

SAQA ID
57694

DURATION
12 Months

CREDITS
120

QCTO

National Certificate:

FOOD AND BEVERAGE PACKAGING OPERATIONS

Level 3



WHO SHOULD STUDY THIS COURSE?

A person acquiring this qualification will be able to produce a packaged food or beverage product by operating, controlling and maintaining a primary or secondary packaging process within a food manufacturing environment whilst applying food safety, personal safety, quality assurance and monitoring critical control points.

This qualification will contribute to the full development of the learner within the food and beverage packaging environment by providing recognition, further mobility and portability within the field of food manufacturing and sensitive fast moving consumer goods environment.

The skills, knowledge and understanding required to achieve this qualification are essential for the social and economic transformation of the South African food manufacturing environment and will contribute to the upliftment and skills development of the people therein.

Rationale

This qualification is aimed at learners requiring a qualification in the primary packaging process within a specific food or beverage context.

This qualification reflects the workplace-based needs of the primary and secondary packaging industry that is expressed by employers and employees, both now and for the future.

This qualification, although developed specifically for the food and beverage industry, also provides the flexibility for learners to articulate to other manufacturing

environments such as fast-moving consumable products, the pharmaceutical, and chemical industries.

The level of flexibility within the range of electives will allow the individual to peruse a career within an applied technical packaging environment, in the specific contexts of dairy, confectionery, food processing, coffee, tea, spice manufacturing, carbonated soft drinks and distilling and brewing.

Exit Level Outcomes

1. Communicate in a variety of ways in a food and beverage manufacturing environment.
2. Maintain quality assurance and monitor critical control points in a food and beverage packaging manufacturing environment.
3. Operate a context specific range of automated packaging equipment.
4. Solve problems and improve an automated packaging process.

Admission Requirements

1. Communications at NQF Level 2
2. Mathematics at NQF Level 2

ASSOCIATED ASSESSMENT CRITERIA

Exit Level Outcome 1:

Relevant production plans are interpreted according to organisational operations procedures.

Measuring instruments are used to measure production inputs and outputs and record information according to organizationally acceptable methods.

Technical packaging operating equipment terminology is identified and explained according to supplier specifications and standard operating procedures.

Operating data is collected and recorded according to generally accepted norms and practices and standard operating policies and procedures.

Deviations from required standards are identified and recorded according to organizationally acceptable methods.

Team members are informed of production plans, shift objectives and problem-solving solutions to recorded deviations according to organizationally acceptable methods.

Exit Level Outcome 2:

Critical control points in a packaging line are identified, monitored and maintained to ensure health and safety standards are met.

Micro-biological concepts and practices are applied to a primary packaging operating line in order to prevent contamination and cross-contamination of products. Quality control and quality assurance practices are applied in a packaging operating environment.

Exit Level Outcome 3:

Preparation and planning to operate context specific packaging equipment is conducted and documented to ensure quality and correct quantity of output is obtained. Packaged products are produced within the context of organisation's primary production process.

Personal health, hygiene and food safety procedures are applied throughout the packaging operating process.

Exit Level Outcome 4:

Deviations from required standards are identified and recorded according to standard operating procedures. Problems, challenges and matters within the operating process requiring a decision are identified to ensure efficient ongoing operation.

A proposed solution is identified and implemented according to recognized organisational methods or standard operating procedures.

The solution is evaluated and assessed in accordance with organizationally accepted methods or standard operating procedures.

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 craft fermented products within a craft baking environment whilst applying food safety, personal safety, quality assurance and monitoring critical control points.

The identification and solving of problems, team work, organizing 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 foundational, reflexive and embedded knowledge, problem solving and the application of the world as a set of related systems within the craft baking environment.

A detailed portfolio of evidence is required to prove the practical, applied and foundational competencies of the learner.

Assessors should develop and conduct their own integrated assessment by making use of a range of formative and summative assessment methods and should assess combinations of practical applied, foundational and reflexive competencies. 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.



Unit Standard			
CORE MODULE	Apply problem-solving techniques to make a decision or solve a problem in a real life context	3	2
	Demonstrate an understanding of basic machine operations in a manufacturing and or packaging environment	3	7
	Demonstrate an understanding of the concept of microbiology in a food handling environment	3	6
	Monitor critical control points (CCPs) as an integral part of a hazard analysis critical control point (HACCP) system	3	6
	Perform first line maintenance	3	14
	Perform quality control practices in a food or sensitive consumer product operation	3	6
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Unit Standard			
FUNDAMENTAL MODULE	Accommodate audience and context needs in oral/signed communication	3	5
	Demonstrate an understanding of the use of different number bases and measurement units and an awareness of error in the context of relevant calculations	3	2
	Describe, apply, analyse and calculate shape and motion in 2-and 3-dimensional space in different contexts	3	4
	Interpret and use information from texts	3	5
	Investigate life and work related problems using data and probabilities	3	5
	Use language and communication in occupational learning programmes	3	5
	Use mathematics to investigate and monitor the financial aspects of personal, business and national issues	3	5
	Write/present/sign texts for a range of communicative contexts	3	5
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