

## FDQ - Qualification Specification

FDQ number	Qualification title	Qualification number (QN) Qualifications Wales number	EQF Level	Review date
222-324	FDQ Level 2 Award in HACCP-based Food Safety Systems	610/0917/9 C00/4754/5	3	30 Apr 2027

### Purpose overview

This qualification is designed for learners who are working in or preparing to work in food preparation or handling roles such as food manufacturing operatives, food retail assistants or catering personnel. 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 need to be 16\* years old or over to take this qualification. Learners do not require any prior qualifications or food skills experience to take this qualification. The qualification assesses and recognises achievement within a learning environment.

The qualification contains one mandatory unit covering principles of HACCP-based food safety systems. This is a regulated qualification.

\* in England and Northern Ireland learners may take this qualification when they are 14 years old or over.

## This qualification could lead to

The qualification will support progression to further learning in:

1. subject areas including;
  - food science and technology
  - food hygiene, safety and quality
2. particular qualifications including;
  - FDQ Food Safety qualifications at Levels 2 to 4
  - FDQ Level 3 Award in HACCP for Food Manufacturing
3. This qualification may support employment in/into 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](mailto: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 Y/650/2607 *Principles of HACCP-based food safety systems*. 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 1 credit and is pass or fail.

## Rules of Combination (RoC)

FDQ Level 2 Award in HACCP-based Food Safety Systems	
<b>Total Qualification Time (TQT)</b>	<b>10 hours</b>
Group A – mandatory	1 credit
Guided Learning Hours (GLH)	8 hours
<b>Total Qualification Time (TQT)</b>	<b>10 hours</b>

## Mandatory unit

Unit Ref	Unit type	Unit Title	Level	Credit	GLH
Y/650/2607	UK	Principles of HACCP-based food safety systems	2	1	8

## Unit of assessment

Title	Principles of HACCP-based food safety systems				
Ofqual unit ref	Y/650/2607				
Level	2	Credit value	1	GLH	8
Learning outcomes		Assessment criteria			
The learner will:					
1. Know the purpose of a HACCP system		1.1 The need for HACCP systems 1.2 Requirements of a HACCP system 1.3 The importance of effective pre-requisite procedures.			
2. Know the principle features and terminology used in HACCP		2.1 Features of a HACCP system 2.2 Terms used in a HACCP system and their meaning.			
3. Know how a HACCP system is developed and applied in the workplace		3.1 How a HACCP plan is developed 3.2 The importance of identifying stages that are critical to food safety 3.3 Responsibilities of personnel within the HACCP system 3.4 The importance of corrective actions and critical limits 3.5 The importance of monitoring and documenting results at critical control points 3.6 Documentation needed to support the HACCP system 3.7 Why verification of a HACCP system is needed.			
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.			

<p>Assessment requirements and guidance</p>	<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>
<p><b>Additional information about this unit</b></p>	
<p>Details of the relationship between the unit and relevant national occupational standards or other professional standards or curricula</p>	<p>This unit of assessment relates to National Occupational Standards:</p> <ul style="list-style-type: none"> <li>• IMPFS110 Monitor food safety at critical control points in food and drink operations</li> </ul>
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