

FDQ - Qualification Specification

FDQ number	Qualification title	Qualification number (QN) Qualifications Wales number	EQF Level	Review date
223-326	FDQ Level 2 Award in Principles of Food Allergen Awareness and Control	610/0916/7 C00/4915/4	3	30 Apr-27

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 units or food skills experience to take this qualification.

The qualification contains one mandatory unit covering principles of food allergen awareness and control. 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 manufacturing

- food supply chain
 - food science and technology
 - food hygiene, safety and quality
2. particular qualifications including;
- FDQ Food Safety qualifications at Levels 2 to 4
 - FDQ HACCP qualifications at Levels 2 to 4
3. This qualification may support employment in/into roles including;
- food supply chain operative/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 *T/650/2606 Principles of food allergen awareness and control*. 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 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 Principles of Food Allergen Awareness and Control	
Total credits required for qualification	1
Group A - mandatory	1 credit
Guided Learning Hours Range	7 hours
Total Qualification Time	8 hours

Mandatory unit

Unit ref	Unit type	Unit title	Level	Credit	GLH
T/650/2606	UK	Principles of food allergen awareness and control	2	1	7

Unit of assessment

Title	Principles of food allergen awareness and control				
Ofqual unit ref	T/650/2606				
Level	2	Credit value	1	GLH	7
Learning outcomes	Assessment criteria				
The learner will:					
1. Understand why food allergens need to be controlled	1.1 The legal requirement for Food Business Operators (FBOs) to identify and control food allergens 1.2 Foods that commonly cause food allergy 1.3 The difference between allergy and intolerance 1.4 Symptoms caused by ingesting food allergens 1.5 How to manage symptoms caused by ingesting food allergens				
2. Understand how to control food allergy risks and intolerances	2.1 Food allergen hazards in dishes and products that may cause cross-contamination 2.2 Methods to control the risks of food allergen cross-contamination 2.3 How the provision of food allergen information can reduce the risks of adverse reactions.				

<p>3. Understand how to provide food allergen information</p>	<p>3.1 Legal requirements for the provision of allergen information on pre-packed and loose food, including pre-packed for direct sale</p> <p>3.2 How food allergen information is best made available to consumers in different settings</p> <p>3.3 Food allergen information which should be recorded by FBOs.</p>
<p>Purpose and assessment overview</p>	
<p>Unit purpose and aim(s)</p>	<p>The aim of this unit is to assess skills and understanding aligned with National Occupational Standards.</p>
<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>Additional information about this unit</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"> • PPL2PR25 Prepare and cook food to meet the requirements of allergy sufferers • IMPFT165K Principles of allergens in food technology
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