

Rules of Combination

Rules of combination are displayed on the Unit assignments tab for your convenience.

Mandatory units are marked, and where units are divided into groups, this is also displayed.

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▼ SVQ Production Chef L5 (QS) GT1R 22 (4170)

To attain the qualification candidates must complete 10 units in total.
This comprises 4 mandatory units and 6 optional Units; 3 units from Group A and 3 units from Group B.

Unit number	Unit title	Mandatory?	Group	Target date	Credit value	Select all / Deselect all
J5MN 04	Weigh or Measure Ingredients in Food and Drink Operations (78165)	Yes			5	☒
HL1C 04	Maintain Food Safety in a Kitchen Environment (Enhancement) (78166)	Yes	Enhancement		5	☒
J5MP 04	Use Knives in Food and Drink Operations (78167)	Yes			4	☒
J5MR 04	Prepare Tools and Equipment for Use in Food and Drink Operations (78168)	Yes			5	☒
HL11 04	Produce Basic Fish Dishes (78169)		A		5	☐

Since it would slow the pages down a great deal to have the system check rules of combination have been followed, a reminder appears on screen when the unit assignments are saved.

www.vqmanager.co.uk says

Rules of combination may apply to this qualification. Please ensure that your unit allocations comply with the rules.

OK Cancel