



## GM2G 22 SVQ in Kitchen Services at SCQF Level 5

To achieve this qualification candidates must complete 11 units in total.

Four mandatory units and seven optional units; two units from Group A and five units from Group B.

### 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
HL06 04	PPL1PC2	Cook Vegetables	3	2
HL05 04	PPL1PC3	Prepare and Cook Fish	4	3
HL04 04	PPL1PC4	Prepare and Cook Meat and Poultry	4	3
HL03 04	PPL1PC5	Prepare and Finish Simple Salad and Fruit Dishes	4	2
HL1E 04	PPL1PRD3	Maintain an Efficient Use of Resources in the Kitchen	4	2
HL0N 04	PPL2PRD10	Produce Cold Starters and Salads	4	3

### Group B: Five units required

SQA Code	P1st Code	Unit Title	SCQF Level	SCQF Credits
HL2D 04	PPL1FBS2	Provide a Food and Beverage Service	5	4
HL1G 04	PPL1PRD1	Prepare Hot and Cold Sandwiches	5	3
HL1H 04	PPL2FBS19	Promote New Menu Items	5	4
HL1A 04	PPL2GEN3	Maintain and Handle Knives	5	2
HL32 04	PPL2GEN14	Complete Kitchen Documentation	5	2
HL3T 04	PPL2GEN15	Set Up and Close Kitchen	5	2
HL0J 04	PPL2PRD14	Produce Basic Cold and Hot Desserts	5	4
HL0F 04	PPL2PRD17	Modify Dishes to Meet the Specific Nutritional Needs of Individuals	5	2
HL0E 04	PPL2PRD18	Prepare, Operate and Clean Specialist Equipment	6	3
HL0D 04	PPL2PRD19	Maintain an Efficient Use of Food Resources	5	4