



GG6A 22 SVQ 2 in Food and Drink Operations (Meat and Poultry Skills) at SCQF Level 5 – Structure – Customer Service

To attain the qualification candidates must complete 8 units in total. This comprises:-
2 Mandatory units
4 units from Group B
The remaining 2 units can be taken from Group B,C,D

Mandatory Units : Candidates must complete both units from this group

Code	Title
2050	Maintain workplace food safety standards in manufacture
	This unit is about keeping your workplace clean and hygienic. It involves understanding the importance of minimising the risks of product contamination, cross-contamination and food poisoning, pests and infestation, storage and disposal of waste.
3075	Maintain the workplace and health & safety in food manufacture
	This unit is about working safely in a food and drink manufacturing environment. It covers working within defined safety limits; following emergency procedures and using personal protective equipment correctly
	This unit is for you if you work in food and drink operations and your job requires you to enter the food manufacturing or processing area.



Optional Units : Group B – Candidates must complete a minimum of 4 units from this group	
Code	Title
2157	Sell food products in a retail food environment
	<p>This unit is about the skills needed for you to sell food and drink products in a food retail environment in food and drink manufacture and/or supply operations. Selling food products in a food retail environment is important to an effective organisation. It is also important to customer care.</p> <p>You will need to be able to establish customer needs. You also need to show you can satisfy customer needs. You must also show you can process the sale of food and drink products.</p> <p>This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in a food & drink retail unit and serve customers at the counter.</p>
2245	Use powered tools or equipment for processing meat
	<p>This unit is about the skills needed for you to use powered tools or equipment for processing meat or poultry in food and drink manufacture and/or supply operations. Powered tools and equipment can be used for a wide range of meat and poultry processing including sawing, de-rinding and slicing.</p> <p>You will need to be able to prepare and use powered tools and equipment adhering to regulatory and organisational health and safety standard operating standards. You will also need to be able to work to organisational quality and yield specifications.</p> <p>This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in using powered tools or equipment for processing meat or poultry.</p>
2265	Produce portion controlled raw meat or poultry products
	<p>This unit is about the skills needed for you to produce portion controlled raw meat or poultry products in food and drink manufacture and/or supply operations. Meat and poultry can be cut and trimmed into individual cuts or joints to meet organisational and customer specifications. Producing portion controlled raw meat and poultry is a key skill in meat processing and butchery outlets.</p> <p>You will need to be able to use tools and equipment, follow a product specification and work to organisational procedures to produce portion controlled raw meat or poultry.</p> <p>This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in producing portion controlled raw meat or poultry.</p>
2173	Control weighing in food manufacture

	<p>This unit is about weighing food products (eg meat products, cheese) for sale. Weighing is generally automated so you need the skills to mind a weighing machine and to make sure that weighing is accurate and efficient in food and drink manufacturing. If weighing is not efficient and accurate, there may be losses because meat is sold cheaply or because customers feel dissatisfied.</p>
2190	<p>Wrap by hand in food manufacture</p>
	<p>This unit is about the skills needed for you to wrap by hand in food and drink manufacture and/or supply operations. Wrapping by hand is important to the production of a variety of food products, ensuring the product is packaged to prevent contamination and to minimise physical damage.</p> <p>You will need to be able to prepare resources and work area. You must also be able to wrap a food or drink product and seal the product to organisational requirements. You must also be able to work within the limits of your responsibility and take action to address problems.</p> <p>This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in wrapping by hand.</p>
2097	<p>Prepare food product orders for customers</p>
	<p>This unit is about the skills needed for you to prepare food product orders for customers. It includes weighing, packing and labelling food products by hand to specific customer requirements in food and drink manufacture and/or supply operations. Preparing food product orders by hand is important to maintaining product quality and food safety and meeting specific customer requirements and is a key skill in sales outlets such as butchers, delicatessens, cheesemongers and greengrocers.</p> <p>You will need to be able to identify customer requirements, weigh food products, prepare packaging and product for packaging. You must also be able to package and label the food product by hand to customer and organisational requirements.</p> <p>This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in the preparing of food product orders for customers.</p>
3050	<p>Maintain product quality in food and drink operations</p>
	<p>This unit is about maintaining product quality in food and drink operations. This unit is relevant to you if your role requires you to check product and materials against the required quality standards; record results and take appropriate action if there are problems.</p>



For more information or to register a candidate
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**CraftSkills.Scot is a Training Provider contracted by
Skills Development Scotland to deliver qualifications
to Scotland's Food & Drink Industry**



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