

# Group Award Title: SVQ in Food and Drink Operations (Dairy Skills) at SCQF level 5

## Group Award Code: GW02 22

### SCQF overall credit: Minimum: 33 Maximum: 54

To attain the qualification, candidates must complete a total of eight units. This consists of:

* five to eight optional units

Please note the tables show 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.

Group A: Optional units

| SQA code | SSC code | Title | SCQFlevel | SCQFcredits | SQAcredits |
| --- | --- | --- | --- | --- | --- |
| J94H 04 | IMPFS103 | Maintain Workplace Food Safety Standards in Food and Drink Operations | 5 | 6 | 1 |
| J94L 04 | IMPHS101 | Work Safely in Food and Drink Operations | 5 | 5 | 1 |
| J93D 04 | IMPPO248 | Receive and Offload Bulk Liquids in Food and Drink Operations | 5 | 4 | 1 |
| J91E 04 | IMPDY101 | Control Processing to Produce Liquid Fresh Milk | 6 | 6 | 1 |
| J91J 04 | IMPDY102 | Control Processing to Produce UHT Milks | 5 | 5 | 1 |
| J91A 04 | IMPDY103 | Control Processing to Produce Extended Shelf Life (ESL) Milks | 5 | 5 | 1 |
| J917 04 | IMPDY104 | Control Processing to Produce Cream for Retail Packs | 5 | 5 | 1 |
| J916 04 | IMPDY105 | Control Processing to Produce Cream (Sweet and Whey) for Further Processing | 5 | 5 | 1 |
| J91C 04 | IMPDY106 | Control Processing to Produce Filtered Dairy Products | 5 | 5 | 1 |
| J91D 04 | IMPDY107 | Control Processing to Produce Ice Cream | 5 | 5 | 1 |
| J919 04 | IMPDY108 | Control Processing to Produce Evaporated Products | 5 | 5 | 1 |
| J918 04 | IMPDY109 | Control Processing to Produce Dried Products | 5 | 5 | 1 |
| J915 04 | IMPDY110 | Control Processing to Produce Butter, Spreads and Margarines (BSM) Products | 5 | 5 | 1 |
| J914 04 | IMPDY111 | Control Processing to Produce Anhydrous Milk Fat (AMF) and Butter Oil | 5 | 5 | 1 |
| J949 04 | IMPDY112 | Control Processing to Produce Cultured and Fermented Dairy Products | 5 | 6 | 1 |
| J91G 04 | IMPDY113 | Control Processing to Produce Natural Cheese | 5 | 6 | 1 |
| J91H 04 | IMPDY114 | Control Processing to Produce Processed Cheese | 5 | 5 | 1 |
| J91F 04 | IMPDY115 | Control Processing to Produce Liquid Whey Protein Concentration | 5 | 5 | 1 |
| J932 04 | IMPDY116 | Prepare Starter Cultures in Dairy Processing | 5 | 6 | 1 |
| J93W 04 | IMPPO250 | Weigh or Measure Ingredients in Food and Drink Operations | 5 | 5 | 1 |
| J10F 04 | IMPPO252 | Blend or Mix Ingredients in Food and Drink Operations | 5 | 7 | 1 |
| J904 04 | IMPDY127 | Carry Out Cheese Pressing Operations | 5 | 5 | 1 |
| J903 04 | IMPDY129 | Carry Out Cheese Piercing Operations | 5 | 5 | 1 |
| J92D 04 | IMPDY131 | Grade Cheese | 5 | 5 | 1 |
| J905 04 | IMPDY135 | Carry Out Cheese Smoking Operations | 5 | 5 | 1 |
| J902 04 | IMPDY139 | Carry Out Cheese Encasement Operations | 5 | 5 | 1 |
| J93X 04 | IMPPO254 | Wrap by Hand in Food and Drink Operations | 5 | 5 | 1 |
| J92N 04 | IMPPO256 | Operate Manual Dispensers in Food and Drink Operations | 5 | 5 | 1 |
| J90W 04 | IMPPO258 | Control Filling in Food and Drink Operations | 5 | 5 | 1 |

Group B: Optional units

| SQA code | SSC code | Title | SCQFlevel | SCQFcredits | SQAcredits |
| --- | --- | --- | --- | --- | --- |
| J0R5 04 | IMPOM117 | Plan and Organise Your Own Work Activities in a Food and Drink Business | 5 | 4 | 1 |
| J6WX 04 | CFASASA211 | Communicate in a Business Environment | 6 | 3 | 1 |
| J5MR 04 | IMPSO110 | Prepare Tools and Equipment for Use in Food and Drink Operations | 5 | 5 | 1 |
| J4WC 04 | IMPSO112 | Sharpen and Maintain Cutting Tools for Use in Food and Drink Operations | 5 | 4 | 1 |

| SQA code | SSC code | Title | SCQFlevel | SCQFcredits | SQAcredits |
| --- | --- | --- | --- | --- | --- |
| J4TC 04 | IMPSO114 | Use Knives in Food and Drink Operations | 5 | 4 | 1 |
| J054 04 | IMPQI101 | Maintain Product Quality in Food and Drink Operations | 5 | 5 | 1 |
| J055 04 | IMPQI205 | Contribute to Continuous Improvement in Food and Drink Operations | 5 | 6 | 1 |
| J4WD 04 | IMPSO103 | Clean in Place (CIP) Plant and Equipment in Food and Drink Operations | 6 | 6 | 1 |
| J057 04 | IMPPO111 | Carry Out Task Handover Procedures in Food and Drink Operations | 6 | 6 | 1 |
| J94K 04 | IMPFS139 | Monitor Food Hygiene Standards Using Rapid Test Methods in Food and Drink Operations | 5 | 5 | 1 |
| J94F 04 | IMPHS104 | Lift and Handle Materials in Food and Drink Operations | 5 | 4 | 1 |
| J943 04 | IMPHS201 | Contribute to Environmental Safety in Food and Drink Operations | 5 | 4 | 1 |
| J4WF 04 | IMPEM107 | Contribute to the Maintenance of Plant and Equipment in Food and Drink Operations | 5 | 5 | 1 |
| J1W9 04 | IMPSD108 | Store and Organise Goods and Materials in Food and Drink Operations | 5 | 7 | 1 |
| J0R0 04 | IMPSD327 | Prepare Goods and Materials for Despatch | 5 | 4 | 1 |
| J0YW 04 | IMPSD201 | Supply Materials for Production in Food and Drink Operations | 5 | 6 | 1 |
| J053 04 | IMPSD309 | Produce Product Packs in Food and Drink Operations | 5 | 6 | 1 |
| J0T0 04 | IMPSD312 | Pack Orders for Despatch in Food and Drink Operations | 5 | 7 | 1 |
| J05B 04 | IMPPO113 | Carry Out Product Changeovers in Food and Drink Operations | 6 | 8 | 1 |
| J90J 04 | IMPPO125 | Contribute to Problem Diagnosis in Food and Drink Operations | 6 | 6 | 1 |
| J90K 04 | IMPPO127 | Contribute to Problem Resolution in Food and Drink Operations | 5 | 5 | 1 |
| J91M 04 | IMPPO210 | Control Temperature Reduction in Food and Drink Operations | 5 | 6 | 1 |
| J91W 04 | IMPPO217 | Control Wrapping and Labelling in Food and Drink Operations | 5 | 5 | 1 |
| J93L 04 | IMPPO226 | Slice and Bag Individual Products in Food Operations | 5 | 6 | 1 |
| J4WG 04 | IMPSO108 | Control Washing and Drying Machinery in Food and Drink Operations | 6 | 8 | 1 |
| J5N5 04 | IMPSO101 | Carry Out Hygiene Cleaning in Food and Drink Operations | 5 | 6 | 1 |
| J05F 04 | IMPQI113 | Carry Out Sampling in Food and Drink Operations | 5 | 4 | 1 |
| J5MW 04 | IMPQI201 | Organise and Improve Work Activities in Food and Drink Operations | 6 | 6 | 1 |
| J05K 04 | IMPQI210 | Contribute to the Application of Improvement Techniques in Food and Drink Operations | 5 | 5 | 1 |
| J944 04 | IMPSF119 | Contribute to Sustainable Practice in a Food Environment | 5 | 4 | 1 |
| J930 04 | IMPPO223 | Prepare Ingredients and Store Fillings and Toppings in Food Operations | 4 | 6 | 1 |
| J0PR 04 | IMPSD310 | Produce Individual Packs by Hand in Food and Drink Operations | 5 | 7 | 1 |
| J05N 04 | IMPSO405 | Sell Food and Drink Products in a Retail Environment | 5 | 6 | 1 |
| J05P 04 | IMPSO409 | Display Food and Drink Products in a Retail Environment | 5 | 5 | 1 |
| J0TA 04 | IMPSO501 | Prepare and Clear Areas for Counter/Take-Away Service | 4 | 3 | 1 |
| J0T9 04 | IMPSO503 | Provide a Counter/Take-Away Service | 4 | 3 | 1 |
| J0PK 04 | IMPSO505 | Prepare and Clear Areas for Table/Tray Service | 5 | 4 | 1 |
| J0PJ 04 | IMPSO507 | Provide a Table/Tray Service | 4 | 3 | 1 |
| J117 04 | IMPSO511 | Assemble and Process Products for Food Service | 5 | 7 | 1 |
| J0NH 04 | IMPSO407 | Maximise Sales of Food and Drink Products in a Retail Environment | 6 | 6 | 1 |
| J0W2 04 | IMPSF113 | Control and Monitor Waste Minimisation in a Food and Drink Environment | 6 | 7 | 1 |
| J4WP 04 | IMPOM111 | Allocate and Monitor Work in a Food and Drink Business | 6 | 4 | 1 |
| J4WV 04 | IMPPD106 | Contribute to Developing Production Specifications in a Food and Drink Environment | 6 | 5 | 1 |
| J03S 04 | IMPQI208 | Contribute to the Collection of Improvement Performance Data in Food and Drink Operations | 5 | 5 | 1 |
| J0XH 04 | IMPQI212 | Contribute to the Improvement of Maintenance Food Operations | 5 | 5 | 1 |
| J0XG 04 | IMPQI214 | Contribute to the Improvement of Standard Operating Procedures (SOPs) in Food and Drink Operations | 5 | 6 | 1 |
| J946 04 | IMPQI218 | Contribute to the Maintenance of Compliance in Improving Food and Drink Operations | 5 | 5 | 1 |
| J94J 04 | IMPQI216 | Manage and Reduce Conflict in Improving Food and Drink Operations | 6 | 7 | 1 |
| HK7M 04 | PPLHSL2 | Develop Productive Working Relationships with Colleagues | 7 | 5 | 1 |

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