



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	IMPFS101	Work Safely in Food and Drink Operations	5	5	1
J05M 04	IMPFS0401	Contribute to the Effectiveness of Food and Drink Retail Operations	5	5	1

SQA code	SSC code	Title	SCQF level	SCQF credits	SQA credits
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

SQA code	SSC code	Title	SCQF level	SCQF credits	SQA credits
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
J9E5 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

SQA code	SSC code	Title	SCQF level	SCQF credits	SQA credits
J91W 04	IMPPO217	Control Wrapping and Labelling in Food and Drink Operations	6	8	1
J4WG 04	IMPPO108	Control Washing and Drying Machinery in Food and Drink Operations	5	4	1
J5N5 04	IMPPO101	Carry Out Hygiene Cleaning in Food and Drink Operations	5	5	1
J5MR 04	IMPPO110	Prepare Tools and Equipment for Use in Food and Drink Operations	5	5	1
J4WD 04	IMPPO103	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
J963 04	IMPOM117	Plan and Organise Your Own Work Activities in a Food and Drink Business	5	4	1
J965 04	IMPSP113	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	IMPSON112	Sharpen and Maintain Cutting Tools for Use in Food and Drink Operations	5	4	1
J4TC 04	IMPSON114	Use Knives in Food and Drink Operations	5	4	1
J96A 04	IMPQI205	Contribute to Continuous Improvement in Food and Drink Operations	5	6	1
J951 04	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

SQA code	SSC code	Title	SCQF level	SCQF credits	SQA credits
J9FD 04	IMPQI113	Carry Out Sampling in Food and Drink Operations	6	6	1
J964 04	IMPQI201	Organise and Improve Work Activities in Food 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
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	IMPSSO511	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
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 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

SQA code	SSC code	Title	SCQF level	SCQF credits	SQA credits
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