



Food Manufacture: Facilities Support Skills

Level 2

Awarded by **Scottish Qualifications Authority and Improve**

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

Group award number G8RP 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 complete 8 units to achieve the award.

Mandatory units

Candidates must complete all of these 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

F2JV 04
Contribute to the Maintenance of Plant and Equipment in Food Manufacture

F2JL 04
Contribute to Environmental Safety in Food Manufacture

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

Candidate can also take up to 2 units from Group B

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

F2MV 04

Receive Goods and Materials in Food Manufacture

F2RV 04

Store Goods and Materials in Food Manufacture

F2KJ 04

Control Stock Levels in Food Manufacture

F2RW 04

Supply Materials for Production in Food Manufacture

F2HT 04

Carry out and Finish Bulk Filing 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, Sell 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

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

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

F05O 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 Weight 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 Dough's

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

F2KT 04

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 and 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 Product 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

F2RX 04

Support Commissioning of Plant, Equipment and Processes in Food Manufacture

F2M8 04

Maintain Plant and Equipment in Food Manufacture

F2P0 04

Shut Down Plant and Equipment in Food Manufacture

F2P9 04

Start Up Multi-Stage Operations in Food Manufacture

F2NX 04

Shut Down Multi-Stage Operations in Food Manufacture

F2JR 04

Contribute to Security Planning and Implementation in Food Manufacture

F2N9 04

Monitor and Control the Recovery of By-Products and Waste Disposal in Food Manufacture

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

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