



GG51 23 SVQ 3 in Food and Drink Operations 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
F2RX 04	3091	Support commissioning of plant, equipment and processes in food manufacture
H3L3 04	3054	Carry out sampling in food and drink operations
H3L4 04	3052	Carry out testing in food and drink operations
FM60 04	3055	Carry out quality audits
F2L5 04	3100	Develop product specifications in food manufacture
H144 04	3084	Control energy efficiency in a food environment
H145 04	3085	Control waste minimisation in a food environment
H146 04	3086	Control water usage in a food environment



Optional Units : Group B – Candidates must complete a minimum of 4 units from this group		
SQA Code	SSC code	Title
H147 04	3087	Control transport efficiency in a food environment
H3L5 04	3213	Monitor and control the disposal of waste in food and drink operations
H3L6 04	3123	Control stock levels in a food environment
H3L7 04	3101	Contribute to developing product specifications in food manufacture
H3GT 04	3102	Contribute to amending product specifications in food manufacture
H3GV 04	3103	Develop a new product in a food business
H3GW 04	3104	Develop food test samples in a food business
H3GY 04	3105	Carry out organoleptic testing in a food business
F2R2 04	3165	Plan production schedules in food manufacture
H3H7 04	3166	Monitor and report on production performance in food manufacture
F2J6 04	3167	Carry out process control of production 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
F2JB 04	3177	Carry out task handover procedures in food manufacture
F2J7 04	3178	Carry out product changeovers in food manufacture
F2P9 04	3182	Start up multi-stage operations in food manufacture
F2NX 04	3183	Shut down multi-stage operations in food manufacture
H3P3 04	2001	Plan and organise your own work activities in a food business
H3G8 04	3001	Provide leadership in your area of responsibility of a food business
H3G9 04	3002	Promote and support creative thinking in a food business
FE02 04	3004	Communicate in a business environment cfa SAS A211
H3GB 04	3005	Motivate colleagues in a food business
Optional Units : Group B – Candidates must complete a minimum of 4 units from this group		



SQA Code	SSC code	Title
H3GD 04	3007	Develop and manage a team in a food business
H3GE 04	3008	Contribute to cross functional team work in a food business
H3GF 04	3009	Allocate and monitor work in a food business
DR4A 04	3010	Develop productive working relationships with colleagues msc D1
H3L9 04	3012	Assess learner achievement (LLUK)
H3LA 04	3013	Deliver a good service to customers Sfedl WB12

Optional Units : Group C		
SQA Code	SSC code	Titl
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



Optional Units : Group C		
SQA Code	SSC code	Tit
H3GJ 04	3051	Monitor and control quality of work activities in food and drink operations
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

Optional Units : Group C		
SQA Code	SSC code	Tit
H3L1 04	3120	Organise the receipt and storage of goods and materials in a food environment
H3L2 04	3122	Monitor and maintain storage systems and procedures in a food environment
H440 45	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
H3GP04	3083	Principles of Efficient Water Usage in a Food Environment
H3GM 04	3081	Principles of Energy Efficiency in a Food Environment