

Title:	FDQ Legal Labelling
Learner outcomes	Assessment Criteria
The learner will:	The learner can:
<p>1. Understand the purpose and scope of food labelling legislation</p>	<p>1.1 Explain why food information and labelling is required by law.</p> <p>1.2 Describe the key objectives of food labelling.</p> <p>1.3 Identify the main UK and retained EU regulations governing food labelling.</p>
<p>2. Know the mandatory information required on food labels</p>	<p>2.1 List the mandatory particulars that must appear on pre-packed foods.</p> <p>2.2 Explain specific requirements for legal name, ingredients list, allergens, net quantity, date marking, storage, and name and address of the food business operator.</p> <p>2.3 Identify foods or products exempt from certain mandatory labelling requirements.</p>
<p>3. Understand how to present and apply mandatory label information</p>	<p>3.1 Describe the general presentation requirements for visibility, legibility, and minimum font size.</p> <p>3.2 Explain how to correctly declare ingredients, allergens, and quantitative ingredient declarations (QUID).</p> <p>3.3 Outline how to apply date marking, storage information and instructions for use to support food safety and quality.</p>
<p>4. Understand additional and voluntary labelling provisions</p>	<p>4.1 Identify voluntary information that may be included on food labels.</p> <p>4.2 Explain the legal requirements for voluntary ‘free from’ and ‘organic’ claims.</p> <p>4.3 Describe labelling provisions for specific product types.</p>
<p>5. Understand responsibilities relating to allergens and Natasha’s Law</p>	<p>5.1 Describe the impact of Natasha’s Law on PPDS foods and the required allergen information on labels.</p>

<p>6. Understand principles of nutrition and health claims legislation</p>	<p>6.1 Define nutrition and health claims and explain the purpose of the current legislation.</p> <p>6.3 Describe the process for authorisation and the use of the GB Nutrition and Health Claims Register.</p>
<p>7. Know the types and conditions of permitted nutrition claims</p>	<p>7.1 Identify permitted nutrition claims and the compositional criteria for their use.</p> <p>7.2 Explain how comparative claims may be used and their required justification.</p> <p>7.3 Outline restrictions on nutrition claims.</p>
<p>8. Understand the use of health claims on food and drink products</p>	<p>8.1 Identify the main categories of health claims.</p> <p>8.2 Explain requirements for using authorised claims and linking them to specific nutrients or substances.</p> <p>8.3 Describe restrictions on prohibited claims and the need for substantiation and consumer understanding.</p>
<p>9. Understand labelling requirements for special and out-of-home foods</p>	<p>9.1 Explain calorie labelling requirements for out-of-home foods under current UK law including special requirements for certain foods and relevant certification and approval processes.</p> <p>9.2 Describe best practices for providing clear and accurate consumer information across retail and catering settings.</p>
<p>Additional information about the module</p>	
<p>Module purpose and aim(s)</p>	<p>This training course is designed to provide food industry professionals with essential working knowledge of legislative requirements for food composition and labelling.</p> <p>By the close of the course delegates should be able to confidently assess product specifications, pack copy, and artwork for legal compliance, ensuring adherence to current legislation.</p>
<p>Test requirements</p>	<p>This unit is designed to assess the knowledge and understanding of learners relating to the labelling of food packaging.</p> <p>The learner must demonstrate their skills, knowledge and understanding by completing a multiple-choice test at the close of the course.</p>