

**GM2L 23 SVQ in Professional Cookery (Patisserie and Confectionery) at SCQF Level 7**

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| **To achieve this qualification candidates must complete 12 units in total.**  **Four mandatory units and 8 optional units.** |

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| **Mandatory units: all four units required** | | | | |
| **SQA Code** | **P1st Code** | **Unit Title** | **SCQF Level** | **SCQF Credits** |
| HL1C 04 | PPL2GEN4 | Maintain Food Safety in a Kitchen Environment | 5 | 5 |
| HK7M 04 | PPLHSL2 | Develop Productive Working Relationships with Colleagues | 7 | 5 |
| HK7L 04 | PPLHSL3 | Contribute to the Control of Resources | 8 | 6 |
| HK7K 04 | PPLHSL4 | Maintain the Health, Hygiene, Safety and Security of the Working Environment | 7 | 5 |

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| **Group A: eight units required** | | | | |
| **SQA Code** | **P1st Code** | **Unit Title** | **SCQF Level** | **SCQF Credits** |
| HK84 04 | PPL3PC15 | Prepare, Cook and Finish Complex Bread and Dough Products | 6 | 4 |
| HK83 04 | PPL3PC16 | Prepare, Cook and Finish Complex Cakes, Sponges, Biscuits and Scones | 7 | 7 |
| HK82 04 | PPL3PC17 | Prepare, Cook and Finish Complex Pastry Products | 6 | 5 |
| HK81 04 | PPL3PC18 | Prepare, Process and Finish Complex Chocolate Products | 7 | 6 |
| HK80 04 | PPL3PC19 | Prepare, Process and Finish Marzipan, Pastillage and Sugar Products | 7 | 6 |
| HK7V 04 | PPL3PC23 | Prepare, Cook and Finish Complex Hot Desserts | 6 | 3 |
| HK7T 04 | PPL3PC24 | Prepare, Cook and Finish Complex Cold Desserts | 6 | 5 |
| HK7R 04 | PPL3PC25 | Produce Sauces, Fillings and Coatings for Complex Desserts | 6 | 4 |
| HK7D 04 | PPLHSL9 | Contribute to the Development of Recipes and Menus | 6 | 4 |
| HK6M 04 | PPLHSL30 | Ensure Food Safety Practices are Followed in the Preparation and Serving of Food and Drink | 7 | 5 |