

## **Qualification title: OAL Level 3 Diploma in Food and Drink Maintenance Engineering**

**Qualification number (QN): 610/1134/4**

## **Qualification Specification**

### **Qualification purpose**

The OAL Level 3 Diploma in Food and Drink Maintenance Engineering is designed to develop and assess the skills and knowledge of those involved in food engineering maintenance in food and drink manufacturing operations, and develop the necessary skills, knowledge, understanding and behaviours to work effectively in their role.

This qualification is a mandated requirement for gateway to end-point assessment of the Food and Drink Maintenance Engineer Apprenticeship Standard ST0195AP05.

### **Qualification coverage**

On achievement of this qualification, learners will have knowledge, skills and understanding of food safety and compliance, health and safety and environment, material science, mathematical and scientific principles, communication and positive behaviours, automation instrumentation and digitalisation, continuous improvement and the principles and methods of planned, predictive and preventative maintenance. They will also be able to do representations, drawings and graphs as well as machining and welding. In addition, learners will be able to plan and prepare maintenance activities and conduct electrical maintenance, mechanical maintenance and the maintenance of fluid power systems.

This qualification will also help learners prepare for End Point Assessment for the Food and Drink Maintenance Engineer Apprenticeship Standard ST0195 AP05 by covering all of the Knowledge, Skills and Behaviours of the standard.

### **Qualification Objective**

Qualification objectives are preparing learners to progress to a qualification in the same subject area but at a higher level or requiring more specific knowledge, skills and understanding, meeting relevant programmes of learning and supporting a role in the workplace.

### **Who is this qualification for?**

This qualification is designed for learners who are looking to learn and apply their skills in OAL Level 3 Diploma in Food and Drink Maintenance Engineering Specification Jan 2025

maintenance engineering roles in food and drink operations. Learners who have some experience of process or maintenance operations and wish to continue their professional development will also benefit from the knowledge, understanding and skills that this qualification provides. This qualification will also provide the appropriate skills, knowledge and behaviours required by the Apprenticeship Standard for the Food and Drink Maintenance Engineer and is cited as the mandatory qualification to achieve the gateway to end-point assessment.

Food and Drink Maintenance Engineers work in one of the largest, most dynamic and fastest growing sectors of industry. Producers, manufacturers and retailers make and sell millions of innovative food products to consumers in the UK and around the world. This includes drinks, cakes, biscuits, ready-to-eat and ready-to-cook food, sandwiches, wraps, fresh fruit and salads. The industry uses excellent manufacturing processes and highly automated equipment and technology to ensure it remains competitive and produces food and drink products to strict food safety and quality standards.

This occupation is found in the engineering function in the food and drink manufacturing sector. The sector uses highly automated equipment and technology to produce a wide range of food and drink products for consumers. Food and drink manufacturers range in size from small to large.

The broad purpose of the food and drink maintenance engineer occupation is to maintain food and drink machinery and equipment to optimise production levels. They conduct planned and predictive maintenance to prevent issues occurring and also reactive maintenance, for example, to respond to breakdowns. They lead or support food and drink operational teams with machinery change overs and set ups. Contributing to the installation and decommissioning of food and drink equipment and machinery is also part of the role. Working with other teams, they contribute to technical performance reviews and continuous improvement activities. They may need to contribute to food and drink audits. They may complete work as part of a team or alone, depending on the task.

## Entry requirements

There are no formal entry requirements for learners selecting this qualification, however centres must ensure that learners have the potential and opportunity to achieve the qualification successfully. This qualification is not approved for use by learners under the age of 16 years and OAL cannot accept any registrations for learners in this age group.

## Progression

This qualification will support progression of learners to:

- Increased responsibility or promotion at work
- Level 4 vocational qualifications in engineering/management/quality and improvement
- Level 3 Food and Drink Maintenance Engineer Apprenticeship Standard ST0195AP05
- Other apprenticeships for the food and drink industry
- Engineering or management related job roles in food and drink
- Level 5 Food and Drink Engineer Apprenticeships ST0624 (following full completion of this qualification and the End Point Assessment for ST0195)

## Regulatory information

Regulated by	Ofqual
Countries offered in:	England
Ofqual subject/sector areas:	4.2 Manufacturing technologies
Qualification operational start date	1 July 2022
Qualification review date:	31 May 2027
Applicable age ranges (years):	16-18; 19+

## Assessment methods

This qualification is assessed using the following two assessment methods:

- Written test
- Portfolio

**Written Tests:** These are externally set by OAL, and internally marked and must be held under exam conditions. Further details of each assessment can be found in section 20, at the end of each relevant unit (units 1, 2, 3 and 4) in the assessment guidance and scope section.

**The portfolio of evidence** may consist of various types of assessment evidence including work-based projects, observation of learner performance, question and answer, written records, assignments, professional discussion etc. The portfolio is internally set and marked and quality assured by OAL. All centre devised assessment materials must be agreed with OAL and signed off before implementation. A portfolio mapping document is available for approved centres to

download from the OAL portal.

Learners are required to achieve all learning outcomes and assessment criteria within the units of assessment. All assessment criteria must be assessed and achieved by learners.

Knowledge outcomes must be assessed using methods to meet the needs of learners this may include responses to oral or written questioning or the use of assignments or tests.

All assessments are subject to internal quality assurance within approved centres providing this qualification. External quality assurance of assessment and internal quality assurance within approved centres is provided by OAL.

## **Grading**

This qualification is not graded, successful learners will achieve a pass.

## Qualification Structure

Qualification title: OAL Level 3 Diploma in Food and Drink Maintenance Engineering						
Qualification number (QN): 610/1134/4			Total Qualification Time (TQT): 2460			
Total qualification credits: 246			Guided Learning Hours (GLH): 1370			
All 14 units are mandatory, learners must achieve 246 credits in total						
Unit number		Title	Assessment method	Level	GLH	Credit
1	F/650/3159	Health, safety and environment in food and drink maintenance engineering	Written test	3	70	14
2	K/650/3160	Food safety and compliance in food and drink maintenance engineering	Written test and portfolio	3	70	14
3	L/650/3161	Material science in food and drink maintenance engineering	Written test	3	70	12
4	M/650/3162	Mathematical and scientific principles in food and drink maintenance engineering	Written test	3	60	12
5	R/650/3163	Communication and positive behaviours in food and drink maintenance engineering	Portfolio	3	70	13
6	Y/650/3165	Automation, instrumentation and digitalisation in food and drink maintenance engineering	Portfolio	3	110	21
7	A/650/3166	Representations, drawings and graphs in food and drink maintenance engineering	Portfolio	3	90	15
8	D/650/3167	Continuous improvement in food and drink maintenance engineering	Portfolio	3	65	13
9	F/650/3168	Machining and welding in food and drink maintenance engineering	Portfolio	3	160	24
10	H/650/3169	Plan and prepare maintenance activities in food and drink maintenance engineering	Portfolio	3	80	17
11	L/650/3170	Planned, predictive and preventative maintenance in food and drink maintenance engineering	Portfolio	3	75	15
12	M/650/3171	Electrical maintenance in food and drink maintenance engineering	Portfolio	3	200	33
13	R/650/3172	Mechanical maintenance in food and drink maintenance engineering	Portfolio	3	140	24
14	T/650/3173	Maintenance of fluid power systems in food and drink maintenance engineering	Portfolio	3	110	19

## Qualification support and mapping

This qualification is supported and was developed in collaboration with Employers, Training Providers and Further Education Colleges, the apprenticeship trailblazer group for the Food and Drink Maintenance Engineer Apprenticeship Standard and the National Skills academy for Food and Drink.

With thanks to the following: Bakkavor, Kraft-Heinz, Morrisons, Muller, Birmingham Metropolitan College, Bridgwater & Taunton College, Midland Group Training Services, North West Training Council, Selby College and the NSAFD.

### Links to Apprenticeship

The qualification is based on the Food and Drink Maintenance Engineer Apprenticeship Standard ST0195AP05, mapping for each unit is located in section 20 at the end of each unit.

Link to Apprenticeship Standard: <https://www.instituteforapprenticeships.org/apprenticeship-standards/food-and-drink-maintenance-engineer>

## Further information

Further information is available from our website <http://www.oawards.co.uk> or from customer services [customerservice@oawards.co.uk](mailto:customerservice@oawards.co.uk).

**Registered centres:** The qualification handbook, which contains additional information about this qualification, and assessment documentation is available from our online portal.

Website: <http://www.oawards.co.uk>

You can also contact OAL directly at:

Occupational Awards Ltd, Innovation centre, Innovation Way, York, YO10 5DG

Tel: 01904 236 483

Email: [customerservice@oawards.co.uk](mailto:customerservice@oawards.co.uk)

## Qualification achievement

This qualification is made up of 14 mandatory units of assessment.

All units are allocated a credit value which provides an indication of the size of the units in terms of total qualification time (TQT), 1 credit = 10 TQT.

All units have been assigned Total Qualification Time (TQT) and Guided Learning Hours (GLH): GLH is the average estimated time that a learner will spend under the direct supervision of the

tutor /trainer and includes invigilated and practical assessments.

TQT is the average time a learner will spend carrying out unsupervised learning activities such as assignments, course work etc. **PLUS**, the GLH.

Achievement of the required 14 units will mean the qualification has been completed and will be subject to approval of a claim for certification. OAL will issue a certificate complete with the learner's name, the qualification title, the credits achieved, and the grade awarded.

Centres must ensure they understand all qualification requirements prior to the registration of learners and prior to carrying out assessment of learners. Assessment of learners must not take place prior to the registration date of the learner with OAL.

Centres must retain copies of learner's assessment records for at least three years after certification. Registration and certification fees may be subject to change. Centres should be fully aware of registration and certification end dates to ensure learners are not disadvantaged.