GP0C 22 SVQ in Food and Drink Operations (Brewing Skills) at SCQF level 5

To attain the qualification candidates must complete **8** units in total. This comprises:

♦ 2 mandatory units
♦ 6 optional units

Group A — Mandatory units			
Candidates must complete all units from this group			
SQA code	**Title**	**SCQF level**	**SCQF credits**
J04H 04	Maintain Workplace Food Safety Standards in Manufacture	5	6
J04K 04	Work Safely in Food Manufacture	5	5

Group B — Optional units			
Candidates must complete a minimum of 4 units - maximum of 6 from this group			
SQA code	**Title**	**SCQF level**	**SCQF credits**
J0HL 04	Control Transfer of Hopped Wort in Brewing	6	7
J04M 04	Control Fermentation in Brewing	6	7
J04N 04	Control Yeast Cropping and Storage in Brewing	6	7
J04P 04	Control Yeast Selection, Treatment and Pitching in Brewing	6	7
J04R 04	Control Temperature Reduction in Food and Drink Operations	5	6
J04S 04	Control Segregation and Integrity in Food and Drink Operations	6	8
J04T 04	Operate Central Control Systems in Food and Drink Operations	6	10
J04W 04	Monitor and Maintain Storage Systems and Procedures in Food and Drink Operations	5	5
J04X 04	Control Bottling and Packing in Food and Drink Operations	6	7
J04Y 04	Control Canning in Food and Drink Operations	5	5

Group B (continued)			
SQA code	Title	SCQF level	SCQF credits
J050 04	Control Kegging in Brewing	6	7
J051 04	Contribute to the Maintenance of Plant and Equipment in Food Manufacture	5	5
J052 04	Carry out disinfection in food and drink operations	5	5
J053 04	Produce Product Packs in Food and Drink Operations	5	6
J054 04	Maintain Product Quality in Food and Drink Operations	5	5
J055 04	Contribute to Continuous Improvement in Food Operations	5	6
J056 04	Clean in Place (CIP) Plant and Equipment in Food and Drink Operations	6	7
J057 04	Carry Out Task Handover Procedures in Food and Drink Operations	6	6

Group C — Optional units			
Candidates may complete up to two units from this group			
SQA code	Title	SCQF level	SCQF credits
J058 04	Monitor Food Hygiene Standards Using Rapid Test Methods in Food and Drink Operations	5	5
J059 04	Lift and Handle Materials in Food Manufacture	5	4
J05A 04	Contribute to Environmental Safety in Food Manufacture	5	4
J05B 04	Carry Out Product Changeovers in Food and Drink Operations	6	8
J0FC 04	Contribute to Problem Diagnosis in Food and Drink Operations	6	6
J05D 04	Contribute to Problem Resolution in Food and Drink Operations	5	5
J05E 04	Carry Out Hygiene Cleaning in Food and Drink Operations	5	5
J05F 04	Carry Out Sampling in Food and Drink Operations	6	6
J05G 04	Interpret and Communicate Information and Data in Food and Drink Operations	6	5
J05H 04	Report and Record Production Information in Food and Drink Operations	5	7
J05J 04	Organise and Improve Work Activities in Food Operations	6	6
J05K 04	Contribute to the Application of Improvement Techniques in Food Operations	5	5
J05L 04	Contribute to Sustainable Practice in a Food Environment	5	4
J05M 04	Contribute to the Effectiveness of Food and Drink Retail Operations	5	5

Group C (continued)			
SQA code	**Title**	**SCQF level**	**SCQF credits**
J05N 04	Sell Food and Drink Products in a Retail Environment	5	6
J05P 04	Display Food and Drink Products in a Retail Environment	5	5
J05R 04	Contribute to Maintaining Stock Security and Minimising Stock Losses in Food and Drink Operations	6	6
J05S 04	Control Effluent Treatment in Food and Drink Operations	6	7

Group D — Additional units — not compulsory			
SQA code	**Title**	**SCQF level**	**SCQF credits**
J05T 04	Principles of Malt Milling and Conditioning in Brewing	5	3
J05V 04	Principles of Conversion and Mashing in Brewing	5	3
J05W 04	Principles of Wort Boiling in Brewing	5	3
J05X 04	Principles of Wort Clarification and Cooling in Brewing	5	3
J060 04	Principles of Wort Oxygenation in Brewing	5	3
J061 04	Principles of Fermentation Vessels and Control in Brewing	5	3
J062 04	Principles of Yeast Husbandry and Handling in Brewing	5	3
J063 04	Principles of Maturation and Cooling of Cask Beer	5	3
J064 04	Principles of Maturation and Chilling of Chilled and Filtered Beer in Brewing	5	3
J065 04	Principles of Carbonation and Nitrogenation of Chilled and Filtered Beer in Brewing	5	3
J066 04	Principles of Cask Beer Preparation and Racking in Brewing	5	3
J067 04	Principles of Beer Production in Brewing	5	3
J068 04	Principles of Water Sourcing, Use and Effluent in Brewing	5	3
J069 04	Principles of Process Gas Application in Brewing	5	3
J06G 04	Principles of Brewing Industry and Beer Production	5	3
J06H 04	Principles of Marketing Beer	5	3
J06L 04	Principles of Handling and Storing Bright Beer in Brewing	5	3
J06M 04	Principles of Beer Packaging in Brewing	5	3
J06N 04	Principles of Pasteurisation and Sterile Filtration for Packaging in Brewing	5	3

Group D (continued)			
SQA code	**Title**	**SCQF level**	**SCQF credits**
J06P 04	Principles of Container Inspection and Labelling in Brewing	5	3
J06R 04	Principles of Bottling in Brewing	5	3
J06S 04	Principles of Canning in Brewing	5	3
J06T 04	Principles of Kegs and Kegging in Brewing	5	3
J06V 04	Principles of Packaging Preparation and On-Online Checks in Brewing	5	3
J06W 04	Principles of the Assessment of Packaging Performance in Brewing	5	3
J06X 04	Principles of Quality Control for Packaging in Brewing	5	3
J06Y 04	Principles of Flavour Quality Assurance in Brewing	5	3
J070 04	Principles of Dissolved Oxygen Quality Assurance in Brewing	5	3

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**8/10 Needless Road, Perth, PH2 0JW
Email: claire@craftskills.scot
Telephone: 01738 637785**

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