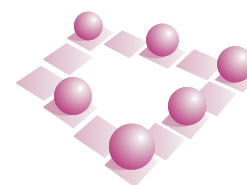




MEAT
TRAINING
COUNCIL

FDQ LEVEL 2 NVQ IN FOOD MANUFACTURE

National Qualification Number: 500/2073/0



FOOD & DRINK
QUALIFICATIONS

BUTCHERY RETAIL SKILLS PATHWAY

(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 B1 – Optional Units (a minimum of 4 units)

Butchery

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

Retail

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)
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

Meat & Poultry Processing

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

Control Operations

248	T/103/9887	Control size reduction in food manufacture
250	F/103/9889	Control mixing in food manufacture
251	T/103/9890	Control heat treatment in food manufacture
253	F/103/9892	Control temperature reduction in food manufacture
257	Y/103/9896	Control forming in food manufacture

Section B2 – Specified Units (a maximum of 2 units)

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

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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
247	M/103/9886	Control manual size reduction in food manufacture
249	A/103/9888	Control weighing in food manufacture
252	A/103/9891	Control separation 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
258	D/103/9897	Control depositing 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

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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
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
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
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
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
595	L/104/0026	Maximise sales of food products in a retail environment

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CRAFT BAKERY SKILLS PATHWAY

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/104/0041	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

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DISTRIBUTION SKILLS PATHWAY

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 D1 – Optional Units (a minimum of 4 units)

208	J/103/9974	Lift and handle materials safely 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)

Section D2 – Specified units (a maximum of 2 units)

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
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
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
247	M/103/9886	Control manual size reduction in food manufacture

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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
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
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
286	D/103/9916	Select weigh and measure bakery ingredients
287	H/103/9917	Prepare and mix dough
288	K/103/9918	Prepare and mix craft dough
289	M/103/9919	Hand divide, mould and shape fermented doughs
290	H/103/9920	Hand divide, mould and shape craft fermented dough
291	K/103/9921	Produce laminated pastry
292	M/103/9922	Produce craft laminated pastry
293	T/103/9923	Pin, block and shape dough
294	A/103/9924	Fill and close pastry products
295	F/103/9925	Tin and tray up dough products
296	J/103/9926	Tin and tray up craft dough products
297	L/103/9927	Retard and prove dough products
298	R/103/9928	Retard and prove craft dough products
299	Y/103/9929	Oven bake dough products
300	L/103/9930	Oven bake craft dough products
301	R/103/9931	Fry dough products
302	Y/103/9932	Fry craft dough products
303	D/103/9933	Batch finish dough products
304	H/103/9934	Batch finish craft dough products

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305	K/103/9935	Prepare and mix flour confectionery
306	M/103/9936	Prepare and mix craft flour confectionery
307	T/103/9937	Hand deposit pipe and sheet flour confectionery
308	A/103/9938	Deposit and fry hot plate products
309	F/103/9939	Deposit and fry craft hot plate products
310	T/103/9940	Tray up and prepare flour confectionery for bakery
311	A/103/9941	Oven bake flour confectionery
312	F/103/9942	Oven bake craft flour confectionery
313	J/103/9943	Batch finish 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
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
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
548	Y/104/0045	Organise the receipt and storage of goods in food manufacture
549	D/104/0046	Monitor and maintain storage conditions in food manufacture
550	H/104/0047	Monitor stored goods and materials in food manufacture
551	K/104/0048	Monitor and maintain storage systems and procedures in food manufacture
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
554	M/104/0049	Plan resources to meet anticipated demand for products in food manufacture
555	H/104/0050	Monitor wrapping and labelling of products in food manufacture
556	K/104/0051	Set up and maintain despatch and transport of products in food manufacture
557	M/104/0052	Monitor effectiveness of despatch and transport operations in food manufacture

FDQ Level 2 NVQ in Food Manufacture – NQN 500/2073/0

FACILITIES SERVICE SUPPORT SKILLS PATHWAY

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 E1 – Optional Units (a minimum of 4 units)

Health & Safety

208	J/103/9974	Lift and handle materials safely in food manufacture
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Engineering

210	A/103/9857	Contribute to the maintenance of plant and equipment in food manufacture
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Support Operations

209	T/103/9856	Contribute to environmental safety in food manufacture
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

Section E2 - Specified Units (a maximum of 2 units)

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
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

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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
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
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
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
286	D/103/9916	Select weigh and measure bakery ingredients
287	H/103/9917	Prepare and mix dough
288	K/103/9918	Prepare and mix craft dough
289	M/103/9919	Hand divide, mould and shape fermented doughs
290	H/103/9920	Hand divide, mould and shape craft fermented dough
291	K/103/9921	Produce laminated pastry
292	M/103/9922	Produce craft laminated pastry
293	T/103/9923	Pin, block and shape dough
294	A/103/9924	Fill and close pastry products
295	F/103/9925	Tin and tray up dough products
296	J/103/9926	Tin and tray up craft dough products
297	L/103/9927	Retard and prove dough products
298	R/103/9928	Retard and prove craft dough products
299	Y/103/9929	Oven bake dough products

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300	L/103/9930	Oven bake craft dough products
301	R/103/9931	Fry dough products
302	Y/103/9932	Fry craft dough products
303	D/103/9933	Batch finish dough products
304	H/103/9934	Batch finish craft dough products
305	K/103/9935	Prepare and mix flour confectionery
306	M/103/9936	Prepare and mix craft flour confectionery
307	T/103/9937	Hand deposit pipe and sheet flour confectionery
308	A/103/9938	Deposit and fry hot plate products
309	F/103/9939	Deposit and fry craft hot plate products
310	T/103/9940	Tray up and prepare flour confectionery for bakery
311	A/103/9941	Oven bake flour confectionery
312	F/103/9942	Oven bake craft flour confectionery
313	J/103/9943	Batch finish 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
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
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
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
567	F/104/0055	Shut down plant and equipment in food manufacture
568	J/104/0056	Start up multi-stage operations in food manufacture
569	L/104/0057	Shut down multi-stage operations in food manufacture
570	R/104/0058	Contribute to security planning and implementation in food manufacture
571	Y/104/0059	Monitor and control the recovery of by-products and waste disposal in food manufacture

FDQ Level 2 NVQ in Food Manufacture – NQN 500/2073/0

LIVESTOCK DROVING SKILLS PATHWAY

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 F1 – Optional Units (a minimum of 4 units)

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

Section F2 – Specified Units (a maximum of 2 units)

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
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)
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

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246	H/103/9884	Operate central control systems in food manufacture
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
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
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
286	D/103/9916	Select weigh and measure bakery ingredients
287	H/103/9917	Prepare and mix dough
288	K/103/9918	Prepare and mix craft dough
289	M/103/9919	Hand divide, mould and shape fermented doughs
290	H/103/9920	Hand divide, mould and shape craft fermented dough
291	K/103/9921	Produce laminated pastry
292	M/103/9922	Produce craft laminated pastry
293	T/103/9923	Pin, block and shape dough
294	A/103/9924	Fill and close pastry products
295	F/103/9925	Tin and tray up dough products
296	J/103/9926	Tin and tray up craft dough products
297	L/103/9927	Retard and prove dough products
298	R/103/9928	Retard and prove craft dough products
299	Y/103/9929	Oven bake dough products
300	L/103/9930	Oven bake craft dough products
301	R/103/9931	Fry dough products
302	Y/103/9932	Fry craft dough products

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303	D/103/9933	Batch finish dough products
304	H/103/9934	Batch finish craft dough products
305	K/103/9935	Prepare and mix flour confectionery
306	M/103/9936	Prepare and mix craft flour confectionery
307	T/103/9937	Hand deposit pipe and sheet flour confectionery
308	A/103/9938	Deposit and fry hot plate products
309	F/103/9939	Deposit and fry craft hot plate products
310	T/103/9940	Tray up and prepare flour confectionery for bakery
311	A/103/9941	Oven bake flour confectionery
312	F/103/9942	Oven bake craft flour confectionery
313	J/103/9943	Batch finish 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
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
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
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
578	T/104/0070	Arrange transport scheduling for delivery of livestock in food manufacture
579	A/104/0071	Monitor and control reception of livestock in food manufacture
580	F/104/0072	Maintain lairage and antemortem facilities in food manufacture

MEAT AND POULTRY PROCESSING SKILLS PATHWAY

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 G1 – Optional Units (a minimum of 4 units)

Meat & Poultry Processing

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

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

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

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)

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

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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

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PROCESS BAKERY SKILLS PATHWAY

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 B – Optional Units (a minimum of 4 units)

Process Bakery

286	D/103/9916	Select weigh and measure bakery ingredients
287	H/103/9917	Prepare and mix dough
289	M/103/9919	Hand divide, mould and shape fermented doughs
291	K/103/9921	Produce laminated pastry
293	T/103/9923	Pin, block and shape dough
294	A/103/9924	Fill and close pastry products
295	F/103/9925	Tin and tray up dough products
297	L/103/9927	Retard and prove dough products
299	Y/103/9929	Oven bake dough products
301	R/103/9931	Fry dough products
303	D/103/9933	Batch finish dough products
305	K/103/9935	Prepare and mix flour confectionery
307	T/103/9937	Hand deposit pipe and sheet flour confectionery
308	A/103/9938	Deposit and fry hot plate products
310	T/103/9940	Tray up and prepare flour confectionery for bakery
311	A/103/9941	Oven bake flour confectionery
313	J/103/9943	Batch finish flour confectionery

Section H1 - Specified units (a maximum of 2 units)

Craft Bakery

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

Other

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

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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
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

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334	D/103/9964	Use powered tools or equipment for processing meat
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
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
581	R/104/0027	Control production of bakery products
582	A/104/0040	Design and develop specialist individual dough based products
583	F/104/0041	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

FDQ Level 2 NVQ in Food Manufacture – NQN 500/2073/0

PRODUCTION CONTROL SKILLS PATHWAY

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 I1 – Optional Units (a minimum of 4 units)

204	H/103/9853	Maintain product quality in food manufacture
208	J/103/9974	Lift and handle materials safely in food manufacture

Production Operations

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

Control Skills

246	H/103/9884	Operate central control systems in food manufacture
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
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

Section I2 - Specified Units (a maximum of 2 units)

258	D/103/9897	Control depositing in food manufacture
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)
205	K/103/9854	Contribute to improvements 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

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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
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

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333	Y/103/9963	Produce portion controlled raw meat products
334	D/103/9964	Use powered tools or equipment for processing meat
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
560	L/104/0060	Plan production schedules in food manufacture
561	R/104/0061	Monitor and report on production progress in food manufacture
562	Y/104/0062	Diagnose and solve production problems in food manufacture
563	D/104/0063	Carry out process control of production in food manufacture
564	H/104/0064	Produce production specifications in food manufacture
565	F/104/0038	Plan and co-ordinate bake-off operations in food manufacture
566	K/104/0065	Start up plant and equipment in food manufacture
567	F/104/0055	Shut down plant and equipment in food manufacture
568	J/104/0056	Start up multi-stage operations in food manufacture
569	L/104/0057	Shut down multi-stage operations in food manufacture
592	M/104/0066	Contribute to optimising work areas in food manufacture
593	T/104/0067	Resolve production problems in food manufacture
594	A/104/0068	Diagnose production problems in food manufacture

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RETAIL AND SERVICE SUPPORT SKILLS PATHWAY

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 J1 – Optional Units (a minimum of 4 units)

Retail

268	A/103/9907	Bake-off food products for sale
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)
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

Service Skills

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

Section J2 - Specified units (a maximum of 2 units)

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
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)

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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
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
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
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
286	D/103/9916	Select weigh and measure bakery ingredients
287	H/103/9917	Prepare and mix dough
288	K/103/9918	Prepare and mix craft dough
289	M/103/9919	Hand divide, mould and shape fermented doughs
290	H/103/9920	Hand divide, mould and shape craft fermented dough
291	K/103/9921	Produce laminated pastry
292	M/103/9922	Produce craft laminated pastry
293	T/103/9923	Pin, block and shape dough
294	A/103/9924	Fill and close pastry products
295	F/103/9925	Tin and tray up dough products
296	J/103/9926	Tin and tray up craft dough products

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297	L/103/9927	Retard and prove dough products
298	R/103/9928	Retard and prove craft dough products
299	Y/103/9929	Oven bake dough products
300	L/103/9930	Oven bake craft dough products
301	R/103/9931	Fry dough products
302	Y/103/9932	Fry craft dough products
303	D/103/9933	Batch finish dough products
304	H/103/9934	Batch finish craft dough products
305	K/103/9935	Prepare and mix flour confectionery
306	M/103/9936	Prepare and mix craft flour confectionery
307	T/103/9937	Hand deposit pipe and sheet flour confectionery
308	A/103/9938	Deposit and fry hot plate products
309	F/103/9939	Deposit and fry craft hot plate products
310	T/103/9940	Tray up and prepare flour confectionery for bakery
311	A/103/9941	Oven bake flour confectionery
312	F/103/9942	Oven bake craft flour confectionery
313	J/103/9943	Batch finish 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	H103/9948	Provide accessories and store celebration cakes
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
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
530	A/104/0023	Raise food safety awareness in manufacture
572	F/103/7611	Evaluate the receipt of payment from customers (Skillsmart Retail C.309(P)/C.310(P))
574	J/104/0025	Plan and co-ordinate food services
595	L/104/0026	Maximise sales of food products in a retail environment

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OPERATIONAL SKILLS PATHWAY

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 K1 - Optional units

Candidates must achieve **six** units. **At least four** of these must be chosen from the following units

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
211	F/103/9858	Receive 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
219	D/103/9866	Produce individual packs by hand in food manufacture
220	H/103/9867	Pack orders for despatch 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
272	J/101/3357	Contribute to keeping the workplace secure
275	L/103/9913	Contribute to the effectiveness of food retail operations
280	H/102/0235	Resolve customer service problems (ICS, Unit 31)

Section K2 - Specified units

Are any other units at **Level 2** of which a maximum of 2 can be taken.

210	A/103/9857	Contribute to the maintenance of plant and equipment in food manufacture
212	J/103/9859	Store goods and materials 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
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

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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
246	H/103/9884	Operate central control systems in food manufacture
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
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
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
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)
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
286	D/103/9916	Select weigh and measure bakery ingredients
287	H/103/9917	Prepare and mix dough
288	K/103/9918	Prepare and mix craft dough
289	M/103/9919	Hand divide, mould and shape fermented doughs
290	H/103/9920	Hand divide, mould and shape craft fermented dough
291	K/103/9921	Produce laminated pastry
292	M/103/9922	Produce craft laminated pastry
293	T/103/9923	Pin, block and shape dough
294	A/103/9924	Fill and close pastry products
295	F/103/9925	Tin and tray up dough products
296	J/103/9926	Tin and tray up craft dough products
297	L/103/9927	Retard and prove dough products
298	R/103/9928	Retard and prove craft dough products
299	Y/103/9929	Oven bake dough products

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300	L/103/9930	Oven bake craft dough products
301	R/103/9931	Fry dough products
302	Y/103/9932	Fry craft dough products
303	D/103/9933	Batch finish dough products
304	H/103/9934	Batch finish craft dough products
305	K/103/9935	Prepare and mix flour confectionery
306	M/103/9936	Prepare and mix craft flour confectionery
307	T/103/9937	Hand deposit pipe and sheet flour confectionery
308	A/103/9938	Deposit and fry hot plate products
309	F/103/9939	Deposit and fry craft hot plate products
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322	K/103/9952	Operate an automated de-hairing or de-feathering system
323	M/103/9953	Operate an automated pig processing system
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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
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

OR

maximum of 2 units can be chosen from any of the following units at **Level 3**

510	R/101/2938	Enable Individual Learning through Coaching (ENTO, L12)
511	Y/101/2939	Enable Learning through Demonstrations and Instruction (ENTO, L11)
523	D/104/0077	Monitor product quality in food manufacture
529	M/104/0083	Carry out quality audits in food manufacture
532	T/104/0084	Contribute to continuous improvement of food safety in manufacture
560	L104/0060	Plan production schedules in food manufacture
561	R/104/0061	Monitor and report on production progress in food manufacture
562	Y/104/0062	Diagnose and solve production problems in food manufacture
530	A/104/0023	Raise food safety awareness in manufacture

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592	M/104/0066	Contribute to optimising work areas in food manufacture
555	H/104/0050	Monitor wrapping and labelling of products in food manufacture