



SVQ2 in Food Service at SCQF Level 5
Accredited from 1 August 2010 to 31 January 2015
Group Award Code: G9VN 22

To attain the qualification candidates would have to complete 10 units in total. This comprises of:

- All of the mandatory units
- At least two units from Section A
- The remaining four units can come from either Section A or B

MANDATORY UNITS

Candidates must complete the following four units

SQA Code	P1st Ref	Title	SCQF Level	SCQF Credits
F9DA 04	1GEN1/09	Maintain a safe, hygienic and secure working environment	4	3
F9DC 04	1GEN4/09	Work effectively as part of a hospitality team	4	3
F940 04	2GEN1/10	Give customers a positive impression of yourself and your organisation (ICS)	5	5
F97W 04	2GEN4/10	Maintain food safety when storing, holding and serving food	6	4

SECTION A

Candidates must complete a minimum of 2 of the following units

SQA Code	P1st Ref	Title	SCQF Level	SCQF Credits
F9DD 04	1FS4/09	Provide a counter/takeaway service	4	3
F98G 04	2FS1/10	Prepare and clear areas for table service	5	4
F98H 04	2FS2/10	Serve food at the table	5	4
F98J 04	2FS3/10	Provide a silver service	5	6
F98K 04	2FS4/10	Provide a buffet/carvery service	5	4

SECTION B

Candidates must complete a maximum of four of the following units

SQA Code	P1st Ref	Title	SCQF Level	SCQF Credits
F98D 04	1FS3/10	Prepare and clear areas for counter/takeaway service	4	3
F981 04	2BS1/10	Prepare and clear the bar area	5	4
F984 04	2BS4/10	Prepare and serve wines	5	5
F987 04	2BS7/10	Prepare and serve dispensed and instant hot drinks	5	3
F988 04	2BS8/10	Prepare and serve hot drinks using specialist equipment	5	4
F941 04	2GEN5/10	Resolve customer service problems (ICS)	5	6
F942 04	2GEN6/10	Promote additional services or products to customers (ICS)	5	6
F943 04	2GEN7/10	Deal with customers across a language divide (ICS)	5	8
F944 04	2GEN8/10	Maintain customer service through effective handover (ICS)	5	4
F97X 04	2GEN9/10	Maintain and deal with payments	5	4