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**Core Skills Signposting**

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| **Sector** | Food and Drink |
| **Qualification Title(s)** | SVQ in Food and Drink Operations (Livestock Market Droving Skills) at SCQF Level 5 |
| **Developed by** | National Skills Academy for Food and Drink |
| **Approved by ACG** | 20 February 2019  |
| **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

**Core Skills Signposting**

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| **SVQ in Food and Drink Operations (Livestock Market Droving Skills) at SCQF Level 5** |
| **Unique Reference Number (URN)** | **Unit title** | **Communication** | **ICT** | **Numeracy** | **Problem Solving** | **Working with Others** |
| IMPLM101 | Ensure your own actions reduce risks to health and safety in livestock markets | 3 |  |  |  | 3 |
| IMPLM103 | Ensure the health and welfare of livestock in livestock markets | 3 |  |  |  | 3 |
| IMPLM107 | Contribute to Bio-security in livestock markets | 3 |  |  |  | 3 |
| IMPLM109 | Maintain effective working relationships in livestock markets | 3 |  |  | 3 | 3 |
| IMPLM111 | Receive and pen livestock in livestock markets | 3 |  |  | 3 |  |
| IMPSD511 | Receive poultry in food operations | 3 |  |  | 3 | 3 |
| IMPLM113 | Control the movement of livestock within the market | 3 |  |  | 3 |  |
| IMPLM115 | Sort livestock and classify them for sale or dispatch in livestock markets | 3 |  |  |  | 3 |
| IMPLM117 | Display livestock to potential buyers in livestock markets | 3 |  |  |  | 3 |
| IMPLM119 | Receive and communicate information in livestock markets | 3 |  |  |  | 3 |
| IMPLM123 | Maintain the lairage of livestock in livestock markets | 3 |  |  | 3 | 3 |
| IMPLM125 | Maintain the cleanliness and disinfection of the livestock market | 3 |  |  | 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 |  |
| **Unique Reference Number (URN)** | **Unit title** | **Communication** | **ICT** | **Numeracy** | **Problem Solving** | **Working with Others** |
| IMPSD507 | Arrange transport scheduling for delivery of livestock in operations | 3 |  |  | 3 | 3 |
| 2050 | Maintain workplace food safety standards in manufacture | 3 |  |  | 3 |  |
| IMPHS101 | Work safely in food manufacture | 3 |  |  |  | 3 |
| 2001 | Plan and organise your own work activities in a food business | 4 |  |  | 4 |  |
| 3004 | Communicate in a business environment | 4 |  |  |  |  |
| 2212 | Prepare tools and equipment for use in food and drink operations | 3 |  |  | 3 |  |
| 2213 | Sharpen and maintain cutting tools for use in food and drink operations |  |  |  | 3 |  |
| 3212 | 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 operations | 5 | 5 | 5 | 5 | 5 |
| 3210 | 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 manufacture | 3 |  |  | 3 | 3 |
| IMPHS201 | Contribute to environmental safety in food manufacture | 3 |  |  |  | 3 |

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| **Unique Reference Number (URN)** | **Unit title** | **Communication** | **ICT** | **Numeracy** | **Problem Solving** | **Working with Others** |
| 2070 | Contribute to the maintenance of plant and equipment in food manufacture | 4 |  |  | 4 | 3 |
| IMPSD108 | Store and organise goods and materials in food and drink operations | 4 |  |  | 4 | 4 |
| 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 |
| 2211 | Control washing and drying machinery in food and drink operations | 4 |  |  | 4 | 4 |
| 2210 | Carry out hygiene cleaning in food and drink operations | 3 |  | 3 |  | 3 |
| IMPQI201 | Organise and improve work activities in food operations | 4 | 5 | 5 | 5 | 5 |
| IMPQI210 | Contribute to the application of improvement techniques in food operations | 5 | 5 | 5 | 5 | 5 |
| IMPSF119 | Contribute to sustainable practice in a food environment | 3 |  | 3 | 3 |  |