

## FDQ Level 2 SVQ in Food Manufacture

### **CRAFT BAKERY SKILLS PATHWAY – G8N2 22**

8 Units to be taken in total two of which are mandatory

#### **Section A – Mandatory Units**

206	M/103/9855	Maintain workplace food safety standards in manufacture
207	L/103/9975	Maintain the workplace and health & safety in food manufacture

#### **Section C1 – Optional Units (a minimum of 4 units)**

288	K/103/9918	Prepare and mix craft dough
290	H/103/9920	Hand divide, mould and shape craft fermented dough
292	M/103/9922	Produce craft laminated pastry
296	J/103/9926	Tin and tray up craft dough products
298	R/103/9928	Retard and prove craft dough products
300	L/103/9930	Oven bake craft dough products
302	Y/103/9932	Fry craft dough products
304	H/103/9934	Batch finish craft dough products
306	M/103/9936	Prepare and mix craft flour confectionery
309	F/103/9939	Deposit and fry craft hot plate products
312	F/103/9942	Oven bake craft flour confectionery
314	L/103/9944	Batch finish craft flour confectionery
315	R/103/9945	Assemble and fill celebration cakes
316	Y/103/9946	Mask and cover celebration cakes
317	D/103/9947	Decorate celebration cakes
318	H/103/9948	Provide accessories and store celebration cakes

#### **Section C2 - Specified units (a maximum of 2 units)**

##### *Process Bakery*

286	D/103/9916	Select weigh and measure bakery ingredients
293	T/103/9923	Pin, block and shape dough
294	A/103/9924	Fill and close pastry products
307	T/103/9937	Hand deposit pipe and sheet flour confectionery
310	T/103/9940	Tray up and prepare flour confectionery for bakery

##### *Others*

201	D/103/9852	Plan and organise your own work activities in food manufacture
202	F/103/9973	Work effectively with others in food manufacture
203	D/103/1640	Store, retrieve and archive information (CfA, Unit 209)
204	H/103/9853	Maintain product quality in food manufacture
205	K/103/9854	Contribute to improvements in food manufacture
208	J/103/9974	Lift and handle materials safely in food manufacture
209	T/103/9856	Contribute to environmental safety in food manufacture
210	A/103/9857	Contribute to the maintenance of plant and equipment in food manufacture
211	F/103/9858	Receive goods and materials in food manufacture
212	J/103/9859	Store goods and materials in food manufacture
213	A/103/9860	Control stock levels in food manufacture
214	F/103/9861	Supply materials for production in food manufacture
215	J/103/9862	Carry out and finish bulk filling in food manufacture
216	L/103/9863	Carry out and finish transfer of materials in food manufacture
217	R/103/9864	Process customer orders in food manufacture
218	Y/103/9865	Pick orders and store for despatch in food manufacture
219	D/103/9866	Produce individual packs by hand in food manufacture
220	H/103/9867	Pack orders for despatch in food manufacture
221	K/103/9868	Assemble different products to a pre-determined pattern in food manufacture

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222	M/103/9869	Palletise and wrap products in food manufacture
223	H/103/9870	Load consignments for despatch in food manufacture
224	Y/101/6229	Maintaining the Safety and the Security of the Load, Self and Property (Skills for Logistics, DGV 7)
225	A/101/6224	Planning the Route and Timings for the Delivery and Collection of Loads (Skills for Logistics, DGV 2)
226	T/102/4371	Complete pre-journey and post-journey procedures (Skills for Logistics, LOG 3)
227	R/102/0232	Transport Goods and Materials (Skills for Logistics, TGR 6)
228	K/103/9871	Sort and classify livestock for sale or despatch in food manufacture
229	M/103/9872	Display livestock to potential buyers in food manufacture
230	T/103/9873	Prepare, move and re-locate livestock in food manufacture
231	A/103/9874	Receive livestock in food manufacture
232	F/103/9875	Receive poultry in food manufacture
233	J/103/9876	Contribute to bio-security in livestock holding in food manufacture
234	L/103/9877	Maintain reception and holding areas for livestock in food manufacture
235	R/103/9878	Care for livestock pre-slaughter in food manufacture
236	Y/103/9879	Care for poultry pre-slaughter in food manufacture
237	L/103/9880	Monitor the health and welfare of livestock pre-slaughter in food manufacture
238	R/103/9881	Prepare and monitor feed and water supplies to livestock in food manufacture
239	Y/103/9882	Contribute to developing production specifications in food manufacture
240	R/103/9976	Report and record production operations in food manufacture
241	D/103/9883	Carry out task hand-over procedures in food manufacture
242	K/103/9885	Carry out product changeovers in food manufacture
268	A/103/9907	Bake-off food products for sale
269	F/103/9908	Clean in place (CIP) plant and equipment in food manufacture
270	J/103/9909	Carry out disinfection in food manufacture
271	A/103/9910	Control washing and drying machinery in food manufacture
272	J/101/3357	Contribute to Keeping the Workplace Secure (Skills for Logistics, DWSO.E.12)
273	F/103/9911	Contribute to maintaining stock security and minimising losses in food manufacture
274	J/103/9912	Control effluent treatment operations in food manufacture
275	L/103/9913	Contribute to the effectiveness of food retail operations
276	Y/103/9977	Sell food products in a retail environment
278	R/103/9914	Display food products in a retail environment
279	D/102/0234	Deliver reliable customer service (ICS, Unit 22)
280	H/102/0235	Resolve customer service problems (ICS, Unit 31)
281	M/103/2758	Prepare and clear areas for counter/take-away service (People 1st, 1FS3/04)
282	T/103/2759	Provide a counter/take-away service (People 1st, 1FS4/04)
283	H/103/2756	Prepare and clear areas for table/tray service (People 1st, 1FS1/04)
284	K/103/2757	Provide a table/tray service (People 1st, 1FS2/04)
285	Y/103/9915	Assemble and process products for food service
319	K/103/9949	Operate an automated stunning system
320	D/103/9950	Operate an automated bleeding system
321	H/103/9951	Operate an automated evisceration system
322	K/103/9952	Operate an automated de-hairing or de-feathering system
323	M/103/9953	Operate an automated pig processing system
324	T/103/9954	Carry out manual slaughter in meat & poultry
325	A/103/9955	Carry out manual bleeding operations
326	F/103/9956	Eviscerate animals or birds manually
327	J/103/9957	Skin animals
328	L/103/9958	Process offal or by products of slaughter
329	R/103/9959	Carry out primal cutting in meat & poultry
330	J/103/9960	Carry out boning in meat & poultry
331	L/103/9961	Carry out seaming or filleting in meat & poultry
332	R/103/9962	Carry out trimming in meat & poultry
333	Y/103/9963	Produce portion controlled raw meat products
334	D/103/9964	Use powered tools or equipment for processing meat
335	H/103/9965	Inject meat

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336	K/103/9966	Massaging boneless meat
337	M/103/9967	Fill or extrude meat and meat-based mixtures
338	T/103/9968	Cure or marinate meat products
339	A/103/9969	Prepare meat and meat product orders for customers
340	M/103/9970	Carry out butchery in a retail outlet
341	T/103/9971	Manufacture meat products in a retail outlet
342	A/103/9972	Pack meat products for retail sale
565	F/104/0038	Plan and co-ordinate bake-off operations in food manufacture
581	R/104/0027	Control production of bakery products
582	A/104/0040	Design and develop specialist individual dough based products
583	F/103/0041	Produce specialist individual dough based products
584	J/104/0042	Evaluate specialist individual dough based products
585	L/104/0043	Design and develop specialist individual flour confectionery products
586	F/104/0069	Produce specialist individual flour confectionery products
587	R/104/0044	Evaluate specialist individual flour confectionery products