**Core Skills Signposting**

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| **Sector** | **Hospitality** |
| **Qualification** | **SVQ Production Chef at SCQF Level 5** |
| **Developed by** | **People 1st International** |
| **Approved by ACG** | **23 June 2021** |
| **Version** | **1** |

The following document identifies where the competencies described within each of the units, may also provide evidence towards relevant Core Skills. Where there is a relationship between the standard and the Core Skills, the SCQF Level for the Core Skill is indicated.

The approach for the signposting has been one where a judgement has been made as to whether a candidate may realistically be able to gather evidence towards either part or all of the relevant Core Skill. The five Core Skills are:

* Communication
* Numeracy
* Information and Communication Technology
* Working with others
* Problem Solving

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| **Ref no.** | **Title** | **Communication** | **Numeracy** | **ICT** | **Working with Others** | **Problem Solving** |
| PPL1GEN1 | Maintain health and safety in hospitality | SCQF3 | SCQF3 |  - | SCQF3 | SCQF3 |
| PPL1GEN4 | Work effectively as part of a hospitality team | SCQF4 | SCQF3 |  - | SCQF4 | SCQF4 |
| PPL2GEN1 | Impact of personal behaviour in hospitality | SCQF4 |  - | SCQF3 | SCQF4 | SCQF3 |
| PPL2GEN4 | Maintain food safety in a kitchen environment | SCQF4 | SCQF4 |  - | SCQF4 | SCQF4 |
| PPL2GEN6 | Minimise the risk of allergens to customers | SCQF5 | SCQF4 | - | SCQF4 | SCQF3 |
| PPL2GEN14 | Complete kitchen documentation | SCQF4 | SCQF4 | SCQF4 |  - | SCQF3 |
| PPL2GEN15 | Set up and close kitchen | SCQF4 | SCQF4 | SCQF3 | SCQF4 | SCQF3 |
| PPL1PRD1 | Prepare hot and cold sandwiches | SCQF4 | SCQF4 |  - |  - | SCQF3 |
| PPL1PRD2 | Produce basic egg dishes | SCQF4 | SCQF4 |  - |  - | SCQF4 |
| PPL1PRD3 | Maintain an efficient use of resources in the kitchen | SCQF4 | SCQF4 |  - | -  | SCQF3 |
| PPL1PRD4 | Prepare meals for distribution | SCQF4 | SCQF4 | SCQF3 | SCQF4 | SCQF4 |
| PPL1PRD5 | Prepare meals to meet relevant nutritional standards set for school meals | SCQF4 | SCQF4 | SCQF3 | SCQF4 | SCQF3 |
| PPL1PRD6 | Present menu items according to brand / organisation standards | SCQF4 | SCQF4 |  - | SCQF4 | SCQF3 |
| PPL2PRD1 | Produce basic fish dishes | SCQF4 | SCQF4 |  - | - | SCQF4 |
| PPL2PRD2 | Produce basic meat dishes | SCQF4 | SCQF4 |  - |  - | SCQF4 |
| PPL2PRD3 | Produce basic poultry dishes | SCQF4 | SCQF4 |  - |  - | SCQF4 |
| PPL2PRD4 | Produce basic vegetable dishes | SCQF4 | SCQF4 |  - |  - | SCQF4 |
| PPL2PRD5 | Cook-chill food | SCQF4 | SCQF4 |  - |  - | SCQF3 |
| PPL2PRD6 | Cook-freeze food | SCQF4 | SCQF4 |  - |  - | SCQF3 |
| PPL2PRD7 | Produce basic hot sauces | SCQF4 | SCQF4 |  - |  - | SCQF4 |
| PPL2PRD8 | Produce basic cereal, pulse and grain dishes | SCQF4 | SCQF4 |  - |  - | SCQF4 |
| PPL2PRD9 | Produce basic pasta dishes | SCQF4 | SCQF4 |  - |  - | SCQF4 |
| PPL2PRD10 | Produce cold starters and salads | SCQF4 | SCQF4 |  - |  - | SCQF3 |
| PPL2PRD11 | Produce basic bread and dough products | SCQF4 | SCQF4 |  - |  - | SCQF4 |
| PPL2PRD12 | Produce basic pastry products | SCQF4 | SCQF4 |  - |  - | SCQF4 |
| PPL2PRD13 | Produce basic cakes, sponges and scones | SCQF4 | SCQF4 |  - |  - | SCQF4 |
| PPL2PRD14 | Produce basic cold and hot desserts | SCQF4 | SCQF4 |  - |  - | SCQF4 |
| PPL2PRD15 | Produce flour, dough and tray baked products | SCQF4 | SCQF4 |  - |  - | SCQF3 |
| PPL2PRD16 | Produce products from pre-mixed ingredients | SCQF3 | SCQF4 |  - |  - | SCQF4 |
| PPL2PRD17 | Modify dishes to meet the specific nutritional needs of individuals | SCQF4 | SCQF4 |  - |  - | SCQF4 |
| PPL2PRD18 | Prepare, operate and clean specialist equipment | SCQF4 | SCQF4 |  - |  - | SCQF4 |
| PPL2PRD19 | Maintain an efficient use of food resources | SCQF4 | SCQF3 |  - |  - | SCQF4 |
| PPL2PRD20 | Liaise with care team to ensure that individuals’ nutritional needs are met | SCQF4 | SCQF4 | SCQF3 |  SCQF4 | SCQF3 |
| PPL2PC28 | Prepare and present food for cold presentation | SCQF4 | SCQF4 | - | - | SCQF4 |
| PPL2PC34 | Contribute to sustainable practice in kitchens | SCQF3 | SCQF3 |  - | - |  SCQF4 |

**Imported Units**

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| **Ref no.** | **Title** | **Communication** | **Numeracy** | **ICT** | **Working with Others** | **Problem Solving** |
| IMPOM117 | Plan and organise your own work activities in a food and drink business | SCQF4 | - | - | - | SCQF4 |
| IMPPO105 | Report and record production information in food and drink operations | SCQF3 | SCQF3 | - | - | SCQF3 |
| IMPPO217 | Control wrapping and labelling in food and drink operations | SCQF3 | - | - | - | - |
| IMPPO223 | Prepare ingredients and store fillings and toppings in food operations | SCQF3 | SCQF3 | - | - | - |
| IMPPO241 | Select and prepare raw materials in food and drink operations | SCQF3 | SCQF3 | - | - | SCQF3 |
| IMPPO250 | Weigh or measure ingredients in food and drink operations | SCQF3 | - | - | SCQF3 | SCQF3 |
| IMPPO254 | Wrap by hand in food and drink operations | SCQF3 | - | - | - | SCQF3 |
| IMPPP124 | Control the production of ready-to-eat fresh produce products | SCQF3 | - | - | - | SCQF3 |
| IMPQI101 | Maintain product quality in food and drink operations | SCQF3 | SCQF3 | - | - | SCQF3 |
| IMPQI201 | Organise and improve work activities in food operations | SCQF4 | SCQF5 | SCQF5 | SCQF5 | SCQF5 |
| IMPSD102 | Receive goods and materials in food and drink operations | SCQF3 | - | - | - | SCQF3 |
| IMPSD108 | Store and organise goods and materials in food and drink operations | SCQF4 | - | - | SCQF4 | SCQF4 |
| IMPSD203 | Move and handle products and materials in food and drink operations | SCQF3 | - | - | SCQF3 | SCQF3 |
| IMPSO101 | Carry out hygiene cleaning in food and drink operations | SCQF3 | SCQF3 | - | SCQF3 | - |
| IMPSO110 | Prepare tools and equipment for use in food and drink operations | SCQF3 | - | - | - | SCQF3 |
| IMPSO114 | Use knives in food and drink operations | SCQF3 | - | - | - | - |
| IMPSO511 | Assemble and process products for food service | SCQF3 | - | - | SCQF3 | - |