

FDQ Ltd - Qualification Purpose and Suite Structure

FDQ suite number	Qualification title	Qualification approval number (QN)	EQF Level	Review date
223-225	FDQ Level 2 Award in Principles of Food Allergen Awareness and Control	601/5400/7	3	31-Dec-19
223-041	FDQ Level 2 Award in Food Safety for Catering	500/8419/7	3	31-Dec-17
223-179	FDQ Level 3 Award in Supervising Food Safety in Catering	600/4327/1	4	31-Dec-18

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 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

(Allergen Qualification – B.2 Develop knowledge and/or skills in a subject area)

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

Level 2 Award in Principles of Food Allergen Awareness and Control

This qualification is available to learners who are working in, or preparing to work in food handling or catering roles.

Rules of Combination (RoC)

	Award
Total credits required for qualification	1
Group A - mandatory	1
Guided Learning Hours Range (min-max)	5

Assessment

Assessment of this qualification is permissible using a number of assessment methods, to meet the needs of learners, including:

- coursework
- e-assessment
- multiple-choice exam
- portfolio of evidence

All assessment materials devised by centres must be agreed with FDQ prior to use.

Multiple-choice examinations are provided by FDQ or approved by FDQ. Examination is centre marked and internally quality assured.

FDQ externally quality assures all centre assessment and internal quality assurance quality and arrangements.

Reasonable adjustments apply that allow learner support for oral or other assessment adjustment arrangements.

List of units

Unit ref	Unit type	Unit title	Level	Credit	GLH
Group A Mandatory units					
H/506/9265	UK	Principles of food allergen awareness and control	2	1	5

Level 2 Award in Food Safety for Catering

This qualification is available to learners who are working in, or preparing to work in catering roles.

Rules of Combination (RoC)

	Award
Total credits required for qualification	1
Group A - mandatory	1
Guided Learning Hours Range (min-max)	9

Assessment

Multiple-choice examination provided by FDQ or approved by FDQ. Reasonable adjustments apply that allow learner support for oral or other assessment adjustment arrangements. Examination is centre marked and internally quality assured. 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					
H/502/0132	UK	Food safety in catering	2	1	9

Level 3 Award in Supervising Food Safety in Catering

This qualification is available to learners who are working in, or preparing to work in catering roles.

Rules of Combination (RoC)

	Award
Total credits required for qualification	3
Group A - mandatory	3
Guided Learning Hours Range (min-max)	25

Assessment

Multiple-choice examination provided by FDQ or approved by FDQ. Reasonable adjustments apply that allow learner support for oral or other assessment adjustment arrangements. Examination is centre marked and internally quality assured. 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					
K/502/0388	UK	The principles of food safety supervision for catering	3	3	25