

## SVQ in Hospitality Services at SCQF Level 5 Accredited from: 19/04/2017 Group Award Code: GM2N 22

To achieve this qualification candidates must complete 10 units in total.

Three mandatory units and seven optional units. All seven optional units should be selected from either Group A, B, C, D, E or F.

If Group A or F is selected then candidates must complete the unit PPL2GEN5 Maintain Food Safety in a Hospitality Environment.

If either Group D or E is selected then candidates must complete the unit PPL2GEN4 Maintain Food Safety in a Kitchen Environment.

Mandatory units: all three units required					
SQA	P1st Code	Unit Title	SCQF	SCQF	
Code			Level	Credits	
HK6J 04	PPL1GEN1	Maintain Health and Safety in Hospitality	4	3	
		Work Effectively as Part of a Hospitality Team	4	2	
HL15 04	PPL1GEN4				
HL17 04	PPL2GEN1	Impact of Personal Behaviour in Hospitality	5	3	

Group A: seven units required, including PPL2GEN5 Maintain Food Safety in a				
Hospitality	Environment.			
SQA	P1st Code	Unit Title	SCQF	SCQF
Code			Level	Credits
HL1K 04	PPL2GEN5	Maintain Food Safety in a Hospitality	5	3
		Environment		
		Prepare and Clear Areas for Food and	4	3
HL2E 04	PPL1FBS1	Beverage Service	4	3
HL2D 04	PPL1FBS2	Provide a Food and Beverage Service	5	4
HL2C 04	PPL2FBS1	Prepare and Clear the Bar Area	5	3
HL29 04	PPL2FBS2	Serve Alcoholic and Soft Drinks	5	5
HL28 04	PPL2FBS3	Prepare and Serve Cocktails (Mixology)	5	4
HL27 04	PPL2FBS4	Prepare and Serve Beer/Cider	5	4
HL26 04	PPL2FBS5	Prepare and Serve Wine	5	5
HL25 04	PPL2FBS6	Maintain Cellars and Kegs	5	2
HL24 04	PPL2FBS7	Clean Drink Dispense Lines	5	4
		Prepare and Serve Dispensed and Instant		
HL22 04	PPL2FBS8	Hot Drinks	5	3
HL21 04	PPL2FBS9	Set Up a Specialist Coffee Station	5	3
		Prepare and Serve Beverages from a		
HL1Y 04	PPL2FBS10	Specialist Coffee Station	5	3
HL1X 04	PPL2FBS11	Clean and Close a Specialist Coffee Station	5	4
HL1W 04	PPL2FBS12	Receive, Store and Issue Drinks Stock	5	2

HL1T 04	PPL2FBS13	Prepare and Clear Areas for Table Service	5	4
HL1R 04	PPL2FBS14	Serve Food at Table (Formal Dining)	5	5
HL1N 04	PPL2FBS15	Serve Food at Table (Casual Dining)	5	3
HL1M 04	PPL2FBS16	Provide a Silver Service	5	4
HL1L 04	PPL2FBS17	Provide a Buffet Service	5	2
HL1J 04	PPL2FBS18	Convert an Area for Dining	5	4

Group B: s	Group B: seven units required					
SQA	P1st Code	Unit Title	SCQF	SCQF		
Code			Level	Credits		
HL2Y 04	PPL1HK1	Collect Linen and Make Beds	3	3		
		Work Individually and Follow Reporting				
HL2R 04	PPL1HK5	Procedures in a Cleaning Environment	4	2		
HL2N 04	PPL2HK1	Clean and Service a Range of Areas	5	3		
HL2M 04		Work Using Different Chemicals, Liquids				
FILZIVI U4	PPL2HK2	and Equipment	5	5		
HL2L 04	PPL2HK3	Maintain Housekeeping Supplies	5	3		
HL2K 04	PPL2HK4	Clean, Maintain and Protect Hard Floors	5	4		
		Clean and Maintain Soft Floors and				
HL2H 04	PPL2HK5	Furnishings	5	4		
HL2G 04	PPL2HK6	Provide a Linen Service	5	3		
		Carry Out Periodic Room Servicing and				
HL2F 04	PPL2HK7	Deep Cleaning	5	3		
		Maintain Food Safety in a Hospitality				
HL1K 04	PPL2GEN5	Environment	5	3		

Group C:	seven units red	quired		
SQA	P1st Code	Unit Title	SCQF	SCQF
Code			Level	Credits
		Deal with Communications as Part of the		
HL3E 04	PPL2FOH1	Reception Function	5	3
HL3D 04	PPL2FOH2	Deal with the Arrival of Customers	5	4
HL3C 04	PPL2FOH3	Deal with Bookings	5	4
		Prepare Customer Accounts and Deal with		
HL3A 04	PPL2FOH4	Departures	5	3
		Produce Documents in a Business		
HL39 04	PPL2FOH5	Environment	5	4
HL38 04	PPL2FOH6	Use Office Equipment	4	2
HL37 04	PPL2FOH7	Communicate in a Business Environment	5	4
		Handle Customer Communications and		
HL35 04	PPL2FOH8	Book External Services	5	3
HL34 04	PPL2FOH9	Provide Reception Services	5	3
HL33 04	PPL2FOH10	Store and Retrieve Information	5	3
		Provide Tourism Information Services to		
HL31 04	PPL2FOH11	Customers	5	5
HL1V 04	PPL2GEN7	Resolve Customer Service Problems	6	5
		Promote Additional Services or Products to		
HL20 04	PPL2GEN8	Customers	6	5
		Deal with Customers Across a Language		
HL23 04	PPL2GEN9	Divide	6	5
		Deal with Customers Across a Cultural		
HL2A 04	PPL2GEN10	Divide	5	5
	PPL2GEN11	Maintain Customer Service Through	4	2

HL2J 04		Effective Handover		
HL30 04	PPL2GEN12	Maintain and Deal with Payments	5	3
HL2T 04	PPL2GEN13	Use Social Media in Hospitality	6	3

Group D: seven units required, including PPL2GEN4 Maintain Food Safety in a Kitchen Environment.					
SQA Code	P1st Code	Unit Title	SCQF	SCQF	
			Level	Credits	
		Maintain Food Safety in a Kitchen			
HL1C 04	PPL2GEN4	Environment	5	5	
		Prepare and Finish Simple Salad and			
HL03 04	PPL1PC5	Fruit Dishes	4	2	
HL1G 04	PPL1PRD1	Prepare Hot and Cold Sandwiches	5	3	
HL32 04	PPL2GEN14	Complete Kitchen Documentation	5	2	
HL3T 04	PPL2GEN15	Set Up and Close Kitchen	5	2	
		Prepare and Present Food for Cold			
HK8V 04	PPL2PC28	Presentation	5	3	
HL11 04	PPL2PRD1	Produce Basic Fish Dishes	5	5	
HL0X 04	PPL2PRD4	Produce Basic Vegetable Dishes	5	5	
		Produce Basic Cereal, Pulse and Grain			
HL0R 04	PPL2PRD8	Dishes	5	5	
HL0P 04	PPL2PRD9	Produce Basic Pasta Dishes	5	3	

	Group E: seven units required, including PPL2GEN4 Maintain Food Safety in a Kitchen Environment.				
SQA Code	P1st Code	Unit Title	SCQF Level	SCQF Credits	
HL1C 04	PPL2GEN4	Maintain Food Safety in a Kitchen Environment	5	5	
HL2E 04	PPL1FBS1	Prepare and Clear Areas for Food and Beverage Service	4	3	
HL2D 04	PPL1FBS2	Provide a Food and Beverage Service	5	4	
HL2Y 04	PPL1HK1	Collect Linen and Make Beds	3	3	
HL2R 04	PPL1HK5	Work Individually and Follow Reporting Procedures in a Cleaning Environment	4	2	
HL03 04	PPL1PC5	Prepare and Finish Simple Salad and Fruit Dishes	4	2	
HL1G 04	PPL1PRD1	Prepare Hot and Cold Sandwiches	5	3	
HL2C 04	PPL2FBS1	Prepare and Clear the Bar Area	5	3	
HL29 04	PPL2FBS2	Serve Alcoholic and Soft Drinks	5	5	
HL28 04	PPL2FBS3	Prepare and Serve Cocktails (Mixology)	5	4	
HL27 04	PPL2FBS4	Prepare and Serve Beer/Cider	5	4	
HL26 04	PPL2FBS5	Prepare and Serve Wine	5	5	
HL25 04	PPL2FBS6	Maintain Cellars and Kegs	5	2	
HL24 04	PPL2FBS7	Clean Drink Dispense Lines	5	4	
HL22 04	PPL2FBS8	Prepare and Serve Dispensed and Instant Hot Drinks	5	3	
HL21 04	PPL2FBS9	Set Up a Specialist Coffee Station	5	3	
HL1Y 04	PPL2FBS10	Prepare and Serve Beverages from a Specialist Coffee Station	5	3	
HL1X 04	PPL2FBS11	Clean and Close a Specialist Coffee Station	5	4	
HL1W 04	PPL2FBS12	Receive, Store and Issue Drinks Stock	5	2	

		Prepare and Clear Areas for Table		
HL1T 04	PPL2FBS13	Service	5	4
HL1R 04	PPL2FBS14	Serve Food at Table (Formal Dining)	5	5
HL1N 04	PPL2FBS15	Serve Food at Table (Casual Dining)	5	3
HL1M 04	PPL2FBS16	Provide a Silver Service	5	4
HL1L 04	PPL2FBS17	Provide a Buffet Service	5	2
HL1J 04	PPL2FBS18	Convert an Area for Dining	5	4
11213 04	111 LZ1 DO 10	Deal with Communications as Part of the		7
HL3E 04	PPL2FOH1	Reception Function	5	3
HL3D 04	PPL2FOH2	Deal with the Arrival of Customers	5	4
HL3C 04	PPL2FOH3	Deal with Bookings	5	4
11230 04	11 LZI OHO	Prepare Customer Accounts and Deal		Т
HL3A 04	PPL2FOH4	with Departures	5	3
TILSA 04	111 LZI OI14	Produce Documents in a Business		3
HL39 04	PPL2FOH5	Environment	5	4
HL38 04	PPL2FOH6	Use Office Equipment	4	2
HL37 04	PPL2FOH7	Communicate in a Business Environment	5	4
HL37 04	PPLZFOHI	Handle Customer Communications and	3	4
HL35 04	PPL2FOH8	Book External Services	5	3
HL34 04	PPL2FOH9		5	3
HL33 04	PPL2FOH10	Provide Reception Services Store and Retrieve Information	5	3
ПL33 04	PPLZFOHIU		3	3
LII 24 04	DDI 2EQUA1	Provide Tourism Information Services to	5	5
HL31 04	PPL2FOH11	Customers  Maintain Food Cofety in a Hoonitality	5	5
HL1K 04	DDI 20ENE	Maintain Food Safety in a Hospitality Environment	5	3
111 41/ 04	PPL2GEN5			-
HL1V 04	PPL2GEN7	Resolve Customer Service Problems	6	5
111 20 04	DDI OCENIO	Promote Additional Services or Products	6	_
HL20 04	PPL2GEN8	to Customers	6	5
HL23 04	PPL2GEN9	Deal with Customers Across a Language Divide	6	5
TL23 04	PPLZGEN9	Deal with Customers Across a Cultural	0	3
HL2A 04	PPL2GEN10	Divide	5	5
HLZA 04	PPLZGENIU	Maintain Customer Service Through	3	5
HL2J 04	PPL2GEN11	Effective Handover	4	2
HL30 04	PPL2GEN11	Maintain and Deal with Payments	5	3
HL2T 04	PPL2GEN13	Use Social Media in Hospitality	6	3
HL32 04	PPL2GEN13	Complete Kitchen Documentation	5	2
HL3T 04		Set Up and Close Kitchen	5	2
HL2N 04	PPL2GEN15 PPL2HK1		5	3
nlziv 04	PPLZHKI	Clean and Service a Range of Areas	5	3
LILOM O4	DDI 2UK2	Work Using Different Chemicals, Liquids	F	_
HL2M 04 HL2L 04	PPL2HK2	and Equipment	5 5	5 3
	PPL2HK3	Maintain Housekeeping Supplies	5	4
HL2K 04	PPL2HK4	Clean, Maintain and Protect Hard Floors	5	4
111 011 04	DDI OLUKE	Clean and Maintain Soft Floors and	_	
HL2H 04	PPL2HK5	Furnishings	5	4
HL2G 04	PPL2HK6	Provide a Linen Service	5	3
Ш ОБ О4		Carry Out Periodic Room Servicing and	_	
HL2F 04	PPL2HK7	Deep Cleaning	5	3
111/01/04	DDI 0000	Prepare and Present Food for Cold	_	
HK8V 04	PPL2PC28	Presentation	5	3
HL11 04	PPL2PRD1	Produce Basic Fish Dishes	5	5
HL0X 04	PPL2PRD4	Produce Basic Vegetable Dishes	5	5
1	PPL2PRD8	Produce Basic Cereal, Pulse and Grain	5	5

HL0R 04		Dishes		
HL0P 04	PPL2PRD9	Produce Basic Pasta Dishes	5	3

Group F: seven units required, including PPL2GEN5 Maintain Food Safety in a Hospitality Environment. **SQA Code** P1st Code **Unit Title** SCQF SCQF Level Credits Maintain Food Safety in a Hospitality **HL1K 04** PPL2GEN5 Environment 5 3 Prepare and Clear Areas for Food and PPL1FBS1 HL2E 04 Beverage Service 4 3 HL2D 04 PPL1FBS2 Provide a Food and Beverage Service 5 4 HL2Y 04 PPL1HK1 Collect Linen and Make Beds 3 3 Work Individually and Follow Reporting HL2R 04 PPL1HK5 Procedures in a Cleaning Environment 4 HL2C 04 Prepare and Clear the Bar Area PPL2FBS1 5 3 5 5 HL29 04 PPL2FBS2 Serve Alcoholic and Soft Drinks HL28 04 PPL2FBS3 Prepare and Serve Cocktails (Mixology) 5 4 HL27 04 PPL2FBS4 Prepare and Serve Beer/Cider 5 4 HL26 04 PPL2FBS5 Prepare and Serve Wine 5 5 5 HL25 04 PPL2FBS6 Maintain Cellars and Kegs 2 HL24 04 PPL2FBS7 Clean Drink Dispense Lines 5 4 Prepare and Serve Dispensed and Instant HL22 04 PPL2FBS8 Hot Drinks 5 3 HL21 04 PPL2FBS9 Set Up a Specialist Coffee Station 5 3 Prepare and Serve Beverages from a Specialist Coffee Station 5 HL1Y 04 PPL2FBS10 3 Clean and Close a Specialist Coffee HL1X 04 PPL2FBS11 Station 5 4 Receive, Store and Issue Drinks Stock HL1W 04 PPL2FBS12 5 2 Prepare and Clear Areas for Table 5 PPL2FBS13 HL1T 04 Service 4 HL1R 04 PPL2FBS14 Serve Food at Table (Formal Dining) 5 5 5 HL1N 04 PPL2FBS15 Serve Food at Table (Casual Dining) 3 HL1M 04 PPL2FBS16 Provide a Silver Service 5 4 HL1L 04 PPL2FBS17 Provide a Buffet Service 5 2 HL1J 04 PPL2FBS18 Convert an Area for Dining 5 4 Deal with Communications as Part of the HL3E 04 PPL2FOH1 Reception Function 5 3 PPL2FOH2 HL3D 04 Deal with the Arrival of Customers 5 4 HL3C 04 PPL2FOH3 5 Deal with Bookings 4 Prepare Customer Accounts and Deal HL3A 04 PPL2FOH4 with Departures 5 3 Produce Documents in a Business Environment HL39 04 PPL2FOH5 5 4 PPL2FOH6 2 HL38 04 Use Office Equipment 4 HL37 04 PPL2FOH7 Communicate in a Business Environment 5 4 Handle Customer Communications and PPL2FOH8 5 HL35 04 **Book External Services** 3 HL34 04 PPL2FOH9 Provide Reception Services 5 3 HL33 04 PPL2FOH10 Store and Retrieve Information 5 3 Provide Tourism Information Services to HL31 04 PPL2FOH11 5 5 Customers

HL1V 04	PPL2GEN7	Resolve Customer Service Problems	6	5
		Promote Additional Services or Products		
HL20 04	PPL2GEN8	to Customers	6	5
		Deal with Customers Across a Language		
HL23 04	PPL2GEN9	Divide	6	5
		Deal with Customers Across a Cultural		
HL2A 04	PPL2GEN10	Divide	5	5
		Maintain Customer Service Through		
HL2J 04	PPL2GEN11	Effective Handover	4	2
HL30 04	PPL2GEN12	Maintain and Deal with Payments	5	3
HL2T 04	PPL2GEN13	Use Social Media in Hospitality	6	3
HL2N 04	PPL2HK1	Clean and Service a Range of Areas	5	3
		Work Using Different Chemicals, Liquids		
HL2M 04	PPL2HK2	and Equipment	5	5
HL2L 04	PPL2HK3	Maintain Housekeeping Supplies	5	3
HL2K 04	PPL2HK4	Clean, Maintain and Protect Hard Floors	5	4
		Clean and Maintain Soft Floors and		
HL2H 04	PPL2HK5	Furnishings	5	4
HL2G 04	PPL2HK6	Provide a Linen Service	5	3
		Carry Out Periodic Room Servicing and		
HL2F 04	PPL2HK7	Deep Cleaning	5	3