

## Qualification Structure and Credit Rating

<b>SSC/SSB Name</b>	Improve Ltd		
<b>Qualification Title</b>	SVQ 3 Fish and Shellfish Operations at SCQF level 6		
<b>Qualification Type</b>	SVQ	<b>See tabs below for information related to Awarding Bodies accredited for this qualification. SQA Accreditation will add this information as new Awarding Bodies are Accredited.</b>	
<b>Date Structure Approved</b>			
<b>SCQF Overall Level</b>	6		
<b>SCQF Overall Credit</b>	Min = 31; max = N/A		

**Structure Information (including how many Units are to be selected)** To attain the SVQ, learners must achieve 8 units in total. This comprises of:

- One unit is mandatory from Group A
- Four units from Group B
- The remaining three units can be taken from Group A, B, C or D

Accred Code	SSC/B Code	Mandatory/ Optional/ Additional Unit	Unit Title	SCQF Level	SCQF Credit	Date of SCQF Approval	Imported From (SSC/B Name)
<b>Group A - Candidates must take at least one unit from the following</b>							
	New Fish	Optional	Monitor Fish or Shellfish Operations	7			
	New Fish	Optional	Manage Fish or Shellfish Operations	7			
	3001	Optional	Provide leadership in your area of responsibility of a food business	6	5	05/12/2012	
<b>Group B - Candidates must take at least four units from the following</b>							
	New Fish	Optional	Monitor the reception and holding of live fish or shellfish				
	New Fish	Optional	Establish procedures for monitoring oil frying operations				
	3009	Optional	Allocate and monitor work in a food business	6	4	05/12/2012	
	3012	Optional	Assess learner achievement (LLUK)				lluk
	3105	Optional	Carry out organoleptic testing in a food business	6	5	05/12/2012	
	3167	Optional	manufacture	6	4	05/12/2012	
	3178	Optional	Carry out product changeovers in food manufacture	6	8	31/12/2008	
	3055	Optional	Carry out quality audits	7	7	15/06/2011	CfAM&LFE4
	3054	Optional	Carry out sampling in food and drink operations	6	6	15/06/2011	
	3054	Optional	Carry out sampling in food and drink operations	6	6	05/12/2012	
	3177	Optional	Carry out task handover procedures in food manufacture	6	6	31/12/2008	

	3052	Optional	Carry out testing in food and drink operations	7	6	15/06/2011	
	3004	Optional	Communicate in a business environment cfa SAS A211			05/12/2012	cfa
	3102	Optional	Contribute to amending product specifications in food manufacture	6	4	05/12/2012	
	3008	Optional	Contribute to cross functional team work in a food business	6	4	05/12/2012	
	3101	Optional	Contribute to developing product specifications in food manufacture	6	4	05/12/2012	
	2061	Optional	Contribute to environmental safety in food manufacture	6	6	05/12/2012	
	3184	Optional	Contribute to problem diagnosis in a food environment	6	6	05/12/2012	
	3061	Optional	Contribute to the application of improvement techniques for achieving excellence in a food environment	6	7	31/08/2011	
	2302	Optional	Control shellfish depuration production	6	2	29/11/2011	lantra
	3010	Optional	Develop productive working relationships with colleagues msc D1	6	9	16/03/2011	msc
	3013	Optional	Deliver a good service to customers Sfedl WB12	8	5	31/03/2007	sfedi
	3084	Optional	Control energy efficiency in a food environment	7	6	13/08/2011	
	3123	Optional	Control stock levels in a food environment	6	4	05/12/2012	
	3087	Optional	Control transport efficiency in a food environment	7	5	05/12/2012	
	3085	Optional	Control waste minimisation in a food environment	7	6	05/12/2012	
	3086	Optional	Control water usage in a food environment	7	6	05/12/2012	
	3194	Optional	Control wrapping and labelling in food manufacture	6	8	05/12/2012	
	3103	Optional	Develop a new product in a food business	6	4	05/12/2012	
	3007	Optional	Develop and manage a team in a food business	6	5	05/12/2012	
	3104	Optional	Develop food test samples in a food business	6	5	05/12/2012	
	3100	Optional	Develop product specifications in food manufacture	6	6	15/06/2011	
	3155	Optional	Maximise sales of food products in a food retail environment	6	6	08/06/2011	
	3213	Optional	Monitor and control the disposal of waste in food and	6	7	08/06/2011	
	3166	Optional	Monitor and report on production performance in food	6	4	05/12/2012	
	3005	Optional	Motivate colleagues in a food business	6	4	05/12/2012	
	2001	Optional	Plan and organise your own work activities in a food business	5	4	05/12/2012	
	3165	Optional	Plan production schedules in food manufacture	6	5	05/12/2012	
	3002	Optional	Promote and support creative thinking in a food business	6	5	05/12/2012	

	3156	Optional	Set up and maintain operations in retail food manufacture	6	6	05/12/2012	
	3183	Optional	Shut down multi-stage operations in food manufacture	6	6	08/06/2011	
	3176	Optional	Shut down plant and equipment in food manufacture	6	6	08/06/2011	
	3182	Optional	Start up multi-stage operations in food manufacture	6	6	08/06/2011	
	3175	Optional	Start up plant and equipment in food manufacture	6	6	08/06/2011	
	3091	Optional	Support commissioning of plant, equipment and processes in food manufacture	6	6	08/06/2011	
	3286	Optional	Use fish/shellfish quality assessment methods	6	6	05/12/2012	
	527	Optional	Monitor and control throughput to achieve targets in food manufacture	7	6	15/06/2011	from FME L3 SVQ
<b>Group C - Candidates may take up to three units from the following</b>							
	3070	Optional	Contribute to continuous improvement of food safety in manufacture	6	5	05/12/2012	
	3179	Optional	Contribute to optimising work areas in food manufacture	7	6	15/06/2011	
	3071	Optional	Control and monitor safe supply of raw materials and ingredients in food manufacture	7	6	15/06/2011	
	<b>3084</b>	Optional	Control energy efficiency in a food environment	7	6	13/08/2011	
	3180	Optional	Diagnose production problems in a food environment	7	6	05/12/2012	
	3169	Optional	Evaluate production performance in food manufacture	7	7	05/12/2012	
	3053	Optional	Interpret and communicate information and data in food and drink operations	6	4	15/06/2011	
	3092	Optional	Maintain plant and equipment in food manufacture	6	6	08/06/2011	
	2062	Optional	Maintain, promote and improve environmental good practice in food manufacture	7	6	15/06/2011	
	3090	Optional	Manage commissioning and handover of plant and equipment in food manufacture	8	7	03/08/2011	
	3065	Optional	Manage organisational change for achieving excellence in a food environment	6	7	31/08/2011	
	3168	Optional	Manage production performance in food manufacture	7	7	05/12/2012	
	3051	Optional	Monitor and control quality of work activities in food and drink operations	6	4	05/12/2012	
	3049	Optional	Monitor and maintain product quality in food and drink operations	6	5	05/12/2012	
	3122	Optional	Monitor and maintain storage systems and procedures in a food environment	5	5	08/06/2011	
	3125	Optional	Monitor effectiveness of picking and packing operations in a food environment	6	5	06/08/2011	

	3069	Optional	Monitor food safety at critical control points in manufacture	6	3	15/06/2011	
	3076	Optional	Monitor health, safety and environmental systems in food manufacture	6	6	15/06/2011	
	3211	Optional	Monitor hygiene cleaning in food and drink operations	6	6	05/12/2012	
	3120	Optional	Organise the receipt and storage of goods and materials in a food environment	6	6	05/12/2012	
	3072	Optional	Report on compliance with food safety requirements in manufacture	6	6	03/08/2011	
	3181	Optional	Resolve production problems in a food environment	7	7	05/12/2012	
	3124	Optional	Set up and maintain picking and packing orders in a food environment	6	6	06/08/2011	
<b>Group D - Candidates may take up to two units from the following knowledge units</b>							
	3295	Optional	Principles of a specialist seafood sales service	6	3	05/12/2012	
	3292	Optional	Principles of brining and salting fish or shellfish	6	3	05/12/2012	
	3006	Optional	Principles of communication in a food business	6	5	05/12/2012	
	3060	Optional	Principles of continuous improvement techniques (Kaizen) in a food environment	7	7	05/12/2012	
	3083	Optional	Principles of efficient water usage in a food environment	6	6	05/12/2012	
	3081	Optional	Principles of energy efficiency in a food environment	7	4	05/12/2012	
	3287	Optional	Principles of displaying fish or shellfish for retail sale	6	6	05/12/2012	
	3293	Optional	Principles of fish or shellfish quality assessment	6	3	05/12/2012	
	3285	Optional	Principles of fish or shellfish smoking	6	6	05/12/2012	
	3110	Optional	Principles of food policy and regulation	7	3	05/12/2012	
	3291	Optional	Principles of frying fish and chips	6	6	05/12/2012	
	3288	Optional	Principles of marine finfish	6	6	05/12/2012	
	3003	Optional	Principles of organisational compliance in a food business	6	6	05/12/2012	
	3290	Optional	Principles of seafood quality science	7	7	05/12/2012	
	3289	Optional	Principles of shellfish, non marine finfish and marine food products	6	6	05/12/2012	
	3080	Optional	Principles of sustainability in a food environment	7	4	05/12/2012	
	3082	Optional	Principles of waste minimisation in a food environment	7	4	05/12/2012	

Optional

Facilitate Individual Learning and Development

be advised shortly