



Food Manufacture: Seafood Processing Skills

Level 2

Awarded by **Scottish Qualifications Authority and Improve**

Accredited from 05/08/2009 to 31/12/2012

Group award number G9GJ 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

The way the SVQ is made up is shown below. The unit title appears in bold and the elements that make up each unit are listed under the unit title.

Mandatory units

Candidates must complete 2 units in total, including all of these units:

FSMD04

Maintain Workplace Food Safety Standards in Manufacture

F2MB04

Maintain the Workplace and Health and Safety in Food Manufacture

Optional units

Group 1 - Candidates must select at least 4 units from this group:

F7JW04

Fillet Fish by Hand

F7JX04

Process Fish by Hand

F7JY04

Grade Fish or Shellfish by Hand

F7K004

Intake Fish or Shellfish

F7K104

Control Fish Defrosting

F7K204

Shuck Scallops by Hand

F7K304

Pack and Ice Fish

F7K404

Grade Fish by Machine

F7K504

Control the Fish Brining Process

F7K604

Control the Dry Curing of Fish

F7K704

Control the Fish Smoking Process

F7K804

Control the Fish Marinating Process

F7K904

Gut and Clean Fish by Hand

F7KA04

Assemble Fish Products by Hand

F7KB04

Extract Crab Meat by Hand

F7KC04

Control Prawn Meat Extraction Operations

F7KD04

Pack Live Fish for Dispatch

F7KE04

Control Fish Gutting Operations

F7KF04

Skin Fish by Machine

F7KG04

Harvest Fish for Human Consumption

F7KH04

Conduct Shellfish Depuration Operations

F7KJ04

Control Shellfish Depuration Production

F7KK04

Process Fish and Shellfish for Sale in a Retail Environment

F7KL04

Control Product Defrosting in Food Manufacture

F7KM04

Prepare Sauces/Marinades by Hand in Food Manufacture

F7KN04

Prepare Orders for Dispatch in Food Manufacture

F7KP04

Serve on a Specialist Food Retail Counter

Group 2 – Candidates can select a maximum of 2 units from this group:

F2R104

Plan and Organise Your Own Work Activities in Food Manufacture

F2S704

Work Effectively with Others in Food Manufacture

DP7304

Store, Retrieve and Archive Information

F2M904

Maintain Product Quality in Food Manufacture

F2JM04

Contribute to Improvements in Food Manufacture

F2M404

Lift and Handle Materials Safely in Food Manufacture

F2JL04

Contribute to Environmental Safety in Food Manufacture

F2JV04

Contribute to the Maintenance of Plant and Equipment in Food Manufacture

F2MV04

Receive Goods and Materials in Food Manufacture

F2KJ04

Control Stock Levels in Food Manufacture

F2HT04

Carry Out and Finish Bulk Filling in Food Manufacture

F2HV04

Carry Out and Finish Transfer of Materials in Food Manufacture

F2RJ04

Process Customer Orders in Food Manufacture

F2PW04

Pick Orders and Store for Dispatch in Food Manufacture

F2RN04

Produce Individual Packs by Hand in Food Manufacture

F2PT04

Pack Orders for Dispatch in Food Manufacture

F2HF04

Assemble Different Products to a Pre-Determined Pattern in Food Manufacture

F2PV04

Palletise and Wrap Products in Food Manufacture

F2M504

Load Consignments for Dispatch in Food Manufacture

D91H04

Maintaining the Safety and the Security of the Load, Self and Property

D91M04

Planning the Route and Timings for the Delivery and Collection of Loads

DJ1J04

Complete Pre-Journey and Post-Journey Procedures

B1XX04

Transport Goods and Materials

F2JK04

Contribute to Developing Production Specifications in Food Manufacture

F2N404

Report and Record Production Operations in Food Manufacture

F2JB04

Carry Out Task Hand-Over Procedures in Food Manufacture

F2J704

Carry Out Changeovers in Food Manufacture

F2PH04

Operate Central Control Systems in Food Manufacture

F2KG04

Control Size Reduction in Food Manufacture

F2KM04

Control Weighing in Food Manufacture

F2K904

Control Mixing in Food Manufacture

F2K604

Control Heat Treatment in Food Manufacture

F2KC04

Control Separation in Food Manufacture

F2KK04

Control Temperature Reduction in Food Manufacture

F2JX04

Control Batching in Food Manufacture

F2K104

Control Conversion in Food Manufacture

F2K504

Control Forming in Food Manufacture

F2K204

Control Depositing in Food Manufacture

F2K404

Control Enrobing in Food Manufacture

F2KN04

Control Wrapping & Labeling in Food Manufacture

F2JY04

Control Bottling & Packing in Food Manufacture

F2KA04

Control Pelletising in Food Manufacture

F2KH04

Control Slicing and Bagging in Food Manufacture

F2RA04

Prepare Ingredients and Store Savoury Fillings and Toppings in Food Manufacture

F2P404

Slice and Bag Individual Food Products

F2HK04

Bake-Off Food Products for Sale

F2JE04

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

F2J104

Carry Out Disinfection in Food Manufacture

F2KL04

Control Washing and Drying Machinery in Food Manufacture

D8CD04

Contribute to Keeping the Workplace Secure

F2JN04

Contribute to Maintaining Stock Security and Minimising Losses in Food Manufacture

F2K304

Control Effluent Treatment Operations in Food Manufacture

F2JT04

Contribute to the Effectiveness of Food Retail Operations

F03Y04

Deliver Reliable Customer Service

F05P04

Resolve Customer Service Problems

DR7R04

Prepare and Clear Areas for Counter/Take-Away Service

DT1104

Provide a Counter/Take-Away Service

DR7Y04

Prepare and Clear Areas for Table/Tray Service

DT1304

Provide a Table/Tray Service

F2HE04

Assemble and Process Products for Food Service

F2NF04

Select, Weigh and Measure Bakery Ingredients

F2R604

Prepare and Mix Dough

F2LV04

Hand Divide, Mould and Shape Fermented Doughs

F2RP04

Produce Laminated Pastry

F2PX04

Pin, Block and Shape Dough

F2LM04

Fill and Close Pastry Products

F2S104

Tin and Tray Up Dough Products

F2ND04

Retard and Prove Dough Products

F2PP04

Oven Bake Dough Products

F2LR04

Fry Dough Products

F2HN04

Batch Finish Dough Products

DR4704

Develop and Implement Operational Plans for Your Area of Responsibility

DR5J04

Manage a Project

DR6704

Manage Your Own Resources and Professional Development

F2JF04

Communicate Effectively

F2PK04

Organise Planning and Review Meetings in Food Manufacture

DR4A04

Develop Productive Working Relationships with Colleagues

D9RH04

Enable Individual Learning Through Coaching

D9RJ04

Enable Learning Through Demonstrations and Instructions

DR3Y04

Allocate and Monitor the Progress and Quality of Work in Your Area of Responsibility

F2NE04

Monitor and Maintain Required Standards of Conduct in Food Manufacture

DR7K04

Recruit, Select and Keep Colleagues

F2MJ04

Manage and Store Information

F2M304

Interpret and Communicate Information and Data in Food Manufacture

D8X304

Plan How to Improve Your Sales and Marketing

D8WM04

Improve Your Sales and Marketing

F2LX04

Implement Business to Business Motivation Activity

F04M04

Monitor and Solve Customer Service Problems

F2NC04

Monitor and Evaluate Customer Service in Food Manufacture

F2P304

Monitor Product Quality in Food Manufacture

F2J904

Carry Out Sampling for Quality Control in Food Manufacture

F2JC04

Carry Out Testing for Quality Control in Food Manufacture

F2N204

Monitor and Control Quality of Work Activities in Food Manufacture

F2NB04

Monitor and Control Throughout to Achieve Targets in Food Manufacture

F2LW04

Implement and Evaluate an Improvement Programme in Food Manufacture

F2J804

Carry Out Quality Audits in Food Manufacture

F2MS04

Raise Food Safety Awareness in Manufacture

F2NY04

Monitor Food Safety at Critical Control Points in Manufacture

F2JH04

Contribute to Continuous Improvement of Food Safety in Manufacture

F2JW04

Control and Monitor Safe Supply of Raw Materials and Ingredients in Food Manufacture

D1V704

Monitor Procedures to Control Risk to Health and Safety

D1VA04

Promote a Health and Safety Culture Within the Workplace

D1VB04

Conduct an Assessment of Risks in the Workplace

F2MF04

Maintain, Promote and Improve Environmental Good Practice in Food Manufacture

F2P104

Monitor Health, Safety and Environmental Systems in Food Manufacture

F2RX04

Support Commissioning of Plant, Equipment and Processes in Food Manufacture

F2L804

Develop Test Samples in Food Manufacture

F2L504

Develop Product Specifications in Food Manufacture

F2PL04

Organise the Receipt and Storage of Goods in Food Manufacture

F2NG04

Monitor and Maintain Storage Conditions in Food Manufacture

F2P504

Monitor Stored Goods and Materials in Food Manufacture

F2NJ04

Monitor and Maintain Storage Systems and Procedures in Food Manufacture

F2NP04

Set Up and Maintain Picking and Packing Orders in Food Manufacture

F2NT04

Monitor Effectiveness of Picking and Packing Operations in Food Manufacture

F2R304

Plan Resources to Meet Anticipated Demand for Products in Food Manufacture

F2P804

Monitor Wrapping and Labelling of Products in Food Manufacture

F2NK04

Set Up and Maintain Dispatch and Transport of Products in Food Manufacture

F2NN04

Monitor Effectiveness of Dispatch and Transport Operations in Food Manufacture

F2LF04

Evaluate and Improve Production in Food Manufacture

F2R204

Plan Production Schedules in Food Manufacture

F2NL04

Monitor and Report on Production Progress in Food Manufacture

F2LB04

Diagnose and Solve Production Problems in Food Manufacture

F2J604

Carry Out Process Control of Production in Food Manufacture

F2RT04

Produce Production Specifications in Food Manufacture

F2PY04

Plan and Co-ordinate Bake-Off Operations in Food Manufacture

F2PA04

Start Up Plant and Equipment in Food Manufacture

F2P004

Shut Down Plant and Equipment in Food Manufacture

F2P904

Start Up Multi-Stage Operations in Food Manufacture

F2NX04

Shut Down Multi-Stage Operations in Food Manufacture

F2JR04

Contribute to Security Planning and Implementation in Food Manufacture

F2N904

Monitor and Control the Recovery of By-Products and Waste Disposal in Food Manufacture

F08T04

Evaluate the Receipt of Payment From Customers

F2R004

Plan and Co-ordinate Food Services

F2KB04

Control Production of Bakery Products

F2KW04

Design and Develop Specialist Individual Dough Based Products

F2MC04

Produce Specialist Individual Dough Based Products

F2LH04

Evaluate Specialist Individual Dough Based Products

F2KX04

Design and Develop Specialist Individual Flour Confectionary Products

F2ME04

Produce Specialist Individual Flour Confectionary Products

F2LJ04

Evaluate Specialist Individual Flour Confectionary Products

F2NS04

Set Up and Maintain Retail Operations in Food Manufacture

F2NW04

Monitor Effectiveness of Retail Operations in Food Manufacture

F2NM04

Set Up and Maintain Food Service Operations in Food Manufacture

F2NR04

Monitor Effectiveness of Food Service Operations in Food Manufacture

F2JP04

Contribute to Optimising Work Areas in Food Manufacture

F2N804

Resolve Production Problems in Food Manufacture

F2LC04

Diagnose Production Problems in Food Manufacture

F2MX04

Maximise Sales of Food Products in a Retail Environment

F7KW04

Monitor Product Quality in Fish Processing

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

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