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| GR5R 23 | **SVQ in Food and Drink Operations (Fish and Shellfish Industry Skills) at SCQF level 6** |

**SCQF overall credit**: Minimum 33 Maximum 68

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| To attain the qualification candidates must complete 8 units in total. This comprises:* One mandatory unit from Group A
* Four units from the production/processing sector specific units in Group B
* The remaining three units can be taken from Group B or C
* The knowledge units in Group D are additional to the requirements for this SVQ.
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Please note the table below shows the SSC identification codes listed alongside the corresponding SQA unit codes. It is important that the SQA unit codes are used in all your recording documentation and when your results are communicated to SQA.

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| Group A - Mandatory units: Candidates must complete 1 unit from this group |
| SQA code | SSC code | Title | SCQF level | SCQF credits |
| J4WJ 04 | IMPFP158 | Monitor Fish or Shellfish Operations | 6 | 6 |
| J4WK 04 | IMPFP160 | Manage Fish and Shellfish Operations | 6 | 6 |
| J4WL 04 | IMPBP204 | Provide Leadership in Your Area of Responsibility of a Food and Drink Business | 6 | 5 |

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| Group B - Optional units: Candidates must complete 4 units from this group |
| SQA code | SSC code | Title | SCQF level | SCQF credits |
| J4WM 04 | IMPFP162 | Monitor the Reception and Holding of Live Fish and Shellfish | 6 | 6 |
| J4WN 04 | IMPFP156 | Monitor Frying Operations | 6 | 6 |
| J4WP 04 | IMPOM111 | Allocate and Monitor Work in a Food and Drink Business | 6 | 4 |
| J0V0 04 | LSILADD09 | Assess Learner Achievement | 6 | 9 |
| H65D 04 | LSILADD07 | Facilitate Individual Learning and Development | 8 | 11 |
| J4WR 04 | IMPPD128 | Carry Out Organoleptic Testing in a Food and Drink Business | 6 | 4 |
| J04B 04 | IMPPM109 | Carry Out Process Control of Production in Food and Drink Operations | 6 | 4 |
| J05B 04 | IMPPO113 | Carry Out Product Changeovers in Food and Drink Operations | 6 | 8 |
| J05F 04 | IMPQI113 | Carry Out Sampling in Food and Drink Operations | 6 | 6 |
| J057 04 | IMPPO111 | Carry Out Task Handover Procedures in Food and Drink Operations | 6 | 6 |
| J0W4 04 | IMPQI116 | Carry Out Testing in Food and Drink Operations | 5 | 5 |
| J04A 04 | PPL2FOH7 | Communicate in a Business Environment | 5 | 4 |
| J4WD 04 | IMPSO103 | Clean in Place (CIP) Plant and Equipment in Food and Drink Operations | 6 | 6 |
| J0RH 04 | IMPPO215 | Control Depositing in Food and Drink Operations  | 6 | 8 |
| J0RG 04 | IMPPO216 | Control Enrobing in Food and Drink Operations  | 6 | 7 |
| J0RJ 04 | IMPPO214 | Control Forming in Food and Drink Operations  | 6 | 8 |
| J0RR 04 | IMPPO208 | Control Heat Treatment in Food and Drink Operations | 6 | 8 |
| J0RW 04 | IMPPO203 | Control Manual Size Reduction in Food and Drink Operations | 6 | 8 |
| J0RP 04 | IMPPO209 | Control Segregation and Integrity in Food and Drink Operations | 6 | 8 |
| J04T 04 | IMPPO201 | Operate Central Control Systems in Food and Drink Operations | 6 | 10 |
| J4WS 04 | IMPPD108 | Contribute to Amending Product Specifications in Food and Drink Manufacture | 6 | 5 |
| J4WT 04 | IMPOM109 | Contribute to Cross Functional Team Work in a Food and Drink Business | 6 | 5 |
| J4WV 04 | IMPPD106 | Contribute to Developing Production Specifications in a Food and Drink Environment | 6 | 5 |
| H3CR 04 | IMPHS201 | Contribute to Environmental Safety in Food Manufacture | 5 | 4 |
| J05C 04 | IMPPO125 | Contribute to Problem Diagnosis in Food and Drink Operations | 6 | 6 |
| J1WD 04 | IMPQI210 | Contribute to the Application of Improvement Techniques in Food Operations | 5 | 5 |
| J4WW 04 | IMPFP142 | Control Shellfish Depuration Production | 5 | 5 |
| H58V 04 | CFAM&LDD1 | Develop and Sustain Productive Working Relationships with Colleagues | 6 | 6 |
| J049 04 | CFAWB12 | Deliver a Good Service to Customers | 8 | 5 |
| J0VV 04 | IMPSD118 | Control Stock Levels in Food and Drink Operations | 6 | 4 |
| J0VY 04 | IMPSF117 | Control and Monitor Transport Efficiency in a Food Environment | 6 | 6 |
| J0W2 04 | IMPSF113 | Control and Monitor Waste Minimisation in a Food Environment | 6 | 7 |
| J0W1 04 | IMPSF115 | Control and Monitor Water Usage in a Food Environment | 6 | 7 |
| J0R7 04 | IMPPO217 | Control Wrapping and Labelling in Food and Drink Operations | 6 | 8 |
| J4WX 04 | IMPPD110 | Develop a New Product in a Food and Drink Business | 6 | 6 |
| J4WY 04 | IMPOM107 | Develop and Manage a Team in a Food and Drink Business | 7 | 5 |
| J4X0 04 | IMPPD117 | Develop Food and Drink Test Samples | 6 | 5 |
| J4X1 04 | IMPPD104 | Develop Product Specifications in a Food and Drink Business | 6 | 6 |
| J0NH 04 | IMPSO407 | Maximise Sales of Food and Drink Products in a Retail Environment | 6 | 6 |
| J4X2 04 | IMPSO303 | Monitor and Control the Disposal of Waste in Food and Drink Operations | 6 | 7 |
| J0VS 04 | IMPPM107 | Monitor and Report on Production Performance in Food and Drink Operations | 6 | 4 |
| J4X3 04 | IMPOM104 | Motivate Colleagues in a Food and Drink Business | 6 | 4 |
| J4WA 04 | IMPOM117 | Plan and Organise Your Own Work Activities in a Food and Drink Business | 5 | 4 |
| J0S3 04 | IMPPM103 | Plan Production Schedules in Food and Drink Operations | 6 | 5 |
| J4X4 04 | IMPBP405 | Promote and Support Creative Thinking in a Food and Drink Business | 6 | 5 |
| J0NL 04 | IMPSO419 | Set Up and Maintain Operations in Food and Drink Retail Manufacture | 6 | 6 |
| J0RY 04 | IMPPO123 | Shut Down Multi-stage operations in food and drink operations | 6 | 6 |
| J0S1 04 | IMPPO109 | Shut down plant and equipment in food and drink operations | 6 | 6 |
| J0S0 04 | IMPPO121 | Start up multi-Stage operations in Food and Drink Operations | 6 | 6 |
| J0S2 04 | IMPPO107 | Start up Plant and Equipment in Food and Drink Operations | 6 | 6 |
| J4X6 04 | IMPEM103 | Support Commissioning of Plant, Equipment and Process in Food Manufacture | 7 | 7 |
| J4X7 04 | IMPFP137 | Use Fish or Shellfish Quality Assessment Methods | 6 | 6 |

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| Group C - Optional units: Candidates must complete 3 units from this group |
| SQA code | SSC code | Title | SCQF level | SCQF credits |
| J03K 04 | 3070 | Contribute to Continuous Improvement of Food Safety in Food and Drink Operations | 6 | 5 |
| J0NM 04 | IMPPO115 | Contribute to Optimising Work Areas in Food and Drink Operations | 7 | 6 |
| J03W 04 | 3071 | Control and Monitor Safe Supply of Raw Materials and Ingredients in Food and Drink Operations | 6 | 6 |
| J0NX 04 | IMPSF111 | Control and Monitor Energy Efficiency in a Food Environment | 6 | 7 |
| J047 04 | IMPPO117 | Diagnose Production Problems in Food and Drink Operations | 7 | 6 |
| J0NN 04 | IMPPM114 | Evaluate Production Performance in Food and Drink Operations | 7 | 7 |
| J05G 04 | IMPQI111 | Interpret and Communicate Information and Data in Food and Drink Operations  | 6 | 5 |
| J4TB 04 | IMPEM105 | Maintain Plant and Equipment in Food and Drink Operations | 6 | 6 |
| J0NV 04 | IMPHS203 | Maintain, Promote and Improve Environmental Good Practice in Food Manufacture | 7 | 6 |
| J4TA 04 | IMPEM101 | Manage Commissioning and Handover of Plant and Equipment in Food Manufacture | 7 | 7 |
| J04D 04 | IMPQI224 | Manage Organisational Change and Improvement in Food Operations | 6 | 6 |
| J0NR 04 | IMPPM111 | Manage Production Performance in Food and Drink Operations | 7 | 7 |
| J045 04 | IMPQI105 | Monitor and Control Quality of Work Activities in Food and Drink Operations | 6 | 7 |
| J4C3 04 | IMPQI103 | Monitor and Maintain Product Quality in Food and Drink Operations | 6 | 7 |
| J04G 04 | IMPSD116 | Monitor and Maintain Storage Systems and Procedures in Food and Drink Operations | 5 | 5 |
| J0P3 04 | IMPSD307 | Monitor Effectiveness of Picking and Packing 0perations in Food and Drink Operations | 6 | 5 |
| J4C1 04 | 3069 | Monitor Food Safety at Critical Control Points in Food and Drink Operations | 6 | 6 |
| J4C2 04 | IMPHS307 | Monitor Health, Safety and Environmental Systems in Food Manufacture | 6 | 6 |
| J4T9 04 | IMPSO106 | Monitor Hygiene Cleaning in Food and Drink Operations | 6 | 6 |
| J0PD 04 | IMPSD111 | Organise the Receipt and Storage of Goods in Food and Drink Operations | 6 | 6 |
| J04C 04 | 3072 | Report on Food Safety Compliance in Food and Drink Operations | 6 | 6 |
| J048 04 | IMPPO119 | Resolve Production Problems in Food and Drink Operations | 7 | 7 |
| J0PA 04 | IMPSD306 | Set Up and Maintain Picking and Packing Orders in Food and Drink Operations | 6 | 6 |

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| Group D - Additional Units (not compulsory) |
| SQA code | SSC code | Title | SCQF level | SCQF credits |
| H3K2 04 | 3295 | Principles of a Specialist Seafood Sales Service  | 6 | 3 |
| H3K0 04 | 3292 | Principles of Brining and Salting Fish or Shellfish | 6 | 3 |
| H3GC 04 | 3006 | Principles of Communication in a Food Business | 6 | 5 |
| H13J 04 | 3060 | Principles of Continuous Improvement Techniques (Kaizen) in a Food Environment | 7 | 7 |
| H3GP 04 | 3083 | Principles of Efficient Water Usage in a Food Environment | 6 | 6 |
| H3GM 04 | 3081 | Principles of Energy Efficiency in a Food Environment | 7 | 4 |
| H3JT 04 | 3287 | Principles of Fish or Shellfish for Retail Sale | 6 | 6 |
| H3K1 04 | 3293 | Principles of Fish or Shellfish Quality Assessment | 6 | 3 |
| H3JR 04 | 3285 | Principles of Fish or Shellfish Smoking | 6 | 6 |
| H3H0 04 | 3110 | Principles of Food Policy and Regulation | 7 | 3 |
| H3JY 04 | 3291 | Principles of Frying Fish and Chips | 6 | 6 |
| H3JV 04 | 3288 | Principles of Marine Finfish | 6 | 6 |
| H3GA 04 | 3003 | Principles of Organisational Compliance in a Food Business | 6 | 6 |
| H3JX 04 | 3290 | Principles of Seafood Quality Science | 7 | 7 |
| H3JW 04 | 3289 | Principles of Shellfish, Non-Marine Finfish and Marine Food Products  | 6 | 6 |
| H157 04 | 3080 | Principles of Sustainability in a Food Environment | 7 | 4 |
| H3GN 04 | 3082 | Principles of Waste Minimisation in a Food Environment | 7 | 4 |