

Group Award Title: Diploma in Professional Cookery at SCQF Level 5

Group Award Code: GV6X 45

SCQF overall credit: Minimum: 45 Maximum: 67

To attain the qualification, candidates must complete 12 units. This consists of:

* Four mandatory units
* A minimum of five up to a maximum of seven units from Group A
* A minimum of one up to a maximum of three units from Group B

Please note the table below shows the SSC identification codes listed alongside the corresponding SQA unit codes. It is important that SQA unit codes are used in all your recording documentation, and when your results are communicated to SQA.

# Mandatory units: Candidates must complete all four units

| **SQA code** | **SSC code /**  **SDS code** | **Title** | **SCQF**  **level** | **SCQF**  **Credit points** | **SQA**  **Unit credits** |
| --- | --- | --- | --- | --- | --- |
| J8HY 04 | PPL2GEN4 | Maintain Food Safety in a Kitchen Environment | 5 | 6 | 1 |
| J8HL 04 | PPL2GEN6 | Minimise the Risk of Allergens to Customers | 6 | 4 | 1 |
| J8D6 45 | SDS0461 | Working as Part of a Team | 5 | 5 | 1 |
| J86E 45 | US0434 | Developing Meta-Skills and Personal Practice | 5 | 9 | 1 |

# Group A: a minimum of 5 up to a maximum of 7 units required

| **SQA code** | **SSC code / SDS code** | **Title** | **SCQF**  **level** | **SCQF**  **Credit points** | **SQA**  **Unit credits** |
| --- | --- | --- | --- | --- | --- |
| J8J0 04 | PPL2PC1 | Prepare Vegetables for Basic Dishes | 5 | 3 | 1 |
| J8J1 04 | PPL2PC3 | Prepare Fish for Basic Dishes | 5 | 5 | 1 |
| J8J2 04 | PPL2PC5 | Prepare Shellfish for Basic Dishes | 5 | 5 | 1 |
| J8J3 04 | PPL2PC7 | Prepare Meat for Basic Dishes | 5 | 4 | 1 |
| J8J4 04 | PPL2PC9 | Prepare Poultry for Basic Dishes | 5 | 4 | 1 |
| J8J5 04 | PPL2PC11 | Prepare Game for Basic Dishes | 6 | 4 | 1 |
| J8J6 04 | PPL2PC13 | Prepare Offal for Basic Dishes | 6 | 3 | 1 |
| J8J7 04 | PPL1PC12 | Cook and Finish Simple Bread and Dough Products | 4 | 3 | 1 |
| J8J8 04 | PPL2PC2 | Cook and Finish Basic Vegetable Dishes | 5 | 5 | 1 |
| J8J9 04 | PPL2PC4 | Cook and Finish Basic Fish Dishes | 6 | 6 | 1 |
| J8JD 04 | PPL2PC6 | Cook and Finish Basic Shellfish Dishes | 5 | 5 | 1 |
| J8JE 04 | PPL2PC8 | Cook and Finish Basic Meat Dishes | 5 | 4 | 1 |
| J8JF 04 | PPL2PC10 | Cook and Finish Basic Poultry Dishes | 5 | 4 | 1 |
| J8JG 04 | PPL2PC12 | Cook and Finish Basic Game Dishes | 5 | 4 | 1 |
| J8JH 04 | PPL2PC14 | Cook and Finish Basic Offal Dishes | 5 | 4 | 1 |
| J8JJ 04 | PPL2PC18 | Prepare, Cook and Finish Basic Rice Dishes | 5 | 4 | 1 |
| J8JK 04 | PPL2PC19 | Prepare, Cook and Finish Basic Pasta Dishes | 5 | 3 | 1 |
| J8JM 04 | PPL2PC20 | Prepare, Cook and Finish Basic Pulse Dishes | 5 | 3 | 1 |
| J8JN 04 | PPL2PC21 | Prepare, Cook and Finish Basic Plant Based Dishes | 6 | 5 | 1 |
| J8JP 04 | PPL2PC22 | Prepare, Cook and Finish Basic Egg Dishes | 4 | 3 | 1 |
| J8JR 04 | PPL2PC23 | Prepare, Cook and Finish Basic Bread and Dough Products | 4 | 3 | 1 |
| J8JT 04 | PPL2PC24 | Prepare, Cook and Finish Basic Pastry Products | 5 | 5 | 1 |
| J8JV 04 | PPL2PC25 | Prepare, Cook and Finish Basic Cakes, Sponges, Biscuits and Scones | 5 | 5 | 1 |
| J8JW 04 | PPL2PC26 | Prepare, Cook and Finish Basic Grain Dishes | 4 | 3 | 1 |
| J8JX 04 | PPL2PC27 | Prepare, Cook and Finish Basic Cold and Hot Desserts | 5 | 4 | 1 |
| J8JY 04 | PPL2PC28 | Prepare and Present Food for Cold Presentation | 5 | 3 | 1 |
| J8K0 04 | PPL2PC16 | Prepare, Cook and Finish Basic Sauces and Dressings | 5 | 4 | 1 |
| J8K1 04 | PPL2PC17 | Prepare, Cook and Finish Basic Soups | 5 | 4 | 1 |
| J8K2 04 | PPL2PC29 | Prepare, Cook and Finish Dim Sum | 5 | 3 | 1 |
| J8K3 04 | PPL2PC30 | Prepare, Cook and Finish Noodle Dishes | 5 | 4 | 1 |
| J8K4 04 | PPL2PC15 | Make Basic Stocks | 4 | 3 | 1 |

# Group B: a minimum of 1 up to a maximum of 3 units required

| **SQA code** | **SSC code / SDS code** | **Title** | **SCQF**  **level** | **SCQF**  **Credit points** | **SQA**  **Unit credits** |
| --- | --- | --- | --- | --- | --- |
| J8E9 45 | SDS0435 | Cleaning Areas | 5 | 4 | 1 |
| J8LL 45 | SDS0436 | Cleaning Equipment | 5 | 4 | 1 |
| J8HK 04 | PPL2GEN14 | Complete Kitchen Records | 5 | 2 | 1 |
| J8K5 04 | PPL2PRD5 | Cook-Chilled Food | 5 | 2 | 1 |
| J8K6 04 | PPL2PRD6 | Cook-Freeze Food | 5 | 2 | 1 |
| J8K7 04 | PPL1PRD3 | Maintain an Efficient Use of Resources in the Kitchen | 4 | 2 | 1 |
| J865 45 | US0203 | Maintaining Health, Safety and Security | 5 | 7 | 1 |
| J8K8 04 | PPL2PRD17 | Modify Dishes to Meet the Specific Nutritional Needs of Individuals | 5 | 2 | 1 |
| J8K9 04 | PPL1PC13 | Package Food for Delivery | 4 | 2 | 1 |
| J8D8 45 | SDS0485 | Planning and Monitoring Own Workload | 5 | 4 | 1 |
| J8HE 04 | PPL1FBS1 | Prepare and Clear Areas for Food and Beverage Service | 4 | 3 | 1 |
| J8DE 45 | SDS0452 | Providing Customer Service | 5 | 5 | 1 |
| J8DC 45 | SDS0454 | Replenishing Stock | 5 | 5 | 1 |
| J8KA 04 | PPL2GEN15 | Set Up and Close Kitchen | 5 | 2 | 1 |