

## **Food and Drink qualification update 2021**

As we were unable to hold a provider network this year, we've brought together the following information for you.

In this update, we will look at: session 2020-2021, a reminder of the SVQs currently available, Foundation Apprenticeship news, the latest from the National Skills Academy for Food and Drink and overviews from SDS and FDF Scotland.

We hope that you find this useful, and would welcome your feedback, our contact details are:

Suzanne Train, Qualifications Officer - [suzanne.train@sqa.org.uk](mailto:suzanne.train@sqa.org.uk) and Graeme Findlay, Qualifications Manager – [graeme.findlay@sqa.org.uk](mailto:graeme.findlay@sqa.org.uk)

### **Session 2020-2021**

Current advice and guidance about regulated qualifications is available and can be found at this link - [SQA Accreditation - Covid 19 – SQA Accreditation Advice on Accredited Qualifications](#)

### **Verification**

Feedback from Iain Percival, Senior External Verifier: 'We carried out verification activity virtually, and managed to cover all qualification types, with centres uploading evidence required onto the SQA Centre Hub. The majority of centres are working with e-portfolios, which assisted spontaneous sampling of awards and units. The majority of centres verified met the required criteria (green), where amber was applied it related to insufficient CPD linking to occupational competency.'

### **Approval**

Centres applying for approval are reminded that they can request a pre-approval development visit prior to submitting their approval application.

### **Good practice**

The use of technology to record candidates' evidence by means of photographs, videos or voice recording, which is then downloaded and stored in the candidates e portfolios, has been used during the current restrictions, greatly benefitting virtual verification.

## SVQs in Food and Drink Operations

The SVQs that are currently available are listed below, more detailed information on each framework can be found at the following link:

<https://www.sqa.org.uk/sqa/14415.html>

Course	Code	Focus
SVQ in Food and Drink Operations (Brewing Skills) level 5	GP6P 22	Aimed at staff in the sector, this qualification covers areas such as food safety standards in manufacture, malt handling, milling, brewing, mashing and conversion, wort boiling, cooling, fermentation, maturation and conditioning.
SVQ in Food and Drink Operations (Craft Bakery Skills) level 5	GP23 22	Aimed at staff in the sector, this qualification covers areas such as food safety standards in manufacture, working safely, and producing and finishing bakery products using machinery.
SVQ in Food and Drink Operations (Dairy Skills) level 5	GP22 22	Aimed at staff in the sector, this qualification covers areas such as food safety standards in manufacture, working safely, producing and finishing dairy products, weighing, measuring, mixing dairy products, planning, and food hygiene.
SVQ in Food and Drink Operations (Distribution Skills) level 5	GP21 22	Aimed at staff across the food and drink sector, this qualification covers areas such as food safety standards in manufacture, working safely, storing and organising goods and materials, stock control, transporting goods, packing orders, and the security of goods and materials
SVQ in Food and Drink Operations (Fish and Shellfish Processing Skills) level 5	GR5T 22	Aimed at staff in the onshore fish and shellfish sector, this qualification covers areas such as filleting, processing, grading, packing, retail display of fish and shellfish, counter/take-away food service and sales
SVQ in Food and Drink Operations: Food Manufacturing Excellence level 5	GP20 22	Aimed at staff across the food and drink sector, this qualification covers areas such as developing productive working relationships, maintaining product quality in food, workplace food safety standards in manufacturing, working safely, environmental safety, sustainability, and developing product specifications.
SVQ in Food and Drink Operations (Meat and Poultry Skills) level 5	GR63 22	Aimed at staff in the sector, this qualification covers areas from handling of livestock to primary meat processing, secondary processing/butchery and butchery sales.
SVQ in Food and Drink Operations (Production and Processing Skills) level 5	GP1V 22	Aimed at staff across the food and drink sector, this qualification covers areas such as food safety standards in manufacture, working safely, plant and equipment operation, batching, depositing, forming, conditioning, bottling, pelletising, and slicing.
SVQ in Food and Drink Operations (Food Sales and Service Skills) level 5	GP1W 22	Aimed at staff across the food and drink sector, this qualification covers areas such as food safety standards in manufacture, working safely in food manufacture, selling food and

		drinks products, table/tray service, assembling and processing products, storing and organising.
SVQ in Food Technology at SCQF level 6	GP0D 23	Aimed at staff across the food and drink sector, this qualification covers areas such as, food business, food manufacture, working relationships with colleagues, health, safety and environmental management, food safety hazards and team work.
SVQ in Food and Drink Operations at SCQF level 6	GP1X 23	Aimed at staff across the food and drink sector, this qualification covers areas such as food safety at critical points, health, safety and environmental systems, maintaining product quality, energy efficiency, waste minimisation, water usage, process control of production, and leadership.
SVQ in Food and Drink Operations (Engineering Maintenance) level 6	GL46 23	Aimed at staff across the food and drink sector, this qualification covers areas such as complying with statutory regulations and organisational safety requirements, using engineering drawings and documents in maintenance activities, working efficiently and effectively, and completing handovers and confirming completion of maintenance activities.
SVQ in Food and Drink Operations (Fish and Shellfish Industry Skills) level 6	GR5R 23	Aimed at staff in the onshore fish and shellfish sector, this qualification covers areas such as monitoring and managing fish and shellfish processing operations, leadership, developing skills in a range of fish and shellfish processes including procedures and recording production operations, product knowledge, frying fish and chips, smoking, quality assessment and seafood sales.
SVQ in Food and Drink Operations: Food Manufacturing Excellence level 6	GP1Y 23	Aimed at staff across the food and drink sector, this qualification covers areas such as developing productive working relationships, maintaining product quality in food, workplace food safety standards in manufacturing, working safely, environmental safety, sustainability, and developing product specifications.
SVQ in Food and Drink Operations (Supply Chain Skills) level 6	GP1T 23	Aimed at staff across the food and drink sector, this qualification covers areas such as: monitoring food safety at critical control points; health, safety and environmental systems; maintaining product quality; organising storage of goods; picking and packing orders; wrapping and labelling; and managing plant and equipment.
SVQ Spirits Operations SCQF level 6	GR4A 23	Aimed at staff in the sector, this qualification covers areas such as food safety; health, safety and environmental systems; product quality; operation control systems; site security; malting; milling; mashing; fermentation; distilling; flavouring and cask filling.

## **Foundation Apprenticeship (FA) in Food and Drink Technologies: The Virtual Employer project**

### **Strategic Context**

The FA Food and Drink Technologies working group consists of practitioners and strategic leads across Scotland who have been working extensively for several months to share resources, ideas and delivery practice covering areas such as: customised units, evidence mapping, virtual placements, industry input and employer engagement.

Feedback from partners has been extremely positive and the working group has been vital in providing support across the network. This support has been crucial in supporting our current learners towards completion and remains a constant in moving forward with recruitment, in particular instances where learning providers are facing relatively small numbers.

We are in a fortunate position with regards the FA Food and Drink Technologies as the group has worked as a collective throughout, sharing practice, materials and models and most importantly securing the support of 9 major food and drink employers covering various aspects of the sector to provide virtual employer engagement. SDS and partners continue to add to this portfolio of employers listed below.

Baxters, Brown Brothers, Coca Cola, Dawnfresh, Highland Spring, Inver House Distilleries, Mackies Crisps, MacPhie of Glenbervie and Walkers Shortbread

While the practice of virtual delivery emerged strongly during lockdown, it is here to stay. The opportunity for young people to access experience of working with such leading employers, wherever they are located, has proved appealing as we move towards normality, and hence virtual employer activity is now built into the delivery of the FA from August 2021.

Format and content will vary, but we have introduced the concept of 'Employer of the Month', with a different employer driving work experience through virtual walk throughs, e-learning modules, and experts' Q&A sessions, the latter having been trialled very successfully in June with Baxters.

The employers will also set challenges for the apprentices that could include new product development, research, and data analysis, culminating in live feedback sessions to industry experts.

Local delivery, assessment and support will remain, including physical attendance in the provider's and employers' premises, but the Virtual Employer, delivered through DYW Live, will be embedded throughout as apprentices develop their portfolios.

Benefits of this approach include:

- Partners being part of an exciting, innovative, and creative approach to curriculum design, delivery, and employer engagement across Scotland

- The expansion of young people's networks of peers and employers
- An opportunity to include experience with major employers on their CVs
- Equity of opportunity across the country
- Consistency of experience for all

For more information, please contact:

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## **The National Skills Academy for Food and Drink - Matt Hardy, Qualifications and Assessment Manager**

### **National Occupational Standards (NOS) Reviews**

Skills Development Scotland, who manage funding for Standards and Frameworks Projects, have asked that the National Skills Academy for Food and Drink (NSAFD) review four important suites of National Occupational Standards (NOS) for the food and drink sector during 2021-22.

This will involve working with employees, employers, associations, trade unions, awarding bodies, training providers and colleges working in the sector. In order to review the NOS, there is a need for knowledgeable people from the industry to be involved.

The reviews will run up until 31 March 2022, with consultation through virtual or face to face working groups, email feedback and feedback through a dedicated online consultation site.

A number of individual standards from the NOS suites underpin SVQs and Modern Apprenticeships for the sector so it is important that Scottish stakeholders contribute to the reviews.

The list of NOS suites which will be reviewed:

- Health, Safety and the Environment in Food Manufacture
- Quality and Improvements in Food Manufacture
- Food Manufacturing Excellence
- Sustainable Food Production

If you would like to contribute to these NOS reviews please contact Matt Hardy, Qualifications and Assessment Manager at NSAFD – [m.hardy@nsafd.co.uk](mailto:m.hardy@nsafd.co.uk)

### **Skills Development Scotland - Gerry McBride, Strategic Relations Manager, Food and Drink**

Skills Development Scotland produced a piece of work on the Sectorial Skills Assessment in February 2021. SDS provide quarterly updates, and the latest will be available on their website soon.

Food and Drink – Manufacturing



FINAL published  
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If you have any questions on the content, please contact Gerry at [gerry.mcbride@sds.co.uk](mailto:gerry.mcbride@sds.co.uk).

### **Food and Drink Federation Scotland - Moira Stalker, Skills Manager**

**FDf Scotland website** - FDF Scotland have undergone a 'digital transformation' the careers resources can be accessed at this link - [Scotland careers in food and drink | The Food & Drink Federation \(fdfscotland.org.uk\)](https://www.fdfscotland.org.uk) e are still working on the webpages so please keep checking for updates.

**Skills Promotion** - In partnership with DYW Lanarkshire, we have produced 5 new videos featuring young people talking about their careers, and why working in food and drink is a great choice. Companies featured are; Aldomak, Allied Bakeries, Baxters, R-Biopharm Rhone, Scottish Shellfish. These will be available on the website in the next couple of weeks.

FDf Scotland worked with 2 final year students from Glasgow Caledonian University studying BSc Food BioScience to support their Honours project. The students have now completed their work, which was to develop a new resource to promote careers in food and drink.

The new resources, in the form of a PowerPoint presentation, cover a variety of subjects including; careers, why these students chose food and drink, a variety of food and drink and STEM experiments with videos, and worksheets that teachers can use to deliver the curriculum whilst making links between STEM and food and drink. These will be made available soon on the FDF Scotland website.

Seven new case studies have been published, highlighting how investment in skills has supported industry through COVID and resulted in business improvement, innovation and workforce retention. They can be found at the following link - [Scotland careers in food and drink | The Food & Drink Federation \(fdfscotland.org.uk\)](https://www.fdfscotland.org.uk)

We have received funding from Skills Development Scotland to develop resources aimed at raising awareness of careers in food and drink, in order to promote and encourage uptake of the Foundation Apprenticeship in Food and Drink Technologies qualification. We will be working with training providers and educators delivering this qualification to help inform what these resources should include.

**Career Long Professional Learning (CLPL)** - We have continued to run the 'Good Food Champions' CLPL course in conjunction with the Royal Highland Educational Trust, the Rowett Institute, and Quality Meat Scotland. From running this face to face we have moved to an online platform and virtual CLPL. We ran 4 webinars for teachers between January and March 2021. Attendance was excellent and the feedback was very positive, with over 50 educators attending each event. Recordings of the webinars are available on the sharepoint site. To request access to our sharepoint site please fill in a request from the link - [https://docs.google.com/forms/d/e/1FAIpQLScmSeToBauMijU\\_R1KWPgXT8zuRhtrDn3YppKh8UuORXqdQSA/viewform](https://docs.google.com/forms/d/e/1FAIpQLScmSeToBauMijU_R1KWPgXT8zuRhtrDn3YppKh8UuORXqdQSA/viewform)

We have developed an extensive CLPL sharepoint site for educators and career influencers covering Food, STEM and Sustainability. This site hosts a significant resource including presentations, classroom resources, sources of further information and much more to enable educators to learn more about food and drink and to use food and drink as a context for delivering their curriculum subjects. Over 300 teachers have now requested access to this site.

The Good Food Champions have recently submitted a further funding bid to Education Scotland to request a further 2 years of funding to continue development and growth of the sharepoint site, resources and webinars. We have also extended the partnership to include the following organisations as supporters who will provide content and input to webinars and events; University of Abertay, Glasgow Caledonian University, Queen Margaret University, SRUC, SEAFARI Gateway, DYW, SDS, Lantra Scotland and ZWS.

The Good Food Champions (FDF Scotland, QMS and RHET) are also developing a resource to support delivery of the new Higher Application of Mathematics. This resource will feature data sets for teachers to use to illustrate how data is used in real life and the ones we are developing will cover the food chain. We have chosen a steak pie as an example, so the resource will look at data from the farm, meat processing and production and packaging and labelling. Scottish Craft Butchers and McSweens have supported development of this data resource. This will be ready for August 2021.

The Good Food Champions partnership and a representative of Developing the Young Workforce (DYW) participated in the Cross Party Group (CPG) on food to discuss the importance of collaborative partnerships to make the food and drink a career destination of choice, and on how to deliver food education to support the whole of the food chain. A podcast of this event has been published and is available on the FDF Scotland website.

One aim of this event was to collate the many food education resources that exists to prevent duplication and to help facilitate wider partnerships, this initial information trawl has resulted in the development of the following resource. To note this is a start point and a working document that will change.

<https://wke.lt/w/s/3kpfWa>.

Following the development of the resource developed from the CPG on 3<sup>rd</sup> February, in partnership with Education Scotland, FDF Scotland are planning an online meeting of the wider food education partners to ensure we have an up to date picture of the resources and organisations that support delivery of food education. We will use this meeting to identify how the online resource and wider partnership can be kept up to date and information exchanged.

**Developing the Young Workforce** - we have continued to support the development of content for DYW Flix, this includes a number of new films illustrating the links between STEM and food and drink [bit.ly/3q4KNPm](https://bit.ly/3q4KNPm).

We also provided content for [Bang Goes DG](#), a week long virtual STEM Festival available to schools all over Scotland on the channel, and participated in an [Insights Interview](#) to promote careers in food and drink.

**Further Education Food and Drink Network Group** - with College Development Network and SDS, we have re-established the FE Food and Drink Network Group, comprised of colleges who are delivering food and drink qualifications. This group has met twice, and updates include City of Glasgow College who will be offering the HNC/D Food Science and Technology in August 2022.

If anyone has any comments, or would like further information about any of the points listed above, please contact [moira.stalker@dfscotland.org.uk](mailto:moira.stalker@dfscotland.org.uk) or 0770252 1154.