

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

## Group Award Code: GW03 22

### SCQF overall credit: Minimum: 27 Maximum: 58

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

* five to eight optional units from Group A and
* zero to three optional units from Group B

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 |
| J0T5 04 | IMPSD102 | Receive Goods and Materials in Food and Drink Operations | 5 | 6 | 1 |
| J1W9 04 | IMPSD108 | Store and Organise Goods and Materials in Food and Drink Operations | 5 | 7 | 1 |
| J0VV 04 | IMPSD118 | Control Stock Levels in Food and Drink Operations | 6 | 4 | 1 |
| J0YW 04 | IMPSD201 | Supply Materials for Production in Food and Drink Operations | 5 | 6 | 1 |
| J93Y 04 | IMPSD205 | Carry Out Bulk Filling in Food and Drink Operations | 5 | 4 | 1 |
| J0Y7 04 | IMPSD203 | Move and Handle Products and Materials in Food and Drink Operations | 5 | 4 | 1 |
| J0Y6 04 | IMPSD207 | Move Materials Using Mechanical Transfer Systems in Food and Drink Operations | 5 | 4 | 1 |
| J0T2 04 | IMPSD301 | Process Orders for Goods in Food and Drink Operations | 5 | 6 | 1 |
| J0T1 04 | IMPSD304 | Pick Orders and Store in Food and Drink Operations | 5 | 7 | 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 |
| J0SY 04 | IMPSD314 | Assemble Different Products to a Pre-Determined Pattern in Food and Drink Operations | 5 | 7 | 1 |
| J0Y0 04 | IMPSD316 | Palletise and Wrap Products in Food and Drink Operations | 5 | 6 | 1 |
| J94G 04 | IMPSD322 | Load Consignments for Despatch in Food and Drink Operations | 5 | 7 | 1 |
| J0XX 04 | IMPSD405 | Planning the Route and Timings for the Delivery and Collection of Loads | 5 | 5 | 1 |
| J0XW 04 | IMPSD407 | Complete Pre-Journey and Post-Journey Procedures | 5 | 3 | 1 |
| J0XV 04 | IMPSD409 | Transport Goods and Materials | 5 | 3 | 1 |
| J0XT 04 | IMPSD401 | Lift, Transfer and Position Loads | 5 | 6 | 1 |
| J0XS 04 | IMPSD403 | Maintaining the Safety and the Security of the Load, Self and Property | 5 | 3 | 1 |
| J6WX 04 | CFASASA211 | Communicate in a Business Environment | 6 | 3 | 1 |
| J054 04 | IMPQI101 | Maintain Product and Quality in Food and Drink Operations | 5 | 5 | 1 |
| J93F 04 | IMPPO105 | Report and Record Production Information in Food and Drink Operations | 5 | 7 | 1 |
| J0XR 04 | IMPSD411 | Unloading the Vehicle | 5 | 3 | 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 |
| 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 |
| 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 |
| 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 | 6 | 8 | 1 |
| J93L 04 | IMPPO226 | Slice and Bag Individual Products in Food Operations | 5 | 6 | 1 |
| J5N5 04 | IMPSO101 | Carry Out Hygiene Cleaning in Food and Drink Operations | 5 | 5 | 1 |
| J05F 04 | IMPQI113 | Carry Out Sampling in Food and Drink Operations | 6 | 6 | 1 |
| J5MW 04 | IMPQI201 | Organise and Improve Work Activities in Food 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 |
| J4WP 04 | IMPOM111 | Allocate and Monitor Work in a Food and Drink Business | 6 | 4 | 1 |
| J0W2 04 | IMPSF113 | Control and Monitor Waste Minimisation in a Food and Drink Environment | 6 | 7 | 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 in Food and Drink 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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