

Dairy Skills Level 2



1. Overview and Introduction to Dairy Skills Level 2 (SCQF Level 5)

The Scottish Vocational Qualification (SVQ) in Dairy Skills Level 2 (SCQF Level 5) is part of a suite of qualifications which are designed to provide candidates with the knowledge and skills that they will need for employment within the dairy sector.

This qualification is designed for candidates who are working within the dairy sector or the wider food and drink industry. It offers the opportunity to develop skills and knowledge required in a wide range of dairy manufacturing techniques including milk and cheese production. It will also suit candidates who are competent in their particular field but are looking for ways of developing their existing skills and knowledge.



This qualification is suitable for

- Dairy operatives
- Dairy producers

This qualification offers the opportunity to tailor units to suit specific business training needs, through the transfer of topic specific knowledge and practical ability for example in: producing milk, butter, cream, ice cream and cheese; through to customer service and processing customer orders.



2. Qualification Content

- Food and Drink Operations (Dairy Skills) Level 2 (SCQF Level 5)

Award Structure:

Candidates must complete a minimum of 8 units (9 units if undertaking a Modern Apprenticeship)

Candidates must complete both units from Group A, a minimum of 4 units from Group B and any other 3 units from Group C. Units in Group D are optional.

Unit No	Unit Title	Unit Code
Group A (mandatory)		
2050	Maintain workplace food safety standards in manufacture	F2MD 04
3075	Maintain the workplace and health & safety in food manufacture	F2MB 04
Group B (a minimum of 4 units)		
3310	Produce Liquid Milk	H3K3 04
2315	Produce Cream	H3FC 04
2316	Produce Dried Milk/Whey Powder	H3FD 04
2317	Produce Butter	H3K8 04
2318	Produce Mix Fat Spreads	H3FE 04
2319	Produce Ice Cream	H3K9 04
2320	Produce Fermented Dairy Products	H3FF 04
2321	Produce Cheese	H3FG 04
2324	Produce Curds and Whey	H3FK 04
2188	Weigh or Measure Ingredients in Food Manufacture	H3DN 04
2189	Blend or Mix Ingredients in Food Manufacture	H3DP 04
2327	Carry out Cheese Pressing Operations	H3FN 04
2329	Carry out Cheese Extrusion Operations	H3FR 04
2330	Carry out Cheese Smoking Operations	H3FS 04
2331	Carry out Cheese Waxing Operations	H3FT 04
3311	Grade Cheese	H3K4 04
Group C		
2001	Plan and organise your own work activities in a food business	H3P3 04
3004	Communicate in a business environment	FE02 04
3050	Maintain product quality in food and drink operations	H3GH 04
2060	Lift and handle materials safely in food manufacture	F2M4 04
Group D		
3060	Principles of continuous improvement techniques (Kaizen) in a food environment	H13J 04
3082	Principles of waste minimisation in a food environment	H3GN 04
3317	Principles of Heat Treatment in Dairy Processing	H3KF 04
3312	Principles of Butter and Mixed Fat Spreads	H3K5 04
3318	Principles of Ice Cream Production	H3KG 04
3316	Principles of Fermented Dairy Products	H3KE 04
3314	Principles of Cheese Making	H3K7 04

Core Skills (SCQF Level 4):

Candidates undertaking a Modern Apprenticeship Level 2 must also complete the following Core Skills as part of the MA Framework


- F42N 04: Working with Others
- F42E 04: Information and Communication Technology
- F42A 04: Numeracy
- F426 04: Communication
- F42J 04: Problem Solving

3. Benefits of the Qualification

This qualification provides dairy businesses with an opportunity to develop good practices and understanding. It allows skills and knowledge to be developed in a wide variety of areas depending upon the type of business and products that apply. Topics covered may include producing milk, butter, cream, ice cream and cheese; customer service and processing customer orders.

4. Learning Content

This qualification develops the skills and knowledge required when working in a dairy role. It enables individuals employed in the dairy sector to be more proficient in food safety standards and in maintaining the workplace.



This qualification is most suitable for those working in dairies and farm shops

5. How the learning is delivered

We use a Blended Learning approach suited to workplace learning on an individual basis or groups as required.


The Training Advisor will visit the candidate within the workplace on a regular basis to support, advise, guide and facilitate workshops and individual one to one learning and development; all visits are in the workplace so there is no need to release staff to college.

6. The Assessment Process

Assessment of this award will be through a series of theoretical and practical assessments or tasks and projects defined by a set of National Occupational Standards (NOS) developed by Improve Ltd (Sector Skills Council).

Methods of assessment can include:

- *observation*
- *discussion*
- *personal statements*
- *projects, testimonies*
- *supporting documentation.*



Each candidate
will be appointed
a dedicated
Training Advisor

7. Engagement with Training Advisor

Each candidate will be appointed a dedicated Training Advisor. An Individual Training Plan will be drawn up and the units for delivery will be agreed by the candidate, employer and training advisor. Each visit date will be agreed and progress will be mapped in the form of progress reviews that will also detail work to complete for next visit, date of next visit and any feedback that either party wishes to convey.

The training advisor will also make each candidate aware of their contact details should they require any future information and guidance.

National Food and Drink Training

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