

## FDQ Level 2 Certificate and Diploma for Proficiency in Dairy Industry Skills (327)

The qualifications contained within this suite are nationally regulated qualifications. This suite was accredited in April 2010.

### Suite purpose

This suite of qualifications is designed for learners who are working in the dairy industry. They provide advantage over the use of proficiency qualifications in food industry skills in that they develop dairy specific skills and specialist dairy subject knowledge which support career progression in dairy industry roles. The qualifications are composed of large numbers of units of assessment which provide considerable choice for learners to select the relevant units to meet development and achievement needs. The broad choice of units accommodate a very wide selection of dairy industry roles such as those in milk processing, cheese making, milk powder production, packaging and wrapping, dairy retail and service. These roles are relevant across the many different types of dairy businesses; from artisan to automated plants.

FDQ number	Qualification title	Qualification approval number (QAN)	EQF Level	Review date
327-027	FDQ Level 2 Certificate for Proficiency in Dairy Industry Skills (QCF)	600/1158/0	3	31 <sup>st</sup> December 2017
327-028	FDQ Level 2 Diploma for Proficiency in Dairy Industry Skills (QCF)	600/1456/8	3	30 <sup>th</sup> September 2016

### Qualifications purpose

These qualifications are designed for learners who are working in the dairy industry. They offer learners the opportunity to develop skills and knowledge required to achieve competence at work. They will also suit learners who are looking for ways of developing their existing skills and knowledge, perhaps to support multi-skilling or increase productivity at work.

These qualifications offer learners a unique blend of dairy focused skills and knowledge units covering craft-based or automated processing, retail, service and support competences. These qualifications also offer learners the opportunity to develop some specialist subject knowledge in dairy science and technology relevant to all occupational roles, should this be required to support the business or individual career progression.

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

## Rules of Combination (RoC)

	Certificate	Diploma
<b>Total credits required for qualification</b>	<b>27</b>	<b>37</b>
Group A	Mandatory 21+	Mandatory 22+
Group B Knowledge	Optional 1-6	Mandatory 7+
Guided Learning Hours Range (min-max)		

## List of units

Unit ref	Unit type	Unit title	Level	Credit	GLH
<b>Group A</b>					
<b>Dairy production skills units</b>					
M/503/0128	OS	Receive and offload bulk liquids in food manufacture	2	2	10
T/503/0129	OK	Understand how to receive and offload bulk liquids in food manufacture	2	2	11
Y/503/0267	OS	Control processing to produce milk/cream	2	2	8
L/503/0265	OK	Understand how to process liquid milk	2	2	8
H/503/0272	OK	Understand how to produce cream	2	2	8
H/503/0269	OS	Control processing to produce dried milk powder	2	2	12
K/503/0273	OK	Understand how to produce dried milk powder	2	2	12
M/503/0274	OK	Understand how to produce dried whey powder	2	2	14
A/503/0276	OS	Control processing to produce butter	2	2	10

Unit ref	Unit type	Unit title	Level	Credit	GLH
T/503/0275	OK	Understand how to produce butter	2	2	11
F/503/0277	OK	Understand how to produce mixed fat spreads	2	2	16
J/503/0278	OS	Control processing to produce ice cream	2	2	11
L/503/0282	OK	Understand how to produce ice cream	2	2	14
F/503/0280	OS	Control processing to produce fermented dairy products	2	2	15
L/503/0279	OK	Understand how to produce fermented dairy products	2	2	15
J/503/0281	OS	Control processing to produce cheese	2	3	18
R/503/0283	OK	Understand how to produce cheese	2	3	17
K/503/0287	OS	Prepare starter cultures in dairy processing	2	2	13
H/503/0286	OK	Understand how to produce starter cultures in dairy processing	2	2	13
T/503/0292	OS	Organise and monitor manual operations in dairy processing	3	4	24
M/503/0288	OK	Understand how to organise and monitor manual operations in dairy processing	3	4	24
M/503/0291	OS	Produce curds and whey	2	3	18
K/503/0290	OK	Understand how to produce curds and whey	2	2	16
T/503/0289	OS	Mill curds	2	1	8
F/503/0294	OK	Understand how to mill curds	2	1	10
J/503/0295	OS	Salt and mould curds	2	1	10
L/503/0296	OK	Understand how to salt and mould curds	2	1	9
R/503/0297	OS	Carry out cheese pressing operations	2	1	8
D/503/0299	OK	Understand how to carry out cheese	2	1	8

Unit ref	Unit type	Unit title	Level	Credit	GLH
		pressing operations			
Y/503/0298	OS	Carry out cheese piercing operations	2	1	8
J/503/0300	OK	Understand how to carry out cheese piercing operations	2	1	9
D/503/0285	OS	Grade cheese	3	3	21
Y/503/0284	OK	Understand how to grade cheese	3	2	14
R/503/0302	OS	Carry out cheese extrusion operations	2	1	10
L/503/0301	OK	Understand how to carry out cheese extrusion operations	2	1	9
K/503/0306	OS	Carry out cheese smoking operations	2	1	8
M/503/0307	OK	Understand how to carry out cheese smoking operations	2	1	9
D/503/0304	OS	Carry out cheese waxing operations	2	2	11
Y/503/0303	OK	Understand how to carry out cheese waxing operations	2	1	10
A/503/0309	OS	Bandage cheese	2	1	10
T/503/0308	OK	Understand how to bandage cheese	2	1	8
<b>Dairy sales units</b>					
Y/602/1708	OS	Monitor and maintain storage conditions in food operations	3	3	14
H/601/5247	OS	Contribute to the effectiveness of food retail operations	2	2	10
K/601/5248	OK	Understand how to contribute to the effectiveness of food retail operations	2	2	11
L/601/8305	OS	Sell food products in a retail environment	2	2	14
R/601/8306	OK	Understand how to sell food products in a retail environment	2	3	20
D/601/5280	OS	Maximise sales in a food retail environment	3	4	20
R/601/5292	OK	Understand how to maximise sales of	3	3	24

Unit ref	Unit type	Unit title	Level	Credit	GLH
		food products in a retail environment			
D/602/4576	OS	Serve on a specialist food sales counter	2	2	16
H/602/4577	OK	Understand how to serve on a specialist food counter	2	2	14
<b>Support operations units</b>					
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
F/601/8303	OS	Monitor food hygiene standards using rapid test methods in operations	2	3	19
J/601/8304	OK	Understand how to monitor food hygiene standards using rapid test methods in operations	2	2	12
T/601/8301	OS	Lift and handle materials safely in food operations	2	2	10
A/601/8302	OK	Understand how to lift and handle materials safely in food operations	2	2	15
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
H/602/1713	OS	Maintain, promote and improve environmental good practice in food operations	3	2	10
K/602/1714	OK	Understand how to monitor and improve environmental good practice in food operations	3	3	18
T/601/2921	OS	Contribute to the maintenance of plant and equipment in food operations	2	3	30

Unit ref	Unit type	Unit title	Level	Credit	GLH
A/601/2922	OK	Understand how to contribute to the maintenance of plant and equipment in food operations	2	3	20
A/601/4623	OS	Store goods and materials in food operations	2	3	24
F/601/4624	OK	Understand how to store and organise goods and materials in food operations	2	4	25
J/601/4625	OS	Supply materials for production in food operations	2	3	18
L/601/4626	OK	Understand how to supply materials for production in food operations	2	3	17
A/601/8297	OS	Produce product packs in food operations	2	3	10
F/601/8298	OK	Understand how to produce product packs in food operations	2	3	25
R/601/4627	OS	Pack orders for despatch in food operations	2	1	6
Y/601/4628	OK	Understand how to pack orders for despatch in food operations	2	1	6
D/502/7449	OS	Palletise and wrap products in food manufacture	2	3	21
R/502/7450	OK	Understand how to palletise and wrap products in food operations	2	2	6
M/602/1715	OS	Prepare orders for despatch in food operations	2	3	19
M/602/1696	OK	Understand how to prepare orders for despatch in food operations	2	3	20
K/502/7468	OS	Control manual size reduction in food manufacture	2	2	15
H/502/7470	OK	Understand how to control manual size reduction in food manufacture	2	3	17
R/601/4613	OS	Control slicing in food manufacture	2	3	17
H/601/8309	OS	Carry out product changeovers in food manufacture	2	2	11

Unit ref	Unit type	Unit title	Level	Credit	GLH
Y/601/8310	OK	Understand how to carry out product changeovers in food manufacture	2	2	16
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
T/602/1702	OS	Control weighing in food manufacture	2	2	10
H/502/7467	OS	Shut down plant and equipment in food manufacture	2	2	6
M/502/7469	OK	Understand how to shut down plant and equipment in food manufacture	2	2	8
Y/601/4631	OS	Control temperature reduction in food manufacture	2	2	20
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
D/601/4632	OS	Control wrapping in food manufacture	2	3	17
Y/601/4614	OK	Understand how to control processes in food manufacture	2	4	26
T/601/4653	OS	Slice and bag individual food products	2	2	15
R/601/4658	OK	Understand how to slice and bag individual food products	2	2	15
L/503/0136	OS	Weigh/measure ingredients manually in food manufacture	2	2	9
M/503/0159	OK	Understand how to weigh/measure ingredients manually in food manufacture	2	2	9
H/503/0160	OS	Mix/blend ingredients in food manufacture	2	2	9
K/503/0161	OK	Understand how to mix/blend ingredients in food manufacture	2	2	9
T/503/0163	OS	Wrap products manually in food manufacture	2	1	8

Unit ref	Unit type	Unit title	Level	Credit	GLH
J/503/0166	OK	Understand how to wrap products manually in food manufacture	2	2	9
R/503/0168	OS	Operate manual dispensers in food manufacture	2	2	8
Y/503/0172	OK	Understand how to operate manual dispensers in food manufacture	2	2	9
D/503/0173	OS	Control container filling in food manufacture	2	2	11
L/601/2925	OS	Contribute to sustainable practice in food operations	2	2	3
R/601/2926	OK	Understand how to contribute to sustainable practice in food operations	2	2	14
K/601/5184	OS	Carry out disinfection in food operations	2	2	8
T/601/5186	OK	Understand how to carry out disinfection in food operations	2	2	15
M/601/4666	OS	Control washing and drying machinery in food operations	2	3	16
T/601/4670	OK	Understand how to control washing and drying machinery in food operations	2	2	12
T/602/0632	OS	Sharpen cutting tools for use in food operations	2	2	7
F/602/0634	OK	Understand how to sharpen cutting tools for use in food operations	2	2	14
J/601/8299	OS	Control hygiene cleaning in food operations	2	3	23
M/601/8300	OK	Understand how to control hygiene cleaning in food operations	2	3	28
L/602/0636	OS	Deal effectively with waste in food operations	2	2	8
R/602/0637	OK	Understand how to deal effectively with waste in food operations	2	2	10
T/602/0646	OS	Monitor and control waste disposal in food operations	3	3	15



Unit ref	Unit type	Unit title	Level	Credit	GLH
M/602/4517	OK	Understand how to monitor and control waste disposal in food operations	3	3	29
T/602/4518	OS	Monitor and control the recovery and separation of by-products and waste disposal in food operations	3	2	12
J/602/0649	OK	Understand how to monitor and control the recovery and separation of by-products in food operations	3	3	27
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
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
T/601/8315	OK	Understand how to avoid contamination and complete cleaning in place (CIP) of plant and equipment in food operations	2	2	13
A/601/8316	OS	Carry out task hand-over procedures in food manufacture	2	2	10
F/601/8317	OK	Understand how to carry out task hand-over procedures in food manufacture	2	1	7
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

Unit ref	Unit type	Unit title	Level	Credit	GLH
T/601/2918	OK	Understand how to maintain workplace health and safety in food operations	2	2	18
K/601/8313	OS	Clean in place (CIP) plant and equipment in food operations	2	3	19
M/601/8314	OK	Understand how to prepare for and conduct cleaning in place (CIP) of plant and equipment in food operations	2	2	12
<b>Group B Knowledge</b>					
T/503/0311	UK	Principles of heat treatment in dairy processing	2	2	12
L/503/0315	UK	Principles of producing butter and mixed fat spreads	3	2	15
H/503/0305	UK	Principles of ice cream production	3	2	14
J/503/0314	UK	Principles of fermented dairy products	3	2	16
F/503/0313	UK	Principles of cheese making	3	3	23
M/503/0310	UK	Principles of dairy science	3	2	14
A/503/0312	UK	Principles of cheese varieties	3	3	23
A/502/7832	UK	Principles of a specialist cheese sales service	2	2	11
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
K/502/7356	UK	Principles of evaporation in food operations	2	1	8
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
A/602/4536	UK	Principles of microbiology in food technology	3	4	32

Unit ref	Unit type	Unit title	Level	Credit	GLH
M/602/4548	UK	Principles of lipid functionality in food science	3	4	35
K/602/4550	UK	Principles of protein functionality in food science	3	4	32
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/502/7432	UK	Principles of product quality and improvements in food operations	2	2	11
K/502/0181	UK	The principles of food safety for manufacturing	2	1	9
D/502/7435	UK	Principles of Clean In Place (CIP) in food operations	2	1	8
A/601/2631	UK	Principles of HACCP based food safety systems	2	1	8
F/601/2954	UK	Principles of continuous improvement techniques (Kaizen) in food operations	3	3	15
L/601/2701	UK	Principles of sustainability in food operations	3	4	34
H/601/5216	UK	Principles of valves and pumps in food manufacture	2	2	16