



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

Group Award Code: GW05 22

SCQF overall credit: Minimum: 37 Maximum: 56

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 — Five to eight 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 |
| J1TX 04 | IMPBW101 | Control Malt Handling and Milling in Brewing | 6 | 6 | 1 |
| JITY 04 | IMPBW102 | Control Mashing and Conversion in Brewing | 6 | 6 | 1 |

| SQA code | SSC code | Title | SCQF level | SCQF credits | SQA credits |
|-----------------|-----------------|--|-------------------|---------------------|--------------------|
| JIV0 04 | IMPBW103 | Control Wort Boiling, Clarification and Cooling in Brewing | 6 | 7 | 1 |
| JIV1 04 | IMPBW106 | Control Fermentation in Brewing | 6 | 6 | 1 |
| J1V2 04 | IMPBW113 | Control Maturation and Conditioning in Brewing | 6 | 6 | 1 |
| J1V3 04 | IMPBW116 | Carry Out Filtration and Dilution for Chilled and Filtered Beer in Brewing | 5 | 5 | 1 |
| J1V4 04 | IMPBW117 | Carry Out Cask Beer Preparation and Racking in Brewing | 6 | 6 | 1 |
| J947 04 | IMPBW118 | Contribute to the Production of Beer in a Brewing Environment | 5 | 5 | 1 |
| J1V6 04 | IMPBW120 | Use and Store Process Gases in Process Gases in Brewing | 5 | 6 | 1 |
| J1V7 04 | IMPBW201 | Handle and Store Bright Beer in Brewery | 6 | 6 | 1 |
| J1V8 04 | IMPBW202 | Carry Out Beer Packaging in Brewing | 6 | 6 | 1 |
| J1V9 04 | IMPBW203 | Carry Out Pasteurisation and Sterile Filtration for Packaging in Brewing | 6 | 6 | 1 |
| J1VA 04 | IMPBW204 | Carry Out Container Inspection and Labelling in Brewing | 6 | 6 | 1 |
| J1VB 04 | IMPBW205 | Carry Out Bottling in Brewing | 5 | 5 | 1 |
| J1VC 04 | IMPBW206 | Carry Out Canning in Brewing | 5 | 5 | 1 |
| J1VD 04 | IMPBW207 | Control Kegging in Brewing | 5 | 5 | 1 |
| J1VE 04 | IMPBW209 | Carry Out Packaging Preparation and Online Checks in Brewing | 5 | 5 | 1 |
| J1VF 04 | IMPBW210 | Carry Out the Assessment of Packaging Performance in Brewing | 6 | 6 | 1 |

| SQA code | SSC code | Title | SCQF level | SCQF credits | SQA credits |
|----------|----------|---|------------|--------------|-------------|
| J1VG 04 | IMPBW211 | Carry Out Quality Control for Packaging in Brewing | 5 | 5 | 1 |
| J1VH 04 | IMPBW212 | Carry Out Flavour Quality Assurance in Brewing | 5 | 5 | 1 |
| J1VJ 04 | IMPBW213 | Carry Out Dissolved Oxygen Quality Assurance in Brewing | 5 | 5 | 1 |

Group B: Optional units — Zero to three units

| SQA code | SSC code | Title | SCQF level | SCQF credits | SQA credits |
|----------|-----------|--|------------|--------------|-------------|
| J95D 04 | IMPPO201 | Operate Central Control Systems in Food and Drink Operations | 6 | 10 | 1 |
| J4WF 04 | IMPEM107 | Contribute to the Maintenance of Plant and Equipment in Food and Drink Operations | 5 | 5 | 1 |
| J940 04 | IMPFS113 | Carry Out Disinfection in Food and Drink Operations | 5 | 5 | 1 |
| J9E5 04 | IMPQI101 | Maintain Product Quality in Food and Drink Operations | 5 | 5 | 1 |
| J96A 04 | IMPQI205 | Contribute to Continuous Improvement in Food and Drink Operations | 5 | 6 | 1 |
| J4WD 04 | IMPSSO103 | Clean in Place (CIP) Plant and Equipment in Food and Drink Operations | 6 | 6 | 1 |
| J951 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 | IMPSSO104 | Lift and Handle Materials in Food and Drink Operations | 5 | 4 | 1 |
| J943 04 | IMPSSO201 | Contribute to Environmental Safety in Food and Drink Operations | 5 | 4 | 1 |

| SQA code | SSC code | Title | SCQF level | SCQF credits | SQA credits |
|----------|----------|---|------------|--------------|-------------|
| J950 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 |
| J5N5 04 | IMPPO101 | Carry Out Hygiene Cleaning in Food and Drink Operations | 5 | 5 | 1 |
| J9FD 04 | IMPQI113 | Carry Out Sampling in Food and Drink Operations | 6 | 6 | 1 |
| J94E 04 | IMPQI111 | Interpret and Communicate Information and Data in Food and Drink Operations | 6 | 5 | 1 |
| J93F 04 | IMPPO105 | Report and Record Production Information in Food and Drink Operations | 5 | 7 | 1 |
| J964 04 | IMPQI201 | Organise and Improve Work Activities in Food and Drink Operations | 6 | 6 | 1 |
| J969 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 |
| J05M 04 | IMPPO401 | Contribute to the Effectiveness of Food and Drink Retail Operations | 5 | 5 | 1 |
| J05N 04 | IMPPO405 | Sell Food and Drink Products in a Retail Environment | 5 | 6 | 1 |
| J05P 04 | IMPPO409 | Display Food and Drink Products in a Retail Environment | 5 | 5 | 1 |
| J90H 04 | IMPPO203 | Contribute to Maintaining Stock Security and Minimising Losses in Food and Drink Operations | 6 | 6 | 1 |

| SQA code | SSC code | Title | SCQF level | SCQF credits | SQA credits |
|----------|----------|--|------------|--------------|-------------|
| J90V 04 | IMPSO306 | Control Effluent Treatment in Food and Drink Operations | 6 | 7 | 1 |
| J965 04 | IMPSF113 | Control and Monitor Waste Minimisation in a Food and Drink Environment | 6 | 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 |
| J968 04 | IMPQI208 | Contribute to the Collection of Improvement Performance Data in Food and Drink Operations | 5 | 5 | 1 |
| J967 04 | IMPQI212 | Contribute to the Improvement of Maintenance in Food and Drink Operations | 5 | 5 | 1 |
| J966 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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