

SAQA ID
58026

DURATION
12 Months

CREDITS
128

QCTO

General Education and Training Certificate:

FOOD AND BEVERAGE HANDLING PROCESSES

Level 1



WHO SHOULD STUDY THIS COURSE?

This qualification will contribute to increasing levels of personal and product safety and will develop a common integrated and co-ordinated approach to the handling of food and related products. A person acquiring this qualification will be able to have an understanding of personal and product safety, life skills that will allow them to be responsible citizens, which in turn, will provide benefits to the society and economy of South Africa and knowledge and skills in the handling of food and related products. 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. Learners will be able to:

- Carry out familiar food and beverage handling processes.
- Receive and pass information.
- Offer a clear choice of routine responses.
- Perform clearly defined tasks.
- Apply basic skills.
- Work as a member of a team.
- Work under direct supervision with some responsibility and accountability.

Rationale

This qualification specifies the knowledge, skills and values required to access food and beverages processing and other food related qualifications in the Further Education and Training Band. It serves as an entry-level qualification for the food and beverage manufacturing qualifications in the Further Education and Training Band. This qualification

allow learners to obtain the necessary knowledge and skills for career advancement and advancement to higher qualifications in food and beverage manufacturing supervision, food and beverage quality control and assurance, food and beverage manufacturing management, food and beverage manufacturing supervision and food and beverage process artisan.

This qualification is for learners who:

- Were unable to complete their schooling.
- Have worked in the Food and Beverage Manufacturing Environment for many years, but have no formal or recognised qualifications in their area of work.
- Wish to extend their knowledge and understanding of the Food and Beverage Manufacturing environment.
- Can be empowered to sustain themselves economically within the food industry in basic handling of food and related products to improve the quality of their lives.

The intention of this qualification is to:

- Promote the development of functional knowledge and competencies that are required in the Food and Beverage Manufacturing environment.
- Develop the potential of employees in the Food and Beverage Manufacturing environment.
- Provide opportunities for career pathways and life-long learning for learners who work in the Food and Beverage Manufacturing environment.

This qualification specifies:

Fundamental skills in communication and mathematical literacy.

Core skills in personal and product safety related to the learner's specific work context.

Life skills that will allow them to be a responsible citizen which will provide benefits to the society and economy of South Africa.

Basic knowledge and skills in the handling of food

and related products.

The qualification will allow for transformation in the field of food and beverage processing where learner's will receive a formal qualification in the basic handling of food and related products.

Exit Level Outcomes

1. Communicate and demonstrate problem solving within a food and beverage-handling environment.
2. Maintain personal and product safety in a food and beverage manufacturing environment.
3. Demonstrate an understanding of life skills within a food and beverage handling context.
4. Handle food.

Admission Requirements

1. Communications ABET Level 3
2. Numeracy ABET Level 3

ASSOCIATED ASSESSMENT CRITERIA

Exit Level Outcome 1:

Written and oral communication skills are used taking into account social and cultural diversity.

Mathematical principles and skills are demonstrated and applied according to the relevant context.

Scientific principles are explained and applied within the food and beverage handling context.

Exit Level Outcome 2:

The applicable principles related to personal hygiene and health are explained, described and applied within food and beverage manufacturing context.

Personal safety practices in the workplace are explained,

described and applied at all times.

Food manufacturing equipment and surfaces are cleaned and sanitised according to standard practices within the food and beverage environment.

Exit Level Outcome 3:

Factors contributing to healthy living are explained and described with examples.

Time and self management skills are explained and applied as they relate to the context of food handling. Concepts of workplace diversity are explained and described within the food and beverage working environment.

Exit Level Outcome 4:

Food raw materials are prepared in accordance with workplace requirements.

Food Products temperature is measured and readings are evaluated in accordance with the requirements. Basic economic principles relating to the manufacturing of food are explained and applied in the food handling environment.

Integrated Assessment:

The applied competence (practical, foundational and reflexive competencies) of this qualification will be achieved if a candidate is able to produce a range of safe, quality food products in the context of the learners work environment.

The identifying and solving of problems, team work, organising one-self, the using of applied science, the implication of actions and reactions in the world as a set of related systems, must be assessed during any combination of practical, foundational and reflexive competencies assessment methods and tools to determine the whole person development



and integration of applied knowledge and skills.

Applicable assessment tool(s) to establish the foundational, reflective and embedded knowledge to problem solving and application of the world as a set of related systems within the processing environment. A detailed portfolio of evidence is required to proof the practical, applied and foundational competencies of the learner.

Assessors and moderators should develop and conduct their own integrated assessment by making

use of a range of formative and summative assessment methods. Assessors should assess and give credit for the evidence of learning that has already been acquired through formal, informal and non-formal learning and work experience.

Unit standards in the qualification must be used to assess specific and critical cross-field outcomes. During integrated assessments the assessor should make use of formative and summative assessment methods and should assess combinations of practical, applied, foundational and reflexive competencies.

Unit Standard

	1	4
Clean and sanitise food manufacturing equipment and surfaces manually	1	4
Demonstrate an understanding of factors that contribute towards healthy living	1	4
Demonstrate an understanding of sexuality and sexually transmitted infections including HIV/AIDS	1	5
Demonstrate knowledge of diversity within different relationships in the South African society	1	3
Handle food materials in a food production process	1	4
Maintain personal hygiene, health and presentation in a food handling environment	1	4
Measure the temperature of food products and evaluate the readings	1	2
Plan and manage time in the workplace	1	4
Plan to manage one`s time	1	3
Demonstrate an understanding of introductory principles of chemistry and physics	2	5

CORE MODULE

Unit Standard			
FUNDAMENTAL MODULE	Demonstrate an understanding of and use the numbering system	1	1
	Describe and represent objects in terms of shape, space and measurement	1	5
	Describe, interpret and represent mathematical patterns, functions and algebra in different contexts	1	6
	Engage in a range of speaking/signing and listening interactions for a variety of purposes	1	6
	Evaluate and solve data handling and probability problems within given contexts	1	5
	Identify and respond to selected literary texts	1	5
	Read/view and respond to a range of text types	1	6
	Work with numbers; operations with numbers and relationships between numbers	1	4
	Write/Sign for a variety of different purposes	1	6
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