GG6C 23 SVQ 3 in Food and Drink Operations (Meat and Poultry Skills) at SCQF Level 6

> To attain the qualification candidates must complete 8 units in total. This comprises:-
> 1-3 Mandatory unit
> 4-7 units from Group B
> The remaining 3 units can be taken from Group A,B,C,D

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.

Mandatory Units : Group A - Candidates must complete a minimum of 1 unit from this group	
Code	**Title**
3069	Monitor food safety at critical control points in manufacture
	This unit is about monitoring food safety at critical control points in processing operations.
	This unit is for you if you work in food and drink operations or animal feed operations and your job requires you to enter the food manufacturing or processing area.
3076	Monitor health, safety and environmental systems in food manufacture
	This unit is about monitoring health, safety or environmental systems within an organisation. You will need to implement systems for monitoring and maintaining health, safety and hygiene, staff working conditions and facilities within your area of responsibility, communicate relevant information to colleagues, contribute to the auditing of safety and environmental procedures.
	You will also need to ensure timely corrective action where necessary and ensure that illness, incidents and accidents are promptly reported and recorded.
	You will also follow monitoring and evaluation procedures, communicate your findings to colleagues and recognise the need to seek competent assistance.
3049	Monitor and maintain product quality in food and drink operations
	This unit is about monitoring and maintaining the quality of products within your area of responsibility in food and drink operations. You need to identify quality problems and take action to resolve these. You will be involved with relevant quality control systems and procedures which are used in your workplace.
	This unit is relevant to you if you are involved with monitoring product quality

Optional Units : Group B – Candidates must complete a minimum of 4 units from this group	
Code	**Title**
3135	Arrange transport scheduling for the delivery of livestock in food manufacture
	This unit is about producing transport scheduling plans, identifying the livestock and their locations for collection purposes and communicating the information to the relevant people. You will need to make and monitor transportation arrangements, provide delivery schedules, and recommend remedial action when difficulties are encountered.
3136	Monitor and control the reception of livestock in food manufacture
	This unit is about monitoring and controlling the process of receiving livestock for food and drink manufacturing operations. It covers monitoring and controlling unloading, identifying any out-of-specification livestock and completeing records accurately.
	This unit is for you if you work in meat and/or poultry processing operations and your role requires you to monitor and receive livestock.
2129	Monitor the health and welfare of livestock pre-slaughter in food manufacture
	This unit is about monitoring the health and welfare of livestock pre-slaughter (the period between the arrival of livestock on the site and movement to the line for slaughter).
3137	Maintain lairage and ante-mortem facilities in food manufacture
	This unit is about preparing, monitoring and controlling the supply of feed and water to livestock.
	This unit is for you if you work in meat and/or poultry processing operations and your role requires you to prepare, monitor and control the supply of feed and water to livestock.
3255	Control an automated stunning system
	This unit is about the skills needed for you to control an automated stunning system in food and drink manufacture and/or supply operations. Operating an automated stunning system is important to maintaining the safe, hygienic production of meat or poultry, including the maintenance of animal welfare. It is also important to maintaining supply to the meat or poultry production process.

You will need to be able to prepare work area, tools and equipment to control an automated stunning system. You also need to be able to control an automated stunning system adhering to regulatory and organisational standards.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in controlling an automated stunning system. |

3256	Control an automated bleeding system
	This unit is about the skills needed for you to control an automated bleeding system in food and drink manufacture and/or supply operations. Controlling an automated bleeding system is important to maintaining supply to the meat and poultry production process. It is also important to maintaining the safe, hygienic production of meat and poultry. You will need to be able to prepare an automated system for bleeding operations. You also need to show you can control the bleeding system adhering to organisational and regulatory requirements. This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in controlling an automated bleeding system.
3257	Control a carcase shackling system
	This unit is about the skills needed for you to control a carcase shackling system in food and drink manufacture and/or supply operations. Controlling a shackling system is important to the efficient movement of meat or poultry carcases around a production facility. It also aids operatives at each stage of the production process to carry out each task more efficiently, effectively and with less manual handling of the carcase. You will need to be able to operate a carcase shackling system ensuring regulatory and organisational health and safety and production requirements are adhered to. This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in controlling a carcase shackling system.
3258	Control an automated de-hairing or de-feathering system
	This unit is about the skills needed for you to control an automated de-hairing and/or de-feathering system in food and drink manufacture and/or supply operations. Controlling an automated de-hairing and/or de-feathering system is important to the production of meat and poultry that meets production requirements and quality specifications. You will need to be able to prepare to control a scalding system, a de-hairing or de-feathering system and/or a singeing system. You must also be able to adhere to regulatory and organisational requirements, address problems within the limits of your responsibility and control operation of these systems. This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in operation of an automated de-hairing and/or de-feathering system.

3259	Control automated meat or poultry processing operations
	This unit is about the skills needed for you to control automated meat or poultry processing operations in food and drink manufacture and/or supply. Controlling operations within an automated meat or poultry processing system is important to the production of meat and poultry that adheres to regulatory and organisational standards. It is also important to the production of a quality product that meets final product specifications. You will need to be able to control operations within an automated meat or poultry processing system according to regulatory and organisational requirements and address problems within the limits of your responsibility. This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in controlling operations within an automated meat or poultry processing system.
3260	Control a carcase electrical stimulation system
	This unit is about the skills needed for you to control a meat carcase electrical stimulation system in food and drink manufacture and/or supply operations. Electrical stimulation of carcases may help increase tenderness in the beef or lamb final product. You will need to be able to prepare to control and control a meat carcase electrical stunning system, adhere to regulatory and organisational standards and safely control a carcase electrical stimulation system. This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in controlling a carcase electrical stimulation system
2175	Control temperature reduction in food manufacture
	This unit is about removing heat to achieve the required change in the condition of the product or to preserve the product state and/or quality in food and drink manufacturing. It details the skills required to start up, run and shut down equipment, as well as being able to take the appropriate action should operating problems occur. It is also about working to product specifications and production schedules.
2180	Control defrosting in food manufacture
	This unit is about the defrosting of food products as part of a food manufacture. It details the skills required to set-up and maintain the defrosting process. It is also about working to organisational product specifications and production schedules

3265	Control massaging or tumbling of boneless meat or poultry
	This unit is about the skills needed for you to carry out massaging or tumbling of meat or poultry in food and drink manufacture and/or supply operations. Many meat and poultry products are made from selected meat trimmed of all fat and gristle then arranged into a standards shape to meet customer expectations. To reform the shape of the meat it is massaged or tumbled, often using solutions that flavour and bind the meat. You will need to be able to prepare ingredients and equipment, follow a product specification and work to organisational procedures. This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in controlling the massaging or tumbling of boneless meat or poultry.
2173	Control weighing in food manufacture
	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.
3194	Control wrapping and labelling in food manufacture
	This unit is about controlling wrapping and labelling machinery to wrap a variety of food and drink products. It details the skills required to start up, run and shut down equipment, as well as being able to take the appropriate action should operating problems occur. It is also about working to product specifications and production schedules.
3158	Serve on a specialist food retail counter
	This unit is about serving on a delicatessen counter in a way that is safe, efficient and customer-focused. It covers the skills required to set up a counter area, assist customers with purchases and maintain the counter area. This unit is for you if you serve on a delicatessen counter providing food products such as meat, cheese or seafood.
2272	Monitor bleeding for Kosher meat
	This unit is about carrying out bleeding operations in religious slaughter. This job must be done by experienced people with provisional or full licences. The job is tightly controlled by Halachic laws that define methods of bleeding in accordance with Jewish Law. The task is important to the industry because the way it is done affects the condition of the meat and whether it is suitable for human consumption and complies with regulations governing the Kashrut (fitness for purpose) of meat. If you do this work you need special skills so that the meat produced meets quality specifications as stipulated by the Rabbinical authority which will certify that the product is Kosher.

3269	Monitor carcase production
	This unit is about the skills needed for you to monitor carcase production in meat or poultry processing from the initial stunning and killing through to the production of a meat or poultry carcase. Monitoring the production of a meat or poultry carcase is important to maintaining the flow of production to storage for further processing and to ensuring maximum economic value is achieved by ensuring organisational quality and yield specifications are adhered to.

You will need to be able to monitor the processing line, ensuring quality, yield and pace of production are maintained according to organisational specifications.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in the monitoring the carcase processing line. |
| 3270 | Monitor an automated meat or poultry processing system |
| | This unit is about the skills needed for you to monitor an automated meat or poultry processing system in food and drink manufacture and/or supply operations. Monitoring an automated meat or poultry processing system is important to the production of meat and poultry that meets production requirements and adheres to regulatory and organisational standards.

You will need to be able to monitor resources needed to meet production requirements, maintain the flow of production, address problems within the limits of your responsibility and maintain organisational and regulatory quality and yield specifications.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in the monitoring of an automated meat or poultry processing system. |
| 3272 | Monitor meat or poultry further processing |
| | This unit is about the skills needed to monitor the further processing of meat or poultry by hand or using a semi or fully automated processing machine. Further processing of meat or poultry includes the slicing, dicing, mincing, jointing of meat and poultry and is important to the production of a variety of products that meet organisational and customer requirements.

You will need to be able to monitor the preparation of work area, tools and equipment, facilities and resources. You will also need to be able to monitor and help maintain the pace of production, address problems within your remit and monitor product yield and quality according to organisational specifications.

This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in the monitoring of meat or poultry further processing. |

3274	Monitor the recovery of meat and poultry processing by-products
	This unit is about the skills needed for you to monitor the recovery of processing by-products in food and drink manufacture and/or supply operations. Monitoring the recovery of processing by-products is important to the maintaining the flow of production, it is also important to the maximisation of profit from meat or poultry carcases. You will need to be able to monitor the recovery by- products during the sorting and processing stages, ensuring quality; yield and pace of production are maintained according to organisational specifications. This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in the monitoring of the recovery of animal processing by-products.
3277	Monitor primal butchery in meat processing
	This unit is about the skills you need to monitor primal butchery processes in a meat or poultry processing business. This includes monitoring the work of team members and ensuring that meat processing is carried out both safely and in accordance with organisational procedures. This unit is for you if you work in a supervisory or team leader role within food and drink manufacture and/or supply operations and are involved in the butchery of meat or poultry
3278	Monitor secondary butchery in meat processing
	This standard is about the skills you need to monitor secondary butchery processes in a meat or poultry processing business. This includes monitoring the work of team members and ensuring that meat processing is carried out both safely and in accordance with organisational procedures. This standard is for you if you work in a supervisory or team leader role within food and drink manufacture and/or supply operations and are involved in the butchery of meat or poultry.

3284	Monitor the manufacture of meat products
	This unit is about the skills you need to monitor butchery processes in the context of a manufacturing operation producing meat or poultry based products. This includes monitoring the work of team members and ensuring that meat processing is carried out both safely and in accordance with organisational procedures. This unit is for you if you work in a supervisory or team leader role within food and drink manufacture and/or supply operations and are involved in the butchery of meat or poultry.
3340	Monitor slaughter operations in meat processing
	This standard is about the knowledge needed be able to effectively monitor and supervise slaughter processes inn abattoir or meat or poultry processing business. This includes how team members can be monitored to ensure that slaughter processes are carried out both safely and in accordance with organisational procedures. The standard also describes how animal welfare safeguards should be monitored and the knowledge needed to compile a range of different reports relating to product safety and quality. This standard is for you if you work in a supervisory or team leader role within an abattoir or meat processing operation and are involved in the butchery of meat or poultry
3341	Monitor butchery in sales operations
	This unit is about the skills you need to monitor butchery processes in a meat or poultry processing business. This includes monitoring the work of team members and ensuring that meat processing is carried out both safely and in accordance with organisational procedures. This unit is for you if you work in a supervisory or team leader role within food and drink manufacture and/or supply operations and are involved in the butchery of meat or poultry.

3342	Monitor the recovery of co-products and disposal of waste in meat processing
	This unit is about the skills you need to monitor the recovery of co-products during the meat processing operation in the context of an abattoir or meat processing business. This includes the safe handling and disposal of waste products. The standard describes the competency associated with the monitoring of work by team members and ensuring that processing operations are carried out both safely and in accordance with organisational procedures. This unit is for you if you work in a supervisory or team leader role within an abattoir or meat processing business.
3343	Monitor treatment operations in meat processing
	This unit is about the skills you need to monitor the treatment of meat or poultry in meat processing operations in the context of an abattoir or meat processing business. This includes the safe handling and disposal of waste products. The standard describes the competency associated with the monitoring of work by team members and ensuring that treatment operations are carried out both safely and in accordance with organisational procedures.
3344	Monitor the slicing and wrapping of meat and meat products
	This unit is about the skills you need to monitor the slicing and wrapping of meat or poultry products in the context of an abattoir or meat processing business. The type of wrapping referred to in this standard is that which comes into direct contact with the food. This includes plastic cartons, film and modified atmosphere packaging. The standard describes the competency associated with the monitoring of work by team members and ensuring that slicing and wrapping operations are carried out both safely and in accordance with organisational procedures

3279	Prepare and finish cuts from beef forequarter
	This unit is about the skills needed for you to break down complete forequarter of beef to smaller, specific cuts. This includes the following processes: ▪ Boning, trimming and slicing hough ▪ Boning shoulder ▪ Bone brisket ▪ Trim and roll brisket ▪ Preparation of steak mince ▪ Cut and plate shoulder steak ▪ Removal of spale bone steak and shoulder fillet ▪ Preparation of thick runner ▪ Preparation of thin runner for boiling beef ▪ Trim and slice liver This competence highlights the importance of making choices regarding the quality meat being cut and ensuring that care is taken to reduce damage to the meat. This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in preparing a range of different beef based products.

3280	Prepare and finish cuts from beef hindquarters
	This unit is about the skills needed for you to break down complete hindquarter of beef to smaller, specific cuts and preparations. This includes the following processes: ▪ Removal and joint of the ox kidney ▪ Boning, trimming and slicing hind hough ▪ Bone and trim flank of beef ▪ Bone rump ▪ Trim and roll silverside ▪ Prepare thick flank ▪ Slice rump and round steak ▪ Bone and trim popeseye ▪ Slice popeseye into steaks ▪ Bone sirloin ▪ Roll sirloin ▪ Prepare striploin and cut sirloin into steaks ▪ Cut T bone steak and bone in sirloin joints ▪ Trim and cut fillet steaks ▪ Seam cut thick flank This competence highlights the importance of making choices regarding the quality meat being cut and ensuring that care is taken to reduce damage to the meat.

3281	Prepare and finish cuts from lamb carcases
	This unit is about the skills needed for you to break down complete lamb carcases into smaller, specific cuts and preparations. This includes the following processes: ▪ Split fores, loins and legs ▪ Bone flanks ▪ Bone shoulder ▪ Trim and roll shoulder ▪ Prepare and cube shoulder ▪ Prepare neck fillet ▪ Bone leg ▪ Trim and roll leg ▪ Cut and plate gigot chops ▪ Prepare lamb mince ▪ Cut and plate loin chops ▪ Trim and slice liver ▪ Cut and plate valentine lamb chops ▪ Prepare crown of lamb ▪ Prepare rack of lamb This competence highlights the importance of making choices regarding the quality meat being cut and ensuring that care is taken to reduce damage to the meat.
3282	Prepare and finish cuts from pork carcases
	This unit is about the skills needed for you to prepare pork carcases, producing a range of cuts and preparations from whole carcases. This includes the following processes: ▪ Split fores, loins and legs ▪ Bone belly pork ▪ Prepare spare ribs ▪ Bone shoulder ▪ Trim and roll shoulder ▪ Prepare and cube shoulder ▪ Bone leg ▪ Trim and roll leg ▪ Cut and plate pork leg steaks ▪ Cut and plate loin chops ▪ Cut and plate valentine pork chops ▪ Prepare pork fillet/tenderloin This competence highlights the importance of making choices regarding the quality meat being cut and ensuring that care is taken to reduce damage to the meat. This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in preparing a range of different pork based products.

3283	Prepare and finish cuts from poultry carcases
	This unit is about the skills needed for you to prepare a range of different poultry carcases and preparations from whole birds. This includes the following processes: ▪ Bone chicken breasts to produce fillets ▪ Bone chicken thighs ▪ Prepare strips of poultry for stir frying ▪ Bone Turkey ▪ Cut and prepare turkey crown ▪ Cut and prepare boneless turkey crown with stuffing ▪ Cut and cube turkey thighs This competence highlights the importance of making choices regarding the quality meat being cut and ensuring that care is taken to reduce damage to the meat. This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in preparing a range of different poultry based products.
3155	Maximise sales of food products in a food retail environment
	This unit is about the skills needed for you to maximise sales of food products in food and drink manufacture and/or supply operations. Maximising sales of food products is important to improving retail sales. It is also important to ensure product quality and availability. You will need to be able to identify opportunities to increase retail sales through promotions and displays. You also need to show you can organise the promotion and display of food & drink products for sale. You must also show you can promote food & drink products to customers. This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in a food and drink retail environment. You may be responsible for, or part of a team, which inputs into the maximising of sales through product promotions and displays.
3283	Prepare and finish cuts from poultry carcases
	This standard is about the skills needed for you to prepare a range of different poultry carcases and preparations from whole birds. This includes the following processes: • Bone chicken breasts to produce fillets • Bone chicken thighs • Prepare strips of poultry for stir frying • Bone turkey • Cut and prepare turkey crown • Cut and prepare boneless turkey crown with stuffing • Cut and cube turkey thighs This competence highlights the importance of making choices regarding the quality meat being cut and ensuring that care is taken to reduce damage to the meat.

3276	Breakdown red meat carcases
	This unit is about the skills needed for you to break down a complete red meat carcase into sections that will require further processing. This includes carcases of Beef, Lamb, Pork and Venison. This competence highlights the importance of making choices regarding the quality meat being cut and ensuring that care is taken to reduce damage to the meat. This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in breaking down complete red meat carcases.
3155	Maximise sales of food products in a food retail environment
	This unit is about the skills needed for you to maximise sales of food products in food and drink manufacture and/or supply operations. Maximising sales of food products is important to improving retail sales. It is also important to ensure product quality and availability. You will need to be able to identify opportunities to increase retail sales through promotions and displays. You also need to show you can organise the promotion and display of food & drink products for sale. You must also show you can promote food & drink products to customers. This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in a food and drink retail environment. You may be responsible for, or part of a team, which inputs into the maximising of sales through product promotions and displays.

Optional Units : Group C	
Code	**Title**
3065	Manage organisational change for achieving excellence in a food environment
	This unit is about the skills needed for you to manage change during your organisation's drive to achieve excellence in food and drink manufacture and/or supply operations. This is important to the productivity and success of manufacture, processing and supply of food and drink within the food supply chain. Good management is important where the implementation of change, improvement, new practice, targets and a performance driven culture creates challenges for individuals and the dynamic of teams.
3211	Monitor hygiene cleaning in food and drink operations
	This standard is about monitoring hygiene cleaning effectively and safely cleaning in the plant and work areas and to ensure it fits the overall cleaning plan. Hygiene and food safety are very important to the food and drink industry and this should be maintained with auditable evidence to meet regulatory requirements. This standard covers the preparation and cleaning skills required to conform to a cleaning schedule and plan. This standard is for you if you monitor the hygiene cleaning of plant and work areas in food and drink operations.
3090	Manage commissioning and handover of plant and equipment in food manufacture
	This unit is about commissioning manufacturing process, plant and equipment in food and drink manufacturing operations. This also applies to instrumentation, hardware/software, services and utilities. This can apply to the commissioning of an entirely new process, although it is more likely to apply to the modification or addition to existing plant. You need to establish a commissioning team and obtain approval for commissioning activities. You need to carry out the commissioning safely and systematically, monitor progress and deal with any problems arising. You need to define the scope and programme of handovers and ensure that duplication of responsibilities is avoided. You need to ensure that outstanding work is clearly defined and confirm that the plant operates to agreed objectives.
3091	Maintain plant and equipment in food manufacture
	This unit covers skills required to support the commissioning of new plant, which is an important feature of food & drink manufacturing processing and packaging operations. The ability to communicate effectively and the ability to work with others are essential features of this unit as is the ability to interpret data and make recommendations for improvement.

3053	Interpret and communicate information and data in food and drink operations
	This standard is about interpreting and communicating information and data in food and drink operations. You will be required to identify and source information and data and present information in suitable formats to suit difference audiences. The standard is suitable for all those involved in interpreting and communicating information and data in food and drink operations.
3084	Control energy efficiency in a food environment
	This unit is about maintaining, monitoring and improving energy efficiency and usage in food and drink manufacture or supply. You will need to inform others of their responsibilities; monitor work practices and processes and identify and effectively deal with any inefficient activities. This unit is for you, if you work in a food environment. You may be a line manager or supervisor and/or have responsibilities for all or part of the production or supply process and for promoting sustainable food production.
3070	Contribute to continuous improvement of food safety in manufacture
	This unit is about making a contribution to continuously improving food safety in processing operations. This unit is for you if you work in food and drink operations or animal feed operations and your job requires you to enter the food manufacturing or processing area. You may have supervisory responsibilities as a line manager or team leader.
3072	Report on compliance with food safety requirements in manufacture
	This unit is about internal audit of the food safety management procedures. It involves reporting on food safety management procedures to ensure that they comply with your organisation's operational requirements. This unit is for you if you work in food and drink operations or animal feed operations and your job requires you to have responsibilities for food safety, control and/or audit. You may have responsibilities for managing an operational team.
3071	Control and monitor safe supply of raw materials and ingredients in food manufacture
	This unit is about ensuring that sources and supplies of food and drink products are safe. It involves controlling and monitoring the supply of raw materials and ingredients. This unit is for you if you work in food and drink operations or animal feed operations and your job requires you to have responsibilities for procurement, supplies or stores. You may have supervisory responsibilities as a line manager or team leader.

2062	Maintain, promote and improve environmental good practice in food manufacture
	This unit is about maintaining, monitoring and improving environmental practice in food and drink manufacturing operations. You will need to follow the legislative and organisational requirements to maintain environmental good practice. You will need to inform others of their responsibilities; monitor their work practices; ensure you adopt good practices and respond to any environmental damage. You will also need to encourage others to adopt good practice, evaluate current work practices and make recommendations for improvements.
3168	Manage production performance in food manufacture
	This standard is about the skills needed for you to manage production performance in food and drink manufacture and the associated supply chain. You must be able to organise operational activities, maintain a productive working environment and ensure quality and compliance requirements are adhered to. You must also be active in the reduction of costs, waste and downtime and the increase of efficiencies, productivity and performance. This standard is for you if you work in food and drink manufacture and/or supply operations and are involved in managing production performance in food manufacture.
3169	Evaluate production performance in food manufacture
	This unit is about the skills needed for you to evaluate production performance in food manufacture and the associated supply chain. Evaluating the efficiency of the production process with respect to the use of utilities, materials, resources, staffing and equipment is essential in maintaining an effective production line. Evaluating efficiencies in addition to the evaluation of performance with respect to quality, food safety and compliance is essential to informing improvement strategies and plans. You must be able to assess production process and performance and evaluate information gathered from the assessments. You must also be able to use the information to inform processes and performance improvement plans. This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in evaluating production performance in food manufacture.
3179	Contribute to optimising work areas in food manufacture
	This standard is about optimising the use of the work area and equipment through effective monitoring and control and efficient maintenance is an important requirement in food & drink manufacturing. This standard is about planning, organising and using resources in order to make the best use of the work area and equipment. It includes, preparing and contributing to the maintenance of the work area and equipment. You will need to identify any deviations from expected performance of the work area and equipment and consider the implications for maintenance. You must offer solutions for the identified deviations and take the necessary corrective action. The ability to communicate and to maintain accurate and comprehensive records is also a feature of this unit.

3180	Diagnose production problems in a food environment
	This unit is about identifying problems quickly in order to prevent any loss in production or operational time within food and drink manufacturing or supply operations (including multi-stage operations). It covers identifying problems, finding out what they are and reporting them to the appropriate people. Making decisions and communicating effectively are essential features of this unit. This unit is for you if you work in the manufacture or supply of food and drink.
3181	Resolve production problems in a food environment
	This unit is about fixing problems quickly and accurately in order to keep production running and minimise down time in the manufacture and supply of food and drink. This unit covers problems in multi-stage operations. It involves reviewing the available information and selecting and applying the most appropriate solution. Making decisions and communicating effectively are essential features of this unit. This unit is for you if you work in the manufacture or supply of food and drink.
3051	Monitor and control quality of work activities in food and drink operations
	This standard is about monitoring the quality of work activities to achieve targets in food and drink operations. You need to follow relevant policies and procedures that apply to your area of work and report on the quality of work activities against specifications. You need to organise work to meet schedules and targets, and make effective use of resources. You also need to identify, record and report any problems affecting the volume of throughput. This standard is relevant to you if your role involves monitoring activities to ensure that quality standards are being met.
3124	Set up and maintain picking and packing orders in a food environment
	This unit is about the skills needed for you to set up and maintain picking and packing orders in food and drink manufacture and/or supply operations. Setting up and maintaining picking and packing orders is important to systems and procedures. It is important to the processing orders. You will need to be able to co-ordinate and control the processing of orders. You also need to show you can set up the conditions for picking and packing of orders. You must also show you can set up the conditions for picking and packing of orders. This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in organising the picking and packing of food and drink products. You may be a team leader, line manager or supervisor.

3125	Monitor effectiveness of picking and packing operations in a food environment
	This unit is about the skills needed for you to monitor effectiveness of picking and packing operations in food and drink manufacture and/or supply operations. Monitoring the effectiveness of picking and packing operations is important to controlling risk to health and safety. You will need to be able to monitor the picking and packing processes. You also need to show you can control risk to health and safety in the workplace. This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in organising the picking and packing of food and drink products. You may be a team leader, line manager or supervisor.
3120	Organise the receipt and storage of goods in a food environment
	This unit is about the skills needed for you to organise the receipt and storage of goods and materials in food and drink manufacture and/or supply operations. Organising the receipt and storage of goods and materials is important in ensuring that incoming goods are checked and handled effectively. It includes organising the storage facilities and keeping reliable stock records. It also involves monitoring the quality of goods, the way in which goods are moved and stored and being able to evaluate different ways of doing things so that profitable changes can be made. You will need to be able to monitor and assess incoming deliveries against requirements. You also need to show you can organise and maintain storage facilities. You must also show you can monitor and maintain stock movement and storage practice. This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in receiving and storing food and drink goods.
3122	Monitor and maintain storage systems and procedures in a food environment
	This unit is about the skills needed for you to monitor and maintain storage systems and procedures in food and drink manufacture and/or supply operations. Monitoring and maintain storage systems is important to the product safety and quality. It also covers improving systems and communications, evaluating procedures and recommending appropriate changes. You will need to be able to monitor storage systems and procedures. You also need to show you can recommend areas for improvement and communicate with others. This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in monitoring storage systems and procedures. You may be a team leader, line manager or supervisor.

3156	Set up and maintain operations in retail food manufacture
	This unit is about the skills needed for you to set up and maintain retail food operations in food and drink manufacture and/or supply operations. Setting up and maintain food retail operations is important to the effective sale of products responsibility for organising the retail operations of food and drink products. You will need to be able to prepare for retail operations. You also need to show you can maintain the effectiveness and efficiency of retail operations. This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in retail operations. You may be a team leader, line manager or supervisor.
3159	Plan and co-ordinate food services
	The unit is about planning and co-ordinating food and drink services in a retail environment. This may cover areas such as take-away service, table and tray service delivery and bake-off operations. You need plan resources to meet planned and anticipated demand, and monitor food and drink service operations. You will need to supervise and support people to achieve objectives. You need to use quality records and manage risk effectively.
3160	Set up and maintain food service operations in food manufacture
	This unit is about co-ordinating effective and efficient service of food and drink products. This unit is for you if you work in food service operations attached to food & drink manufacturing operations and you have responsibilities for organising the food service operations of food and drink products. You may be a team leader, line manager or supervisor.
3161	Monitor effectiveness of food service operations in food manufacture
	This unit is about monitoring the effectiveness of food service operations in food manufacture. This unit is for you if you work in food and drink manufacturing operations and you have responsibilities for food service operations in food and drink. You may be a team leader, line manager or supervisor.

Optional Units : Group D	
Code	**Title**
3006	Principles of Communication in a Food Business
	This standard is about the principles of communication in a food business. Communication of strategy, policy and day to day operational plans is important in ensuring colleagues understand their role in the objectives of the business and are motivated to carry them out. Communication is essential in developing the culture and sense of purpose of a food business. It is a fundamental in developing trust with and between colleagues. Communication is particularly important during periods of growth, uncertainty and change. You will need to know and understand the different methods of communication and how they can be applied to situations across a food business. You will also need to know and understand the importance of a strategic communication policy and its affect on the success of the organisation. This standard is for you if you work in food and drink manufacture and/or supply operations and are involved in communication in a food business.
3110	Principles of Food Policy and Regulation
	This unit is about the principles of food policy and regulation. It is about understanding the importance and influence of food policy and regulation in food and drink. This unit applies to you if you are a manager or consultant who has responsibility for strategic policy development within a food and drink business, where you are expected to ensure compliance with the regulatory framework through the development and application of organisational policy. It is expected that you will control and support others with regard to the development and implementation of organisational policy
3080	Principles of Sustainability in a Food Environment
	This unit is about understanding the principles of sustainability in a food environment and how these principles can be applied to achieve sustainability. It includes background knowledge related to the development of sustainable food manufacture and/or supply as an integral part of an organisation's corportate social responsibility. This unit applies to you if you are a manager or consultant who has responsibility for developing a strategy to support the achievement of sustainability in a food environment. It is expected that you will control and support others with regard to the development and implementation of this strategy.

3082	Principles of Waste Minimisation in a Food Environment
	This unit is about understanding the principles of waste minimisation in food manufacture or supply. It includes understanding the causes of waste and measures that can be put in place to avoid and reduce waste. It also covers understanding the measures that can be used to manage unavoidable waste and the potential benefits that these measures offer in respect to achieving sustainability. This unit applies to you if you are a manager, technologist or consultant who has responsibility for minimising waste in a food environment. It is expected that you will work as part of a team to develop and implement the systems.
3060	Principles if Continuous Improvement Techniques (Kaizen in a Food Environment)
	This unit is about understanding the principles of continuous improvement (Kaizen). It includes understanding the Kaizen principles and how these principles can be used to support improvements in food and drink manufacturing and/or supply operations. This unit is about knowing how to apply continuous improvement techniques in the overall condition of the working environment. This is important to the productivity and success of manufacture, processing and supply of food and drink within the food supply chain. This unit is for you if you work in food and drink manufacture and/or supply operations. You may have responsibilities for applying continuous improvement techniques (Kaizen) within your organisation.
3003	Principles of Organisational Compliance in a Food Business
	This unit is about the principles of organisational compliance in a food business in food and drink manufacture and/or supply operations. Compliance is integral to the operation of a food business. Regulations cover the legal status of a food business and additional regulations cover areas such as food safety, environmental health and trading standards requirements, labelling, traceability and product recall. In addition organisations can choose to adhere to the requirements of organisations offering quality standards for food businesses including British Retail Consortium (BRC) and International Organisation for Standardisation (ISO). Compliance with internal organisational requirements and external customers and suppliers relating to standard operating procedures and quality specifications and additional areas of compliance in the day to day operation of a food business. You will need to know and understand the different types of compliance relating to the operation of a food business. You must also know and understand the importance of systems and procedures, organisational management systems and auditing in ensuring compliance. This unit is for you if you work in food and drink manufacture and/or supply operations and are involved in ensuring organisational compliance in a food business.

3083	Principles of Efficient Water Usage in a Food Environment
	This unit is about understanding the principles of efficient use of water in food manufacture or supply. It includes understanding water usage in a food environment and measures that can be put in place to reduce waste and improve efficiency. This unit is for you if you work in food and drink operations and your job requires you to have responsibility for the efficient use of water in a food environment. You may also have management responsibilities for an operational team.
3081	Principles of Energy Efficiency in a Food Environment
	This unit is about understanding the principles of efficient energy usage in food manufacture or supply. It includes understanding climate change and the processes that can be used to monitor and control energy efficiency, including those used to reduce carbon usage. This unit applies to you if you are a manager, technologist or consultant who has responsibility for improving energy efficiency in a food environment. It is expected that you will work as part of a team to develop and implement the systems.
3261	Principles of Butchery
	This unit is about the principles of butchery in food and drink manufacture and/or supply operations. An underpinning knowledge of butchery is important in providing a broader understanding of the meat and poultry industry, including wild game and more detailed knowledge of factors influencing the practices commonly carried out in the industry. You will need to know and understand the principles underpinning meat and poultry butchery including regulatory requirements, classification, food safety requirements, maturation and shelf life. This unit is for you if you work in food and drink manufacture and/or supply operations and need a broad understanding of the principles of butchery.
3262	Principles of Curing Meat
	This unit is about the principles of curing meat and poultry in food and drink manufacture and/or supply operations. The curing of meat or poultry is important to the production of added value products and extending the shelf life of meat. You will need to know and understand the principles underpinning the curing of meat or poultry including regulatory requirements, the major systems typically used to cure meat or poultry and the factors affecting the final product flavour and quality and shelf life. This unit is for you if you work in food and drink manufacture and/or supply operations and need a broad understanding of the principles of meat curing to support your role

3267	Principles of a Specialist Raw Meat Service
	This unit is about the principles of a specialist raw meat or poultry sales service in food and drink manufacture and/or supply operations. Sales of raw meat or poultry commonly occurs at a butchery counter or outlet.

You will need to know and understand the principles underpinning a specialist raw meat and poultry sales service. This includes the range of raw meat or poultry available, how to present and store raw meat or poultry and how to advise customers on their purchase.

This unit is for you if you work in food and drink manufacture and/or supply operations and need a broad understanding of the principles of a specialist raw meat or poultry sales service. |
| 3268 | Principles of a Specialist Cooked Meat Service |
| | This unit is about the principles of a specialist cooked meat sales service in food and drink manufacture and/or supply operations. Cooked meat is commonly found in butchery and delicatessen retail outlets.

You will need to know and understand the principles underpinning a specialist cooked meat sales service. This includes the different cooked meat available, how to present and store cooked meat and how to advise customers on their purchase.

This unit is for you if you work in food and drink manufacture and/or supply operations and need a broad understanding of the principles of a specialist cooked meat sales service. |
| 3271 | Principles of Classification of Meat or Poultry Carcases |
| | This unit is about the principles of classification of meat or poultry in food and drink manufacture and/or supply operations. Classification, also known as grading in some areas of the sector, of meat or poultry is integral to the production of a quality product that adheres to organisational requirements. It is also essential to determining the commercial value of meat or poultry.

You will need to understand the principles underpinning the classification of meat and poultry carcases. You will also need to understand the different classification systems, how they are implemented and their importance to meat or poultry quality and economic value.

This unit is for you if you work in food and drink manufacture and/or supply operations and need a broad understanding of the principles of meat or poultry carcass classification. |

3273	Principles of Added Value Meat or Poultry Products
	This unit is about the principles of adding value to meat or poultry products in food and drink manufacture and/or supply operations. Adding value to meat or poultry products is important in meeting customer requirements and maximising revenue from meat and poultry sales. Adding value includes rolling, forming, stringing, using sticks, skewers and adding flavour to meat or poultry products. You will need to know and understand the principles underpinning adding value to meat or poultry products including its importance to meeting customer needs and developing business sales. This unit is for you if you work in food and drink manufacture and/or supply operations and need a broad understanding of the principles of adding value to meat or poultry products to support your role
3275	Principles of Meat or Poultry Processing By-products
	This unit is about the principles of animal by-products recovery and processing in food and drinks manufacture and/or supply operations. The recovery and processing of animal processing by-products is important to the maximisation of recovery from meat or poultry carcases. You will need to know and understand the principles underpinning by-product recovery and processing including regulatory and organisational requirements, how by-products can be sorted into category 1, 2 and 3, their uses, retail and wholesale markets. This unit is for you if you work in food and drinks manufacture and/or supply operations and need a broad understanding of the principles of by-products recovery and processing to support your role.

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