



Food Manufacture: Retail and Service Support Skills

Level 2

Awarded by **Scottish Qualifications Authority and Improve**

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

Group award number G8RV 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.

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

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

F05P 04
Resolve Customer Service Problems

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

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

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

F2M4 04

Lift and Handle Materials Safely 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

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 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

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

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

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

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 and Automated Stunning System

F2PC 04
Operate and Automated Bleeding System

F2PE 04
Operate and Automated Evisceration System

F2PD 04
Operate and 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 03
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

F2MS 04

Raise Food Safety Awareness in Manufacture

F08T 04

Evaluate the Receipt of Payment From Customers

F2R0 04

Plan and Co-Ordinate Food Services

F2MX 04

Maximise Sales of Food Products in a Retail Environment

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

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The Scottish Qualifications Authority
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