

FDQ - Qualification Purpose and Structure

FDQ number	Qualification title	Qualification approval number (QN)	EQF Level	Review date
232-174	FDQ Level 2 Award In Knife Skills for Food Processing	601/0389/9	3	30-June-2023

Purpose overview

This qualification is designed for learners who are either working in or preparing to work in food manufacturing or processing roles. It has been designed to develop skills and recognise achievement in the safe and effective use, knowledge and understanding of professional knife skills in food operations. The qualification does not confirm or infer learner competence to apply skills, knowledge and understanding in the workplace. The qualification comprises a mandatory unit in the understanding of the safe use of food knives, and optional units where learners can qualify in relevant knife skills in: meat and poultry, bakery, fish and shellfish, vegetable or salad processing. This qualification is a nationally regulated qualification.

Ofqual purpose E. Updating and continuing professional development.

Sub Purpose – E.3 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.

See below for: (i) a complete list of units that make up the qualification and their value within the qualification and (ii) the minimum and maximum Credits, Total Qualification Time and Guided Learning Hours.

Rules of Combination (RoC)

	Award
Total credits required for qualification	6
Mandatory unit (Group A)	Mandatory 2
Mandatory units – Food Knife Skills (Group B)	Mandatory 4

Guided Learning Hours Range (min-max)	29-35 hours
Total Qualification Time	60 hours

Assessment Method

This qualification is an Award requiring achievement of 6 credits, graded at pass/fail. Assessment of this qualification is by learner portfolio of achievement. Evidence of performance can be supplemented by other assessment evidence e.g. witness testimony, work-related questioning, workplace documentation, photographic evidence and professional discussion.

Other assessment methods may be used to assess occupational knowledge (OK) and underpinning knowledge (UK) requirements including e-assessment, multiple-choice examination and assignment. Assessment requirements are set out in individual units of assessment. Reasonable adjustments apply that allow learner support for oral or other assessment adjustment arrangements to meet learner needs. All assessment activity is subject to internal quality assurance.

FDQ externally quality assures all centre assessment and internal quality assurance quality and arrangements.

List of units

Unit ref	Unit type	Unit title	Level	Credit	GLH
Group A Mandatory unit					
K/505/2659	UK	Principles of knife usage and safety in food processing	2	2	9
Group B Mandatory units – Food Knife Skills					
Y/505/2642	VS	Demonstrate knife sharpening and maintenance skills in food processing operations	2	2	10
M/505/2646	VS	Demonstrate knife skills in butchery operations	2	2	13
L/505/2654	VS	Demonstrate knife skills in slaughter operations for red meat species	2	2	13
A/505/2651	VS	Demonstrate knife skills in poultry slaughter operations	2	2	13

A/505/2648	VS	Demonstrate knife skills in dough processing operations	2	2	12
T/505/2650	VS	Demonstrate knife skills in pastry processing operations	2	2	12
K/505/2645	VS	Demonstrate knife skills in bakery finishing operations	2	2	11
F/505/2649	VS	Demonstrate knife skills in fish processing operations	2	2	12
J/505/2653	VS	Demonstrate knife skills in shellfish processing operations	2	2	11
Y/505/2656	VS	Demonstrate knife skills in vegetable processing operations	2	2	10
F/505/2652	VS	Demonstrate knife skills in salad processing operations	2	2	10

Further Information

Further information can be obtained from our website at: <http://www.fdq.org.uk/our-qualifications/technical/knife-skills-for-food-processing/>

Or by contacting FDQ Tel: 0113 3970 395 Email: fdq@fdq.org.uk