

FDQ Level 2 SVQ in Food Manufacture

MEAT AND POULTRY PROCESSING SKILLS PATHWAY – G8N6 22

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

Section A – Mandatory Units

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| 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 G1 – Optional Units (a minimum of 4 units)

Meat & Poultry Processing

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| 335 | H/103/9965 | Inject meat |
| 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 |

Abattoir Operations

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| 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 |

Butchery

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| 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 |

Control Operations

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| 247 | M/103/9886 | Control manual size reduction in food manufacture |
| 248 | T/103/9887 | Control size reduction in food manufacture |
| 249 | A/103/9888 | Control weighing in food manufacture |
| 250 | F/103/9889 | Control mixing in food manufacture |
| 251 | T/103/9890 | Control heat treatment in food manufacture |
| 252 | A/103/9891 | Control separation in food manufacture |
| 253 | F/103/9892 | Control temperature reduction in food manufacture |
| 254 | J/103/9893 | Control batching in food manufacture |
| 255 | L/103/9894 | Control conversion in food manufacture |
| 256 | R/103/9895 | Control conditioning in food manufacture |
| 257 | Y/103/9896 | Control forming in food manufacture |
| 258 | D/103/9897 | Control depositing in food manufacture |

Section G2 - Specified Units (a maximum of 2 units)

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| 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 |

FDQ Level 2 SVQ in Food Manufacture

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| 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 |
| 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 |
| 246 | H/103/9884 | Operate central control systems in food manufacture |
| 259 | H/103/9898 | Control enrobing in food manufacture |
| 260 | K/103/9899 | Control wrapping & labelling in food manufacture |
| 261 | R/103/9900 | Control bottling & packing in food manufacture |
| 262 | Y/103/9901 | Control pelletising in food manufacture |
| 263 | D/103/9902 | Control milling in food manufacture |
| 264 | H/103/9903 | Control slicing and bagging in food manufacture |
| 265 | K/103/9904 | Prepare ingredients and store sweet fillings and toppings in food manufacture |
| 266 | M/103/9905 | Prepare ingredients and store savoury fillings and toppings in food manufacture |
| 267 | T/103/9906 | Slice and bag individual food products |
| 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 |

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| 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 |
| 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 |
| 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 |
| 518 | K/104/0034 | Plan how to improve your sales and marketing (SFEDI, B1) |
| 519 | M/104/0035 | Improve your sales and marketing (SFEDI, B2) |
| 552 | T/104/0036 | Set up and maintain picking and packing orders in food manufacture |
| 553 | A/104/0037 | Monitor effectiveness of picking and packing operations in food manufacture |
| 555 | H/104/0050 | Monitor wrapping and labelling of products in food manufacture |
| 575 | Y/104/0031 | Contribute to converting livestock into meat |
| 576 | D/104/0032 | Monitor and control the recovery and disposal of meat processing by-products |
| 577 | H/104/0033 | Monitor and control meat and poultry processing |