/6302	OS	Develop working relationships with colleagues in food operations	3	3	15
A/602/6304	OS	Understand how to develop working relationships with colleagues in food operations	3	2	12
H/600/9674	OS	Plan, allocate and monitor work in own area of responsibility	4	5	25
Y/600/9669	OS	Plan, allocate and monitor work of a team	3	5	25
T/600/9601	OS	Provide leadership and direction for own area of responsibility	4	5	30
R/602/5627	OS	Contribute to continuous improvement of food safety in manufacture	3	3	20
Y/602/5628	OK	Understand how to contribute to continuous improvement of food safety in manufacture	3	4	30
T/602/5071	OS	Contribute to the development of an achieving excellence culture in food operations	3	3	9
A/602/5072	OK	Understand how to contribute to the development of an achieving excellence culture in food operations	3	3	18
F/602/5073	OS	Plan organisational change for achieving excellence in food operations	3	4	16
J/602/5074	OK	Understand how to plan organisational change for achieving excellence in food	3	3	14

Unit ref	Unit type	Unit title	Level	Credit	GLH
		operations			
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
Y/602/5077	OS	Provide organisational support for achieving excellence in food operations	3	2	12
D/602/5078	OK	Understand how to provide organisational support for achieving excellence in food operations	3	3	15
D/602/5629	OS	Monitor change and improvement for achieving excellence in food operations	3	3	11
Y/602/5631	OK	Understand how to monitor change and improvement for achieving excellence in food operations	3	2	12
D/602/5632	OS	Review and evaluate organisational change for achieving excellence in food operations	3	3	14
H/602/5633	OK	Understand how to review and evaluate organisational change for achieving excellence in food operations	3	3	18
K/602/5634	OS	Contribute to the development of an achieving excellence strategy in food operations	3	2	11
M/602/5635	OK	Understand how to contribute to the development of an achieving excellence strategy in food operations	3	2	12
T/602/5023	OS	Identify learning and skills needs for achieving excellence in food operations	3	2	9
A/602/5024	OK	Understand how to identify learning and skills needs for achieving excellence in food operations	3	2	9
F/602/5025	OS	Provide coaching and mentoring for	3	3	15

Unit ref	Unit type	Unit title	Level	Credit	GLH
		achieving excellence in food operations			
J/602/5026	OK	Understand how to provide coaching and mentoring for achieving excellence in food operations	3	3	14
L/602/5027	OS	Provide training for achieving excellence in food operations	3	3	13
R/602/5028	OK	Understand how to provide training for achieving excellence in food operations	3	2	11
Y/602/5029	OS	Assess teams and individuals in the achievements of excellence in food operations	3	3	13
L/602/5030	OK	Understand how to assess teams and individuals in the achievements of excellence in food operations	3	2	13
R/602/5031	OS	Manage workplace organisation for achieving excellence in food operations	3	3	11
Y/602/5032	OK	Understand how to manage workplace organisation for achieving excellence in food operations	3	2	13
D/602/5033	OS	Manage compliance to support achieving excellence in food operations	3	2	10
H/602/5034	OK	Understand how to manage compliance to support achieving excellence in food operations	3	2	16
Group B Tools and techniques					
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

Unit ref	Unit type	Unit title	Level	Credit	GLH
T/602/4700	OK	Understand how to carry out quality audits in food operations	3	3	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 in food operations	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
F/602/4621	OS	Analyse current practice for achieving excellence in food operations	3	3	20
J/602/4622	OK	Understand how to analyse current practice for achieving excellence in food operations	3	2	15
L/602/4623	OS	Carry out value stream mapping (VSM) programme in food operations	3	4	22
R/602/4624	OK	Understand how to carry out value stream mapping (VSM) programme in food operations	3	3	17
Y/602/4625	OS	Implement visual management systems in food operations	3	4	21
D/602/4626	OK	Understand how to apply visual management systems in food operations	3	2	15
A/602/4617	OS	Diagnose problems in food operations	3	3	14

Unit ref	Unit type	Unit title	Level	Credit	GLH
F/602/4618	OK	Understand how to diagnose problems in food operations	3	3	16
H/602/4627	OS	Analyse and select areas for achieving excellence in food operations	3	3	10
R/503/5838	OK	Understand how to analyse and select areas for achieving excellence in food operations	3	3	16
L/503/5837	OS	Apply Failure Modes and Effect Analysis (FMEA) in food operations	3	4	20
H/602/4630	OK	Understand how to carry out Failure Modes and Effect Analysis (FMEA) in food operations	3	2	11
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
K/602/4631	OS	Plan and agree targets for achieving excellence in food operations	3	4	18
J/503/5836	OK	Understand how to plan and agree targets for achieving excellence in food operations	3	2	13
T/602/4633	OS	Implement a problem solving methodology for achieving excellence in food operations	3	4	19
A/602/4634	OK	Understand how to implement a problem solving methodology for achieving excellence in food operations	3	2	12
F/602/4649	OS	Implement improvement programmes for achieving excellence in food operations	3	4	19
T/602/4650	OK	Understand how to implement improvement programmes for achieving excellence in food operations	3	2	12
A/602/4651	OS	Implement a set-up reduction programme for achieving excellence in	3	4	20

Unit ref	Unit type	Unit title	Level	Credit	GLH
		food operations			
F/503/5835	OK	Understand how to implement a set-up reduction programme for achieving excellence in food operations	3	2	13
J/602/4653	OS	Implement mistake/error proofing (Poka Yoke) for achieving excellence in food operations	3	3	15
L/602/4654	OK	Understand how to implement mistake/error proofing (Poka Yoke) for achieving excellence in food operations	3	3	18
Y/503/5839	OS	Measure and collect data for achieving excellence in food operations	3	4	18
Y/602/4656	OK	Understand how to measure and collect data for achieving excellence in food operations	3	3	15
D/602/4657	OS	Analyse improvement outcomes for achieving excellence in food operations	3	4	17
H/602/4658	OK	Understand how to analyse improvement outcomes for achieving excellence in food operations	3	2	11
K/602/4659	OS	Review improvement activities for achieving excellence in food operations	3	4	15
H/602/4692	OK	Understand how to review improvement activities for achieving excellence in food operations	3	2	11
K/602/4693	OS	Evaluate improvement activities for achieving excellence in food operations	3	3	17
M/602/4694	OK	Understand how to evaluate improvement activities for achieving excellence in food operations	3	3	11
T/602/4695	OS	Sustain improvement for achieving excellence in food operations	3	3	15
A/602/4696	OK	Understand how to sustain improvement for achieving excellence	3	2	9

Unit ref	Unit type	Unit title	Level	Credit	GLH
		in food operations			
Group C – FME knowledge					
Y/600/2382	UK	The Principles of HACCP for Food Manufacturing	3	3	20
L/601/2701	UK	Principles of sustainability in food operations	3	4	34
A/601/2953	UK	Principles of improvement in food operations	3	3	16
F/601/2954	UK	Principles of continuous improvement techniques (Kaizen) in food operations	3	3	15
A/601/9689	UK	Principles of change project management in food operations	4	4	35
L/602/2001	UK	Principles of an achieving excellence strategy in food operations	4	4	24
J/601/2955	UK	Principles of flow process analysis in food operations	3	3	19
D/601/2959	UK	Principles of Measurement System Analysis in food operations	3	3	16
Y/601/2961	UK	Principles of lead time analysis in food operations	3	3	16
H/601/2963	UK	Principles of basic statistical analysis in food operations	3	3	18
K/601/2964	UK	Principles of Taguchi Linear graphs in food operations	3	3	18
T/601/2966	UK	Principles of flexible production and manpower systems in food operations	3	4	25
F/601/2968	UK	Principles of Statistical Process Control procedures (SPC) in food operations	3	3	21
J/601/2969	UK	Principles of Design of Experiments (DOE) in food operations	3	3	16
A/601/2970	UK	Principles of Quality Function	3	4	21

Unit ref	Unit type	Unit title	Level	Credit	GLH
		Deployment (QFD) in food operations			
F/601/2971	UK	Principles of response surface methodology in food operations	3	3	17
L/601/2973	UK	Principles of Value Stream Mapping (VSM) in food operations	3	3	18
R/601/2974	UK	Principles of visual management systems in food operations	3	3	19
Y/601/2975	UK	Principles of analysing and selecting areas for achieving excellence in food operations	3	2	12
D/601/2976	UK	Principles of Failure Modes and Effects Analysis (FMEA) in food operations	3	2	12
H/601/2977	UK	Principles of Six Sigma process mapping in food operations	3	3	18
K/601/2978	UK	Principles of Six Sigma methodology in food operations	3	3	17
M/601/2979	UK	Principles of Six Sigma metrics in food operations	3	4	22
H/601/2980	UK	Principles of a set up reduction programme in food operations	3	4	22
K/601/2981	UK	Principles of mistake/error proofing (Poka Yoke) in food operations	3	3	20
M/601/2982	UK	Principles of a characteristics selection matrix in food operations	3	3	19
A/601/2984	UK	Principles of capability studies in food operations	3	4	22
F/601/2985	UK	Principles of multi variance charts in food operations	3	3	17
J/601/2986	UK	Principles of hypothesis testing in food operations	3	3	22
L/601/2987	UK	Principles of Evolutionary Operations (EVOP) in food operations	3	3	22

Unit ref	Unit type	Unit title	Level	Credit	GLH
Y/601/2989	UK	Principles of central limit theorem and confidence intervals in food operations	3	3	20
L/601/2990	UK	Principles of Single Minute Exchange of Dies (SMED) in food operations	3	3	22

FDQ Level 4 Award, Certificate and Diploma for Proficiency in Food Manufacturing Excellence ()

Qualifications purpose

These qualifications are designed for learners who are working as improvement/lean project managers in food supply chain businesses. To achieve these qualifications learners will have to be working in businesses that are engaged in continuous improvement projects or activity as part of an achieving excellence strategy. The qualifications offer learners the opportunity to develop the skills and knowledge required to confirm competence in managing/ leading and driving continuous improvement/lean projects or activities using relevant tools and techniques. These improvements will be driven by and make an essential contribution to the achieving excellence strategy of the business.

Ofqual purpose D1 Confirm competence in an occupational role to the standards required.

See individual qualification purpose and structure documents for specific details

Rules of Combination (RoC)

	Award	Certificate	Diploma
Total credits required for qualification	10	27	37
Group A – Change management	Mandatory 5-12	Mandatory 20+	Mandatory 30+
Group B – FME knowledge	Optional 0-5	Optional 0-10	Mandatory 4+
Guided Learning Hours Range (min-max)	43-85	125-213	176-289

List of units

Unit ref	Unit type	Unit title	Level	Credit	GLH
Group A Change management					
L/601/9650	OS	Direct the implementation of an achieving excellence strategy in food operations	4	4	19
R/601/9651	OK	Understand how to direct the implementation of an achieving excellence strategy in food operations	4	4	32
Y/601/9652	OS	Lead the identification of priorities in achieving excellence in food operations	4	5	36
D/601/9653	OS	Lead the quantification of current performance in achieving excellence in food operations	4	5	36
H/601/9654	OS	Lead the analysis of current performance in achieving excellence in food operations	4	5	36
K/601/9655	OS	Lead the improvement of performance in achieving excellence in food operations	4	5	36
M/601/9656	OS	Lead the control of performance in achieving excellence in food operations	4	5	36
T/601/9657	OS	Develop an achieving excellence strategy in food operations	4	5	26
A/601/9658	OK	Understand how to develop an achieving excellence strategy in food operations	4	5	32
F/601/9659	OS	Secure commitment to an achieving excellence strategy in food operations	4	4	23
T/601/9660	OK	Understand how to secure commitment to an achieving excellence strategy in food operations	4	5	31
A/601/9661	OS	Lead organisational change to sustain excellence in food operations	4	4	28

Unit ref	Unit type	Unit title	Level	Credit	GLH
F/601/9662	OK	Understand how to lead organisational change to sustain excellence in food operations	4	4	26
J/601/9663	OS	Communicate a vision and policy for achieving excellence in food operations	4	5	28
L/601/9664	OK	Understand how to communicate a vision and policy for achieving excellence in food operations	4	5	32
R/601/9665	OS	Ensure compliance to support achieving excellence in food operations	4	5	28
Y/601/9666	OK	Understand how to ensure compliance to support achieving excellence in food operations	4	5	31
D/601/9667	OS	Develop an achieving excellence culture in food operations	4	5	32
H/601/9668	OK	Understand how to develop an achieving excellence culture in food operations	4	5	30
K/601/9669	OS	Manage risk to control achieving excellence in food operations	4	5	28
D/601/9670	OK	Understand how to manage risk to control achieving excellence in food operations	4	5	32
K/601/9672	OS	Encourage innovation in achieving excellence in food operations	4	5	32
M/601/9673	OK	Understand how to encourage innovation in achieving excellence in food operations	4	5	32
T/601/9674	OS	Develop and manage relationships with external organisations in food operations	4	3	12
A/601/9675	OK	Understand how to develop and manage relationships with external organisations in food operations	4	3	18

Unit ref	Unit type	Unit title	Level	Credit	GLH
H/600/9609	OS/OK	Ensure compliance with legal, regulatory, ethical and social requirements	4	5	25
Y/600/9588	OS/OK	Develop and evaluate operational plans for own area of responsibility	5	6	25
F/601/9676	OS	Develop, implement and evaluate quality assurance systems in food operations	4	4	22
J/601/9677	OK	Evaluate and improve quality assurance systems in food operations	4	4	12
L/601/9678	OS	Understand quality assurance systems in food operations	4	4	18
R/601/9679	OK	Assess operations for effectiveness and compliance with food safety standards in operations	4	4	26
J/601/9680	OS	Report on compliance with food safety requirements in operations	4	4	26
L/601/9681	OK	Understand how to report on compliance with food safety requirements in operations	4	4	20
R/601/9682	OS	Develop a strategy to achieve sustainability in food operations	4	4	32
Group B – FME knowledge					
Y/601/9683	UK	Principles of food policy and regulation	4	5	36
D/601/9684	UK	Principles of using Information Communication Technology and Management Information Systems in food technology	4	4	23
H/601/9685	UK	Principles of energy efficiency in food operations	4	4	24
K/601/9686	UK	Principles of waste minimisation in food operations	4	4	24

Unit ref	Unit type	Unit title	Level	Credit	GLH
M/601/9687	UK	Principles of efficient water usage in a food environment	4	4	24
T/601/9688	UK	Principles of efficient transport usage in food operations	4	4	24
A/601/9689	UK	Principles of change project management in food operations	4	4	35
L/602/2001	UK	Principles of an achieving excellence strategy in food operations	4	4	24
M/601/9690	UK	Principles of achieving an excellence culture in food operations	4	5	33
D/601/9944	UK	Principles of achieving excellence in food operations	4	4	33
T/601/9948	UK	Principles of quality improvement methodologies in achieving excellence in food operations	4	5	34
T/601/9951	UK	Principles of quality improvement tools and techniques in achieving excellence in food operations	4	5	34
F/601/9953	UK	Principles of defining improvement opportunities in achieving excellence in food operations	4	5	34
J/601/9954	UK	Principles of measuring organisational performance in achieving excellence in food operations	4	5	33
L/601/9955	UK	Principles of analysing current organisational performance in achieving excellence in food operations	4	5	33
R/601/9956	UK	Principles of improving organisational performance in achieving excellence in food operations	4	5	35
Y/601/9957	UK	Principles of controlling organisational performance in achieving excellence in food operations	4	5	35