



**SVQ in Professional Cookery at SCQF Level 5**  
**Accredited from: 19/04/2017**  
**Group Award Code: GM2K 22**

**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.**

**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

**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

**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

**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