

FDQ - Qualification Specification

FDQ number	Qualification title	Qualification number (QN)	EQF Level	Review date
231-353	FDQ Level 2 Award in Health and Safety in the Food Supply Chain Business	610/1206/3	3	30 th June 2027

Qualification Purpose

This qualification is designed to develop knowledge and awareness of health and safety for learners who are working in or preparing to work in food manufacturing or in a food supply chain operative role. 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. 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 Level 3 Award in Health and Safety in the Food Supply Chain Business
 - FDQ Food Safety qualifications at Levels 2 to 4
 3. This qualification may support employment in 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, 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 an individual unit of assessment, see *T/650/3443 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 1 credit, graded at pass/fail.

Rules of Combination (RoC)

FDQ Level 2 Award in Health and Safety in the Food Supply Chain Business	
Total credits required for qualification	1
Group A – mandatory units	1 credit
Guided Learning Hours	8 hours
Total Qualification Time	10 hours

Mandatory unit

Unit ref	Unit type	Unit title	Level	Credit	GLH
T/650/3443	UK	Principles of health and safety in a food supply chain business	2	1	8

Unit of assessment

Title	Principles of health and safety in a food supply chain business				
Ofqual Unit ref	T/650/3443				
Level	2	Credit value	1	GLH	8
Learning outcomes	Assessment criteria				
The learner will:	The learner will be assessed on:				
1. Understand the roles and responsibilities for health and safety in a food supply chain business	1.1 The employer's and employee's legal duties relating to health and safety at work in a food supply chain business 1.2 Consequences of non-compliance with health and safety legislation 1.3 Requirements for health and safety training in the workplace 1.4 Ways in which workplace health and safety information can be communicated.				
2. Understand how risk assessments contribute to health and safety in a food supply chain business	2.1 The meaning of the terms hazard and risk 2.2 The process for carrying out a risk assessment in a food supply chain business 2.3 How risk assessments are used to reduce accidents and ill-health at work				
3. Understand the hazards that are likely to arise in a food and drink supply chain workplace	3.1 Types of hazards that may be found in the food supply chain workplace 3.2 How hazards can cause harm to <ul style="list-style-type: none"> • people • work processes • the workplace 3.3 How health and safety hazards can affect food safety				

<p>4. Understand how to control risks arising from hazards in a food supply chain business</p>	<p>4.1 The principle of the risk control hierarchy 4.2 Examples of risk controls for types of hazards in the workplace</p>
<p>5. Understand how to respond to health and safety incidents in a food supply chain business</p>	<p>5.1 Actions that need to be taken following an incident in the workplace 5.2 Procedures for responding to workplace emergencies and first aid 5.3 The importance of recording health and safety incidents, accidents and ill-health</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. 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"> • <i>IMPHS101 Work safely in food and drink operations</i> • <i>IMPHS104 Lift and handle materials in food manufacture</i>
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