**Core Skills Signposting**

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| **Sector** | **Hospitality** |
| **Qualification** | **SVQ Senior Production Chef at SCQF Level 6** |
| **Developed by** | **People 1st International** |
| **Approved by ACG** | **18 August 2021** |
| **Version** | **1** |

The following document identifies where the competencies described within each of the units, may also provide evidence towards relevant Core Skills. Where there is a relationship between the standard and the Core Skills, the SCQF Level for the Core Skill is indicated.

The approach for the signposting has been one where a judgement has been made as to whether a candidate may realistically be able to gather evidence towards either part or all of the relevant Core Skill. The five Core Skills are:

* Communication
* Numeracy
* Information and Communication Technology
* Working with others
* Problem Solving

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| **Ref no.** | **Title** | **Communication** | **Numeracy** | **ICT** | **Working with Others** | **Problem Solving** |
| PPL2GEN6 | Minimise the risk of allergens to customers | SCQF5 | SCQF4 | - | SCQF4 | SCQF3 |
| PPL4GEN5 | Obtain, analyse and implement customer feedback | SCQF6 | - | - | SCQF6 | SCQF 5 |
| PPL3PC26 | Maintain sustainable practice in commercial kitchens | SCQF5 | SCQF4 | - | SCQF5 | SCQF5 |
| PPLHSL2 | Develop productive working relationships with colleagues | SCQF5 | - | - | SCQF6 | SCQF5 |
| PPLHSL3 | Contribute to the control of resources | SCQF6 | SCQF5 | SCQF4 | SCQF6 | SCQF6 |
| PPLHSL7 | Supervise food production operations | SCQF6 | SCQF4 | SCQF4 | SCQF6 | SCQF6 |
| PPLHSL25 | Support the use of technological equipment in hospitality services | SCQF6 | SCQF5 | SCQF6 | SCQF6 | SCQF6 |
| PPLHSL30 | Ensure food safety practices are followed in the preparation and serving of food and drink | SCQF6 | SCQF4 | SCQF5 | SCQF6 | SCQF6 |
| PPLHSL31 | Lead Meetings | SCQF5 | - | - | SCQF5 | - |
| PPL4KM34 | Manage the presentation and portion size of dishes in accordance with organisational standards | SCQF5 | - | - | SCQF5 | - |

**Imported Units**

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| **Ref no.** | **Title** | **Communication** | **Numeracy** | **ICT** | **Working with Others** | **Problem Solving** |
| CFAM&LDA3 | Induct individuals into their roles | SCQF6 | SCQF5 | - | SCQF6 | SCQF6 |
| CFAM&LDB3 | Quality assure work in your team | SCQF5 | SCQF5 | - | SCQF6 | SCQF5 |
| CFAM&LDB5 | Manage team communications | SCQF5 | - | - | SCQF6 | SCQF5 |
| CFAM&LDB8 | Manage conflict in teams | SCQF5 | - | - | SCQF6 | SCQF5 |
| CFAM&LDB9 | Promote staff wellbeing | SCQF5 | - | - | SCQF6 | SCQF6 |
| CFAM&LDC1 | Identify individuals’ learning needs and styles | SCQF5 | - | - | SCQF6 | SCQF5 |
| CFAM&LDC2 | Support individuals’ learning and development | SCQF6 | SCQF4 | - | SCQF5 | SCQF4 |
| CFAM&LDC5 | Help individuals address problems affecting their performance | SCQF4 | - | - | SCQF5 | SCQF4 |
| CFAM&LEA4 | Manage budgets | SCQF6 | SCQF6 | - | SCQF6 | SCQF5 |
| CFAM&LEC4 | Communicate information and knowledge | SCQF5 | - | SCQF5 | SCQF5 | - |
| CFAM&LEC5 | Use information to take effective decisions | SCQF5 | SCQF5 | SCQF5 | SCQF6 | SCQF6 |
| CFAM&LFA2 | Implement operational plans | SCQF6 | SCQF5 | - | SCQF6 | SCQF6 |
| CFAM&LFE2 | Manage quality audits | SCQF5 | SCQF5 | - | SCQF5 | SCQF5 |
| IMPBP204 | Provide leadership in your area of responsibility of a food and drink business | SCQF4 | - | - | SCQF4 | SCQF4 |
| IMPFS110 | Monitor food safety at critical control points in food and drink operations | SCQF4 | - | - | SCQF4 | SCQF5 |
| IMPOM104 | Motivate colleagues in a food and drink business | SCQF4 | - | - | SCQF4 | SCQF4 |
| IMPOM107 | Develop and manage a team in a food and drink business | SCQF4 | - | - | SCQF5 | SCQF4 |
| IMPOM111 | Allocate and monitor work in a food and drink business | SCQF4 | SCQF5 | SCQF5 | SCQF5 | SCQF4 |
| IMPPM103 | Plan production schedules in food and drink operations | SCQF4 | SCQF3 | - | - | - |
| IMPPM107 | Monitor and report on production performance in food and drink operations | SCQF4 | SCQF3 | - | - | SCQF4 |
| IMPQI238 | Provide coaching and mentoring for improvement in food operations | SCQF6 | SCQF6 | SCQF5 | SCQF6 | SCQF6 |
| IMPSD111 | Organise the receipt and storage of goods in food and drink operations | SCQF4 | SCQF4 | - | SCQF4 | SCQF4 |
| IMPSO106 | Monitor hygiene cleaning in food and drink operations | SCQF5 | - | - | SCQF4 | SCQF4 |
| PPL4GEN20 | Manage your own resources and professional development (CfA M&LA2) | SCQF5 | SCQF5 | - | SCQF5 | SCQF5 |
| PROHSS9 | Supervise health, safety and welfare of individuals at work | SCQF6 | - | - | SCQF6 | SCQF6 |