

Qualification:	Food and Drink Operations: Dairy Skills
Awarding Body:	SQA & Improve
Accreditation and Certification:	SQA & Improve
Group Award Number:	GP22 22
Award Structure:	8 units (2 units are mandatory, a minimum of 4 units from Group B and any other 2 units from Groups B or C)
Qualification Lapse Date:	30/06/2023
Qualification End Date:	30/06/2025

Unit Title
Group A (Mandatory)
Maintain workplace food safety standards in manufacture
Work safely in food manufacture
Group B (a minimum of 4 units, Maximum of 6)
Receive and offload bulk liquids in food and drink operations
Control processing to produce Liquid Fresh Milk
Control processing to produce UHT milks
Control processing to produce Extended Shelf Life (ESL) milks
Control processing to produce cream for retail packs
Control processing to produce cream (sweet and whey) for further processing

Control processing to produce filtered dairy products
Control processing to produce ice cream
Control processing to produce evaporated products
Control processing to produce dried products
Control processing to produce butter, spreads and margarines (BSM) products
Control processing to produce Anhydrous Milk Fat (AMF) and Butter Oil
Control processing to produce cultured and fermented dairy products
Control processing to produce natural cheese
Control processing to produce processed cheese
Control processing to produce liquid whey protein concentration
Prepare starter cultures in dairy processing
Weigh or measure ingredients in food and drink operations
Blend or mix ingredients in food and drink operations
Carry out cheese pressing operations
Carry out cheese piercing operations
Grade cheese

Carry out cheese smoking operations

Carry out cheese encasement operations

Wrap by hand in food and drink operations

Operate manual dispensers in food and drink operations

Control filling in food and drink operations

Group C (a maximum of 2 units)

Plan and organise your own work activities in a food business

Communicate in a business environment

Prepare tools and equipment for use in food and drink operations

Sharpen and maintain cutting tools for use in food and drink operations

Use knives in food and drink operations

Maintain product quality in food and drink operations

Contribute to continuous improvement in food operations

Clean in place (CIP) plant and equipment in food and drink operations

Carry out task handover procedures in food and drink operations

Monitor food hygiene standards using rapid test methods in food and drink operations

Lift and handle materials in food manufacture

Contribute to environmental safety in food manufacture

Contribute to the maintenance of plant and equipment in food manufacture

Store and organise goods and materials in food and drink operations

Prepare goods and materials for despatch

Supply materials for production in food and drink operations

Produce product packs in food and drink operations

Pack orders for despatch in food and drink operations

Carry out product changeovers in food and drink operations

Contribute to problem diagnosis in food and drink operations

Contribute to problem resolution in food and drink operations

Control temperature reduction in food and drink operations

Control wrapping and labelling in food and drink operations

Slice and bag individual products in food operations

Control washing and drying machinery in food and drink operations

Carry out hygiene cleaning in food and drink operations

Carry out sampling in food and drink operations
Organise and improve work activities in food operations
Contribute to the application of improvement techniques in food operations
Contribute to sustainable practice in a food environment
Prepare ingredients and store fillings and toppings in food operations
Produce individual packs by hand in food and drink operations
Sell food and drink products in a retail environment
Display food and drink products in a retail environment
Prepare and clear areas for counter/take-away service
Provide a counter/take-away service
Prepare and clear areas for table/tray service
Provide a table/tray service
Assemble and process products for food service
Maximise sales of food and drink products in a retail environment