

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

## Group Award Code: GW0H 22

### SCQF overall credit: Minimum: 32 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

| 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 |
| J05M 04 | IMPSO401 | Contribute to the Effectiveness of Food and Drink Retail Operations | 5 | 5 | 1 |
| J952 04 | IMPPO115 | Contribute to Optimising Work Areas in Food and Drink Operations | 7 | 6 | 1 |
| J95E 04 | IMPPM103 | Plan Production Schedules in Food and Drink Operations | 6 | 5 | 1 |
| J95G 04 | IMPPO107 | Start-Up Plant and Equipment in Food and Drink Operations | 6 | 6 | 1 |
| J95H 04 | IMPPO109 | Shut Down Plant and Equipment in Food and Drink Operations | 6 | 6 | 1 |
| J95J 04 | IMPPO121 | Start-Up Multi-Stage Operations in Food and Drink Operations | 6 | 6 | 1 |
| J95F 04 | IMPPO123 | Shut Down Multi-Stage Operations in Food and Drink Operations | 6 | 6 | 1 |
| J93F 04 | IMPPO105 | Report and Record Production Information in Food and Drink Operations | 5 | 7 | 1 |
| J95D 04 | IMPPO201 | Operate Central Control Systems in Food and Drink Operations | 6 | 10 | 1 |
| J957 04 | IMPPO203 | Control Manual Size Reduction in Food and Drink Operations | 6 | 8 | 1 |
| J91K 04 | IMPPO205 | Control Size Reduction in Food and Drink Operations | 6 | 8 | 1 |
| J95C 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 |
| J956 04 | IMPPO208 | Control Heat Treatment in Food and Drink Operations | 6 | 8 | 1 |
| J95A 04 | IMPPO209 | Control Segregation and Integrity in Food and Drink Operations | 6 | 8 | 1 |
| J90L 04 | IMPPO211 | Control Batching in Food and Drink Operations | 5 | 6 | 1 |
| J90T 04 | IMPPO212 | Control Conversion in Food and Drink Operations | 6 | 8 | 1 |
| J90R 04 | IMPPO213 | Control Conditioning in Food and Drink Operations | 6 | 8 | 1 |
| J955 04 | IMPPO214 | Control Forming in Food and Drink Operations | 6 | 8 | 1 |
| J953 04 | IMPPO215 | Control Depositing in Food and Drink Operations | 6 | 8 | 1 |
| J954 04 | IMPPO216 | Control Enrobing in Food and Drink Operations | 6 | 7 | 1 |
| J90N 04 | IMPPO218 | Control Bottling and Packing in Food and Drink Operations | 6 | 7 | 1 |
| J948 04 | IMPPO219 | Control Pelletising in Food and Drink Operations | 6 | 7 | 1 |
| J912 04 | IMPPO220 | Control Milling in Food and Drink Operations | 6 | 8 | 1 |
| J91L 04 | IMPPO221 | Control Slicing and Bagging in Food and Drink Operations | 6 | 6 | 1 |
| J959 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 |
| J911 04 | IMPPO234 | Control Membrane Processing in Food Operations | 5 | 5 | 1 |
| J90M 04 | IMPPO236 | Control Bottle Washing in Food and Drink Operations | 5 | 5 | 1 |
| J90P 04 | IMPPO240 | Control Canning in Food and Drink Operations | 5 | 5 | 1 |
| J93H 04 | IMPPO241 | Select and Prepare Raw Materials in Food and Drink Operations | 5 | 4 | 1 |
| J054 04 | IMPQI101 | Maintain Product Quality 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 |
| 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 |
| J5MR 04 | IMPSO110 | Prepare Tools and Equipment for Use in Food and Drink Operations | 5 | 5 | 1 |
| J4WD 04 | IMPSO103 | Clean in Place (CIP) Plant and Equipment in Food and Drink Operations | 6 | 6 | 1 |
| J942 04 | CFASASA211 | Communicate in a Business Environment | 6 | 3 | 1 |
| J90J 04 | IMPPO125 | Contribute to Problem Diagnosis in Food and Drink Operations | 6 | 6 | 1 |
| J950 04 | IMPPO113 | Carry Out Product Changeovers in Food and Drink Operations | 6 | 8 | 1 |
| J94K 04 | IMPFS139 | Monitor Food Hygiene Standards Using Rapid Test Methods in Food and Drink Operations | 5 | 5 | 1 |
| J5MV 04 | IMPOM117 | Plan and Organise Your Own Work Activities in a Food and Drink Business | 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 | SCQF level | SCQF credits | SQA credits |
| --- | --- | --- | --- | --- | --- |
| 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 |
|  | 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 |
| 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 |
| 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 |
| 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 |
| J0PR 04 | IMPSD310 | Produce Individual Packs by Hand in Food and Drink Operations | 5 | 7 | 1 |
| J117 04 | IMPSO511 | Assemble and Process Products for Food Service | 5 | 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 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 |

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