

**SVQ in Professional Cookery at SCQF Level 4**

**Accredited from: 19/04/2017**

**Group Award Code: GM2H 21**

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| **To achieve this qualification candidates must complete seven units in total:**  **Four mandatory units and three optional units.** |

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| **Mandatory units: all four units required** | | | | |
| **SQA Code** | **P1st Code** | **Unit Title** | **SCQF Level** | **SCQF Credits** |
| HK6J 04 | PPL1GEN1 | Maintain Health and Safety in Hospitality | 4 | 3 |
| HK6K 04 | PPL1GEN2 | Maintain Excellent Standards of Personal Behaviour in Hospitality | 4 | 2 |
| HL15 04 | PPL1GEN4 | Work Effectively as Part of a Hospitality Team | 4 | 2 |
| HL1C 04 | PPL2GEN4 | Maintain Food Safety in a Kitchen Environment | 5 | 5 |

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| **Optional units: three units required** | | | | |
| **SQA Code** | **P1st Code** | **Unit Title** | **SCQF Level** | **SCQF Credits** |
| HL2E 04 | PPL1FBS1 | Prepare and Clear Areas for Food and Beverage Service | 4 | 3 |
| HK7J 04 | PPL1GEN3 | Maintain Customer Care | 5 | 3 |
| HL0A 04 | PPL1PC1 | Prepare Vegetables | 3 | 2 |
| HL06 04 | PPL1PC2 | Cook Vegetables | 3 | 2 |
| HL05 04 | PPL1PC3 | Prepare and Cook Fish | 4 | 3 |
| HL04 04 | PPL1PC4 | Prepare and Cook Meat and Poultry | 4 | 3 |
| HL03 04 | PPL1PC5 | Prepare and Finish Simple Salad and Fruit Dishes | 4 | 2 |
| HL02 04 | PPL1PC6 | Prepare and Cook Rice | 4 | 2 |
| HL01 04 | PPL1PC7 | Prepare and Cook Pasta | 4 | 3 |
| HL00 04 | PPL1PC8 | Prepare and Cook Pulses | 4 | 3 |
| HK9Y 04 | PPL1PC9 | Prepare and Cook Grain | 4 | 3 |
| HK9X 04 | PPL1PC10 | Prepare and Cook Vegetable Protein | 3 | 2 |
| HK9W 04 | PPL1PC11 | Prepare and Cook Eggs | 3 | 2 |
| HK9V 04 | PPL1PC12 | Cook and Finish Simple Bread and Dough Products | 4 | 3 |
| HK9T 04 | PPL1PC13 | Package Food for Delivery | 4 | 2 |
| HL1G 04 | PPL1PRD1 | Prepare Hot and Cold Sandwiches | 5 | 3 |