



### **WHO IS IT FOR?**

This qualification is designed to develop the skills and knowledge of workers in the food sector.

### **WHAT DOES THE QUALIFICATION COVER?**

The qualification includes a wide range of units providing learners with the opportunity to demonstrate occupational competence in a variety of sector job roles including:

- Food processing operative
- Food packaging and distribution operative
- Food service/sales operative
- Food quality assurance operative

The qualification includes mandatory skills and knowledge associated with safe operating practices, the maintenance of food safety and the principles of HACCP based food safety systems. Learners will choose optional units to match their job roles and learning and development needs. These include areas such as safely operating large scale food processing plant, heat treatment, slicing and bagging, wrapping and packaging, retail operations and maintaining quality.

### **WHAT ARE THE BENEFITS OF THIS QUALIFICATION TO THE LEARNER OR EMPLOYER?**

This is a work-based qualification which will enable learners to develop knowledge, understanding and skills essential for working in the food manufacturing sector such as quality compliance, food safety, food preparation and processing, food science and technology.

**CONTACT OUR BUSINESS DEVELOPMENT TEAM ON**

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### **WHAT PROGRESSION OPPORTUNITIES ARE AVAILABLE TO LEARNERS WHO ACHIEVE THIS QUALIFICATION?**

This qualification may support employment into food preparation technician, QA technician or team leader/supervisor level roles. Learners could progress onto the level 3 Food Industry Technical Management apprenticeship.

### **COMPLETION OF THIS QUALIFICATION YOU WILL ACHIEVE THE FOLLOWING QUALIFICATIONS**

Level 2 Diploma for Proficiency in Food and Drink Operations

Essential Skills Wales Communication level 1 \*

Essential Skills Wales Application of Number Level 1 \*

\*If an apprentice has not already achieved GCSE A\*-G in English or Maths they will be expected to work towards our Essential Skills programme which will develop and demonstrate the learner's ability to use English and Maths in work situations.

### **COURSE DELIVERY**

Assessment will take place in the workplace and you will be supported by your Training Officer who has industry experience. Your TO will visit you once per month and you will be given work to complete following each visit. You will have an online e-portfolio which you will use to gather evidence. Work based assessments and observations will be carried out and you will be expected to produce product evidence to demonstrate your competence.

### **RECOMMENDED TIME ON PROGRAMME**

The duration of this apprenticeship is 18 months

### **WHICH UNITS WILL I NEED TO SELECT?**

To achieve the FDQ Level 2 Diploma for Proficiency in Food and Drink Operations (Wales) learners must achieve 10 units and 37 credits and meet the rules of combination for one of the pathways below. This is the minimum requirement for the qualification, additional units may be taken if applicable.

#### **Production and Processing Pathway**

Group A Mandatory	All 3 mandatory units
Group B Underpinning Knowledge	3 units
Group C1 Production and Processing	4 units
Total number of units required	10 units
Minimum credits required	37 credits

#### **Sales and Service Pathway**

Group A Mandatory	All 3 mandatory units
Group B Underpinning Knowledge	3 units
Group C2 Sales and Service	4 units
Total number of units required	10 units
Minimum credits required	37 credits



<b>GROUP A: MANDATORY UNITS</b>		
A/101/0001	Maintain workplace food safety standards in food and drink operations	4
A/101/0002	Work safely in food manufacture	4
Y/650/2607	Principles of HACCP based food safety systems	1

<b>GROUP B: MANDATORY UNITS MINIMUM 3 UNITS</b>		
L/502/7432	Principles of product quality and improvements in food operations	2
K/502/0181	Principles of food safety for manufacturing	1
R/502/7433	Principles of using and storing materials in food operations	1
Y/502/7434	Principles of packing and labelling food products in food operations	2
D/502/7435	Principles of clean in place (CIP) in food operations	1
H/502/7436	Principles of food processing operations	1
K/502/7437	Principles of sharpening, maintaining and selecting cutting tools and equipment in food operations	2
K/602/0630	Principles of cans and closing cans in food manufacture	2
M/502/7438	Principles of glass bottles and related closures in food manufacture	3
K/502/7499	Principles of plastic bottles and related closures in food manufacture	3
F/601/2954	Principles of continuous improvement techniques (Kaizen) in food operations	3
L/601/2701	Principles of sustainability in food operations	4
K/502/7356	Principles of evaporation in food operations	1
H/601/5216	Principles of valves and pumps in food manufacture	2
K/601/5217	Principles of plate heat exchangers in food manufacture	2
D/502/7354	Principles of working in explosion risk areas in food operations	1
M/502/7357	Principles of instrumentation and control systems in food operations	3
M/602/4498	Principles of using ICT and MIS in food technology	3
Y/502/7496	Principles of sensory assessment in food technology	3
A/602/4505	Principles of weights and measures in food technology	4



T/602/4552	Principles of cleaning raw food materials	3
A/602/4553	Principles of sorting and grading produce and food material	3
F/602/4554	Principles of bulk size reduction of produce and food materials	4
F/602/4506	Principles of freezing methods in food technology	4
J/602/4555	Principles of homogenisation in food technology	4
H/502/7498	Principles of filtration in food technology	4
J/502/7493	Principles of centrifugation in food technology	3
L/502/7494	Principles of blanching in food technology	3
R/502/7495	Principles of irradiation in food technology	4
L/602/4556	Principles of aseptic packaging food technology	3
D/602/4562	Principles of bar coding in food technology	3
K/602/4564	Principles of paper and board packaging in food operations	4
M/602/4565	Principles of plastic and cellulose films in food and drink	4

**GROUP C1: PRODUCTION AND PROCESSING**  
**MINIMUM 4 UNITS**

B/101/0001	Contribute to developing production specifications in a food and drink environment	5
B/101/0002	Start-up plant and equipment in food and drink operations	4
B/101/0003	Shut down plant and equipment in food and drink operations	4
B/101/0004	Start-up multi-stage operations in food and drink operations	4
B/101/0005	Shut down multi-stage operations in food and drink operations	4
B/101/0006	Carry out product changeovers in food and drink operations	4
B/101/0007	Contribute to problem diagnosis in food and drink operations	4
B/101/0008	Contribute to problem resolution in food and drink operations	5
B/101/0009	Report and record production information in food and drink operations	4
B/101/0010	Operate central control systems in food and drink operations	4
B/101/0011	Control manual size reduction in food and drink operations	5
B/101/0012	Control size reduction in food and drink operations	7



B/101/0013	Control weighing in food and drink operations	6
B/101/0014	Control mixing in food and drink operations	7
B/101/0015	Control heat treatment in food and drink operations	7
B/101/0016	Control segregation and integrity in food and drink operations	7
B/101/0017	Control temperature reduction in food and drink operations	7
B/101/0018	Control batching in food and drink operations	7
B/101/0019	Control conversion in food and drink operations	7
B/101/0020	Control conditioning in food and drink operations	7
B/101/0021	Control forming in food and drink operations	7
B/101/0022	Control depositing in food and drink operations	7
B/101/0023	Control enrobing in food and drink operations	7
B/101/0024	Control wrapping and labelling in food and drink operations	6
B/101/0025	Control bottling and packing in food and drink operations	9
B/101/0026	Control pelletising in food and drink operations	7
B/101/0027	Control milling in food and drink operations	7
B/101/0028	Control slicing and bagging in food and drink operations	7
B/101/0029	Slice and bag individual products in food operations	4
B/101/0030	Bake off products for sale in food operations	4
B/101/0031	Control product defrosting in food operations	5
B/101/0032	Prepare sauces/marinades by hand in food operations	5
B/101/0033	Control membrane processing in food operations	6
B/101/0034	Control bottle washing in food and drink operations	7
B/101/0035	Control canning in food and drink operations	6
B/101/0036	Select and prepare raw materials in food and drink operations	5
A/101/0003	Maintain product quality in food and drink operations	4
A/101/0004	Contribute to continuous improvement in food operations	5
B/101/0037	Plan and organise your own work activities in a food business	2
D/101/0001	Communicate in a business environment	3
B/101/0038	Contribute to environmental safety in food manufacture	4



B/101/0039	Contribute to optimising work areas in food and drink operations	6
D/101/0002	Contribute to the maintenance of plant and equipment in food and drink operations	6
B/101/0040	Contribute to the effectiveness of food and drink retail operations	4
D/101/0003	Lift and handle materials in food manufacture	4
A/101/0005	Carry out task handover procedures in food and drink operations	3
A/101/0006	Clean in place (CIP) plant and equipment in food and drink operations	7
D/101/0004	Carry out hygiene cleaning in food and drink operations	6
D/101/0005	Control washing and drying machinery in food and drink operations	5
D/101/0006	Supply materials for production in food and drink operations	6
D/101/0007	Carry out bulk filling in food and drink operations	4
D/101/0008	Move materials using mechanical transfer systems in food and drink operations	2
D/101/0009	Palletise and wrap products in food and drink operations	5
D/101/0010	Load consignments for despatch in food and drink operations	5
D/101/0011	Contribute to keeping the workplace secure	3
D/101/0012	Contribute to maintaining stock security and minimising losses in food and drink operations	4
D/101/0013	Control effluent treatment operations in food and drink operations	7

**GROUP C2: SALES AND SERVICE**  
**MINIMUM 4 UNITS**

B/101/0040	Contribute to the effectiveness of food and drink retail operations	4
B/101/0024	Control wrapping and labelling in food and drink operations	6
C/101/0001	Prepare ingredients and store fillings and toppings in food operations	5
B/101/0029	Slice and bag individual products in food operations	4
B/101/0030	Bake off products for sale in food operations	4
C/101/0002	Finish bake-off products	5
B/101/0032	Prepare sauces/marinades by hand in food operations	5
D/101/0014	Receive goods and materials in food and drink operations	9





D/101/0015	Store and organise goods and materials in food and drink operations	7
D/101/0016	Control stock levels in food and drink operations	4
D/101/0017	Process orders for goods in food and drink operations	4
D/101/0018	Pick orders and store in food and drink operations	4
D/101/0019	Produce product packs in food and drink operations	6
D/101/0020	Produce individual packs by hand in food and drink operations	6
D/101/0021	Pack orders for despatch in food and drink operations	2
C/101/0003	Assemble different products to a pre-determined pattern in food and drink operations	7
D/101/0022	Prepare goods and materials for despatch	6
C/101/0004	Sell food and drink products in a retail environment	5
C/101/0005	Display food and drink products in a food retail environment	5
C/101/0006	Prepare and clear areas for counter/take-away service	4
C/101/0007	Provide a counter/take-away service	4
C/101/0008	Prepare and clear areas for table/tray service	4
C/101/0009	Provide a table/tray service	4
C/101/0010	Assemble and process products for food service	4
D/101/0001	Communicate in a business environment	3
D/101/0003	Lift and handle materials in food manufacture	4
D/101/0002	Contribute to the maintenance of plant and equipment in food and drink operations	6
D/101/0011	Contribute to keeping the workplace secure	3
D/101/0012	Contribute to maintaining stock security and minimising losses in food and drink operations	4
A/101/0005	Carry out task handover procedures in food and drink operations	3
A/101/0003	Maintain product quality in food and drink operations	4
A/101/0004	Contribute to continuous improvement in food operations	5