



From Skills Development Scotland



GP1V 22 SVQ in Food and Drink Operations (Production and Processing Skills) at SCQF level 5

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

- ◆ 2 mandatory units from Group A
- ◆ 4 optional units from Group B
- ◆ 2 optional units from Group B or C

Please note the table below shows the SSC identification codes listed alongside the corresponding SQA unit codes. It is important that the SQA unit codes are used in all your recording documentation and when your results are communicated to SQA.

Group A — Mandatory units: Candidates must complete all 2 units from this group

SQA code	SSC code	Title	SCQF level	SCQF credits
J04H 04	2050	Maintain Workplace Food Safety Standards in Manufacture	5	6
J04K 04	IMPHS101	Work Safely in Food Manufacture	5	5

Group B — Optional units: Candidates must complete at least 4 units from this group

SQA code	SSC code	Title	SCQF level	SCQF credits
J05M 04	IMPSSO401	Contribute to the Effectiveness of Food and Drink Retail Operations	5	5
J0NM 04	IMPPO115	Contribute to Optimising Work Areas in Food and Drink Operations	7	6
J0S3 04	IMPMM103	Plan Production Schedules in Food and Drink Operations	6	5
J0S2 04	IMPPO107	Start Up Plant and Equipment in Food and Drink Operations	6	6
J0S1 04	IMPPO109	Shut Down Plant and Equipment in Food and Drink Operations	6	6
J0S0 04	IMPPO121	Start Up Multi-stage Operations in Food and Drink Operations	6	6
J0RY 04	IMPPO123	Shut Down Multi-stage Operations in Food and Drink Operations	6	6
J0RX 04	IMPPO105	Report and Record Production Information in Food and Drink Operations	5	7
J04T 04	IMPPO201	Operate Central Control Systems in Food and Drink Operations	6	10

Group B — Optional units: Candidates must complete at least 4 units from this group (cont)				
SQA code	SSC code	Title	SCQF level	SCQF credits
J0RW 04	IMPPO203	Control Manual Size Reduction in Food and Drink Operations	6	8
J0RV 04	IMPPO205	Control Size Reduction in Food and Drink Operations	6	8
J0RT 04	IMPPO206	Control Weighing in Food and Drink Operations	5	6
J0RS 04	IMPPO207	Control Mixing in Food and Drink Operations	5	6
J0RR 04	IMPPO208	Control Heat Treatment in Food and Drink Operations	6	8
J0RP 04	IMPPO209	Control Segregation and Integrity in Food and Drink Operations	6	8
J0RN 04	IMPPO211	Control Batching in Food and Drink Operations	5	6
J0RM 04	IMPPO212	Control Conversion in Food and Drink Operations	6	8
J0RL 04	IMPPO213	Control Conditioning in Food and Drink Operations	6	8
J0RJ 04	IMPPO214	Control Forming in Food and Drink Operations	6	8
J0RH 04	IMPPO215	Control Depositing in Food and Drink Operations	6	8
J0RG 04	IMPPO216	Control Enrobing in Food and Drink Operations	6	7
J04X 04	IMPPO218	Control Bottling and Packing in Food and Drink Operations	6	7
J0RF 04	IMPPO219	Control Pelletising in Food and Drink Operations	6	7
J0RE 04	IMPPO220	Control Milling in Food and Drink Operations	6	8
J0RD 04	IMPPO221	Control Slicing and Bagging in Food and Drink Operations	6	6
J0RC 04	IMPPO230	Control Product Defrosting in Food Operations	5	5
J0RB 04	IMPPO232	Prepare Sauces/Marinades by Hand in Food Operations	5	5
J0RA 04	IMPPO234	Control Membrane Processing in Food Operations	5	5
J0R9 04	IMPPO236	Control Bottle Washing in Food and Drink Operations	5	5
J04Y 04	IMPPO240	Control Canning in Food and Drink Operations	5	5
J0R8 04	IMPPO241	Select and Prepare Raw Materials in Food and Drink Operations	5	4
J054 04	IMPQI101	Maintain Product Quality in Food and Drink Operations	5	5
J04R 04	IMPPO210	Control Temperature Reduction in Food and Drink Operations	5	6

Group B — Optional units: Candidates must complete at least 4 units from this group (cont)				
SQA code	SSC code	Title	SCQF level	SCQF credits
J0R7 04	IMPPO217	Control Wrapping and Labelling in Food and Drink Operations	6	8
J0R6 04	2211	Control Washing and Drying Machinery in Food and Drink Operations	5	4
J05E 04	2210	Carry out Hygiene Cleaning in Food and Drink Operations	5	5

Group C — Optional units: Candidates may complete up to 2 units from this group				
SQA code	SSC code	Title	SCQF level	SCQF credits
J0R5 04	2001	Plan and Organise Your Own Work Activities in a Food Business	5	4
J04A 04	3004	Communicate in a Business Environment	6	3
J0R4 04	2212	Prepare Tools and Equipment for Use in Food and Drink Operations	5	4
J0R3 04	2213	Sharpen and Maintain Cutting Tools for Use in Food and Drink Operations	5	4
J0R2 04	3212	Use Knives in Food and Drink Operations	5	4
J055 04	IMPQI205	Contribute to Continuous Improvement in Food Operations	5	6
J056 04	3210	Clean In Place (CIP) Plant and Equipment in Food and Drink Operations	6	7
J057 04	IMPPO111	Carry Out Task Handover Procedures in Food and Drink Operations	6	6
J058 04	2051	Monitor Food Hygiene Standards Using Rapid Test Methods in Food and Drink Operations	5	5
J059 04	IMPHS104	Lift and Handle Materials in Food Manufacture	5	4
J05A 04	IMPHS201	Contribute to Environmental Safety in Food Manufacture	5	4
J051 04	2070	Contribute to the Maintenance of Plant and Equipment in Food Manufacture	5	5
J0R1 04	IMPSPD108	Store and Organise Goods and Materials in Food and Drink Operations	5	7
J0R0 04	IMPSPD327	Prepare Goods and Materials for Despatch	5	4
J0YW 04	IMPSPD201	Supply Materials for Production in Food and Drink Operations	5	6
J053 04	IMPSPD309	Produce Product Packs in Food and Drink Operations	5	6
J0T0 04	IMPSPD312	Pack Orders for Despatch in Food and Drink Operations	5	7
J05B 04	IMPPO113	Carry Out Product Changeovers in Food and Drink Operations	6	8

J05C 04	IMPPO125	Contribute to Problem Diagnosis in Food and Drink Operations	6	6
J05D 04	IMPPO127	Contribute to Problem Resolution in Food and Drink Operations	5	5
J0SK 04	IMPPO226	Slice and Bag Individual Products in Food Operations	5	6
J05F 04	IMPQI113	Carry Out Sampling in Food and Drink Operations	6	6
J05J 04	IMPQI201	Organise and Improve Work Activities in a Food Environment	6	6
J03L 04	IMPQI210	Contribute to the Application of Improvement Techniques in Food Operations	5	5
J05L 04	IMPSF119	Contribute to Sustainable Practice in a Food Environment	5	4
J0PT 04	IMPPO223	Prepare Ingredients and Store Fillings and Toppings in Food Operations	4	6
J0SJ 04	IMPPO228	Bake Off Products for Sale in Food Operations	5	6
J0PR 04	IMPSP310	Produce Individual Packs by Hand in Food and Drink Operations	5	7
J05N 04	IMPSP405	Sell Food and Drink Products in a Retail Environment	5	6
J05P 04	IMPSP409	Display Food and Drink Products in a Retail Environment	5	5
J0TA 04	IMPSP501	Prepare and Clear Areas for Counter/Take-away Service	4	3
J0T9 04	IMPSP503	Provide a Counter/Take-away Service	4	3
J0PK 04	IMPSP505	Prepare and Clear Areas for Table/Tray Service	5	4
J0PJ 04	IMPSP507	Provide a Table/Tray Service	4	3
J117 04	IMPSP511	Assemble and Process Products for Food Service	5	7
J0NH 04	IMPSP407	Maximise Sales of Food and Drink Products in a Retail Environment	6	6

For more information or to register a candidate
contact Claire Simpson at SMT
8 Needless Road, Perth
Tel: 01738 637785
Email: claire@craftskills.scot

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to Scotland's Food & Drink Industry**