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**Core Skills Signposting (NSAFD Version 2)**

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| **Qualification Title(s)** | SVQ in Food and Drink Operations (Brewing Skills) at SCQF Level 5, SVQ in Food and Drink Operations (Craft Bakery Skills) at SCQF Level 5, SVQ in Food and Drink Operations (Dairy Skills) at SCQF Level 5, SVQ in Food and Drink Operations (Distribution Skills) at SCQF Level 5, SVQ in Food and Drink Operations: Food Manufacturing Excellence at SCQF Level 5, SVQ in Food and Drink Operations: Food Manufacturing Excellence at SCQF Level 6, SVQ in Food and Drink Operations (Fish and Shellfish Skills) at SCQF Level 5, SVQ in Food and Drink Operations (Food Sales and Service Skills) at SCQF Level 5, SVQ in Food and Drink Operations (Meat and Poultry Skills) at SCQF Level 5, SVQ in Food and Drink Operations (Production and Processing Skills) at SCQF Level 5 |
| **Developed by** | National Skills Academy for Food and Drink (NSAFD) |
| **Approved by ACG** | 17/07/2024 |
| **Version** | 2 |

## Introduction

Core Skills signposting indicates if there are opportunities within units to develop Core Skills in the workplace to a specified SCQF level. The signposting document should also acknowledge where there are no opportunities to develop Core Skills. This signposting can be used by providers and assessors to plan the development and assessment of Core Skills.

The five Core Skills are:

 Communication

 Information and Communication Technology

 Numeracy

 Problem Solving

 Working with Others

*All numbers refer to SCQF level – any blanks indicate no opportunity.*

**SVQ in Food and Drink Operations (Brewing Skills) at SCQF Level 5**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **URN** | **Unit title** | **Communication** | **ICT** | **Numeracy** | **Problem Solving** | **Working with Others** |
| IMPFS103 | Maintain workplace food safety standards in food and drink operations | 3 |  |  | 3 |  |
| IMPHS101 | Work safely in food and drink operations | 3 |  |  |  | 3 |
| IMPBW101 | Control malt handling and milling in brewing | 4 |  | 4 | 3 | 3 |
| IMPBW102 | Control mashing and conversion in brewing | 4 |  | 4 | 3 | 3 |
| IMPBW103 | Control wort boiling, clarification and cooling in brewing | 4 | 5 | 4 | 4 | 4 |
| IMPBW106 | Control fermentation in brewing | 4 | 5 | 4 | 4 | 4 |
| IMPBW113 | Control maturation and conditioning in brewing | 4 |  | 4 | 3 | 3 |
| IMPBW116 | Carry out filtration and dilution for chilled and filtered beer in brewing | 4 |  | 4 | 3 | 3 |
| IMPBW117 | Carry out cask beer preparation and racking in brewing | 4 |  | 4 | 4 | 4 |
| IMPBW118 | Contribute to the production of beer in a brewing environment | 4 |  | 4 | 3 | 3 |
| IMPBW120 | Use and store process gases in brewing | 4 |  | 4 | 3 | 3 |
| IMPBW201 | Handle and store bright beer in brewery | 4 |  | 4 | 4 |  |
| IMPBW202 | Carry out beer packaging in brewing | 4 |  | 4 | 4 |  |
| IMPBW203 | Carry out pasteurisation and sterile filtration for packaging in brewing | 4 | 4 | 4 | 4 |  |
| IMPBW204 | Carry out container inspection and labelling in brewing | 4 |  | 4 | 4 | 4 |
| IMPBW205 | Carry out bottling in brewing | 4 |  | 4 | 3 | 3 |
| IMPBW206 | Carry out canning in brewing | 4 |  | 4 | 3 | 3 |
| IMPBW207 | Control kegging in brewing | 4 |  | 4 | 3 | 3 |
| IMPBW209 | Carry out packaging preparation and on-line checks in brewing | 4 |  | 4 | 3 | 3 |
| IMPBW210 | Carry out the assessment of packaging performance in brewing | 4 | 4 | 4 | 3 | 3 |
| IMPBW211 | Carry out quality control for packaging in brewing | 5 |  | 4 | 5 | 4 |
| IMPBW212 | Carry out flavour quality assurance in brewing | 5 |  | 4 | 5 | 4 |
| IMPBW213 | Carry out dissolved oxygen quality assurance in brewing | 5 |  | 4 | 5 | 4 |
| IMPPO201 | Operate central control systems in food and drink operations | 4 | 4 |  | 4 |  |
| IMPEM107 | Contribute to the maintenance of plant and equipment in food and drink operations | 4 |  |  | 4 | 3 |
| IMPFS113 | Carry out disinfection in food and drink operations | 3 | 3 | 4 | 3 | 3 |
| IMPQI101 | Maintain product quality in food and drink operations | 3 |  | 3 | 3 |  |
| IMPQI205 | Contribute to continuous improvement in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPSO103 | Clean in place (CIP) plant and equipment in food and drink operations | 3 |  |  | 3 | 3 |
| IMPPO111 | Carry out task handover procedures in food and drink operations | 4 |  |  | 5 | 5 |
| IMPFS139 | Monitor food hygiene standards using rapid test methods in food and drink operations | 3 | 3 |  | 3 |  |
| IMPHS104 | Lift and handle materials in food and drink operations | 3 |  |  | 3 | 3 |
| IMPHS201 | Contribute to environmental safety in food and drink operations | 4 |  |  | 4 | 3 |
| IMPPO113 | Carry out product changeovers in food and drink operations | 5 | 3 |  | 5 | 5 |
| IMPPO125 | Contribute to problem diagnosis in food and drink operations | 4 |  |  | 4 | 3 |
| IMPPO127 | Contribute to problem resolution in food and drink operations | 4 |  |  | 4 | 3 |
| IMPSO101 | Carry out hygiene cleaning in food and drink operations | 3 |  | 3 |  | 3 |
| IMPQI113 | Carry out sampling in food and drink operations | 4 |  |  |  | 4 |
| IMPQI111 | Interpret and communicate information and data in food and drink operations | 4 | 4 |  |  | 4 |
| IMPPO105 | Report and record production information in food and drink operations | 3 |  | 3 | 3 |  |
| IMPQI201 | Organise and improve work activities in food and drink operations | 4 | 5 | 5 | 5 | 5 |
| IMPQI210 | Contribute to the application of improvement techniques in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPSF119 | Contribute to sustainable practice in a food environment | 3 |  | 3 | 3 |  |
| IMPSO401 | Contribute to the effectiveness of food and drink retail operations | 3 |  |  |  | 3 |
| IMPSO405 | Sell food and drink products in a retail environment | 3 |  | 3 |  | 3 |
| IMPSO409 | Display food and drink products in a retail environment | 3 |  |  |  | 3 |
| IMPSO203 | Contribute to maintaining stock security and minimising losses in food and drink operations | 4 | 4 | 3 | 4 | 3 |
| IMPSO306 | Control effluent treatment in food and drink operations | 4 | 4 | 3 | 4 | 3 |
| IMPSF113 | Control and monitor waste minimisation in a food and drink environment | 5 | 5 | 5 |  | 5 |
| IMPOM111 | Allocate and monitor work in a food and drink business | 4 | 5 | 5 | 4 | 5 |
| IMPPD106 | Contribute to developing production specifications in a food and drink environment | 5 | 5 | 5 | 5 | 5 |
| IMPQI208 | Contribute to the collection of improvement performance data in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPQI212 | Contribute to the improvement of maintenance in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPQI214 | Contribute to the improvement of Standard Operating Procedures (SOPs) in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPQI218 | Contribute to the maintenance of compliance in improving food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPQI216 | Manage and reduce conflict in improving food and drink operations | 5 | 5 | 5 | 5 | 5 |
| PPLHSL2 \* | Develop productive working relationships with colleagues | 4 |  |  | 4 | 4 |

\* Core Skills information obtained from People1st as this is an imported unit.

**SVQ in Food and Drink Operations (Craft Bakery Skills) at SCQF Level 5**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **URN** | **Unit title** | **Communication** | **ICT** | **Numeracy** | **Problem Solving** | **Working with Others** |
| IMPFS103 | Maintain workplace food safety standards in food and drink operations | 3 |  |  | 3 |  |
| IMPHS101 | Work safely in food and drink operations | 3 |  |  |  | 3 |
| IMPCB101 | Select, weigh and measure ingredients in bakery operations | 3 |  | 3 | 3 |  |
| IMPCB103 | Prepare and mix dough in bakery operations | 3 |  | 3 | 3 |  |
| IMPCB105 | Divide, mould and shape fermented dough in bakery operations | 3 |  | 3 | 3 |  |
| IMPCB106 | Produce laminated pastry in bakery operations | 3 |  |  | 3 |  |
| IMPCB107 | Pin, block and shape dough in bakery operations | 3 |  |  | 3 |  |
| IMPCB108 | Fill and close pastry products in bakery operations | 3 |  |  | 3 |  |
| IMPCB110 | Tin and tray up dough products in bakery operations | 3 |  |  | 3 |  |
| IMPCB111 | Retard and prove dough products in bakery operations | 3 |  |  | 3 |  |
| IMPCB114 | Oven bake dough products in bakery operations | 3 |  | 3 | 3 |  |
| IMPCB117 | Fry dough products in bakery operations | 3 |  | 3 | 3 |  |
| IMPCB119 | Batch finish dough products in bakery operations | 3 |  |  | 3 |  |
| IMPCB201 | Prepare and mix flour confectionery in bakery operations | 3 |  |  | 3 |  |
| IMPCB203 | Hand deposit, pipe and sheet flour confectionery in bakery operations | 3 |  |  | 3 |  |
| IMPCB204 | Deposit and griddle hot plate products in bakery operations | 3 |  |  | 3 |  |
| IMPCB205 | Tray up and prepare flour confectionery in bakery operations | 3 |  |  | 3 |  |
| IMPCB206 | Oven bake flour confectionery in bakery operations | 3 |  |  | 3 |  |
| IMPCB207 | Batch finish flour confectionery in bakery operations | 3 |  |  | 3 |  |
| IMPCB209 | Assemble and fill celebration cakes in bakery operations | 3 |  |  | 3 |  |
| IMPCB210 | Mask and cover celebration cakes in bakery operations | 3 |  |  | 3 |  |
| IMPCB211 | Decorate and store celebration cakes in bakery operations | 3 |  |  | 3 |  |
| IMPOM117 | Plan and organise your own work activities in a food and drink business | 4 |  |  | 4 |  |
| CFASASA211 \* | Communicate in a business environment | 4 |  |  |  |  |
| IMPOM111 | Allocate and monitor work in a food and drink business | 4 | 5 | 5 | 4 | 5 |
| IMPSO110 | Prepare tools and equipment for use in food and drink operations | 3 |  |  | 3 |  |
| IMPSO114 | Use knives in food and drink operations | 3 |  |  |  |  |
| IMPSO112 | Sharpen and maintain cutting tools for use in food and drink operations | 4 |  |  | 3 |  |
| IMPQI101 | Maintain product quality in food and drink operations | 3 |  | 3 | 3 |  |
| IMPQI205 | Contribute to continuous improvement in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPSO103 | Clean in place (CIP) plant and equipment in food and drink operations | 3 |  |  | 3 | 3 |
| IMPPO111 | Carry out task handover procedures in food and drink operations | 4 |  |  | 5 | 5 |
| IMPFS139 | Monitor food hygiene standards using rapid test methods in food and drink operations | 3 | 3 |  | 3 |  |
| IMPHS104 | Lift and handle materials in food and drink operations | 3 |  |  | 3 | 3 |
| IMPHS201 | Contribute to environmental safety in food and drink operations | 4 |  |  | 4 | 3 |
| IMPEM107 | Contribute to the maintenance of plant and equipment in food and drink operations | 4 |  |  | 4 | 3 |
| IMPSD108 | Store and organise goods and materials in food and drink operations | 4 |  |  | 4 | 4 |
| IMPSD327 | Prepare goods and materials for despatch | 3 |  |  | 3 |  |
| IMPSD201 | Supply materials for production in food and drink operations | 3 |  | 3 |  | 3 |
| IMPSD309 | Produce product packs in food and drink operations | 3 |  |  | 3 | 3 |
| IMPSD312 | Pack orders for despatch in food and drink operations | 3 |  |  | 3 | 3 |
| IMPPO113 | Carry out product changeovers in food and drink operations | 5 | 3 |  | 5 | 5 |
| IMPPO125 | Contribute to problem diagnosis in food and drink operations | 4 |  |  | 4 | 3 |
| IMPPO127 | Contribute to problem resolution in food and drink operations | 4 |  |  | 4 | 3 |
| IMPPO210 | Control temperature reduction in food and drink operations | 3 |  |  |  |  |
| IMPPO217 | Control wrapping and labelling in food and drink operations | 3 |  |  |  |  |
| IMPPO226 | Slice and bag individual products in food operations | 4 |  |  |  |  |
| IMPSO108 | Control washing and drying machinery in food and drink operations | 4 |  | 4 | 4 | 4 |
| IMPSO101 | Carry out hygiene cleaning in food and drink operations | 3 |  | 3 |  | 3 |
| IMPQI113 | Carry out sampling in food and drink operations | 4 |  |  |  | 4 |
| IMPQI201 | Organise and improve work activities in food and drink operations | 4 | 5 | 5 | 5 | 5 |
| IMPQI210 | Contribute to the application of improvement techniques in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPSF119 | Contribute to sustainable practice in a food environment | 3 |  | 3 | 3 |  |
| IMPPO223 | Prepare ingredients and store fillings and toppings in food operations | 3 |  | 3 |  |  |
| IMPPO228 | Bake-off products for sale in food operations |  |  | 3 |  |  |
| IMPSD310 | Produce individual packs by hand in food and drink operations |  |  |  | 3 | 3 |
| IMPSO405 | Sell food and drink products in a retail environment | 3 |  | 3 |  | 3 |
| IMPSO409 | Display food and drink products in a retail environment | 3 |  |  |  | 3 |
| IMPSO501 | Prepare and clear areas for counter/take-away service |  |  | 3 | 3 |  |
| IMPSO503 | Provide a counter/take-away service | 3 |  | 3 |  | 3 |
| IMPSO505 | Prepare and clear areas for table/tray service |  |  |  | 3 |  |
| IMPSO507 | Provide a table/tray service | 3 |  |  | 3 | 3 |
| IMPSO511 | Assemble and process products for food service | 3 |  |  |  | 3 |
| IMPSO407 | Maximise sales of food and drink products in a retail environment | 4 |  | 4 | 3 | 4 |
| IMPSF113 | Control and monitor waste minimisation in a food and drink environment | 5 | 5 | 5 |  | 5 |
| IMPPD106 | Contribute to developing production specifications in a food and drink environment | 5 | 5 | 5 | 5 | 5 |
| IMPQI208 | Contribute to the collection of improvement performance data in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPQI212 | Contribute to the improvement of maintenance in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPQI214 | Contribute to the improvement of Standard Operating Procedures (SOPs) in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPQI218 | Contribute to the maintenance of compliance in improving food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPQI216 | Manage and reduce conflict in improving food and drink operations | 5 | 5 | 5 | 5 | 5 |
| PPLHSL2 \*\* | Develop productive working relationships with colleagues | 4 |  |  | 4 | 4 |

\* Core Skills information obtained from Instructus (replaced CFA Skills) as this is an imported unit.

\*\* Core Skills information obtained from People1st as this is an imported unit.

**SVQ in Food and Drink Operations (Dairy Skills) at SCQF Level 5**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **URN** | **Unit title** | **Communication** | **ICT** | **Numeracy** | **Problem Solving** | **Working with Others** |
| IMPFS103 | Maintain workplace food safety standards in food and drink operations | 3 |  |  | 3 |  |
| IMPHS101 | Work safely in food and drink operations | 3 |  |  |  | 3 |
| IMPPO248 | Receive and offload bulk liquids in food and drink operations | 3 |  | 3 | 3 | 3 |
| IMPDY101 | Control processing to produce liquid fresh milk | 3 |  |  | 3 | 3 |
| IMPDY102 | Control processing to produce UHT milks | 3 |  |  | 3 | 3 |
| IMPDY103 | Control processing to produce extended shelf life (ESL) milks | 3 |  |  | 3 | 3 |
| IMPDY104 | Control processing to produce cream for retail packs | 3 |  |  | 3 | 3 |
| IMPDY105 | Control processing to produce cream (sweet and whey) for further processing | 3 |  |  | 3 | 3 |
| IMPDY106 | Control processing to produce filtered dairy products | 3 |  |  | 3 | 3 |
| IMPDY107 | Control processing to produce ice cream | 3 |  |  | 3 | 3 |
| IMPDY108 | Control processing to produce evaporated products | 3 |  |  | 3 | 3 |
| IMPDY109 | Control processing to produce dried products | 3 |  |  | 3 | 3 |
| IMPDY110 | Control processing to produce butter, spreads and margarines (BSM) products | 3 |  |  | 3 | 3 |
| IMPDY111 | Control processing to produce anhydrous milk fat (AMF) and butter oil | 3 |  |  | 3 | 3 |
| IMPDY112 | Control processing to produce cultured and fermented dairy products | 3 |  |  | 3 | 3 |
| IMPDY113 | Control processing to produce natural cheese | 3 |  |  | 3 | 3 |
| IMPDY114 | Control processing to produce processed cheese | 3 |  |  | 3 | 3 |
| IMPDY115 | Control processing to produce liquid whey protein concentration | 3 |  |  | 3 | 3 |
| IMPDY116 | Prepare starter cultures in dairy processing | 3 |  | 3 | 3 | 3 |
| IMPPO250 | Weigh or measure ingredients in food and drink operations | 3 |  | 3 | 3 |  |
| IMPPO252 | Blend or mix ingredients in food and drink operations | 3 |  |  | 3 |  |
| IMPDY127 | Carry out cheese pressing operations | 3 |  |  | 3 |  |
| IMPDY129 | Carry out cheese piercing operations | 3 |  |  | 3 |  |
| IMPDY131 | Grade cheese | 4 |  | 3 | 3 |  |
| IMPDY135 | Carry out cheese smoking operations | 4 |  | 3 | 3 |  |
| IMPDY139 | Carry out cheese encasement operations | 3 |  |  | 3 |  |
| IMPPO254 | Wrap by hand in food and drink operations | 3 |  |  | 3 |  |
| IMPPO256 | Operate manual dispensers in food and drink operations | 3 |  |  | 3 |  |
| IMPPO258 | Control filling in food and drink operations | 3 |  |  | 3 |  |
| IMPOM117 | Plan and organise your own work activities in a food and drink business | 4 |  |  | 4 |  |
| CFASASA211 \* | Communicate in a business environment | 4 |  |  |  |  |
| IMPOM111 | Allocate and monitor work in a food and drink business | 4 | 5 | 5 | 4 | 5 |
| IMPSO110 | Prepare tools and equipment for use in food and drink operations | 3 |  |  | 3 |  |
| IMPSO114 | Use knives in food and drink operations | 3 |  |  |  |  |
| IMPSO112 | Sharpen and maintain cutting tools for use in food and drink operations | 4 |  |  | 3 |  |
| IMPQI101 | Maintain product quality in food and drink operations | 3 |  | 3 | 3 |  |
| IMPQI205 | Contribute to continuous improvement in food and drink  operations | 5 | 5 | 5 | 5 | 5 |
| IMPSO103 | Clean in place (CIP) plant and equipment in food and drink operations | 3 |  |  | 3 | 3 |
| IMPPO111 | Carry out task handover procedures in food and drink operations | 4 |  |  | 5 | 5 |
| IMPFS139 | Monitor food hygiene standards using rapid test methods in food and drink operations | 3 | 3 |  | 3 |  |
| IMPHS104 | Lift and handle materials in food and drink operations | 3 |  |  | 3 | 3 |
| IMPHS201 | Contribute to environmental safety in food and drink operations | 4 |  |  | 4 | 3 |
| IMPEM107 | Contribute to the maintenance of plant and equipment in food and drink operations | 4 |  |  | 4 | 3 |
| IMPSD108 | Store and organise goods and materials in food and drink operations | 4 |  |  | 4 | 4 |
| IMPSD327 | Prepare goods and materials for despatch | 3 |  |  | 3 |  |
| IMPSD201 | Supply materials for production in food and drink operations | 3 |  | 3 |  | 3 |
| IMPSD309 | Produce product packs in food and drink operations | 3 |  |  | 3 | 3 |
| IMPSD312 | Pack orders for despatch in food and drink operations | 3 |  |  | 3 | 3 |
| IMPPO113 | Carry out product changeovers in food and drink operations | 5 | 3 |  | 5 | 5 |
| IMPPO125 | Contribute to problem diagnosis in food and drink operations | 4 |  |  | 4 | 3 |
| IMPPO127 | Contribute to problem resolution in food and drink operations | 4 |  |  | 4 | 3 |
| IMPPO210 | Control temperature reduction in food and drink operations | 3 |  |  |  |  |
| IMPPO217 | Control wrapping and labelling in food and drink operations | 3 |  |  |  |  |
| IMPSO108 | Control washing and drying machinery in food and drink operations | 4 |  | 4 | 4 | 4 |
| IMPSO101 | Carry out hygiene cleaning in food and drink operations | 3 |  | 3 |  | 3 |
| IMPQI113 | Carry out sampling in food and drink operations | 4 |  |  |  | 4 |
| IMPQI201 | Organise and improve work activities in food and drink operations | 4 | 5 | 5 | 5 | 5 |
| IMPQI210 | Contribute to the application of improvement techniques in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPSF119 | Contribute to sustainable practice in a food environment | 3 |  | 3 | 3 |  |
| IMPPO223 | Prepare ingredients and store fillings and toppings in food operations | 3 |  | 3 |  |  |
| IMPSD310 | Produce individual packs by hand in food and drink operations |  |  |  | 3 | 3 |
| IMPSO405 | Sell food and drink products in a retail environment | 3 |  | 3 |  | 3 |
| IMPSO409 | Display food and drink products in a retail environment | 3 |  |  |  | 3 |
| IMPSO501 | Prepare and clear areas for counter/take-away service |  |  | 3 | 3 |  |
| IMPSO503 | Provide a counter/take-away service | 3 |  | 3 |  | 3 |
| IMPSO505 | Prepare and clear areas for table/tray service |  |  |  | 3 |  |
| IMPSO507 | Provide a table/tray service | 3 |  |  | 3 | 3 |
| IMPSO511 | Assemble and process products for food service | 3 |  |  |  | 3 |
| IMPSO407 | Maximise sales of food and drink products in a retail environment | 4 |  | 4 | 3 | 4 |
| IMPSF113 | Control and monitor waste minimisation in a food and drink environment | 5 | 5 | 5 |  | 5 |
| IMPOM111 | Allocate and monitor work in a food and drink business | 4 | 5 | 5 | 4 | 5 |
| IMPPD106 | Contribute to developing production specifications in a food and drink environment | 5 | 5 | 5 | 5 | 5 |
| IMPQI208 | Contribute to the collection of improvement performance data in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPQI212 | Contribute to the improvement of maintenance in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPQI214 | Contribute to the improvement of Standard Operating Procedures (SOPs) in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPQI218 | Contribute to the maintenance of compliance in improving food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPQI216 | Manage and reduce conflict in improving food and drink operations | 5 | 5 | 5 | 5 | 5 |
| PPLHSL2 \*\* | Develop productive working relationships with colleagues | 4 |  |  | 4 | 4 |

\* Core Skills information obtained from Instructus (replaced CFA Skills) as this is an imported unit.

\*\* Core Skills information obtained from People1st as this is an imported unit.

**SVQ in Food and Drink Operations (Distribution Skills) at SCQF Level 5**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **URN** | **Unit title** | **Communication** | **ICT** | **Numeracy** | **Problem Solving** | **Working with Others** |
| IMPFS103 | Maintain workplace food safety standards in food and drink operations | 3 |  |  | 3 |  |
| IMPHS101 | Work safely in food and drink operations | 3 |  |  |  | 3 |
| IMPSD102 | Receive goods and materials in food and drink operations | 3 |  |  | 3 |  |
| IMPSD108 | Store and organise goods and materials in food and drink operations | 4 |  |  | 4 | 4 |
| IMPSD118 | Control stock levels in food and drink operations | 4 |  |  | 4 | 4 |
| IMPSD201 | Supply materials for production in food and drink operations | 3 |  | 3 |  | 3 |
| IMPSD205 | Carry out bulk filling in food and drink operations |  |  | 3 | 3 |  |
| IMPSD203 | Move and handle products and materials in food and drink operations | 3 |  |  | 3 | 3 |
| IMPSD207 | Move materials using mechanical transfer systems in food and drink operations |  |  |  | 3 |  |
| IMPSD301 | Process orders for goods in food and drink operations | 3 |  |  | 3 |  |
| IMPSD304 | Pick orders and store in food and drink operations | 3 |  |  |  | 3 |
| IMPSD309 | Produce product packs in food and drink operations | 3 |  |  | 3 | 3 |
| IMPSD312 | Pack orders for despatch in food and drink operations | 3 |  |  | 3 | 3 |
| IMPSD314 | Assemble different products to a pre-determined pattern in food and drink operations | 3 |  |  | 3 |  |
| IMPSD316 | Palletise and wrap products in food and drink operations | 3 |  |  | 3 |  |
| IMPSD322 | Load consignments for despatch in food and drink operations | 3 |  |  |  | 3 |
| IMPSD405 | Planning the route and timings for the delivery and collection of loads |  |  |  |  |  |
| IMPSD407 | Complete pre-journey and post-journey procedures | 3 |  | 3 |  | 3 |
| IMPSD409 | Transport goods and materials | 3 |  |  |  | 3 |
| IMPSD401 | Lift, transfer and position loads |  |  |  |  |  |
| IMPSD403 | Maintaining the safety and the security of the load, self and property | 3 |  |  |  |  |
| CFASASA211 \* | Communicate in a business environment | 4 |  |  |  |  |
| IMPQI101 | Maintain product quality in food and drink operations | 3 |  | 3 | 3 |  |
| IMPPO105 | Report and record production information in food and drink operations | 3 |  | 3 | 3 |  |
| IMPSD411 | Unloading the vehicle | 3 |  | 3 | 3 |  |
| IMPOM117 | Plan and organise your own work activities in a food and drink business | 4 |  |  | 4 |  |
| IMPQI205 | Contribute to continuous  improvement in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPSO103 | Clean in place (CIP) plant and equipment in food and drink operations | 3 |  |  | 3 | 3 |
| IMPPO111 | Carry out task handover procedures in food and drink operations | 4 |  |  | 5 | 5 |
| IMPHS104 | Lift and handle materials in food and drink operations | 3 |  |  | 3 | 3 |
| IMPHS201 | Contribute to environmental safety in food and drink operations | 4 |  |  | 4 | 3 |
| IMPEM107 | Contribute to the maintenance of plant and equipment in food and drink operations | 4 |  |  | 4 | 3 |
| IMPPO113 | Carry out product changeovers in food and drink operations | 5 | 3 |  | 5 | 5 |
| IMPPO125 | Contribute to problem diagnosis in food and drink operations | 4 |  |  | 4 | 3 |
| IMPPO127 | Contribute to problem resolution in food and drink operations | 4 |  |  | 4 | 3 |
| IMPPO210 | Control temperature reduction in food and drink operations | 3 |  |  |  |  |
| IMPPO217 | Control wrapping and labelling in food and drink operations | 3 |  |  |  |  |
| IMPPO226 | Slice and bag individual products in food operations | 4 |  |  |  |  |
| IMPSO101 | Carry out hygiene cleaning in food and drink operations | 3 |  | 3 |  | 3 |
| IMPQI113 | Carry out sampling in food and drink operations | 4 |  |  |  | 4 |
| IMPQI201 | Organise and improve work activities in food and drink operations | 4 | 5 | 5 | 5 | 5 |
| IMPQI210 | Contribute to the application of improvement techniques in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPSF119 | Contribute to sustainable practice in a food environment | 3 |  | 3 | 3 |  |
| IMPOM111 | Allocate and monitor work in a food and drink business | 4 | 5 | 5 | 4 | 5 |
| IMPSF113 | Control and monitor waste minimisation in a food and drink environment | 5 | 5 | 5 |  | 5 |
| IMPPD106 | Contribute to developing production specifications in a food and drink environment | 5 | 5 | 5 | 5 | 5 |
| IMPQI208 | Contribute to the collection of improvement performance data in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPQI212 | Contribute to the improvement of maintenance in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPQI214 | Contribute to the improvement of Standard Operating Procedures (SOPs) in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPQI218 | Contribute to the maintenance of compliance in improving food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPQI216 | Manage and reduce conflict in improving food and drink operations | 5 | 5 | 5 | 5 | 5 |
| PPLHSL2 \*\* | Develop productive working relationships with colleagues | 4 |  |  | 4 | 4 |

\* Core Skills information obtained from Instructus (replaced CFA Skills) as this is an imported unit.

\*\* Core Skills information obtained from People1st as this is an imported unit.

**SVQ in Food and Drink Operations (Fish and Shellfish Skills) at SCQF Level 5**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **URN** | **Unit title** | **Communication** | **ICT** | **Numeracy** | **Problem Solving** | **Working with Others** |
| IMPFS103 | Maintain workplace food safety standards in food and drink operations | 3 |  |  | 3 |  |
| IMPHS101 | Work safely in food and drink operations | 3 |  |  |  | 3 |
| IMPFP101 | Fillet fish by hand | 3 |  |  | 3 |  |
| IMPFP102 | Process fish by machine | 3 |  |  | 3 |  |
| IMPFP103 | Process fish by hand | 3 |  |  | 3 |  |
| IMPFP105 | Grade fish or shellfish by hand | 3 |  |  | 3 |  |
| IMPFP107 | Intake fish or shellfish | 3 |  |  | 3 |  |
| IMPFP109 | Control fish or shellfish defrosting | 3 |  | 3 | 3 |  |
| IMPFP111 | Shuck bivalves by hand | 3 |  |  | 3 |  |
| IMPFP113 | Pack and ice fish or shellfish | 3 |  | 3 | 3 |  |
| IMPFP115 | Grade fish or shellfish by machine | 3 |  |  | 3 |  |
| IMPFP117 | Control the fish or shellfish brining process | 4 |  | 3 | 3 |  |
| IMPFP119 | Control the dry curing of fish or shellfish | 3 |  |  | 3 |  |
| IMPFP121 | Control the fish or shellfish smoking process | 4 |  | 3 | 3 |  |
| IMPFP123 | Control the fish or shellfish marinating process | 3 |  |  | 3 |  |
| IMPFP125 | Gut and clean fish by hand | 3 |  |  |  |  |
| IMPFP127 | Assemble fish or shellfish products by hand | 3 |  |  |  |  |
| IMPFP129 | Extract shellfish meat by hand | 3 |  |  | 3 |  |
| IMPFP131 | Extract shellfish meat by machine | 3 |  |  | 3 |  |
| IMPFP133 | Pack live shellfish for dispatch | 3 |  |  | 3 |  |
| IMPFP135 | Control fish gutting operations | 3 |  |  |  |  |
| IMPFP136 | Control fish skinning operations | 3 |  |  | 3 |  |
| IMPFP137 | Use fish or shellfish quality assessment methods | 3 |  |  | 3 | 3 |
| IMPFP138 | Harvest fish or shellfish for human consumption | 4 | 4 |  | 4 |  |
| IMPFP140 | Conduct shellfish depuration operations | 4 | 4 |  | 4 |  |
| IMPFP142 | Control shellfish depuration production | 4 | 4 |  | 5 |  |
| IMPPO216 | Control enrobing in food and drink operations | 3 |  |  | 3 | 3 |
| IMPPO201 | Operate central control systems in food and drink operations | 4 | 4 |  | 4 |  |
| IMPPO203 | Control manual size reduction in food and drink operations | 3 |  |  | 3 |  |
| IMPPO206 | Control weighing in food and drink operations | 3 |  | 3 | 3 |  |
| IMPPO207 | Control mixing in food and drink operations | 3 |  |  | 3 | 3 |
| IMPPO208 | Control heat treatment in food and drink operations | 3 |  | 3 | 3 |  |
| IMPPO209 | Control segregation and integrity in food and drink operations | 3 |  |  | 3 | 3 |
| IMPPO214 | Control forming in food and drink operations | 3 |  |  | 3 | 3 |
| IMPPO210 | Control temperature reduction in food and drink operations | 3 |  |  |  |  |
| IMPPO217 | Control wrapping and labelling in food and drink operations | 3 |  |  |  |  |
| IMPPO215 | Control depositing in food and drink operations | 3 |  |  | 3 | 3 |
| IMPPO230 | Control product defrosting in food operations | 3 |  |  | 3 | 5 |
| IMPPO232 | Prepare sauces/marinades by hand in food operations | 3 |  | 3 | 3 | 3 |
| IMPFP144 | Process fish or shellfish for retail sale |  |  |  |  | 3 |
| IMPFP146 | Display fish or shellfish for retail sale | 3 |  | 3 | 3 |  |
| IMPQI101 | Maintain product quality in food and drink operations | 3 |  | 3 | 3 |  |
| IMPOM117 | Plan and organise your own work activities in a food and drink business | 4 |  |  | 4 |  |
| CFASASA211 \* | Communicate in a business environment | 4 |  |  |  |  |
| IMPSO110 | Prepare tools and equipment for use in food and drink operations | 3 |  |  | 3 |  |
| IMPSO112 | Sharpen and maintain cutting tools for use in food and drink operations | 4 |  |  | 3 |  |
| IMPSO114 | Use knives in food and drink operations | 3 |  |  |  |  |
| IMPQI205 | Contribute to continuous improvement in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPSO103 | Clean in place (CIP) plant and equipment in food and drink operations | 3 |  |  | 3 | 3 |
| IMPPO111 | Carry out task handover procedures in food and drink operations | 4 |  |  | 5 | 5 |
| IMPFS139 | Monitor food hygiene standards using rapid test methods in food and drink operations | 3 | 3 |  | 3 |  |
| IMPHS104 | Lift and handle materials in food and drink operations | 3 |  |  | 3 | 3 |
| IMPHS201 | Contribute to environmental safety in food and drink operations | 4 |  |  | 4 | 3 |
| IMPEM107 | Contribute to the maintenance of plant and equipment in food and drink operations | 4 |  |  | 4 | 3 |
| IMPSD108 | Store and organise goods and materials in food and drink operations | 4 |  |  | 4 | 4 |
| IMPSD327 | Prepare goods and materials for despatch | 3 |  |  | 3 |  |
| IMPSD201 | Supply materials for production in food and drink operations | 3 |  | 3 |  | 3 |
| IMPSD309 | Produce product packs in food and drink operations | 3 |  |  | 3 | 3 |
| IMPSD312 | Pack orders for despatch in food and drink operations | 3 |  |  | 3 | 3 |
| IMPPO113 | Carry out product changeovers in food and drink operations | 5 | 3 |  | 5 | 5 |
| IMPPO125 | Contribute to problem diagnosis in food and drink operations | 4 |  |  | 4 | 3 |
| IMPPO127 | Contribute to problem resolution in food and drink operations | 4 |  |  | 4 | 3 |
| IMPPO226 | Slice and bag individual products in food operations | 4 |  |  |  |  |
| IMPSO108 | Control washing and drying machinery in food and drink operations | 4 |  | 4 | 4 | 4 |
| IMPSO101 | Carry out hygiene cleaning in food and drink operations | 3 |  | 3 |  | 3 |
| IMPQI113 | Carry out sampling in food and drink operations | 4 |  |  |  | 4 |
| IMPQI201 | Organise and improve work activities in food and drink operations | 4 | 5 | 5 | 5 | 5 |
| IMPQI210 | Contribute to the application of improvement techniques in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPSF119 | Contribute to sustainable practice in a food environment | 3 |  | 3 | 3 |  |
| IMPPO223 | Prepare ingredients and store fillings and toppings in food operations | 3 |  | 3 |  |  |
| IMPPO228 | Bake-off products for sale in food operations |  |  | 3 |  |  |
| IMPSD310 | Produce individual packs by hand in food and drink operations |  |  |  | 3 | 3 |
| IMPSO409 | Display food and drink products in a retail environment | 3 |  |  |  | 3 |
| IMPSO501 | Prepare and clear areas for counter/take-away service |  |  | 3 | 3 |  |
| IMPSO503 | Provide a counter/take-away service | 3 |  | 3 |  | 3 |
| IMPSO505 | Prepare and clear areas for table/tray service |  |  |  | 3 |  |
| IMPSO507 | Provide a table/tray service | 3 |  |  | 3 | 3 |
| IMPSO511 | Assemble and process products for food service | 3 |  |  |  | 3 |
| IMPSO407 | Maximise sales of food and drink products in a retail environment | 4 |  | 4 | 3 | 4 |
| IMPSO405 | Sell food and drink products in a retail environment | 3 |  | 3 |  | 3 |
| IMPSF113 | Control and monitor waste minimisation in a food and drink environment | 5 | 5 | 5 |  | 5 |
| IMPOM111 | Allocate and monitor work in a food and drink business | 4 | 5 | 5 | 4 | 5 |
| IMPPD106 | Contribute to developing production specifications in a food and drink environment | 5 | 5 | 5 | 5 | 5 |
| IMPQI208 | Contribute to the collection of improvement performance data in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPQI212 | Contribute to the improvement of maintenance in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPQI214 | Contribute to the improvement of Standard Operating Procedures (SOPs) in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPQI218 | Contribute to the maintenance of compliance in improving food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPQI216 | Manage and reduce conflict in improving food and drink operations | 5 | 5 | 5 | 5 | 5 |
| PPLHSL2 \*\* | Develop productive working relationships with colleagues | 4 |  |  | 4 | 4 |

\* Core Skills information obtained from Instructus (replaced CFA Skills) as this is an imported unit.

\*\* Core Skills information obtained from People1st as this is an imported unit.

**SVQ in Food and Drink Operations: Food Manufacturing Excellence at SCQF Level 5**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **URN** | **Unit title** | **Communication** | **ICT** | **Numeracy** | **Problem Solving** | **Working with Others** |
| PPLHSL2 \* | Develop productive working relationships with colleagues | 4 |  |  | 4 | 4 |
| IMPOM111 | Allocate and monitor work in a food and drink business | 4 | 5 | 5 | 4 | 5 |
| IMPQI101 | Maintain product quality in food and drink operations | 3 |  | 3 | 3 |  |
| IMPFS103 | Maintain workplace food safety standards in food and drink operations | 3 |  |  | 3 |  |
| IMPHS101 | Work safely in food and drink operations | 3 |  |  |  | 3 |
| IMPHS201 | Contribute to environmental safety in food and drink operations | 4 |  |  | 4 | 3 |
| IMPEM107 | Contribute to the maintenance of plant and equipment in food and drink operations | 4 |  |  | 4 | 3 |
| IMPPD106 | Contribute to developing production specifications in a food and drink environment | 5 | 5 | 5 | 5 | 5 |
| IMPSF119 | Contribute to sustainable practice in a food environment | 3 |  | 3 | 3 |  |
| IMPQI201 | Organise and improve work activities in food and drink operations | 4 | 5 | 5 | 5 | 5 |
| IMPQI205 | Contribute to continuous improvement in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPQI208 | Contribute to the collection of improvement performance data in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPQI210 | Contribute to the application of improvement techniques in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPQI212 | Contribute to the improvement of maintenance in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPQI214 | Contribute to the improvement of Standard Operating Procedures (SOPs) in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPQI216 | Manage and reduce conflict in improving food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPQI218 | Contribute to the maintenance of compliance in improving food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPPO125 | Contribute to problem diagnosis in food and drink operations | 4 |  |  | 4 | 3 |
| IMPPO127 | Contribute to problem resolution in food and drink operations | 4 |  |  | 4 | 3 |

\* Core Skills information obtained from People1st as this is an imported unit.

**SVQ in Food and Drink Operations: Food Manufacturing Excellence at SCQF Level 6**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **URN** | **Unit title** | **Communication** | **ICT** | **Numeracy** | **Problem Solving** | **Working with Others** |
| CFASASA211 \* | Communicate in a business environment | 4 |  |  |  |  |
| PPLHSL2 \*\* | Develop productive working relationships with colleagues | 4 |  |  | 4 | 4 |
| IMPOM111 | Allocate and monitor work in a food and drink business | 4 | 5 | 5 | 4 | 5 |
| IMPOM117 | Plan and organise your own work activities in a food and drink business | 4 |  |  | 4 |  |
| IMPFS111 | Contribute to continuous improvement of food safety in food and drink operations | 4 |  |  | 4 | 4 |
| IMPQI220 | Contribute to the development of an improvement culture in food and drink operations | 6 | 6 | 6 | 5 | 5 |
| IMPQI222 | Plan organisational change and improvement in food and drink operations | 6 | 6 | 6 | 5 | 5 |
| IMPQI224 | Manage organisational change and improvement in food and drink operations | 6 | 6 | 6 | 5 | 5 |
| IMPQI227 | Provide organisational support for improvement in food and drink operations | 6 | 6 | 6 | 5 | 5 |
| IMPQI229 | Monitor change and improvement in food and drink operations | 6 | 6 | 6 | 5 | 5 |
| IMPQI231 | Evaluate organisational change and improvement in food and drink operations | 6 | 5 | 6 | 6 | 6 |
| IMPQI233 | Contribute to the development of an improvement strategy in food and drink operations | 6 | 5 | 6 | 6 | 6 |
| IMPQI236 | Identify learning and skills needs for improvement in food and drink operations | 6 | 5 | 6 | 6 | 6 |
| IMPQI238L | Provide coaching and mentoring for improvement in food operations | 6 | 5 | 6 | 6 | 6 |
| IMPQI240 | Provide training for improvement in food and drink operations | 6 | 5 | 6 | 6 | 6 |
| IMPQI242 | Assess teams and individuals for improvement in food and drink operations | 6 | 5 | 6 | 6 | 6 |
| IMPQI244 | Manage workplace organisational improvement in food and drink operations | 6 | 5 | 6 | 6 | 6 |
| IMPQI246 | Manage compliance to support improvement in food and drink operations | 6 | 5 | 6 | 6 | 6 |
| IMPSF111 | Control and monitor energy efficiency in a food and drink environment | 5 | 5 | 5 |  | 5 |
| IMPSF113 | Control and monitor waste minimisation in a food and drink environment | 5 | 5 | 5 |  | 5 |
| IMPSF115 | Control and monitor water usage in a food and drink environment | 5 | 5 | 5 |  | 5 |
| IMPSF117 | Control and monitor transport efficiency in a food and drink environment | 5 | 5 | 5 |  | 5 |
| IMPQI248 | Analyse current improvement practice in food and drink operations | 6 | 6 | 6 | 6 | 6 |
| IMPQI260 | Carry out value stream mapping (VSM) in food and drink operations | 6 | 6 | 6 | 6 | 6 |
| IMPQI263 | Implement and evaluate visual management systems in food and drink operations | 6 | 6 | 6 | 6 | 6 |
| IMPPO117 | Diagnose production problems in food and drink operations | 5 |  |  | 4 | 4 |
| IMPQI266 | Analyse and select areas for improvement in food and drink operations | 6 | 6 | 6 | 6 | 6 |
| IMPQI269 | Apply failure modes and effects analysis (FMEA) in food and drink operations | 6 | 6 | 6 | 6 | 6 |
| IMPPO119 | Resolve production problems in food and drink operations | 4 |  |  | 4 | 4 |
| IMPQI272 | Plan and agree targets for improvement in food and drink operations | 6 | 6 | 6 | 6 | 6 |
| IMPQI274 | Implement a problem solving methodology for improvement in food and drink operations | 6 | 6 | 6 | 6 | 6 |
| IMPQI279 | Implement improvement programmes in food and drink operations | 6 | 6 | 6 | 6 | 6 |
| IMPQI281 | Implement a set-up reduction programme in food and drink operations | 6 | 6 | 6 | 6 | 6 |
| IMPQI284 | Implement mistake/error proofing (Poka yoke) in food and drink operations | 6 | 6 | 6 | 6 | 6 |
| IMPQI287 | Measure and collect improvement data and information in food and drink operations | 6 | 6 | 6 | 6 | 6 |
| IMPQI289 | Analyse and evaluate improvement outcomes in food and drink operations | 6 | 6 | 6 | 6 | 6 |
| IMPQI295 | Sustain improvement in food and drink operations | 6 | 6 | 6 | 6 | 6 |
| IMPQI297 | Review and select improvement models in food and drink operations | 6 | 6 | 6 | 6 | 6 |

\* Core Skills information obtained from Instructus (replaced CFA Skills) as this is an imported unit.

\*\* Core Skills information obtained from People1st as this is an imported unit.

**SVQ in Food and Drink Operations (Food Sales and Service Skills) at SCQF Level 5**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **URN** | **Unit title** | **Communication** | **ICT** | **Numeracy** | **Problem Solving** | **Working with Others** |
| IMPFS103 | Maintain workplace food safety standards in food and drink operations | 3 |  |  | 3 |  |
| IMPHS101 | Work safely in food and drink operations | 3 |  |  |  | 3 |
| IMPSO401 | Contribute to the effectiveness of food and drink retail operations | 3 |  |  |  | 3 |
| IMPSO403 | Assist with selling food and drink retail products | 3 |  |  |  | 3 |
| IMPSO405 | Sell food and drink products in a retail environment | 3 |  | 3 |  | 3 |
| IMPSO409 | Display food and drink products in a retail environment | 3 |  |  |  | 3 |
| IMPSO705 | Serve on a specialist food retail counter | 3 |  |  |  |  |
| IMPSO501 | Prepare and clear areas for counter/take-away service |  |  | 3 | 3 |  |
| IMPSO503 | Provide a counter/take-away service | 3 |  | 3 |  | 3 |
| IMPSO505 | Prepare and clear areas for table/tray service |  |  |  | 3 |  |
| IMPSO507 | Provide a table/tray service | 3 |  |  | 3 | 3 |
| IMPSO511 | Assemble and process products for food service | 3 |  |  |  | 3 |
| IMPSD102 | Receive goods and materials in food and drink operations | 3 |  |  | 3 |  |
| IMPSD108 | Store and organise goods and materials in food and drink operations | 4 |  |  | 4 | 4 |
| IMPSD118 | Control stock levels in food and drink operations | 4 |  |  | 4 | 4 |
| IMPSD301 | Process orders for goods in food and drink operations | 3 |  |  | 3 |  |
| IMPSD304 | Pick orders and store in food and drink operations | 3 |  |  |  | 3 |
| IMPSD309 | Produce product packs in food and drink operations | 3 |  |  | 3 | 3 |
| IMPSD312 | Pack orders for despatch in food and drink operations | 3 |  |  | 3 | 3 |
| IMPSD314 | Assemble different products to a pre-determined pattern in food and drink operations | 3 |  |  | 3 |  |
| CFAWB12L\* | Deliver a good service to customers | 4 |  |  | 4 | 4 |
| IMPFP146 | Display fish or shellfish for retail sale | 3 |  | 3 | 3 |  |
| IMPMP151 | Carry out butchery of red meat primal joints |  |  |  | 3 | 3 |
| IMPMP154 | Carry out poultry butchery |  |  |  | 3 | 3 |
| IMPMP156 | Carry out wild game butchery |  |  |  |  | 3 |
| IMPMP174 | Display meat or poultry for sale | 3 |  | 3 | 3 |  |
| IMPMP172 | Produce added value meat or poultry products | 3 |  |  |  | 3 |
| IMPPO226 | Slice and bag individual products in food operations | 4 |  |  |  |  |
| IMPPO228 | Bake-off products for sale in food operations |  |  | 3 |  |  |
| IMPSO711 | Finish bake-off products | 3 |  |  |  |  |
| IMPPO243 | Control the production of bread-based convenience food in food operations | 3 |  |  |  |  |
| IMPPO250 | Weigh or measure ingredients in food and drink operations | 3 |  | 3 | 3 |  |
| IMPPO254 | Wrap by hand in food and drink operations | 3 |  |  | 3 |  |
| IMPSO114 | Use knives in food and drink operations | 3 |  |  |  |  |
| IMPPP124 | Control the production of ready-to-eat fresh produce products | 3 |  |  | 3 |  |
| IMPSD310 | Produce individual packs by hand in food and drink operations |  |  |  | 3 | 3 |
| IMPSO110 | Prepare tools and equipment for use in food and drink operations | 3 |  |  | 3 |  |
| IMPSO112 | Sharpen and maintain cutting tools for use in food and drink operations | 4 |  |  | 3 |  |
| IMPSF113 | Control and monitor waste minimisation in a food and drink environment | 5 | 5 | 5 |  | 5 |
| IMPOM117 | Plan and organise your own work activities in a food and drink business | 4 |  |  | 4 |  |
| CFASASA211 \* | Communicate in a business environment | 4 |  |  |  |  |
| IMPQI101 | Maintain product quality in food and drink operations | 3 |  | 3 | 3 |  |
| IMPQI205 | Contribute to continuous improvement in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPHS104 | Lift and handle materials in food and drink operations | 3 |  |  | 3 | 3 |
| IMPHS201 | Contribute to environmental safety in food and drink operations | 4 |  |  | 4 | 3 |
| IMPPO125 | Contribute to problem diagnosis in food and drink operations | 4 |  |  | 4 | 3 |
| IMPPO127 | Contribute to problem resolution in food and drink operations | 4 |  |  | 4 | 3 |
| IMPPO210 | Control temperature reduction in food and drink operations | 3 |  |  |  |  |
| IMPPO217 | Control wrapping and labelling in food and drink operations | 3 |  |  |  |  |
| IMPSO101 | Carry out hygiene cleaning in food and drink operations | 3 |  | 3 |  | 3 |
| IMPQI113 | Carry out sampling in food and drink operations | 4 |  |  |  | 4 |
| IMPQI210 | Contribute to the application of improvement techniques in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPSF119 | Contribute to sustainable practice in a food environment | 3 |  | 3 | 3 |  |
| IMPOM111 | Allocate and monitor work in a food and drink business | 4 | 5 | 5 | 4 | 5 |
| IMPPD106 | Contribute to developing production specifications in a food and drink environment | 5 | 5 | 5 | 5 | 5 |
| IMPQI208 | Contribute to the collection of improvement performance data in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPQI212 | Contribute to the improvement of maintenance in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPQI214 | Contribute to the improvement of Standard Operating Procedures (SOPs) in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPQI218 | Contribute to the maintenance of compliance in improving food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPQI216 | Manage and reduce conflict in improving food and drink operations | 5 | 5 | 5 | 5 | 5 |
| PPLHSL2 \*\* | Develop productive working relationships with colleagues | 4 |  |  | 4 | 4 |

\* Core Skills information obtained from Instructus (replaced CFA Skills) as this is an imported unit.

\*\* Core Skills information obtained from People1st as this is an imported unit.

**SVQ in Food and Drink Operations (Meat and Poultry Skills) at SCQF Level 5**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **URN** | **Unit title** | **Communication** | **ICT** | **Numeracy** | **Problem Solving** | **Working with Others** |
| IMPFS103 | Maintain workplace food safety standards in food and drink operations | 3 |  |  | 3 |  |
| IMPHS101 | Work safely in food and drink operations | 3 |  |  |  | 3 |
| IMPSD501 | Sort and classify livestock for sale or despatch in food operations | 3 |  |  | 3 | 3 |
| IMPSD503 | Display livestock to potential buyers in food operations | 3 |  |  | 3 | 3 |
| IMPSD505 | Prepare, move and re-locate livestock in food operations | 3 |  |  | 3 | 3 |
| IMPSD507 | Arrange transport scheduling for delivery of livestock in operations | 3 |  |  | 3 | 3 |
| IMPSD509 | Receive livestock in food operations | 3 |  |  | 3 |  |
| IMPSD511 | Receive poultry in food operations | 3 |  |  | 3 | 3 |
| IMPSD515 | Contribute to bio-security in livestock holding in food operations | 3 |  |  |  | 3 |
| IMPSD517 | Maintain reception and holding areas for livestock in food operations | 3 |  |  | 3 |  |
| IMPSD519 | Care for livestock pre-slaughter in food operations | 3 |  |  | 3 | 3 |
| IMPSD521 | Care for poultry pre-slaughter in food operations | 3 |  |  | 3 |  |
| IMPSD525 | Prepare and monitor feed and water supplies to livestock in food operations | 3 |  |  |  | 3 |
| IMPSD527 | Maintain lairage and ante mortem facilities in food operations | 3 |  |  | 3 | 3 |
| IMPSD529 | Maintain lairage and ante mortem facilities for religious slaughter | 3 |  |  | 3 | 3 |
| IMPMP101 | Use powered tools or equipment for processing meat or poultry |  |  |  | 3 |  |
| IMPMP103 | Carry out manual stunning of meat or poultry species | 4 |  |  | 3 |  |
| IMPMP110 | Carry out manual bleeding operations |  |  |  | 3 |  |
| IMPMP114 | Carry out religious slaughter | 4 |  |  | 3 |  |
| IMPMP118 | Carry out slaughtering for halal meat | 4 |  |  | 3 |  |
| IMPMP122 | Skin meat species |  |  |  | 3 |  |
| IMPMP127 | Carry out rodding and clipping of meat carcasses |  |  |  | 3 |  |
| IMPMP128 | Split meat carcasses |  |  |  | 3 |  |
| IMPMP130 | Remove category 1 specified risk material in meat processing |  |  |  | 3 |  |
| IMPMP135 | Eviscerate animals or birds for kosher meat or poultry | 3 |  |  | 3 | 3 |
| IMPMP134 | Eviscerate meat or poultry | 3 |  |  | 3 | 3 |
| IMPMP139 | Sort meat or poultry processing by-products |  |  |  | 3 | 3 |
| IMPMP141 | Process meat or poultry offal or processing by-products |  |  |  | 3 | 3 |
| IMPMP143 | Carry out primal cutting of meat or poultry |  |  |  | 3 | 3 |
| IMPMP145 | Carry out boning of meat or poultry |  |  |  | 3 | 3 |
| IMPMP147 | Carry out seaming or filleting of meat or poultry |  |  |  | 3 | 3 |
| IMPMP149 | Carry out trimming of meat or poultry |  |  |  | 3 | 3 |
| IMPMP151 | Carry out butchery of red meat primal joints |  |  |  | 3 | 3 |
| IMPMP154 | Carry out poultry butchery |  |  |  | 3 | 3 |
| IMPMP156 | Carry out wild game butchery |  |  |  |  | 3 |
| IMPMP158 | Produce portion controlled raw meat or poultry products |  |  |  |  | 3 |
| IMPPO232 | Prepare sauces/marinades by hand in food operations | 3 |  | 3 | 3 | 3 |
| IMPMP160 | Enhance flavour in meat or poultry products | 3 |  |  |  | 3 |
| IMPMP162 | Cure meat products | 3 |  |  |  | 3 |
| IMPMP164 | Control massaging or tumbling of boneless meat and poultry | 3 |  |  |  | 3 |
| IMPMP166 | Produce sausages by hand | 3 |  | 3 |  | 3 |
| IMPMP167 | Manufacture meat products in a retail environment | 3 |  | 3 |  | 3 |
| IMPMP168 | Produce batch meat or poultry products by hand | 3 |  |  |  | 3 |
| IMPMP170 | Cook batched meat or poultry | 3 |  |  |  | 3 |
| IMPMP172 | Produce added value meat or poultry products | 3 |  |  |  | 3 |
| IMPMP174 | Display meat or poultry for sale | 3 |  | 3 | 3 |  |
| IMPPO206 | Control weighing in food and drink operations | 3 |  | 3 | 3 |  |
| IMPPO250 | Weigh or measure ingredients in food and drink operations | 3 |  | 3 | 3 |  |
| IMPPO217 | Control wrapping and labelling in food and drink operations | 3 |  |  |  |  |
| IMPPO254 | Wrap by hand in food and drink operations | 3 |  |  | 3 |  |
| IMPSO401 | Contribute to the effectiveness of food and drink retail operations | 3 |  |  |  | 3 |
| IMPSO409 | Display food and drink products in a retail environment | 3 |  |  |  | 3 |
| IMPSO405 | Sell food and drink products in a retail environment | 3 |  | 3 |  | 3 |
| CFAWB12L \* | Deliver a good service to customers | 4 |  |  | 4 | 4 |
| IMPSD310 | Produce individual packs by hand in food and drink operations |  |  |  | 3 | 3 |
| IMPSF113 | Control and monitor waste minimisation in a food and drink environment | 5 | 5 | 5 |  | 5 |
| IMPOM117 | Plan and organise your own work activities in a food and drink business | 4 |  |  | 4 |  |
| CFASASA211 \* | Communicate in a business environment | 4 |  |  |  |  |
| IMPSO110 | Prepare tools and equipment for use in food and drink operations | 3 |  |  | 3 |  |
| IMPSO112 | Sharpen and maintain cutting tools for use in food and drink operations | 4 |  |  | 3 |  |
| IMPSO114 | Use knives in food and drink operations | 3 |  |  |  |  |
| IMPQI101 | Maintain product quality in food and drink operations | 3 |  | 3 | 3 |  |
| IMPQI205 | Contribute to continuous improvement in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPSO103 | Clean in place (CIP) plant and equipment in food and drink operations | 3 |  |  | 3 | 3 |
| IMPPO111 | Carry out task handover procedures in food and drink operations | 4 |  |  | 5 | 5 |
| IMPFS139 | Monitor food hygiene standards using rapid test methods in food and drink operations | 3 | 3 |  | 3 |  |
| IMPHS104 | Lift and handle materials in food and drink operations | 3 |  |  | 3 | 3 |
| IMPHS201 | Contribute to environmental safety in food and drink operations | 4 |  |  | 4 | 3 |
| IMPEM107 | Contribute to the maintenance of plant and equipment in food and drink operations | 4 |  |  | 4 | 3 |
| IMPSD108 | Store and organise goods and materials in food and drink operations | 4 |  |  | 4 | 4 |
| IMPSD327 | Prepare goods and materials for despatch | 3 |  |  | 3 |  |
| IMPSD201 | Supply materials for production in food and drink operations | 3 |  | 3 |  | 3 |
| IMPSD309 | Produce product packs in food and drink operations | 3 |  |  | 3 | 3 |
| IMPSD312 | Pack orders for despatch in food and drink operations | 3 |  |  | 3 | 3 |
| IMPPO113 | Carry out product changeovers in food and drink operations | 5 | 3 |  | 5 | 5 |
| IMPPO125 | Contribute to problem diagnosis in food and drink operations | 4 |  |  | 4 | 3 |
| IMPPO127 | Contribute to problem resolution in food and drink operations | 4 |  |  | 4 | 3 |
| IMPPO210 | Control temperature reduction in food and drink operations | 3 |  |  |  |  |
| IMPPO226 | Slice and bag individual products in food operations | 4 |  |  |  |  |
| IMPSO108 | Control washing and drying machinery in food and drink operations | 4 |  | 4 | 4 | 4 |
| IMPSO101 | Carry out hygiene cleaning in food and drink operations | 3 |  | 3 |  | 3 |
| IMPQI113 | Carry out sampling in food and drink operations | 4 |  |  |  | 4 |
| IMPQI201 | Organise and improve work activities in food and drink operations | 4 | 5 | 5 | 5 | 5 |
| IMPQI210 | Contribute to the application of improvement techniques in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPSF119 | Contribute to sustainable practice in a food environment | 3 |  | 3 | 3 |  |
| IMPPO223 | Prepare ingredients and store fillings and toppings in food operations | 3 |  | 3 |  |  |
| IMPPO228 | Bake-off products for sale in food operations |  |  | 3 |  |  |
| IMPSO501 | Prepare and clear areas for counter/take-away service |  |  | 3 | 3 |  |
| IMPSO503 | Provide a counter/take-away service | 3 |  | 3 |  | 3 |
| IMPSO511 | Assemble and process products for food service | 3 |  |  |  | 3 |
| IMPSO407 | Maximise sales of food and drink products in a retail environment | 4 |  | 4 | 3 | 4 |
| IMPOM111 | Allocate and monitor work in a food and drink business | 4 | 5 | 5 | 4 | 5 |
| IMPPD106 | Contribute to developing production specifications in a food and drink environment | 5 | 5 | 5 | 5 | 5 |
| IMPQI208 | Contribute to the collection of improvement performance data in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPQI212 | Contribute to the improvement of maintenance in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPQI214 | Contribute to the improvement of Standard Operating Procedures (SOPs) in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPQI218 | Contribute to the maintenance of compliance in improving food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPQI216 | Manage and reduce conflict in improving food and drink operations | 5 | 5 | 5 | 5 | 5 |
| PPLHSL2 \*\* | Develop productive working relationships with colleagues | 4 |  |  | 4 | 4 |

\* Core Skills information obtained from Instructus (replaced CFA Skills) as this is an imported unit.

\*\* Core Skills information obtained from People1st as this is an imported unit.

**SVQ in Food and Drink Operations (Production and Processing Skills) at SCQF Level 5**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **URN** | **Unit title** | **Communication** | **ICT** | **Numeracy** | **Problem Solving** | **Working with Others** |
| IMPFS103 | Maintain workplace food safety standards in food and drink operations | 3 |  |  | 3 |  |
| IMPHS101 | Work safely in food and drink operations | 3 |  |  |  | 3 |
| IMPSO401 | Contribute to the effectiveness of food and drink retail operations | 3 |  |  |  | 3 |
| IMPPO115 | Contribute to optimising work areas in food and drink operations | 5 |  |  | 4 | 4 |
| IMPPM103 | Plan production schedules in food and drink operations | 4 |  | 3 |  |  |
| IMPPO107 | Start up plant and equipment in food and drink operations | 3 |  |  | 3 | 3 |
| IMPPO109 | Shut down plant and equipment in food and drink operations | 3 |  |  |  | 3 |
| IMPPO121 | Start up multi-stage operations in food and drink operations | 3 |  | 3 |  |  |
| IMPPO123 | Shut down multi-stage operations in food and drink operations | 3 |  | 3 |  |  |
| IMPPO105 | Report and record production information in food and drink operations | 3 |  | 3 | 3 |  |
| IMPPO201 | Operate central control systems in food and drink operations | 4 | 4 |  | 4 |  |
| IMPPO203 | Control manual size reduction in food and drink operations | 3 |  |  | 3 |  |
| IMPPO205 | Control size reduction in food and drink operations | 4 |  |  | 4 | 3 |
| IMPPO206 | Control weighing in food and drink operations | 3 |  | 3 | 3 |  |
| IMPPO207 | Control mixing in food and drink operations | 3 |  |  | 3 | 3 |
| IMPPO208 | Control heat treatment in food and drink operations | 3 |  | 3 | 3 |  |
| IMPPO209 | Control segregation and integrity in food and drink operations | 3 |  |  | 3 | 3 |
| IMPPO211 | Control batching in food and drink operations | 3 |  | 3 | 3 | 3 |
| IMPPO212 | Control conversion in food and drink operations | 3 |  |  | 3 | 3 |
| IMPPO213 | Control conditioning in food and drink operations | 3 |  |  | 3 | 3 |
| IMPPO214 | Control forming in food and drink operations | 3 |  |  | 3 | 3 |
| IMPPO215 | Control depositing in food and drink operations | 3 |  |  | 3 | 3 |
| IMPPO216 | Control enrobing in food and drink operations | 3 |  |  | 3 | 3 |
| IMPPO218 | Control bottling and packing in food and drink operations | 3 |  |  | 3 | 3 |
| IMPPO219 | Control pelletising in food and drink operations | 3 |  |  | 3 | 3 |
| IMPPO220 | Control milling in food and drink operations | 3 |  |  | 3 | 3 |
| IMPPO221 | Control slicing and bagging in food and drink operations | 3 |  |  |  |  |
| IMPPO230 | Control product defrosting in food operations | 3 |  |  | 3 | 5 |
| IMPPO232 | Prepare sauces/marinades by hand in food operations | 3 |  | 3 | 3 | 3 |
| IMPPO234 | Control membrane processing in food operations | 3 |  | 3 | 3 | 3 |
| IMPPO236 | Control bottle washing in food and drink operations | 3 |  | 3 | 3 | 3 |
| IMPPO240 | Control canning in food and drink operations | 3 |  |  | 3 |  |
| IMPPO241 | Select and prepare raw materials in food and drink operations |  |  |  |  |  |
| IMPQI101 | Maintain product quality in food and drink operations | 3 |  | 3 | 3 |  |
| IMPPO210 | Control temperature reduction in food and drink operations | 3 |  |  |  |  |
| IMPPO217 | Control wrapping and labelling in food and drink operations | 3 |  |  |  |  |
| IMPSO108 | Control washing and drying machinery in food and drink operations | 4 |  | 4 | 4 | 4 |
| IMPSO101 | Carry out hygiene cleaning in food and drink operations | 3 |  | 3 |  | 3 |
| IMPSO110 | Prepare tools and equipment for use in food and drink operations | 3 |  |  | 3 |  |
| IMPSO103 | Clean in place (CIP) plant and  equipment in food and drink operations | 3 |  |  | 3 | 3 |
| CFASASA211 \* | Communicate in a business environment | 4 |  |  |  |  |
| IMPPO125 | Contribute to problem diagnosis in food and drink operations | 4 |  |  | 4 | 3 |
| IMPPO113 | Carry out product changeovers in food and drink operations | 5 | 3 |  | 5 | 5 |
| IMPFS139 | Monitor food hygiene standards using rapid test methods in food and drink operations | 3 | 3 |  | 3 |  |
| IMPOM117 | Plan and organise your own work activities in a food and drink business | 4 |  |  | 4 |  |
| IMPSF113 | Control and monitor waste minimisation in a food and drink environment | 5 | 5 | 5 |  | 5 |
| IMPSO112 | Sharpen and maintain cutting tools for use in food and drink operations | 4 |  |  | 3 |  |
| IMPSO114 | Use knives in food and drink operations | 3 |  |  |  |  |
| IMPQI205 | Contribute to continuous improvement in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPPO111 | Carry out task handover procedures in food and drink operations | 4 |  |  | 5 | 5 |
| IMPHS104 | Lift and handle materials in food and drink operations | 3 |  |  | 3 | 3 |
| IMPHS201 | Contribute to environmental safety in food and drink operations | 4 |  |  | 4 | 3 |
| IMPEM107 | Contribute to the maintenance of plant and equipment in food and drink operations | 4 |  |  | 4 | 3 |
| IMPSD108 | Store and organise goods and materials in food and drink operations | 4 |  |  | 4 | 4 |
| IMPSD327 | Prepare goods and materials for despatch | 3 |  |  | 3 |  |
| IMPSD201 | Supply materials for production in food and drink operations | 3 |  | 3 |  | 3 |
| IMPSD309 | Produce product packs in food and drink operations | 3 |  |  | 3 | 3 |
| IMPSD312 | Pack orders for despatch in food and drink operations | 3 |  |  | 3 | 3 |
| IMPPO127 | Contribute to problem resolution in food and drink operations | 4 |  |  | 4 | 3 |
| IMPPO226 | Slice and bag individual products in food operations | 4 |  |  |  |  |
| IMPQI113 | Carry out sampling in food and drink operations | 4 |  |  |  | 4 |
| IMPQI201 | Organise and improve work activities in food and drink operations | 4 | 5 | 5 | 5 | 5 |
| IMPQI210 | Contribute to the application of improvement techniques in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPSF119 | Contribute to sustainable practice in a food environment | 3 |  | 3 | 3 |  |
| IMPPO223 | Prepare ingredients and store fillings and toppings in food operations | 3 |  | 3 |  |  |
| IMPSD310 | Produce individual packs by hand in food and drink operations |  |  |  | 3 | 3 |
| IMPSO511 | Assemble and process products for food service | 3 |  |  |  | 3 |
| IMPOM111 | Allocate and monitor work in a food and drink business | 4 | 5 | 5 | 4 | 5 |
| IMPPD106 | Contribute to developing production specifications in a food and drink environment | 5 | 5 | 5 | 5 | 5 |
| IMPQI208 | Contribute to the collection of improvement performance data in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPQI212 | Contribute to the improvement of maintenance in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPQI214 | Contribute to the improvement of Standard Operating Procedures (SOPs) in food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPQI218 | Contribute to the maintenance of compliance in improving food and drink operations | 5 | 5 | 5 | 5 | 5 |
| IMPQI216 | Manage and reduce conflict in improving food and drink operations | 5 | 5 | 5 | 5 | 5 |
| PPLHSL2 \*\* | Develop productive working relationships with colleagues | 4 |  |  | 4 | 4 |

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