



## SVQ in Professional Cookery at SCQF Level 6

Accredited from: 19/04/2017

Group Award Code: GM2J 23

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.

### 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

### 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

<b>Group B: three units required</b>				
<b>SQA Code</b>	<b>P1st Code</b>	<b>Unit Title</b>	<b>SCQF Level</b>	<b>SCQF Credits</b>
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