

<b>Qualification:</b>	<b>Food and Drink Operations: Distribution Skills</b>
Awarding Body:	SCOTTISH BAKERS & SQA
Accreditation and Certification:	SQA
Group Award Number:	GP40 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:	30/11/2023
Qualification End Date:	30/11/2025

Unit Title
<b>Group A (Mandatory)</b>
Maintain workplace food safety standards in manufacture
Work safely in food manufacture
<b>Group B (a minimum of 4 units and a maximum of 6)</b>
Receive goods and materials in food and drink operations
Store and organise goods and materials in food and drink operations
Control stock levels in food and drink operations
Supply materials for production in food and drink operations
Carry out bulk filling in food and drink operations
Move and handle products and materials in food and drink operations
Move materials using mechanical transfer systems in food and drink operations

Process orders for goods in food and drink operations
Pick orders and store in food and drink operations
Produce product packs in food and drink operations
Pack orders for despatch in food and drink operations
Assemble different products to a pre-determined pattern in food and drink operations
Palletise and wrap products in food and drink operations
Load consignments for despatch in food and drink operations
Planning the route and timings for the delivery and collection of loads
Complete pre-journey and post-journey procedures
Transport goods and materials
Lift, transfer and position loads
Maintaining the safety and the security of the load, self and property
Unloading the vehicle
Group C (a maximum of 2 units)
Plan and organise your own work activities in a food business
Communicate in a business environment

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
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
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 Food Products in Food 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