

MODERN APPRENTICESHIP PROGRAMME



RT Resources Ltd
Delivering Qualifications in the Workplace



Food and Drink Operations (Production and Processing Skills) SCQF Level 6

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 at critical points, health, safety and environmental systems, maintaining product quality, energy efficiency, waste minimisation, water usage, process control of production, and leadership.

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 5 (if you have not already achieved them)
- 1 unit from Group A
- 4 units from Group B
- 3 remaining units from Group A, B or C



Food and Drink Operations (Production and Processing Skills) SCQF Level 6 - Units



Group A Mandatory Units

- Monitor Food Safety at Critical Control Points in Food and Drink Operations
- Monitor Health, Safety and Environmental Systems in Food Manufacture
- Monitor and Maintain Product Quality in Food and Drink Operations

Group B Optional Units (4 units may be selected)

- Support Commissioning of Plant, Equipment and Processes in Food Manufacture
- Carry Out Sampling in Food and Drink Operations
- Carry Out Testing in Food and Drink Operations
- Develop Product Specifications in Food Manufacture
- Control and Monitor Energy Efficiency in a Food Environment
- Control and Monitor Waste Minimisation in a Food Environment
- Control and Monitor Water Usage in a Food Environment
- Control and Monitor Transport Efficiency in a Food Environment
- Monitor and Control the Disposal of Waste in Food and Drink Operations
- Control Stock Levels in Food and Drink Operations
- Contribute to Developing Product Specifications in Food Manufacture
- Contribute to Amending Product Specifications in Food Manufacture
- Develop a New Product in a Food Business
- Develop Food Test Samples in a Food Business
- Carry Out Organoleptic Testing in a Food Business
- Plan Production Schedules in Food and Drink Operations
- Monitor and Report on Production Performance in Food and Drink operations

Group B Optional Units contd...

- Carry Out Process Control of Production 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
- Carry Out Task Handover Procedures in Food and Drink Operations
- Carry Out Product Changeovers 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
- Plan and Organise Your Own Work Activities in a Food Business
- Provide Leadership in Your Area of Responsibility in a Food Business
- Promote and Support Creative Thinking in a Food Business
- Communicate in a Business Environment
- Motivate Colleagues in a Food Business
- Develop and Manage a Team in a Food Business
- Contribute to Cross Functional Team Work in a Food Business
- Allocate and Monitor Work in a Food Business
- Develop Productive Working Relationships with Colleagues
- Assess Learner Achievement
- Deliver a Good Service to Customers



Food and Drink Operations (Production and Processing Skills) SCQF Level 6 - Units



Group C Units - 3 units to be chosen from this Group

- Manage Organisational Change and Improvement in Food Operations
- Monitor Hygiene Cleaning in Food and Drink Operations
- Manage Commissioning and Handover of Plant and Equipment in Food Manufacture
- Maintain Plant and Equipment in Food Manufacture
- Interpret and Communicate Information and Data in Food and Drink Operations
- Contribute to Continuous Improvement of Food Safety in Food and Drink Operations
- Report on Food Safety Compliance in Food and Drink Operations
- Control and Monitor Safe Supply of Raw Materials and Ingredients in Food and Drink Operations
- Maintain, Promote and Improve Environmental Good Practice in Food Manufacture
- Manage Production Performance in Food and Drink Operations
- Evaluate Production Performance in Food and Drink Operations
- Contribute to Optimising Work Areas in Food and Drink Operations
- Diagnose Production Problems in Food and Drink Operations
- Resolve Production Problems in Food and Drink Operations
- Monitor and Control Quality of Work Activities in Food and Drink Operations
- Set Up and Maintain Picking and Packing Orders in Food and Drink Operations
- Monitor Effectiveness of Picking and Packing Operations in Food and Drink Operations



Group C Units contd - 3 units to be chosen from this Group

- Organise the Receipt and Storage of Goods in Food and Drink Operations
- Monitor and Maintain Storage Systems and Procedures in Food and Drink Operations
- Set Up and Maintain Operations in Food and Drink Retail Manufacture
- Maximise Sales of Food and Drink Products in a Retail Environment