

NQF 1 FACT SHEET GENERAL EDUCATION AND TRAINING CERTIFICATE: FOOD AND BEVERAGE HANDLING PROCESSES

SAQA registered qualification ID: 58026

OVERVIEW

This qualification will contribute to increasing levels of personal and product safety, and the learner will develop the knowledge and skills in the handling of food and related products. A person who completes this qualification will be able to have an understanding of personal hygiene and product safety, will acquire life skills that will allow them to be responsible citizens, which in turn, will provide benefits to society and the economy of South Africa. The learner is sensitised to the specific culture, opportunities and demands relating to food handling. The skills, knowledge, values and understanding demonstrated within this qualification are essential for a positive impact on social and economic transformation and upliftment within the democratic South African society.

MODULE CONTENT:

FUNDAMENTALS:

NUMERACY:

FOUNDATIONAL PRINCIPLES:

- Recognise, order, describe and compare numbers.
- Perform calculations to solve realistic and abstract problems.
- Use different techniques and strategies to calculate problems efficiently and accurately.
- Solve problems in contexts (social, economic, environmental, and human rights).
- Describe and illustrate the development of number systems in different cultures e.g. Babylonian (base 60) or Mayan (base 20).

BASIC GEOMETRY:

- Describe and interpret the environment geometrically.
- Use scales to interpret maps and draw simple maps to scale.
- Draw different views of objects in real life situations.

BASIC ALGEBRA:

- Recognise, create and describe various patterns and functional relationships.
- Investigate, observe patterns, and analyse mathematical situations and structures.
- Investigate problems in mathematical and real-life situations.
- Determine, analyse and interpret equivalence of different descriptions of the same relationships.

BASIC STATISTICS:

- Collect data to answer questions related to human rights, social, economic, cultural, environmental and political matters.
- Summarise data into tables and summary statistics.
- Display data in diagrams.
- Critically analyse data in tables and diagrams in order to draw conclusions and make predictions.
- Interpret and determine chance variation.

COMMUNICATION:

FOUNDATIONAL PRINCIPLES:

- Enable learners to extend and strengthen their literacy skills whilst gaining an introduction to the study of literature.
- They will be able to use basic skills and strategies to read/view and interpret literary texts. (Literature involves the use of language and the imagination to represent, recreate, shape and explore human experience).
- Reading/viewing literary texts in the learnership language gives perspectives on the culture of the people whose mother tongue/first language it is, as well as, an idea of the history of the language.
- Enable learners to read or view a number of different kinds of texts developed for different purposes, audiences and contexts.
- Learners will understand how language is used to convey meaning, and to shape people's views and relationships in real-life situations.
- Learners will be able to find, sort and use information through reading/viewing.

WRITTEN COMMUNICATION:

- Enable learners to produce a range of different text types for different purposes, audiences and contexts.
- Learners will be able to write/sign reasonably clearly in order to communicate meaning, and show some control of grammar and style.
- Learners will be familiar with a range of structuring devices and conventions that help convey meaning, and will develop competence in the writing process, through reflecting on and correcting their own written/signed work.
- They will make use of language appropriate to the socio-cultural, learning, or workplace/technical environments as required.

SPOKEN COMMUNICAITON:

- Enable learners to interact orally/in signing with others in various contexts and situations for a variety of purposes.
- Learners will be able to communicate reasonably confidently through developing an understanding of how listening and speaking/signing strategies and skills can improve understanding between individuals and in groups.

CORE AND ELECTIVES:

HYGIENE AND SOCIAL SCIENCES:

- Maintain personal hygiene; personal health and well-being; personal grooming and presentation; clothing requirements in a food handling environment.
- Explain the basic principles of personal hygiene.
- Demonstrate an understanding of healthy and nutritious eating habits.
- Demonstrate an understanding of the consequences of abusing drugs and medicine.
- Demonstrate an understanding of sports and/or recreational activities for a healthy lifestyle.
- Demonstrate an understanding of sexuality.
- Demonstrate an understanding of the nature, transmission and prevention of sexually transmitted infections, including HIV/AIDS.
- Describe means to cope and deal with sexually transmitted infections, including HIV/AIDS.
- Describe human rights of individuals living with HIV/AIDS and other sexually transmitted infections.
- Identify aspects of diversity within the South African society.
- Demonstrate knowledge of diversity within different relationships.
- Recognise an individual's role and responsibility in relationships.
- Identify ways and techniques to form positive relationships.

MANUFACTURING:

- Explain the importance of food material handling within the production process.
- Identify food materials in a food production process.
- Identify allergenic food materials in a food handling process.
- Store food material in the food production process.
- Apply stock rotation principles in the food production process.
- Measure quantities of food material for the food production process.
- Accurately count stock following all organisational procedures.
- Demonstrate an understanding of food safety, apply corrective procedures based on an understanding of food safety hazards, and demonstrate an understanding of good manufacturing practices in a food handling environment.
- Demonstrate an understanding of the role of mixing or blending in product formulation, prepare for mixing or blending of food raw materials, mix or blend food raw materials and perform end-of-mixing or -blending procedures.
- Demonstrate an understanding of packaging and palletising of containers, pack containers manually, palletise containers manually and perform end-of-packing and -palletising procedures.

WORK ETHICS:

- Able to plan and manage his/her time in a commercial, industrial, pharmaceutical, food handling, domestic and health care cleaning environment.
- Set realistic goals for tasks and activities.
- Prioritise tasks and activities in order to plan time.
- Draw up a plan/schedule to organise tasks and activities.
- Carry out tasks and activities as planned.
- Understand the nature and purpose of unit standards, learning outcomes, skills programmes and assessment processes and are able to explain how these relate to qualifications and to their own learning and career goals.
- Behaving appropriately in a business environment.
- Interpreting body language in the workplace.
- Meeting people in a business setting.
- Applying business ethics in the workplace.
- Creating, maintaining, and using a task list to follow up and assist in completing tasks.
- Receiving and capturing diary information online, or process it manually.
- Scheduling time to complete tasks according to specific deadlines and reporting incomplete activities timeously.
- Planning and following a work schedule.
- Understand the relationship between employer and employee.
- Understand how to read and interpret a payslip.
- Understand personal finances.

BASIC SCIENCE PRINCIPLES:

- Demonstrating an understanding of:
 - the nature of matter
 - the nature of water
 - temperature, energy and heat
 - introductory principles of physics
- Demonstrating an understanding of:
 - temperature determination and representative sampling in a food handling environment
 - prepare for temperature determination and sampling
 - determine temperatures, take representative samples
 - report on temperature determinations and maintain records of sampling

CLEANING EQUIPMENT:

- Demonstrate an understanding of the manual cleaning and sanitising procedures for food manufacturing equipment and surfaces and of a cleaning-in-place systems.
- Prepare to clean and sanitise food manufacturing equipment and surfaces manually and using a CIP system.
- Clean and sanitise food manufacturing equipment and surfaces manually and using a CIP system.
- Perform end of process duties.
- Prepare glassware for laboratory procedures.

UNIT STANDARDS:

		ID	UNIT STANDARD TITLE	NQF LEVEL	CREDITS	DURATION
FUNDAMENTALS	Numeracy	14084	Demonstrate an understanding of and use the numbering system	1	1	5 DAYS
		119362	Work with numbers; operations with numbers and relationships between numbers	1	4	
		119373	Describe and represent objects in terms of shape, space and measurement	1	5	
		119368	Describe, interpret and represent mathematical patterns, functions and algebra in different contexts	1	6	
		119364	Evaluate and solve data handling and probability problems within given contexts	1	5	
	Communication	119635	Engage in a range of speaking/signing and listening interactions for a variety of purposes	1	6	5 DAYS
		119641	Identify and respond to selected literary texts	1	5	
		119640	Read/view and respond to a range of text types	1	6	
		119636	Write/Sign for a variety of different purposes	1	6	
	Hygiene	Core	120404	Maintain personal hygiene, health and presentation in a food handling environment	1	4
Core		14659	Demonstrate an understanding of factors that contribute towards healthy living	1	4	
Core		14656	Demonstrate an understanding of sexuality and sexually transmitted infections including HIV/AIDS	1	5	
Core		14664	Demonstrate knowledge of diversity within different relationships in the South African society	1	3	
Manufacturing	Core	243345	Handle food materials in a food production process	1	4	5 DAYS

	Elective	120403	Apply good manufacturing practices as part of a food safety system	2	4	
	Elective	114891	Count stock for a stock-take	2	5	
	Elective	8766	Mix or blend food raw materials for processing using automated equipment	2	4	
	Elective	242781	Pack manually	2	2	
Work ethics	Core	12513	Plan and manage time in the workplace	1	4	6 DAYS
	Core	15091	Plan to manage one`s time	1	3	
	Elective	13171	Describe and show how the NQF can help me to plan a learning and career pathway	1	5	
	Elective	14359	Behave in a professional manner in a business environment	2	5	
	Elective	15092	Plan and manage personal finances	1	5	
	Elective	13157	Read, interpret and understand information on a payslip	1	2	
	Elective	13172	Understand the employer/employee relationship	1	3	
Basic Science	Core	120402	Demonstrate an understanding of introductory principles of chemistry and physics	2	5	3 DAYS
	Core	120398	Measure the temperature of food products and evaluate the readings	1	2	
	Elective	120401	Take a representative food sample	1	4	
Cleaning equipment	Core	120410	Clean and sanitise food manufacturing equipment and surfaces manually	1	4	2 DAYS
	Elective	120405	Clean and sanitise a fast moving consumer goods (FMCG) processing system using an automated cleaning-in-place (CIP) system	2	5	
	Elective	123272	Prepare glassware and media for analytical procedures in a laboratory	2	4	
					Minimum of 128 credits	30 DAYS