



Core Skills Signposting:	HOSPITALITY NOS UNITS 2016
Sector:	Hospitality
Qualification Titles:	SVQ Professional Cookery at SCQF level 5
Developed by:	People 1st
Approved by ACG:	1 March 2017
Version:	1

HOSPITALITY NOS UNITS 2016 - Core Skills Signposting for SVQ in Professional Cookery at SCQF Level 5						
		Core Skills signposting				
SSC CODE	NOS UNIT TITLE (2016)	Communication	Numeracy	ICT	Problem Solving	Working with others
Generic Units						
PPL1GEN1	Maintain health and safety in hospitality	SCQF3	SCQF3		SCQF3	SCQF3
PPL1GEN4	Work effectively as part of a hospitality team	SCQF4	SCQF3		SCQF4	SCQF4
PPL2GEN2	Order stock	SCQF4	SCQF3	SCQF3	SCQF3	SCQF4
PPL2GEN3	Maintain and handle knives	SCQF3			SCQF3	SCQF3
PPL2GEN4	Maintain food safety in a kitchen environment	SCQF4	SCQF4		SCQF4	SCQF4
PPL2GEN14	Complete kitchen documentation	SCQF4	SCQF4	SCQF4	SCQF3	
PPL2GEN15	Set up and close kitchen	SCQF4	SCQF4	SCQF3	SCQF3	SCQF4
Food Production Units						
PPL2PRD7	Produce basic hot sauces	SCQF4	SCQF4		SCQF4	
PPL2PRD17	Modify dishes to meet the specific nutritional needs of individuals	SCQF4	SCQF4		SCQF4	
Professional Cookery Units						
PPL1PC12	Cook and finish simple bread and dough products	SCQF4	SCQF4		SCQF3	
PPL2PC1	Prepare vegetables for basic dishes	SCQF4	SCQF4		SCQF4	
PPL2PC2	Cook and finish basic vegetable dishes	SCQF4	SCQF4		SCQF4	
PPL2PC3	Prepare fish for basic dishes	SCQF4	SCQF4		SCQF4	
PPL2PC4	Cook and finish basic fish dishes	SCQF4	SCQF4		SCQF4	
PPL2PC7	Prepare meat for basic dishes	SCQF4	SCQF4		SCQF4	
PPL2PC8	Cook and finish basic meat dishes	SCQF4	SCQF4		SCQF4	
PPL2PC9	Prepare poultry for basic dishes	SCQF4	SCQF4		SCQF4	
PPL2PC10	Cook and finish basic poultry dishes	SCQF4	SCQF4		SCQF4	
PPL2PC15	Make basic stocks	SCQF4	SCQF4		SCQF4	
PPL2PC16	Prepare, cook and finish basic hot sauces	SCQF4	SCQF4		SCQF4	
PPL2PC17	Prepare, cook and finish basic soups	SCQF4	SCQF4		SCQF4	
PPL2PC18	Prepare, cook and finish basic rice dishes	SCQF4	SCQF4		SCQF4	

PPL2PC19	Prepare, cook and finish basic pasta dishes	SCQF4	SCQF4		SCQF4	
PPL2PC23	Prepare, cook and finish basic bread and dough products	SCQF4	SCQF4		SCQF4	
PPL2PC24	Prepare, cook and finish basic pastry products	SCQF4	SCQF4		SCQF4	
PPL2PC25	Prepare, cook and finish basic cakes, sponges, biscuits and scones	SCQF4	SCQF4		SCQF4	
PPL2PC26	Prepare, cook and finish basic grain dishes	SCQF4	SCQF4		SCQF4	
PPL2PC27	Prepare, cook and finish basic cold and hot desserts	SCQF4	SCQF4		SCQF4	