

FDQ - Qualification Specification

FDQ number	Qualification title	Qualification number (QN)	EQF Level	Review date
231-354	FDQ Level 3 Award in Health and Safety in the Food Supply Chain Business	610/1207/5	4	30 th June 2027

Qualification Purpose

This qualification is designed to develop advanced level knowledge and recognise achievement in health and safety for learners who are working in or preparing to work in food manufacturing or in a food supply chain role. It is ideal for those with technical responsibilities in the workplace, team leaders and supervisors. It has been designed to cover all aspects of the food supply chain industry. The aim of this qualification is to assess underpinning knowledge to recognised National Occupational Standards.

Ofqual purpose E. Updating and continuing professional development (CPD). Sub purpose E3. Develop knowledge and/or skills relevant to a particular specialisation within an occupation or set of occupations.

Learners must be a minimum of 16 years old to take this qualification and do not require any prior achievements or experience to take this qualification. This qualification is nationally regulated and contains 1 mandatory unit covering the principles of health and safety in a food supply chain business.

This qualification could lead to

The qualification will support progression to further learning in:

1. subject areas including;
 - food processing and manufacturing
 - food supply chain
 - food science and technology

- food hygiene, safety and quality management
2. particular qualifications including;
- FDQ Food Safety qualifications at Levels 2 to 4

This qualification may support employment in/into operative/technician level roles including;

- food supply chain operative
- food processing and manufacture technician
- food sales and service technician
- 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

Assessment of this qualification is by multiple-choice examination provided by FDQ, this is 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. Should Reasonable Adjustments or Special Considerations be required the relevant policies and form can be found on the FDQ website.

Assessment requirements are set out in individual units of assessment, see *Y/650/3444 Principles of health and safety in a food supply chain business*. 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 arrangements.

Achievement

This qualification is an Award requiring achievement of 3 credits, graded at pass/fail.

Rules of Combination (RoC)

FDQ Level 3 Award in Health and Safety in the Food Supply Chain Business	
Total credits required for qualification	3
Group A – mandatory units	3 credits
Guided Learning Hours Range (min-max)	27 hours
Total Qualification Time	30 hours

Mandatory unit

Unit ref	Unit type	Unit title	Level	Credit	GLH
Y/650/3444	UK	Principles of health and safety in a food supply chain business	3	3	27

Exemplar unit of assessment

Title	Principles of health and safety in a food supply chain business				
Ofqual Unit ref	Y/650/3444				
Level	3	Credit value	3	GLH	27
Learning outcomes	Assessment criteria				
The learner will:	The learner will be assessed on:				
1. Understand the requirements for health, safety and welfare in a food supply chain business	1.1 The legal framework for health and safety in the workplace including <ul style="list-style-type: none"> • legislative requirements • investigative and enforcement organisations • circumstances that would implicate investigation and enforcement 1.2 Requirements for health and safety audits in the business including <ul style="list-style-type: none"> • internal business audit • third party (external) audit 1.3 Welfare provisions that must be made available by employers 1.4 Sources and types of information available to support compliance and good practice in health and safety 1.5 The most effective means by which workplace health and safety information can be communicated 1.6 Health and safety terminology including <ul style="list-style-type: none"> • incident • accident • occupational ill health 				

	<ul style="list-style-type: none"> • near miss
2. Understand the principles of risk assessment in a food supply chain business	<p>2.1 Benefits of carrying out a risk assessment and controlling risks in the workplace</p> <p>2.2 Types of risk assessment that can be applied in the food supply chain business</p> <p>2.3 Examples of specific risk assessments in the food supply chain business</p> <p>2.4 Steps taken to carry out a risk assessment</p>
3. Understand the risks and control methods for workplace hazards in a food supply chain business	<p>3.1 Causes of injuries and ill health in the workplace</p> <p>3.2 How risks from different hazards may be affected by factors including</p> <ul style="list-style-type: none"> • occupational • environmental • human • organisational <p>3.3 How exposure to workplace hazards can result in adverse outcomes including</p> <ul style="list-style-type: none"> • injuries • ill health • food safety risks <p>3.4 How to identify suitable risk control measures using the principles of the hierarchy of control.</p>
4. Understand the benefits of using a safety management system	<p>4.1 Business costs associated with accidents and ill health</p> <p>4.2 Essential elements of a safety management system</p> <p>4.3 Benefits of using a safety management system including those related to</p>

	<ul style="list-style-type: none"> • compliance with supplier requirements • regulatory compliance • organisational effectiveness
5. Understand how to manage the effects of accidents and incidents in a food supply chain business	<p>5.1 Actions which should be taken following an accident or incident in the workplace</p> <p>5.2 How accident investigation techniques can reveal</p> <ul style="list-style-type: none"> • immediate causes • root causes • information for trend analysis
Purpose and assessment overview	
Unit purpose and aim(s)	The aim of this unit is to assess skills and 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>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>
Additional information about this unit	
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:</p> <ul style="list-style-type: none"> • <i>IMPHS106 Monitor procedures to control risk to health and safety</i> • <i>IMPHS108 Promote a health and safety culture within the workplace</i>

	<ul style="list-style-type: none"> • <i>IMPHS110 Conduct an assessment of risks in the workplace</i> • <i>IMPHS111 Take action to deal with emergencies in the workplace</i>
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