

## FDQ - Qualification Specification

FDQ number	Qualification title	Qualification number (QN) Qualifications Wales Number	EQF Level	Review date
701-375	FDQ Level 3 Award in Health, Safety and Cellar Survey	610/4223/7 C00/5010/8	4	30/06/2029

### Qualification Purpose

This qualification is designed primarily for learners within the drinks dispense sector to develop the knowledge required to work or prepare to work safely in a cellar management or drinks dispense role. Employers may use this qualification as a pre-requisite for new employees to commence work in this sector, in order to comply with the industry Code of Practice. The aim of this qualification is to assess underpinning knowledge to National Occupational Standards.

*Purpose E. Updating and continuing professional development*

*Sub purpose E3. Develop knowledge and/or skills relevant to a profession specifically within an occupation*

Learners need to be 16 years old or over to take this qualification. Learners do not require any prior qualifications, skills or experience to take this qualification. However, prior achievement of FDQ L2 Award in Health and Safety in the Food Supply Chain Business may be an advantage for some learners.

The qualification covers health and safety within a cellar environment, including employer and employee responsibilities under health and safety legislation, identification and control of hazards in a cellar environment, how to conduct a cellar survey and complete relevant documentation. See below for a complete list of units that make up the qualification and their value within the qualification. This is a regulated qualification.

## This qualification could lead to

The qualification will support progression to further learning in:

1. subject areas including:
  - health and safety
  - food and drink hospitality management
2. particular qualifications including:
  - L3 Drinks Dispense Technician apprenticeship
3. This qualification may support employment in roles such as:
  - Drinks dispense technician
  - Cellar manager

## Qualification support

This qualification has been designed and developed in partnership with BFBi. It is also 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](mailto:fdq@fdq.org.uk)

## Assessment

Assessment of this qualification is achieved through the completion of a multiple-choice examination. Where learners undertake FDQ's multiple-choice examination, this can be delivered online and marked externally by FDQ. Under exceptional circumstances the examination can be paper-based and marked and internally quality assured by the centre.

Assessment requirements are set out in individual units of assessment, see exemplar *R/651/1623 Principles of cellar health and safety*. FDQ has in place a quality system comprising policies and procedures to ensure its qualifications are developed, delivered and remain fit for purpose. FDQ externally quality assures all centre assessment and internal quality assurance quality and arrangements.

## Achievement

The qualification outcome is graded pass/fail.

## Rules of Combination (RoC)

FDQ Level 3 Award in Health, Safety and Cellar Survey	
Total credits required for the qualification	7
<b>Total Qualification Time (TQT)</b>	<b>71 hours</b>
Group A – Mandatory units	7 credits
Guided Learning Hours (GLH)	50 hours

## List of units

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
R/651/1623	UK	Principles of cellar health and safety	3	5	35
T/651/1624	UK	Principles of cellar survey for beer and soft drinks	3	2	15

## Exemplar unit of assessment

Title	Principles of cellar health and safety				
Regulatory unit reference	R/651/1623				
Level	3	Credit value	5	GLH	35
Learning outcomes	Assessment criteria				
The learner will:					
1. Understand the duties of employers and employees to ensure compliance with health and safety legislation and enforcement	1.1	<p>The duties of employers and employees under the following legislation:</p> <ul style="list-style-type: none"> <li>• Health and Safety at Work Act 1974</li> <li>• Management of Health and Safety at Work Regulations 1999</li> <li>• Provision and Use of Work Equipment Regulations 1998 (PUWER)</li> <li>• Work at Height Regulations 2005</li> <li>• Electricity at Work Regulations 1989</li> <li>• Manual Handling Operations Regulations 1992</li> <li>• Confined Spaces Regulations 1997</li> <li>• Control of Substances Hazardous to Health Regulations 2002 (COSHH)</li> <li>• Health and Safety (First Aid) Regulations 1981</li> <li>• Control of Asbestos Regulations 2006</li> </ul>			
	1.2	How health and safety legislation is enforced			
	1.3	What happens during and following a health and safety inspection visit			
2. Understand health and safety terminology	2.1	<p>The meaning of commonly used health and safety terminology including:</p> <ul style="list-style-type: none"> <li>• Risk</li> <li>• Hazard</li> <li>• Near miss</li> </ul>			

	<ul style="list-style-type: none"> <li>• Accident</li> <li>• Incident</li> <li>• Welfare</li> <li>• Occupational health</li> </ul>
3. Understand the main types of hazards in a premises and how to deal with them	<p>3.1 Housekeeping hazards and how to prevent them</p> <p>3.2 Manual handling hazards and how to prevent them</p> <p>3.3 Electrical hazards and how to prevent them</p> <p>3.4 Hazards when working at height and how to prevent them</p> <p>3.5 Fire hazards and how to prevent them</p> <p>3.6 How to deal with fires</p>
4. Understand the importance of risk assessment and the steps to follow in conducting a risk assessment	<p>4.1 Benefits of carrying out a risk assessment and controlling risks in the workplace</p> <p>4.2 The recommended '5 steps to risk assessment'</p> <p>4.3 How to identify suitable risk control measures using the principles of the hierarchy of control</p>
5. Understand the hazards associated with working in confined spaces	<p>5.1 The definition of a confined space</p> <p>5.2 The effects of excess carbon dioxide on the individual</p> <p>5.3 Occupational exposure limits for carbon dioxide</p> <p>5.4 The effects of oxygen depletion</p> <p>5.5 Physical hazards associated with working in confined spaces</p> <p>5.6 Confined space risk assessment including gas and other hazards</p>
6. Understand how to manage the effects of accidents and incidents in a cellar environment	<p>6.1 The difference between an accident and incident</p> <p>6.2 Actions which should be taken following an accident or incident in the workplace</p> <p>6.3 How accident investigation techniques can reveal</p> <ul style="list-style-type: none"> <li>• immediate causes</li> <li>• root causes</li> <li>• information for trend analysis</li> </ul>

7. Understand how to work with chemicals and hazards associated with them	7.1 How chemicals are labelled 7.2 How chemicals enter the body 7.3 Hazards associated with handling chemicals 7.4 The importance of following manufacturer's instructions when using chemicals
8. Understand what asbestos is and where it can be found	8.1 The structure of asbestos 8.2 The function of asbestos 8.3 Health issues associated with asbestos 8.4 Where asbestos is typically found in buildings
<b>Purpose and assessment overview</b>	
Unit purpose and aim(s)	The aim of the unit is to assess understanding aligned with National Occupational Standards.
Assessment requirements and guidance	<p>The relevant FDQ Qualification Handbook sets out the assessment and quality assurance requirements for this unit.</p> <p>The learner must demonstrate their understanding to meet all learning outcomes.</p> <p>Assessment is compensatory and as such, learners are not required to achieve every individual learning outcome and assessment criteria to successfully pass the qualification.</p>
<b>Additional information about this unit</b>	
Details of the relationship between the unit and relevant national occupational standards or other professional standards or curricula	<p>This unit of assessment relates to National Occupational Standards and Apprenticeship Standards:</p> <ul style="list-style-type: none"> <li>• PPL1GEN1 Maintain health and safety in hospitality</li> <li>• PPLDDS2/09 Install drinks dispense equipment systems</li> <li>• PPLDDS7/09 Carry out complex installations, removals and repairs of drinks dispense equipment</li> <li>• L3 Drinks Dispense Technician ST0752</li> </ul>
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