



GR61 23 SVQ in Food and Drink Operations (Meat and Poultry Skills) at SCQF level 6

SCQF overall credit: Minimum 37 Maximum 63

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

- ◆ One unit is mandatory from Group A
- ◆ Four units from the meat and poultry sector specific units in Group B
- ◆ The remaining three units can be taken from Group A, 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 take at least one unit from this group

SQA code	SSC code	Title	SCQF level	SCQF credits
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 Management Systems in Food Manufacture	6	6
J4C3 04	IMPQI103	Monitor and Maintain Product Quality in Food and Drink operations	6	7

Group B - Candidates must take at least four units from this group

SQA code	SSC code	Title	SCQF level	SCQF credits
J1W2 04	IMP5D507	Arrange Transport Scheduling for Delivery of Livestock in Operations	5	4
J4S5 04	IMP5D513	Monitor and Control Reception of Livestock in Food Operations	6	6
J4S6 04	IMP5D523	Monitor the Health and Welfare of Livestock Pre-Slaughter in Food Operations	5	6
J4S7 04	IMP5D527	Maintain Lairage and Ante Mortem Facilities in Food Operations	6	6

J4S8 04	IMPMP108	Control an Automated Stunning System	6	6
J4S9 04	IMPMP112	Control an Automated Bleeding System	6	5
J4SA 04	IMPMP120	Control a Carcass Shackling System	6	4
J4SB 04	IMPMP124	Control an Automated De-Hairing or De-Feathering System	6	5
J4SC 04	IMPMP132	Control Automated Meat or Poultry Processing Operations	6	5
J4SD 04	IMPMP137	Control a Carcass Electrical Stimulation System	6	5
J04R 04	IMPPO210	Control Temperature Reduction in Food and Drink Operations	5	6
J0RC 04	IMPPO230	Control Product Defrosting in Food Operations	5	5
J4SE 04	IMPMP164	Control Massaging or Tumbling of Boneless Meat and Poultry	5	5
J0RT 04	IMPPO206	Control Weighing in Food and Drink Operations	5	6
J0R7 04	IMPPO217	Control Wrapping and Labelling in Food and Drink Operations	6	8
J0TB 04	IMPPO705	Serve on a Specialist Food Retail Counter	6	4
J4SF 04	IMPMP201	Monitor Bleeding for Kosher Meat	5	6
J4SG 04	IMPMP203	Monitor Carcass Production in Meat or Poultry Processing	6	6
J4SH 04	IMPMP205	Monitor an Automated Meat or Poultry Processing System	6	5
J4SJ 04	IMPMP214	Monitor Meat or Poultry further Processing	6	5
J4SK 04	IMPMP219	Monitor the Recovery of Meat and Poultry Processing By-Products	6	5
J4SL 04	IMPMP221	Monitor Primal Butchery in Meat Processing	8	7
J4T1 04	IMPMP223	Monitor Secondary Butchery in Meat Processing	8	8
J4T3 04	IMPMP227	Monitor the Manufacture of Meat Products	8	8
J4T4 04	IMPMP229	Monitor Slaughter Operations in Meat Processing	8	8
J4T5 04	IMPMP225	Monitor Butchery in Sales Operations	8	8
J4T6 04	IMPMP231	Monitor the Recovery of Co-Products and Disposal of Waste in Meat Processing	8	8
J4T7 04	IMPMP233	Monitor Treatment Operations in Meat Processing	8	8
J4T8 04	IMPMP235	Monitor the Slicing and Wrapping of Meat and Meat Products	8	8
J0NH 04	IMPPO407	Maximise Sales of Food and Drink Products in a Retail Environment	6	6

Group C - Candidates may take up to three units from this group				
SQA code	SSC code	Title	SCQF level	SCQF credits
J04D 04	IMPQI224	Manage Organisational Change and Improvement in Food Operations	6	6
J4T9 04	IMPSON106	Monitor Hygiene Cleaning in Food and Drink Operations	6	6
J4TA 04	IMPEM101	Manage Commissioning and Handover of Plant and Equipment in Food Manufacture	7	7
J4TB 04	IMPEM105	Maintain Plant and Equipment in Food and Drink Operations	6	6
J4TC 04	IMPSON114	Use Knives in Food and Drink Operations	5	4
J05G 04	IMPQI111	Interpret and Communicate Information and Data in Food and Drink Operations	6	5
J0NX 04	IMPSON111	Control and Monitor Energy Efficiency in a Food Environment	6	7
J03K 04	3070	Contribute to Continuous Improvement of Food Safety in Food and Drink Operations	6	5
J04C 04	3072	Report on Food Safety Compliance in Food and Drink Operations	6	6
J03W 04	3071	Control and Monitor Safe Supply of Raw Materials and Ingredients in Food and Drink Operations	6	6
J0NV 04	IMPHS203	Maintain, Promote and Improve Environmental Good Practice in Food Manufacture	7	6
J0NR 04	IMPPM111	Manage Production Performance in Food and Drink Operations	7	7
J0NN 04	IMPPM114	Evaluate Production Performance in Food and Drink Operations	7	7
J0NM 04	IMPPO115	Contribute to Optimising Work Areas in Food and Drink Operations	7	6
J047 04	IMPPO117	Diagnose Production Problems in Food and Drink Operations	7	6
J048 04	IMPPO119	Resolve Production Problems in Food and Drink Operations	7	7
J045 04	IMPQI105	Monitor and Control Quality of Work Activities in Food and Drink Operations	6	7
J0PA 04	IMPSON306	Set Up and Maintain Picking and Packing Orders in Food and Drink Operations	6	6
J0P3 04	IMPSON307	Monitor Effectiveness of Picking and Packing Operations in Food and Drink Operations	6	5
J0PD 04	IMPSON111	Organise the Receipt and Storage of Goods in Food and Drink Operations	6	6
J04G 04	IMPSON116	Monitor and Maintain Storage Systems and Procedures in Food and Drink Operations	5	5
J0NL 04	IMPSON419	Set Up and Maintain Operations in Food and Drink Retail Manufacture	6	6
J1KR 04	IMPSON420	Monitor Effectiveness of Operations in Food and Drink Retail Manufacture	6	6
J1KS 04	IMPSON509	Plan and Co-Ordinate Food Services	6	6
J1KT 04	IMPSON513	Set Up and Maintain Food Service operations in food manufacture	6	6

J1KV 04	IMPSO514	Monitor Effectiveness of Food Service Operations in Food Manufacture	6	6
---------	----------	--	---	---

Group D - Additional Units (not compulsory)				
SQA code	SSC code	Title	SCQF level	SCQF credits
H3GC 04	3006	Principles of Communication in a Food Business	6	5
H3H0 04	3110	Principles of Food Policy and Regulation	7	3
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
H13J 04	3060	Principles of Continuous Improvement Techniques (Kaizen) in a Food Environment	7	7
H3GA 04	3003	Principles of Organisational Compliance in a Food Business	6	6
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
H3JB 04	3261	Principles of Butchery	6	6
H3JC 04	3262	Principles of Curing Meat	6	6
H3JF 04	3267	Principles of a Specialist Raw Meat Service	6	6
H3JG 04	3268	Principles of a Specialist Cooked Meat Service	6	6
H3JK 04	3271	Principles of Classification of Meat or Poultry Carcasses	6	6
H3JM 04	3273	Principles of Added Value Meat or Poultry Products	6	6
H3JP 04	3275	Principles of Meat or Poultry Processing By-Products	6	6
H651 04	3345	Principles of Microbiology and Parasitology in Meat Production	10	6