

**GM2D 22 SVQ in Beverage Service at SCQF Level 5**

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| **To achieve this qualification candidates must complete 10 units in total.**  **Three mandatory units and seven optional units.** |

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| **Mandatory units: all three units required** | | | | |
| **SQA Code** | **P1st Code** | **Unit Title** | **SCQF Level** | **SCQF Credits** |
| HK6J 04 | PPL1GEN1 | Maintain Health and Safety in Hospitality | 4 | 3 |
| HL15 04 | PPL1GEN4 | Work Effectively as Part of a Hospitality Team | 4 | 2 |
| HL17 04 | PPL2GEN1 | Impact of Personal Behaviour in Hospitality | 5 | 3 |

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| **Optional units: seven units required.** | | | | |
| **SQA Code** | **P1st Code** | **Unit Title** | **SCQF Level** | **SCQF Credits** |
| HL2C 04 | PPL2FBS1 | Prepare and Clear the Bar Area | 5 | 3 |
| HL29 04 | PPL2FBS2 | Serve Alcoholic and Soft Drinks | 5 | 5 |
| HL28 04 | PPL2FBS3 | Prepare and Serve Cocktails (Mixology) | 5 | 4 |
| HL27 04 | PPL2FBS4 | Prepare and Serve Beer/Cider | 5 | 4 |
| HL26 04 | PPL2FBS5 | Prepare and Serve Wine | 5 | 5 |
| HL25 04 | PPL2FBS6 | Maintain Cellars and Kegs | 5 | 2 |
| HL24 04 | PPL2FBS7 | Clean Drink Dispense Lines | 5 | 4 |
| HL22 04 | PPL2FBS8 | Prepare and Serve Dispensed and Instant Hot Drinks | 5 | 3 |
| HL21 04 | PPL2FBS9 | Set Up a Specialist Coffee Station | 5 | 3 |
| HL1Y 04 | PPL2FBS10 | Prepare and Serve Beverages from a Specialist Coffee Station | 5 | 3 |
| HL1X 04 | PPL2FBS11 | Clean and Close a Specialist Coffee Station | 5 | 4 |
| HL1W 04 | PPL2FBS12 | Receive, Store and Issue Drinks Stock | 5 | 2 |
| HL1V 04 | PPL2GEN7 | Resolve Customer Service Problems | 6 | 5 |
| HL20 04 | PPL2GEN8 | Promote Additional Services or Products to Customers | 6 | 5 |
| HL2J 04 | PPL2GEN11 | Maintain Customer Service Through Effective Handover | 4 | 2 |
| HL30 04 | PPL2GEN12 | Maintain and Deal with payments | 5 | 3 |