



## GG6C 23 SVQ 3 in Food and Drink Operations (Meat and Poultry Skills) at SCQF Level 6

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
F2HC 04	3135	Arrange transport scheduling for the delivery of livestock in food manufacture
F2N5 04	3136	Monitor and control the reception of livestock in food manufacture
F2P7 04	2129	Monitor the health and welfare of livestock pre-slaughter in food manufacture
F2M6 04	3137	Maintain lairage and ante-mortem facilities in food manufacture
H3J5 04	3255	Control an automated stunning system
H3J6 04	3256	Control an automated bleeding system
H3J7 04	3257	Control a carcass shackling system
H3J8 04	3258	Control an automated de-hairing or de-feathering system
H3J9 04	3259	Control automated meat or poultry processing operations



Optional Units: Group B – Candidates must complete a minimum of 4 units from this group		
SQA Code	SSC code	Title
H3JA 04	3260	Control a carcass electrical stimulation system
F2KK 04	2175	Control temperature reduction in food manufacture
H3DJ 04	2180	Control defrosting in food manufacture
H3JD 04	3265	Control massaging or tumbling of boneless meat or poultry
F2KM 04	2173	Control weighing in food manufacture
F2KN 04	3194	Control wrapping and labelling in food manufacture
F7KP 04	3158	Serve on a specialist food retail counter
H3ET 04	2272	Monitor bleeding for Kosher meat
H3JH 04	3269	Monitor carcass production
H3JJ 04	3270	Monitor an automated meat or poultry processing system
H3JL 04	3272	Monitor meat or poultry further processing
H3JN 04	3274	Monitor the recovery of meat and poultry processing by-products
H64J 04	3277	Monitor primal butchery in meat processing
H64K 04	3278	Monitor secondary butchery in meat processing
H64L 04	3284	Monitor the manufacture of meat products
H64M 04	3340	Monitor slaughter operations in meat processing
H64N 04	3341	Monitor butchery in sales operations
H64P 04	3342	Monitor the recovery of co-products and disposal of waste in meat processing
H64R 04	3343	Monitor treatment operations in meat processing
H64S 04	3344	Monitor the slicing and wrapping of meat and meat products
H64T 04	3279	Prepare and finish cuts from beef forequarter
H64V 04	3280	Prepare and finish cuts from beef hindquarters
H64W 04	3281	Prepare and finish cuts from lamb carcasses
H64X 04	3282	Prepare and finish cuts from pork carcasses



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

SQA Code	SSC code	Title
H64Y 04	3283	Prepare and finish cuts from poultry carcasses
H650 04	3276	Breakdown red meat carcasses
H440 04	3155	Maximise sales of food products in a food retail 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	3091	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
F2N8 04	3181	Resolve production problems in a food environment
H3GJ 04	3051	Monitor and control quality of work activities in food and drink operations
F2NP 04	3124	Set up and maintain picking and packing orders in a food environment
F2NT 04	3125	Monitor effectiveness of picking and packing operations in a food environment
H3H1 04	3120	Organise the receipt and storage of goods in a food environment
H3L2 04	3122	Monitor and maintain storage systems and procedures in a food environment
H449 04	3156	Set up and maintain operations in retail food manufacture
F2R0 04	3159	Plan and co-ordinate food services
H444 04	3160	Set up and maintain food service operations in food manufacture
F2NR 04	3161	Monitor effectiveness of food service operations in 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
H3GP 04	3083	Principles of Efficient Water Usage in a Food Environment
H3GM 04	3081	Principles of Energy Efficiency 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
H651 04	3345	Principles of Microbiology and Parasitology in Meat Production