



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

Group Award Code: GW0G 22

SCQF overall credit: Minimum: 29 Maximum: 58

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
J4TD 04	IMPSD501	Sort and Classify Livestock for Sale or Despatch in Food Operations	6	6	1

SQA code	SSC code	Title	SCQF level	SCQF credits	SQA credits
J4TE 04	IMPSD503	Display Livestock to Potential Buyers in Food Operations	5	5	1
J4TF 04	IMPSD505	Prepare, Move and Re-Locate Livestock in Food Operations	5	6	1
J1W2 04	IMPSD507	Arrange Transport Scheduling for Delivery of Livestock in Operations	5	4	1
J4TG 04	IMPSD509	Receive Livestock in Food Operations	5	6	1
J1VR 04	IMPSD511	Receive Poultry in Food Operations	5	6	1
J4TH 04	IMPSD515	Contribute to Bio-Security in Livestock Holding in Food Operations	5	4	1
J4TJ 04	IMPSD517	Maintain Reception and Holding Areas for Livestock in Food Operations	5	4	1
J1W0 04	IMPSD519	Care for Livestock Pre-Slaughter in Food Operations	5	5	1
J1W1 04	IMPSD521	Care for Poultry Pre-Slaughter in Food Operations	5	4	1
J4TK 04	IMPSD525	Prepare and Monitor Feed and Water Supplies to Livestock in Food Operations	5	5	1
J4S7 04	IMPSD527	Maintain Lairage and Ante Mortem Facilities in Food Operations	6	6	1
J4TL 04	IMPSD529	Maintain Lairage and Ante Mortem Facilities for Religious Slaughter	6	6	1
J4TN 04	IMPMP101	Use Powered Tools or Equipment for Processing Meat or Poultry	5	4	1
J4TP 04	IMPMP103	Carry Out Manual Stunning of Meat or Poultry Species	5	5	1
J4TR 04	IMPMP110	Carry Out Manual Bleeding Operations	5	7	1

SQA code	SSC code	Title	SCQF level	SCQF credits	SQA credits
J4TT 04	IMPMP114	Carry Out Religious Slaughter	5	6	1
J4TV 04	IMPMP118	Carry Out Slaughtering for Halal Meat	5	7	1
J4V1 04	IMPPO122	Skin Meat Species	5	5	1
J4V9 04	IMPMP127	Carry Out Rodding and Clipping of Meat Carcasses	5	4	1
J4VF 04	IMPMP128	Split Meat Carcasses	5	5	1
J4VH 04	IMPMP130	Remove Category 1 Specified Risk Material in Meat Processing	5	4	1
J4VL 04	IMPMP135	Eviscerate Animals or Birds for Kosher Meat or Poultry	5	4	1
J4VM 04	IMPMP134	Eviscerate Meat or Poultry	5	5	1
J4VN 04	IMPMP139	Sort Meat or Poultry Processing By-Products	5	5	1
J4VP 04	IMPMP141	Process Meat or Poultry Offal or Processing By-Products	5	4	1
J4VR 04	IMPMP143	Carry Out Primal Cutting of Meat or Poultry	5	4	1
J4VS 04	IMPMP145	Carry Out Boning of Meat or Poultry	5	6	1
J4VT 04	IMPMP147	Carry Out Seaming or Filleting of Meat or Poultry	5	6	1
J4VV 04	IMPMP149	Carry Out Trimming of Meat or Poultry	5	6	1
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
J4W0 04	IMPMP158	Produce Portion Controlled Raw Meat or Poultry Products	5	4	1
J931 04	IMPPO232	Prepare Sauces/Marinades by Hand in Food Operations	5	5	1

SQA code	SSC code	Title	SCQF level	SCQF credits	SQA credits
J4W1 04	IMPMP160	Enhance Flavour in Meat or Poultry Products	5	4	1
J4W2 04	IMPMP162	Cure Meat Products	5	5	1
J4SE 04	IMPMP164	Control Massaging or Tumbling of Boneless Meat and Poultry	5	5	1
J4W3 04	IMPMP166	Produce Sausages by Hand	5	5	1
J4W4 04	IMPMP167	Manufacture Meat Products in a Retail Environment	5	6	1
J4W5 04	IMPMP168	Produce Batch Pastry-Based Meat or Poultry Products by Hand	5	6	1
J4W7 04	IMPMP170	Cook Batched Meat or Poultry	5	5	1
J4W8 04	IMPMP172	Produce Added Value Meat or Poultry Products	5	4	1
J4W9 04	IMPMP174	Display Meat or Poultry for Sale	6	6	1
J95C 04	IMPPO206	Control Weighing in Food and Drink Operations	5	6	1
J93W 04	IMPPO250	Weigh or Measure Ingredients in Food and Drink Operations	5	5	1
J91W 04	IMPPO217	Control Wrapping and Labelling in Food and Drink Operations	6	8	1
J93X 04	IMPPO254	Wrap by Hand in Food and Drink Operations	5	5	1
J05M 04	IMPPO401	Contribute to the Effectiveness of Food and Drink Retail Operations	5	5	1
J05P 04	IMPPO409	Display Food and Drink Products in a Retail Environment	5	5	1
J05N 04	IMPPO405	Sell Food and Drink Products in a Retail Environment	5	6	1
J94A 04	CFAWB12	Deliver a Good Service to Customers	8	5	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
J965 04	IMPSF113	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	CFASASA2 11	Communicate in a Business Environment	6	3	1
J5MR 04	IMPSO110	Prepare Tools and Equipment for Use in Food and Drink Operations	5	5	1
J4WC 04	IMPSO112	Sharpen and Maintain Cutting Tools for Use in Food and Drink Operations	5	4	1
J4TC 04	IMPSO114	Use Knives in Food and Drink Operations	5	4	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
J4WD 04	IMPSO103	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

SQA code	SSC code	Title	SCQF level	SCQF credits	SQA credits
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	IMPSD108	Store and Organise Goods and Materials in Food and Drink Operations	5	7	1
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
J91M 04	IMPPO210	Control Temperature Reduction in Food and Drink Operations	5	6	1
J93L 04	IMPPO226	Slice and Bag Individual Products in Food Operations	5	6	1
J4WG 04	IMPPO108	Control Washing and Drying Machinery in Food and Drink Operations	5	4	1
J5N5 04	IMPPO101	Carry Out Hygiene Cleaning in Food and Drink Operations	5	5	1

SQA code	SSC code	Title	SCQF level	SCQF credits	SQA credits
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
J0TA 04	IMPPO501	Prepare and Clear Areas for Counter/Take-Away Service	4	3	1
J0T9 04	IMPPO503	Provide a Counter/Take-Away Service	4	3	1
J117 04	IMPPO511	Assemble and Process Products for Food Service	5	7	1
J0NH 04	IMPPO407	Maximise Sales of Food and Drink Products in a Retail Environment	6	6	1
J4WP 04	IMPOM111	Allocate and Monitor Work in a Food and Drink Business	6	4	1
J4WV 04	IMPPO106	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 Operations	5	5	1

SQA code	SSC code	Title	SCQF level	SCQF credits	SQA credits
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

Template version: February 2025