

# MODERN APPRENTICESHIP PROGRAMME



**RT Resources Ltd**  
Delivering Qualifications in the Workplace



## Food and Drink Operations (Production and Processing Skills) SCQF Level 5

The Scottish Vocational Qualification (SVQ) in Food and Drink Operations (Production and Processing Skills) at SCQF level 5 allows candidates to demonstrate competence in job-related skills in their particular area of work and expertise.

This qualification covers areas such as food safety standards in manufacture, working safely, plant and equipment operation, batching, depositing, forming, conditioning, bottling, pelletising, and slicing.

Developed by National Skills Academy for Food and Drink (NSAFD), the sector skills council for the food and drink manufacturing sector, the SVQ in Food and Drink Operations (Production and Processing Skills) at SCQF level 5 qualification is awarded by SQA in partnership with NSAFD and SQA.



To complete the Modern Apprenticeship you are required to complete the following:

- 5 Core Skills at SCQF Level 4 (if you have not already achieved them)
- 2 mandatory units from Group A
- 4 optional units from Group B
- 2 optional units from Group B or C



## Food and Drink Operations (Production and Processing Skills) SCQF Level 5 - Units



### Group A Mandatory Units

- Maintain Workplace Food Safety Standards in Manufacture
- Work Safely in Food Manufacture

### Group B Optional Units (4 units may be selected)

- Contribute to the Effectiveness of Food and Drink Retail Operations
- Contribute to Optimising Work Areas in Food and Drink Operations
- Plan Production Schedules in Food and Drink Operations
- Start Up Plant and Equipment in Food and Drink Operations
- Shut Down Plant and Equipment in Food and Drink Operations
- Start Up Multi-stage Operations in Food and Drink Operations
- Shut Down Multi-stage Operations in Food and Drink Operations
- Report and Record Production Information in Food and Drink Operations
- Operate Central Control Systems in Food and Drink Operations
- Control Manual Size Reduction in Food and Drink Operations
- Control Size Reduction in Food and Drink Operations
- Control Weighing in Food and Drink Operations
- Control Mixing in Food and Drink Operations
- Control Heat Treatment in Food and Drink Operations
- Control Segregation and Integrity in Food and Drink Operations
- Control Batching in Food and Drink Operations
- Control Conversion in Food and Drink Operations
- Control Conditioning in Food and Drink Operations

### Group B Optional Units contd...

- Control Forming in Food and Drink Operations
- Control Depositing in Food and Drink Operations
- Control Enrobing in Food and Drink Operations
- Control Bottling and Packing in Food and Drink Operations
- Control Pelletising in Food and Drink Operations
- Control Milling in Food and Drink Operations
- Control Slicing and Bagging in Food and Drink Operations
- Control Product Defrosting in Food Operations
- Prepare Sauces/Marinades by Hand in Food Operations
- Control Membrane Processing in Food Operations
- Control Bottle Washing in Food and Drink Operations
- Control Canning in Food and Drink Operations
- Select and Prepare Raw Materials in Food and Drink Operations
- Maintain Product Quality in Food and Drink Operations
- Control Temperature Reduction in Food and Drink Operations
- Control Wrapping and Labelling in Food and Drink Operations
- Control Washing and Drying Machinery in Food and Drink Operations
- Carry out Hygiene Cleaning in Food and Drink Operations



## Food and Drink Operations (Production and Processing Skills) SCQF Level 5 - Units



### Group C Units - 2 units to be chosen from this Group

- Plan and Organise Your Own Work Activities in a Food Business
- Communicate in a Business Environment
- Prepare Tools and Equipment for Use in Food and Drink Operations
- Sharpen and Maintain Cutting Tools for Use in Food and Drink Operations
- Use Knives in Food and Drink Operations
- Contribute to Continuous Improvement in Food Operations
- Clean In Place (CIP) Plant and Equipment in Food and Drink Operations
- Carry Out Task Handover Procedures in Food and Drink Operations
- Monitor Food Hygiene Standards Using Rapid Test Methods in Food and Drink Operations
- Lift and Handle Materials in Food Manufacture
- Contribute to Environmental Safety in Food Manufacture
- Contribute to the Maintenance of Plant and Equipment in Food Manufacture
- Store and Organise Goods and Materials in Food and Drink Operations
- Prepare Goods and Materials for Despatch
- Supply Materials for Production in Food and Drink Operations
- Produce Product Packs in Food and Drink Operations
- Pack Orders for Despatch in Food and Drink Operations
- Carry Out Product Changeovers in Food and Drink Operations

