

Food and Drink Operations Level 3

1. Overview and Introduction to Food and Drink Operations Level 3 (SCQF Level 6)

The Scottish Vocational Qualification (SVQ) in Food and Drink Operations Level 3 (SCQF Level 6) 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 food and drink manufacturing sector.

This qualification is designed for candidates who are working in the food and drink manufacturing sector such as team leaders, supervisors and managers. It offers candidates the opportunity to develop skills and knowledge required to prove competence at work. 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
team leaders,
supervisors and
managers

Those undertaking this course will cover a range of areas within food contexts, such as manufacture, logistics, and retail. These include food management and improvement of team performance, management and improvement of technical controls, quality assurance and deployment of business systems.



2. Qualification Content

- Food and Drink Operations Level 3 (SCQF Level 6)

Award Structure:

Candidates must complete a minimum of 8 units (10 units if undertaking a Modern Apprenticeship) to successfully achieve a SVQ Level 3 certificate.

Candidates must complete 1 unit from Group A, a minimum of 4 units from Group B and any other 3 units from Groups A, B, or C.

Unit No	Unit Title	Unit Code
Group A (a minimum of 1 unit)		
3049	Monitor and maintain product quality in food and drink operations	H3GG 04
3076	Monitor health, safety and environmental systems in food manufacture	F2P1 04
3069	Monitor food safety at critical control points in manufacture	F2NY 04
Group B (a minimum of 4 units)		
3007	Develop and manage a team in a food business	H3GD 04
3001	Provide leadership in your area of responsibility of a food business	H3G8 04
3010	Develop productive working relationships with colleagues	DR4A 04
3004	Communicate in a business environment	FE02 04
3013	Deliver a good service to customers	H3GV 04
3005	Motivate colleagues in a food business	H3GB 04
3055	Carry out quality audits	FM60 04
3052	Carry out testing in food and drink operations	H3L4 04
3054	Carry out sampling in food and drink operations	H3L3 04
Group C		
3155	Maximise sales of food products in a food retail environment	H4440 04
3053	Interpret and communicate information and data in food and drink operations	H3L0 04
3051	Monitor and control quality of work activities in food and drink operations	H3GJ 04
3070	Contribute to continuous improvement of food safety in manufacture	F2JH 04
3168	Manage production performance in food manufacture	H3H9 04
Group D		
3080	Principles of sustainability in a food environment	H157 04
3081	Principles of energy efficiency in a food environment	H3GM 04
3082	Principles of waste minimisation in a food environment	H3GN 04
3060	Principles of continuous improvement techniques (Kaizen) in a food environment	H13J 04
3110	Principles of food policy and regulation	H3H0 04

Core Skills (SCQF Level 5):

Candidates undertaking a Modern Apprenticeship Level 3 must also complete the following Core Skills as part of the MA Framework

- F42P 04: Working with Others
- F42F 04: Information and Communication Technology
- F42B 04: Numeracy
- F427 04: Communication
- F42K 04 Problem Solving

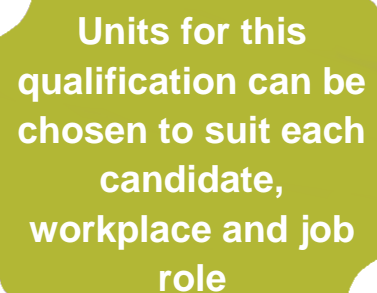
3. Benefits of the Qualification

This qualification will provide candidates in food manufacture and supply chain businesses with benefits in business management competencies and technical food management competencies.

4. Learning Content

This qualification helps support skills development in areas critical to the success of business. They encourage “thinking outside the box” and encompass differing areas in business life in areas such as developing and managing teams, providing leadership, carrying out audits, sampling & testing of new products and communication. These units will encourage the managers of the future to grow in line with the business.

This qualification should appeal to all food manufacturing organisations that encourage succession planning and promote from within.



Units for this qualification can be chosen to suit each candidate, workplace and job role

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 through 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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