

General Education and Training Certificate: Food and Beverage Handling Processes

SAQA QUAL ID	QUALIFICATION TITLE	
58026	General Education and Training Certificate: Food and Beverage Handling Processes	
PRIMARY OR DELEGATED QUALITY ASSURANCE FUNCTIONARY		NQF SUB-FRAMEWORK
FOODBEV - Food and Beverages Manufacturing Industry Sector Education and Training Authority		OQSF - Occupational Qualifications Sub-framework
QUALIFICATION TYPE	FIELD	SUB-FIELD
National Certificate	Field 06 - Manufacturing, Engineering and Technology	Manufacturing and Assembly
MINIMUM CREDITS	PRE-2009 NQF LEVEL	NQF LEVEL
128	Level 1	NQF Level 01
LAST DATE FOR ENROLMENT	LAST DATE FOR ACHIEVEMENT	
2024-06-30	2027-06-30	

PURPOSE:

The objective of this qualification is to contribute to the safety of individuals and products. It will develop a common integrated and coordinated approach to food handling and related products. This is an entry-level qualification for the food and beverage manufacturing qualifications in the Further Education and Training Band.

The course intends 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.

Learners will gain the understanding and abilities they need to progress professionally and move onto higher certifications in the areas of food and beverage creation supervision, food and beverage quality control and assurance, food and beverage production management, food and beverage production overseeing and food and beverage process artisanry.

The skills specified in this course are:

- 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

WHO SHOULD APPLY?

Typical applicants are 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.

LEARNING ASSUMED TO BE IN PLACE:**ASSUMPTION:**

- Competence in Communication and Numeracy at ABET Level 3.

RECOGNITION OF PRIOR LEARNING:

- This qualification may be achieved in part or completely through the recognition of prior learning, which includes formal, informal and non-formal learning and work experience.

ACCESS TO THE QUALIFICATION:

- Open Access

QUALIFICATION RULES:

A Total of 128 credits is required, which is broken down as follows:

- Fundamental: 44 credits.
- Core: 38 credits.
- Elective: 46 credits.

EXIT LEVEL OUTCOMES

Qualifying learners will be able to:

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