



GG4Y 22 SVQ 2 in Food and Drink Operations (Production and Processing Skills) at SCQF Level 5 – Structure

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

- 2 Mandatory units
- 4 units from Group B
- The remaining 2 units can be taken from Group B,C,D

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.

Mandatory Units : Candidates must complete both mandatory units

SQA Code	SSC Code	Title
F2MD 04	2050	Maintain workplace food safety standards in manufacture
F2MB 04	3075	Maintain the workplace and health & safety in food manufacture

Optional Units : Candidates must complete a minimum of 4 units from this group

SQA Code	SSC Code	Title
F2JT 04	2155	Contribute to the effectiveness of food retail operations
F2JP 04	3179	Contribute to optimising work areas in food manufacture
F2R2 04	3165	Plan production schedules in food manufacture
F2PA 04	3175	Start up plant and equipment in food manufacture
F2P0 04	3176	Shut down plant and equipment in food manufacture
H3NV 04	3182	Start up multi stage operations in food manufacture
F2NX 04	3183	Shut down multi stage operations in food manufacture
F2N4 04	2170	Report and record production operations in food manufacture
F2PH 04	3185	Operate central control systems in food manufacture
F2K7 04	3186	Control manual size reduction in food manufacture



Optional Units : Group B – Candidates must complete a minimum of 4 units from this group

SQA Code	SSC Code	Title
F2KG 04	3187	Control size reduction in food manufacture
F2KM 04	2173	Control weighing in food manufacture
F2K9 04	2193	Control mixing in food manufacture
F2K6 04	3188	Control heat treatment in food manufacture
F2KC 04	2174	Control separation in food manufacture
F2JX 04	2176	Control batching in food manufacture
F2K1 04	3189	Control conversion in food manufacture
F2K0 04	3190	Control conditioning in food manufacture
F2K5 04	3191	Control forming in food manufacture
F2K2 04	3192	Control depositing in food manufacture
F2K4 04	3193	Control enrobing in food manufacture
F2JY 04	3195	Control bottling and packing in food manufacture
F2KA 04	3196	Control pelletising in food manufacture
2K8 04	3197	Control milling in food manufacture
F2KH 04	3198	Control slicing and bagging in food manufacture
H3DJ 04	2180	Control defrosting in food manufacture
F7KM 04	2181	Prepare sauces/marinades by hand in food manufacture
H3NX 04	2182	Control membrane processing in food manufacture
H3NY 04	2183	Control bottle-washing in food manufacture
H3P0 04	2184	Control canning in food manufacture
H3DK 04	2185	Select and prepare raw materials in food manufacture
H3GH 04	3050	Maintain product quality in food and drink operations
F2KK 04	2175	Control temperature reduction in food manufacture
F2KN 04	3194	Control wrapping & labelling in food manufacture



Optional Units : Group B – Candidates must complete a minimum of 4 units from this group		
SQA Code	SSC Code	Title
H3DW 04	2211	Control washing and drying machinery in food and drink operations
H3DV 04	2210	Carry out hygiene cleaning in food and drink operations

Optional Units : Group C		
SQA Code	SSC Code	Title
H3P3 04	2001	Plan and organise your own work activities in a food business
FE02 04	3004	Communicate in a business environment (CfA SAS A211)
H3DX 04	2212	Prepare tools and equipment for use in food and drink operations
H3DY 04	2213	Sharpen and maintain cutting tools for use in food and drink operations
H3HF 04	3212	Use knives in food and drink operations
H136 04	2021	Contribute to continuous improvement for achieving excellence in a food environment
H3KA 04	3210	Clean in place (CIP) plant and equipment in food and drink operations
F2JB 04	3177	Carry out task hand-over procedures in food manufacture
H3CP 04	2051	Monitor food hygiene standards using rapid test methods
F2M4 04	2060	Lift and handle materials safely in food manufacture
H3CR 04	2061	Contribute to environmental safety in food manufacture
F2JV 04	2070	Contribute to the maintenance of plant and equipment in food manufacture
H3KB 04	2081	Store goods and materials in a food environment
H3D2 04	2095	Prepare orders for despatch
H3D4 04	2097	Prepare food product orders for customers
H3CV 04	2083	Supply materials for production in food and drink operations
H3CY 04	2089	Produce product packs in a food environment
H3D1 04	2091	Pack orders for despatch in a food environment
F2J7 04	3178	Carry out product changeovers in food manufacture



Optional Units : Group C		
SQA Code	SSC Code	Title
H13D 04	3184	Contribute to problem diagnosis in a food environment
H13E 04	2172	Contribute to problem resolution in a food environment
F2P4 04	2178	Slice and bag individual food products
H3L3 04	3054	Carry out sampling in food and drink operations

Optional Units : Group C		
SQA Code	SSC Code	Title
H135 04	2020	Organise and improve work activities for achieving excellence in a food environment
H138 04	3061	Contribute to the application of improvement techniques for achieving excellence in a food environment
H134 04	2065	Contribute to sustainable practice in a food environment
H3DH 04	2177	Prepare ingredients and store fillings and toppings in food manufacture
F2HK 04	2179	Bake off food products for sale
H3D0 04	2090	Produce individual packs by hand in a food environment
H43M 04	2157	Sell food products in a retail food environment
H43Y 04	2158	Display food products in a retail food environment
F98D 04	2159	Prepare and clear areas for counter/take away service
F9DD 04	2160	Provide a counter/take-away service
H43P 04	2161	Prepare and clear areas for table/tray service
DT13 04	2162	Provide a table/tray service
F2HE 04	2163	Assemble and process products for food service
H3E3 04	2096	Label food products by hand
H440 04	3155	Maximise sales of food products in a food retail environment



Optional Units : Group D		
SQA Codes	SSC Code	Title
H3GM 04	3081	Principles of Energy Efficiency in a Food Environment
H3GN 04	3082	Principles of Waste Minimisation in a Food Environment
H3GP 04	3083	Principles of Efficient Water Usage in a Food Environment
H157 04	3080	Principles of Sustainability in Food Environment
H13J 04	3060	Principles of Continuous Improvement Techniques (Kaizen) in Food Environment