



Food Manufacture: Livestock Droving Skills

Level 2

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

Accredited from 17/09/2008 to 31/12/2012

Group award number G92N 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

Sort and Classify Livestock for Sale or Despatch in Food Manufacture

Display Livestock to Potential Buyers in Food Manufacture

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

Group 2 - candidates can select a maximum of 2 Units from this Group

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 Safety 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 Filing 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, Sell 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

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 Size Reduction in Food Manufacture

Control Weighing in Food Manufacture

Control Mixing in Food Manufacture

Control Heat Treatment in Food Manufacture

Control Separation in Food Manufacture

Control Temperature Reduction in Food Manufacture

Control Batching in Food Manufacture

Control Conversion in Food Manufacture

Control Conditioning in Food Manufacture

Control Forming 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

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 and Clear Areas for Counter/Take-away Service

Provide a Counter/Take-away Service

Prepare and Clear Areas for Table/Tray Service

Provide a Table/Tray Service

Assemble and Process Products for Food Service

Select, Weigh and Measure Bakery Ingredients

Prepare and Mix Dough

Prepare and Mix Craft Dough

Hand Divide, Mould and Shape Fermented Dough

Hand Divide, Mould and Shape Craft Fermented Dough

Produce Laminated Pastry

Produce Craft Laminated Pastry

Pin, Block and Shape Dough

Fill and Close Pastry Products

Tin and Tray Up Dough Products

Tin and Tray Up Craft Dough Products

Retard and Prove Dough Products

Retard and Prove Craft Dough Products

Oven Bake Dough Products

Oven Bake Craft Dough Products

Fry Dough Products

Fry Craft Dough Products

Batch Finish Dough Products

Batch Finish Craft Dough Products

Prepare and Mix Flour Confectionery

Prepare and Mix Craft Flour Confectionery

Hand Deposit Pipe and Sheet Flour Confectionery

Deposit and Fry Hot Plate Products

Deposit and Fry Craft Hot Plate Products

Tray Up and Prepare Flour Confectionery for Bakery

Oven Bake Flour Confectionery

Oven Bake Craft Hot Plate Products

Batch Finish 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

Operate an Automated Pig Processing 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

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

Inject Meat

Massaging Boneless Meat

Fill or Extrude Meat and Meat-Based Mixtures

Cure or Marinate Meat Products

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

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

Arrange Transport Scheduling for Delivery of Livestock in Food Manufacture

Monitor and Control Reception of Livestock in Food Manufacture

Maintain Lairage and Antemortem Facilities in Food Manufacture

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

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