

Qualification:	Food and Drink Operations: Bakery Skills
Awarding Body:	SCOTTISH BAKERS & SQA
Accreditation and Certification:	SQA
Group Award Number:	GP3Y 22
Award Structure:	8 units (1 Unit from Group A is mandatory, a minimum of 4 units from Group B and any other 3 units from Groups Mandatory, A or B or C)
Qualification Lapse Date:	30/11/2023
Qualification End Date:	30/11/2025

Unit Title
Group A (a minimum of 1 unit and a maximum of 3)
Monitor food safety at critical control points in manufacture
Monitor health, safety and environmental systems in food manufacture
Monitor and maintain product quality in food and drink operations
Group B (a minimum of 4 units and a maximum of 7)
Design and develop specialist individual dough-based products
Evaluate specialist individual dough-based products
Produce specialist individual dough-based products
Design and develop specialist individual flour confectionery products
Batch produce specialist fermented dough products
Batch produce specialist non-fermented dough products
Evaluate specialist individual flour confectionery products
Produce specialist individual flour confectionery products

Batch produce specialist flour confectionery products
Group C (a maximum of 3 units)
Manage organisational change and improvement in food operations
Monitor hygiene cleaning in food and drink operations
Manage commissioning and handover of plant and equipment in food manufacture
Maintain plant and equipment in food manufacture
Interpret and communicate information and data in food and drink operations
Control and monitor energy efficiency in a food environment
Contribute to continuous improvement of food safety in food and drink operations
Report on food safety compliance in food and drink operations
Control and monitor safe supply of raw materials and ingredients in food and drink operations
Maintain, promote and improve environmental good practice in food manufacture
Manage production performance in food and drink operations
Evaluate production performance in food and drink operations
Contribute to optimising work areas in food and drink operations
Diagnose production problems in food and drink operations

Resolve production problems in food and drink operations
Monitor and control quality of work activities in food and drink operations
Set up and maintain picking and packing orders in food and drink operations
Monitor effectiveness of picking and packing operations in food and drink operations
Organise the receipt and storage of goods in food and drink operations
Monitor and maintain storage systems and procedures in food and drink operations
Maximise sales of food and drink products in a retail environment
Set up and maintain operations in food and drink retail manufacture
Monitor effectiveness of operations in food and drink retail manufacture
Plan and co-ordinate food services
Set up and maintain food service operations in food manufacture
Monitor effectiveness of food service operations in food manufacture