



GR62 22 SVQ in Food and Drink Operations (Meat and Poultry Skills) at SCQF level 5

SCQF overall credit: Minimum 33 Maximum 55

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

- ◆ Two mandatory units from Group A
- ◆ Four units from the production/processing sector specific units in Group B
- ◆ The remaining two units can be taken from Group B and 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 all 2 units from this group				
SQA code	SSC code	Title	SCQF level	SCQF credits
J04H 04	2050	Maintain Workplace Food Safety Standards in Manufacture	5	6
J04K 04	IMPHS101	Work Safely in Food Manufacture	5	5

Group B - Candidates must take at least four units from this group				
SQA code	SSC code	Title	SCQF level	SCQF credits
J4TD 04	IMP5D501	Sort and Classify Livestock for Sale or Despatch in Food Operations	6	6
J4TE 04	IMP5D503	Display Livestock to Potential Buyers in Food Operations	5	5
J4TF 04	IMP5D505	Prepare, Move and Re-Locate Livestock in Food Operations	5	6
J1W2 04	IMP5D507	Arrange Transport Scheduling for Delivery of Livestock in Operations	5	4
J4TG 04	IMP5D509	Receive Livestock in Food Operations	5	6
J1VR 04	IMP5D511	Receive Poultry in Food Operations	5	6
J4TH 04	IMP5D515	Contribute to Bio-Security in Livestock Holding in Food Operations	5	4
J4TJ 04	IMP5D517	Maintain Reception and Holding Areas for Livestock in Food Operations	5	4
J1W0 04	IMP5D519	Care for Livestock Pre-Slaughter in Food Operations	5	5
J1W1 04	IMP5D521	Care for Poultry Pre-Slaughter in Food Operations	5	4
J4TK 04	IMP5D525	Prepare and Monitor Feed and Water Supplies to Livestock in Food Operations	5	5
J4S7 04	IMP5D527	Maintain Lairage and Ante Mortem Facilities in Food Operations	6	6
J4TL 04	IMP5D529	Maintain Lairage and Ante Mortem Facilities for Religious Slaughter	6	6
J4TN 04	IMPMP101	Use Powered Tools or Equipment for Processing Meat or Poultry	5	4
J4TP 04	IMPMP103	Carry Out Manual Stunning of Meat or Poultry Species	5	5
J4TR 04	IMPMP110	Carry Out Manual Bleeding Operations	5	7
J4TT 04	IMPMP114	Carry Out Religious Slaughter	5	6
J4TV 04	IMPMP118	Carry Out Slaughtering for Halal Meat	5	7
J4V1 04	IMPMP122	Skin Meat Species	5	5
J4V9 04	IMPMP127	Carry Out Rodding and Clipping of Meat Carcasses	5	4

J4VF 04	IMPMP128	Split Meat Carcasses	5	5
J4VH 04	IMPMP130	Remove Category 1 Specified Risk Material in Meat Processing	5	4
J4VL 04 J4VM 04	IMPMP135	Eviscerate Animals or Birds for Kosher Meat or Poultry	5	5
J4VM 04	IMPMP134	Eviscerate Meat or Poultry	5	5
J4VN 04	IMPMP139	Sort Meat or Poultry Processing By-Products	5	4
J4VP 04	IMPMP141	Process Meat or Poultry Offal or Processing By-Products	5	4
J4VR 04	IMPMP143	Carry Out Primal Cutting of Meat or Poultry	5	6
J4VS 04	IMPMP145	Carry Out Boning of Meat or Poultry	5	6
J4VT 04	IMPMP147	Carry Out Seaming or Filleting of Meat or Poultry	5	6
J4VV 04	IMPMP149	Carry Out Trimming of Meat or Poultry	5	6
J4VW 04	IMPMP151	Carry Out Butchery of Red Meat Primal Joints	5	6
J4VX 04	IMPMP154	Carry Out Poultry Butchery	5	5
J4VY 04	IMPMP156	Carry Out Wild Game Butchery	5	5
J4W0 04	IMPMP158	Produce Portion Controlled Raw Meat or Poultry Products	5	4
J0RB 04	IMPPO232	Prepare Sauces/Marinades by Hand in Food Operations	5	5
J4W1 04	IMPMP160	Enhance Flavour in Meat or Poultry Products	5	4
J4W2 04	IMPMP162	Cure Meat Products	5	5
J4SE 04	IMPMP164	Control Massaging or Tumbling of Boneless Meat and Poultry	5	5
J4W3 04	IMPMP166	Produce Sausages by Hand	5	5
J4W4 04	IMPMP167	Manufacture Meat Products in a Retail Environment	5	6
J4W5 04	IMPMP168	Produce Batch Meat or Poultry Products by Hand	5	6
J4W7 04	IMPMP170	Cook Batched Meat or Poultry	5	5
J4W8 04	IMPMP172	Produce Added Value Meat or Poultry Products	5	4
J4W9 04	IMPMP174	Display Meat or Poultry for Sale	6	6
J0RT 04	IMPPO206	Control Weighing in Food and Drink operations	5	6

J0SC 04	IMPPO250	Weigh or Measure Ingredients in Food and Drink Operations	5	5
J0R7 04	IMPPO217	Control Wrapping and Labelling in Food and Drink Operations	6	8
J0SD 04	IMPPO254	Wrap by Hand in Food and Drink Operations	5	5
J05M 04	IMPSO401	Contribute to the Effectiveness of Food and Drink Retail Operations	5	5
J05P 04	IMPSO409	Display Food and Drink Products in a Retail Environment	5	5
J05N 04	IMPSO405	Sell Food and Drink Products in a Retail Environment	5	6
J049 04	CFAWB12	Deliver a Good Service to Customers	8	5
J0PR 04	IMPSD310	Produce Individual Packs by Hand in Food and Drink Operations	5	7

Group C - Candidates may take up to two units from this group				
SQA code	SSC code	Title	SCQF level	SCQF credits
J4WA 04	IMPOM117	Plan and Organise Your Own Work Activities in a Food Business	5	4
J04A 04	PPL2FOH7	Communicate in a Business Environment	5	4
J4WB 04	IMPSON110	Prepare Tools and Equipment for Use in Food and Drink Operations	5	5
J4WC 04	IMPSON112	Sharpen and Maintain Cutting Tools for Use in Food and Drink Operations	5	4
J4TC 04	IMPSON114	Use Knives in Food and Drink Operations	5	4
J054 04	IMPQI101	Maintain Product Quality in Food and Drink Operations	5	5
J055 04	IMPQI205	Contribute to Continuous Improvement in Food Operations	5	6
J4WD 04	IMPSON103	Clean in Place (CIP) Plant and Equipment in Food and Drink Operations	6	6
J057 04	IMPPO111	Carry Out Task Handover Procedures in Food and Drink Operations	6	6
J058 04	2051	Monitor Food Hygiene Standards Using Rapid Test Methods in Food and Drink Operations	5	5
J059 04	IMPHS104	Lift and Handle Materials in Food Manufacture	5	4
H3CR 04	IMPHS201	Contribute to Environmental Safety in Food Manufacture	5	4
J4WF 04	IMPEM107	Contribute to the Maintenance of Plant and Equipment in Food and Drink Operations	5	5
J1W9 04	IMPSD108	Store and Organise Goods and Materials in Food and Drink Operations	5	7
J0R0 04	IMPSD327	Prepare Goods and Materials for Despatch	5	4
J0YW 04	IMPSD201	Supply Materials for Production in Food and Drink Operations	5	6
J053 04	IMPSD309	Produce Product Packs in Food and Drink Operations	5	6
J0T0 04	IMPSD312	Pack Orders for Despatch in Food and Drink Operations	5	7
J05B 04	IMPPO113	Carry Out Product Changeovers in Food and Drink Operations	6	8
J05C 04	IMPPO125	Contribute to Problem Diagnosis in Food and Drink Operations	6	6
J05D 04	IMPPO127	Contribute to Problem Resolution in Food and Drink Operations	5	5
J04R 04	IMPPO210	Control Temperature Reduction in Food and Drink Operations	5	6
J0SK 04	IMPPO226	Slice and Bag Individual Products in Food Operations	5	6

J4WG 04	IMPSO108	Control Washing and Drying Machinery in Food and Drink Operations	5	4
J4WH 04	IMPSO101	Carry out Hygiene Cleaning in Food and Drink Operations	5	5
J05F 04	IMPQI113	Carry Out Sampling in Food and Drink Operations	6	6
J05J 04	IMPQI201	Organise and Improve Work Activities in Food Operations	6	6
J1WD 04	IMPQI210	Contribute to the Application of Improvement Techniques in Food Operations	5	5
J05L 04	IMPSF119	Contribute to Sustainable Practice in a Food Environment	5	4
J0PT 04	IMPPO223	Prepare Ingredients and Store Fillings and Toppings in Food Operations	4	6
J0SJ 04	IMPPO228	Bake-Off Products for Sale in Food Operations	5	6
J0TA 04	IMPSO501	Prepare and Clear Areas for Counter/Take-Away Service	4	3
J0T9 04	IMPSO503	Provide a Counter/Take-Away Service	4	3
J0PK 04	IMPSO505	Prepare and Clear Areas for Table/Tray Service	5	4
J0PJ 04	IMPSO507	Provide a Table/Tray Service	4	3
J117 04	IMPSO511	Assemble and Process Products for Food Service	5	7
J0NH 04	IMPSO407	Maximise Sales of Food and Drink Products in a Retail Environment	6	6

Group D - Additional Units (not compulsory)				
SQA code	SSC code	Title	SCQF level	SCQF credits
H13J 04	3060	Principles of Continuous Improvement Techniques (Kaizen) in a Food Environment	7	7
H157 04	3080	Principles of Sustainability in a Food Environment	7	4
H3GM 04	3081	Principles of Energy Efficiency in a Food Environment	7	4
H3GN 04	3082	Principles of Waste Minimisation in a Food Environment	7	4
H3GP 04	3083	Principles of Efficient Water Usage in a Food Environment	6	6
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