

National Certificate: Bread and Flour Confectionery Baking

| SAQA QUAL ID | | QUALIFICATION TITLE | |
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| 50308 | | National Certificate: Bread and Flour Confectionery Baking | |
| 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 | SUBFIELD | |
| National Certificate | Field 06 - Manufacturing, Engineering and Technology | Manufacturing and Assembly | |
| MINIMUM CREDITS | PRE-2009 NQF LEVEL | NQF LEVEL | |
| 140 | Level 3 | NQF Level 03 | |
| LAST DATE FOR ENROLMENT | | LAST DATE FOR ACHIEVEMENT | |
| 2024-06-30 | | 2027-06-30 | |

PURPOSE

This certification was developed in response to workplace-based needs of the craft bread and flour confectionery baking industry.

It replaces the previously registered two qualifications: National Certificate in Craft Bread Baking: NQF level 3 (20655) and the National Certificate in Flour Confectionery Baking (20656).

The qualification enables careers in the baking, wholesale, and retail industries, along with articulation within the hospitality industry, nationally and internationally. By acquiring these skills, learners will be equipped to pursue further education.

Qualified learners can contribute to this area by achieving this qualification in the manufacture of speciality fermented, pastry, flour confectionery, and non-flour confectionery items. In the craft baking setting, students will also be able to manage quality assurance and monitor critical control points.

WHO SHOULD APPLY?

This qualification is aimed at learners already competent in the processing a basic range of bread and flour confectionery products within the craft baking industry via SMME, wholesale and retail, hospitality and baking manufacturing environments.

LEARNING ASSUMED TO BE IN PLACE:

ASSUMPTION:

- Competence in Communication and Mathematical Literacy at NQF Level 2.
- Completion of the following Unit Standards at NQF Level 2:
 - 120417, "Understand the control of pests and waste materials as part of a food safety system".
 - 120416, "Apply personal safety practices in a food or sensitive consumer product environment".
 - 120403, " Apply good manufacturing practices as part of a food safety system".

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.
- Evidence can be presented in a variety of forms, including previous international or local qualifications, reports, testimonials, mentoring functions performed, portfolios, work records and performance records.
- The applicant must be assessed against the specific outcomes and assessment criteria for the relevant unit standards.
- A qualification will be awarded should a learner demonstrate that all the exit level outcomes of the qualification have been attained.

QUALIFICATION RULES:

A minimum of 140 credits is required to obtain the qualification as detailed below:

Fundamental Component

- Compulsory Fundamental unit standards - 36 credits.

Core Component:

- Compulsory Core unit standards – 90 credits.

Elective Component:

- A minimum of 14 credits must be selected from the elective component of the qualification.

EXIT LEVEL OUTCOMES:

- Communicate in a variety of ways in a craft bakery environment.
- Maintain quality assurance and monitor critical control points in a craft baking environment.
- Produce a specialized range of fermented products.
- Produce a range of pastry products.
- Produce a range of flour confectionery and non-flour confectionery products.