



GF0G 22 SVQ 2 Food and Drink Operations: Food Manufacturing Excellence at SCQF Level 5 - Structure

To achieve the qualification candidates must complete 8 Units in total. This comprises of:

- 3 Mandatory Units from Group A
- 3 Mandatory Units from Group B
- The remaining 2 Units can be taken from Group A, B or C

Please note the table below shows the SSC identification codes listed alongside the corresponding SQA Unit code. It is important that the SQA Unit codes are used in all your recording documentation and when your results are communicated to SQA. SSC identification codes are **not valid** in these instances. SCQF credit value denotes the guided learning hours for each unit.

Group A - Mandatory Units: Candidates must complete at least 3/a maximum of 4 Units from this group		
SQA code	SSC code	Title
H133 04	202	Work Effectively with others in a Food Environment
DP73 04	203	Store, Retrieve and Archive Information
F2M9 04	204	Maintain Product Quality in Food Manufacture
F2MD04	206	Maintain Workplace Food Safety Standards in Manufacture
F2MB 04	207	Maintain the Workplace and Health and Safety in Food Manufacture
F2JL 04	209	Contribute to Environmental Safety in Food Manufacture
F2JV 04	210	Contribute to the Maintenance of Plant and Equipment in Food Manufacture
F2JK 04	239	Contribute to Developing Production Specifications in Food Manufacture
H134 04	444	Contribute to Sustainable Practice in a Food Environment



Group B - Mandatory Units: Candidates must complete at least 3/a maximum of 4 Units from this group

SQA code	SSC code	Title
H135 04	446	Organise and Improve Work Activities for Achieving Excellence in a Food Environment
H136 04	447	Contribute to Continuous Improvement for Achieving Excellence in a Food Environment
H137 04	448	Contribute to the Measurement and Collection of Data for Achieving Excellence in a Food Environment
H138 04	449	Contribute to the Application of Improvement Techniques for Achieving Excellence in a Food Environment
H139 04	450	Undertake Proactive Plant Maintenance in a Food Environment
H13A 04	451	Contribute to the Development of Standard Operating Procedures (SOP) in a Food Environment
H13B 04	452	Reduce and Manage Conflict in Achieving Excellence in a Food Environment
H13C 04	453	Contribute to Compliance for Achieving Excellence in a Food Environment
H13D 04	454	Contribute to Problem Diagnosis in a Food Environment
H13E 04	455	Contribute to Problem Resolution in Food Environment

Group C - Optional Units: Candidates may complete up to 2 Units from this group

SQA code	SSC code	Title
H13F 04	456	Principles of Sustainability in a Food Environment
H13G 04	457	Principles of Workplace Organisation Techniques in a Food Environment
H13H 04	458	Principles of Improvement in a Food Environment
H13J 04	459	Principles of Continuous Improvement Techniques (Kaizen) in a Food Environment