



## **Food Manufacture: Operational Skills**

### **Level 2**

Awarded by **Scottish Qualifications Authority and Improve**

Accredited from 17/09/2008 to 31/12/2012

Group award number G92J 22

### **Standards**

This SVQ is based on standards developed by Improve. Improve draws its membership from the food industry.

**This information sheet does not contain the elements for each unit. If you require further information on the National Occupational Standards please contact Improve on 0845 644 0448.**

### **Structure of the SVQ**

#### **Mandatory units**

Candidates must complete all of these units

**Maintain Workplace Food Safety Standards in Manufacture**

**Maintain the Workplace and Health and Safety in Food Manufacture**

#### **Optional units**

Group 1 - Candidates must select a minimum of 4 Units from this group

#### **Group 1**

**Plan and Organise your own Work Activities in Food Manufacture**

**Work Effectively with other in Food Manufacture**

**Store Retrieve and Archive Information**

**Maintain Product Quality in Food Manufacture**

**Contribute to Improvements in Food Manufacture**

**Lift and Handle Materials Safely in Food Manufacture**

**Contribute to Environmental Safety in Food Manufacture**

**Receive Goods and Materials in Food Manufacture**

**Control Stock Levels in Food Manufacture**

**Supply Materials for Production in Food Manufacture**

**Produce Individual Packs by Hand in Food Manufacture**  
**Pack Orders for Despatch in Food Manufacture**  
**Contribute to Developing Production Specifications in Food Manufacture**  
**Report and Record Production Operations in Food Manufacture**  
**Carry Out Task Hand-Over Procedures in Food Manufacture**  
**Carry Out Product Changeovers in Food Manufacture**  
**Contribute to keeping the Workplace Secure**  
**Resolve Customer Service Problems**

**Group 2 - Candidates can select up to 2 Units from this group**

**Contribute to the Maintenance of Plant and Equipment in Food Manufacture**  
**Store Goods and Materials in Food Manufacture**  
**Carry out and Finish Bulk Filling in Food Manufacture**  
**Carry out and Finish Transfer of Materials in Food Manufacture**  
**Process Customer Orders in Food Manufacture**  
**Pick Orders and Store for Despatch in Food Manufacture**  
**Assemble Different Products to a Pre-Determined Pattern in Food Manufacture**  
**Palletise and Wrap Products in Food Manufacture**  
**Load Consignments for Despatch in Food Manufacture**  
**Maintaining the Safety and the Security of the Load, Self and Property**  
**Planning the Route and Timings for the Delivery and Collection of Loads**  
**Complete Pre-Journey and Post-Journey Procedures**  
**Transport Goods and Materials**  
**Sort and Classify Livestock for Sale or Despatch in Food Manufacture**  
**Display Livestock to Potential Buyers in Food Manufactures**  
**Prepare, Move and Re-Locate Livestock in food Manufacture**  
**Receive Livestock in Food Manufacture**  
**Receive Poultry in Food Manufacture**  
**Contribute to Bio-Security in Livestock Holding in Food Manufacture**  
**Maintain Reception and Holding Areas for Livestock in Food Manufacture**  
**Care for Livestock Pre-Slaughter in Food Manufacture**  
**Care for Poultry Pre-Slaughter in Food Manufacture**  
**Monitor the Health and Welfare of Livestock Pre-Slaughter in Food Manufacture**  
**Prepare and Monitor Feed and Water Supplies to Livestock in Food Manufacture**  
**Operate Central Control Systems in Food Manufacture**

**Control Manual Size Reduction in Food Manufacture**

**Control Size Reduction in Food Manufacture**

**Control Weighing in Food Manufacture**

**Control Mixing in Food Manufacture**

**Control Heat Treatment in Food Manufacture**

**Control Separation in Food Manufacture**

**Control Temperature Reduction in Food Manufacture**

**Control Batching in Food Manufacture**

**Control Conversion in Food Manufacture**

**Control Conditioning in Food Manufacture**

**Control Forming in Food Manufacture**

**Control Depositing in Food Manufacture**

**Control Enrobing in Food Manufacture**

**Control Wrapping and Labelling in Food Manufacture**

**Control Bottling and Packing in Food Manufacture**

**Control Pelletising in Food Manufacture**

**Control Milling in Food Manufacture**

**Control Slicing and Bagging in Food Manufacture**

**Prepare Ingredients and Store Sweet Fillings and Topping in Food Manufacture**

**Prepare Ingredients and Store Savoury Fillings and Toppings in Food Manufacture**

**Slice and Bag Individual Food Products**

**Bake-Off Food Products for Sale**

**Clean in Place (CIP) Plant and Equipment in Food Manufacture**

**Carry Out Disinfection in Food Manufacture**

**Control Washing and Drying Machinery in Food Manufacture**

**Contribute to Maintaining Stock Security and Minimising Losses in Food Manufacture**

**Control Effluent Treatment Operations in Food Manufacture**

**Sell Food Products in a Retail Environment**

**Display Food Products in a Retail Environment**

**Deliver Reliable Customer Service**

**Prepare and Clear Areas for Counter/Take-Away Service**

**Provide a Counter/Take Away Service**

**Prepare and Clear Areas for Table/Tray Service**

**Provide a Table/Tray Service**

**Assemble and Process Products for Food Service**

**Select and Weigh and Measure Bakery Ingredients**

**Prepare and Mix Dough**

**Prepare and Mix Craft Dough**

**Hand Divide, Mould and Shape Fermented Doughs**

**Hand Divide, Mould and Shape Craft Fermented Dough**

**Produce Laminated Pastry**

**Product Craft Laminated Pastry**

**Pin, Block and Shape Dough**

**Fill and Close Pastry Products**

**Tin and Tray Up Dough Products**

**Tin and Tray Up Craft Dough Products**

**Retard and Prove Dough Products**

**Retard and Prove Craft Dough Products**

**Oven Bake Dough Products**

**Oven Bake Craft Dough Products**

**Fry Dough Products**

**Fry Craft Dough Products**

**Batch Finish Dough Products**

**Batch Finish Craft Dough Products**

**Prepare and Mix Flour Confectionery**

**Prepare and Mix Craft Flour Confectionery**

**Hand Deposit Pipe and Sheet Flour Confectionery**

**Deposit and Fry Hot Plate Products**

**Deposit and Fry Craft Hot Plat Products**

**Tray Up and Prepare Flour Confectionery for Bakery**

**Oven Bake Flour Confectionery**

**Oven Bake Craft Flour Confectionery**

**Batch Finish Flour Confectionery**

**Batch Finish Craft Flour Confectionery**

**Assemble and Fill Celebration Cakes**

**Mask and Cover Celebration Cakes**

**Decorate Celebration Cakes**

**Provide Accessories and Store Celebration Cakes**

**Operate an Automated Stunning System**

**Operate an Automated Bleeding System**

**Operate an Automated Evisceration System**

**Operate an Automated De-Hairing and De-Feathering System**

**Operate an Automated Pig Processing System**

**Carry Out Manual Slaughter in Meat and Poultry**

**Carry Out Manual Bleeding Operations**

**Eviscerate Animals or Birds Manually**

**Skin Animals**

**Process Offal or By Products of Slaughter**

**Carry Out Primal Cutting in Meat and Poultry**

**Carry Out Boning in Meat and Poultry**

**Carry Out Seaming or Filleting in Meat and Poultry**

**Carry Out Trimming in Meat and Poultry**

**Produce Portion Controlled Raw Meat Products**

**Use Powered Tools or Equipment for Processing Meat**

**Inject Meat**

**Massaging Boneless Meat**

**Fill or Extrude Meat and Meat-Based Mixtures**

**Cure or Marinate Meat Products**

**Prepare Meat and Meat Product Orders for Customers**

**Carry Out Butchery in a Retail Outlet**

**Manufacture Meat Products in a Retail Outlet**

**Pack Meat Products for Retail Sale**

**OR maximum of 2 units can be chosen from any of the following units at level 3**

**Enable Individual Learning through Coaching**

**Enable Learning through Demonstrations and Instruction**

**Monitor Product Quality in Food Manufacture**

**Carry Out Quality Audits in Food Manufacture**

**Contribute to Continuous Improvement of Food Safety in Manufacture**

**Plan Production Schedules in Food Manufacture**

**Monitor and Report on Production Progress in Food Manufacture**

**Diagnose and Solve Production Problems in Food Manufacture**

**Raise Food Safety Awareness in Manufacture**

**Contribute to Optimising Work Areas in Food Manufacture**

## Monitoring Wrapping and Labelling of Products in Food Manufacture

There may be publications available to support this SVQ. For more information, please contact:

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