



Food Manufacture: Specialist Meat and Poultry Skills

Level 3

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

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

Group award number G92R 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 and the elements that make up each unit are listed under the unit title.

Mandatory units

Monitor Food Safety at Critical Control Points in Manufacture

Optional units

Group 1 - Candidates must select at least 5 Units from this group.

Manage Your Own Resources and Professional Development

Communicate Effectively

Develop Productive Working Relationships with Colleagues

Monitor Procedures to Control Risks to Health and Safety

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

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

Develop and Implement Operational Plans for Your Area of Responsibility

Manage a Project

Organise Planning and Review Meetings in Food Manufacture

Enable Individual Learning Through Coaching

Enable Learning Through Demonstrations and Instructions

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

Monitor and Maintain Required Standards of Conduct in Food Manufacture

Recruit, Select and Keep Colleagues

Manage and Store Information

Interpret and Communicate Information and Data in Food Manufacture

Plan How to Improve Your Sales and Marketing

Improve Your Sales and Marketing

Implement Business to Business Motivation Activity

Monitor and Solve Customer Service Problems

Monitor and Evaluate Customer Service in Food Manufacture

Monitor Product Quality in Food Manufacture

Carry Out Sampling for Quality Control in Food Manufacture

Carry Out Testing for Quality Control in Food Manufacture

Monitor and Control Quality of Work Activities in Food Manufacture

Monitor and Control Throughput to Achieve Targets in Food Manufacture

Implement and Evaluate an Improvement Programme in Food Manufacture

Carry Out Quality Audits in Food Manufacture

Raise Food Safety Awareness in Manufacture

Contribute to Continuous Improvement of Food Safety in Manufacture

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

Promote a Health and Safety Culture Within the Workplace

Conduct an Assessment of Risks in the Workplace

Maintain, Promote and Improve Environmental Good Practice in Food Manufacture

Monitor Health, Safety and Environmental Systems in Food Manufacture

Support Commissioning of Plant, Equipment and Processes in Food Manufacture

Maintain Plant and Equipment in Food Manufacture

Develop Test Samples in Food Manufacture

Develop Product Specifications in Food Manufacture

Organise the Receipt and Storage of Goods in Food Manufacture

Monitor and Maintain Storage Conditions in Food Manufacture

Monitor Stored Goods and Materials in Food Manufacture

Monitor and Maintain Storage Systems and Procedures in Food Manufacture

Set Up and Maintain Picking and Packing Orders in Food Manufacture

Monitor Effectiveness of Picking and Packing Operations Food Manufacture

Plan Resources to Meet Anticipated Demand for Products in Food Manufacture

Monitor Wrapping and Labelling of Products in Food Manufacture

Set Up and Maintain Despatch and Transport of Products in Food Manufacture

Monitor Effectiveness of Despatch and Transport Operations in Food Manufacture

Evaluate and Improve Production in Food Manufacture

Plan Production Schedules in Food Manufacture

Monitor and Report on Production Progress in Food Manufacture

Diagnose and Solve Production Problems in Food Manufacture

Carry Out Process Control of Production in Food Manufacture

Produce Production Specifications in Food Manufacture

Plan and Co-ordinate Bake-off Operations

Start Up Plant and Equipment in Food Manufacture

Shut Down Plant and Equipment in Food Manufacture

Start Up Multi-stage Operations in Food Manufacture

Shut Down Multi-stage Operations in Food Manufacture

Contribute to Security Planning and Implementation in Food Manufacture

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

Evaluate the Receipt of Payments from Customers

Plan and Co-ordinate Food Services

Control Production of Bakery Products

Design and Develop Specialist Individual Dough Based Products

Produce Specialist Individual Dough Based Products

Evaluate Specialist Individual Dough Based Products

Design and Develop Specialist Individual Flour Confectionery Products

Produce Specialist Individual Flour Confectionery Products

Evaluate Specialist Individual Flour Confectionery Products

Set Up and Maintain Retail Operations in Food Manufacture

Monitor Effectiveness of Retail Operations in Food Manufacture

Set Up and maintain Food Service Operations in Food Manufacture

Monitor Effectiveness of Food Service Operations in Food Manufacture

Contribute to Optimising Work Areas in Food Manufacture

Resolve Production Problems in Food Manufacture

Diagnose Production Problems in Food Manufacture

Maximise Sales of Food Products in a Retail Environment

Provide Information to Support Operational Plans in Food Manufacture

Lead Change

Plan Change

Implement Change

Ensure Compliance with Legal, Regulatory, Ethical and Social Requirements

Promote Equality of Opportunity and Diversity in Your Area of Responsibility

Provide Learning Opportunities for Colleagues

Provide Leadership in Your Area of Responsibility

Manage Finance in Your Area of Responsibility

Explore Markets Abroad

Plan How to Develop the Business Using the Internet

Develop a Business to Business Motivation Strategy and Plan

Manage Business to Business Motivation Plans

Develop an Organisation's Marketing Strategy

Develop, Implement and Evaluate Quality Assurance Systems in Food Manufacture

Evaluate and Improve Quality Assurance Systems in Food Manufacture

Allocate Roles and Responsibilities for Food Safety Management in Manufacture

Implement Controls to Manage Safe Food Sources and Products in Manufacture

Assess Operations for Effectiveness and Compliance with Food Safety Standards in Manufacture

Report on Compliance with Food Safety Requirements in Manufacture

Analyse Food Safety Hazards and Risks in Manufacture

Produce Action Plan to Control Food Safety Hazards and Risks in Manufacture

Develop Policy and Guidelines to Manage Food Safety in Manufacture

Develop Working Practices and Procedures to Manage Food Safety in Manufacture

Develop Recording Procedures to Monitor Food Safety in Manufacture

Provide Guidance on Food Safety Information

Implement Systems for Food Safety Information

Develop Policy and Practice to Manage Health, Safety and Environmental Systems in Food Manufacture

Manage Commissioning and handover of Plant and Equipment in Food Manufacture

Develop and Manage Relationships with External Organisations in Food Manufacture

Assess Production Requirements and Calculate Operational in Food Manufacture

Develop Specifications for Sale Sources and Supply of Raw Materials and Ingredients in Food Manufacture

Develop Health, Safety and Environmental Management Systems in Food Manufacture

Implement Health, Safety and Environmental Management Systems in Food Manufacture

Undertake Market Research for Food Product Development

Manage Production Trials in Food Manufacture

Manage and Evaluate Production Performance in Food Manufacture

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

Customer Contact Centre
The Scottish Qualifications Authority
The Optima Building
GLASGOW
G2 8DQ

Tel: 0845-279-1000

Fax: 0845-213-5000

Email: customer@sqa.org.uk

Website: <http://www.sqa.org.uk>

© Scottish Qualifications Authority 2008