



# ***FOOD & DRINK QUALIFICATIONS***

**Food & Drink  
Manufacturing  
Operations**

**Level 2**

# **Food & Drink Manufacturing Operations**

## **The Framework of Standards – Level 2**

### **Compulsory Units:**

The level 2 SVQ consists of 10 units. Five of these are compulsory:

- Unit 1            Contribute to health and safety in food and drink manufacturing operations**
- 1.1    Lift and handle safely
  - 1.2    Maintain a healthy and safe working environment
- Unit 2            Maintain hygiene standards in food and drink manufacturing operations**
- 2.1    Maintain personal hygiene
  - 2.2    Maintain workplace hygiene
- Unit 3            Work with others in a food and drink manufacturing environment**
- 3.1    Establish and maintain effective working relationships with others
  - 3.2    Work with others to meet goals
- Unit 4            Diagnose and rectify operating problems**
- 4.1    Diagnose operating problems
  - 4.2    Rectify operating problems
- Unit 5            Maintain product quality**
- 5.1    Maintain product quality

### **Optional Units:**

The other five units can be chosen from this bank of optional units:

- Unit 6            Clean in place (CIP) plant and equipment**
- 6.1    Prepare to clean in place
  - 6.2    Carry out clean in place
  - 6.3    Complete clean in place

- Unit 7      Contribute to improvement in the workplace**
- 7.1    Contribute to the identification of improvements in the workplace
  - 7.2    Contribute to putting improvements ideas into action
- Unit 8      Prepare for and carry out product changeovers**
- 8.1    Prepare for product changeovers
  - 8.2    Carry out product
- Unit 9      Move and handle materials within the workplace**
- 9.1    Move and handle materials in the workplace
- Unit 10     Carry out hygiene cleaning**
- 10.1   Prepare for cleaning
  - 10.2   Carry out cleaning
  - 10.3   Complete cleaning
- Unit 11     Carry out task handovers**
- 11.1   Hand over responsibilities to another person
  - 11.2   Take over responsibilities from another person
- Unit 12     Receive and verify goods and materials entering storage (DNTO Unit 004)**
- 12.1   Prepare for the receipt of goods and materials
  - 12.2   Accept goods and materials for storage
- Unit 13     Intake bulk materials**
- 13.1   Confirm the requirements for storing bulk materials
  - 13.2   Transfer bulk materials to designated locations
- Unit 14     Place goods and materials in storage (DNTO Unit 005)**
- 14.1   Confirm the requirements for storing goods and materials
  - 14.2   Place goods and materials in designated locations

- Unit 15**      **Despatch goods and materials (DNTO Unit 015)**
- 15.1 Prepare work areas for loading
  - 15.2 Load consignments
- Unit 16**      **Maintain the quality of goods and materials in storage (DNTO Unit 016)**
- 16.1 Monitor and maintain storage conditions
  - 16.2 Monitor goods and materials in storage
- Unit 17**      **Contribute to environmental safety in food and drink manufacturing operations**
- 17.1 Contribute to environmental safety in food and drink manufacturing operations
- Unit 18**      **Control conversion**
- 18.1 Prepare for conversion
  - 18.2 Carry out conversion
  - 18.3 Finish conversion
- Unit 19**      **Control size reduction**
- 19.1 Prepare for size reduction
  - 19.2 Carry out size reduction
  - 19.3 Finish size reduction
- Unit 20**      **Control mixing**
- 20.1 Prepare for mixing
  - 20.2 Carry out mixing
  - 20.3 Finish mixing
- Unit 21**      **Control heat treatment**
- 21.1 Prepare for heat treatment
  - 21.2 Carry out heat treatment
  - 21.3 Finish heat treatment
- Unit 22**      **Control separation**
- 22.1 Prepare for separation
  - 22.2 Carry out separation
  - 22.3 Finish separation

**Unit 23      Control conditioning**

- 23.1 Prepare for conditioning
- 23.2 Carry out conditioning
- 23.3 Finish conditioning

**Unit 24      Control forming**

- 24.1 Prepare for forming
- 24.2 Carry out forming
- 24.3 Finishing forming

**Unit 25      Control temperature reduction**

- 25.1 Prepare for temperature reduction
- 25.2 Carry out temperature reduction
- 25.3 Finish temperature reduction

**Unit 26      Control manual size reduction**

- 26.1 Prepare for manual size reduction
- 26.2 Carry out manual size reduction
- 26.3 Finish manual size reduction

**Unit 27      Control batching**

- 27.1 Prepare for batching
- 27.2 Carry out batching

**Unit 28      Produce individual packs**

- 28.1 Prepare to produce individual packs
- 28.2 Carry out production of individual packs
- 28.3 Finish production of individual packs

**Unit 29      Collate and pack for storage and distribution**

- 29.1 Prepare for collation and packing
- 29.2 Carry out collation and packing
- 29.3 Finish collation and packing

**Unit 30      Assemble different products to pre-determined pattern**

- 30.1 Prepare to assemble products
- 30.2 Carry out assembly of products
- 30.3 Finish assembly of products

**Unit 31      Produce packs by hand**

- 31.1 Prepare to produce packs by hand
- 31.2 Carry out production of packs by hand
- 31.3** Finish production of packs by hand

**Unit 34      Contribute to auditing (FDMO Level 3 Unit 9)**

- 34.1 Contribute to auditing

**Unit 35      Control and maintain quality within multi-stage manufacturing operations (FDMO Level 3 Unit 1)**

- 35.1 Achieve product specification and operational targets
- 35.2 Maintain operations