**GM2G 22 SVQ in Kitchen Services at SCQF Level 5**

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| **To achieve this qualification candidates must complete 11 units in total.****Four mandatory units and seven optional units; two units from Group A and five units from Group B.** |

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| **Mandatory units: all four 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 |
| HL1C 04 | PPL2GEN4 | Maintain Food Safety in a Kitchen Environment | 5 | 5 |

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| **Group A: two units required** |
| **SQA Code** | **P1st Code** | **Unit Title** | **SCQF Level** | **SCQF Credits** |
| HL06 04 | PPL1PC2 | Cook Vegetables | 3 | 2 |
| HL05 04 | PPL1PC3 | Prepare and Cook Fish | 4 | 3 |
| HL04 04 | PPL1PC4 | Prepare and Cook Meat and Poultry | 4 | 3 |
| HL03 04 | PPL1PC5 | Prepare and Finish Simple Salad and Fruit Dishes | 4 | 2 |
| HL1E 04 | PPL1PRD3 | Maintain an Efficient Use of Resources in the Kitchen | 4 | 2 |
| HL0N 04 | PPL2PRD10 | Produce Cold Starters and Salads | 4 | 3 |

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| **Group B: Five units required** |
| **SQA Code** | **P1st Code** | **Unit Title** | **SCQF Level** | **SCQF Credits** |
| HL2D 04 | PPL1FBS2 | Provide a Food and Beverage Service | 5 | 4 |
| HL1G 04 | PPL1PRD1 | Prepare Hot and Cold Sandwiches | 5 | 3 |
| HL1H 04 | PPL2FBS19 | Promote New Menu Items | 5 | 4 |
| HL1A 04 | PPL2GEN3 | Maintain and Handle Knives | 5 | 2 |
| HL32 04 | PPL2GEN14 | Complete Kitchen Documentation | 5 | 2 |
| HL3T 04 | PPL2GEN15 | Set Up and Close Kitchen | 5 | 2 |
| HL0J 04 | PPL2PRD14 | Produce Basic Cold and Hot Desserts | 5 | 4 |
| HL0F 04 | PPL2PRD17 | Modify Dishes to Meet the Specific Nutritional Needs of Individuals | 5 | 2 |
| HL0E 04 | PPL2PRD18 | Prepare, Operate and Clean Specialist Equipment | 6 | 3 |
| HL0D 04 | PPL2PRD19 | Maintain an Efficient Use of Food Resources | 5 | 4 |