



Food Manufacture : Specialist Improvement Skills

Level 3

Awarded by **Scottish Qualifications Authority and Improve**

Accredited from 01/11/2007 to 31/12/2012

Group award number G8RX 23

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:

F2JF 04

Communicate Effectively

Candidates must complete a minimum of 5 optional units from Group

Group A

7 Optional Units

DR67 04

Manage Your Own Resources and Professional Development

F2P3 04

Monitor Product Quality in Food Manufacture

F2J9 04

Carry Out Sampling for Quality Control in Food Manufacture

F2JC 04

Carry Out Testing for Quality Control in Food Manufacture

F2N2 04

Monitor and Control Quality of Work Activities in Food Manufacture

F2NB 04

Monitor and Control Throughput to Achieve Targets in Food Manufacture

F2LW 04

Implement and Evaluate an Improvement Programme in Food Manufacture

F2J8 04

Carry Out Quality Audits in Food Manufacture

F2NY 04

Monitor Food Safety at Critical Control Points in Manufacture

F2LF 04

Evaluate and Improve Production in Food Manufacture

Group B

Candidates can also complete up to 2 units from Group B

DR47 04

Develop and Implement Operational Plans for Your Area of Responsibility

DR5J 04

Manage a Project

F2PK 04

Organise Planning and Review Meetings in Food Manufacture

DR4A 04

Develop Productive Working Relationships with Colleagues

D9RH 04

Enable Individual Learning Through Coaching

D9RJ 04
Enable Learning Through Demonstrations and Instruction

DR3Y 04
Allocate and Monitor the Progress and Quality of Work in Your Area of Responsibility

F2NE 04
Monitor and Maintain Required Standards of Conduct in Food Manufacture

DR7K 04
Recruit, Select and Keep Colleagues

F2MJ 04
Manage and Store Information

F2M3 04
Interpret and Communicate Information and Data in Food Manufacture

D8X3 04
Plan How to Improve Your Sales and Marketing

D8WM 04
Improve Your Sales and Marketing

F2LX 04
Implement Business to Business Motivation Activity

F04M 04
Monitor and Solve Customer Service Problems

F2NC 04
Monitor and Evaluate Customer Service in Food Manufacture

F2MS 04
Raise Food Safety Awareness in Manufacture

F2NY 04
Monitor Food Safety at Critical Control Points in Manufacture

F2JH 04
Contribute to Continuous Improvement of Food Safety in Manufacture

F2JW 04

Control and Monitor Safe Supply of Raw Materials and Ingredients in Food Manufacture

D1V7 04

Monitor Procedures to Control Risks to Health and Safety

D1VA 04

Promote a Health and Safety Culture within the Workplace

D1VB 04

Conduct an Assessment of Risks in the Workplace

F2MF 04

Maintain, Promote and Improve Environmental Good Practice in Food Manufacture

F2P1 04

Monitor Health, Safety and Environmental Systems in Food Manufacture

F2RX 04

Support Commissioning of Plant, Equipment and Processes in Food Manufacture

F2M8 04

Maintain Plant and Equipment in Food Manufacture

F2L8 04

Develop Test Samples in Food Manufacture

F2L5 04

Develop Product Specifications in Food Manufacture

F2PL 04

Organise the Receipt and Storage of Goods in Food Manufacture

F2NG 04

Monitor and Maintain Storage Conditions in Food Manufacture

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

F2R2 04
Plan Production Schedules in Food Manufacture

F2NL 04
Monitor and Report on Production Progress in Food Manufacture

F2LB 04
Diagnose and Solve Production Problems in Food Manufacture

F2J6 04
Carry Out Process Control of Production in Food Manufacture

F2RT 04
Produce Production Specifications in Food Manufacture

F2PY 04
Plan and Co-ordinate Bake-off Operations in Food Manufacture

F2PA 04
Start up 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

F08T 04

Evaluate the Receipt of Payment From Customers

F2R0 04

Plan and Co-ordinate Food Services

F2JJ 04

Contribute to Converting Livestock into Meat

F2N7 04

Monitor and Control the Recovery and Disposal of Meat Processing By-products

F2N0 04

Monitor and Control Meat and Poultry Processing

F2HC 04

Arrange Transport Scheduling for Delivery of Livestock in Food Manufacture

F2N5 04

Monitor and Control Reception of Livestock in Food Manufacture

F2M6 04

Maintain Lairage and Antemortem Facilities in Food Manufacture

F2KB 04

Control Production of Bakery Products

F2KW 04

Design and Develop Specialist Individual Dough Based Products

F2MC 04

Produce Specialist Individual Dough Based Products

F2LH 04

Evaluate Specialist Individual Dough Based Products

F2KX 04
Design and Develop Specialist Individual Flour Confectionary Products

F2ME 04
Produce Specialist Individual Flour Confectionary Products

F2LJ 04
Evaluate Specialist Flour individual Flour Confectionery Products

F2NS 04
Set Up and Maintain Retail Operations in Food Manufacture

F2NW 04
Monitor Effectiveness of Retail Operations in Food Manufacture

F2NM 04
Set Up and Maintain Food Service Operations in Food Manufacture

F2NR 04
Monitor Effectiveness of Food Service Operations in Food Manufacture

F2JP 04
Contribute to Optimising Work Areas in Food Manufacture

F2N8 04
Resolve Production Problems in Food Manufacture

F2LC 04
Diagnose Production Problems in Food Manufacture

F2MX 04
Maximise Sales of Food Products in a Retail Environment

F2LA 04
Develop, Implement and Evaluate Quality Assurance Systems in Food Manufacture

F2LG 04
Evaluate and Improve Quality Assurance Systems in Food Manufacture

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

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