

# Group Award Title: SVQ in Food and Drink Operations (Fish and Shellfish Skills) atSCQF level 5

## Group Award Code: GW04 22

### SCQF overall credit: Minimum: 29 Maximum: 66

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 — Five to eight 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 |
| J92A 04 | IMPFP101 | Fillet Fish by Hand | 5 | 7 | 1 |
| J934 04 | IMPFP102 | Process Fish by Machine | 5 | 5 | 1 |
| J933 04 | IMPFP103 | Process Fish by Hand | 5 | 5 | 1 |
| J92E 04 | IMPFP105 | Grade Fish or Shellfish by Hand | 5 | 5 | 1 |
| J92K 04 | IMPFP107 | Intake Fish or Shellfish | 5 | 5 | 1 |
| J90Y 04 | IMPFP109 | Control Fish or Shellfish Defrosting | 5 | 5 | 1 |
| J93K 04 | IMPFP111 | Shuck Bivalves by Hand | 5 | 5 | 1 |
| J92T 04 | IMPFP113 | Pack and Ice Fish or Shellfish | 5 | 4 | 1 |
| J92F 04 | IMPFP115 | Grade Fish or Shellfish by Machine | 5 | 4 | 1 |
| J91P 04 | IMPFP117 | Control the Fish or Shellfish Brining Process | 5 | 5 | 1 |
| J91N 04 | IMPFP119 | Control the Dry Curing of Fish or Shellfish | 5 | 5 | 1 |
| J91T 04 | IMPFP121 | Control the Fish or Shellfish Smoking Process | 5 | 5 | 1 |
| J91R 04 | IMPFP123 | Control the Fish or Shellfish Marinating Process | 5 | 4 | 1 |
| J92G 04 | IMPFP125 | Gut and Clean Fish by Hand | 5 | 4 | 1 |
| J8YW 04 | IMPFP127 | Assemble Fish or Shellfish Products by Hand | 5 | 4 | 1 |
| J927 04 | IMPFP129 | Extract Shellfish Meat by Hand | 5 | 5 | 1 |
| J928 04 | IMPFP131 | Extract Shellfish Meat by Machine | 5 | 5 | 1 |
| J92V 04 | IMPFP133 | Pack Live Shellfish for Dispatch | 5 | 5 | 1 |
| J90X 04 | IMPFP135 | Control Fish Gutting Operations | 5 | 5 | 1 |
| J910 04 | IMPFP136 | Control Fish Skinning Operations | 5 | 5 | 1 |
| J93T 04 | IMPFP137 | Use Fish or Shellfish Quality Assessment Methods | 6 | 6 | 1 |
| J92J 04 | IMPFP138 | Harvest Fish or Shellfish for Human Consumption | 5 | 4 | 1 |
| J94M 04 | IMPFP140 | Conduct Shellfish Depuration Operations | 5 | 5 | 1 |
| J4WW 04 | IMPFP142 | Control Shellfish Depuration Production | 5 | 5 | 1 |
| J0RG 04 | IMPPO216 | Control Enrobing in Food and Drink Operations | 6 | 7 | 1 |
| J04T 04 | IMPPO201 | Operate Central Control Systems in Food and Drink Operations | 6 | 10 | 1 |
| J0RW 04 | IMPPO203 | Control Manual Size Reduction in Food and Drink Operations | 6 | 8 | 1 |
| J0RT 04 | IMPPO206 | Control Weighing in Food and Drink Operations | 5 | 6 | 1 |
| J913 04 | IMPPO207 | Control Mixing in Food and Drink Operations | 5 | 6 | 1 |
| J0RR 04 | IMPPO208 | Control Heat Treatment in Food and Drink Operations | 6 | 8 | 1 |
| J0RP 04 | IMPPO209 | Control Segregation and Integrity in Food and Drink Operations | 6 | 8 | 1 |
| J0RJ 04 | IMPPO214 | Control Forming in Food and Drink Operations | 6 | 8 | 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 |
| J0RH 04 | IMPPO215 | Control Depositing in Food and Drink Operations | 6 | 8 | 1 |
| J0RC 04 | IMPPO230 | Control Product Defrosting in Food Operations | 5 | 5 | 1 |
| J931 04 | IMPPO232 | Prepare Sauces/Marinades by Hand in Food Operations | 5 | 5 | 1 |
| J935 04 | IMPFP144 | Process Fish or Shellfish for Retail Sale | 5 | 5 | 1 |
| J921 04 | IMPFP146 | Display Fish or Shellfish for Retail Sale | 5 | 5 | 1 |
| J054 04 | IMPQI101 | Maintain Product Quality in Food and Drink Operations | 5 | 5 | 1 |

Group B: Optional units — Zero to three 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 a 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 |
| J4TC 04 | IMPSO114 | Use Knives in Food and Drink Operations | 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 |
| 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 |
| 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 | 5 | 4 | 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 |
| J930 04 | IMPPO223 | Prepare Ingredients and Store Fillings and Toppings in Food Operations | 4 | 6 | 1 |
| J0SJ 04 | IMPPO228 | Bake-Off Products for Sale in Food Operations | 5 | 6 | 1 |
| J0PR 04 | IMPSD310 | Produce Individual Packs by Hand in Food and Drink Operations | 5 | 7 | 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 |
| J05N 04 | IMPSO405 | Sell Food and Drink Products in a Retail Environment | 5 | 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 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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