



GG6A 22 SVQ 2 in Food and Drink Operations (Meat and Poultry 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 units from this group		
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 : Group B – Candidates must complete a minimum of 4 units from this group		
SQA Code	SSC Code	Title
H3D6 04	2120	Sort and classify livestock for sale or despatch in food manufacture
F2LE 04	2121	Display livestock to potential buyers in food manufacture
F2RH 04	2122	Prepare, move and re-locate livestock in food manufacture
F2HC 04	3135	Arrange transport scheduling for the delivery of livestock in food manufacture
F2MY 04	2123	Receive livestock in food manufacture
F2N1 04	2124	Receive poultry in food manufacture
F2JG 04	2125	Contribute to bio-security in livestock holding in food manufacture
F2MA 04	2126	Maintain reception and holding areas for livestock in food manufacture



Optional Units : Group B – Candidates must complete a minimum of 4 units from this group		
SQA Code	SSC Code	Title
F2HR 04	2127	Care for livestock pre-slaughter in food manufacture
F2HS 04	2128	Care for poultry pre-slaughter in food manufacture
F2R8 04	2130	Prepare and monitor feed and water supplies to livestock in food manufacture
H3H3 04	3137	Maintain lairage and antemortem facilities in food manufacture
H3D7 04	2131	Maintain lairage and antemortem facilities for religious slaughter
H3E4 04	2245	Use powered tools or equipment for processing meat
H3E5 04	2246	Carry out manual stunning of meat or poultry species
F2J3 04	2247	Carry out manual bleeding operations
H3E6 04	2248	Carry out religious slaughter
H3E7 04	2249	Carry out bleeding operations for Halal meat
H3E8 04	2250	Skin meat species
H3E9 04	2251	Carry out rodding and clipping of meat carcasses
H3EA 04	2252	Split meat carcasses
H3EB 04	2253	Remove category 1 specified risk material in meat processing
H3EC 04	2254	Eviscerate animals or birds for Kosher meat and poultry
H3ED 04	2255	Eviscerate meat or poultry
H3EE 04	2256	Sort meat or poultry processing by-products
H3EF 04	2257	Process offal and meat processing by-products
H445 04	2258	Carry out primal cutting of meat or poultry
H3NS 04	2259	Carry out boning of meat or poultry
H446 04	2260	Carry out seaming or filleting of meat or poultry
H3NT 04	2261	Carry out trimming of meat or poultry
H3EG 04	2262	Carry out butchery of red meat primal joints



Optional Units : Group B – Candidates must complete a minimum of 4 units from this group		
SQA Code	SSC Code	Title
H3EH 04	2263	Carry out poultry butchery
H3EJ 04	2264	Carry out wild game butchery
H3EK 04	2265	Produce portion controlled raw meat or poultry products
K7KM 04	2181	Prepare sauces/marinades by hand in food manufacture
K3EL 04	2266	Enhance flavour in meat or poultry products
H3EM 04	2267	Cure meat products
H3JD 04	3265	Control massaging or tumbling of boneless meat or poultry
H3EN 04	2268	Produce sausages by hand
H3LL 04	2269	Produce batch meat or poultry products by hand
H3ER 04	2270	Cook batched meat or poultry
H3ES 04	2271	Produce added value meat or poultry products
H3JE 04	3266	Display meat or poultry for sale
F2KM 04	2173	Control weighing in food manufacture
H3DN 04	2188	Weigh or measure ingredients in food manufacture
H3HD 04	3194	Control wrapping & labelling in food manufacture
H3DR 04	2190	Wrap by hand in food manufacture
F2JT 04	2155	Contribute to the effectiveness of food retail operations
H43Y 04	2158	Display food products in a retail food environment
H43M 04	2157	Sell food products in a retail food environment
H3P1 04	3013	Deliver a good customer service (imported) Sfedi WB12
H3D0 04	2090	Produce individual packs by hand in a food environment



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 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
H3GH 04	3050	Maintain product quality 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
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
H13D 04	3184	Contribute to problem diagnosis in a food environment
H13E 04	2172	Contribute to problem resolution in a food environment
F2KK 04	2175	Control temperature reduction in food manufacture



Optional Units: Group C		
SQA Code	SSC Code	Title
F2P4 04	2178	Slice and bag individual food products
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
H3L3 04	3054	Carry out sampling in food and drink operations
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
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
H3D3 04	2096	Label food products by hand
H3D4 04	2097	Prepare food product orders for customers
H440 04	3155	Maximise sales of food products in a food retail environment



Optional Units: Group D		
SQA Code	SSC Code	Title
H13J 04	3060	Principles of Continuous Improvement (Kaizen) in a Food Environment
H157 04	3080	Principles of Sustainability in a Food Environment
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
H3JB 04	3261	Principles of Butchery
H3JC 04	3262	Principles of Curing Meat
H3JF 04	3267	Principles of a Specialist Raw Meat Service
H3JG 04	3268	Principles of a Specialist Cooked Meat Service
H3JK 04	3271	Principles of Classification of Meat or Poultry Carcasses
H3JM 04	3273	Principles of Added Value Meat or Poultry Products
H3JP 04	3275	Principles of Meat or Poultry Processing By-products