

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

## Group Award Code: GW08 22

### SCQF overall credit: Minimum: 28 Maximum: 57

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 |
| J05M 04 | IMPSO401 | Contribute to the Effectiveness of Food and Drink Retail Operations | 5 | 5 | 1 |
| J0TC 04 | IMPSO403 | Assist with Selling Food and Drink Retail Products | 4 | 4 | 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 |
| J0TB 04 | IMPSO705 | Serve on a Specialist Food Retail Counter | 6 | 4 | 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 |
| 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 |
| 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 |
| J94A 04 | CFAWB12 | Deliver a Good Service to Customers | 8 | 5 | 1 |
| J921 04 | IMPFP146 | Display Fish or Shellfish for Retail Sale | 5 | 5 | 1 |
| J901 04 | IMPMP151 | Carry Out Butchery of Red Meat Primal Joints | 5 | 6 | 1 |
| J908 04 | IMPMP154 | Carry Out Poultry Butchery | 5 | 5 | 1 |
| J90G 04 | IMPMP156 | Carry Out Wild Game Butchery | 5 | 5 | 1 |
| J922 04 | IMPMP174 | Display Meat or Poultry for Sale | 6 | 6 | 1 |
| J937 04 | IMPMP172 | Produce Added Value Meat or Poultry Products | 5 | 4 | 1 |
| J93L 04 | IMPPO226 | Slice and Bag Individual Products in Food Operations | 5 | 6 | 1 |
| J0SJ 04 | IMPPO228 | Bake-Off Products for Sale in Food Operations | 5 | 6 | 1 |
| J0SG 04 | IMPSO711 | Finish Bake-Off Products | 5 | 5 | 1 |
| J91V 04 | IMPPO243 | Control the Production of Bread-Based Convenience Food in Food Operations | 5 | 5 | 1 |
| J93W 04 | IMPPO250 | Weigh or Measure Ingredients in Food and Drink Operations | 5 | 5 | 1 |
| J93X 04 | IMPPO254 | Wrap by Hand in Food and Drink Operations | 5 | 5 | 1 |
| J4TC 04 | IMPSO114 | Use Knives in Food and Drink Operations | 5 | 4 | 1 |
| J5ML 04 | IMPPP124 | Control the Production of Ready-to-Eat Fresh Produce Products | 5 | 5 | 1 |
| J0PR 04 | IMPSD310 | Produce Individual Packs by Hand in Food and Drink Operations | 5 | 7 | 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 |
| J0W2 04 | IMPSF113 | Control and Monitor Waste Minimisation in a Food and Drink Environment | 6 | 7 | 1 |

Group B: Optional units.

| SQA code | SSC code | Title | SCQFlevel | SCQFcredits | SQAcredits |
| --- | --- | --- | --- | --- | --- |
| J5MV 04 | IMPOM117 | Plan and Organise Your Own Work Activities in a Food and Drink Business | 5 | 4 | 1 |
| J942 04 | CFASASA211 | Communicate in a Business Environment | 6 | 3 | 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 |
| 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 |
| 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 |
| 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 |
| 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 |
| 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 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 |
| J94D 04 | PPLHSL2 | Develop Productive Working Relationships with Colleagues | 7 | 5 | 1 |

Template version: February 2025