**Food and Drink qualification update 2023/24**

**External Verification**

Six external verification events took place this session.

All centres met the requirements of the assessment strategy except one, where non-compliance for criteria was applied relating to evidence for the internal verifier holding an additional sigma qualification for the awards in Food Manufacturing Excellence.

There was good practice identified with assessors and internal verifiers undertaking additional qualifications for Brewing and Distilling to ensure they were occupationally competent. The use of technology greatly enhanced the external verification process and was welcomed by all involved.

**Food Manufacture – Verification group 60**

**Approval**

Centres applying for approval are reminded that they can request a pre-approval development visit prior to submitting their approval application.

Six approvals were carried out for the following qualifications:

* Brewing Skills GP6P 22
* Production and Processing Skills GP1V 22

Most centres were aware of the assessment strategy and occupational competency for assessors and internal verifiers which is required for approval for the award.

* Spirts Operations GR4A 23

All centres are aware of the assessment strategy for Spirits Operations with assessors holding required occupational competency, as well as IBD qualifications, which is good practice.

Centres are offered post approval development visits which is beneficial in ensuring they are meeting the required standards before they commence delivery of the awards. Only one centre took up this offer. If you are in the position of delivering a new qualification, and would like reassurance prior to doing so, click the link below for all information and contact details to arrange support.

[Systems\_and\_Qualification\_Approval\_Guide.pdf](file:///C:/Users/trag982/Downloads/Systems_and_Qualification_Approval_Guide.pdf)

**Foundation Apprenticeship – Verification groups 60 and 546**

**Verification**

Five centres were externally verified. There was some good candidate evidence and use of witness testimony.

Three centres met the requirements for the assessment and verification for the SVQs. Two had non-compliance which included:

* ​No competent internal verifier for Food Manufacture
* No evidence of the assessor holding occupational competency for food and drink operations where candidates are based
* No evidence of the assessor and internal verifier holding standardisation meetings to discuss the award, with minutes being recorded
* No assessor/verifier CPD activity
* No evidence of earlier external verification reports being discussed and disseminated where there was previously non-compliance.

In general, most centres for the SVQs work with the assessment strategy in Food Manufacture VG0. There is evidence some centres have not read the strategy especially at approval stages and are not working with assessors / verifiers holding occupational competency in areas of food and drink manufacture. They need to ensure that they are fully aware of the requirements of the strategy and need to be aware the award is not related to hospitality/professional cookery.

**SVQs in Food and Drink Operations**

A reminder of the SVQs that are currently available are listed below.

More detailed information on each framework can be found at the following link: [**https://www.sqa.org.uk/sqa/14415.html**](https://www.sqa.org.uk/sqa/14415.html)

|  |  |  |
| --- | --- | --- |
| **Course** | **Code** | **Focus** |
| SVQ in Food and Drink Operations (Brewing Skills) level 5 | GP6P 22 | Aimed at staff in the brewing sector, this qualification covers areas such as food safety standards in manufacture, malt handling, milling, brewing, mashing and conversion, wort boiling, cooling, fermentation, maturation and conditioning. |
| SVQ in Food and Drink Operations (Craft Bakery Skills) level 5 | GP23 22 | Aimed at staff in the craft bakery sector, this qualification covers areas such as food safety standards in manufacture, working safely, and producing and finishing bakery products using machinery. |
| SVQ in Food and Drink Operations (Dairy Skills) level 5 | GP22 22 | Aimed at staff in the dairy skills sector, this qualification covers areas such as food safety standards in manufacture, working safely, producing and finishing dairy products, weighing, measuring, mixing dairy products, planning, and food hygiene. |
| SVQ in Food and Drink Operations (Distribution Skills) level 5 | GP21 22 | Aimed at staff across the food and drink sector, this qualification covers areas such as food safety standards in manufacture, working safely, storing and organising goods and materials, stock control, transporting goods, packing orders, and the security of goods and materials |
| SVQ in Food and Drink Operations (Fish and Shellfish Processing Skills) level 5 | GR5T 22 | Aimed at staff in the onshore fish and shellfish sector, this qualification covers areas such as filleting, processing, grading, packing, retail display of fish and shellfish, counter/take-away food service and sales |
| SVQ in Food and Drink Operations: Food Manufacturing Excellence level 5 | GP20 22 | Aimed at staff across the food and drink sector, this qualification covers areas such as developing productive working relationships, maintaining product quality in food, workplace food safety standards in manufacturing, working safely, environmental safety, sustainability, and developing product specifications. |
| SVQ in Food and Drink Operations (Meat and Poultry Skills) level 5 | GR63 22 | Aimed at staff in the meat and poultry sector, this qualification covers areas from handling of livestock to primary meat processing, secondary processing/butchery and butchery sales. |
| SVQ in Food and Drink Operations (Production and Processing Skills) level 5 | GP1V 22 | Aimed at staff across the food and drink sector, this qualification covers areas such as food safety standards in manufacture, working safely, plant and equipment operation, batching, depositing, forming, conditioning, bottling, pelletising, and slicing. |
| SVQ in Food and Drink Operations (Food Sales and Service Skills) level 5 | GP1W 22 | Aimed at staff across the food and drink sector, this qualification covers areas such as food safety standards in manufacture, working safely in food manufacture, selling food and drinks products, table/tray service, assembling and processing products, storing and organising. |
|  | | |
| SVQ in Food Technology at SCQF level 6 | GP0D 23 | Aimed at staff across the food and drink sector, this qualification covers areas such as, food business, food manufacture, working relationships with colleagues, health, safety and environmental management, food safety hazards and teamwork. |
| SVQ in Food and Drink Operations at SCQF level 6 | GP1X 23 | Aimed at staff across the food and drink sector, this qualification covers areas such as food safety at critical points, health, safety and environmental systems, maintaining product quality, energy efficiency, waste minimisation, water usage, process control of production, and leadership. |
| SVQ in Food and Drink Operations (Fish and Shellfish Industry Skills) level 6 | GR5R 23 | Aimed at staff in the onshore fish and shellfish sector, this qualification covers areas such as monitoring and managing fish and shellfish processing operations, leadership, developing skills in a range of fish and shellfish processes including procedures and recording production operations, product knowledge, frying fish and chips, smoking, quality assessment and seafood sales. |
| SVQ in Food and Drink Operations: Food Manufacturing Excellence level 6 | GP1Y 23 | Aimed at staff across the food and drink sector, this qualification covers areas such as developing productive working relationships, maintaining product quality in food, workplace food safety standards in manufacturing, working safely, environmental safety, sustainability, and developing product specifications. |
| SVQ in Food and Drink Operations (Supply Chain Skills) level 6 | GP1T 23 | Aimed at staff across the food and drink sector, this qualification covers areas such as: monitoring food safety at critical control points; health, safety and environmental systems; maintaining product quality; organising storage of goods; picking and packing orders; wrapping and labelling; and managing plant and equipment. |
| SVQ Spirits Operations SCQF level 6 | GR4A 23 | Aimed at staff in the spirits sector, this qualification covers areas such as food safety; health, safety and environmental systems; product quality; operation control systems; site security; malting; milling; mashing; fermentation; distilling; flavouring and cask filling. |

The links below are to useful guides that will help centres and candidates interested in delivering or undertaking an SVQ.

[Assessment of SVQs (sqa.org.uk)](https://eur01.safelinks.protection.outlook.com/?url=https%3A%2F%2Fwww.sqa.org.uk%2Fsqa%2Ffiles_ccc%2Fsvq-2024-assessment-information-db6083.pdf&data=05%7C02%7CSuzanne.Train%40sqa.org.uk%7Ce571493d169049ae6d4308dcbbafd2dc%7C2bc4b4d8b4154f6c8bb82c2985d7171f%7C0%7C0%7C638591611026089211%7CUnknown%7CTWFpbGZsb3d8eyJWIjoiMC4wLjAwMDAiLCJQIjoiV2luMzIiLCJBTiI6Ik1haWwiLCJXVCI6Mn0%3D%7C0%7C%7C%7C&sdata=7dJC9bur%2B0jfNhXzasDQsni%2F2xCIOq91Dl6cGavuYSU%3D&reserved=0)

[Information for candidates starting an SVQ (sqa.org.uk)](https://eur01.safelinks.protection.outlook.com/?url=https%3A%2F%2Fwww.sqa.org.uk%2Fsqa%2Ffiles_ccc%2Fsvq-2024-candidate-information-z0352.pdf&data=05%7C02%7CSuzanne.Train%40sqa.org.uk%7Ce571493d169049ae6d4308dcbbafd2dc%7C2bc4b4d8b4154f6c8bb82c2985d7171f%7C0%7C0%7C638591611026101082%7CUnknown%7CTWFpbGZsb3d8eyJWIjoiMC4wLjAwMDAiLCJQIjoiV2luMzIiLCJBTiI6Ik1haWwiLCJXVCI6Mn0%3D%7C0%7C%7C%7C&sdata=mMjsNHfHwcWAJAppbes4D3j47AdO89asyVeTGpv1Vto%3D&reserved=0)

**The National Skills Academy for Food and Drink ( NSAFD)**

**Framework reviews**

The National Skills Academy for Food and Drink have recently reviewed the following Food and Drink Operations frameworks.

* *SVQ in Food and Drink Operations (Brewing Skills) at SCQF Level 5*
* *SVQ in Food and Drink Operations (Craft Bakery) at SCQF Level 5*
* *SVQ in Food and Drink Operations (Dairy Skills) at SCQF Level 5*
* *SVQ in Food and Drink Operations (Distribution Skills) at SCQF Level 5*
* *SVQ in Food and Drink Operations: Food Manufacturing Excellence at SCQF Level 5*
* *SVQ in Food and Drink Operations (Fish and Shellfish Skills) at SCQF Level 5*
* *SVQ in Food and Drink Operations (Food Sales and Service Skills) at SCQF Level 5*
* *SVQ in Food and Drink Operations (Meat and Poultry Skills) at SCQF Level 5*
* *SVQ in Food and Drink Operations (Production and Processing Skills) at SCQF Level 5*

Please note, the existing frameworks have been extended to June 2025. The revised frameworks will be confirmed in due course.

If you have any questions relating to any of the Food and Drink Operations frameworks, please contact Louse Cairns, CEO at NSAFD – [l.cairns@nsafd.co.uk](mailto:l.cairns@nsafd.co.uk )

**Skills Development Scotland**

The latest Sectoral Skills Assessment that provides an insight into the food and drink manufacturing sector can be viewed at [PowerPoint Presentation (skillsdevelopmentscotland.co.uk)](https://www.skillsdevelopmentscotland.co.uk/media/fkjiqtal/sectoral-skills-assessment-food-and-drink-manufacturing.pdf)

If you would like further information, please contact Abigail Kinsella, Development Manager at Skills Development Scotland - [Abigail.Kinsella@sds.co.uk](mailto:Abigail.Kinsella@sds.co.uk )

**Food and Drink Federation Scotland**

**Scottish Food and Drink Ambassadors Scheme**

Finding the right people and skills is a key enabler for the future success of the food & drink industry.  This is highlighted in the 2023 Sustaining Scotland, Supplying the world [**industry strategy**](https://foodanddrink.scot/our-industry/industry-strategy/).

The aim of the Scottish Food & Drink Ambassadors scheme is to use the skills and knowledge of people working in the industry to inspire and encourage young people to see the career opportunities on offer.  In particular, illuminating careers and raising aspirations by working with a wide range of science, technology, engineering and mathematics (STEM) related jobs.

**What will I be doing?**

As an Ambassador you will bring the sector to life talking about everyday experiences at careers events, classroom lessons, site visit, STEM-focused events and workshops for teachers and career influencers. With your help, young people will understand how skills and qualifications in subjects such as sciences, technology, maths, IT and technology, as well as many others, are required for careers in food and drink.

Ambassadors can decide the amount of time they spend on activities, the age group they would like to work with, the types of activities they would like to be involved with and how they engage with young people, such as using online platforms or in person.

**To find out more go to** <https://www.foodeducationscotland.scot/introduction-to-stem-ambassadors> **or Contact** [mary.holland@fdfscotland.org.uk](mailto:mary.holland@fdfscotland.org.uk )

[**Food and drink manufacturing industry stats**](https://www.fdfscotland.org.uk/fdf/business-insights-and-economics/facts-and-stats/)

* It is Scotland’s largest manufacturing sector, accounting for 30% of total manufacturing turnover
* It has a turnover of £14 billion
* The gross value added to the economy is £3.6 billion
* In 2023 food and drink exports increased to over £6billion
* There are almost 1200 food and drink manufacturing businesses in Scotland, 95% are SME’s
* They employ 47,000 people, 26% of the Scottish manufacturing workforce
* Scottish food and drink manufacturing will need 6,700 new recruits in the next 5 years.

We hope that you found this update useful and would welcome your feedback, our contact details are:

Suzanne Train, Qualifications Officer - [suzanne.train@sqa.org.uk](mailto:suzanne.train@sqa.org.uk)

Graeme Findlay, Qualifications Manager – [graeme.findlay@sqa.org.uk](mailto:graeme.findlay@sqa.org.uk)