



Group Award Title: SVQ in Food and Drink Operations
(Food Sales and Service Skills) at
SCQF level 5

Group Award Code: GW07 22

SCQF overall credit: Minimum: 28 Maximum: 57

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

SQA code	SSC code	Title	SCQF level	SCQF credits	SQA credits
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
J05M 04	IMPFS0401	Contribute to the Effectiveness of Food and Drink Retail Operations	5	5	1
J0TC 04	IMPFS0403	Assist with Selling Food and Drink Retail Products	4	4	1

SQA code	SSC code	Title	SCQF level	SCQF credits	SQA credits
J05N 04	IMPSO405	Sell Food and Drink Products in a Retail Environment	5	6	1
J05P 04	IMPSO409	Display Food and Drink Products in a Retail Environment	5	5	1
J0TB 04	IMPSO705	Serve on a Specialist Food Retail Counter	6	4	1
J0TA 04	IMPSO501	Prepare and Clear Areas for Counter/Take-Away Service	4	3	1
J0T9 04	IMPSO503	Provide a Counter/Take-Away Service	4	3	1
J0PK 04	IMPSO505	Prepare and Clear Areas for Table/Tray Service	5	4	1
J0PJ 04	IMPSO507	Provide a Table/Tray Service	4	3	1
J117 04	IMPSO511	Assemble and Process Products for Food Service	5	7	1
J0T5 04	IMPSD102	Receive Goods and Materials in Food and Drink Operations	5	6	1
J1W9 04	IMPSD108	Store and Organise Goods and Materials in Food and Drink Operations	5	7	1
J0VV 04	IMPSD118	Control Stock Levels in Food and Drink Operations	6	4	1
J0T2 04	IMPSD301	Process Orders for Goods in Food and Drink Operations	5	6	1
J0T1 04	IMPSD304	Pick Orders and Store in Food and Drink Operations	5	7	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
J0SY 04	IMPSD314	Assemble Different Products to a Pre-Determined Pattern in Food and Drink Operations	5	7	1
J94A 04	CFAWB12	Deliver a Good Service to Customers	8	5	1
J4Y0 04	IMPFP146	Display Fish or Shellfish for Retail Sale	5	5	1

SQA code	SSC code	Title	SCQF level	SCQF credits	SQA credits
J4VW 04	IMPMP151	Carry Out Butchery of Red Meat Primal Joints	5	6	1
J4VX 04	IMPMP154	Carry Out Poultry Butchery	5	5	1
J4VY 04	IMPMP156	Carry Out Wild Game Butchery	5	5	1
J4W9 04	IMPMP174	Display Meat or Poultry for Sale	6	6	1
J4W8 04	IMPMP172	Produce Added Value Meat or Poultry Products	5	4	1
J93L 04	IMPPO226	Slice and Bag Individual Products in Food Operations	5	6	1
J9E4 04	IMPPO228	Bake-Off Products for Sale in Food Operations	5	6	1
J0SG 04	IMPPO711	Finish Bake-Off Products	5	5	1
J91V 04	IMPPO243	Control the Production of Bread-Based Convenience Food in Food Operations	5	5	1
J93W 04	IMPPO250	Weigh or Measure Ingredients in Food and Drink Operations	5	5	1
J93X 04	IMPPO254	Wrap by Hand in Food and Drink Operations	5	5	1
J4TC 04	IMPPO114	Use Knives in Food and Drink Operations	5	4	1
J5ML 04	IMPPO124	Control the Production of Ready-to-Eat Fresh Produce Products	5	5	1
J0PR 04	IMPPO310	Produce Individual Packs by Hand in Food and Drink Operations	5	7	1
J5MR 04	IMPPO110	Prepare Tools and Equipment for Use in Food and Drink Operations	5	5	1
J4WC 04	IMPPO112	Sharpen and Maintain Cutting Tools for Use in Food and Drink Operations	5	4	1
J965 04	IMPPO113	Control and Monitor Waste Minimisation in a Food and Drink Environment	6	7	1

Group B: Optional 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
J9E5 04	IMPQI101	Maintain Product Quality in Food and Drink Operations	5	5	1
J96A 04	IMPQI205	Contribute to Continuous Improvement in Food and Drink Operations	5	6	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
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
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
J5N5 04	IMPSSO101	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
J969 04	IMPQI210	Contribute to the Application of Improvement Techniques in Food and Drink Operations	5	5	1
J944 04	IMPSSF119	Contribute to Sustainable Practice in a Food Environment	5	4	1

SQA code	SSC code	Title	SCQF level	SCQF credits	SQA credits
J4WP 04	IMPOM111	Allocate and Monitor Work in a Food and Drink Business	6	4	1
J4WV 04	IMPPD106	Contribute to Developing Production Specifications in a Food and Drink Environment	6	5	1
J968 04	IMPQI208	Contribute to the Collection of Improvement Performance Data in Food and Drink Operations	5	5	1
J967 04	IMPQI212	Contribute to the Improvement of Maintenance in Food and Drink Operations	5	5	1
J966 04	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
J94D 04	PPLHSL2	Develop Productive Working Relationships with Colleagues	7	5	1

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