



GG49 23 SVQ 3 in Food and Drink Operations (Supply Chain Skills GG49 23) at SCQF Level 6 - Structure

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

- 1 Mandatory unit
- 4 units from Group B
- The remaining 3 units can be taken from Group A,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 a minimum of 1 unit from this group

SQA Code	SSC code	Title
F2NY 04	3069	Monitor food safety at critical control points in manufacture
F2P1 04	3076	Monitor health, safety and environmental systems in food manufacture
H3GG 04	3049	Monitor and maintain product quality in food and drink operations

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

SQA Code	SSC code	Title
H3L1 04	3120	Organise the receipt and storage of goods in a food environment
H3KS 04	3121	Monitor and maintain storage conditions in a food environment
F2NJ 04	2082	Monitor stored goods and materials in a food environment
H3L2 04	3122	Monitor and maintain storage systems and procedures in food manufacture
H3YF 04	3124	Set up and maintain picking and packing orders in a food environment
H3YG 04	3125	Monitor effectiveness of picking and packing operations in a food environment
H3KV 04	3126	Monitor wrapping and labelling of products in a food environment



H3KW 04	3127	Set up and maintain despatch and transport of products in a food environment
H3KX 04	3128	Monitor effectiveness of despatch and transport operations in a food environment

Optional Units : Group C		
SQA Code	SSC code	Title
H13N 04	3065	Manage organisational change for achieving excellence in a food environment
H3HE 04	3211	Monitor hygiene cleaning in food and drink operations
H3KY 04	3090	Manage commissioning and handover of plant and equipment in food manufacture
F2M8 04	3092	Maintain plant and equipment in food manufacture
H3L0 04	3053	Interpret and communicate information and data in food and drink operations
H144 04	3084	Control energy efficiency in a food environment
F2JH 04	3070	Contribute to continuous improvement of food safety in manufacture
F2N6 04	3072	Report on compliance with food safety requirements in manufacture
F2JW 04	3071	Control and monitor safe supply of raw materials and ingredients in food manufacture
F2MF 04	2062	Maintain, promote and improve environmental good practice in food manufacture
H3H9 04	3168	Manage production performance in food manufacture
H3HA 04	3169	Evaluate production performance in food manufacture
F2JP 04	3179	Contribute to optimising work areas in food manufacture
H442 04	3180	Diagnose production problems in a food environment
H443 04	3181	Resolve production problems in a food environment
H3GJ 04	3051	Monitor and control quality of work activities in food and drink operations
H440 04	3155	Maximise sales of food products in a food retail environment
H449 04	3156	Set up and maintain operations in retail food manufacture



Optional Units : Group D		
SQA Code	SSC code	Title
H3GC 04	3006	Principles of Communication in a Food Business
H3H0 04	3110	Principles of Food Policy and Regulation
H157 04	3080	Principles of Sustainability in a Food Environment
H3GN 04	3082	Principles of Waste Minimisation in a Food Environment
H13J 04	3060	Principles of Continuous Improvement techniques (Kaizen) in a Food Environment
H3GA 04	3003	Principles of Organisational Compliance in a Food Business
H3GM 04	3081	Principles of Energy Efficiency in a Food Environment
H3GP 04	3083	Principles of Efficient Water Usage in a Food Environment