



## GM2L 23 SVQ in Professional Cookery (Patisserie and Confectionery) at SCQF Level 7

To achieve this qualification candidates must complete 12 units in total.

Four mandatory units and 8 optional units.

### Mandatory units: all four units required

SQA Code	P1st Code	Unit Title	SCQF Level	SCQF Credits
HL1C 04	PPL2GEN4	Maintain Food Safety in a Kitchen Environment	5	5
HK7M 04	PPLHSL2	Develop Productive Working Relationships with Colleagues	7	5
HK7L 04	PPLHSL3	Contribute to the Control of Resources	8	6
HK7K 04	PPLHSL4	Maintain the Health, Hygiene, Safety and Security of the Working Environment	7	5

### Group A: eight units required

SQA Code	P1st Code	Unit Title	SCQF Level	SCQF Credits
HK84 04	PPL3PC15	Prepare, Cook and Finish Complex Bread and Dough Products	6	4
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
HK7T 04	PPL3PC24	Prepare, Cook and Finish Complex Cold Desserts	6	5
HK7R 04	PPL3PC25	Produce Sauces, Fillings and Coatings for Complex Desserts	6	4
HK7D 04	PPLHSL9	Contribute to the Development of Recipes and Menus	6	4
HK6M 04	PPLHSL30	Ensure Food Safety Practices are Followed in the Preparation and Serving of Food and Drink	7	5