

# ICTQual AB



## Qualification Specification

### ICTQual AB Level 3 Certificate in Quality Control Food Industry



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# ICTQual AB’s

## Level 3 Certificate in Quality Control Food Industry

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## **Qualification Specification about**

# **ICTQual AB Level 3 Certificate in Quality Control Food Industry**

### **About ICTQual AB's**

ICTQual AB is a distinguished awarding body based in the United Kingdom, dedicated to fostering excellence in education, training, and skills development. Committed to global standards, ICTQual AB's provides internationally recognized qualifications that empower individuals and organizations to thrive in an increasingly competitive world. Their offerings span diverse industries, including technical fields, health and safety, management, and more, ensuring relevance and adaptability to modern workforce needs.

ICTQual AB's delivers high-quality educational solutions through a network of Approved Training Centres worldwide. Their robust standards and innovative teaching methodologies equip learners with practical knowledge and skills for personal and professional growth. With a mission to inspire lifelong learning and drive positive change, ICTQual AB's continuously evolves its programs to stay ahead of industry trends and technological advancements.

### **Course Overview**

The ICTQual AB Level 3 Certificate in Quality Control – Food Industry has been designed to align with internationally recognized quality control practices and food safety principles. The course integrates theoretical knowledge and practical understanding of food industry-specific quality management systems, hygiene protocols, inspection procedures, and regulatory compliance. It emphasizes the importance of quality control in ensuring product consistency, consumer safety, and compliance with legislative and organizational standards. Learners will explore how quality assurance systems operate within the food sector, including the role of process control, monitoring techniques, hazard identification, and documentation. The course also addresses the ethical, environmental, and operational responsibilities of quality control professionals in food production, handling, and distribution. Through structured learning outcomes and defined assessment standards, learners will gain the competence to support and maintain high levels of product integrity, support audits, and contribute to continual improvement initiatives across food supply chains.

## Course Aim

The aim of this course is to provide learners with the knowledge, understanding, and practical capabilities required to contribute effectively to quality control functions within the food industry. It prepares learners to carry out inspection and testing duties, apply relevant quality standards, recognize non-conformities, and promote corrective actions in accordance with organizational and regulatory expectations. Learners will develop a comprehensive foundation in quality control systems relevant to the food sector, enabling them to assist in maintaining quality assurance procedures, support food safety compliance, and uphold operational excellence across production and processing environments.

## For Whom This Course Is For

This course is intended for individuals who:

- Are currently employed or seeking to enter the food production, processing, packaging, or distribution sectors.
- Work in roles involving quality inspection, compliance, or hygiene supervision within the food industry.
- Support or implement food safety and quality control systems within an organizational framework.
- Aim to enhance their technical knowledge of food safety standards and quality control methods.
- Intend to progress towards supervisory or quality assurance roles through the development of practical skills and procedural knowledge.

This qualification is suitable for both new entrants and existing staff members who wish to reinforce their practical expertise and theoretical understanding of food industry quality control practices in line with operational, environmental, and legal standards.

## Certification Framework

Qualification title	ICTQual AB Level 3 Certificate in Quality Control Food Industry
Course ID	QC0023
Grading Type	Pass / Fail
Competency Evaluation	Coursework / Assignments / Verifiable Experience
Assessment	<p>The assessment and verification process for ICTQual AB’s qualifications involves two key stages:</p> <p><b>Internal Assessment and Verification:</b></p> <ul style="list-style-type: none"><li>✓ Conducted by the staff at the Approved Training Centre (ATC) to ensure learners meet the required standards through continuous assessments.</li><li>✓ Internal Quality Assurance (IQA) is carried out by the centre’s IQA staff to validate the assessment process.</li></ul> <p><b>External Quality Assurance:</b></p> <ul style="list-style-type: none"><li>✓ Managed by ICTQual AB’s verifiers, who periodically review the centre’s assessment and IQA processes.</li></ul> <p>Verifies that assessments are conducted to the required standards and ensures consistency across centres</p>

## Entry Requirements

To enrol in the ICTQual AB Level 3 Certificate in Quality Control Food Industry, learners must meet the following requirements:

- **Minimum Age:** Learners must be at least 18 years old at the time of enrolment to ensure maturity and readiness for the technical demands of the qualification.
- **Educational Background:** A minimum of a Level 2 qualification or equivalent in a relevant field (such as food safety, science, or production) is recommended. Basic literacy and numeracy skills are essential to comprehend course materials and complete assessments.
- **Experience:** While prior work experience in the food manufacturing or quality control sector is not mandatory, it is considered beneficial. Learners with hands-on exposure to food production environments may find it easier to relate course content to practical applications.

These entry requirements help maintain the quality and effectiveness of the training, supporting learners as they build a strong foundation in food quality control systems and practices.

Qualification Structure

This qualification comprises 3 mandatory units. Candidates must successfully complete all mandatory units to achieve the qualification.

Mandatory Units	
Unit Ref#	Unit Title
QC0023-01	Fundamentals of Food Quality Control and Assurance
QC0023-02	Food Safety Standards, Legislation, and Compliance
QC0023-03	Basic Inspection, Sampling, and Testing Procedures in Food Production

Centre Requirements

To ensure quality training delivery, centres must adhere to the following standards:

1. Centre Approval

- ✓ Centres must be formally approved by ICTQual AB’s before delivering this qualification.
- ✓ Approval involves a review of facilities, policies, and staff qualifications.

2. Qualified Staff

- ✓ **Tutors:** must be qualified in a relevant discipline (e.g., Food Science, Quality Management, Food Safety, or related field) and possess a qualification at Level 4 or higher.
- ✓ **Assessors:** Must hold a recognized assessor qualification (e.g., CAVA, AVRA) or equivalent)
- ✓ **Internal Quality Assurers (IQAs):** Must hold a recognized IQA qualification (e.g. Level 4 Award in the IQA and Level 4 Certificate in Leading the IQA) and experience to oversee assessment standards

3. Learning Facilities

Centre must offer:

- ✓ Private study areas and internet-enabled workspaces (for blended or physical delivery)
- ✓ Academic and pastoral support for learners
- ✓ Administrative support must be available to manage enrolment, tracking, and learner queries efficiently

4. Health and Safety Compliance

- ✓ All training facilities must comply with health and safety regulations.
- ✓ Centres must conduct regular risk assessments for practical activities.

5. Learning Resources

- ✓ **Course Materials:** Approved textbooks, study guides, and digital content must align with the qualification standards.



- ✓ **Assessment Tools:** Templates and guidelines must be provided to ensure standardized evaluation processes.
- ✓ **E-Learning Support:** Centres offering online or blended learning must implement an effective Learning Management System (LMS).

## 6. Assessment and Quality Assurance

- ✓ Centres must ensure assessments meet ICTQual AB's competency standards.
- ✓ Internal quality assurance (IQA) must be conducted to maintain consistency.
- ✓ External verifiers from ICTQual AB's will review assessment and training practices.

## 7. Learning Support

- ✓ **Qualification Guidance:** Support for coursework and assignments.
- ✓ **Career Pathway Assistance:** Information on progression opportunities in sustainability and energy sectors.
- ✓ **Accessibility Support:** Accommodations for learners with disabilities or language barriers.

## 8. Policies and Compliance

Centres must uphold the following policies in accordance with ICTQual AB's standards:

- ✓ Equality, Diversity, and Inclusion Policy.
- ✓ Health and Safety Policy.
- ✓ Safeguarding and Learner Protection Policy.
- ✓ Complaints and Appeals Procedure.
- ✓ Data Protection and Confidentiality Policy.

## 9. Reporting Requirements

- Centres must provide ICTQual AB's with regular reports on learner registrations, progress, and certification outcomes.
- Assessment records must be maintained for external auditing and quality assurance purposes.

## Support for Candidates

Centres should ensure that materials developed to support candidates:

- ✓ Facilitate tracking of achievements as candidate's progress through the learning outcomes and assessment criteria.
- ✓ Include information on how and where ICTQual AB's policies and procedures can be accessed.
- ✓ Provide mechanisms for Internal and External Quality Assurance staff to verify and authenticate evidence effectively.

This approach ensures transparency, supports candidates' learning journeys, and upholds quality assurance standards.

## Assessment

This qualification is competence-based, requiring candidates to demonstrate proficiency as defined in the qualification units. The assessment evaluates the candidate's skills, knowledge, and understanding against the set standards. Key details include:

### 1. Assessment Process:

- ✓ Must be conducted by an experienced and qualified assessor.
- ✓ Candidates compile a portfolio of evidence that satisfies all learning outcomes and assessment criteria for each unit.

### 2. Types of Evidence:

- ✓ Observation reports by the assessor.
- ✓ Assignments, projects, or reports.
- ✓ Professional discussions.
- ✓ Witness testimonies.
- ✓ Candidate-produced work.
- ✓ Worksheets.
- ✓ Records of oral and written questioning.
- ✓ Recognition of Prior Learning (RPL).

### 3. Learning Outcomes and Assessment Criteria:

- ✓ **Learning Outcomes:** Define what candidates should know, understand, or accomplish upon completing the unit.
- ✓ **Assessment Criteria:** Detail the standards candidates must meet to demonstrate that the learning outcomes have been achieved.

This framework ensures rigorous and consistent evaluation of candidates' competence in line with the qualification's objectives.



Unit Descriptors

QC0023-01- Fundamentals of Food Quality Control and Assurance

This unit introduces learners to the basic principles and key practices of food quality control and quality assurance. It helps learners understand why quality matters in the food industry and how it can be maintained throughout the production process. Learners will explore what quality means in the context of food – including safety, taste, appearance, shelf life, and customer satisfaction. The unit covers the roles of staff involved in quality control, the importance of teamwork, and the need for clear documentation. Key topics include the difference between quality control (checking the product) and quality assurance (checking the process), the role of inspections, and how to spot and report problems. Learners will also learn how maintaining quality helps protect customers, improve trust in the brand, and reduce waste.

Learning Outcome:	Assessment Criteria:
1. Understand the principles and objectives of food quality control and assurance systems.	<div>1.1 Describe the main principles of food quality control.</div> <div>1.2 State the key objectives of a food quality assurance system.</div> <div>1.3 Explain the difference between quality control and quality assurance.</div> <div>1.4 Identify the benefits of having a structured quality system in a food business.</div>
2. Identify key elements of quality assurance processes in food production environments.	<div>2.1 List the important components of a quality assurance process.</div> <div>2.2 Describe the purpose of a documented procedure in a QA process.</div> <div>2.3 State how staff training contributes to a quality assurance process.</div> <div>2.4 Explain the use of monitoring and measurement tools in a production environment.</div> <div>2.5 Identify the role of corrective actions in maintaining product quality.</div>
3. Explain the role of quality control in maintaining product safety, consistency, and consumer confidence.	<div>3.1 Explain how quality control checks prevent unsafe products from reaching consumers.</div> <div>3.2 Describe how quality control ensures that a product is consistent every time it is made.</div> <div>3.3 State how consistent product quality helps to build consumer confidence.</div> <div>3.4 Give examples of quality control activities that improve product safety.</div>
4. Apply basic quality assurance techniques to ensure compliance with industry	<div>4.1 Carry out a visual check of a product against a specification.</div> <div>4.2 Record results from a simple quality check on a</div>

standards.

provided form.

- 4.3 Demonstrate the use of a basic measurement tool, such as a thermometer.
- 4.4 Confirm that a product meets a specific industry standard by reviewing a checklist.
- 4.5 Follow a documented procedure to complete a quality check.

**QC0023-02- Food Safety Standards, Legislation, and Compliance**

This unit helps learners understand the food safety rules and legal duties that all food businesses must follow. It focuses on the importance of working within recognised food safety standards and meeting national and international laws. Learners will explore basic food safety systems such as HACCP (Hazard Analysis and Critical Control Points), and how these are used to keep food safe during handling, storage, and processing. The unit also covers food safety hazards – including biological (bacteria), physical (foreign objects), and chemical (cleaning agents) risks. In addition, learners will look at important food laws, hygiene regulations, labelling requirements, and what happens during food safety inspections by authorities. The unit explains how compliance protects both the business and its customers.

Learning Outcome:	Assessment Criteria:
1. Recognise the importance of national and international food safety regulations.	1.1 Explain why food safety regulations are necessary for public health. 1.2 Give examples of national food safety regulations. 1.3 State the importance of international food safety standards for trade. 1.4 Identify the consequences of failing to follow food safety regulations.
2. Interpret key legislative requirements related to food safety and hygiene.	2.1 Identify the legal duty of a food business to produce safe food. 2.2 Describe the importance of a documented food safety management system. 2.3 State the responsibility of a business to ensure staff are trained in food hygiene. 2.4 Explain the importance of maintaining accurate records for legal compliance. 2.5 List the actions a business must take if a food safety issue is found.
3. Understand the responsibilities of food businesses in maintaining legal compliance.	3.1 Show how to properly clean and sanitise a work surface. 3.2 Demonstrate correct handwashing procedures. 3.3 Store raw and cooked food separately to prevent cross-contamination. 3.4 Check and record the temperature of a refrigerated unit. 3.5 Use appropriate personal protective equipment (PPE) for a task.

**4. Implement basic control measures to meet regulatory expectations in food production.**

- 4.1 How to properly clean and sanitise a work surface.
- 4.2 Demonstrate correct hand washing procedures.
- 4.3 Store raw and cooked food separately to prevent cross-contamination.
- 4.4 Check and record the temperature of a refrigerated unit.
- 4.5 Use appropriate personal protective equipment (PPE) for a task.

QC0023-03- Basic Inspection, Sampling, and Testing Procedures in Food Production

This unit introduces learners to the essential tasks involved in inspecting food products, collecting samples, and carrying out simple tests to check for quality and safety. Learners will understand how inspections are planned and carried out during food production. They will learn why it is important to take samples at different stages and how to do so safely and correctly. The unit also explains what testing means in a food factory – such as checking temperatures, weights, pH levels, and using quick visual or sensory checks. Learners will practise how to record their findings, report any issues, and help make sure the food produced meets company and legal standards.

Learning Outcome:	Assessment Criteria:
1. Understand the purpose and methods of inspection, sampling, and testing in quality control.	<div>1.1 State the purpose of inspecting products in a food production setting.</div> <div>1.2 Describe the purpose of taking samples for testing.</div> <div>1.3 Explain why testing is a key part of quality control.</div> <div>1.4 Give an example of a common inspection method used for food products.</div>
2. Learn correct sampling techniques to obtain accurate and representative results.	<div>2.1 Select a sample from a batch of products using a specified method.</div> <div>2.2 Ensure a sample is free from contamination during collection.</div> <div>2.3 Label a collected sample with all necessary information.</div> <div>2.4 Store a sample correctly before it is sent for testing.</div> <div>2.5 Explain why it is important for a sample to be representative of the whole batch.</div>
3. Identify common testing procedures used to assess food safety and quality.	<div>3.1 List two microbiological tests used for food safety.</div> <div>3.2 Describe a physical test used to check food quality, such as texture.</div> <div>3.3 Identify a chemical test used to check food composition, such as pH level.</div> <div>3.4 State why a sensory test is used to assess food quality.</div>
4. Apply inspection and documentation skills to support product compliance and traceability.	<div>4.1 Complete an inspection checklist accurately and with clear details.</div> <div>4.2 Record the results of an inspection, including any issues found.</div> <div>4.3 Attach a completed inspection document to the</div>

correct product batch record.

- 4.4 Describe the importance of accurate documentation for product traceability.
- 4.5 Show how to use a traceability number to link a product to its raw materials.



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