

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

## Group Award Code: GW0A 22

### SCQF overall credit: Minimum: 29 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 | SCQF level | SCQF credits | SQA credits |
| --- | --- | --- | --- | --- | --- |
| 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 |
| J4TD 04 | IMPSD501 | Sort and Classify Livestock for Sale or Despatch in Food Operations | 6 | 6 | 1 |
| J4TE 04 | IMPSD503 | Display Livestock to Potential Buyers in Food Operations | 5 | 5 | 1 |
| J4TF 04 | IMPSD505 | Prepare, Move and Re-Locate Livestock in Food Operations | 5 | 6 | 1 |
| J1W2 04 | IMPSD507 | Arrange Transport Scheduling for Delivery of Livestock in Operations | 5 | 4 | 1 |
| J4TG 04 | IMPSD509 | Receive Livestock in Food Operations | 5 | 6 | 1 |
| J1VR 04 | IMPSD511 | Receive Poultry in Food Operations | 5 | 6 | 1 |
| J4TH 04 | IMPSD515 | Contribute to Bio-Security in Livestock Holding in Food Operations | 5 | 4 | 1 |
| J4TJ 04 | IMPSD517 | Maintain Reception and Holding Areas for Livestock in Food Operations | 5 | 4 | 1 |
| J1W0 04 | IMPSD519 | Care for Livestock Pre-Slaughter in Food Operations | 5 | 5 | 1 |
| J1W1 04 | IMPSD521 | Care for Poultry Pre-Slaughter in Food Operations | 5 | 4 | 1 |
| J4TK 04 | IMPSD525 | Prepare and Monitor Feed and Water Supplies to Livestock in Food Operations | 5 | 5 | 1 |
| J4S7 04 | IMPSD527 | Maintain Lairage and Ante Mortem Facilities in Food Operations | 6 | 6 | 1 |
| J4TL 04 | IMPSD529 | Maintain Lairage and Ante Mortem Facilities for Religious Slaughter | 6 | 6 | 1 |
| J93V 04 | IMPMP101 | Use Powered Tools or Equipment for Processing Meat or Poultry | 5 | 4 | 1 |
| J907 04 | IMPMP103 | Carry Out Manual Stunning of Meat or Poultry Species | 5 | 5 | 1 |
| J906 04 | IMPMP110 | Carry Out Manual Bleeding Operations | 5 | 7 | 1 |
| J90A 04 | IMPMP114 | Carry Out Religious Slaughter | 5 | 6 | 1 |
| J90E 04 | IMPMP118 | Carry Out Slaughtering for Halal Meat | 5 | 7 | 1 |
| J4V1 04 | IMPMO122 | Skin Meat Species | 5 | 5 | 1 |
| J90C 04 | IMPMP127 | Carry Out Rodding and Clipping of Meat Carcasses | 5 | 4 | 1 |
| J93N 04 | IMPMP128 | Split Meat Carcasses | 5 | 5 | 1 |
| J93E 04 | IMPMP130 | Remove Category 1 Specified Risk Material in Meat Processing | 5 | 4 | 1 |
| J925 04 | IMPMP135 | Eviscerate Animals or Birds for Kosher Meat or Poultry | 5 | 4 | 1 |
| J926 04 | IMPMP134 | Eviscerate Meat or Poultry | 5 | 5 | 1 |
| J93M 04 | IMPMP139 | Sort Meat or Poultry Processing By-Products | 5 | 5 | 1 |
| J936 04 | IMPMP141 | Process Meat or Poultry Offal or Processing By-Products | 5 | 4 | 1 |
| J909 04 | IMPMP143 | Carry Out Primal Cutting of Meat or Poultry | 5 | 4 | 1 |
| J900 04 | IMPMP145 | Carry Out Boning of Meat or Poultry | 5 | 6 | 1 |
| J90D 04 | IMPMP147 | Carry Out Seaming or Filleting of Meat or Poultry | 5 | 6 | 1 |
| J90F 04 | IMPMP149 | Carry Out Trimming of Meat or Poultry | 5 | 6 | 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 |
| J93A 04 | IMPMP158 | Produce Portion Controlled Raw Meat or Poultry Products | 5 | 4 | 1 |
| J931 04 | IMPPO232 | Prepare Sauces/Marinades by Hand in Food Operations | 5 | 5 | 1 |
| J924 04 | IMPMP160 | Enhance Flavour in Meat or Poultry Products | 5 | 4 | 1 |
| J91Y 04 | IMPMP162 | Cure Meat Products | 5 | 5 | 1 |
| J4SE 04 | IMPMP164 | Control Massaging or Tumbling of Boneless Meat and Poultry | 5 | 5 | 1 |
| J93C 04 | IMPMP166 | Produce Sausages by Hand | 5 | 5 | 1 |
| J92L 04 | IMPMP167 | Manufacture Meat Products in a Retail Environment | 5 | 6 | 1 |
| J938 04 | IMPMP168 | Produce Batch Meat or Poultry Products by Hand | 5 | 6 | 1 |
| J91X 04 | IMPMP170 | Cook Batched Meat or Poultry | 5 | 5 | 1 |
| J937 04 | IMPMP172 | Produce Added Value Meat or Poultry Products | 5 | 4 | 1 |
| J922 04 | IMPMP174 | Display Meat or Poultry for Sale | 6 | 6 | 1 |
| J0RT 04 | IMPPO206 | Control Weighing in Food and Drink Operations | 5 | 6 | 1 |
| J93W 04 | IMPPO250 | Weigh or Measure Ingredients in Food and Drink Operations | 5 | 5 | 1 |
| J91W 04 | IMPPO217 | Control Wrapping and Labelling in Food and Drink Operations | 6 | 8 | 1 |
| J93X 04 | IMPPO254 | Wrap by Hand in Food and Drink Operations | 5 | 5 | 1 |
| J05M 04 | IMPSO401 | Contribute to the Effectiveness of Food and Drink Retail Operations | 5 | 5 | 1 |
| J05P 04 | IMPSO409 | Display Food and Drink Products in a Retail Environment | 5 | 5 | 1 |
| J05N 04 | IMPSO405 | Sell Food and Drink Products in a Retail Environment | 5 | 6 | 1 |
| J94A 04 | CFAWB12 | Deliver a Good Service to Customers | 8 | 5 | 1 |
| J0PR 04 | IMPSD310 | Produce Individual Packs by Hand in Food and Drink Operations | 5 | 7 | 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 | SCQF level | SCQF credits | SQA credits |
| --- | --- | --- | --- | --- | --- |
| J0R5 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 |
| 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 |
| 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 |
| 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 |
| 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 |
| 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 |
| 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 |
| J94D 04 | PPLHSL2 | Develop Productive Working Relationships with Colleagues | 7 | 5 | 1 |

Template version: February 2025