

Group Award Title: Diploma in Professional Cookery at SCQF Level 6

Group Award Code: GV6Y 46

SCQF overall credit: Minimum: 46 Maximum: 74

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

* Three mandatory units
* A minimum of six up to a maximum of eight unit 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 three units

| **SQA code** | **SSC code /**  **SDS code** | **Title** | **SCQF**  **level** | **SCQF**  **Credit points** | **SQA**  **Unit credits** |
| --- | --- | --- | --- | --- | --- |
| J8HL 04 | PPL2GEN6 | Minimise the Risk of Allergens to Customers | 6 | 4 | 1 |
| J8L2 04 | PPL3PC26 | Maintain Sustainable Practise in Commercial Kitchens | 6 | 5 | 1 |
| J7JR 46 | US0194 | Developing Meta-Skills and Personal Practice | 6 | 5 | 1 |

# Group A: a minimum of 6 up to a maximum of 8 units required

| **SQA code** | **SSC code / SDS code** | **Title** | **SCQF**  **level** | **SCQF**  **Credit points** | **SQA**  **Unit credits** |
| --- | --- | --- | --- | --- | --- |
| J8KR 04 | PPL3PC2 | Prepare Fish for Complex Dishes | 6 | 6 | 1 |
| J8L4 04 | PPL3PC4 | Prepare Shellfish for Complex Dishes | 6 | 6 | 1 |
| J8L7 04 | PPL3PC6 | Prepare Meat for Complex Dishes | 6 | 5 | 1 |
| J8L9 04 | PPL3PC8 | Prepare Poultry for Complex Dishes | 6 | 4 | 1 |
| J8KE 04 | PPL3PC10 | Prepare Game for Complex Dishes | 6 | 4 | 1 |
| J8KD 04 | PPL3PC1 | Cook and Finish Complex Vegetarian Dishes | 6 | 6 | 1 |
| J8L3 04 | PPL3PC3 | Cook and Finish Complex Fish Dishes | 6 | 6 | 1 |
| J8L8 04 | PPL3PC7 | Cook and Finish Complex Meat Dishes | 6 | 6 | 1 |
| J8LA 04 | PPL3PC9 | Cook and Finish Complex Poultry Dishes | 6 | 6 | 1 |
| J8L6 04 | PPL3PC5 | Cook and Finish Complex Shellfish Dishes | 7 | 6 | 1 |
| J8KF 04 | PPL3PC11 | Cook and Finish Complex Game Dishes | 7 | 8 | 1 |
| J8KG 04 | PPL3PC12 | Prepare, Cook and Finish Complex Hot Sauces | 6 | 4 | 1 |
| J8KH 04 | PPL3PC13 | Prepare, Cook and Finish Complex Soups | 6 | 5 | 1 |
| J8KJ 04 | PPL3PC14 | Prepare, Cook and Finish Fresh Pasta Dishes | 6 | 3 | 1 |
| J8KT 04 | PPL3PC20 | Prepare, Cook and Present Complex Cold Products | 6 | 5 | 1 |
| J8KV 04 | PPL3PC21 | Prepare, Finish and Present Canapes and Cocktail Products | 6 | 4 | 1 |
| J8KW 04 | PPL3PC22 | Prepare, Cook and Finish Complex Dressings and Cold Sauces | 6 | 3 | 1 |
| J8KK 04 | PPL3PC15 | Prepare, Cook and Finish Complex Bread and Dough Products | 6 | 4 | 1 |
| J8KL 04 | PPL3PC16 | Prepare, Cook and Finish Complex Cakes, Sponges, Biscuits and Scones | 7 | 7 | 1 |
| J8KM 04 | PPL3PC17 | Prepare, Cook and Finish Complex Pastry Products | 6 | 5 | 1 |
| J8KN 04 | PPL3PC18 | Prepare, Process and Finish Complex Chocolate Products | 7 | 6 | 1 |
| J8KP 04 | PPL3PC19 | Prepare, Process and Finish Marzipan, Pastillage and Sugar Products | 7 | 6 | 1 |
| J8KY 04 | PPL3PC23 | Prepare, Cook and Finish Complex Hot Desserts | 6 | 3 | 1 |
| J8L0 04 | PPL3PC24 | Prepare, Cook and Finish Complex Cold Desserts | 6 | 5 | 1 |
| J8L1 04 | PPL3PC25 | Produce Sauces, Fillings and Coatings for Complex Desserts | 6 | 4 | 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** |
| --- | --- | --- | --- | --- | --- |
| J8LT 45 | SDS0482 | Collaborating with Front of House Staff | 5 | 4 | 1 |
| J8DL 46 | SDS0479 | Allocating and Checking Work | 6 | 6 | 1 |
| J8KC 04 | PPLHSL9 | Contribute to the Development of Recipes and Menus | 6 | 4 | 1 |
| J8DT 47 | US0192 | Contributing to Developing Individuals | 7 | 6 | 1 |
| J8LR 46 | SDS0443 | Delivering Service Briefings | 6 | 4 | 1 |
| J8DA 45 | SDS0438 | Receiving Stock | 5 | 6 | 1 |
| J8DD 46 | SDS0439 | Leading Meeting Agenda Items | 6 | 4 | 1 |
| J8LC 04 | PPLHSL30 | Make Sure Food Safety Practices are Followed in the Preparation and Serving of Food and Drink | 7 | 5 | 1 |
| J875 46 | US0213 | Monitoring Health, Safety and Security | 6 | 8 | 1 |
| J8E8 04 | PPL2GEN2 | Order Stock | 5 | 3 | 1 |
| J8LP 47 | SDS0458 | Resolving Customer Service Problems | 7 | 7 | 1 |