

FDQ - Qualification Specification

FDQ number	Qualification title	Qualification number (QN) Qualifications Wales number	EQF Level	Review date
222-325	FDQ Level 3 Award in HACCP for Food Manufacturing	610/0918/0 C00/4915/9	4	30 Apr 2027

Purpose overview

This qualification is designed for learners who are working in or preparing to work in food manufacturing or in food supply chain roles, typically at a supervisory level or with responsibility for overseeing a HACCP process. 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. Learners do not require any prior qualifications or experience to take this qualification, although achievement of a level 2 food safety or HACCP qualification may be useful in providing knowledge of key terms and purpose of HACCP. The qualification assesses and recognises achievement within a learning environment.

The qualification contains one mandatory unit covering principles of HACCP for food manufacturing. This is a regulated qualification.

This qualification could lead to

The qualification will support progression to further learning in:

1. subject areas including;

- food manufacturing
 - food supply chain
 - food science and technology
 - food hygiene, safety and quality
2. particular qualifications including;
 - FDQ Food Safety qualifications at Levels 3 to 4
 - FDQ Level 4 Award in HACCP Management for Food Manufacturing
 3. This qualification may support employment in/into roles including;
 - food supply chain supervisor
 - food processing and manufacture technician/supervisor
 - food sales and service technician/supervisor
 - food safety/quality assurance technician/supervisor

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 one multiple-choice examination provided by FDQ, this is delivered online and marked externally by FDQ. Under exceptional circumstances the examination can be paper-based, 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 exemplar *A/650/2608 The principles of HACCP for food manufacturing*. 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 and is pass or fail.

Rules of Combination (RoC)

FDQ L3 Award in HACCP for Food Manufacturing	
Total credits required for qualification	3
Group A - mandatory	3 credits
Guided Learning Hours Range	22 hours
Total Qualification Time (TQT)	30 hours

Mandatory unit

Unit ref	Unit type	Unit title	Level	Credit	GLH
A/650/2608	UK	The principles of HACCP for food manufacturing	3	3	22

Unit of assessment

Title	The principles of HACCP for food manufacturing				
Ofqual unit ref	A/650/2608				
Level	3	Credit value	3	GLH	22
Learning outcomes		Assessment criteria			
The learner will:					
1. Understand the importance and legal obligation of a HACCP based food safety management system		1.1 The importance of HACCP based food safety management procedures 1.2 Legislation relating to HACCP			
2. Understand the preliminary processes for HACCP based procedures		2.1 The need for a team approach to HACCP 2.2 Pre-requisite programmes for HACCP 2.3 The importance of accurate process descriptions and process flow diagrams in the development of HACCP.			
3. Understand how to develop HACCP based food safety management procedures		3.1 Hazards and risks to food safety in the production process 3.2 How to determine areas of the process critical to food safety 3.3 How to establish target values and critical limits 3.4 How to determine corrective actions.			
4. Understand how to implement HACCP based food safety management procedures		4.1 How to establish and implement monitoring procedures at critical control points			

	4.2 How to implement corrective actions.
5. Understand how to validate and verify the HACCP system	<p>5.1 The validation and verification processes</p> <p>5.2 Use of internal and external auditing to verify a HACCP system</p> <p>5.3 The importance of reviewing a HACCP system</p> <p>5.4 Documentation and record keeping procedures for HACCP implementation and review.</p>
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"> • IMPFS124K Understand how to manage food safety in food and drink operations

	<ul style="list-style-type: none"> • IMPFS130K Understand how to analyse and control food safety hazards in food and drink operations
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