

**SVQ in Professional Cookery at SCQF Level 5**

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

**Group Award Code: GM2K 22**

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| **To achieve this qualification candidates must complete 12 units in total:**  **Four mandatory units and eight optional units; two units from Group A, five units from Group B and one unit from Group C.** |

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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 |
| HL15 04 | PPL1GEN4 | Work Effectively as Part of a Hospitality Team | 4 | 2 |
| HL17 04 | PPL2GEN1 | Impact of Personal Behaviour in Hospitality | 5 | 3 |
| HL1C 04 | PPL2GEN4 | Maintain Food Safety in a Kitchen Environment | 5 | 5 |

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| **Group A: two units required** | | | | |
| **SQA Code** | **P1st Code** | **Unit Title** | **SCQF Level** | **SCQF Credits** |
| HK9R 04 | PPL2PC1 | Prepare Vegetables for Basic Dishes | 5 | 3 |
| HK9N 04 | PPL2PC3 | Prepare Fish for Basic Dishes | 5 | 5 |
| HK9L 04 | PPL2PC5 | Prepare Shellfish for Basic Dishes | 5 | 5 |
| HK9J 04 | PPL2PC7 | Prepare Meat for Basic Dishes | 5 | 4 |
| HK9G 04 | PPL2PC9 | Prepare Poultry for Basic Dishes | 5 | 4 |
| HK9E 04 | PPL2PC11 | Prepare Game for Basic Dishes | 5 | 4 |
| HK9C 04 | PPL2PC13 | Prepare Offal for Basic Dishes | 6 | 3 |
| HK98 04 | PPL2PC16 | Prepare, Cook and Finish Basic Hot Sauces | 5 | 4 |
| HK97 04 | PPL2PC17 | Prepare, Cook and Finish Basic Soups | 5 | 4 |
| HL0W 04 | PPL2PRD5 | Cook-Chill Food | 5 | 2 |
| HL0V 04 | PPL2PRD6 | Cook-Freeze Food | 5 | 2 |

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| **Group B: five units required** | | | | |
| **SQA Code** | **P1st Code** | **Unit Title** | **SCQF Level** | **SCQF Credits** |
| HK9V 04 | PPL1PC12 | Cook and Finish Simple Bread and Dough Products | 4 | 3 |
| HK9P 04 | PPL2PC2 | Cook and Finish Basic Vegetable Dishes | 5 | 5 |
| HK9M 04 | PPL2PC4 | Cook and Finish Basic Fish Dishes | 5 | 4 |
| HK9K 04 | PPL2PC6 | Cook and Finish Basic Shellfish Dishes | 5 | 5 |
| HK9H 04 | PPL2PC8 | Cook and Finish Basic Meat Dishes | 5 | 4 |
| HK9F 04 | PPL2PC10 | Cook and Finish Basic Poultry Dishes | 5 | 4 |
| HK9D 04 | PPL2PC12 | Cook and Finish Basic Game Dishes | 5 | 4 |
| HK9A 04 | PPL2PC14 | Cook and Finish Basic Offal Dishes | 5 | 4 |
| HK99 04 | PPL2PC15 | Make Basic Stocks | 4 | 3 |
| HK96 04 | PPL2PC18 | Prepare, Cook and Finish Basic Rice Dishes | 5 | 4 |
| HK95 04 | PPL2PC19 | Prepare, Cook and Finish Basic Pasta Dishes | 5 | 3 |
| HK94 04 | PPL2PC20 | Prepare, Cook and Finish Basic Pulse Dishes | 5 | 3 |
| HK93 04 | PPL2PC21 | Prepare, Cook and Finish Basic Vegetable Protein Dishes | 6 | 5 |
| HK92 04 | PPL2PC22 | Prepare, Cook and Finish Basic Egg Dishes | 4 | 3 |
| HK91 04 | PPL2PC23 | Prepare, Cook and Finish Basic Bread and Dough Products | 4 | 3 |
| HK90 04 | PPL2PC24 | Prepare, Cook and Finish Basic Pastry Products | 5 | 5 |
| HK8Y 04 | PPL2PC25 | Prepare, Cook and Finish Basic Cakes, Sponges, Biscuits and Scones | 5 | 4 |
| HK8X 04 | PPL2PC26 | Prepare, Cook and Finish Basic Grain Dishes | 4 | 3 |
| HK8W 04 | PPL2PC27 | Prepare, Cook and Finish Basic Cold and Hot Desserts | 5 | 4 |
| HK8V 04 | PPL2PC28 | Prepare and Present Food for Cold Presentation | 5 | 3 |
| HK8T 04 | PPL2PC29 | Prepare, Cook and Finish Dim Sum | 5 | 3 |
| HK8R 04 | PPL2PC30 | Prepare, Cook and Finish Noodle Dishes | 5 | 4 |
| HK8P 04 | PPL2PC31 | Prepare and Cook Food Using a Tandoor | 5 | 4 |
| HK8L 04 | PPL2PC34 | Contribute to Sustainable Practice in Kitchens | 4 | 3 |

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| **Group C: one unit required** | | | | |
| **SQA Code** | **P1st Code** | **Unit Title** | **SCQF Level** | **SCQF Credits** |
| HL14 04 | PPL1PRD5 | Prepare Meals to Meet Relevant Nutritional Standards Set for School Meals | 4 | 3 |
| HL0F 04 | PPL2PRD17 | Modify Dishes to Meet the Specific Nutritional Needs of Individuals | 5 | 2 |
| HL0C 04 | PPL2PRD20 | Liaise with Care Team to Ensure that Individuals’ Nutritional Needs are Met | 5 | 5 |
| HL19 04 | PPL2GEN2 | Order Stock | 5 | 3 |
| HL32 04 | PPL2GEN14 | Complete Kitchen Documentation | 5 | 2 |
| HL3T 04 | PPL2GEN15 | Set Up and Close Kitchen | 5 | 2 |
| HK8N 04 | PPL2PC32 | Process Dried Ingredients Prior to Cooking | 3 | 2 |
| HK8M 04 | PPL2PC33 | Prepare and Mix Spice and Herb Blends | 4 | 2 |