

Qualification Structure

To achieve the full qualification, learners must achieve all units from Group A (three units) and one unit from Group B (total of four units). The credit value for the full qualification is 8 credits.

Group A (Mandatory Units) - All units must be achieved.

Unit No.	Unit Qualification Number	Unit Title	Unit Credit Value
001	M/502/3390	Principles of the food and drink manufacturing sector	3
002	T/502/3391	Principles of working safely in food manufacture	2
003*	A/502/3392	Principles of food safety for manufacturing	1

*Unit 003 can be achieved by the learner successfully completing the Level 2 Food Safety for Manufacturing, Level 2 Food Safety for Manufacturing (Meat & Poultry) or equivalent awards.

Group B (Optional Units) – One unit must be achieved.

Unit No.	Unit Qualification Number	Unit Title	Unit Credit Value
004	F/502/3393	Principles of working effectively in food manufacture	2
005	J/502/3394	Principles of product quality and improvements in food manufacture	2
006	L/502/3395	Principles of the use and storage of materials in food manufacture	2

Assessment Methodology

Each unit will be assessed using a 10 question multiple choice paper set for completion in a maximum time of 30 minutes, apart from unit 003 Principles of Food Safety for Manufacturing which will be a 30 question multiple choice paper set for completion in 45 minutes.

All test papers can be taken 'on-demand' and will be externally set and marked resulting in either a fail or a pass.