

FDQ - Qualification Specification

FDQ number	Qualification title	Qualification number (QN)	EQF Level	Review date
232-044	FDQ Level 2 Award in Principles of the Safe use of Knives in Meat Inspection	600/2121/4	3	31 st Dec 2026

Qualification Purpose

The qualification is designed for meat inspectors, employees or contract staff working within the meat processing industry. It is designed to support safe practice in the use of knives when used to carry out post mortem meat inspection. The qualification does not confirm or infer learner competence to apply skills, knowledge and understanding in the workplace. The qualification comprises one mandatory unit in the understanding of the safe use of knives.

Ofqual purpose B. Prepare for further learning or training and/or develop knowledge and/or skills in a subject area. Sub purpose B2. Develop knowledge and/or skills in a subject area

Learners need to be 16 years old or over to take this qualification. Learners do not require any prior qualifications or experience to take this qualification.

This qualification is a nationally regulated qualification.

This qualification could lead to

The qualification will support progression to further learning in:

1. subject areas including;
 - food processing and manufacturing
 - food science and technology
 - food hygiene, safety and quality management
2. particular qualifications including;
 - FDQ Food Safety qualifications at Levels 2 to 4
3. This qualification may support employment in/into technician level roles including;

- food processing and manufacture technician
- meat inspection
- food safety/quality assurance technician

Qualification support

This qualification is supported by the Food and Drink Training and Education Council.

Further Information

Further information can be obtained from our website at: <http://www.fdq.org.uk>

Or by contacting FDQ:

Tel: 0113 859 1266

Email: fdq@fdq.org.uk

Assessment

This qualification is an Award requiring achievement of 1 credit. The qualification is assessed by written examination and learners are awarded pass, merit or distinction for their achievement. Assessment requirements are set out in individual units of assessment, *see L/503/2503 Principles of the safe use of knives in meat inspection*.

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 has in place a quality system comprising policies and procedures to ensure its qualifications are developed, delivered and remain fit for purpose. FDQ external quality assures all centre assessment and internal quality assurance practice and arrangements.

Rules of Combination (RoC)

FDQ Level 2 Award in Principles of the Safe use of Knives in Meat Inspection	
Total credits required for qualification	1
Group A - mandatory	1
Guided Learning Hours Range (min-max)	8 hours
Total Qualification Time	12 hours

Mandatory unit

Unit ref	Unit type	Unit title	Level	Credit	GLH
L/503/2503	UK	Principles of the safe use of knives in meat inspection	2	1	8

Unit of assessment

Title		Principles of the safe use of knives in meat inspection			
Ofqual unit ref		L/503/2503			
Level	2	Credit value	1	GLH	8
Learning outcomes		Assessment criteria			
The learner will:		The learner can:			
1. Know the importance of knife safety		1.1 Describe the methods of using knives safely 1.2 Outline the hazards associated with using knives and how they can be minimised to reduce the risk of injury 1.3 Outline the direct and indirect costs associated with knife injuries 1.4 State the legislative requirements for using knives, including: <ul style="list-style-type: none"> • PPE • Hygiene 			
2. Know the importance of safely maintaining knives		2.1 Describe the safe practices for cleaning and sterilising knives and related work equipment 2.2 State the importance of knife maintenance and problems associated with not carrying out maintenance 2.3 Outline the health and safety legislative requirements for the maintenance of knives, by: <ul style="list-style-type: none"> • Employees • Employers 2.4 Outline procedures for: <ul style="list-style-type: none"> • Maintenance of knives and related equipment • Transporting and disposal of knives 			

<p>3. Identify knives and work-related equipment used in meat inspection</p>	<p>3.1 Describe the different parts of a knife and their purpose</p> <p>3.2 State the type of knife used in meat inspection and list its benefits</p> <p>3.3 List the types of steels and sharpening stones</p>
<p>4. Know how to safely maintain knives</p>	<p>4.1 Outline knife maintenance processes using:</p> <ul style="list-style-type: none"> • a traditional steel • a spring-tensioned steel <p>4.2 Outline the process of ‘honing’ / ‘steeling’</p> <p>4.3 State the benefits of using spring-tensioned steels over traditional steels</p>
<p>5. Know how to sharpen knives safely</p>	<p>5.1 Outline how to use a sharpening stone</p> <p>5.2 Outline the process of sharpening</p> <p>5.3 State the differences between maintaining (‘honing’ / ‘steeling’) and sharpening</p>
<p>Additional information about the unit</p>	
<p>Unit purpose and aim(s)</p>	<p>This unit supports workforce and/or vocational development for those who need to understand the principles of the safe use of knives in meat inspection.</p> <p>The unit is designed for use primarily by meat inspectors and others who carry out meat inspection activities. The aim of the unit is to assess underpinning knowledge and understanding to recognised industry standards in the safe use of knives.</p>
<p>Assessment requirements or guidance specified by a sector or regulatory body (if appropriate)</p>	<p>The learner must demonstrate their current knowledge and understanding, to meet all assessment criteria.</p> <p>The unit is assessed by an FDQ examination.</p>