



## **Food Manufacture: Distribution Skills**

### **Level 2**

Awarded by **Scottish Qualifications Authority and Improve**

Accredited from 29/08/2007 to 31/12/2012

Group award number G8RW 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. Candidates must also complete 8 units to achieve award.

Candidates must complete all of these units.

#### **Mandatory Units**

**F2MD 04**

**Maintain Workplace Food Safety Standards in Manufacture**

**F2MB 04**

**Maintain the Workplace and Health and Safety in Food Manufacture**

#### **6 Optional units**

Candidates must also complete a minimum of 4 optional units from Group A

#### **Group A**

**F2M4 04**  
**Lift and Handle Materials Safely in Food Manufacture**

**F2MV 04**  
**Receive Goods and Materials in Food Manufacture**

**F2RV 04**  
**Store Goods and Materials in Food Manufacture**

**F2KJ04**  
**Control Stock Levels in Food Manufacture**

**F2RW 04**  
**Supply Materials for Production in Food Manufacture**

**F2HT 04**  
**Carry Out and Finish Bulk Filling in Food Manufacture**

**F2HV 04**  
**Carry Out and Finish Transfer of Materials in Food Manufacture**

**F2RJ 04**  
**Process Customer Orders in Food Manufacture**

**F2PW 04**  
**Pick Orders and Store for Despatch in Food Manufacture**

**F2RN 04**  
**Produce Individual Packs by Hand in Food Manufacture**

**F2PT 04**  
**Pack Orders for Despatch in Food Manufacture**

**F2HF 04**  
**Assemble Different Products to a Pre-Determined Pattern in Food Manufacture**

**F2PV 04**  
**Palletise and Wrap Products in Food Manufacture**

**F2M5 04**  
**Load Consignments for Despatch in Food Manufacture**

**D91H 04**

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

### **D91M 04**

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

### **DJ1J 04**

**Complete Pre-Journey and Post-Journey Procedures**

### **B1XX 04**

**Transport Goods and Materials**

## **Group B**

Specified Units :

candidates must complete up to 2 optional units from Group B

### **F2R1 04**

**Plan and Organise your own Work Activities in Food Manufacture**

### **F2S7 04**

**Work Effectively with Others in Food Manufacture**

### **DP73 04**

**Store, Retrieve and Archive Information**

### **F2M9 04**

**Maintain Product Quality in Food Manufacture**

### **F2JM 04**

**Contribute to Improvements in Food Manufacture**

### **F2JL 04**

**Contribute to Environmental Safety in Food Manufacture**

### **F2JV 04**

**Contribute to the Maintenance of Plant and Equipment in Food Manufacture**

### **F2P6 04**

**Sort and Classify Livestock for Sale or Despatch in Food Manufacture**

### **F2LE 04**

**Display Livestock to Potential Buyers in Food Manufactures**

### **F2RH 04**

## **Prepare, Move and Re-locate Livestock in Food Manufacture**

**F2MY 04**

**Receive Livestock in Food Manufacture**

**F2N1 04**

**Receive Poultry in Food Manufacture**

**F2JG 04**

**Contribute to Bio-Security in Livestock Holding in Food Manufacture**

**F2MA 04**

**Maintain Reception and Holding Areas for Livestock in Food Manufacture**

**F2HR 04**

**Care for Livestock Pre-Slaughter in Food Manufacture**

**F2HS 04**

**Care for Poultry Pre-Slaughter in Food Manufacture**

**F2P7 04**

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

**F2R8 04**

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

**F2JK 04**

**Contribute to Developing Production Specifications in Food Manufacture**

**F2N4 04**

**Report and Record Production Operations in Food Manufacture**

**F2JB 04**

**Carry out Task Hand-over Procedures in Food Manufacture**

**F2J7 04**

**Carry out Product Changeovers in Food Manufacture**

**F2PH 04**

**Operate Central Control Systems in Food Manufacture**

**F2K7 04**

**Control Manual Size Reduction in Food Manufacture**

**F2KG 04**  
**Control Size Reduction in Food Manufacture**

**F2KM 04**  
**Control Weighing in Food Manufacture**

**F2K9 04**  
**Control Mixing in Food Manufacture**

**F2K6 04**  
**Control Heat Treatment in Food Manufacture**

**F2KC 04**  
**Control Separation in Food Manufacture**

**F2KK 04**  
**Control Temperature Reduction in Food Manufacture**

**F2JX 04**  
**Control Batching in Food Manufacture**

**F2K1 04**  
**Control Conversion in Food Manufacture**

**F2K0 04**  
**Control Conditioning in Food Manufacture**

**F2K5 04**  
**Control Forming in Food Manufacture**

**F2K2 04**  
**Control Depositing in Food Manufacture**

**F2K4 04**  
**Control Enrobing in Food Manufacture**

**F2KN 04**  
**Control Wrapping and Labelling in Food Manufacture**

**F2JY 04**  
**Control Bottling and Packing in Food Manufacture**

**F2KA 04**

**Control Pelletising in Food Manufacture**

**F2K8 04**

**Control Milling in Food Manufacture**

**F2KH 04**

**Control Slicing and Bagging in Food Manufacture**

**F2RB 04**

**Prepare Ingredients and Store Sweet Fillings and Toppings in Food Manufacture**

**F2RA 04**

**Prepare Ingredients and Store Savoury Fillings and Toppings in Food Manufacture**

**F2P4 04**

**Slice and Bag Individual Food Products**

**F2HK 04**

**Bake-off Food Products for Sale**

**F2JE 04**

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

**F2J1 04**

**Carry out Disinfection in Food Manufacture**

**F2KL 04**

**Control Washing and Drying Machinery in Food Manufacture**

**D8CD 04**

**Contribute to Keeping the Workplace Secure**

**F2JN 04**

**Contribute to Maintaining Stock Security and Minimising Losses in Food Manufacture**

**F2K3 04**

**Control Effluent Treatment Operations in Food Manufacture**

**F2JT 04**

**Contribute to the Effectiveness of Food Retail Operations**

**F2NH 04**

**Sell Food Products in a Retail Environment**

**F2LD 04**  
**Display Food Products in a Retail Environment**

**F03Y 04**  
**Deliver Reliable Customer Service**

**F05P 04**  
**Resolve Customer Service Problems**

**DR7R 04**  
**Prepare and Clear Areas for Counter/Take-away Service**

**DT11 04**  
**Provide a Counter/Take-away Service**

**DR7Y 04**  
**Prepare and Clear Areas for Table/Tray Service**

**DT13 04**  
**Provide a Table/Tray Service**

**F2HE 04**  
**Assemble and Process Products for Food Service**

**F2NF 04**  
**Select, Weigh and Measure Bakery Ingredients**

**F2R6 04**  
**Prepare and Mix Dough**

**F2R4 04**  
**Prepare and Mix Craft Dough**

**F2LV 04**  
**Hand Divide, Mould and Shape Fermented Doughs**

**F2LT 04**  
**Hand Divide, Mould and Shape Craft Fermented Dough**

**F2RP 04**  
**Produce Laminated Pastry**

**F2RM 04**

## **Produce Craft Laminated Pastry**

**F2PX 04**

**Pin, Block and Shape Dough**

**F2LM 04**

**Fill and Close Pastry Products**

**F2S1 04**

**Tin and Tray Up Dough Products**

**F2S0 04**

**Tin and Tray Up Craft Dough Products**

**F2ND 04**

**Retard and Prove Dough Products**

**F2NA 04**

**Retard and Prove Craft Dough Products**

**F2PP 04**

**Oven Bake Dough Products**

**F2PM 04**

**Oven Bake Craft Dough Products**

**F2LR 04**

**Fry Dough Products**

**F2LP 04**

**Fry Craft Dough Products**

**F2HN 04**

**Batch Finish Dough Products**

**F2HL 04**

**Batch Finish Craft Dough Products**

**F2R7 04**

**Prepare and Mix Flour Confectionery**

**F2R5 04**

**Prepare and Mix Craft Flour Confectionery**



**F2LS 04**  
**Hand Deposit Pipe and Sheet Flour Confectionery**

**F2KV 04**  
**Deposit and Fry Hot Plate Products**

**F2KT04**  
**Deposit and Fry Craft Hot Plate Products**

**F2S2 04**  
**Tray Up and Prepare Flour Confectionery for Bakery**

**F2PR 04**  
**Oven Bake Flour Confectionery**

**F2PN 04**  
**Oven Bake Craft Flour Confectionery**

**F2HP 04**  
**Batch Finish Flour Confectionery**

**F2HM 04**  
**Batch Finish Craft Flour Confectionery**

**F2HD 04**  
**Assemble and Fill Celebration Cakes**

**F2MT 04**  
**Mask and Cover Celebration Cakes**

**F2KS 04**  
**Decorate Celebration Cakes**

**F2MH 04**  
**Provide Accessories and Store Celebration Cakes**

**F2PG 04**  
**Operate an Automated Stunning System**

**F2PC 04**  
**Operate an Automated Bleeding System**

**F2PE 04**

## **Operate an Automated Evisceration System**

**F2PD 04**

**Operate an Automated De-Hairing or De-Feathering System**

**F2PF 04**

**Operate an Automated Pig Processing System**

**F2J4 04**

**Carry out Manual Slaughter in Meat and Poultry**

**F2J3 04**

**Carry out Manual Bleeding Operations**

**F2LK 04**

**Eviscerate Animals or Birds Manually**

**F2P2 04**

**Skin Animals**

**F2RK 04**

**Process Offal or by Products of Slaughter**

**F2J5 04**

**Carry Out Primal Cutting in Meat & Poultry**

**F2HY 04**

**Carry Out Boning in Meat and Poultry**

**F2JA 04**

**Carry Out Seaming or Filleting in Meat and Poultry**

**F2JD 04**

**Carry Out Trimming in Meat and Poultry**

**F2RR 04**

**Produce Portion Controlled Raw Meat Products**

**F2S5 04**

**Use Powered Tools or Equipment for Processing Meat**

**F2M2 04**

**Inject Meat**

**F2MW 04**  
**Massaging Boneless Meat**

**F2LN 04**  
**Fill or Extrude Meat and Meat-Based Mixtures**

**F2KP 04**  
**Cure or Marinate Meat Products**

**F2RC 04**  
**Prepare Meat and Meat Products Orders for Customers**

**F2J0 04**  
**Carry Out Butchery in a Retail Outlet**

**F2MR 04**  
**Manufacture Meat Products in a Retail Outlet**

**F2PS 04**  
**Pack Meat Products for Retail Sale**

**F2PL 04**  
**Organise the Receipt and Storage of Goods in Food Manufactur**

**F2NG 04**  
**Monitor and Maintain Storage Conditions in Food Manufactur**

**F2P5 04**  
**Monitor Stored Goods and Materials in Food Manufacture**

**F2NJ 04**  
**Monitor and Maintain Storage Systems and Procedures in Food Manufacture**

**F2NP 04**  
**Set Up and Maintain Picking and Packing Orders in Food Manufacture**

**F2NT 04**  
**Monitor Effectiveness of Picking and Packing Operations in Food Manufacture**

**F2R3 04**  
**Plan Resources to Meet Anticipated Demand for Products in Food Manufacture**

**F2P8 04**

## **Monitor Wrapping and Labelling of Products in Food Manufacture**

### **F2NK 04**

#### **Set Up and Maintain Despatch and Transport of Products in Food Manufacture**

### **F2NN 04**

#### **Monitor Effectiveness of Despatch and Transport Operations in Food Manufacture**

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

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