



**Group Award Title:** SVQ in Food and Drink Operations  
(Fish and Shellfish Skills) at  
SCQF level 5

**Group Award Code:** GW04 22

**SCQF overall credit:** Minimum: 29 Maximum: 66

To attain the qualification, candidates must complete a total of eight units. This consists of:

- five to eight optional units from Group A and
- zero to three optional units from Group B

Please note the tables show the SSC identification codes listed alongside the corresponding SQA unit codes. It is important that SQA unit codes are used in all your recording documentation, and when your results are communicated to SQA.

### **Group A: Optional units — Five to eight units**

<b>SQA code</b>	<b>SSC code</b>	<b>Title</b>	<b>SCQF level</b>	<b>SCQF credits</b>	<b>SQA credits</b>
J94H 04	IMPFS103	Maintain Workplace Food Safety Standards in Food and Drink Operations	5	6	1
J94L 04	IMPFS101	Work Safely in Food and Drink Operations	5	5	1
J4X8 04	IMPFP101	Fillet Fish by Hand	5	7	1
J4X9 04	IMPFP102	Process Fish by Machine	5	5	1
J4XA 04	IMPFP103	Process Fish by Hand	5	5	1

<b>SQA code</b>	<b>SSC code</b>	<b>Title</b>	<b>SCQF level</b>	<b>SCQF credits</b>	<b>SQA credits</b>
J4XB 04	IMPFP105	Grade Fish or Shellfish by Hand	5	5	1
J4XC 04	IMPFP107	Intake Fish or Shellfish	5	5	1
J4XD 04	IMPFP109	Control Fish or Shellfish Defrosting	5	5	1
J4XE 04	IMPFP111	Shuck Bivalves by Hand	5	5	1
JRXF 04	IMPFP113	Pack and Ice Fish or Shellfish	5	4	1
JRXG 04	IMPFP115	Grade Fish or Shellfish by Machine	5	4	1
J4XH 04	IMPFP117	Control the Fish or Shellfish Brining Process	5	5	1
J4XJ 04	IMPFP119	Control the Dry Curing of Fish or Shellfish	5	5	1
J4XK 04	IMPFP121	Control the Fish or Shellfish Smoking Process	5	5	1
J4XL 04	IMPFP123	Control the Fish or Shellfish Marinating Process	5	4	1
J4XM 04	IMPFP125	Gut and Clean Fish by Hand	5	4	1
J4XN 04	IMPFP127	Assemble Fish or Shellfish Products by Hand	5	4	1
J4XP 04	IMPFP129	Extract Shellfish Meat by Hand	5	5	1
J4XR 04	IMPFP131	Extract Shellfish Meat by Machine	5	5	1
J4XS 04	IMPFP133	Pack Live Shellfish for Dispatch	5	5	1
J4XT 04	IMPFP135	Control Fish Gutting Operations	5	5	1
J4XV 04	IMPFP136	Control Fish Skinning Operations	5	5	1
J4X7 04	IMPFP137	Use Fish or Shellfish Quality Assessment Methods	6	6	1
J4XW 04	IMPFP138	Harvest Fish or Shellfish for Human Consumption	5	4	1
J4XX 04	IMPFP140	Conduct Shellfish Depuration Operations	5	5	1

<b>SQA code</b>	<b>SSC code</b>	<b>Title</b>	<b>SCQF level</b>	<b>SCQF credits</b>	<b>SQA credits</b>
J4WW 04	IMPFP142	Control Shellfish Depuration Production	5	5	1
J954 04	IMPPO216	Control Enrobing in Food and Drink Operations	6	7	1
J95D 04	IMPPO201	Operate Central Control Systems in Food and Drink Operations	6	10	1
J957 04	IMPPO203	Control Manual Size Reduction in Food and Drink Operations	6	8	1
J95C 04	IMPPO206	Control Weighing in Food and Drink Operations	5	6	1
J913 04	IMPPO207	Control Mixing in Food and Drink Operations	5	6	1
J956 04	IMPPO208	Control Heat Treatment in Food and Drink Operations	6	8	1
J95A 04	IMPPO209	Control Segregation and Integrity in Food and Drink Operations	6	8	1
J955 04	IMPPO214	Control Forming in Food and Drink Operations	6	8	1
J91M 04	IMPPO210	Control Temperature Reduction in Food and Drink Operations	5	6	1
J91W 04	IMPPO217	Control Wrapping and Labelling in Food and Drink Operations	6	8	1
J953 04	IMPPO215	Control Depositing in Food and Drink Operations	6	8	1
J959 04	IMPPO230	Control Product Defrosting in Food Operations	5	5	1
J931 04	IMPPO232	Prepare Sauces/Marinades by Hand in Food Operations	5	5	1
J935 04	IMPFP144	Process Fish or Shellfish for Retail Sale	5	5	1
J4Y0 04	IMPFP146	Display Fish or Shellfish for Retail Sale	5	5	1
J9E5 04	IMPQI101	Maintain Product Quality in Food and Drink Operations	5	5	1

Group B: Optional units — Zero to three units

SQA code	SSC code	Title	SCQF level	SCQF credits	SQA credits
J963 04	IMPOM117	Plan and Organise Your Own Work Activities in a Food and Drink Business	5	4	1
J942 04	CFASASA211	Communicate in a Business Environment	6	3	1
J5MR 04	IMPSON110	Prepare Tools and Equipment for Use in a Food and Drink Operations	5	5	1
J4WC 04	IMPSON112	Sharpen and Maintain Cutting Tools for Use in Food and Drink Operations	5	4	1
J4TC 04	IMPSON114	Use Knives in Food and Drink Operations	5	4	1
J96A 04	IMPQI205	Contribute to Continuous Improvement in Food and Drink Operations	5	6	1
J4WD 04	IMPSON103	Clean in Place (CIP) Plant and Equipment in Food and Drink Operations	6	6	1
J951 04	IMPPO111	Carry Out Task Handover Procedures in Food and Drink Operations	6	6	1
J94K 04	IMPFS139	Monitor Food Hygiene Standards Using Rapid Test Methods in Food and Drink Operations	5	5	1
J94F 04	IMPHS104	Lift and Handle Materials in Food and Drink Operations	5	4	1
J943 04	IMPHS201	Contribute to Environmental Safety in Food and Drink Operations	5	4	1
J4WF 04	IMPEM107	Contribute to the Maintenance of Plant and Equipment in Food and Drink Operations	5	5	1
J1W9 04	IMPSON108	Store and Organise Goods and Materials in Food and Drink Operations	5	7	1

SQA code	SSC code	Title	SCQF level	SCQF credits	SQA credits
J0R0 04	IMPSD327	Prepare Goods and Materials for Despatch	5	4	1
J0YW 04	IMPSD201	Supply Materials for Production in Food and Drink Operations	5	6	1
J053 04	IMPSD309	Produce Product Packs in Food and Drink Operations	5	6	1
J0T0 04	IMPSD312	Pack Orders for Despatch in Food and Drink Operations	5	7	1
J950 04	IMPPO113	Carry Out Product Changeovers in Food and Drink Operations	6	8	1
J90J 04	IMPPO125	Contribute to Problem Diagnosis in Food and Drink Operations	6	6	1
J90K 04	IMPPO127	Contribute to Problem Resolution in Food and Drink Operations	5	5	1
J93L 04	IMPPO226	Slice and Bag Individual Products in Food Operations	5	6	1
J4WG 04	IMPSO108	Control Washing and Drying Machinery in Food and Drink Operations	5	4	1
J5N5 04	IMPSO101	Carry Out Hygiene Cleaning in Food and Drink Operations	5	5	1
J9FD 04	IMPQI113	Carry Out Sampling in Food and Drink Operations	6	6	1
J964 04	IMPQI201	Organise and Improve Work Activities in Food Operations	6	6	1
J969 04	IMPQI210	Contribute to the Application of Improvement Techniques in Food and Drink Operations	5	5	1
J944 04	IMPSF119	Contribute to Sustainable Practice in a Food Environment	5	4	1
J930 04	IMPPO223	Prepare Ingredients and Store Fillings and Toppings in Food Operations	4	6	1
J9E4 04	IMPPO228	Bake-Off Products for Sale in Food Operations	5	6	1

SQA code	SSC code	Title	SCQF level	SCQF credits	SQA credits
J0PR 04	IMPSD310	Produce Individual Packs by Hand in Food and Drink Operations	5	7	1
J05P 04	IMPSON409	Display Food and Drink Products in a Retail Environment	5	5	1
J0TA 04	IMPSON501	Prepare and Clear Areas for Counter/Take-Away Service	4	3	1
J0T9 04	IMPSON503	Provide a Counter/Take-Away Service	4	3	1
J0PK 04	IMPSON505	Prepare and Clear Areas for Table/Tray Service	5	4	1
J0PJ 04	IMPSON507	Provide a Table/Tray Service	4	3	1
J117 04	IMPSON511	Assemble and Process Products for Food Service	5	7	1
J0NH 04	IMPSON407	Maximise Sales of Food and Drink Products in a Retail Environment	6	6	1
J05N 04	IMPSON405	Sell Food and Drink Products in a Retail Environment	5	6	1
J965 04	IMPSONF113	Control and Monitor Waste Minimisation in a Food and Drink Environment	6	7	1
J4WP 04	IMPONM111	Allocate and Monitor Work in a Food and Drink Business	6	4	1
J4WV 04	IMPONPD106	Contribute to Developing Production Specifications in a Food and Drink Environment	6	5	1
J968 04	IMPONQI208	Contribute to the Collection of Improvement Performance Data in Food and Drink Operations	5	5	1
J967 04	IMPONQI212	Contribute to the Improvement of Maintenance in Food and Drink Operations	5	5	1

SQA code	SSC code	Title	SCQF level	SCQF credits	SQA credits
<b>J966 04</b>	IMPQI214	Contribute to the Improvement of Standard Operating Procedures (SOPs) in Food and Drink Operations	5	6	1
J946 04	IMPQI218	Contribute to the Maintenance of Compliance in Improving Food and Drink Operations	5	5	1
J94J 04	IMPQI216	Manage and Reduce Conflict in Improving Food and Drink Operations	6	7	1
<b>J94D 04</b>	PPLHSL2	Develop Productive Working Relationships with Colleagues	7	5	1

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