



## Food Manufacture

### Level 1

Awarded by **Scottish Qualifications Authority and Improve**

Accredited from 31/10/2007 to 31/12/2012

Group award number G8RT 21

### 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 5 Units to achieve the award.

#### Mandatory units

Candidates must complete all of these units

**F2M7 04**

**Maintain Personal Hygiene Standards in Food Manufacture**

#### 4 Optional units

Candidates must also complete a minimum of 2 optional units from Group A

#### Group A

**F2S6 04**

**Work Effectively in Food Manufacture**

**DP72 04**

## **Store and Retrieve Information**

**F2PJ 04**

**Operate Safely in Food Manufacture**

**F2RY 04**

**Support Production Operations in Food Manufacture**

**F2N3 04**

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

**F2J2 04**

**Carry Out Hygiene Cleaning in Food Manufacture**

**F2RF 04**

**Prepare Tools and Equipment for Use in Food Manufacture**

**F2NV 04**

**Sharpen Cutting Tools for Use in Food Manufacture**

**F2KR 04**

**Deal Effectively with Waste in Food Manufacture**

**F2HJ 04**

**Assist with Selling Food Products**

**F2RD 04**

**Prepare to Receive Goods and Materials in Food Manufacture**

**F2S4 04**

**Unpack Goods and Materials in Food Manufacture**

**F2RE 04**

**Prepare to Store Goods and Materials in Food Manufacture**

**F2PB 04**

**Move and Handle Products and Materials in Food Manufacture**

**F2RG 04**

**Prepare Work Area for Picking and Packing Orders in Food Manufacture**

**F2RS 04**

**Produce Product Packs in Food Manufacture**

**F2R9 04**  
**Prepare Consignments and Work Areas for Loading in Food Manufacture**

**D2RF 04**  
**Lift, Transfer and Position Loads**

**F2S8 04**  
**Unload the Vehicle**

### **Specified units**

Candidates can also take up to 2 units from Group B

### **Group B**

**F2R1 04**  
**Plan and Organise Your Own Work Activities in Food Manufacture**

**F2M9 04**  
**Maintain Product Quality in Food Manufacture**

**F2JM 04**  
**Contribute to Improvements in Food Manufacture**

**F2MD 04**  
**Maintain Workplace Food Safety Standards in Manufacture**

**F2JL 04**  
**Contribute to Environmental Safety in Food Manufacture**

**F2JV 04**  
**Contribute to the Maintenance of Plant and Equipment 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 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**

**F2P6 04**

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

**F2LE 04**  
**Display Livestock to Potential Buyers in Food Manufacture**

**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**

**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 & Labelling in Food Manufacture**

**F2JY 04**

**Control Bottling & 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**

**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**

**R2R4 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**

**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 & 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 & Poultry**

**F2JA 04**  
**Carry Out Seaming or Filleting in Meat & Poultry**

**F2JD 04**  
**Carry Out Trimming in Meat & 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**

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

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