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| **Core Skills Signposting** |  |
| **Sector** | Food and Drink Operations |
| **Qualification Title(s)** | SVQ in Food and Drink Operations (Food Sales and Service Skills) at SCQF Level 5 |
| **Developed by** | National Skills Academy for Food and Drink |
| **Approved by ACG** | 31 January 2018 |
| **Version**  | 2 |

**Core Skills Signposting**

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| **SVQ in Food and Drink Operations (Food Sales and Service Skills) at SCQF L5** |
| **Unique Reference Number (URN)** | **Unit title** | **Communication** | **ICT** | **Numeracy** | **Problem Solving** | **Working with Others** |
| 2050 | Maintain workplace food safety standards in manufacture | 3 |  |  | 3 |  |
| IMPHS101 | Work safely in food manufacture | 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 products in a retail environment  | 3 |  |  |  | 3 |
| IMPSO705 | Serve on a specialist food retail counter |  |  |  |  |  |
| 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 |

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| **Unique Reference Number (URN)** | **Unit title** | **Communication** | **ICT** | **Numeracy** | **Problem Solving** | **Working with Others** |
| 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 |  |
| 3013\* | Deliver a good service to customers | 4 |  |  | 4 | 4 |
| 2304 | Display fish/shellfish for retail sale | 3 |  | 3 | 3 |  |
| 2262 | Carry out butchery of red meat primal joints |  |  |  | 3 | 3 |
| 2263 | Carry out poultry butchery |  |  |  | 3 | 3 |
| 2264 | Carry out wild game butchery |  |  |  | 3 | 3 |
| 3266 | Display meat or poultry for sale | 3 |  | 3 | 3 |  |
| 2271 | Produce added value meat or poultry products | 3 |  |  |  | 3 |
| IMPPO226 | Slice and bag individual food products in food operations | 4 |  |  |  |  |

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| **Unique Reference Number (URN)** | **Unit title** | **Communication** | **ICT** | **Numeracy** | **Problem Solving** | **Working with Others** |
| IMPPO228 | Bake off food products for sale in food operations |  |  | 3 |  |  |
| IMPSO711 | Finish bake-off products  | 3 |  |  |  |  |
| IMPPO243 | Control the production of bread-based convenience food in food and drink 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 |  |
| 3212 | Use knives in food and drink operations | 3 |  |  |  |  |
| 2352 | 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 |
| 2001 | Plan and organise your own work activities in a food business | 4 |  |  | 4 |  |
| 3004\* | 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 operations | 5 | 5 | 5 | 5 | 5 |
| IMPHS104 | Lift and handle materials in food manufacture | 3 |  |  | 3 | 3 |
| IMPHS201 | Contribute to environmental safety in food manufacture | 3 |  |  |  | 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 |

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| **Unique Reference Number (URN)** | **Unit title** | **Communication** | **ICT** | **Numeracy** | **Problem Solving** | **Working with Others** |
| IMPPO210 | Control temperature reduction in food and drink operations | 3 |  |  |  |  |
| IMPPO217 | Control wrapping and labelling in food and drink operations | 3 |  |  |  |  |
| 2210 | 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 operations | 5 | 5 | 5 | 5 | 5 |
| IMPSF119 | Contribute to sustainable practice in a food environment | 3 |  | 3 | 3 |  |

\*core skills information obtained from SkillsCFA as this is an imported unit.