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| GR5T 22 | SVQ in Food and Drink Operations (Fish and Shellfish Processing Skills) at SCQF level 5 |

**SCQF overall credit**: Minimum 33 Maximum 61

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| To attain the qualification candidates must complete 8 units in total. This comprises:* Two mandatory units from Group A
* Four units from the production/processing sector specific units in Group B
* The remaining two units can be taken from Group B or C
* The knowledge units in Group D are additional to the requirements for this SVQ.
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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.

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| Group A - Mandatory units: Candidates must complete all 2 units from this group |
| SQA code | SSC code | Title | SCQF level | SCQF credits |
| J04H 04 | 2050 | Maintain Workplace Food Safety Standards in Manufacture | 5 | 6 |
| J04K 04 | IMPHS101 | Work Safely in Food Manufacture | 5 | 5 |

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| Group B - Optional units: Candidates must complete 4 units from this group |
| SQA code | SSC code | Title | SCQF level | SCQF credits |
| J4X8 04 | IMPFP101 | Fillet Fish by Hand | 5 | 7 |
| J4X9 04 | IMPFP102 | Process Fish by Machine | 5 | 5 |
| J4XA 04 | IMPFP103 | Process Fish by Hand | 5 | 5 |
| J4XB 04 | IMPFP105 | Grade Fish or Shellfish by Hand | 5 | 5 |
| J4XC 04 | IMPFP107 | Intake Fish or Shellfish | 5 | 5 |
| J4XD 04 | IMPFP109 | Control Fish or Shellfish Defrosting | 5 | 5 |
| J4XE 04 | IMPFP111 | Shuck Bivalves by Hand | 5 | 5 |
| J4XF 04 | IMPFP113 | Pack and Ice Fish or Shellfish | 5 | 4 |
| J4XG 04 | IMPFP115 | Grade Fish or Shellfish by Machine | 5 | 4 |
| J4XH 04 | IMPFP117 | Control the Fish or Shellfish Brining Process | 5 | 5 |
| J4XJ 04 | IMPFP119 | Control the Dry Curing of Fish or Shellfish | 5 | 5 |
| J4XK 04 | IMPFP121 | Control the Fish or Shellfish Smoking Process | 5 | 5 |
| J4XL 04 | IMPFP123 | Control the Fish or Shellfish Marinating Process | 5 | 4 |
| J4XM 04 | IMPFP125 | Gut and Clean Fish by Hand | 5 | 4 |
| J4XN 04 | IMPFP127 | Assemble Fish or Shellfish Products by Hand | 5 | 4 |
| J4XP 04 | IMPFP129 | Extract Shellfish Meat by Hand | 5 | 5 |
| J4XR 04 | IMPFP131 | Extract Shellfish Meat by Machine | 5 | 5 |
| J4XS 04 | IMPFP133 | Pack Live Shellfish for Dispatch | 5 | 5 |
| J4XT 04 | IMPFP135 | Control Fish Gutting Operations | 5 | 5 |
| J4XV 04 | IMPFP136 | Control Fish Skinning Operations | 5 | 5 |
| J4X7 04 | IMPFP137 | Use Fish or Shellfish Quality Assessment Methods | 6 | 6 |
| J4XW 04 | IMPFP138 | Harvest Fish or Shellfish for Human Consumption | 5 | 4 |
| J4XX 04 | IMPFP140 | Conduct Shellfish Depuration Operations | 5 | 5 |
| J4WW 04 | IMPFP142 | Control Shellfish Depuration Production | 5 | 5 |
| J0RG 04 | IMPPO216 | Control Enrobing in Food and Drink Operations  | 6 | 7 |
| J04T 04 | IMPPO201 | Operate Central Control Systems in Food and Drink Operations | 6 | 10 |
| J0RW 04 | IMPPO203 | Control Manual Size Reduction in Food and Drink Operations | 6 | 8 |
| J0RT 04 | IMPPO206 | Control Weighing in Food and Drink Operations | 5 | 6 |
| J0RS 04 | IMPPO207 | Control Mixing in Food and Drink Operations | 5 | 6 |
| J0RR 04 | IMPPO208 | Control Heat Treatment in Food and Drink Operations | 6 | 8 |
| J0RP 04 | IMPPO209 | Control Segregation and Integrity in Food and Drink Operations | 6 | 8 |
| J0RJ 04 | IMPPO214 | Control Forming in Food and Drink Operations  | 6 | 8 |
| J04R 04 | IMPPO210 | Control Temperature Reduction in Food and Drink Operations | 5 | 6 |
| J0R7 04 | IMPPO217 | Control Wrapping and Labelling in Food and Drink Operations | 6 | 8 |
| J0RH 04 | IMPPO215 | Control Depositing in Food and Drink Operations  | 6 | 8 |
| J0RC 04 | IMPPO230 | Control Product Defrosting in Food Operations | 5 | 5 |
| J0RB 04 | IMPPO232 | Prepare Sauces/Marinades by Hand in Food Operations | 5 | 5 |
| J4XY 04 | IMPFP144 | Process Fish or Shellfish for Retail Sale | 5 | 5 |
| J4Y0 04 | IMPFP146 | Display Fish or Shellfish for Retail Sale | 5 | 5 |
| J054 04 | IMPQI101 | Maintain Product Quality in Food and Drink Operations | 5 | 5 |

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| Group C - Optional units: Candidates must complete 2 units from this group |
| SQA code | SSC code | Title | SCQF level | SCQF credits |
| J4WA 04 | IMPOM117 | Plan and Organise your Own Work Activities in a Food and Drink Business | 5 | 4 |
| J04A 04 | PPL2FOH7 | Communicate in a Business Environment | 5 | 4 |
| J4WB 04 | IMPSO110 | Prepare Tools and Equipment for use in Food and Drink Operations | 5 | 5 |
| J4WC 04 | IMPSO112 | Sharpen and Maintain Cutting Tools for Use in Food and Drink Operations | 5 | 4 |
| J4TC 04 | IMPSO114 | Use Knives in Food and Drink Operations | 5 | 4 |
| J055 04 | IMPQI205 | Contribute to Continuous Improvement in Food Operations | 5 | 6 |
| J4WD 04 | IMPSO103 | Clean in Place (CIP) Plant and Equipment in Food and Drink Operations | 6 | 6 |
| J057 04 | IMPPO111 | Carry Out Task Handover Procedures in Food and Drink Operations | 6 | 6 |
| J058 04 | 2051 | Monitor Food Hygiene Standards Using Rapid Test Methods in Food and Drink Operations | 5 | 5 |
| J059 04 | IMPHS104 | Lift and Handle Materials in Food Manufacture | 5 | 4 |
| H3CR 04 | IMPHS201 | Contribute to Environmental Safety in Food Manufacture | 5 | 4 |
| J4WF 04 | IMPEM107 | Contribute to the Maintenance of Plant and Equipment in Food and Drink Operations | 5 | 5 |
| J1W9 04 | IMPSD108 | Store and Organise Goods and Materials in Food and Drink Operations | 5 | 7 |
| J0R0 04 | IMPSD327 | Prepare Goods and Materials for Despatch | 5 | 4 |
| J0YW 04 | IMPSD201 | Supply Materials for Production in Food and Drink Operations | 5 | 6 |
| J053 04 | IMPSD309 | Produce Product Packs in Food and Drink Operations | 5 | 6 |
| J0T0 04 | IMPSD312 | Pack Orders for Despatch in Food and Drink Operations  | 5 | 7 |
| J05B 04 | IMPPO113 | Carry Out Product Changeovers in Food and Drink Operations | 6 | 8 |
| J05C 04 | IMPPO125 | Contribute To Problem Diagnosis in Food and Drink Operations | 6 | 6 |
| J05D 04 | IMPPO127 | Contribute To Problem Resolution in Food and Drink Operations | 5 | 5 |
| J0SK 04 | IMPPO226 | Slice and Bag Individual Products in Food Operations  | 5 | 6 |
| J4WG 04 | IMPSO108 | Control Washing and Drying Machinery in Food and Drink Operations | 5 | 4 |
| J4WH 04 | IMPSO101 | Carry Out Hygiene Cleaning in Food and Drink Operations | 5 | 5 |
| J05F 04 | IMPQI113 | Carry Out Sampling in Food and Drink Operations | 6 | 6 |
| J05J 04 | IMPQI201 | Organise and Improve Work Activities in Food Operations | 6 | 6 |
| J1WD 04 | IMPQI210 | Contribute to the Application of Improvement Techniques in Food Operations | 5 | 5 |
| J05L 04 | IMPSF119 | Contribute to Sustainable Practice in a Food Environment | 5 | 4 |
| J0PT 04 | IMPPO223 | Prepare Ingredients and Store Fillings and Toppings in Food Operations | 4 | 6 |
| J0SJ 04 | IMPPO228 | Bake-off Products for Sale in Food Operations | 5 | 6 |
| J0PR 04 | IMPSD310 | Produce Individual Packs by Hand in Food and Drink Operations | 5 | 7 |
| J05P 04 | IMPSO409 | Display Food and Drink Products in a Retail Environment | 5 | 5 |
| J0TA 04 | IMPSO501 | Prepare and Clear Areas for Counter/Take-Away Service  | 4 | 3 |
| J0T9 04 | IMPSO503 | Provide a Counter/Take-Away Service  | 4 | 3 |
| J0PK 04 | IMPSO505 | Prepare and Clear Areas for Table/Tray Service  | 5 | 4 |
| J0PJ 04 | IMPSO507 | Provide a Table/Tray Service  | 4 | 3 |
| J117 04 | IMPSO511 | Assemble and Process Products for Food Service  | 5 | 7 |
| J0NH 04 | IMPSO407 | Maximise Sales of Food and Drink Products in a Retail Environment | 6 | 6 |
| J05N 04 | IMPSO405 | Sell Food and Drink Products in a Retail Environment | 5 | 6 |

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| Group D - Additional Units (not compulsory) |
| SQA code | SSC code | Title | SCQF level | SCQF credits |
| H3JT 04 | 3287 | Principles of Fish or Shellfish for Retail Sale | 6 | 6 |
| H3JV 04 | 3288 | Principles of Marine Finfish | 6 | 6 |
| H3JW 04 | 3289 | Principles of Shellfish, Non-Marine Finfish and Marine Food Products  | 6 | 6 |
| H3JX 04 | 3290 | Principles of Seafood Quality Science | 7 | 7 |
| H3JY 04 | 3291 | Principles of Frying Fish and Chips | 6 | 6 |
| H3K0 04 | 3292 | Principles of Brining and Salting Fish or Shellfish | 6 | 3 |
| H3K1 04 | 3293 | Principles of Fish or Shellfish Quality Assessment | 6 | 3 |
| H3K2 04 | 3295 | Principles of a Specialist Seafood Sales Service  | 6 | 3 |
| H3JR 04 | 3285 | Principles of Fish or Shellfish Smoking | 6 | 6 |
| H13J 04 | 3060 | Principles of Continuous Improvement Techniques (Kaizen) in a Food Environment | 7 | 7 |
| H157 04 | 3080 | Principles of Sustainability in a Food Environment | 7 | 4 |
| H3GM 04 | 3081 | Principles of Energy Efficiency in a Food Environment | 7 | 4 |
| H3GN 04 | 3082 | Principles of Waste Minimisation in a Food Environment | 7 | 4 |
| H3GP 04 | 3083 | Principles of Efficient Water Usage in a Food Environment | 6 | 6 |