

# Group Award Title: SVQ in Food and Drink Operations (Craft Bakery Skills) at SCQF level 5

## Group Award Code: GW0E 22

### SCQF overall credit: Minimum: 36 Maximum: 53

To attain the qualification, candidates must complete a total of eight units. This consists of:

* five to eight optional units from Group A and
* zero to three optional units from Group B

Please note the tables show the SSC identification codes listed alongside the corresponding SQA unit codes. It is important that SQA unit codes are used in all your recording documentation, and when your results are communicated to SQA.

Group A: Optional units — Five to eight units

| SQA code | SSC code | Title | SCQF level | SCQF credits | SQA credits |
| --- | --- | --- | --- | --- | --- |
| J94H 04 | IMPFS103 | Maintain Workplace Food Safety Standards in Food and Drink Operations | 5 | 6 | 1 |
| J94L 04 | IMPHS101 | Work Safely in Food and Drink Operations | 5 | 5 | 1 |
| J93J 04 | IMPCB101 | Select, Weigh and Measure Ingredients in Bakery Operations | 5 | 5 | 1 |
| J92X 04 | IMPCB103 | Prepare and Mix Dough in Bakery Operations | 5 | 5 | 1 |
| J923 04 | IMPCB105 | Divide, Mould and Shape Fermented Dough in Bakery Operations | 5 | 6 | 1 |
| J939 04 | IMPCB106 | Produce Laminated Pastry in Bakery Operations | 6 | 6 | 1 |
| J92W 04 | IMPCB107 | Pin, Block and Shape Dough in Bakery Operations | 6 | 6 | 1 |
| J929 04 | IMPCB108 | Fill and Close Pastry Products in Bakery Operations | 5 | 6 | 1 |
| J93P 04 | IMPCB110 | Tin and Tray-Up Dough Products in Bakery Operations | 5 | 6 | 1 |
| J93G 04 | IMPCB111 | Retard and Prove Dough Products in Bakery Operations | 5 | 6 | 1 |
| J92P 04 | IMPCB114 | Oven Bake Dough Products in Bakery Operations | 5 | 6 | 1 |
| J92C 04 | IMPCB117 | Fry Dough Products in Bakery Operations | 5 | 6 | 1 |
| J8YX 04 | IMPCB119 | Batch Finish Dough Products in Bakery Operations | 5 | 6 | 1 |
| J92Y 04 | IMPCB201 | Prepare and Mix Flour Confectionery in Bakery Operations | 5 | 6 | 1 |
| J92H 04 | IMPCB203 | Hand Deposit, Pipe and Sheet Flour Confectionery in Bakery Operations | 5 | 6 | 1 |
| J0P5 04 | IMPCB204 | Deposit and Griddle Hot Plate Products in Bakery Operations | 5 | 6 | 1 |
| J93R 04 | IMPCB205 | Tray-Up and Prepare Flour Confectionery in Bakery Operations | 5 | 6 | 1 |
| J92R 04 | IMPCB206 | Oven Bake Flour Confectionery in Bakery Operations | 5 | 6 | 1 |
| J8YY 04 | IMPCB207 | Batch Finish Flour Confectionery in Bakery Operations | 5 | 6 | 1 |
| J8YV 04 | IMPCB209 | Assemble and Fill Celebration Cakes in Bakery Operations | 5 | 6 | 1 |
| J92M 04 | IMPCB210 | Mask and Cover Celebration Cakes in Bakery Operations | 6 | 6 | 1 |
| J920 04 | IMPCB211 | Decorate and Store Celebration Cakes in Bakery Operations | 6 | 6 | 1 |

Group B: Optional units — Zero to three units

| SQA code | SSC code | Title | SCQF level | SCQF credits | SQA credits |
| --- | --- | --- | --- | --- | --- |
| J5MV 04 | IMPOM117 | Plan and Organise Your Own Work Activities in a Food and Drink Business | 5 | 4 | 1 |
| J942 04 | CFASASA211 | Communicate in a Business Environment | 6 | 3 | 1 |
| J4WP 04 | IMPOM111 | Allocate and Monitor Work in a Food and Drink Business | 6 | 4 | 1 |
| J5MR 04 | IMPSO110 | Prepare Tools and Equipment for Use in Food and Drink Operations | 5 | 5 | 1 |
| J4TC 04 | IMPSO114 | Use Knives in Food and Drink Operations | 5 | 4 | 1 |
| J4WC 04 | IMPSO112 | Sharpen and Maintain Cutting Tools for Use in Food and Drink Operations | 5 | 4 | 1 |
| J054 04 | IMPQI101 | Maintain Product Quality in Food and Drink Operations | 5 | 5 | 1 |
| J055 04 | IMPQI205 | Contribute to Continuous Improvement in Food and Drink Operations | 5 | 6 | 1 |
| J4WD 04 | IMPSO103 | Clean in Place (CIP) Plant and Equipment in Food and Drink Operations | 6 | 6 | 1 |
| J951 04 | IMPPO111 | Carry Out Task Handover Procedures in Food and Drink Operations | 6 | 6 | 1 |
| J94K 04 | IMPFS139 | Monitor Food Hygiene Standards Using Rapid Test Methods in Food and Drink Operations | 5 | 5 | 1 |
| J94F 04 | IMPHS104 | Lift and Handle Materials in Food and Drink Operations | 5 | 4 | 1 |
| J943 04 | IMPHS201 | Contribute to Environmental Safety in Food and Drink Operations | 5 | 4 | 1 |
| J4WF 04 | IMPEM107 | Contribute to the Maintenance of Plant and Equipment in Food and Drink Operations | 5 | 5 | 1 |
| J1W9 04 | IMPSD108 | Store and Organise Goods and Materials in Food and Drink Operations | 5 | 7 | 1 |
| J0R0 04 | IMPSD327 | Prepare Goods and Materials for Despatch | 5 | 4 | 1 |
| J0YW 04 | IMPSD201 | Supply Materials for Production in Food and Drink Operations | 5 | 6 | 1 |
| J053 04 | IMPSD309 | Produce Product Packs in Food and Drink Operations | 5 | 6 | 1 |
| J0T0 04 | IMPSD312 | Pack Orders for Despatch in Food and Drink Operations | 5 | 7 | 1 |
| J950 04 | IMPPO113 | Carry Out Product Changeovers in Food and Drink Operations | 6 | 8 | 1 |
| J90J 04 | IMPPO125 | Contribute to Problem Diagnosis Food and Drink Operations | 6 | 6 | 1 |
| J90K 04 | IMPPO127 | Contribute to Problem Resolution in Food and Drink Operations | 5 | 5 | 1 |
| J91M 04 | IMPPO210 | Control Temperature Reduction in Food and Drink Operations | 5 | 6 | 1 |
| J91W 04 | IMPPO217 | Control Wrapping and Labelling in Food and Drink Operations | 6 | 8 | 1 |
| J93L 04 | IMPPO226 | Slice and Bag Individual Products in Food Operations | 5 | 6 | 1 |
| J4WG 04 | IMPSO108 | Control Washing and Drying Machinery in Food and Drink Operations | 5 | 4 | 1 |
| J5N5 04 | IMPSO101 | Carry Out Hygiene Cleaning in Food and Drink Operations | 5 | 5 | 1 |
| J05F 04 | IMPQI113 | Carry Out Sampling in Food and Drink Operations | 6 | 6 | 1 |
| J5MW 04 | IMPQI201 | Organise and Improve Work Activities in Food Operations | 6 | 6 | 1 |
| J05K 04 | IMPQI210 | Contribute to the Application of Improvement Techniques in Food and Drink Operations | 5 | 5 | 1 |
| J944 04 | IMPSF119 | Contribute to Sustainable Practice in a Food Environment | 5 | 4 | 1 |
| J930 04 | IMPPO223 | Prepare Ingredients and Store Fillings and Toppings in Food Operations | 4 | 6 | 1 |
| J0SJ 04 | IMPPO228 | Bake-Off Products for Sale in Food Operations | 5 | 6 | 1 |
| J0PR 04 | IMPSD310 | Produce Individual Packs by Hand in Food and Drink Operations | 5 | 7 | 1 |
| J05N 04 | IMPSO405 | Sell Food and Drink Products in a Retail Environment | 5 | 6 | 1 |
| J05P 04 | IMPSO409 | Display Food and Drink Products in a Retail Environment | 5 | 5 | 1 |
| J0TA 04 | IMPSO501 | Prepare and Clear Areas for Counter/Take-Away Service | 4 | 3 | 1 |
| J0T9 04 | IMPSO503 | Provide a Counter/Take-Away Service | 4 | 3 | 1 |
| J0PK 04 | IMPSO505 | Prepare and Clear Areas for Table/Tray Service | 5 | 4 | 1 |
| J0PJ 04 | IMPSO507 | Provide a Table/Tray Service | 4 | 3 | 1 |
| J117 04 | IMPSO511 | Assemble and Process Products for Food Service | 5 | 7 | 1 |
| J0NH 04 | IMPSO407 | Maximise Sales of Food and Drink Products in a Retail Environment | 6 | 6 | 1 |
| J0W2 04 | IMPSF113 | Control and Monitor Waste Minimisation in a Food and Drink Environment | 6 | 7 | 1 |
| J4WV 04 | IMPPD106 | Contribute to Developing Production Specifications in a Food and Drink Environment | 6 | 5 | 1 |
| J03S 04 | IMPQI208 | Contribute to the Collection of Improvement Performance Data in Food and Drink Operations | 5 | 5 | 1 |
| J0XH 04 | IMPQI212 | Contribute to the Improvement of Maintenance in Food and Drink Operations | 5 | 5 | 1 |
| J0XG 04 | IMPQI214 | Contribute to the Improvement of Standard Operating Procedures (SOPs) in Food and Drink Operations | 5 | 6 | 1 |
| J946 04 | IMPQI218 | Contribute to the Maintenance of Compliance in Improving Food and Drink Operations | 5 | 5 | 1 |
| J94J 04 | IMPQI216 | Manage and Reduce Conflict in Improving Food and Drink Operations | 6 | 7 | 1 |
| J94D 04 | PPLHSL2 | Develop Productive Working Relationships with Colleagues | 7 | 5 | 1 |

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