

**SVQ in Professional Cookery at SCQF Level 6**

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

**Group Award Code: GM2J 23**

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| **To achieve this qualification candidates must complete 12 units in total:**  **Two mandatory units and 10 optional units; seven units from Group A and three units from Group B.** |

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| **Mandatory units: both units required** | | | | |
| **SQA Code** | **P1st Code** | **Unit Title** | **SCQF Level** | **SCQF Credits** |
| HL1C 04 | PPL2GEN4 | Maintain Food Safety in a Kitchen Environment | 5 | 5 |
| HK7K 04 | PPLHSL4 | Maintain the Health, Hygiene, Safety and Security of the Working Environment | 7 | 5 |

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| **Group A: seven units required** | | | | |
| **SQA Code** | **P1st Code** | **Unit Title** | **SCQF Level** | **SCQF Credits** |
| HK8K 04 | PPL3PC1 | Cook and Finish Complex Vegetarian Dishes | 6 | 6 |
| HK8J 04 | PPL3PC2 | Prepare Fish for Complex Dishes | 6 | 6 |
| HK8H 04 | PPL3PC3 | Cook and Finish Complex Fish Dishes | 6 | 6 |
| HK8G 04 | PPL3PC4 | Prepare Shellfish for Complex Dishes | 6 | 6 |
| HK8E 04 | PPL3PC6 | Prepare Meat for Complex Dishes | 6 | 5 |
| HK8D 04 | PPL3PC7 | Cook and Finish Complex Meat Dishes | 6 | 6 |
| HK8C 04 | PPL3PC8 | Prepare Poultry for Complex Dishes | 6 | 4 |
| HK8A 04 | PPL3PC9 | Cook and Finish Complex Poultry Dishes | 6 | 6 |
| HK89 04 | PPL3PC10 | Prepare Game for Complex Dishes | 6 | 4 |
| HK87 04 | PPL3PC12 | Prepare, Cook and Finish Complex Hot Sauces | 6 | 4 |
| HK86 04 | PPL3PC13 | Prepare, Cook and Finish Complex Soups | 6 | 5 |
| HK85 04 | PPL3PC14 | Prepare, Cook and Finish Fresh Pasta Dishes | 6 | 3 |
| HK84 04 | PPL3PC15 | Prepare, Cook and Finish Complex Bread and Dough Products | 6 | 4 |
| HK7Y 04 | PPL3PC20 | Prepare, Cook and Present Complex Cold Products | 6 | 5 |
| HK7X 04 | PPL3PC21 | Prepare, Finish and Present Canapés and Cocktail Products | 6 | 4 |
| HK7W 04 | PPL3PC22 | Prepare, Cook and Finish Complex Dressings and Cold Sauces | 6 | 3 |
| HK7T 04 | PPL3PC24 | Prepare, Cook and Finish Complex Cold Desserts | 6 | 5 |
| HK7P 04 | PPL3PC26 | Maintain Sustainable Practice in Commercial Kitchens | 6 | 5 |
| HK7D 04 | PPLHSL9 | Contribute to the Development of Recipes and Menus | 6 | 4 |

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| **Group B: three units required** | | | | |
| **SQA Code** | **P1st Code** | **Unit Title** | **SCQF Level** | **SCQF Credits** |
| HL1P 04 | PPL2GEN6 | Minimise the Risk of Allergens to Customers | 6 | 4 |
| HL0F 04 | PPL2PRD17 | Modify Dishes to Meet the Specific Nutritional Needs of Individuals | 5 | 2 |
| HK7M 04 | PPLHSL2 | Develop Productive Working Relationships with Colleagues | 7 | 5 |
| HK7L 04 | PPLHSL3 | Contribute to the Control of Resources | 8 | 6 |
| HK6M 04 | PPLHSL30 | Ensure Food Safety Practices are Followed in the Preparation and Serving of Food and Drink | 7 | 5 |
| HK8F 04 | PPL3PC5 | Cook and Finish Complex Shellfish Dishes | 7 | 6 |
| HK88 04 | PPL3PC11 | Cook and Finish Complex Game Dishes | 7 | 8 |
| HK83 04 | PPL3PC16 | Prepare, Cook and Finish Complex Cakes, Sponges, Biscuits and Scones | 7 | 7 |
| HK82 04 | PPL3PC17 | Prepare, Cook and Finish Complex Pastry Products | 6 | 5 |
| HK81 04 | PPL3PC18 | Prepare, Process and Finish Complex Chocolate Products | 7 | 6 |
| HK80 04 | PPL3PC19 | Prepare, Process and Finish Marzipan, Pastillage and Sugar Products | 7 | 6 |
| HK7V 04 | PPL3PC23 | Prepare, Cook and Finish Complex Hot Desserts | 6 | 3 |
| HK7R 04 | PPL3PC25 | Produce Sauces, Fillings and Coatings for Complex Desserts | 6 | 4 |