

## FDQ Level 3 SVQ in Food Manufacture

### **SPECIALIST TECHNICAL SKILLS PATHWAY – G8NH 23**

(8 units to be taken in total, one of which is mandatory)

#### **Section F1 - Mandatory Unit**

504	F/104/0119	Communicate effectively (CfA, SAS1)
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#### **Section F2 - Optional Units (a minimum of 5 units)**

##### *Organisational Effectiveness*

503	D/103/1587	Manage your own resources and professional development (MSC, A2)
531	J/104/0073	Monitor food safety at critical control points in manufacture
541	J/104/0087	Monitor health, safety and environmental systems in food manufacture

##### *Quality & Improvement*

523	D/104/0077	Monitor product quality in food manufacture
524	H/104/0078	Carry out sampling for quality control in food manufacture
525	K/104/0079	Carry out testing for quality control in food manufacture
526	D/104/0080	Monitor and control quality of work activities in food manufacture
527	H/104/0081	Monitor and control throughput to achieve targets in food manufacture
528	K/104/0082	Implement and evaluate an improvement programme in food manufacture
529	M/104/0083	Carry out quality audits in food manufacture
559	J/104/0090	Evaluate and improve production in food manufacture

##### *Food Safety*

530	A/104/0023	Raise food safety awareness in manufacture
532	T/104/0084	Contribute to continuous improvement of food safety in manufacture
534	A/104/0085	Control and monitor safe supply of raw materials and ingredients in food manufacture

##### *Health & Safety*

535	L/103/2433	Monitor Procedures to Control Risks to Health and Safety (ENTO, Unit B)
536	U1051772	Promote a Health and Safety Culture Within the Workplace (ENTO, Unit E)
537	U1051774	Conduct an Assessment of Risks in the Workplace (ENTO, Unit G)

##### *Support Operations*

538	F/104/0086	Maintain, promote and improve environmental good practice in food manufacture
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##### *Engineering*

542	T/104/0053	Support commissioning of plant, equipment and processes in food manufacture
543	A/104/0054	Maintain plant and equipment in food manufacture

##### *Product Development*

545	L/104/0088	Develop test samples in food manufacture
547	R/104/0089	Develop product specifications in food manufacture

#### **Section F3 - Specified units (a maximum of 2 units)**

501	L/103/1598	Develop and implement operational plans for your area of responsibility (MSC, B1)
502	J/103/1597	Manage a project