# GF0H 23 SVQ 3 Food and Drink Operations: Food Manufacturing Excellence at SCQF level 6

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.

| SQA Code | SSC Code | Unit Title |
|---|---|---|
| **Group A - Mandatory Units: Candidates must complete at least 3/a maximum of 4 units from this group** | | |
| H13K 04 | 505 | Organise and Run Meetings in Food Manufacture |
| FD3H 04 | 506 | Develop Productive Working Relationships with Colleagues |
| DR3Y 04 | 512 | Allocate and Monitor the Progress and Quality of Work in Your Area of Responsibility |
| DR47 04 | 501 | Develop and Implement Operational Plans for Your Area of Responsibility |
| F2JH 04 | 532 | Contribute to Continuous Improvement of Food Safety in Manufacture |
| H13L 04 | 607 | Contribute to the Development of an Achieving Excellence Culture in a Food Environment |
| H13M 04 | 608 | Plan Organisational Change of Achieving Excellence in a Food Environment |
| H13N 04 | 609 | Manage Organisational Change for Achieving Excellence in a Food Environment |
| H13P 04 | 610 | Provide Organisational Support for Achieving Excellence in a Food Environment |
| H13R 04 | 611 | Monitor Change and Improvement for Achieving Excellence in a Food Environment |

| Group A - Mandatory Units: Candidates must complete at least 3/a maximum of 4 units from this group | | |
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| **SQA Code** | **SSC Code** | **Unit Title** |
| H13S 04 | 612 | Review and Evaluate Organisational Change for Achieving Excellence in a Food Environment |
| H13T 04 | 613 | Contribute to the Development of a Achieving Excellence Strategy in a Food Environment |
| H13X 04 | 614 | Identify Learning and Skills Needs for Achieving Excellence in a Food Environment |
| H13Y 04 | 615 | Provide Coaching and Mentoring for Achieving Excellence in a Food Environment |
| H140 04 | 616 | Provide Training for Achieving Excellence in a Food Environment |
| H141 04 | 617 | Assess Teams and Individuals in the Achievement of Excellence in a Food Environment |
| H142 04 | 618 | Manage Workplace Organisation for Achieving Excellence in a Food Environment |
| H143 04 | 619 | Manage Compliance to Support Achieving Excellence 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** | **Unit Title** |
| F2NB 04 | 527 | Monitor and Control Throughout to Achieve Targets in Food Manufacture |
| F2J8 04 | 529 | Carry Out Quality Audits in Food Manufacture |
| H144 04 | 602 | Control Energy Efficiency in a Food Environment |
| H145 04 | 603 | Control Waste Minimisation in a Food Environment |
| H146 04 | 604 | Control Water Usage in a Food Environment |
| H147 04 | 605 | Control Transport Efficiency in a Food Environment |
| H148 04 | 620 | Analyse Current Practice for Achieving Excellence in a Food Environment |

| SQA code | SSC code | Unit Title |
|---|---|---|
| | | **Group B - Mandatory Units: Candidates must complete at least 3/a maximum of 4 units from this group** |
| SQA code | SSC code | Unit Title |
| H149 04 | 621 | Carry Out Valve Steam Mapping (VSM) Programme in a Food Environment |
| H14A 04 | 622 | Implement Visual Management Systems in a Food Environment |
| H14B 04 | 623 | Diagnose Problems in a Food Environment |
| H1AR 04 | 624 | Analyse and Select Areas for Achieving Excellence in a Food Environment |
| H14C 04 | 625 | Apply Failure Models and Effects Analysis (FMEA) in a Food Environment |
| H14D 04 | 626 | Resolve Problems in a Food Environment |
| H14E 04 | 627 | Plan and Agree Targets for Achieving Excellence in a Food Environment |
| H14F 04 | 628 | Implement a Problem Solving Methodology for Achieving Excellence in a Food Environment |
| H14G 04 | 629 | Implement Improvement Programmes for Achieving Excellence in a Food Environment |
| H150 04 | 630 | Implement a Set Up Reduction Programme for Achieving Excellence in a Food Environment |
| H151 04 | 631 | Implement Mistake/Error Proofing (Poka Yoke) for Achieving Excellence in a Food Environment |
| H152 04 | 632 | Measure and Collect Data for Achieving Excellence in a Food Environment |
| H153 04 | 633 | Analysis Improvement Outcomes for Achieving Excellence in a Food Environment |
| H154 04 | 634 | Review Improvement Activities for Achieving Excellence in a Food Environment |
| H155 04 | 635 | Evaluate Improvement Activities for Achieving Excellence in a Food Environment |
| H156 04 | 636 | Sustain Improvement for Achieving Excellence in a Food Environment |

| Group C - Optional Units: Candidates may complete up to 2 Units from this group | | |
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| **SQA code** | **SSC code** | **Unit Title** |
| H157 04 | 666 | Principles of Sustainability in a Food Manufacture |
| H158 04 | 637 | Principles of Change Project Management in a Food Environment |
| H159 04 | 638 | Principles of Achieving Excellence Strategy in a Food Environment |
| H15E 04 | 639 | Principles of Flow Process Analysis in a Food Environment |
| H15F 04 | 640 | Principles of Measurement Systems Analysis in a Food Environment |
| H15J 04 | 641 | Principles of Lead Time Analysis in a Food Environment |
| H15M 04 | 642 | Principles of Basic Statistical Analysis in a Food Environment |
| H15R 04 | 643 | Principles of Taguchi Linear Graphs in a Food Environment |
| H15V 04 | 644 | Principles of Flexible Production and Manpower Systems in a Food Environment |
| H15Y 04 | 645 | Principles of Statistical Process Control Procedures (SPC) in a Food Environment |
| H160 04 | 646 | Principles of Design of Experiments (DOE) in a Food Environment |
| H161 04 | 647 | Principles of Quality Function Development in a Food Environment |
| H162 04 | 648 | Principles of Response Surface Methodology in a Food Environment |
| H163 04 | 649 | Principles of Value Stream (VSM) in a Food Environment |
| H164 04 | 650 | Principles of Visual Management Systems in a Food Environment |
| H165 04 | 651 | Principles of Analysis and Selecting Area of Achieving Excellence in a Food Environment |
| H166 04 | 652 | Principles of Failure Models and Effect Analysis (FMEA) in Food Environment |

| SQA code | SSC code | Unit Title |
|---|---|---|
| **Group C - Optional Units: Candidates may complete up to 2 Units from this group** | | |
| H167 04 | 653 | Principles of Six Sigma Process Mapping in a Food Environment |
| H16C 04 | 654 | Principles of Six Sigma Methodology in a Food Environment |
| H16D 04 | 655 | Principles of Six Sigma Metrics in a Food Environment |
| H16E 04 | 656 | Principles of Set Reduction Programme in a Food Environment |
| H16F 04 | 657 | Principles of Mistake/Error Proofing (Poka Yoke) in a Food Environment |
| H16G 04 | 658 | Principles of Characteristic Selection Matrix in a Food Environment |
| H16H 04 | 659 | Principles of Capability Studies in a Food Environment |
| H16J 04 | 660 | Principles of Multi Variance in a Food Environment |
| H16L 04 | 661 | Principles of Hypothesis Testing in a Food Environment |
| H16N 04 | 662 | Principles of Evolutionary Operations (EVOP) in a  Food Environment |
| H16R 04 | 663 | Principles of Central Limit Theorem and Confidence Intervals in a Food Environment |