



## **Food Manufacture: Specialist Supply Chain Skills**

**Level 3**

Awarded by **Scottish Qualifications Authority and Improve**

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

Group award number G8RY 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**

#### **7 Optional Units**

Candidates must also complete a minimum of 5 optional units from Group A

#### **Group A**

**DR67 04**

**Manage Your Own Resources and Professional Development**

**F2NY 04**  
**Monitor Food Safety at Critical Control Points in Manufacture**

**F2PL 04**  
**Organise the Receipt and Storage of Goods in Food Manufacture**

**F2NG 04**  
**Monitor and Maintain Storage Conditions in Food Manufacture**

**F2NP 04**  
**Set Up and Maintain Picking and Packing Orders in Food Manufacture**

**F2P5 04**  
**Monitor Stored Goods and Materials in Food Manufacture**

**F2N5 04**  
**Monitor and Maintain Storage Systems and Procedures 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**

**Specified units**

Candidates can also complete up to 2 optional units from Group B

**Group B**

**FR47 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 Instructions**

**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**

**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**

**F2MS 04**  
**Raise Food Safety Awareness 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 Sample In Food Manufacture**

**F2L5 04**

**Develop Product Specifications in Food Manufacture**

**F2LF 04**

**Evaluate and Improve Production 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 Specification 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**

**F2PO 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**

**F208T 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 DoughBased Products**

**F2KX 04**

**Design and Develop Specialist IndividualFlour Confectionary Products**

**F2ME 04**

**Produce Specialist Individual Flour Confectionary Products**

**F2LJ 04**

**Evaluate Specialist IndividualFlour 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 Retail Environment**

**F2MN 04**

**Provide Information tp Support Operational Plans in Food Manufacture**

**DR5C 04**

**Lead Change**

**DR6J 04**

**Plan Change**

**DR57 04**  
**Implement Change**

**DR50 04**  
**Ensure Compliance with Legal, Regulatory, Ethical and Social Requirements**

**DR6P 04**  
**Promote Equality of Opportunity and Diversity in your Area of Responsibility**

**DR7C 04**  
**Provide Learning Opportunities for Colleagues**

**DR75 04**  
**Provide Leadership in Your Area of Responsibility**

**DR5T 04**  
**Manage Finance for Your Area of Responsibility**

**D8WA 04**  
**Explore Markets Abroad**

**D8X1 04**  
**Plan How to Develop the Business Using the Internet**

**F2KY 04**  
**Develop a Business Motivation Strategy and Plan**

**F2MK 04**  
**Manage Business to Business Motivation Plans**

**F2L0 04**  
**Develop an Organisation's Marketing Strategy**

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

**F2LG 04**  
**Evaluate and Improve Quality Assurance Systems in Food Manufacture**

**F2HA 04**  
**Allocate Roles and Responsibilities for Food Safety Management in Manufacture**

**F2LY 04**



## **Implement Controls to Manage Safe Food Sources and Products in Manufacture**

### **F2HG 04**

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

### **F2N6 04**

**Report on Compliance with Food Safety Requirements in Manufacture**

### **F2HB 04**

**Analyse Food Safety Hazards and Risks in Manufacture**

### **F2RL 04**

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

### **F2L3 04**

**Develop Policy and Guidelines to Manage Food Safety in Manufacture**

### **F2L9 04**

**Develop Working Practices and Procedures to Manage Food Safety in Manufacture**

### **F2L6 04**

**Develop Recording Procedures to Monitor Food Safety in Manufacture**

### **F2ML 04**

**Provide Guidance on Food Safety Information**

### **F2M1 04**

**Implement Systems for Food Safety Information**

### **F2L4 04**

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

### **F2MM 04**

**Manage Commissioning and Handover of Plant and Equipment in Food Manufacture**

### **F2L1 04**

**Develop and Manage Relationships with External Organisations in Food Manufacture**

### **F2HH 04**

**Assess Production Requirements and Calculate Operational Costs in Food Manufacture**

### **F2L7 04**

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

**F2L2 04**

**Develop Health, Safety and Environmental Management Systems in Food Manufacture**

**F2M0 04**

**Implement Health, Safety and Environmental Management Systems in Food Manufacture**

**F2S3 04**

**Undertake Market Research for Food Product Development**

**F2MP 04**

**Manage Production Trials in Food Manufacture**

**F2MG 04**

**Manage and Evaluate Production Performance in Food Manufacture**

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

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The Scottish Qualifications Authority  
The Optima Building  
58 Robertson Street  
GLASGOW  
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