



Food Manufacture: Butchery Retail Skills

Level 2

Awarded by **SQA/Scottish Federation Meat Traders Association**

Accredited from 03/09/2008 to 31/12/2012

Group award number G92P 22

Standards

This SVQ is based on standards developed by Improve. Improve draws its membership from the food industry.

This information sheet does not contain the elements for each unit. If you require further information on the National Occupational Standards please contact Improve on 0845 644 0448.

Structure of the SVQ

The way the SVQ is made up is shown below. The unit title appears in bold and the elements that make up each unit are listed under the unit title.

Mandatory units

Candidates must complete 2 units in total, including all of these units:

Maintain Workplace Food Safety Standards in Manufacture

Maintain the Workplace and Health and Safety in Food Manufacture

Optional units

Group 1 - Candidates must select at least 4 Units from this group

Carry Out Primal Cutting in Meat and Poultry

Carry Out Boning in Meat and Poultry

Carry Out Seaming or Filleting in Meat and Poultry

Carry Out Trimming in Meat and Poultry

Produce Portion Controlled Raw Meat Products

Use Powered Tools or Equipment for Processing Meat

Contribute to the Effectiveness of Food Retail Operations

Sell Food Products in a Retail Environment

Display Food Products in a Retail Environment

Deliver Reliable Customer Service

Resolve Customer Service Problems

Prepare Meat and Meat Product Orders for Customers

Carry Out Butchery in a Retail Outlet

Manufacture Meat Products in a Retail Outlet

Pack Meat Products for Retail Sale

Inject Meat

Massaging Boneless Meat

Fill or Extrude Meat and Meat-Based Mixtures

Cure or Marinate Meat Products

Control Size Reduction in Food Manufacture

Control Mixing in Food Manufacture

Control Heat Treatment in Food Manufacture

Control Temperature Reduction in Food Manufacture

Control Forming in Food Manufacture

Group 2 - Candidates must complete 2 of the following units

Plan and Organise your own Work Activities in Food Manufacture

Work Effectively with Others in Food Manufacture

Store, Retrieve and Archive Information

Maintain Product Quality in Food Manufacture

Contribute to Improvements in Food Manufacture

Lift and Handle Materials Safely in Food Manufacture

Contribute to Environmental Safety in Food Manufacture

Contribute to the Maintenance of Plant and Equipment in Food Manufacture

Receive Goods and Materials in Food Manufacture

Store Goods and Materials in Food Manufacture

Control Stock Levels In Food Manufacture

Supply Materials for Production in Food Manufacture

Carry out and Finish Bulk Filling in Food Manufacture

Carry out and Finish Transfer of Materials in Food Manufacture

Process Customer Orders in Food Manufacture

Pick Orders and Store for Despatch in Food Manufacture

Produce Individual Packs by Hand in Food Manufacture

Pack Orders for Despatch in Food Manufacture

Assemble Different Products to a Pre-Determined Pattern in Food Manufacture

Palletise and Wrap Products in Food Manufacture

Load Consignments for Despatch in Food Manufacture

Maintaining the Safety and the Security of the Load, Self and Property

Planning the Route and Timings for the Delivery and Collection of Loads

Complete Pre-journey and Post-journey Procedures

Transport Goods and Materials

Sort and Classify Livestock for Sale or Despatch in Food Manufacture

Display Livestock to Potential Buyers in Food Manufactures

Prepare, Move and Re-locate Livestock in food Manufacture

Receive Livestock in Food Manufacture

Receive Poultry in Food Manufacture

Contribute to Bio-Security in Livestock Holding in Food Manufacture

Maintain Reception and Holding Areas for Livestock in Food Manufacture

Care for Livestock Pre-Slaughter in Food Manufacture

Care for Poultry Pre-Slaughter in Food Manufacture

Monitor the Health and Welfare of Livestock Pre-Slaughter in Food Manufacture

Prepare and Monitor Feed and Water Supplies to Livestock in Food Manufacture

Contribute to Developing Production Specifications in Food Manufacture

Report and Record Production Operations in Food Manufacture

Carry out Task Hand-over Procedures in Food Manufacture

Carry out Product Changeovers in Food Manufacture

Operate Central Control Systems in Food Manufacture

Control Manual Size Reduction in Food Manufacture

Control Weighing in Food Manufacture

Control Separation in Food Manufacture

Control Batching in Food Manufacture

Control Conversion in Food Manufacture

Control Conditioning in Food Manufacture

Control Depositing in Food Manufacture

Control Enrobing in Food Manufacture

Control Wrapping and Labelling in Food Manufacture

Control Bottling and Packing in Food Manufacture

Control Pelletising in Food Manufacture

Control Milling in Food Manufacture

Control Slicing and Bagging in Food Manufacture

Prepare Ingredients and Store Sweet Fillings and Toppings in Food Manufacture

Prepare Ingredients and Store Savoury Fillings and Toppings in Food Manufacture

Slice and Bag Individual Food Products

Bake-off Food Products for Sale

Clean in Place (CIP) Plant and Equipment in Food Manufacture

Carry out Disinfection in Food Manufacture

Control Washing and Drying Machinery in Food Manufacture

Contribute to Keeping the Workplace Secure

Contribute to Maintaining Stock Security and Minimising Losses in Food Manufacture

Control Effluent Treatment Operations in Food Manufacture

Prepare and Clear Areas for Counter/Take-away Service

Provide a Counter/Take-away Service (People 1st)

Prepare and Clear Areas for Table/Tray Service (People 1st)

Provide a Table/Tray Service (People 1st)

Assemble and Process Products for Food Service

Prepare and Mix Craft Dough

Hand Divide, Mould and Shape Craft Fermented Dough

Produce Craft Laminated Pastry

Tin and Tray Up Craft Dough Products

Retard and Prove Craft Dough Products

Oven Bake Craft Dough Products

Fry Craft Dough Products

Batch Finish Craft Dough Products

Prepare and Mix Craft Flour Confectionery

Deposit and Fry Craft Hot Plate Products

Oven Bake Craft Flour Confectionery

Batch Finish Craft Flour Confectionery

Assemble and Fill Celebration Cakes

Mask and Cover Celebration Cakes

Decorate Celebration Cakes

Provide Accessories and Store Celebration Cakes

Operate an Automated Stunning System

Operate an Automated Bleeding System

Operate an Automated Evisceration System

Operate an Automated De-Hairing or De-Feathering System
Carry out Manual Slaughter in Meat and Poultry
Carry out Manual Bleeding Operations
Eviscerate Animals or Birds Manually
Skin Animals
Process Offal or by Products of Slaughter
Contribute to Converting Livestock into Meat
Monitor and Control the Recovery and Disposal of Meat Processing by Products
Monitor and Control Meat and Poultry Processing
Plan How to Improve your Sales and Marketing
Improve your Sales and Marketing
Set up and Maintain Picking and Packing Orders in Food Manufacture
Monitor Effectiveness of Picking and Packing Operations in Food Manufacture
Maximise Sales of Food Products in a Retail Environment

There may be publications available to support this SVQ. For more information, please contact:

Customer Contact Centre
The Scottish Qualifications Authority
The Optima Building
GLASGOW
G2 8DQ

Tel: 0845-279-1000

Fax: 0845-213-5000

Email: customer@sqa.org.uk

Website: <http://www.sqa.org.uk>