

Level 3 SVQ Unit Titles

NB: It is required that at least one of the three units in bold be taken.

SVQ 3 Fish and Shellfish Operations at SCQF level 6

Unit Title
Monitor fish or shellfish operations
Manage fish and shellfish operations
Provide leadership in your area of responsibility of a food business
Control shellfish depuration production
Establish procedures for monitoring oil frying operations
Monitor the reception and holding of live fish or shellfish
Use fish/shellfish quality assessment methods
Carry out organoleptic testing in a food business
Carry out process control of production in food manufacture
Carry out product changeovers in food manufacture
Carry out quality audits
Carry out sampling in food and drink operations
Monitor and control throughput to achieve targets in food manufacture
Carry out sampling in food and drink operations
Carry out task handover procedures in food manufacture
Carry out testing in food and drink operations
Clean in place (CIP) plant and equipment in food and drink operations
Contribute to amending product specifications in food manufacture
Contribute to developing product specifications in food manufacture
Contribute to environmental safety in food manufacture
Contribute to problem diagnosis in a food environment
Contribute to the application of improvement techniques for achieving excellence in a food environment
Control depositing in food manufacture
Control energy efficiency in a food environment
Control enrobing in food manufacture

Control forming in food manufacture
Control heat treatment in food manufacture
Control manual size reduction in food manufacture
Control separation in food manufacture
Control stock levels in a food environment
Control transport efficiency in a food environment
Control waste minimisation in a food environment
Control water usage in a food environment
Control wrapping and labelling in food manufacture
Develop a new product in a food business
Develop food test samples in a food business
Develop product specifications in food manufacture
Maximise sales of food products in a food retail environment
Monitor and control the disposal of waste in food and drink operations
Monitor and report on production performance in food manufacture
Operate central control systems in food manufacture
Plan and organise your own work activities in a food business
Plan production schedules in food manufacture
Set up and maintain operations in retail food manufacture
Shut down multi-stage operations in food manufacture
Shut down plant and equipment in food manufacture
Start up multi-stage operations in food manufacture
Start up plant and equipment in food manufacture
Support commissioning of plant, equipment and processes in food manufacture
Allocate and monitor work in a food business
Assess learner achievement (LLUK)
Communicate in a business environment cfa SAS A211
Contribute to cross functional team work in a food business
Deliver a good service to customers Sfedl WB12
Develop and manage a team in a food business
Develop productive working relationships with colleagues msc D1
Motivate colleagues in a food business
Promote and support creative thinking in a food business
Manage production performance in food manufacture
Monitor and control quality of work activities in food and drink operations

Monitor and maintain product quality in food and drink operations
Monitor and maintain storage systems and procedures in a food environment
Monitor effectiveness of picking and packing operations in a food environment
Monitor food safety at critical control points in manufacture
Monitor health, safety and environmental systems in food manufacture
Monitor hygiene cleaning in food and drink operations
Organise the receipt and storage of goods and materials in a food environment
Set up and maintain picking and packing orders in a food environment
Contribute to continuous improvement of food safety in manufacture
Contribute to optimising work areas in food manufacture
Control and monitor safe supply of raw materials and ingredients in food manufacture
Control energy efficiency in a food environment
Diagnose production problems in a food environment
Evaluate production performance in food manufacture
Interpret and communicate information and data in food and drink operations
Maintain plant and equipment in food manufacture
Maintain, promote and improve environmental good practice in food manufacture
Manage commissioning and handover of plant and equipment in food manufacture
Manage organisational change for achieving excellence in a food environment
Resolve production problems in a food environment
Report on compliance with food safety requirements in manufacture
Principles of brining and salting fish or shellfish
Principles of displaying fish or shellfish for retail sale
Principles of fish or shellfish quality assessment
Principles of fish or shellfish smoking
Principles of frying fish and chips
Principles of marine finfish
Principles of seafood quality science
Principles of shellfish, non marine finfish and marine food products
Principles of a specialist seafood sales service
Principles of sustainability in a food environment
Principles of waste minimisation in a food environment
Principles of communication in a food business
Principles of efficient water usage in a food environment
Principles of energy efficiency in a food environment

Principles of food policy and regulation
Principles of organisational compliance in a food business
Principles of continuous improvement techniques (Kaizen) in a food environment