

FDQ Level 2 & 3 Diploma in Food Industry skills, Manufacturing, Team Leading & Management



Food Manufacturing ApprenticeshipsNI



FDQ Level 2 Diploma for Proficiency in Food Industry Skills

This qualification is designed for those who are working in a food manufacture or supply chain business. This qualification will support progression to further learning in subject areas including:

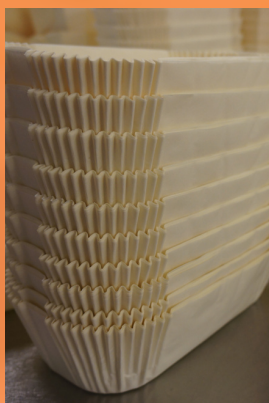
- Food Preparation and processing
- Food science and technology
- Food hygiene
- Safety and quality
- Food team leading/Management
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FDQ Level 2 Certificate for Proficiency in Food Team Leading

This qualification is designed for learners who are working in a food manufacture or supply chain environment. It offers learners the opportunity to develop skills and knowledge required in Team Management roles.

The qualification provides businesses with:

- A unique combination of team management competences designed to manage and improve team performance
- Quality assurance and deployment of business systems in food manufacture or supply chain environment



FDQ Level 2 Diploma for Proficiency in Food Manufacturing Excellence

This qualification is designed primarily for Learners who wish to develop intermediate occupational skills and knowledge in techniques and change processes that drive improvement and sustainability in food supply chain businesses.

The Qualification confirms occupational competence in specific job roles including:

- Food Processing Operative
- Food Packaging and Distribution Operative
- Food Service Sales Operative
- Food Quality Assurance Operatives

The course covers:

- Operating Safely
- Working with others
- Organising and improving work practices
- Applying improvement techniques
- Continuous improvement
- Contributing to the development of standard operating procedures
- Diagnosing and resolving problems

FDQ Level 3 Diploma for Proficiency in Food Manufacturing Excellence

This qualification is for Learners who wish to develop advanced occupational skills and knowledge in techniques and change processes that drive improvement and sustainability in food supply chain businesses.

The Qualification confirms occupational competence in specific job roles including:

- Food Processing Controller/Technician
- Food Packaging and Distribution Controller
- Food Service Sales Controller/Supervisor
- Food Quality Assurance Controller/Supervisor

The course covers:

- Developing relationships
- Planning and organising change
- Selecting and applying improvement techniques
- Monitoring improvement
- Providing excellence coaching and support
- Diagnosing and resolving problems

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City & Guilds

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