



# End-point Assessment Prospectus

Discover what FDQ have to offer.

# Contacting FDQ

Email: [FDQ@fdq.org.uk](mailto:FDQ@fdq.org.uk)

Email: [EPA@fdq.org.uk](mailto:EPA@fdq.org.uk)


Tel: 0113 859 1266

Website: [www.fdq.org.uk](http://www.fdq.org.uk)

Opening hours:

Monday to Friday

0830 - 1700



Have a  
question?  
Give us a call



Our staff are  
always here to  
support you



## FDQ's Mission Statement

To be the leader in Food Industry Qualifications, Quality Assurance and End- point Assessment; trusted by the food and drink industry for our service and integrity, valued for our expertise and professionalism.

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[0113 859 1266](tel:01138591266)



[www.fdq.org.uk](http://www.fdq.org.uk)



FDQLtd



# Who are FDQ?

Over 20 years  
experience in the  
field

FDQ, Food and Drink Qualifications, are the only food and drink specialist Awarding Organisation and End-point Assessment Organisation. The food and drink industry is at the heart of everything we do. Part of the FTC group, we are a not-for-profit organisation, which enables us to focus on doing the right thing, not driving the bottom line. We've been developing accredited qualifications for over 20 years and our roots trace back to 1946, with the establishment of the Institute of Meat (IoM). The IoM remains a sister organisation and a valuable source of meat industry expertise to this day.



Over 2,500  
EPAs have been  
delivered by us

## Why choose us?

We understand the needs of food industry employers and training providers because we're committed to helping develop skilled workers that drive businesses forward. Our End-point Assessment (EPA) services work in real life, not just on paper. And you, our customers, employers and most importantly your apprentices are always our priority.

FDQ are fully committed to providing the number one End-point Assessment service to the food and drink industry. This means that we won't apply to take on any standards that don't have a direct benefit to the sector or where we feel we wouldn't be able to provide the best service and gives us the opportunity to focus fully on the apprenticeships we deliver End-point Assessment for. We will always endeavour to be first with any apprenticeship materials needed by our centres including making our team available to answer any queries by phone or by email and will do our best to get you an answer the same day as we know that is what you need.

## Top satisfactory ratings

Apprentices have ranked FDQ's Independent Examiners with a satisfactory rating of 9.5. Your apprentices also receive a personalised one to one service, overall the support staff scored 9.2.

FDQ conduct pre-site visits on EPA's to fully prepare each apprentice and employer to give them the best opportunity on the day to make sure we are true to our motto of 'No Surprises' for everyone.

1<sup>st</sup>

Unrivalled  
support!

# No Surprises



# Meet the experts

FDQ has two dedicated End-point Assessment Managers, they are always on hand to support every single apprentice, training provider and employer through the EPA process. Find a bit more out about them below.

Having worked in the meat industry for over thirty years. As an Institute of Meat Accredited Master Butcher James understands the pressures employers are under, and that End-point Assessment is an important final sign off in proving that their employees are work-ready. Previously working for one of the largest providers of apprenticeships nationally, he not only worked closely with students of all backgrounds, but also with employers large and small, developing bespoke apprenticeship programmes.



Kevin is a valuable addition to our End-point Assessment team. An Institute of Meat Accredited Master Butcher, Kevin has over 40 years of food industry experience in the butchery, retail, manufacturing, and education sectors. He also holds accredited qualifications in assessment, food hygiene, health and safety plus environmental management, to name but a few.



Our dedicated operations team are always on hand to help too.  
If you have any enquiries please get in touch!

Our details are below:

**Email us at [fdq@fdq.org.uk](mailto:fdq@fdq.org.uk)**

**Speak to someone on 0113 8591266**



# Behind the scenes



FDQ has a hard working and experienced team that work behind the scenes ensuring that every EPA runs smoothly. Our team are available 8:30am to 5:00pm, Monday to Friday and are always on hand via phone and email to answer any queries you may have.

FDQ prides itself on customer service and we ensure that all queries are handled with the upmost care, attention and in a timely manner.

## Quality Team

Quality is at the heart of everything we do at FDQ! We ensure your apprentices are given the best support and guidance to help them do well at their EPA.

Our expert Quality Team monitor and audit all EPA assessment activity to ensure it meets both FDQ's own high standards and Regulatory requirements.

The Quality Team monitor from the start of the apprentice's FDQ journey when they register with us, to their final, all important, EPA. The team ensure that all FDQ's EPA documents, information and processes are easy for centres and apprentices to use and really do help them to perform the best they possibly can at EPA. The team also ensure all FDQ staff and Independent Examiners are trained and work to the highest standards; quality is part of everyone's role.



## Support Offered

Please inform us if your apprentices need any reasonable adjustments for their EPA. Make the request for reasonable adjustments or special considerations when your employer requests your EPA test. FDQ is committed to provide equality throughout all our EPAs. Our reasonable adjustment policy can be found at: [www.fdq.org.uk/fdqpolicies](http://www.fdq.org.uk/fdqpolicies)

If you have any questions regarding this please contact [quality@fdq.org.uk](mailto:quality@fdq.org.uk)

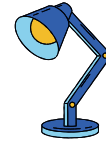
# FAQs

At FDQ, we receive a lot of enquiries.  
Here are some frequently asked questions that may be helpful to you.

## What is an Apprenticeship?

Apprenticeships are a programme for training a new generation of practitioners of a trade or profession and enable learners to gain a license to practice in a regulated occupation.

Most of their training is done whilst working for an employer. The apprentices will learn their trade or profession in exchange for their continued employment, for an agreed period after they have achieved measurable competencies.



On-the-job  
training and time  
away to study



HMM...

## Are apprenticeships right for your business?

If you are unsure whether apprenticeships are right for your business please get in touch with us and we will be happy to pay a visit to assess your needs.

Please contact [fdq@fdq.org.uk](mailto:fdq@fdq.org.uk) or [matthew.bell@fdq.org.uk](mailto:matthew.bell@fdq.org.uk) (Head Of Business Development)

## What is Gateway?

The Gateway period starts when the apprentice has completed all the necessary components in the apprenticeship and is ready for the End-point Assessment. Once the apprentice has been entered into FDQ's Gateway our EPA Managers (EPAMs) will contact the employers, apprentice and training providers to arrange a date for End-point Assessment. They will also allocate an Independent Examiner to ensure that this date works for the employer, apprentice, Independent Examiner and FDQ. We do all this to give the apprentice the best possible opportunity to get the highest grade they can.

We work with  
apprentices to  
find a date that  
best suits





# What is an End-point Assessment?

The End-point Assessment or EPA is the final part of the apprenticeship. It is important as it is designed to ensure the learners have the knowledge, skills and behaviours to become qualified in their chosen apprenticeship.



## Support Offered

If an apprentice needs any support for their EPA, the employer and/or training provider must inform FDQ prior to their EPA date. We are committed to supporting all apprentices and will work hard to ensure that their needs are fully met on their EPA date to ensure a fair assessment for all.

FDQ pride ourselves on equality and inclusivity

Official ESFA Certificates are claimed on your behalf by FDQ

## What happens after the End-point Assessment? ➡

When an apprentice successfully achieves their EPA, they will receive a statement of their results, including a final overall grade from FDQ. FDQ will then claim the apprentice's certificate from the ESFA (Education and Skills Funding Agency) on behalf of the Institute of Apprenticeships and Technical Education (IfATE). This certificate will be sent direct to the employer of the apprentice.

## What happens if the apprentice does not achieve all elements of the EPA?

If an apprentice fails one of their EPA assessments, FDQ provides in-depth feedback on areas that may require a period of further learning.

Once this has taken place, an FDQ EPAM will be on hand to arrange a retake of the relevant section of the EPA as soon as possible.

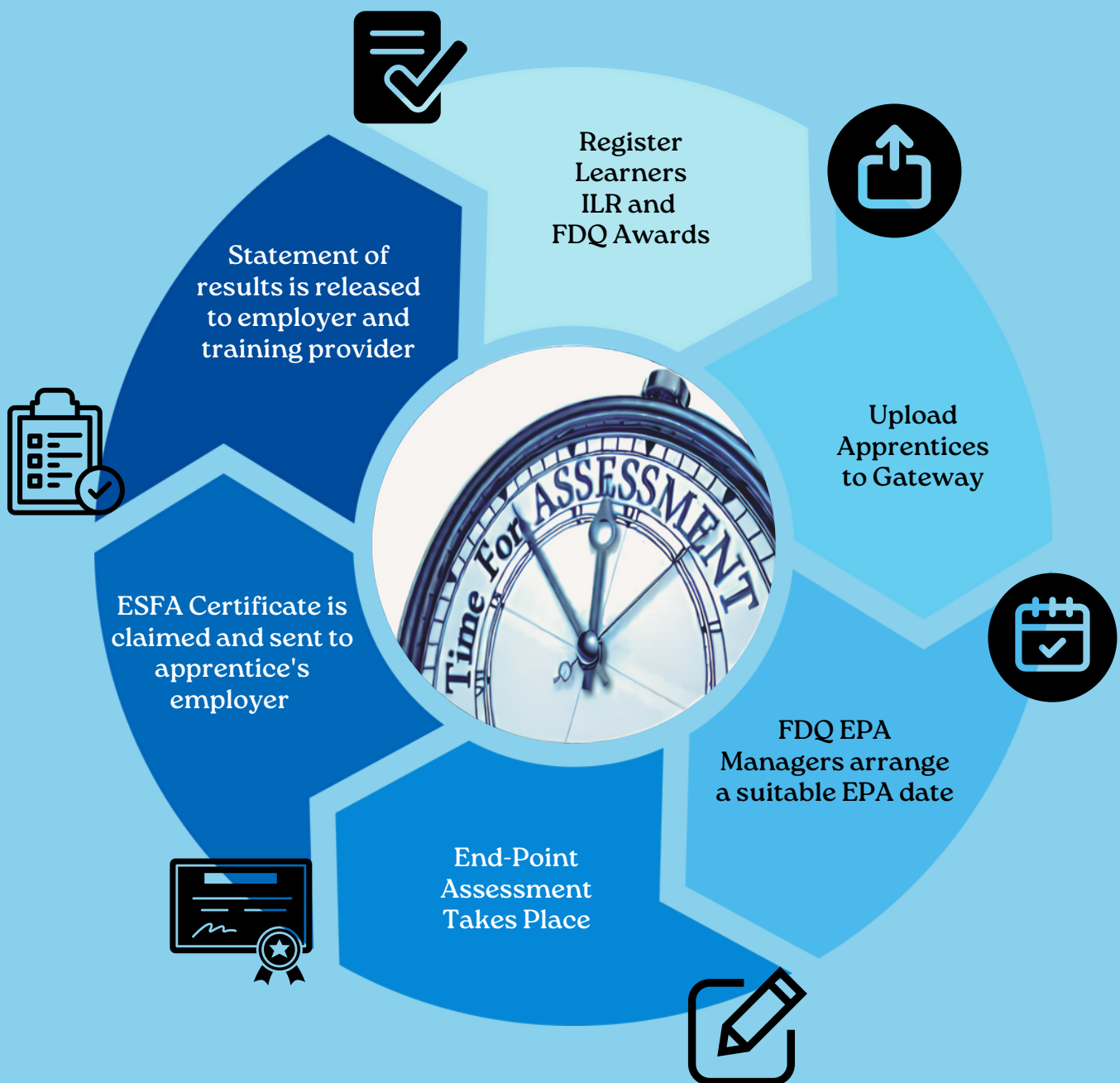


The apprentice always comes first when it comes to EPAs

# End-point Assessment

Once you have chosen FDQ as your End-point Assessment Organisation, our experts will talk you through the centre approval process so you can begin to register your apprentices.

The EPA delivery process from start to finish is shown below. FDQ is here to make the process as easy as possible and our dedicated staff are on hand to provide support whenever you need it.





## LEVEL 2 EPA FOR ABATTOIR WORKER ST0418

# BECOME AN ABATTOIR WORKER ABOUT THE APPRENTICESHIP



From receiving animals in the strictly controlled handling (lairage) facility and through the slaughter process, abattoir workers need to be empathetic and respectful of animals. Team work and diligence is part and parcel of the role as well as upholding professional behavioural standards in accordance with Standard Operating Procedures.

Those with aptitude and dedication can progress to managing the slaughter-line, cutting/de-boning operations or become an Animal Welfare Officer (AWO). The UK abattoir industry slaughters over 26m units of livestock each year yielding in the region of 2m tonnes of red carcase worth a net contribution of £1.67b to the economy.

**IfATE advised length:**  
16 months

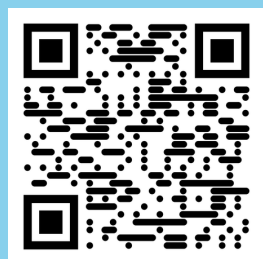
**FUNDING RATE:**  
£6,000 maximum

**AGE REQUIREMENT:**  
18 years minimum

**Before the EPA, the apprentice will need to obtain the following:**

- Level 1 in English and Maths
- Level 2 Award for Proficiency in Protecting the Welfare of Animals at Time of Killing (WATOK)

**FIND AN APPRENTICESHIP**





## FDQ support materials:

- Level 2 Abattoir Worker Guide to EPA
- Level 2 EPA for Abattoir Worker Sample EPA Knowledge Test
- Fees Policy

**The EPA day will consist of the following, with dates arranged and confirmed in advance with one of our EPA Managers.**

Assessment Method	Time Allowed	Content	Grading
Multiple Choice Test	75 Minutes	60 Multiple Choice Questions	Fail/Pass/Distinction
Observation with questions	1.5 Hours	Observation in the workplace covering a range of Abattoir tasks	Fail/Pass/Distinction

### Further Study

An apprentice could take further studies in the following:

- FDQ Level 2 Butcher EPA
- FDQ Level 3 Advanced Butcher EPA
- FDQ Level 2 Certificate for Proficiency in Poultry Meat Inspection
- FDQ Level 4 Diploma for Proficiency in Meat Inspection

Overall grading is  
Fail, Pass, or  
Distinction





## LEVEL 2 EPA FOR BUTCHER ST0078



### BECOME A BUTCHER ABOUT THE APPRENTICESHIP



Butchery is a highly skilled profession steeped in tradition and apprentice butchers will display understanding about a range of meat species and the various techniques needed to process and/or produce products. In addition, butchers will be able to cut, prepare, package and present meat products to the standards required of the business and specialist needs of commercial and/or consumers.

Apprentice butchers will learn a range of skills, knowledge and behaviours that can lead to rewarding careers in the butchery industry, not only in the UK but across the world. Qualified butchers can look forward to rewarding careers in a range of environments with different types of employers.

#### **IfATE advised length:**

18 months

#### **FUNDING RATE:**

£9,000 maximum

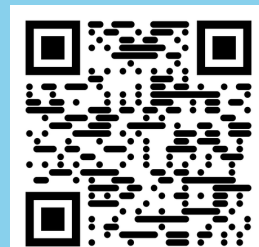
#### **AGE REQUIREMENT:**

16 years minimum

#### **Before the EPA, the apprentice will need to obtain the following:**

- Level 1 in English and Maths
- Level 2 Award in Food Safety
- Level 2 Award in Knife Skills
- Level 2 Award in Health and Safety in the Business Supply Chain
- Completed Logbook

#### **FIND AN APPRENTICESHIP**



## FDQ support materials:

- Level 2 Butcher Guide to EPA
- Level 2 EPA for Butcher Sample Knowledge Test
- Fees Policy

**The EPA day will consist of the following, with dates arranged and confirmed in advance with one of our EPA Managers.**

Assessment Method	Time Allowed	Content	Grading
Knowledge Test	90 Minutes	60 Multiple Choice Questions	Fail/Pass/Pass with Excellence
Practical Skills Assessment	75 Minutes	Complete a scenario based activity, involving five tasks related to the apprentice's specialist environment	Fail/Pass/Pass with Excellence
Vocational Competence Discussion	25 -30 Minutes	A face-to-face discussion between the apprentice and the independent examiner where eight scenario based questions are asked	Fail/Pass/Pass with Excellence

### Further Study

An apprentice could take further studies in the following:

- FDQ Level 3 Advanced Butcher EPA
- FDQ Level 3 Food Industry Technologist EPA
- FDQ Level 2 Certificate for Proficiency in Poultry Meat Inspection
- FDQ Level 4 Diploma for Proficiency in Meat Inspection

Overall grading is Fail, Pass, or Pass with Excellence







## LEVEL 3 EPA FOR ADVANCED BUTCHER ST0077

### BECOME AN ADVANCED BUTCHER ABOUT THE APPRENTICESHIP



An Advanced Butcher will often take responsibility for a shop or function in a meat business and will possess dexterous knife skills allied with all round knowledge of the craft/processing environment.

Butchers progressing to advanced roles in manufacturing companies can diversify into production management including roles with responsibility for people and/or functions within the business. Equally, butchers advancing their careers in retail environments will be excellent communicators and possess a technical knowledge of meat products that are often supplemented with more generic skills in merchandising, sales, quality and people supervision.

**IfATE advised length:**  
18 months

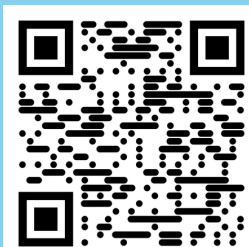
**FUNDING RATE:**  
£12,000 maximum

**AGE REQUIREMENT:**  
18 years minimum

**Before the EPA, the apprentice will need to obtain the following:**

- Level 2 in English and Maths
- Level 3 Award in Health and Safety in the Food Supply Chain Business
- Level 3 Award in Food Safety Supervision
- Level 3 Award in HACCP for Food Manufacturing

**FIND AN APPRENTICESHIP**



# FDQ support materials:

- Level 3 Advanced Butcher Guide to EPA
- Level 3 EPA for Advanced Butcher Sample Knowledge Test
- Fees Policy

**The EPA day will consist of the following, with dates arranged and confirmed in advance with one of our EPA Managers.**

Assessment Method	Time Allowed	Content	Grading
Knowledge Test	90 Minutes	30 Multiple Choice Questions (MCQs) and 5 Short Answer Questions (SAQs).	Fail/Pass/ Distinction
Workplace observation with Questions	2 Hours	Apprentice will be observed in the workplace demonstrating a range of competencies appropriate to the workplace setting.	Fail/Pass/ Distinction
Interview	40 Minutes	The professional dialogue and interview is a structured discussion using a standardised set of competency based questions.	Fail/Pass/ Distinction

## Further Study

An apprentice could take further studies in the following:

- FDQ Level 3 Food Industry Technologist EPA
- FDQ Level 3 Diploma in Food Technology and Management
- FDQ Level 4 Diploma for Proficiency in Meat Inspection

Overall grading is  
Fail, Pass, or  
Distinction





## LEVEL 2 EPA FOR BAKER ST0191 (AP05)



## BECOME A BAKER ABOUT THE APPRENTICESHIP



Apprentice bakers may work in a craft, plant or retail bakery. The purpose of the occupation is to produce or bake-off food safe bakery products and package and label them to specification. Depending on the type of bakery, bakers may produce one product or a range of bakery products.

A craft baker works in a production unit producing hand crafted bakery products. They supply their own retail outlets or sell direct to third party wholesale customers. A plant baker produces bakery products using large scale production methods, to supply food and retail outlets. They work in a large-scale production facility, with a high level of automation in a continuous process. A retail baker is involved in both production and shop floor activities. They produce, bake off and display products for direct sale to customers.

**Before the EPA, the apprentice will need to obtain the following:**

- Level 1 in English and Maths
- Portfolio of evidence

**IfATE advised length:**

18 months

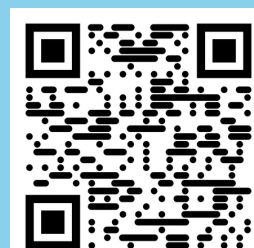
**FUNDING RATE:**

£9,000 maximum

**AGE REQUIREMENT:**

16 years minimum

**FIND AN  
APPRENTICESHIP**





## FDQ support materials:

- Level 2 Baker Guide to EPA
- Level 2 EPA for Baker Sample EPA Knowledge Test
- Fees Policy

**The EPA day will consist of the following, with dates arranged and confirmed in advance with one of our EPA Managers.**

Assessment Method	Time Allowed	Content	Grading
Knowledge Test	60 Minutes	40 Multiple Choice Questions.	Fail/Pass
Observation with questions	4.5 - 5 Hours	The apprentice will undergo various practical tasks within bakery environment.	Fail/Pass/Merit/ Distinction
Interview underpinned by portfolio	45 Minutes	An Observation with 8 questions (OQ) assessing core and pathway-specific skills within the workplace setting.	Fail/Pass

### Further Study

An apprentice could take further studies in the following:

- FDQ Level 3 Food Industry Technologist EPA
- FDQ Level 3 Lead Baker EPA
- FDQ Level 3 Diploma in Professional Bakery
- FDQ Level 3 Advanced Certificate in Professional Cake Decoration

Overall grading is  
Fail, Pass, Merit,  
or Distinction





## LEVEL 3 EPA FOR LEAD BAKER ST1349



### BECOME A LEAD BAKER ABOUT THE APPRENTICESHIP



In their daily work, a lead baker apprentice interacts with their bakery team including senior managers and internal auditors. They would report to a section/department head, production manager, bakery manager or even an external proprietor depending on scale. In NPD the Lead Baker would be responsible to the department manager. External contacts may include suppliers, auditors and customers.

A lead baker apprentice will be responsible for ensuring products are food and hygiene safe and of the required quality and ensure compliance in all areas of health and safety, food safety and business rules. They will gain the knowledge, skills and behaviours associated with team leadership and work to deadlines and financial targets. Their expertise would see them contribute to NPD, line and process improvements and team development.

**Before the EPA, the apprentice will need to obtain the following:**

- Level 2 in English and Maths
- Portfolio of Evidence

**IfATE advised length:**

24 months

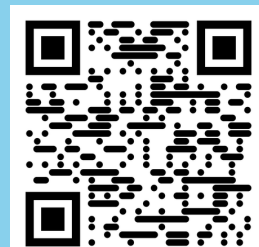
**FUNDING RATE:**

£9000

**AGE REQUIREMENT:**

16 years minimum

**FIND AN  
APPRENTICESHIP**



# FDQ support materials:

- Level 3 Lead Baker Guide to EPA
- Level 3 EPA for Lead Baker Sample EPA Knowledge Test
- Fees Policy

**The EPA day will consist of the following, with dates arranged and confirmed in advance with one of our EPA Managers.**

Assessment Method	Time Allowed	Content	Grading
Knowledge Test	60 Minutes	30 Multiple Choice Questions.	Fail/Pass
Observation with questions	4.5 - 5 Hours	The apprentice will undergo various practical tasks within bakery environment.	Fail/Pass/Distinction
Interview underpinned by portfolio	90 minutes	An Observation with 8 questions (OQ) assessing core and pathway-specific skills within the workplace setting.	Fail/Pass/Distinction

## Further Study

An apprentice could take further studies in the following:

- FDQ Level 3 Food Industry Technologist EPA
- FDQ Level 3 Advanced Certificate in Professional Cake Decoration
- FDQ Level 4 Certificate for Proficiency in Food Manufacturing Excellence

Overall grading is Fail, Pass, Merit, or Distinction





## LEVEL 2 EPA FOR FISHMONGER ST0194



# BECOME A FISHMONGER OPERATIVE ABOUT THE APPRENTICESHIP



Fishmonger apprentices are responsible for preparing and selling fish, and shellfish products, to members of the public. They will learn first class customer service and selling skills, and gain a deep understanding of the fish and shellfish industry, species identification, preparation methods, and detailed product knowledge.

Fishmongers are the face of the seafood industry, interacting with consumers, answering any questions they have, and helping them to make educated decisions on which fish they purchase.

Fishmonger apprentices will learn about a range of fish and shellfish, and the various techniques needed to process and/or produce their products. In addition, they will be learn to cut, prepare, package and present fish and shellfish products to the highest of standards.

**Before the EPA, the apprentice will need to obtain the following:**

- Level 1 in English and Maths

**IfATE advised length:**

24 months

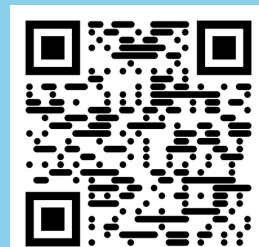
**FUNDING RATE:**

£12,000 maximum

**AGE REQUIREMENT:**

16 years minimum

**FIND AN APPRENTICESHIP**





# FDQ support materials:

- Level 2 Fishmonger Guide to EPA
- Level 2 EPA for Fishmonger Sample Knowledge Test
- Fees Policy

**The EPA day will consist of the following, with dates arranged and confirmed in advance with one of our EPA Managers.**

Assessment Method	Time Allowed	Content	Grading
Knowledge Test	90 Minutes	50 Multiple Choice Questions and 10 Extended Answer Questions	Fail/Pass/Merit/Distinction
Practical Observation	6.5-8 Hours	Complete processing tasks: removal of fish scales, gutting, filleting, boning, pocketing, canoeing, skinning, dressing, shucking and portioning	Fail/Pass/Merit/Distinction
Professional Dialogue and Interview	40-45 Minutes	A structured one-to-one discussion between the apprentice and an independent examiner	Fail/Pass/Merit/Distinction

## Further Study

An apprentice could take further studies in the following:

- FDQ Level 3 Food Industry Technologist EPA
- FDQ Level 3 Diploma in Food Technology and Management

Overall grading is Fail, Pass, Merit, or Distinction





## LEVEL 2 EPA FOR FOOD AND DRINK PROCESS OPERATOR ST0199 (AP03)



# BECOME A FOOD AND DRINK PROCESS OPERATOR ABOUT THE APPRENTICESHIP



Process operator apprentices typically work on production lines within food and drink manufacturing businesses. They will complete food and drink processing procedures to contribute to the manufacture of safe and compliant food products.

They support technical operators to complete start up, set up, line changeovers, and shut down of food and drink production lines and machinery monitoring product quality and throughput against key performance indicators.

With a team focus, they prepare for the on-coming shift and provide handovers. Contributing to continuous improvement, stock control and audits is also part of the role.

### **IfATE advised length:**

12 months

### **FUNDING RATE:**

£5,000 maximum

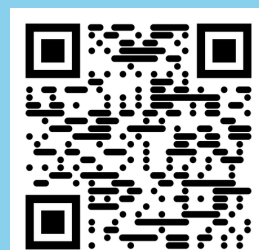
### **AGE REQUIREMENT:**

16 years minimum

**Before the EPA, the apprentice will need to obtain the following:**

- Level 1 in English and Maths
- Portfolio of evidence

**FIND AN APPRENTICESHIP**



# FDQ support materials:

- Level 2 Food and Drink Process Operator Guide to EPA
- Level 2 EPA for Food and Drink Process Operator Sample Knowledge Test
- Fees Policy

**The EPA day will consist of the following, with dates arranged and confirmed in advance with one of our EPA Managers.**

Assessment Method	Time Allowed	Content	Grading
Knowledge Test	60 Minutes	40 Multiple Choice Questions (MCQs).	Fail/Pass/Distinction
Observation with Questions	2 Hours	Each apprentice will be observed by the independent examiner undertaking a variable range of process tasks from the stated competencies.	Fail/Pass/Distinction
Interview underpinned by portfolio of evidence	45 Minutes	The professional dialogue and interview is a structured discussion between the apprentice and the independent examiner.	Fail/Pass

## Further Study

An apprentice could take further studies in the following:

- FDQ Level 3 Food & Drink Technical Operator EPA
- FDQ Level 3 Food Industry Technologist EPA
- FDQ Level 3 Diploma in Food Technology and Management

Overall grading is Fail, Pass, Merit, or Distinction





## LEVEL 3 EPA FOR FOOD AND DRINK TECHNICAL OPERATOR ST0196



# BECOME A FOOD AND DRINK TECHNICAL OPERATOR ABOUT THE APPRENTICESHIP



Food and Drink Technical Operator apprentices support the manufacture of quality food and drink products. They conduct start-up, close-down, changeover, and handovers in the manufacturing process, often using highly automated equipment and technology.

They keep the manufacturing process running through operating machinery, front-line fault diagnosis and resolution, asset care, and performing basic maintenance. In their daily work, they interact with process operatives, other technical operators and site teams. This may include engineering, maintenance, quality, research and development, and packaging teams. They also interact with auditors, regulators and customers undertaking site visits, typically report to an operational manager and are expected to work with minimal supervision.

**Before the EPA, the apprentice will need to obtain the following:**

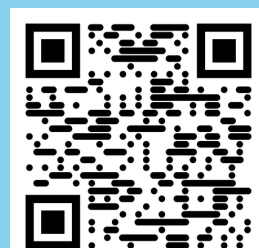
- Level 2 in English and Maths
- Portfolio of Evidence

**IfATE advised length:**  
30 months

**FUNDING RATE:**  
£16,000 maximum

**AGE REQUIREMENT:**  
16 years minimum

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## FDQ support materials:

- Level 3 Food and Drink Technical Operator Guide to EPA
- Level 3 EPA for Food and Drink Technical Operator Sample Knowledge Test
- Fees Policy

**The EPA day will consist of the following, with dates arranged and confirmed in advance with one of our EPA Managers.**

Assessment Method	Time Allowed	Content	Grading
Knowledge Test	60 Minutes	40 Multiple Choice Questions and 5 Short Answer Questions.	Fail/Pass
Workplace observation with Questions	4 Hours	Apprentice will be observed in the workplace and assessed.	Fail/Pass/ Distinction
Interview	30 - 45 Minutes	A formal presentation and structured discussion focusing on Continuous Improvements in the workplace. Apprentices can draw from examples during the on-site learning.	Fail/Pass/ Distinction

### Further Study

An apprentice could take further studies in the following:

- FDQ Level 3 Food Industry Technologist EPA
- FDQ Level 3 Food and Drink Maintenance Engineer EPA
- Level 4 Process Leader
- Level 6 Manufacturing Manager (Integrated Degree)

Overall grading is Fail, Pass, Merit, or Distinction





## LEVEL 3 EPA FOR FOOD AND DRINK MAINTENANCE ENGINEER ST0195 (AP04)



## BECOME AN ENGINEER ABOUT THE APPRENTICESHIP



Food and Drink Maintenance Engineer apprentices maintain food and drink machinery and equipment to optimise production levels. They conduct planned and predictive maintenance to prevent issues occurring and also reactive maintenance for example, to respond to breakdowns.

They lead or support food and drink operational teams with machinery change overs and set ups.

Contributing to the installation and decommissioning of food and drink equipment and machinery is also part of the role. Working with other teams, they contribute to technical performance reviews and continuous improvement activities. They may also need to contribute to food and drink audits.

**IfATE advised length:**  
42 months

**FUNDING RATE:**  
£27,000 maximum

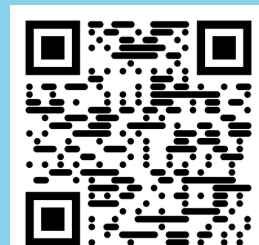
**AGE REQUIREMENT:**  
16 years minimum

**Please note that no new starters will begin the AP04 Standard. Only apprentices who are already enrolled on the AP04 standard will be eligible to complete.**

**Before the EPA, the apprentice will need to obtain the following:**

- Level 2 in English and Maths
- Level 3 Diploma in Food and Drink Engineering Maintenance

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## FDQ support materials:

- Level 3 Food and Drink Maintenance Engineer Guide to EPA
- Level 3 EPA for Food and Drink Maintenance Engineer Sample Knowledge Test
- Fees Policy

**The EPA day will consist of the following, with dates arranged and confirmed in advance with one of our EPA Managers.**

Assessment Method	Time Allowed	Content	Grading
Knowledge Test	90 Minutes	The knowledge test consists of 30 Multiple Choice Questions (MCQ's) and five short answer questions.	Fail/Pass/Merit/ Distinction
Workplace observation with Questions	Minimum of 3 observations; 12 week period	The apprentice will demonstrate their practical knowledge, skills, and behaviours through completion of a project and a series of observations.	Fail/Pass/Merit/ Distinction
Project Presentation and Professional Dialogue with Interview	45 Minutes - 1 Hour	The professional dialogue and interview is a structured discussion between the apprentice and an independent examiner who will ask a series of work based questions.	Fail/Pass/Merit/ Distinction

### Further Study

An apprentice could take further studies in the following:

- Level 5 Food and Drink Engineer
- Level 6 Food and Drink Advanced Engineer (Integrated Degree)

Overall grading is  
Fail, Pass, Merit,  
or Distinction





## LEVEL 3 EPA FOR FOOD AND DRINK MAINTENANCE ENGINEER ST0195 (AP05)



## BECOME AN ENGINEER ABOUT THE APPRENTICESHIP



Food and Drink Maintenance Engineer apprentices maintain food and drink machinery and equipment to optimise production levels. They conduct planned and predictive maintenance to prevent issues occurring and also reactive maintenance for example, to respond to breakdowns.

They lead or support food and drink operational teams with machinery change overs and set ups.

Contributing to the installation and decommissioning of food and drink equipment and machinery is also part of the role. Working with other teams, they contribute to technical performance reviews and continuous improvement activities. They may need to contribute to food and drink audits.

**IfATE advised length:**  
42 months

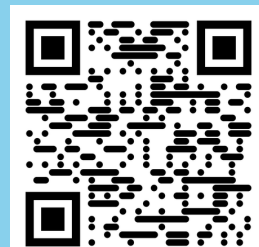
**FUNDING RATE:**  
£26,000 maximum

**AGE REQUIREMENT:**  
16 years minimum

**Before the EPA, the apprentice will need to obtain the following:**

- Level 2 in English and Maths
- Portfolio of Evidence
- Diploma in food and drink engineering maintenance

**FIND AN APPRENTICESHIP**





## FDQ support materials:

- Level 3 Food and Drink Maintenance Engineer Guide to EPA
- Level 3 EPA for Food and Drink Maintenance Engineer Sample Knowledge Test
- Fees Policy

**The EPA day will consist of the following, with dates arranged and confirmed in advance with one of our EPA Managers.**

Assessment Method	Time Allowed	Content	Grading
Knowledge Test	90 Minutes	The knowledge test consists of 40 Multiple Choice Questions (MCQ's)	Fail/Pass
Written Test	2 Hours	A written test is an assessment for asking questions in a controlled and invigilated environment. 15 long response written questions. Long response written questions need a written response of typically 1-2 paragraphs, around 100 words.	Fail/Pass
Observation with Questions	4 Hours	The apprentice will demonstrate their practical knowledge, skills, and behaviours through completion of a project and a series of observations.	Fail/Pass/Distinction
Professional Dialogue with Interview	90 Minutes	The professional dialogue and interview is a structured discussion between the apprentice and an independent examiner who will ask a series of work based questions.	Fail/Pass/Distinction

### Further Study

An apprentice could take further studies in the following:

- Level 5 Food and Drink Engineer
- Level 6 Food and Drink Advanced Engineer (Integrated Degree)



Overall grading is Fail, Pass, Merit, or Distinction



## LEVEL 3 EPA FOR FOOD INDUSTRY TECHNOLOGIST ST0198



# BECOME A FOOD INDUSTRY TECHNOLOGIST ABOUT THE APPRENTICESHIP



Food Industry Technologist apprentices may be employed in a large or small food manufacturer, or in a wider supply chain, such as producers or retailers. Food Industry Technologists may be employed within a food quality specialist or product development role.

Food Industry Technologists ensure the smooth transition of food and drink products from concept to consumption and are the guardians of food quality and safety and ensure that products are of the highest standard, meet legislation and are safe to eat and drink. Two pathways are available as below.

- A Food Quality Specialist monitors the quality of the food and drink product.
- A Food Development Specialist contributes to the development of new and existing food products.

**Before the EPA, the apprentice will need to obtain the following:**

- Level 2 in English and Maths
- Level 3 Diploma in Food Technology

**IfATE advised length:**

24 months

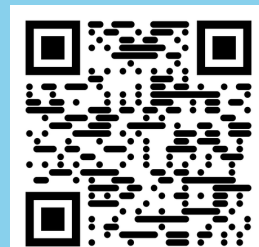
**FUNDING RATE:**

£18,000 maximum

**AGE REQUIREMENT:**

16 years minimum

**FIND AN  
APPRENTICESHIP**



## FDQ support materials:

- Level 3 Food Industry Technologist Guide to EPA
- Level 3 EPA for Food Industry Technologist Sample Knowledge Test
- Fees Policy

**The EPA day will consist of the following, with dates arranged and confirmed in advance with one of our EPA Managers.**

Assessment Method	Time Allowed	Content	Grading
Knowledge Test	90 Minutes	30 Multiple Choice Questions and 5 Short Answer Questions.	Fail/Pass/Merit/ Distinction
Workplace Project and Presentation	45 Minutes - 1 Hour	3,000 word project report and project presentation with question and answer session.	Fail/Pass/Merit/ Distinction
Professional Dialogue and Interview	45 Minutes - 1 Hour	A discussion and interview where six mandatory questions are asked by the independent examiner.	Fail/Pass/Merit/ Distinction

### Further Study

An apprentice could take further studies in the following:

- FDQ Level 5 Dairy Technologist EPA
- FDQ Level 4 Certificate for Proficiency in Food Manufacturing Excellence
- Level 4 Quality Practitioner
- Level 6 Food industry technical professional (integrated degree)

Overall grading is  
Fail, Pass, Merit,  
or Distinction





## LEVEL 3 EPA FOR DRINKS DISPENSE TECHNICIAN ST0752



# BECOME A DRINKS DISPENSE TECHNICIAN ABOUT THE APPRENTICESHIP



Drinks Dispense Technician apprentices have responsibility for the installation and maintenance of drinks dispense systems. The aim is to build, install, maintain and repair complex drinks dispensing equipment to ensure that their customer can, in turn, deliver drinks of the right specification and quality to their customers.

Some drinks dispense technicians will specialise in certain types of drinks and/or brands whilst others may work across a wide spectrum. The apprentice will learn skills including fault-finding, plumbing, electrical, refrigeration, gas pressure systems and pipework using problem solving, diagnostic skills and own initiative to address specification issues that may be encountered. It will often involve working in confined spaces, such as a cellar. Product sampling may be required.

**IfATE advised length:**

18 months

**FUNDING RATE:**

£8,000 maximum

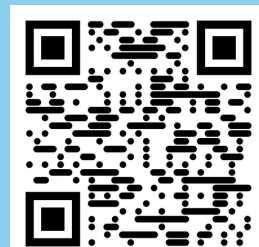
**AGE REQUIREMENT:**

18 years minimum

**Before the EPA, the apprentice will need to obtain the following:**

- Level 2 in English and Maths
- Portfolio of evidence

**FIND AN  
APPRENTICESHIP**





## FDQ support materials:

- Level 3 Drinks Dispense Technician Guide to EPA
- Level 3 EPA Drinks Dispense Technician Sample Knowledge Test
- Fees Policy

**The EPA day will consist of the following, with dates arranged and confirmed in advance with one of our EPA Managers.**

Assessment Method	Time Allowed	Content	Grading
Knowledge Test	90 minutes	The knowledge test must consist of 50 multiple-choice questions. Including 5 safety control questions	Fail/Pass/ Distinction
Workplace Observation and questioning	4 hours +/- 10%	Apprentices must be observed by an independent assessor on a one-to-one basis under normal working conditions. Where this is not feasible, alternative premises that must not disadvantage the apprentice can be used, for example an appropriate centre replicating a realistic work environment.	Fail/Pass/ Distinction
Interview	60 Minutes +/- 10%	The independent assessor must ask a minimum of 12 open questions; follow up questions are allowed to seek clarification. All questions must be asked in the total time allowed.	Fail/Pass/ Distinction

### Further Study

An apprentice could take further studies in the following:

- FDQ Level 3 Food and Drink Engineering Maintenance EPA
- FDQ Level 4 Brewer EPA

Overall grading is  
Fail, Pass or  
Distinction



# LEVEL 4 EPA FOR BREWER ST0580



## BECOME A BREWER ABOUT THE APPRENTICESHIP



Apprentice brewers may work for breweries with large-scale national or international production through to small micro-breweries.

All brewers are responsible for making beer either at specific stages of production (i.e. brewhouse, fermentation, cold room or packaging) or in its entirety from ingredients intake to final package.

As well as beer production, an apprentice brewer may be expected to understand and take responsibility for compliance with relevant regulatory requirements. They may also have a role in design and development of new brands and will need to react to information related to the quality and consistency of beer at various stages of production and once in final package. Apprentice brewers may also be required to take part in public facing activities such as product launches or beer tasting sessions.

**Before the EPA, the apprentice will need to obtain the following:**

- Completed Level 2 in English and Maths
- Completed Brewer log book

**If ATE advised length:**

18 months

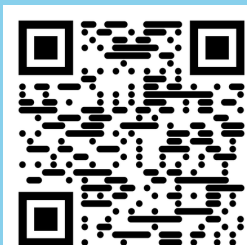
**FUNDING RATE:**

£9,000 maximum

**AGE REQUIREMENT:**

18 years minimum

**FIND AN  
APPRENTICESHIP**



# FDQ support materials:

- Level 4 Brewer Guide to EPA
- Level 4 EPA for Brewer Sample Knowledge Test
- Fees Policy

**The EPA day will consist of the following, with dates arranged and confirmed in advance with one of our EPA Managers.**

Assessment Method	Time Allowed	Content	Grading
Knowledge Test	1 Hour	The knowledge test consists of 30 Multiple Choice Questions.	Fail/Pass
Practical Brewing Assessment	5 Hours +/- 30 Minutes	Apprentices must complete a synoptic practical brewing assessment, in their workplace as part of their normal working hours during the EPA period. This includes a walk and talk exercise, direct observation and questioning, underpinned by the apprentice's brewer logbook.	Fail/Pass/Distinction
Professional Discussion	1 Hour +/- 5 Minutes	Apprentices will complete a professional discussion, where 10 questions will be asked (5 technically based and 5 competency based). The Brewer logbook can be used in this assessment.	Fail/Pass

## Further Study

An apprentice could take further studies in the following:

- FDQ Level 3 Drinks Dispense Technician EPA
- FDQ Level 3 Award in Health, Safety and Cellar Survey
- FDQ Level 3 Diploma in Drinks Dispense
- FDQ Level 4 Certificate for Proficiency in Food Manufacturing Excellence

Overall grading is  
Fail, Pass or  
Distinction





## LEVEL 5 DAIRY TECHNOLOGIST ST0393



# BECOME A DAIRY TECHNOLOGIST

## ABOUT THE APPRENTICESHIP



Dairy technologist apprentices will learn to provide expert technical advice and support on a variety of aspects of dairy production helping to drive a quality culture. They will be able to provide dairy technical specialist knowledge in audits and help investigate operational issues that come up with innovative solutions.

Dairy technologist apprentices will be responsible for ensuring dairy products are food safe and meet quality requirements along with customer expectations. Health and safety, environment and sustainability, financial considerations, and ethical working practices must also be met. They are expected to keep up to date with regulations and dairy product developments. Developing technical dairy knowledge within the team is also part of the role

**IfATE advised length:**  
36 months

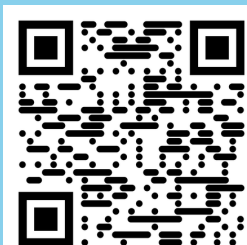
**FUNDING RATE:**  
£26,000 maximum

**AGE REQUIREMENT:**  
18 years minimum

**Before the EPA, the apprentice will need to obtain the following:**

- Completed Level 2 in English and Maths
- Portfolio of evidence containing 10 discrete pieces of evidence.

**FIND AN APPRENTICESHIP**





# FDQ support materials:

- Level 5 Dairy Technologist Guide to EPA
- Level 5 EPA for Dairy Technologist Sample Knowledge Test

**The EPA day will consist of the following, with dates arranged and confirmed in advance with one of our EPA Managers.**

Assessment Method	Time Allowed	Content	Grading
Presentation with Questioning	The presentation and questioning must last 50 minutes This will typically include a presentation of 20 minutes and questioning lasting 30 minutes. +/- 10%	<ul style="list-style-type: none"> <li>• An overview of the project</li> <li>• The project scope (including key performance indicators)</li> <li>• summary of actions undertaken by the apprentice</li> <li>• project outcomes and how these were achieved</li> </ul>	Fail/Pass/ Distinction
Written Test	2 Hours	The written test must consist of 15 long response written questions. Long response written questions need a written response of typically 1-2 paragraphs, around 100 words.	Fail/Pass/ Distinction
Professional Discussion	90 Minutes +/- 10%	For the professional discussion, the independent assessor must ask at least 10 questions. Follow-up questions are allowed.	Fail/Pass

## Further Study

An apprentice could take further studies in the following:

- Level 6 Food industry technical professional (integrated degree)

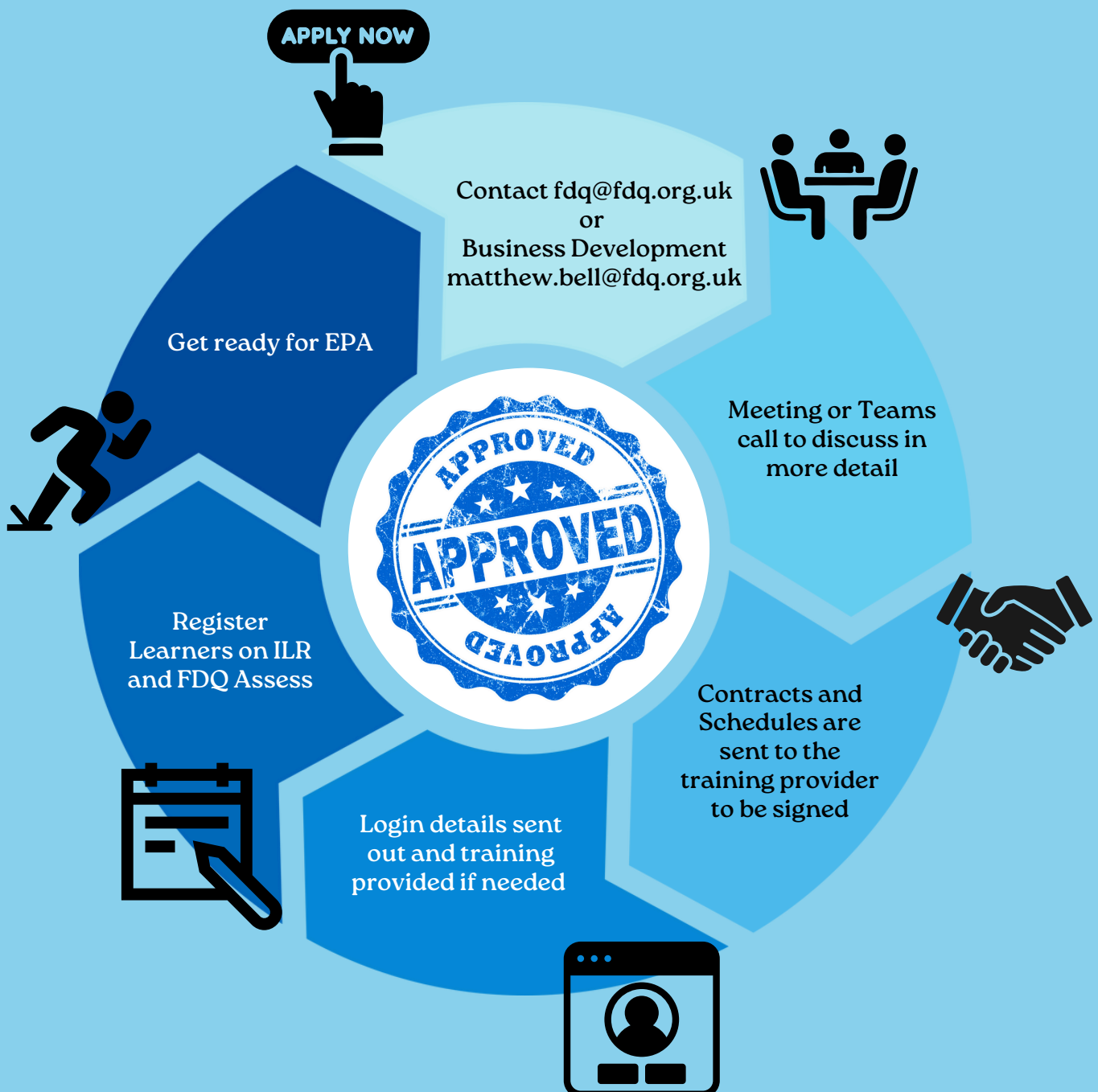
Overall grading is  
Fail, Pass, Merit  
or Distinction



# Become an FDQ approved centre

Recognised by the Federation of Awarding Bodies as the very best awarding and assessment practice.

Join FDQ to gain access to our bespoke system and all support materials, receive a personalised one to one service, and join the industries best EPA Managers and Examiners as part of the FDQ team.



# A message from the CEO



FDQ are the only Awarding Organisation and End-point Assessment Organisation who specialise in food and drink supply chain qualifications and End-point Assessment Services. FDQ was established in 2001 as a non-for-profit organisation to serve the food and drink industry and support learners, employers and training providers with accredited qualifications that are specifically designed for the sector. In 2016 FDQ became one of the first End-point Assessment Organisations to be approved to provide independent examinations to apprentices completing their programmes.

FDQ is a regulated body and we also work closely with a range of professional, trade and membership bodies across the food and drink industry.

As the only specialist food and drink Awarding Organisation (AO) and End-point Assessment Organisation (EPAO) in the UK, our team of qualification and industry experts develop, quality assure and award qualifications to meet the skills needs of the food and drink industry. FDQ is committed to working in partnership with both food businesses and training providers, to drive up skill levels of those working in the industry, as well as those intending to enter the industry.

I sincerely hope you find FDQ's prospectus of EPA services useful, we are always happy to hear from food and drink sector and education and training businesses interested in working with us; either to explain how our programmes can help you to develop your learners, staff and business or discuss your ideas for developing learning programmes. We offer a range of accreditation; technical and End-point Assessment services so please do not hesitate to contact our friendly team.

*Terry Fennell*

"The food industry specialists,  
trusted to deliver by businesses  
large and small."

CUSTOMER-FOCUSED  
CARING LOYAL ETHICAL  
TEAM TRUST APPROACHABLE  
POLITE CONFIDENT  
ACCESSIBLE SUCCESS  
COMPASSIONATE  
INSPIRATIONAL  
KIND  
FDOQ  
ADAPTABLE LISTENS  
EMPATHY  
RELIABLE  
APPRENTICE FIRST  
TRANSPARENT OPEN FRIENDLY RESOLVE SUPPORTIVE RESPONSIVE PROFESSIONAL EXPERTS