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| **Core Skills Signposting** |  |
| **Sector** | Food and Drink Operations |
| **Qualification Title(s)** | **SVQ in Food and Drink Operations (Dairy Skills) at SCQF Level 5** |
| **Developed by** | National Skills Academy for Food and Drink |
| **Approved by ACG** | 31 January 2018 |
| **Version**  | 2 |

**Core Skills Signposting**

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| **SVQ in Food and Drink Operations (Dairy Skills) at SCQF L5** |
| **Unique Reference Number (URN)** | **Unit title** | **Communication** | **ICT** | **Numeracy** | **Problem Solving** | **Working with Others** |
| 2050 | Maintain workplace food safety standards in manufacture | 3 |  |  | 3 |  |
| IMPHS101 | Work safely in food manufacture | 3 |  |  |  | 3 |
| IMPPO248 | Receive and offload bulk liquids in food and drink operations | 3 |  | 3 | 3 | 3 |
| IMPDY101 | Control processing to produce Liquid Fresh Milk | 3 |  |  | 3 | 3 |
| IMPDY102 | Control processing to produce UHT milks | 3 |  |  | 3 | 3 |
| IMPDY103 | Control processing to produce Extended Shelf Life (ESL) milks | 3 |  |  | 3 | 3 |
| IMPDY104 | Control processing to produce cream for retail packs | 3 |  |  | 3 | 3 |
| IMPDY105 | Control processing to produce cream (sweet and whey) for further processing | 3 |  |  | 3 | 3 |
| IMPDY106 | Control processing to produce filtered dairy products | 3 |  |  | 3 | 3 |
| IMPDY107 | Control processing to produce ice cream | 3 |  | 3 | 3 | 3 |
| IMPDY108 | Control processing to produce evaporated products | 3 |  |  | 3 | 3 |
| IMPDY109 | Control processing to produce dried products | 3 |  |  | 3 | 3 |
| IMPDY110 | Control processing to produce butter, spreads and margarines (BSM) products | 3 |  |  | 3 | 3 |
| IMPDY111 | Control processing to produce Anhydrous Milk Fat (AMF) and Butter Oil | 3 |  |  | 3 | 3 |

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| IMPDY112 | Control processing to produce cultured and fermented dairy products | 3 |  |  | 3 | 3 |
| IMPDY113 | Control processing to produce natural cheese | 3 |  |  | 3 | 3 |
| IMPDY114 | Control processing to produce processed cheese | 3 |  |  | 3 | 3 |
| IMPDY115 | Control processing to produce liquid whey protein concentration | 3 |  |  | 3 | 3 |
| IMPDY116 | Prepare starter cultures in dairy processing | 3 |  | 3 | 3 | 3 |
| IMPPO250 | Weigh or measure ingredients in food and drink operations | 3 |  | 3 | 3 |  |
| IMPPO252 | Blend or mix ingredients in food and drink operations | 3 |  |  | 3 |  |
| IMPDY127 | Carry out cheese pressing operations  | 3 |  |  | 3 |  |
| IMPDY129 | Carry out cheese piercing operations | 3 |  |  | 3 |  |
| IMPDY131 | Grade cheese  | 4 |  | 3 | 3 |  |
| IMPDY135 | Carry out cheese smoking operations  | 4 |  | 3 | 3 |  |
| IMPDY139 | Carry out cheese encasement operations | 3 |  |  | 3 |  |
| IMPPO254 | Wrap by hand in food and drink operations | 3 |  |  | 3 |  |
| IMPPO256 | Operate manual dispensers in food and drink operations | 3 |  |  | 3 |  |

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| IMPPO258 | Control filling in food and drink operations | 3 |  |  | 3 |  |
| 3004\* | Communicate in a business environment | 4 |  |  |  |  |
| 2001 | Plan and organise your own work activities in a food business | 4 |  |  | 4 |  |
| 2212 | Prepare tools and equipment for use in food and drink operations | 3 |  |  | 3 |  |
| 2213 | Sharpen and maintain cutting tools for use in food and drink operations |  |  |  | 3 |  |
| 3212 | Use knives in food and drink operations  | 3 |  |  |  |  |
| IMPQI101 | Maintain product quality in food and drink operations | 3 |  | 3 | 3 |  |
| IMPQI205 | Contribute to continuous improvement in food operations | 5 | 5 | 5 | 5 | 5 |
| 3210 | Clean in place (CIP) plant and equipment in food and drink operations | 3 |  |  | 3 | 3 |
| IMPPO111 | Carry out task handover procedures in food and drink operations | 4 |  |  | 5 | 5 |
| 2051 | Monitor food hygiene standards using rapid test methods in food and drink operations | 3 |  | 3 | 3 |  |
| IMPHS104 | Lift and handle materials in food manufacture | 3 |  |  | 3 | 3 |
| IMPHS201 | Contribute to environmental safety in food manufacture | 3 |  |  |  | 3 |
| 2070 | Contribute to the maintenance of plant and equipment in food manufacture | 4 |  |  | 4 | 3 |
| IMPSD108 | Store and organise goods and materials in food and drink operations | 4 |  |  | 4 | 4 |

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| IMPSD327 | Prepare goods and materials for despatch | 3 |  |  | 3 |  |
| IMPSD201 | Supply materials for production in food and drink operations | 3 |  | 3 |  | 3 |
| IMPSD309 | Produce product packs in food and drink operations | 3 |  |  | 3 | 3 |
| IMPSD312 | Pack orders for despatch in food and drink operations | 3 |  |  | 3 | 3 |
| IMPPO113 | Carry out product changeovers in food and drink operations | 5 | 3 |  | 5 | 5 |
| IMPPO125 | Contribute to problem diagnosis in food and drink operations | 4 |  |  | 4 | 3 |
| IMPPO127 | Contribute to problem resolution in food and drink operations | 4 |  |  | 4 | 3 |
| IMPPO210 | Control temperature reduction in food and drink operations | 3 |  |  |  |  |
| IMPPO217 | Control wrapping and labelling in food and drink operations | 3 |  |  |  |  |
| IMPPO226 | Slice and bag individual products in food operations | 4 |  |  |  |  |
| 2211 | Control washing and drying machinery in food and drink operations | 4 |  | 4 | 4 | 4 |
| 2210 | Carry out hygiene cleaning in food and drink operations | 3 |  | 3 |  | 3 |
| IMPQI113 | Carry out sampling in food and drink operations | 4 |  |  |  | 4 |

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| IMPQI201 | Organise and improve work activities in food operations | 4 | 5 | 5 | 5 | 5 |
| IMPQI210 | Contribute to the application of improvement techniques in food operations | 5 | 5 | 5 | 5 | 5 |
| IMPSF119 | Contribute to sustainable practice in a food environment | 3 |  | 3 | 3 |  |
| IMPPO223 | Prepare ingredients and store fillings and toppings in food operations | 3 |  | 3 |  |  |
| IMPSD310 | Produce individual packs by hand in food and drink operations |  |  |  | 3 | 3 |
| IMPSO405 | Sell food and drink products in a retail environment | 3 |  | 3 |  | 3 |
| IMPSO409 | Display food and drink products in a retail environment | 3 |  |  |  | 3 |
| IMPSO501 | Prepare and clear areas for counter/take- away service  |  |  | 3 | 3 |  |
| IMPSO503 | Provide a counter/take-away service  | 3 |  | 3 |  | 3 |
| IMPSO505 | Prepare and clear areas for table/tray service  |  |  |  | 3 |  |
| IMPSO507 | Provide a table/tray service  | 3 |  |  | 3 | 3 |
| IMPSO511 | Assemble and process products for food service | 3 |  |  |  | 3 |
| IMPSO407 | Maximise sales of food and drink products in a retail environment  | 4 | 4 | 4 | 3 | 4 |

\*core skills information obtained from SkillsCFA as this is an imported unit.