



GR5R 23 SVQ in Food and Drink Operations (Fish and Shellfish Industry Skills) at SCQF level 6

SCQF overall credit: Minimum 33 Maximum 68

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

- ◆ One mandatory unit from Group A
- ◆ Four units from the production/processing sector specific units in Group B
- ◆ The remaining three units can be taken from Group B or C
- ◆ The knowledge units in Group D are additional to the requirements for this SVQ.

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 1 unit from this group				
SQA code	SSC code	Title	SCQF level	SCQF credits
J4WJ 04	IMPFP158	Monitor Fish or Shellfish Operations	6	6
J4WK 04	IMPFP160	Manage Fish and Shellfish Operations	6	6
J4WL 04	IMPBP204	Provide Leadership in Your Area of Responsibility of a Food and Drink Business	6	5

Group B - Optional units: Candidates must complete 4 units from this group				
SQA code	SSC code	Title	SCQF level	SCQF credits
J4WM 04	IMPFP162	Monitor the Reception and Holding of Live Fish and Shellfish	6	6
J4WN 04	IMPFP156	Monitor Frying Operations	6	6
J4WP 04	IMPOM111	Allocate and Monitor Work in a Food and Drink Business	6	4
J0V0 04	LSILADD09	Assess Learner Achievement	6	9
H65D 04	LSILADD07	Facilitate Individual Learning and Development	8	11

J4WR 04	IMPPD128	Carry Out Organoleptic Testing in a Food and Drink Business	6	4
J04B 04	IMPPM109	Carry Out Process Control of Production in Food and Drink Operations	6	4
J05B 04	IMPPO113	Carry Out Product Changeovers in Food and Drink Operations	6	8
J05F 04	IMPQI113	Carry Out Sampling in Food and Drink Operations	6	6
J057 04	IMPPO111	Carry Out Task Handover Procedures in Food and Drink Operations	6	6
J0W4 04	IMPQI116	Carry Out Testing in Food and Drink Operations	5	5
J04A 04	PPL2FOH7	Communicate in a Business Environment	5	4
J4WD 04	IMPSO103	Clean in Place (CIP) Plant and Equipment in Food and Drink Operations	6	6
J0RH 04	IMPPO215	Control Depositing in Food and Drink Operations	6	8
J0RG 04	IMPPO216	Control Enrobing in Food and Drink Operations	6	7
J0RJ 04	IMPPO214	Control Forming in Food and Drink Operations	6	8
J0RR 04	IMPPO208	Control Heat Treatment in Food and Drink Operations	6	8
J0RW 04	IMPPO203	Control Manual Size Reduction in Food and Drink Operations	6	8
J0RP 04	IMPPO209	Control Segregation and Integrity in Food and Drink Operations	6	8
J04T 04	IMPPO201	Operate Central Control Systems in Food and Drink Operations	6	10
J4WS 04	IMPPD108	Contribute to Amending Product Specifications in Food and Drink Manufacture	6	5
J4WT 04	IMPOM109	Contribute to Cross Functional Team Work in a Food and Drink Business	6	5
J4WV 04	IMPPD106	Contribute to Developing Production Specifications in a Food and Drink Environment	6	5
H3CR 04	IMPHS201	Contribute to Environmental Safety in Food Manufacture	5	4
J05C 04	IMPPO125	Contribute to Problem Diagnosis in Food and Drink Operations	6	6
J1WD 04	IMPQI210	Contribute to the Application of Improvement Techniques in Food Operations	5	5
J4WW 04	IMPFP142	Control Shellfish Depuration Production	5	5
H58V 04	CFAM&LDD1	Develop and Sustain Productive Working Relationships with Colleagues	6	6
J049 04	CFAWB12	Deliver a Good Service to Customers	8	5

J0VV 04	IMPSD118	Control Stock Levels in Food and Drink Operations	6	4
J0VY 04	IMPSF117	Control and Monitor Transport Efficiency in a Food Environment	6	6
J0W2 04	IMPSF113	Control and Monitor Waste Minimisation in a Food Environment	6	7
J0W1 04	IMPSF115	Control and Monitor Water Usage in a Food Environment	6	7
J0R7 04	IMPPO217	Control Wrapping and Labelling in Food and Drink Operations	6	8
J4WX 04	IMPPD110	Develop a New Product in a Food and Drink Business	6	6
J4WY 04	IMPOM107	Develop and Manage a Team in a Food and Drink Business	7	5
J4X0 04	IMPPD117	Develop Food and Drink Test Samples	6	5
J4X1 04	IMPPD104	Develop Product Specifications in a Food and Drink Business	6	6
J0NH 04	IMPSO407	Maximise Sales of Food and Drink Products in a Retail Environment	6	6
J4X2 04	IMPSO303	Monitor and Control the Disposal of Waste in Food and Drink Operations	6	7
J0VS 04	IMPPM107	Monitor and Report on Production Performance in Food and Drink Operations	6	4
J4X3 04	IMPOM104	Motivate Colleagues in a Food and Drink Business	6	4
J4WA 04	IMPOM117	Plan and Organise Your Own Work Activities in a Food and Drink Business	5	4
J0S3 04	IMPPM103	Plan Production Schedules in Food and Drink Operations	6	5
J4X4 04	IMPBP405	Promote and Support Creative Thinking in a Food and Drink Business	6	5
J0NL 04	IMPSO419	Set Up and Maintain Operations in Food and Drink Retail Manufacture	6	6
J0RY 04	IMPPO123	Shut Down Multi-stage operations 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
J0S2 04	IMPPO107	Start up Plant and Equipment in Food and Drink Operations	6	6
J4X6 04	IMPEM103	Support Commissioning of Plant, Equipment and Process in Food Manufacture	7	7
J4X7 04	IMPFP137	Use Fish or Shellfish Quality Assessment Methods	6	6

Group C - Optional units: Candidates must complete 3 units from this group				
SQA code	SSC code	Title	SCQF level	SCQF credits
J03K 04	3070	Contribute to Continuous Improvement of Food Safety in Food and Drink Operations	6	5
J0NM 04	IMPPO115	Contribute to Optimising Work Areas in Food and Drink Operations	7	6
J03W 04	3071	Control and Monitor Safe Supply of Raw Materials and Ingredients in Food and Drink Operations	6	6
J0NX 04	IMPSF111	Control and Monitor Energy Efficiency in a Food Environment	6	7
J047 04	IMPPO117	Diagnose Production Problems in Food and Drink Operations	7	6
J0NN 04	IMPPM114	Evaluate Production Performance in Food and Drink Operations	7	7
J05G 04	IMPQI111	Interpret and Communicate Information and Data in Food and Drink Operations	6	5
J4TB 04	IMPEM105	Maintain Plant and Equipment in Food and Drink Operations	6	6
J0NV 04	IMPHS203	Maintain, Promote and Improve Environmental Good Practice in Food Manufacture	7	6
J4TA 04	IMPEM101	Manage Commissioning and Handover of Plant and Equipment in Food Manufacture	7	7
J04D 04	IMPQI224	Manage Organisational Change and Improvement in Food Operations	6	6
J0NR 04	IMPPM111	Manage Production Performance in Food and Drink Operations	7	7
J045 04	IMPQI105	Monitor and Control Quality of Work Activities in Food and Drink Operations	6	7
J4C3 04	IMPQI103	Monitor and Maintain Product Quality in Food and Drink Operations	6	7
J04G 04	IMPSD116	Monitor and Maintain Storage Systems and Procedures in Food and Drink Operations	5	5
J0P3 04	IMPSD307	Monitor Effectiveness of Picking and Packing Operations in Food and Drink Operations	6	5
J4C1 04	3069	Monitor Food Safety at Critical Control Points in Food and Drink Operations	6	6
J4C2 04	IMPHS307	Monitor Health, Safety and Environmental Systems in Food Manufacture	6	6
J4T9 04	IMPSON106	Monitor Hygiene Cleaning in Food and Drink Operations	6	6
J0PD 04	IMPSON111	Organise the Receipt and Storage of Goods in Food and Drink Operations	6	6
J04C 04	3072	Report on Food Safety Compliance in Food and Drink Operations	6	6

J048 04	IMPPO119	Resolve Production Problems in Food and Drink Operations	7	7
J0PA 04	IMPSP306	Set Up and Maintain Picking and Packing Orders in Food and Drink Operations	6	6

Group D - Additional Units (not compulsory)				
SQA code	SSC code	Title	SCQF level	SCQF credits
H3K2 04	3295	Principles of a Specialist Seafood Sales Service	6	3
H3K0 04	3292	Principles of Brining and Salting Fish or Shellfish	6	3
H3GC 04	3006	Principles of Communication in a Food Business	6	5
H13J 04	3060	Principles of Continuous Improvement Techniques (Kaizen) in a Food Environment	7	7
H3GP 04	3083	Principles of Efficient Water Usage in a Food Environment	6	6
H3GM 04	3081	Principles of Energy Efficiency in a Food Environment	7	4
H3JT 04	3287	Principles of Fish or Shellfish for Retail Sale	6	6
H3K1 04	3293	Principles of Fish or Shellfish Quality Assessment	6	3
H3JR 04	3285	Principles of Fish or Shellfish Smoking	6	6
H3H0 04	3110	Principles of Food Policy and Regulation	7	3
H3JY 04	3291	Principles of Frying Fish and Chips	6	6
H3JV 04	3288	Principles of Marine Finfish	6	6
H3GA 04	3003	Principles of Organisational Compliance in a Food Business	6	6
H3JX 04	3290	Principles of Seafood Quality Science	7	7
H3JW 04	3289	Principles of Shellfish, Non-Marine Finfish and Marine Food Products	6	6
H157 04	3080	Principles of Sustainability in a Food Environment	7	4
H3GN 04	3082	Principles of Waste Minimisation in a Food Environment	7	4