**SVQ 2 Professional Cookery SCQF Level 5**

**Accredited from 1 August 2010 to 30 June 2017**

**Group Award Code: G9VH 22**

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| **To attain the qualification candidates would have to complete 14 units in total. This comprises of:**Four mandatory units* **Ten units from section A**
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| **MANDATORY UNITS** Candidates must complete the following four units |
| **SQA Code** | **P1st Ref** | **Title** | **SCQF Level** | **SCQF Credits** |
| F9DA 04 | 1GEN1/09 | Maintain a safe, hygienic and secure working environment | 4 | 3 |
| F9DC 04 | 1GEN4/09 | Work effectively as part of a hospitality team | 4 | 3 |
| F9DK 04 | 2GEN3/09 | Maintain food safety when storing, preparing and cooking food | 6 | 4 |
| F97T 04 | 1GEN7/10 | Maintain, handle and clean knives | 4 | 3 |

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| **SECTION A** Candidates must complete ten of the following units |
| **SQA Code** | **P1st Ref** | **Title** | **SCQF Level** | **SCQF Credits** |
| F96J 04 | 2FP1/10 | Prepare fish for basic dishes | 5 | 4 |
| F96K 04 | 2FP2/10 | Prepare shellfish for basic dishes | 5 | 3 |
| F96L 04 | 2FP3/10 | Prepare meat for basic dishes | 5 | 4 |
| F96M 04 | 2FP4/10 | Prepare poultry for basic dishes | 5 | 4 |
| F96N 04 | 2FP5/10 | Prepare game for basic dishes  | 5 | 4 |
| F96P 04 | 2FP6/10 | Prepare offal for basic dishes | 5 | 3 |
| F96R 04 | 2FP7/10 | Prepare vegetables for basic dishes | 5 | 4 |
| F96T 04 | 2FP8/10 | Process dried ingredients prior to cooking | 3 | 2 |
| F96V 04 | 2FP9/10 | Prepare and mix spice and herb blends | 4 | 2 |
| F96W 04 | 2FC1/10 | Cook and finish basic fish dishes | 5 | 4 |
| F96X 04 | 2FC2/10 | Cook and finish basic shellfish dishes | 5 | 4 |
| F96Y 04 | 2FC3/10 | Cook and finish basic meat dishes | 6 | 5 |
| F970 04 | 2FC4/10 | Cook and finish basic poultry dishes | 6 | 5 |
| F971 04 | 2FC5/10 | Cook and finish basic game dishes | 6 | 5 |
| F972 04 | 2FC6/10 | Cook and finish basic offal dishes | 6 | 5 |
| F973 04 | 2FC7/10 | Cook and finish basic vegetable dishes | 5 | 4 |
| F9DM 04 | 2PR5 | Cook-chill food | 5 | 3 |
| F9DN 04 | 2PR6 | Cook-freeze food | 5 | 3 |
| F974 04 | 2FPC1/10 | Prepare, cook and finish basic hot sauces | 5 | 4 |
| F975 04 | 2FPC2/10 | Prepare cook and finish basic soups | 5 | 4 |
| F976 04 | 2FPC3/10 | Make basic stocks | 5 | 3 |
| **SQA Code** | **P1st Ref** | **Title** | **SCQF Level** | **SCQF Credits** |
| F977 04 | 2FPC4/10 | Prepare, cook and finish basic rice dishes | 5 | 4 |
| F978 04 | 2FPC5/10 | Prepare, cook and finish basic pasta dishes | 5 | 4 |
| F979 04 | 2FPC6/10 | Prepare, cook and finish basic pulse dishes | 5 | 4 |
| F97A 04 | 2FPC7/10 | Prepare, cook and finish basic vegetable protein dishes | 5 | 4 |
| F97C 04 | 2FPC8/10 | Prepare, cook and finish basic egg dishes | 5 | 3 |
| F97D 04 | 2FPC9/10 | Prepare, cook and finish basic bread and dough products | 5 | 5 |
| F97E 04 | 2FPC10/10 | Prepare, cook and finish basic pastry products | 5 | 5 |
| F97F 04 | 2FPC11/10 | Prepare, cook and finish basic cakes, sponges, biscuits and scones | 6 | 5 |
| F97G 04 | 2FPC12/10 | Prepare, cook and finish basic grain dishes | 5 | 4 |
| F9DP 04 | 2PR17 | Produce healthier dishes | 5 | 3 |
| F97H 04 | 2FPC14/10 | Prepare, cook and finish basic cold and hot desserts | 5 | 4 |
| F97J 04 | 2FPC15/10 | Prepare and present food for cold presentation | 5 | 4 |
| F97K 04 | 2FPC16/10 | Prepare, cook and finish Dim Sum | 6 | 5 |
| F97L 04 | 2FPC17/10 | Prepare, cook and finish noodle dishes | 5 | 4 |
| F97M 04 | 2FPC18/10 | Prepare and cook food using a Tandoor | 5 | 4 |
| F9DR 04 | 2P&C1/09 | Complete kitchen documentation | 5 | 3 |
| F9DT 04 | 2P&C2/09 | Set up and close kitchen | 5 | 4 |
| F97V 04 | 2GEN2/10 | Order stock | 5 | 4 |
| F96F 04 | 1FPC8/10 | Cook and finish simple bread and dough products | 4 | 3 |
| F94R 04 | 2PR22 | Liaise with care team to ensure that individual nutritional needs are met | 5 | 3 |
| F94X 04 | 1PR26 | Prepare meals to meet the requirements set for school meals | 4 | 4 |