

FDQ - Qualification Specification

FDQ number	Qualification title	Qualification number (QN)	EQF Level	Review date
231-168	FDQ Level 2 Award in Health and Safety in the Food Supply Chain Business	600/8897/7	3	31 st Dec 2026

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 food supply chain operative role. It has been designed to cover all aspects of the food supply chain industry.

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. Learners do not require any prior qualifications or experience to take this qualification. 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/into 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 or approved by FDQ. This qualification is an Award requiring achievement of 1 credit, graded at pass/fail.

Examinations are centre marked and internally quality assured.

Assessment requirements are set out in individual units of assessment, see exemplar *J/504/9252 Principles of health and safety in a food supply chain business*. Reasonable adjustments apply that allow learner support for oral or other assessment adjustment arrangements. FDQ externally quality assures all centre assessment and internal quality assurance quality and arrangements.

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 Range (min-max)	8 hours
Total Qualification Time	9 hours

Mandatory unit

Unit ref	Unit type	Unit title	Level	Credit	GLH
J/504/9252	UK	Principles of health and safety in a food supply chain business	2	1	8

Exemplar unit of assessment

Title	Principles of health and safety in a food supply chain business				
Ofqual Unit ref	J/504/9252				
Level	2	Credit value	1	GLH	8
Learning outcomes		Assessment criteria			
The learner will:		The learner can:			
1. Know the roles and responsibilities for health and safety in a food supply chain business		1.1 The employer's and employee's duties relating to health, 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. Know 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 can be used to reduce accidents and ill-health at work			

<p>3. Know how to control risks arising from hazards in a food supply chain business</p>	<p>3.1 Types of hazards that may be found in the workplace</p> <p>3.2 How hazards can cause harm to</p> <ul style="list-style-type: none"> • people • work processes • the workplace <p>3.3 The principle of the risk control hierarchy</p> <p>3.4 Examples of risk controls for types of hazards in the workplace</p>
<p>4. Know how to respond to health and safety incidents in a food supply chain business</p>	<p>4.1 Actions that need to be taken following an incident in the workplace</p> <p>4.2 Arrangements for responding to workplace emergencies and first aid</p> <p>4.3 The importance of recording health and safety incidents, accidents and ill-health</p>
<p>Additional information about the unit</p>	
<p>Unit purpose and aim(s)</p>	<p>This unit supports vocational development for those who need to understand the principles of health and safety in a food supply chain business. The unit is designed for use primarily by those working in or who plan to enter the food and drink supply chain industry. It is designed to assess knowledge demonstrated in a learning environment. It does not confirm competence in the workplace.</p> <p>The aim of the unit is to assess underpinning knowledge and understanding to recognised National Occupational Standards.</p>

<p>Assessment requirements or guidance specified by a sector or regulatory body</p>	<p>This unit is designed to assess the understanding of the principles of health and safety in a food supply chain business. It can be assessed off the job in a learning environment.</p> <p>The learner must demonstrate their knowledge and understanding, to meet all assessment criteria. Assessment methods appropriate to the needs of the learner must be used to generate satisfactory evidence of knowledge and understanding.</p>
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