

**GM2F 22 SVQ in Food Production at SCQF Level 5**

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| **To achieve this qualification candidates must complete 10 units in total.**  **Four mandatory units and six optional units; three units from Group A and three units from Group B.** |

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| **Mandatory units: all four units required** | | | | |
| **SQA Code** | **P1st Code** | **Unit Title** | **SCQF Level** | **SCQF Credits** |
| HK6J 04 | PPL1GEN1 | Maintain Health and Safety in Hospitality | 4 | 3 |
| HL15 04 | PPL1GEN4 | Work Effectively as Part of a Hospitality Team | 4 | 2 |
| HL17 04 | PPL2GEN1 | Impact of Personal Behaviour in Hospitality | 5 | 3 |
| HL1C 04 | PPL2GEN4 | Maintain Food Safety in a Kitchen Environment | 5 | 5 |

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| **Group A: three units required** | | | | |
| **SQA Code** | **P1st Code** | **Unit Title** | **SCQF Level** | **SCQF Credits** |
| HL11 04 | PPL2PRD1 | Produce Basic Fish Dishes | 5 | 5 |
| HL10 04 | PPL2PRD2 | Produce Basic Meat Dishes | 5 | 3 |
| HL0Y 04 | PPL2PRD3 | Produce Basic Poultry Dishes | 5 | 4 |
| HL0X 04 | PPL2PRD4 | Produce Basic Vegetable Dishes | 5 | 5 |
| HL0W 04 | PPL2PRD5 | Cook-Chill Food | 5 | 2 |
| HL0V 04 | PPL2PRD6 | Cook-Freeze Food | 5 | 2 |
| HL0T 04 | PPL2PRD7 | Produce Basic Hot Sauces | 5 | 4 |
| HL0R 04 | PPL2PRD8 | Produce Basic Cereal, Pulse and Grain Dishes | 5 | 5 |
| HL0P 04 | PPL2PRD9 | Produce Basic Pasta Dishes | 5 | 3 |
| HL0N 04 | PPL2PRD10 | Produce Cold Starters and Salads | 4 | 3 |
| HL0M 04 | PPL2PRD11 | Produce Basic Bread and Dough Products | 4 | 4 |
| HL0L 04 | PPL2PRD12 | Produce Basic Pastry Products | 5 | 4 |
| HL0K 04 | PPL2PRD13 | Produce Basic Cakes, Sponges and Scones | 5 | 3 |
| HL0J 04 | PPL2PRD14 | Produce Basic Cold and Hot Desserts | 5 | 4 |
| HL0H 04 | PPL2PRD15 | Produce Flour, Dough and Tray Baked Products | 5 | 3 |

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| **Group B: three units required** | | | | |
| **SQA Code** | **P1st Code** | **Unit Title** | **SCQF Level** | **SCQF Credits** |
| HL2D 04 | PPL1FBS2 | Provide a Food and Beverage Service | 5 | 4 |
| HL1G 04 | PPL1PRD1 | Prepare Hot and Cold Sandwiches | 5 | 3 |
| HL1F 04 | PPL1PRD2 | Produce Basic Egg Dishes | 4 | 3 |
| HL1E 04 | PPL1PRD3 | Maintain an Efficient Use of Resources in the Kitchen | 4 | 2 |
| HL1D 04 | PPL1PRD4 | Prepare Meals for Distribution | 5 | 3 |
| HL14 04 | PPL1PRD5 | Prepare Meals to Meet Relevant Nutritional Standards Set for School Meals | 4 | 3 |
| HL13 04 | PPL1PRD6 | Present Menu Items According to Brand / Organisation Standards | 4 | 2 |
| HL1J 04 | PPL2FBS18 | Convert an Area for Dining | 5 | 4 |
| HL1H 04 | PPL2FBS19 | Promote New Menu Items | 5 | 4 |
| HL0G 04 | PPL2PRD16 | Produce Products from Pre-Mixed Ingredients | 4 | 4 |
| HL0F 04 | PPL2PRD17 | Modify Dishes to Meet the Specific Nutritional Needs of Individuals | 5 | 2 |
| HL0E 04 | PPL2PRD18 | Prepare, Operate and Clean Specialist Equipment | 6 | 3 |
| HL0D 04 | PPL2PRD19 | Maintain an Efficient Use of Food Resources | 5 | 4 |
| HL0C 04 | PPL2PRD20 | Liaise with Care Team to Ensure that Individuals’ Nutritional Needs are Met | 5 | 5 |
| HL32 04 | PPL2GEN14 | Complete Kitchen Documentation | 5 | 2 |
| HL3T 04 | PPL2GEN15 | Set Up and Close Kitchen | 5 | 2 |