

No. 1251

2 November 2004

**SOUTH AFRICAN QUALIFICATIONS AUTHORITY (SAQA)**

In accordance with regulation 24(c) of the National Standards Bodies Regulations of 28 March 1998, the Standards Generating Body (SGB) for

**Secondary Agriculture**

Registered by NSB 01, Agriculture and Nature Conservation. publishes the following unit standard for public comment.

This notice contains the titles, fields, subfields, NQF levels, credits, and purpose of the unit standard upon which qualifications are based. The full unit standard can be accessed via the SAQA web site at [www.saga.org.za](http://www.saga.org.za). Copies may also be obtained from the Directorate of Standards Setting and Development at the SAQA offices, Hatfield Forum, 1067 Arcadia Street, Hatfield, Pretoria.

Comment on the unit standards should reach SAQA at the address **below and no later than 28 November 2004**. All correspondence should be marked **Standards Setting – SGB for Secondary Agriculture** and addressed to

The Director: Standards Setting and Development  
SAQA

Attention: Mr. D Mphuthing  
Postnet Suite 248

Private Bag X06  
Waterkloof

0145

or faxed to 012 – 431-5144

[dmphuthing@saga.co.za](mailto:dmphuthing@saga.co.za)

**JOE SAMUELS****DIRECTOR: STANDARDS SETTING AND DEVELOPMENT**



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## QUALIFICATION:

**Further Education and Training Certificate: Primary Tobacco Processing**

SAQA QUAL ID	QUALIFICATION TITLE	
49074	Further Education and Training Certificate: Primary Tobacco Processing	
SGB NAME	SGB for Secondary Agriculture: Processing	
ABET BAND	PROVIDER NAME	
Undefined		
QUALIFICATION CODE	QUAL TYPE	SUBFIELD
AGR-2-National Certificate	National Certificate	Secondary Agriculture
MINIMUM CREDITS	NQF LEVEL	QUALIFICATION CLASS
141	Level 4	Regular-Unit Stds Based
SAQA DECISION NUMBER	REGISTRATION START DATE	REGISTRATION END DATE

**PURPOSE OF THE QUALIFICATION**

This Qualification is aimed at level 4 on the National Qualification Framework. It provides learners with the opportunity to obtain competence in specialised tobacco processing namely, maintaining the tobacco process and equipment to improve product quality and the opportunity for learners to grow in this specific field.

The fundamental learning, which learners will acquire, will allow them to be able to compile verbal and written communications and perform basic calculations. This Qualification complies with the objectives of the NQF with regard to facilitating access to, mobility and progression within the tobacco processing industry.

The Qualification focuses on the skills, knowledge, values and attitude required to progress further in the industry. The intention is to release the potential of people, in order for them to grow, develop and become more competent workers. This Qualification will furthermore add value to the individuals, their workplace and the economy as a whole.

**Rationale for the Qualification**

This Qualification provides current learners with the opportunity to advance from the Tobacco Production<sup>1</sup> NQF Level 3 Qualification or for persons entering the Tobacco Processing environment and others to obtain an integrated practical and theoretical grounding in the maintaining of the tobacco processing and the functions thereof. This will ensure a portable, nationally recognized Qualification that will:

- > improve the quality of safety in the work environment.
- > Optimally utilize resources in the production industry.
- > Lead to transformation in economic growth and social development.

The typical range of learners is the currently employed, unemployed and other persons, who want to enter a learning programme to obtain a National Certificate in Tobacco Processing at NQF Level 4, to continue building a career path in this industry.

Improved levels of knowledge and skills lead to greater ability to produce at more competitive costs and better quality, which will impact favorably both on the society and the economy of the country.

**Fundamental learning:**

- > Use mathematics to investigate and monitor the financial aspects of personal, business, and national issue.
- > Apply knowledge of statistics and probability to critically interrogate and effectively communicate findings of life-related problems.

- > Measure, estimate and calculate physical quantities and explore, critique and prove geometrical relations in two and three-dimensional space in the life and workplace of the audit with increasing responsibilities.
- > Engage in sustained oral communication and evaluate spoken texts.
- > Read, analyse and respond to variety of texts.
- > Write for a wide range of contexts.
- > Use language and communication in occupational learning programmes.
- > Accommodate audience and context needs in oral communication.
- > Interpret and use information from texts.
- > Write texts from a range of communicative contexts.
- > Analyse and respond to a variety of literary texts.

Core learning:

- > Analyse processed tobacco quality
- > Maintain dosing and weighing belt units
- > Maintain a conditioning unit
- > Maintain tobacco transport unit
- > Maintain a tobacco feeder unit
- > Maintain a tobacco silo
- > Maintain a tobacco fines extraction unit
- > Maintain a tobacco airlock
- > Function in a team

Elective learning:

- > Maintain a tobacco pre-conditioning unit
- > Maintain a tobacco reclaim unit
- > Precondition unmanufactured tobacco
- > Prepare tobacco humectants
- > Control conditioning process
- > Maintain a conditioning cylinder unit
- > Produce cutrag
- > Control cutting process
- > Maintain a lamina and stem cutter
- > Maintain a stem roller

**RECOGNIZE PREVIOUS LEARNING?**

Y

**LEARNING ASSUMED TO BE IN PLACE**

Learners:

- > Have attained a National Certificate in Tobacco Production **NQF 3** on the National Qualifications Framework.

**OR**

- > Have demonstrated competence in a Mechanical background at that level through recognition of prior learning.

Recognition of prior learning (RPL)

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. Where RPL is required the learner will need to prove applied competence in that specific area in order to obtain recognition of that skill and / or knowledge.

Evidence can be presented in a variety of forms, including international or previous local Qualifications, reports, testimonials mentioning functions performed, work records, portfolios, videos of practice and performance records. The assessment methods and tools to be used to assess Prior Learning shall be decided upon jointly by the assessor and the learner.

**QUALIFICATION RULES**

To obtain this Qualification, all fundamental and core unit standards are compulsory. In addition, a learner must select one of the following combinations from the elective unit standards below:

(1)

- > Maintain a tobacco pre-conditioning unit
- > Maintain a tobacco reclaim unit
- > Pre-condition unmanufactured tobacco
- > Prepare tobacco humectants
- > Control conditioning process
- > Maintain a conditioning cylinder unit

(2)

- > Produce cutrag
- > Control cutting process
- > Maintain a lamina and stem cutter
- > Maintain a stem roller

**EXIT LEVEL OUTCOMES**

1. Identify, explain and execute the functions/duties/responsibilities required in the maintenance of tobacco processing machines in order to sustain optimum production levels and minimize down time and product loss.
2. Describe the functions/duties/responsibilities in the preparation for the conditioning process during product supply, filling of the process lines and blend change-over to ensure required process standards.
3. Describe and perform the functions/duties/responsibilities required to ensure that conditioning procedures are maintained throughout the process.
4. Describe the functions/duties/responsibilities in the preparation for the cutting process during product supply, filling of the process lines and blend change-over to ensure required process standards.
5. Describe and perform the functions/duties/responsibilities required to ensure that cutting procedures are maintained throughout the process.

Critical cross field outcomes:

The following reflect the relevance of the critical cross field outcomes applicable to this Qualification.

Identifying and solving problems in which responses display that responsible decisions using critical and creative thinking have been made.

- > Analyse processed tobacco quality
- > Maintain dosing and weighing belt units
- > Maintain a conditioning unit
- > Maintain tobacco transport unit
- > Maintain a tobacco feeder unit
- > Maintain a tobacco silo
- > Maintain a tobacco fines extraction unit
- > Maintain a tobacco airlock
- > Maintain a tobacco pre-conditioning unit
- > Maintain a tobacco reclaim unit
- > Pre-condition unmanufactured tobacco
- > Prepare tobacco humectants
- > Control conditioning process
- > Maintain a conditioning cylinder unit
- > Produce cutrag
- > Control cutting process
- > Maintain a lamina and stem cutter
- > Maintain a stem roller

Working effectively with others as a member of a team.

- > Maintain a conditioning unit
- > Maintain tobacco transport unit
- > Maintain a tobacco feeder unit
- > Maintain a tobacco silo
- > Maintain a tobacco fines extraction unit

- > Maintain a tobacco airlock
- > Function in a team
- > Maintain a tobacco pre-conditioning unit
- > Maintain a tobacco reclaim unit
- > Precondition unmanufactured tobacco
- > Prepare tobacco humectants
- > Control conditioning process
- > Maintain a conditioning cylinder unit
- > Produce cutrag
- > Control cutting process
- > Maintain a lamina and stem cutter
- > Maintain a stem roller

Organizing and managing oneself and one's activities responsibly and effectively.

- > Maintain a conditioning unit
- > Maintain tobacco transport unit
- > Maintain a tobacco feeder unit
- > Maintain a tobacco silo
- > Maintain a tobacco fines extraction unit
- > Maintain a tobacco airlock
- > Function in a team
- > Maintain a tobacco pre-conditioning unit
- > Maintain a tobacco reclaim unit
- > Pre-condition unmanufactured tobacco
- > Prepare tobacco humectants
- > Control conditioning process
- > Maintain a conditioning cylinder unit
- > Produce cutrag
- > Control cutting process
- > Maintain a lamina and stem cutter
- > Maintain a stem roller

Communicating effectively using visual, mathematical and/or language skills in the modes of oral and/or written persuasion.

- > Maintain a conditioning unit
- > Maintain tobacco transport unit
- > Maintain a tobacco feeder unit
- > Maintain a tobacco silo
- > Maintain a tobacco fines extraction unit
- > Maintain a tobacco airlock
- > Function in a team
- > Maintain a tobacco pre-conditioning unit
- > Maintain a tobacco reclaim unit
- > Pre-condition unmanufactured tobacco
- > Prepare tobacco humectants
- > Control conditioning process
- > Maintain a conditioning cylinder unit
- > Produce cutrag
- > Control cutting process
- > Maintain a lamina and stem cutter
- > Maintain a stem roller

Collecting, analysing, organising and critically evaluating information.

- > Maintain a conditioning unit
- > Maintain tobacco transport unit
- > Maintain a tobacco feeder unit
- > Maintain a tobacco silo
- > Maintain a tobacco fines extraction unit
- > Maintain a tobacco airlock
- > Maintain a tobacco pre-conditioning unit
- > Maintain a tobacco reclaim unit
- > Control conditioning process
- > Maintain a conditioning cylinder unit
- > Control cutting process

- > Maintain a lamina and stem cutter
- > Maintain a stem roller

Using science and technology effectively and critically, showing responsibility towards the environment and health of others.

- > Maintain a conditioning unit
- > Maintain tobacco transport unit
- > Maintain a tobacco feeder unit
- > Maintain a tobacco silo
- > Maintain a tobacco fines extraction unit
- > Maintain a tobacco airlock
- > Maintain a tobacco pre-conditioning unit
- > Maintain a tobacco reclaim unit
- > Pre-condition unmanufactured tobacco
- > Prepare tobacco humectants
- > Control conditioning process
- > Maintain a conditioning cylinder unit
- > Produce cutrag
- > Control cutting process
- > Maintain a lamina and stem cutter
- > Maintain a stem roller

Demonstrating an understanding of the world as a set of related systems by recognising that problem-solving contexts do not exist in isolation.

- > Maintain a conditioning unit
- > Maintain tobacco transport unit
- > Maintain a tobacco feeder unit
- > Maintain a tobacco silo
- > Maintain a tobacco fines extraction unit
- > Maintain a tobacco airlock
- > Maintain a tobacco pre-conditioning unit
- > Maintain a tobacco reclaim unit
- > Pre-condition unmanufactured tobacco
- > Prepare tobacco humectants
- > Control conditioning process
- > Maintain a conditioning cylinder unit
- > Produce cutrag
- > Control cutting process
- > Maintain a lamina and stem cutter
- > Maintain a stem roller

Contributing to the personal development of each learner and the social and economic development of the society at large.

- > Function in a team

#### **ASSOCIATED ASSESSMENT CRITERIA**

##### **1.**

- > Work site procedures and manufacturer's specifications for a tobacco processing machines are identified and explained.
- > Fault finding methods and techniques for a tobacco processing machines are applied in the establishing of functional and quality deviations.
- > Minor repairs, adjustments and maintenance for a tobacco processing machines are conducted in accordance with work site procedures and manufacturer's specifications.
- > Consequences of not adhering to work site procedures and manufacturer's specifications for a tobacco processing machines are explained.
- > Environment, health and safety measures are complied with during the implementation of minor repairs, adjustments and maintenance for tobacco processing machines.

##### **2.**

- > Work site preparation procedures are identified and explained
- > Consequences of not adhering to work site procedures are explained
- > The relevant supply, filling and change-over activities are performed in accordance with standard operating procedures
- > Procedures for handling equipment and product correctly and according to safety requirements are

explained and implemented.

3.

- > Work site conditioning procedures are identified and explained
- > Consequences of not adhering to work site supply, filling and change-over procedures are explained
- > The relevant activities are performed in accordance with standard processing procedures and quality requirements
- > Procedures for handling equipment and product correctly and according to safety requirements are explained and implemented.

4.

- > Work site preparation procedures are identified and explained
- > Consequences of not adhering to work site procedures are explained
- > The relevant supply, filling and changeover activities are performed in accordance with standard operating procedures
- > Procedures for handling equipment and product correctly and according to safety requirements are explained and implemented.

5.

- > Work site cutting procedures are identified and explained
- > Consequences of not adhering to work site supply, filling and change-over procedures are explained
- > The relevant activities are performed in accordance with standard processing procedures and quality requirements
- > Procedures for handling equipment and product correctly and according to safety requirements are explained and implemented.

#### Integrated Assessment Criteria

Learners will produce evidence of the following:

- > Verbal and written explanations of reasons for adhering to operational and work site procedures as well as statutory requirements, adhering to specific sequence of operations, identifying deviations, taking corrective actions and recording relevant data, and reporting deviations outside the jobholder's responsibility.
- > Demonstrations of a range of operational actions relating to the maintenance of tobacco processing machinery and applying general safety in the work place.
- > Oral or written questioning regarding the reflexive competencies within the Qualification:

If 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 are not clear from the observation a method of oral questioning or a cases study should be applied to determine the whole person development and integration of applied knowledge and skills.

- > A portfolio of evidence is required to prove the practical, foundational and reflexive competencies of the learner which may include production and quality statistics.

> 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, foundational and reflexive competencies.

#### INTERNATIONAL COMPARABILITY

Website benchmarking was done with Australia, Canada, New Zealand, Ireland and Scotland but none could be found. Furthermore, the International Tobacco Industry was also investigated for relevant Qualification information, but even within the Industry, nothing could be found to make Industry specific comparisons. Therefore this could be regarded as one of the first formalised Qualifications in Tobacco Processing.

**ARTICULATION OPTIONS**

N/A

**MODERATION OPTIONS**

Moderation includes internal and external moderation of assessments. Internal and external moderation systems must ensure that all assessors conduct assessments that are credible, fair, reliable, consistent, adequate and practical.

Internal and external moderation systems must provide learning opportunities that are transparent, affordable and enhancing development in the field and sub-field of the National Qualifications Framework.

The accredited provider with the relevant ETQA must be able to provide internal moderation.

External moderation will be done by the relevant ETQA at its discretion.

**CRITERIA FOR THE REGISTRATION OF ASSESSORS**

Assessors need experience in the following areas:

- > Interpersonal skills, subject matter and assessment.
- > The assessor needs to be competent in the planning and conducting assessment of learning outcomes and design and develop assessments as described in the relevant unit standards. The subject matter experience must be well developed within the field of cigarette packaging.
- > The subject matter experience of the assessor can be established by recognition of prior learning.
- > Assessors need to be registered with the relevant Education and Training Quality Assurance Body.

**NOTES**

N/A

**UNIT STANDARDS**

... - (Note: A blank space after this line means that the qualification is not based on Unit Standards.)

	UNIT STANDARD ID AND TITLE	LEVEL	CREDITS	STATUS
Core	116913 Analyse processed tobacco quality	Level 3	10	Draft - Prep for P Comment
core	116594 Function in a team	Level 4	4	Draft - Prep for P Comment
core	116904 Maintain a tobacco fines extraction unit	Level 4	2	Draft - Prep for P Comment
core	116905 Maintain a tobacco airlock	Level 4	2	Draft - Prep for P Comment
Core	116910 Maintain a tobacco feeder unit	Level 4	4	Draft - Prep for P Comment
core	116911 Maintain a conditioning unit	Level 4	14	Draft - Prep for P Comment
Core	116912 Maintain dosing and weighing belt units	Level 4	6	Draft - Prep for P Comment
core	116915 Maintain tobacco transport units	Level 4	4	Draft - Prep for P Comment
core	116916 Maintain a tobacco silo	Level 4	4	Draft - Prep for P Comment
Elective	114128 Prepare Tobacco Humectants	Level 2	3	Registered
Elective	114124 Precondition unmanufactured tobacco	Level 3	6	Registered
Elective	114125 Produce cutrag	Level 4	12	Registered
Elective	116902 Maintain a stem roller	Level 4	3	Draft - Prep for P Comment
Elective	116903 Control the conditioning process	Level 4	6	Draft - Prep for P Comment
Elective	116906 Maintain a tobacco preconditioning unit	Level 4	8	Draft - Prep for P Comment
Elective	116907 Maintain a tobacco reclaim unit	Level 4	6	Draft - Prep for P Comment



Elective	116908 Maintain a lamina and stem cutter	Level 4	14	Draft - Prep for P Comment
Elective	116909 Control the cutting process	Level 4	6	Draft - Prep for P Comment
Elective	116914 Maintain a conditioning cylinder	Level 4	6	Draft - Prep for P Comment
Fundamental	8968 Accommodate audience and context needs in oral communication	Level 3	5	Registered
Fundamental	8969 Interpret and use information from texts	Level 3	5	Registered
Fundamental	8970 Write texts for a range of communicative contexts	Level 3	5	Registered
Fundamental	8972 Interpret a variety of literary texts	Level 3	5	Registered
Fundamental	7468 Use mathematics to investigate and monitor the financial aspects of personal, business, national and international issues	Level 4	2	Registered
Fundamental	8974 Engage in sustained oral communication and evaluate spoken text	Level 4	5	Registered
Fundamental	8975 Read, analyse and respond to a variety of texts	Level 4	5	Registered
Fundamental	8976 Write for a wide range of contexts	Level 4	5	Registered
Fundamental	8979 Use language and communication in occupational learning programmes	Level 4	5	Registered
Fundamental	9015 Apply knowledge of statistics and probability to critically interrogate and effectively communicate findings on life related problems	Level 4	5	Registered
Fundamental	12417 Measure, estimate & calculate physical quantities & explore, critique & prove geometrical relationships in 2 and 3 dimensional space in the life and workplace of adult with increasing responsibilities	Level 4	4	Reregistered



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

1

## Analyse processed tobacco quality

SAQA US ID	UNIT STANDARD TITLE		
116913	Analyse processed tobacco quality		
SGB NAME		ABET BAND	PROVIDER NAME
SGB for Secondary Agriculture: Processing		Undefined	
FIELD DESCRIPTION		SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		Secondary Agriculture	
UNIT STANDARD CODE	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
AGR-SAG-0-SGB SAP	Regular	(Level3	10

**Specific Outcomes:****SPECIFIC OUTCOME 1**

Prepare for quality tests.

**SPECIFIC OUTCOME 2**

Analyse samples.

**SPECIFIC OUTCOME 3**

Complete quality tests.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

2

## Control the conditioning process

SAQA US ID	UNIT STANDARD TITLE		
116903	Control the conditioning process		
SGB NAME		ABET BAND	PROVIDER NAME
SGB for Secondary Agriculture: Processing		Undefined	
FIELD DESCRIPTION		SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		Secondary Aariculture	
UNIT STANDARD CODE	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
AGR-SAG-O-SGB SAP	Regular	Level 4	6

**Specific Outcomes:****SPECIFIC OUTCOME 1**

Plan and prepare for process startup.

**SPECIFIC OUTCOME 2**

Control process activities.

**SPECIFIC OUTCOME 3**

Conclude process activities.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

3

## Control the cutting process

SAQA US ID	UNIT STANDARD TITLE		
116909	Control the cutting process		
SGB NAME		ABET BAND	PROVIDER NAME
SGB for Secondary Agriculture: Processing		Undefined	
FIELD DESCRIPTION		SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		Secondary Agriculture	
UNIT STANDARD CODE	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
AGR-SAG-0-SGB SAP	Regular	Level 4	6

**Specific Outcomes:****SPECIFIC OUTCOME 1**

Plan and prepare for process startup.

**SPECIFIC OUTCOME 2**

Control process activities.

**SPECIFIC OUTCOME 3**

Conclude process activities.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

4

## Maintain a conditioning cylinder

SAQA US ID	UNIT STANDARD TITLE		
116914	Maintain a conditioning cylinder		
SGB NAME		ABET BAND	PROVIDER NAME
SGB for Secondary Agriculture: Processing		Undefined	
FIELD DESCRIPTION		SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		Secondary Agriculture	
UNIT STANDARD CODE	UNIT STANDARD N P E	NQF LEVEL	CREDITS
AGR-SAG-0-SGB SAP	Regular	Level 4	6

**Specific Outcomes:****SPECIFIC OUTCOME 1**

Demonstrate an understanding of fault-finding on a conditioning cylinder.

**SPECIFIC OUTCOME 2**

Plan and prepare for the maintenance of a conditioning cylinder unit.

**SPECIFIC OUTCOME 3**

Perform maintenance.

**SPECIFIC OUTCOME 4**

Complete maintenance.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

5

## Maintain a conditioning unit

SAQA US ID	UNIT STANDARD TITLE		
116911	(Maintain a conditioning unit)		
SGB NAME	ABET BAND	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Undefined		
FIELD DESCRIPTION		SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		Secondary Agriculture	
UNIT STANDARD CODE	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
AGR-SAG-0-SGB SAP	Regular	Level 4	14

**Specific Outcomes:****SPECIFIC OUTCOME 1**

Demonstrate an understanding of fault-finding on a conditioning unit.

**SPECIFIC OUTCOME 2**

Plan and prepare for the maintenance of a conditioning unit.

**SPECIFIC OUTCOME 3**

Perform maintenance.

**SPECIFIC OUTCOME 4**

Complete maintenance.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

### UNIT STANDARD:

6

#### Maintain a lamina and stem cutter

SAQA US ID	UNIT STANDARD TITLE		
116908	Maintain a lamina and stem cutter		
SGB NAME		ABET BAND	PROVIDER NAME
SGB for Secondary Agriculture: Processing		Undefined	
FIELD DESCRIPTION		SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		Secondary Agriculture	
UNIT STANDARD CODE	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
AGR-SAG-0-SGB SAP	Regular	Level 4	14

#### **Specific Outcomes:**

##### **SPECIFIC OUTCOME 1**

Demonstrate an understanding of fault-finding on a lamina and stem cutter.

##### **SPECIFIC OUTCOME 2**

Plan and prepare for the maintenance of a lamina and stem cutter.

##### **SPECIFIC OUTCOME 3**

Perform maintenance.

##### **SPECIFIC OUTCOME 4**

Complete maintenance.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

**UNIT STANDARD:**

7

Maintain a stem roller

SAQA US ID	UNIT STANDARD TITLE		
116902	(Maintain a stem roller		
SGB NAME		ABET BAND	PROVIDER NAME
SGB for Secondary Agriculture: Processing		Undefined	
FIELD DESCRIPTION		SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		Secondary Agriculture	
UNIT STANDARD CODE	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
AGR-SAG-0-SGB SAP	(Regular	Level 4	3

**Specific Outcomes:****SPECIFIC OUTCOME 1**

Demonstrate an understanding of fault-finding on a stem roller.

**SPECIFIC OUTCOME 2**

Plan and prepare for the maintenance of a stem roller.

**SPECIFIC OUTCOME 3**

Perform maintenance.

**SPECIFIC OUTCOME 4**

Complete maintenance.





## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

**UNIT STANDARD:****8**

Maintain a tobacco airlock

SAQA US ID (UNIT STANDARD TITLE)	
116905	Maintain a tobacco airlock
SGB NAME	ABET BAND PROVIDER NAME
SGB for Secondary Agriculture: Processing	Undefined
FIELD DESCRIPTION	SUBFIELD DESCRIPTION
Agriculture and Nature Conservation	Secondary Agriculture
UNIT STANDARD CODE	(UNIT STANDARD TYPE) NQF LEVEL (CREDITS)
AGR-SAG-0-SGB SAP	Regular Level 4 2

**Specific Outcomes:****SPECIFIC OUTCOME 1**

Demonstrate an understanding of fault-finding on a tobacco airlock.

**SPECIFIC OUTCOME 2**

Plan and prepare for maintenance of the airlock.

**SPECIFIC OUTCOME 3**

Perform maintenance.

**SPECIFIC OUTCOME 4**

Complete maintenance.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

9

## Maintain a tobacco feeder unit

SAQA US ID (UNIT STANDARD TITLE)			
116910		Maintain a tobacco feeder unit	
SGB NAME	ABET BAND	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Undefined		
FIELD DESCRIPTION		SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		(Secondary Agriculture)	
UNIT STANDARD CODE	UNIT STANDARD TYPE	NQF LEVEL	(CREDITS)
AGR-SAG-0-SGB SAP	Regular	Level 4	4

**Specific Outcomes:****SPECIFIC OUTCOME 1**

Demonstrate an understanding of fault-finding on a tobacco feeder.

**SPECIFIC OUTCOME 2**

Plan and prepare for the maintenance of the tobacco feeder.

**SPECIFIC OUTCOME 3**

Perform maintenance.

**SPECIFIC OUTCOME 4**

Complete maintenance.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

### UNIT STANDARD:

10

Maintain a tobacco fines extraction unit

SAQA US ID	UNIT STANDARD TITLE		
116904	Maintain a tobacco fines extraction unit		
SGB NAME		ABET BAND	PROVIDER NAME
SGB for Secondary Agriculture: Processing		(Undefined	
FIELD DESCRIPTION		SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		Secondary Agriculture	
UNIT STANDARD CODE	UNIT STANDARD N P E	NQF LEVEL	CREDITS
AGR-SAG-0-SGB SAP	Regular	Level 4	2

### Specific Outcomes:

#### **SPECIFIC OUTCOME 1**

Demonstrate an understanding of fault-finding on a tobacco fines extraction Unit.

#### **SPECIFIC OUTCOME 2**

Plan and prepare for the maintenance of a tobacco fines extraction.

#### **SPECIFIC OUTCOME 3**

Perform maintenance.

#### **SPECIFIC OUTCOME 4**

Complete maintenance.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

11

## Maintain a tobacco pre-conditioning unit

SAQA US ID	UNIT STANDARD TITLE		
116906	Maintain a tobacco pre-conditioning unit		
SGB NAME		ABET BAND	PROVIDER NAME
SGB for Secondary Agriculture: Processing		Undefined	
FIELD DESCRIPTION		SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		Secondary Agriculture	
UNIT STANDARD CODE	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
AGR-SAG-0-SGB SAP	(Regular	Level 4	8

Specific Outcomes:**SPECIFIC OUTCOME 1**

Demonstrate an understanding of fault-finding on a tobacco pre-conditioning.

**SPECIFIC OUTCOME 2**

Plan and prepare for the maintenance of the pre-conditioning unit.

**SPECIFIC OUTCOME 3**

Perform maintenance.

**SPECIFIC OUTCOME 4**

Complete maintenance.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

### UNIT STANDARD:

12

#### Maintain a tobacco reclaim unit

SAQA US ID	UNIT STANDARD TITLE		
116907	Maintain a tobacco reclaim unit		
SGB NAME		ABET BAND	PROVIDER NAME
SGB for Secondary Agriculture: Processing		Undefined	
FIELD DESCRIPTION		SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		(SecondaryAgriculture	
UNIT STANDARD CODE	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
AGR-SAG-0-SGB SAP	Regular	Level 4	6

#### **Specific Outcomes:**

##### **SPECIFIC OUTCOME 1**

Demonstrate an understanding of fault-finding on a tobacco reclaim unit.

##### **SPECIFIC OUTCOME 2**

Plan and prepare for the maintenance of a tobacco reclaim unit.

##### **SPECIFIC OUTCOME 3**

Perform maintenance.

##### **SPECIFIC OUTCOME 4**

Complete maintenance.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

13

Maintain a tobacco silo

SAQA US ID	UNIT STANDARD TITLE		
116916	(Maintain a tobacco silo)		
SGB NAME		ABET BAND	PROVIDER NAME
SGB for SecondaryAgriculture: Processing		Undefined	
FIELD DESCRIPTION		SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		)SecondaryAgriculture	
UNIT STANDARD CODE	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
AGR-SAG-0-SGB SAP	Regular	(Level4	4

**Specific Outcomes:****SPECIFIC OUTCOME 1**

Demonstrate an understanding of fault-finding on a tobacco silo.

**SPECIFIC OUTCOME 2**

Plan and prepare for the maintenance of the tobacco silo.

**SPECIFIC OUTCOME 3**

Perform maintenance.

**SPECIFIC OUTCOME 4**

Complete maintenance.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

### UNIT STANDARD:

14

Maintain dosing and weighing belt units

SAQA US ID		UNIT STANDARD TITLE		
116912		Maintain dosing and weighing belt units		
SGB NAME		ABET BAND	PROVIDER NAME	
SGB for Secondary Agriculture: Processing		Undefined		
FIELD DESCRIPTION		SUBFIELD DESCRIPTION		
Agriculture and Nature Conservation		Secondary Agriculture		
UNIT STANDARD CODE		UNIT STANDARD TYPE	NQF LEVEL	CREDITS
AGR-SAG-0-SGB SAP		Regular	Level 4	16

### **Specific Outcomes:**

#### **SPECIFIC OUTCOME 1**

Demonstrate an understanding of fault-finding on dosing and weighing belt units.

#### **SPECIFIC OUTCOME 2**

Plan and prepare for the maintenance of the dosing and weighing belt units.

#### **SPECIFIC OUTCOME 3**

Perform maintenance.

#### **SPECIFIC OUTCOME 4**

Complete maintenance.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

15

## Maintain tobacco transport units

SAQA US ID	UNIT STANDARD TITLE		
116915	Maintain tobacco transport units		
SGB NAME		(ABETBAND	PROVIDER NAME
SGB for Secondary Agriculture: Processing		[Undefined	
FIELD DESCRIPTION		SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		Secondary Agriculture	
UNIT STANDARD CODE	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
AGR-SAG-0-SGB SAP	Regular	Level 4	4

**SDecific Outcomes:****SPECIFIC OUTCOME 1**

Demonstrate an understanding of fault-finding on tobacco transport units.

**SPECIFIC OUTCOME 2**

Plan and prepare for the maintenance of the tobacco transport units.

**SPECIFIC OUTCOME 3**

Perform maintenance.

**SPECIFIC OUTCOME 4**

Complete maintenance.





## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

### QUALIFICATION:

#### National Certificate: Grain Milling

SAQA QUAL ID	QUALIFICATION TITLE	
48648	National Certificate: Grain Milling	
SGB NAME	SGB for Secondary Agriculture: Processing	
ABET BAND	PROVIDER NAME	
Undefined		
QUALIFICATION CODE	QUAL TYPE	SUBFIELD
AGR-2-National Certificate	National Certificate	Secondary Agriculture
MINIMUM CREDITS	NQF LEVEL	QUALIFICATION CLASS
120	Level 2	Regular-Unit Stds Based
SAQA DECISION NUMBER	REGISTRATION START DATE	REGISTRATION END DATE

#### PURPOSE OF THE QUALIFICATION

This qualification is registered at level 2 on the National Qualification Framework. It provides learners with the opportunity to obtain competence in broad milling specialising in either maize or wheat milling processes and practices, such as conditioning of grain, blending of grain, processing of impurities in grain, reduction of grain and endosperm and sieve and grading of grain mill stocks. The qualification will provide learners with the opportunity to grow in these milling fields.

This qualification is an entry level qualification and has building blocks that can be developed further and will lead to a more defined milling learning path at NQF level 4.

The qualification focuses on the skills, knowledge, values and attitude to ensure competence at this level of learning. The intention is to release the potential of people, in order for them to grow and develop. This qualification will furthermore add value to the individuals, their workplace and the economy as a whole.

#### Rationale for the qualification

This qualification is aimed at people who are working in the milling industry or who would like to start a career in the industry. It is aimed at formalising the skills required in the milling industry to facilitate career-pathing and to provide access to new entrants. The qualification provides learners with access to advanced learning in specialised areas within the milling industry. It also provides learners with the necessary background knowledge and skills to enhance the NQF's principle of portability with other industries.

Through the above the qualification will address one of the key priorities of the Department of Labour in the reduction of unemployment and under employment. It will assist in creating job opportunities.

#### RECOGNIZE PREVIOUS LEARNING?

Y

#### LEARNING ASSUMED TO BE IN PLACE

The learner will have appropriate levels of written Communication, English proficiency, Numeracy and occupational competence equivalent to grade 9 (NQFI) standards.

#### 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. Where RPL is required the learner will need to prove competence in that specific area in order to obtain recognition of that skill and knowledge.

Evidence can be presented in a variety of forms, including international or previous local qualifications, reports, testimonials mentioning functions performed, work records, portfolios, videos of practise and performance records. The assessment methods and tools to be used to assess Prior Learning shall be

decided upon jointly by the assessor and the learner.

### **QUALIFICATION RULES**

Rules of combination

To obtain this qualification all fundamental and core unit standards are compulsory. The learner must elect a minimum of **12** credits from the elective categories of maize or wheat milling to total 129 credits.

### **EXIT LEVEL OUTCOMES**

1. Clean, blend, mill, condition wheat and maize, and process impurities.
2. Process wheat and maize based product (Wheat and Maize Mill Operator).

### **ASSOCIATED ASSESSMENT CRITERIA**

1. > Implications of impurities in the raw material and its influence on the final product are identified and explained.
  - > Consequences of not blending correctly are explained.
  - > Equipment to clean, blend and condition wheat for milling processes are used according to work site procedures.
  - > Milling quality of conditioned wheat is assessed according to quality requirements.
  - > Principles of safety requirements and hygiene factors are explained.
- > Implications of impurities in the raw material and its influence on the final product are identified and explained.
  - > Consequences of not blending correctly are explained.
  - > Equipment to clean, blend and condition maize for milling processes are used according to work site procedures.
  - > Milling quality of conditioned maize is assessed according to quality requirements.
  - > Principles of safety requirements and hygiene factors are explained
2. > Gradual reduction of wheat and endosperm processes are explained and applied.
  - > Standard operating procedures for sieving mill stocks are explained and adhered to.
  - > Standard operating procedures for purifying mill stocks are explained and adhered to.
  - > Quality of finished products is assessed according to quality requirements.
  - > Hygienic procedures are adhered to and applied according to instructions.
  - > Standard operating procedures for degerminating maize are explained and adhered to.
  - > Gradual reduction of maize and endosperm processes are explained and applied.
  - > Standard operating procedure to sieve and grade mill stocks are explained and adhered to.
  - > Consequences of not adhering to standard operating procedures for classifying maize stocks are explained.
  - > Quality of final product is assessed according to quality requirements.
  - > Hygienic procedures are adhered to and applied according to instructions.

### **Integrated Assessment Criteria**

Unit standards associated with this qualification must be used to assess specific and critical cross-field outcomes. Assessment should focus in an integrated way on determining the competence of the learner in terms of the overall purpose and title of this qualification.

The term integrated assessment also implies that the theoretical and practical components should be assessed together and assess combinations of practical, applied, foundational and reflective competencies. Assessment activities should be done in real workplace situations and where simulations or role-plays are used, there should be supporting evidence to show that the learner is able to display the competencies to the real work situation.

All assessments should be conducted in line with the following documented principles of assessment: appropriateness, fairness, manageability, integration into work of learning, validity, direct, authentic, sufficient, systematic, open and consistent.

Learners wishing to be assessed will need to provide evidence of the following:

- > Verbal and written explanations of reasons for adhering to operational and work site procedures as well as statutory requirements, adhering to specific sequence of operations, identifying deviations, taking corrective actions and recording relevant data, and reporting deviations outside the jobholder's responsibility.
- > Documentation and explanation of administrative records completed during the process of milling wheat and maize.

- > Demonstration of a range of skills required to prepare, operate and carry out running maintenance of milling equipment.
- > Demonstrate a range of skills in applying general safety and hygiene practises at the work site.
- > A portfolio of evidence is required to prove the practical, applied and foundational competencies of the learner, which may include production and quality data.

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.

### **INTERNATIONAL COMPARABILITY**

Comparisons were done against qualifications in the United Kingdom and America.

These were:

- > Advanced Certificate in Flour Milling (Namibia).
- > Diploma in Flour Milling (AOM).

A comparison of the above qualifications was undertaken and the best practice points were incorporated and used in the generation of this qualification's unit standards.

Because of the difference in levels across the different countries, difficulty was found in making actual direct comparisons, level to level. It was found that the South African qualifications seem to contain more detail and therefore are slightly more complex in their presentation and execution.

### **ARTICULATION OPTIONS**

This qualification lends itself to both vertical and horizontal articulation possibilities. These possibilities ensure both mobility and progression for the learner in other fields of learning such as the grain handling, feed milling and baking industries.

Vertical and horizontal articulation possibilities:

National Certificate in Agricultural machinery technician NQF 2 (ID 14891)

National Certificate in Grain handling NQF 3 (ID 14872)

### **MODERATION OPTIONS**

Anyone assessing a learner against these unit standards must be registered as an assessor with the relevant ETQA.

Any institution offering learning that will enable achievement of these unit standards or will assess these unit standards must be accredited as a provider with the relevant ETQA. Moderation of assessment will be overseen by the relevant ETQA according to the moderation guidelines in the relevant qualification and the agreed ETQA procedures.

Therefore anyone wishing to be assessed against these unit standards may apply to be assessed by any assessment agency, assessor or provider institution, which is accredited by the relevant ETQA.

### **CRITERIA FOR THE REGISTRATION OF ASSESSORS**

N/A

### **NOTES**

N/A

### **UNIT STANDARDS**

(Note: A blank space after this line means that the qualification is not based on Unit Standards.)

UNIT STANDARD ID AND TITLE		LEVEL	CREDITS	STATUS
core	8182 Care for handtools, utensils and protective equipment	Level 1	2	Registered
Core	8186 Routine maintenance of technical and site equipment	Level 1	5	Registered
core	8190 Introduction to grain handling industry	Level 1	4	Registered
core	114347 Condition grain	Level 1	4	Draft - Prep for P Comment
Core	114360 Blend grain	Level 1	4	Draft - Prep for P Comment

core	114369 Processing impurities in grain	Level 1	4	Draft - Prep for P Comment
core	114384 Gradual reduction of grain and endosperm	Level 1	6	Draft - Prep for P Comment
core	114385 Sieving and grading grain mill stocks	Level 1	8	Draft - Prep for P Comment
core	114386 Classify/ purify grain endosperm	Level 1	6	Draft - Prep for P Comment
Core	114387 Convey grain milling stocks	Level 1	6	Draft - Prep for P Comment
Elective	114337 Prepare wheat for milling	Level 1	8	Draft - Prep for P Comment
Elective	114382 Degerm maize	Level 1	6	Draft - Prep for P Comment
Elective	8166 Cleaning of grain	Level 2		Draft - Prep for P Comment
Fundamental	7469 Use mathematics to investigate and monitor the financial aspects of personal and community life	Level 2	2	Registered
Fundamental	7480 Demonstrate understanding of rational and irrational numbers and number systems	Level 2	3	Registered
Fundamental	8962 Maintain and adapt oral communication	Level 2	5	Registered
Fundamental	8963 Access and use information from texts	Level 2	5	Registered
Fundamental	8964 Write for a defined context	Level 2	5	Registered
Fundamental	8965 Respond to literary texts	Level 2	5	Registered
Fundamental	8966 Respond to selected literary texts	Level 2	5	Registered
Fundamental	8967 Use language and communication in occupational learning programmes	Level 2	5	Registered
Fundamental	9007 Work with a range of patterns and functions and solve problems	Level 2	2	Registered
Fundamental	9009 Apply basic knowledge of statistics and probability to influence the use of data and procedures in order to investigate life related problems	Level 2	4	Registered
Fundamental	12444 Measure, estimate and calculate physical quantities and explore, describe and represent geometrical relationships in 2-dimensions in different life or workplace contexts	Level 2	3	Registered
Fundamental	8969 Interpret and use information from texts	Level 3	5	Registered
Fundamental	8970 Write texts for a range of communicative contexts	Level 3	5	Registered



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

### QUALIFICATION:

#### *Further Education and Training Certificate: Meat Examination*

SAQA QUAL ID	QUALIFICATION TITLE	
48649	Further Education and Training Certificate: Meat Examination	
SGB NAME	SGB for Secondary Agriculture: Processing	
ABET BAND	PROVIDER NAME	
Undefined		
QUALIFICATION CODE	QUAL TYPE	SUBFIELD
AGR-4-National Certificate	National Certificate	Secondary Agriculture
MINIMUM CREDITS	NQF LEVEL	QUALIFICATION CLASS
169	Level 4	Regular-Unit Stds Based
SAQA DECISION NUMBER	REGISTRATION START DATE	REGISTRATION END DATE

#### **PURPOSE OF THE QUALIFICATION**

This qualification will provide learners with the capability to perform meat examination according to legislation and stipulated regulations.

The fundamental learning, which learners will acquire, will allow them to be able to compile verbal and written communications and perform basic calculations. This qualification complies with the objectives of the NQF with regard to facilitating access to, mobility and progression within the red meat industry.

□

The qualification focuses on the skills, knowledge, values and attitude required to progress further in the industry. The intention is to release the potential of people, in order for them to grow, develop and become more competent workers. This qualification will furthermore add value to the individuals, their workplace and the economy as a whole.

Rationale for the qualification:

This qualification provides learners with the opportunity to qualify themselves as meat examiners in the red meat industry and includes opportunities for learner's career development in the red meat industry. It is aimed at formalising the skills required in the red meat industry to facilitate career-pathing and to provide access to new entrants. The qualification provides learners with access to advanced learning in specialised areas within the red meat industry. It also provides learners with the necessary background knowledge and skills to be portable within other industries.

Through the above the qualification will address one of the key priorities of the Department of Labour in the reduction of unemployment and under employment.

#### **RECOGNIZE PREVIOUS LEARNING?**

Y

#### **LEARNING ASSUMED TO BE IN PLACE**

The learner will have appropriate levels of competence in Communication, Languages and Numeracy equivalent to NQF 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. Where RPL is required the learner will need to prove competence in that specific area in order to obtain recognition of that skill and knowledge.

Evidence can be presented in a variety of forms, including international or previous local qualifications, reports, testimonials mentioning functions performed, work records, portfolios, videos of practise and

performance records. The assessment methods and tools to be used to assess Prior Learning shall be decided upon jointly by the assessor and the learner.

### **QUALIFICATION RULES**

To obtain this qualification the learner must complete 66 fundamental, 75 core and a minimum of 10 elective unit standards to total 151 credits.

### **EXIT LEVEL OUTCOMES**

1. Show an understanding of the basic principles, processes, and operations within the abattoir industry.
2. Prepare and handle animals/carcasses pre and during slaughter.
3. Handle and dispatch chilled carcasses.
4. Apply proper handling techniques of condemned material.
5. Carry out Primary meat inspection incisions.
6. Evaluate suitability of carcasses and organs for human consumption.

### **ASSOCIATED ASSESSMENT CRITERIA**

- 1.1 Reasons and consequences of not adhering to principles, processes and operations are identified and explained.
- 1.2 Basic principles of work ethics are recalled and described.
- 1.3 Principles of safety requirements and hygiene factors are explained.
- 2.1 Reasons for handling animals/carcasses according to requirements are identified and explained.
- 2.2 Reasons and consequences for not adhering to legal and procedural requirements are explained.
- 3.1 Procedures and policies for handling chilled carcasses correctly and according to work site procedures, safety regulations and statutory requirements are explained and applied.
- 3.2 Machinery and equipment for chilling carcasses are operated according to manufacturers specifications.
- 3.3 Reasons and consequences of not dispatching chilled carcasses according to policies and procedures are identified and explained.
- 4.1 Procedures for handling condemned material correctly and according to health and safety requirements are explained and applied.
- 4.2 Reasons and consequences of not adhering to procedural requirements for correct handling of condemned material are identified and explained.
- 5.1 Reasons and consequences of not adhering to legal and procedural requirements regarding inspection incisions are identified and explained.
- 5.2 Procedures for handling equipment correctly and according to safety requirements are explained and applied.
- 5.3 Hygienic procedures are adhered to and applied according to instructions.
- 6.1 Reasons and consequences of not adhering to legal and procedural requirements regarding inspection incisions are identified and explained.
- 6.2 Procedures for handling equipment correctly and according to safety requirements are explained and applied.
- 6.3 Hygienic procedures are adhered to and applied according to instructions.

### **Integrated Assessment Criteria:**

Unit standards associated with this qualification must be used to assess specific and critical cross-field outcomes. Assessment should focus in an integrated way on determining the competence of the learner in terms of the overall purpose and title of this qualification.

The term integrated assessment also implies that the theoretical and practical components should be assessed together and assess combinations of practical, applied, foundational and reflective competencies.

Assessment activities should be done in real workplace situations and where simulations or role-plays are used, there should be supporting evidence to show that the learner is able to display the competencies to

the real work situation.

All assessments should be conducted in line with the following documented principles of assessment: appropriateness, fairness, manageability, integration into work of learning, validity, direct, authentic, sufficient, systematic, open and consistent.

Learners wishing to be assessed will need to provide evidence of the following:

- > Verbal and written explanations of reasons for adhering to operational and work site procedures as well as statutory requirements, adhering to specific sequence of operations, identifying deviations, taking corrective actions and recording relevant data, and reporting deviations outside the jobholder's responsibility.
- > Documentation and explanation of administrative records completed during the process of preparing animals for slaughter and handling of red and rough offal.
- > Demonstrations of a range of actions in handling animals and applying general safety in the workplace
- > A portfolio of evidence is required to prove the practical, applied and foundational competencies of the learner, which may include production and quality data.

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.

### **INTERNATIONAL COMPARABILITY**

Comparisons were done against unit standards and qualifications in the New Zealand Qualifications Authority. These were:

- > National Certificate in Meat Processing

A comparison of the above qualifications was undertaken and the best practice points were highlighted and used in the generation of this qualification's unit standards.

In general this qualification and its component unit standards were compared with their international counterparts and the differences are in the formatting, titles and scope of coverage or focus.

### **ARTICULATION OPTIONS**

This qualification lends itself to both vertical and horizontal articulation possibilities. These possibilities ensure both mobility and progression for the learner in other fields of learning such as the poultry, dairy, and fish industries and areas where examination and supervisory competence is required. The learning areas outlined in the purpose of the qualification indicate the vertical articulation possibilities.

This Qualification will articulate horizontally with the:

- > Further Education and Training Certificate: Meat Classification level 4.

### **MODERATION OPTIONS**

Anyone assessing a learner against these unit standards must be registered as an assessor with the relevant ETQA.

Any institution offering learning that will enable achievement of these unit standards or will assess these unit standards **must** be accredited as a provider with the relevant ETQA. Moderation of assessment will be overseen by the relevant ETQA according to the moderation guidelines in the relevant qualification and the agreed ETQA procedures.

Therefore anyone wishing to be assessed against these unit standards may apply to be assessed by any assessment agency, assessor or provider institution, which is accredited by the relevant ETQA.

### **CRITERIA FOR THE REGISTRATION OF ASSESSORS**

N/A

### **NOTES**

An elective unit standard concerning sanitation and sterilisation will be included, as soon as it has been developed.

**UNIT STANDARDS****(Note: A blank space after this line means that the qualification is not based on Unit Standards.)**

	<b>UNIT STANDARD ID AND TITLE</b>	<b>LEVEL</b>	<b>CREDITS</b>	<b>STATUS</b>
core	114341 Basic handling on condemned material	Level 2	4	Registered
core	114362 Basic introduction to abattoir industry	Level 2	3	Registered
core	9042 Demonstrate an understanding of food or beverage safety practices and procedures in the food or beverage manufacturing environment	Level 3	7	Registered
core	10200 Prevent and manage safety and emergency incidents	Level 4	2	Registered
core	114340 Evaluate the suitability of small stock carcasses and organs for human consumption	Level 4	16	Draft - Prep for P Comment
core	114349 Evaluate the suitability of pork carcasses and organs for human consumption	Level 4	16	Draft - Prep for P Comment
core	114374 Perform primary meat inspection incisions of beef	Level 4	8	Draft - Prep for P Comment
core	114379 Perform primary meat inspection incisions of small stock	Level 4	8	Draft - Prep for P Comment
core	114380 Perform primary meat inspection incisions of pork	Level 4	8	Draft - Prep for P Comment
core	114383 Evaluate the suitability of beef carcasses and organs for human consumption	Level 4	16	Draft - Prep for P Comment
Elective	7637 Maintain hygiene in food preparation, cooking and storage	Level 3	2	Reregistered
Elective	8000 Applying basic business principles	Level 3	9	Reregistered
Elective	7789 Provide Customer Service	Level 4	8	Reregistered
Elective	13944 Describe the relationship of junior management to the general management function	Level 4	5	Registered
Elective	114448 Perform primary meat inspection incisions of ostrich	Level 4	8	Draft - Prep for P Comment
Elective	114450 Perform primary meat inspection incisions of crocodile	Level 4	8	Draft - Prep for P Comment
Elective	114452 Perform primary meat inspection incisions of horse and donkey	Level 4	8	Draft - Prep for P Comment
Elective	114453 Perform primary meat inspection incisions of game	Level 4	8	Draft - Prep for P Comment
Fundamental	8968 Accommodate audience and context needs in oral communication	Level 3	5	Registered
Fundamental	8969 Interpret and use information from texts	Level 3	5	Registered
Fundamental	8970 Write texts for a range of communicative contexts	Level 3	5	Registered
Fundamental	8973 Use language and communication in occupational learning programmes	Level 3	5	Registered
Fundamental	13223 Apply safety, health and environmental protection procedures	Level 3	6	Registered
Fundamental	7468 Use mathematics to investigate and monitor the financial aspects of personal, business, national and international issues	Level 4	2	Registered
Fundamental	7854 Provide First Aid	Level 4	4	Registered
Fundamental	8974 Engage in sustained oral communication and evaluate spoken texts	Level 4	5	Registered
Fundamental	8975 Read, analyse and respond to a variety of texts	Level 4	5	Registered
Fundamental	8976 Write for a wide range of contexts	Level 4	5	Registered
Fundamental	8979 Use language and communication in occupational learning programmes	Level 4	5	Registered
Fundamental	9015 Apply knowledge of statistics and probability to critically interrogate and effectively communicate findings on life-related problems	Level 4	5	Registered
Fundamental	9016 Represent, analyse and calculate shape and motion in 2- and 3-dimensional space in different contexts	Level 4	4	Registered





## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

### QUALIFICATION:

#### *Further Training and Education certificate: Meat classification*

SAQA QUAL ID	QUALIFICATION TITLE	
48651	Further Training and Education Certificate: Meat classification	
SGB NAME	SGB for Secondary Agriculture: Processing	
ABET BAND	PROVIDER NAME	
Undefined		
QUALIFICATION CODE	QUAL TYPE	SUBFIELD
AGR-4-National Certificate	National Certificate	Secondary Agriculture
MINIMUM CREDITS	NQF LEVEL	QUALIFICATION CLASS
147	Level 4	Regular-Unit Stds Based
SAQA DECISION NUMBER	REGISTRATION START DATE	REGISTRATION END DATE

#### **PURPOSE OF THE QUALIFICATION**

This qualification is registered at level 4 on the National Qualification Framework. It provides learners with the opportunity to obtain competence in abattoir processes and practices namely classify carcasses and evaluate carcass dressing providing opportunity for learners to grow in this specific field.

The fundamental learning, which learners will acquire, will allow them to be able to compile verbal and written communications and perform basic calculations. This qualification complies with the objectives of the NQF with regard to facilitating access to, mobility and progression within the red meat industry.

The qualification focuses on the skills, knowledge, values and attitude required to progress further in the industry. The intention is to release the potential of people, in order for them to grow, develop and become more competent workers. This qualification will furthermore add value to the individuals, their workplace and the economy as a whole.

#### **Rationale for the qualification**

This qualification is aimed at learners wanting to classify slaughtered carcasses. It is aimed at formalising the skills required in the red meat industry to facilitate career-pathing and to provide access to new entrants. The qualification provides learners with access to advanced learning in specialised areas within the red meat industry. It also provides learners with the necessary background knowledge and skills to be portable within other Industries.

Through the above the qualification will address one of the key priorities of the Department of Labour in the reduction of unemployment and under employment.

#### **RECOGNIZE PREVIOUS LEARNING?**

Y

#### **LEARNING ASSUMED TO BE IN PLACE**

The learner will have appropriate levels of written Communication, English proficiency, Numeracy and occupational competence equivalent to grade 12 (NQF4) standards. It is assumed that the learner entering a programme leading to this qualification has achieved a National Certificate in Abattoir at NQF 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. Where RPL is required the learner will need to prove competence in that specific area in order to obtain recognition of that skill and knowledge.

Evidence can be presented in a variety of forms, including international or previous local qualifications,

reports, testimonials mentioning functions performed, work records, portfolios, videos of practise and performance records. The assessment methods and tools to be used to assess Prior Learning shall be decided upon jointly by the assessor and the learner.

### **QUALIFICATION RULES**

To obtain this qualification the learner must complete 56 fundamental, 74 core and a minimum of 17 elective unit standards to total 147 credits.

### **EXIT LEVEL OUTCOMES**

1. Perform classification of carcasses.
2. Perform counting of incisors.
3. Evaluate dressing of carcasses.

### **ASSOCIATED ASSESSMENT CRITERIA**

1.
  - 1.1 Consequences of not preparing equipment, not classifying to set standards and not identifying and reporting abnormalities in carcasses are explained.
  - 1.2 Basic principles of work ethics are recalled and described.
  - 1.3 Principles of safety requirements and hygiene factors are explained.
  - 1.4 Reasons and consequences for not adhering to legal and procedural requirements are explained.
2.
  - 2.1 Procedures for counting incisors according to work site procedures, safety regulations and statutory requirements are explained and implemented.
  - 2.2 Hygienic procedures are adhered to and applied according to instruction.
3.
  - 3.1 Consequences of not adhering to correct evaluation forms for different species, determining the amount and species to be evaluated are explained.
  - 3.2 Purpose of evaluating results of evaluation to relevant parties is explained.
  - 3.3 Procedures for evaluating carcasses according to work site procedures, safety regulations and statutory requirements are explained and implemented.

### **Integrated Assessment Criteria**

Unit standards associated with this qualification must be used to assess specific and critical cross-field outcomes. Assessment should focus in an integrated way on determining the competence of the learner in terms of the overall purpose and title of this qualification.

Integrated assessment also implies that the theoretical and practical components should be assessed together and assess combinations of practical, applied, foundational and reflective competencies.

Assessment activities should be done in real workplace situations and where simulations or role-plays are used, there should be supporting evidence to show that the learner is able to display the competencies to the real work situation.

All assessments should be conducted in line with the following documented principles of assessment: appropriateness, fairness, manageability, integration into work of learning, validity, direct, authentic, sufficient, systematic, open and consistent.

Learners wishing to be assessed will need to provide evidence of the following:

- > Verbal and written explanations of reasons for adhering to operational and work site procedures as well as statutory requirements, adhering to specific sequence of operations, identifying deviations, taking corrective actions and recording relevant data, and reporting deviations outside the jobholder's responsibility.
- > Documentation and explanation of administrative records completed during the process of classifying carcasses and counting incisors.
- > Demonstrations of a range of actions in classifying carcasses and applying general safety in the workplace
- > A portfolio of evidence is required to prove the practical, applied and foundational competencies of the learner, which may include production and quality data.

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.

### INTERNATIONAL COMPARABILITY

Comparisons were done against unit standards and qualifications in the New Zealand Qualifications Authority. These were:

> National Certificate in Meat Processing (Grading)

A comparison of the above qualifications was undertaken and the best practice points were highlighted and used in the generation of this qualification's unit standards.

In general this qualification and its component unit standards were compared with their international counterparts and the differences are in the formatting, titles and scope of coverage or focus.

### ARTICULATION OPTIONS

This qualification lends itself to both vertical and horizontal articulation possibilities. These possibilities ensure both mobility and progression for the learner in other fields of learning such as management, and areas where supervisory competence is required. The learning areas outlined in the purpose of the qualification indicate the vertical articulation possibilities.

This Qualification will articulate horizontally with the:

> Further Education and Training Certificate: Meat Examination level 4.

### MODERATION OPTIONS

Anyone assessing a learner against these unit standards must be registered as an assessor with the relevant ETQA.

Any institution offering learning that will enable achievement of these unit standards or will assess these unit standards must be accredited as a provider with the relevant ETQA.

Moderation of assessment will be overseen by the relevant ETQA according to the moderation guidelines in the relevant qualification and the agreed ETQA procedures.

Therefore anyone wishing to be assessed against these unit standards may apply to be assessed by any assessment agency, assessor or provider institution, which is accredited by the relevant ETQA.

### CRITERIA FOR THE REGISTRATION OF ASSESSORS

NIA

### NOTES

NIA

### UNIT STANDARDS

(Note: A blank space after this line means that the qualification is not based on Unit Standards.)

	UNIT STANDARD ID AND TITLE	LEVEL	CREDITS	STATUS
core	9062 Monitor the temperature of food products and their environment for quality control purposes	Level 3	2	Registered
core	114670 General knowledge of the seed industry	Level 3	11	Registered
core	13844 Provide assistance in implementing and assuring project work is conducted in accordance with the project quality plan	Level 4	6	Draft - Prep for P Comment
core	114335 Evaluate dressing of carcasses	Level 4	6	Registered
core	114342 Classify beef carcasses	Level 4	8	Registered
core	114345 Classify pork carcasses	Level 4	16	Registered
core	114348 Classify small stock carcasses	Level 4	13	Registered
Elective	8187 Care for electronic equipment and measuring instruments	Level 2	4	Registered
Elective	7567 Produce and use spreadsheets for business	Level 3	5	Reregistered
Elective	7570 Produce word processing documents for business	Level 3	5	Reregistered
Fundamental	8968 Accommodate audience and context needs in oral communication	Level 3	5	Registered
Fundamental	8969 Interpret and use information from texts	Level 3	5	Registered

Fundamental	8970 Write texts for a range of communicative contexts	Level3	5	Registered
Fundamental	8973 Use language and communication in occupational learning programmes	Level3	5	Registered
Fundamental	9013 Describe, apply, analyse and calculate shape and motion in 2-and 3-dimensional space in different contexts	Level3	4	Registered
Fundamental	7468 Use mathematics to investigate and monitor the financial aspects of personal, business, national and international issues	Level4	2	Registered
Fundamental	8974 Engage in sustained oral communication and evaluate spoken texts	Level4	5	Registered
Fundamental	8975 Read analyse and respond to a variety of texts	Level4	5	Registered
Fundamental	8976 Write for a wide range of contexts	Level4	5	Registered
Fundamental	8979 Use language and communication in occupational learning programmes	Level4	5	Registered
Fundamental	9015 Apply knowledge of statistics and probability to critically interrogate and effectively communicate findings on the related problems	Level4	5	Registered



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

### QUALIFICATION:

#### *National Certificate: Dry Pet Food Processing*

SAQA QUAL ID	QUALIFICATION TITLE	
48652	National Certificate: Dry Pet Food Processing	
SGB NAME	SGB for Secondary Agriculture: Processing	
ABET BAND	PROVIDER NAME	
Undefined		
QUALIFICATION CODE	QUAL TYPE	SUBFIELD
AGR-3-National Certificate	National Certificate	Secondary Agriculture
MINIMUM CREDITS	NQF LEVEL	QUALIFICATION CLASS
120	Level 3	Regular-Unit Stds Based
SAQA DECISION NUMBER	REGISTRATION START DATE	REGISTRATION END DATE

#### **PURPOSE OF THE QUALIFICATION**

The qualification and the level of flexibility within the range of electives will allow the individual to pursue a specialised career of processing, packaging and quality control, including process artisan and manufacturing supervision in the industries of dry pet food, animal feeds and foods.

The fundamental learning, which learners will acquire, will allow them to be able to compile verbal and written communications and perform basic calculations. The core learning will enable the learner to obtain competence in Dry Pet Food manufacturing operations. This qualification complies with the objectives of the NQF with regard to facilitating access to, mobility and progression within the Dry Pet Food Processing Industry.

The qualification focuses on the skills, knowledge, values and attitude required to progress in industry. The intention is to release the potential of people, in order for them to grow, develop and become more competent workers in industry and the manufacturing industry in particular. This qualification will furthermore add value to the individuals, their workplace and the economy as a whole.

#### **Rationale for the qualification**

This qualification reflects the workplace-based needs of the dry pet food Industry that are expressed by Industry, employers and employees, both now and for the future. It is aimed at people who are working in the Dry Pet Food Processing Industry or who would like to start a career in the industry. It is aimed at formalising the skills required in the Dry Pet Food Processing Industry to facilitate career-pathing and to provide access to new entrants. The qualification further provides the flexibility to articulate in the animal feeds and food-manufacturing environment, and provides learners with the necessary background knowledge and skills to be portable within other Industries.

Through the above the Qualification will address one of the key priorities of the Department of Labour in the reduction of unemployment and under employment. It will assist in creating job opportunities.

#### **RECOGNIZE PREVIOUS LEARNING?**

Y

#### **LEARNING ASSUMED TO BE IN PLACE**

It is assumed that learners wishing to enter a programme leading to this qualification have demonstrate competence in mathematical literacy, communication and languages at NQF level 2 or equivalent.

#### **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. Where RPL is required the learner

will need to prove competence in that specific area in order to obtain recognition of that skill and knowledge.

Evidence can be presented in a variety of forms, including international or previous local qualifications, reports, testimonials mentioning functions performed, work records, portfolios, videos of practice and performance records. The assessment methods and tools to be used to assess Prior Learning shall be decided upon jointly by the assessor and the learner.

#### **QUALIFICATION RULES**

This qualification consists of a minimum of 120 credits taken from 36 Fundamental, 63 Core and a minimum of 21 credits from Elective.

#### **EXIT LEVEL OUTCOMES**

1. Demonstrate a theoretical understanding of the manufacture of dry pet food kibbles.
2. Preparations for production.
3. Operate equipment and machinery related to Dry Pet Food Processing.
4. Analyse and evaluate process and product data related to Dry Pet Food.

#### **ASSOCIATED ASSESSMENT CRITERIA**

1.
  - > Basic principles, processes and operations of pre-batching, mixing and milling of raw materials followed by extrusion, drying, coating cooling and packing are identified and explained.
  - > Different types of equipment used in the dry pet food manufacturing process are identified and described.
  - > Functions of raw materials are identified
  - > The data capturing procedure relating to equipment operation and product are explained
  - > Reasons and consequences of not adhering to statutory, operational requirements, safety and hygiene are identified and explained.
2.
  - > Raw materials and identify shortages and deviations
  - > Knowledge of start up routine maintenance procedures are understood and implemented
  - > Personal protective clothing is identified and selected
  - > Production schedules, internal orders and specifications are interpreted for implementation.
3.
  - > Reasons and consequences of not adhering to principles, processes and operations are identified and explained.
  - > Machinery and equipment related to Dry Pet Food Processing are operated according to manufacturers specifications and standard operating procedures.
  - > Principles of safety requirements and hygiene factors are explained and applied.
  - > Process conditions are monitored and maintained according to standard operating procedures.
4.
  - > Samples, information and reporting results in accordance with work site procedures are collected and analysed.

Integrated Assessment Criteria:

Unit standards associated with this qualification must be used to assess specific and critical cross-field outcomes. Assessment should focus in an integrated way on determining the competence of the learner in terms of the overall purpose and title of this qualification.

The term integrated assessment also implies that the theoretical and practical components should be assessed together and assess combinations of practical, applied, foundational and reflective competencies.

Assessment activities should be done in real workplace situations and where simulations or role-plays are used, there should be supporting evidence to show that the learner is able to display the competencies to the real work situation.

All assessments should be conducted in line with the following documented principles of assessment: appropriateness, fairness, manageability, integration into work of learning, validity, direct, authentic, sufficient, systematic, open and consistent.

Learners wishing to be assessed will need to provide evidence of the following:

> Verbal and written explanations of reasons for adhering to operational and work site procedures as well as statutory requirements, adhering to specific sequence of operations, identifying deviations, taking corrective actions and recording relevant data, and reporting deviations outside the jobholder's responsibility.

> Documentation and explanation of administrative records completed during the process of Dry Pet Food Processing.

> Demonstration of a range of actions in handling materials and equipment during Dry Pet Food Processing and applying general safety in the workplace.

> A portfolio of evidence is required to prove the practical, applied and foundational competencies of the learner, which may include production and quality data. 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.

### **INTERNATIONAL COMPARABILITY**

Comparisons were done against unit standards and the only qualification registered at level 3 with the New Zealand Qualifications Authority:

- > National Certificate in Food and Related Products Processing (Level 3)
- > National Certificate in Dairy Manufacturing (Level 3)
- > National certificate in Dairy Manufacturing -workplace safety- (Level 3)

A comparison of the above qualification was undertaken and the best practice points were highlighted and used to benchmark this qualification's unit standards.

Because of the difference in levels and types of qualifications across the 2 countries, difficulty was found in making actual direct comparisons, level to level. It was found that the South African qualifications seem to contain more detail and therefore are slightly more complex in their presentation and execution.

### **ARTICULATION OPTIONS**

The high number of unit standards adopted in this qualification, together with the multi-skilling nature, and the close similarity to the animal feed manufacturing industry, as well as the food and beverage industry offers the possibility of portability of credits to these industries. It is also envisaged that the persons with this qualification or elements thereof will be equally employable in the animal feed manufacturing industry. This qualification prepares the learners and forms the basis for progression towards various other qualifications and career pathways. The qualification addresses the multi-skilled requirements of the industry.

### **MODERATION OPTIONS**

Anyone assessing a learner against these unit standards must be registered as an assessor with the relevant ETQA.

Any institution offering learning that will enable achievement of these unit standards or will assess these unit standards must be accredited as a provider with the relevant ETQA. Moderation of assessment will be overseen by the relevant ETQA according to the moderation guidelines in the relevant qualification and the agreed ETQA procedures.

Therefore anyone wishing to be assessed against these unit standards may apply to be assessed by any assessment agency, assessor or provider institution, which is accredited by the relevant ETQA.

### **CRITERIA FOR THE REGISTRATION OF ASSESSORS**

### **NOTES**

**UNIT STANDARDS***(Note: A blank space after this line means that the qualification is not based on Unit Standards.)*

	<b>UNIT STANDARD ID AND TITLE</b>	<b>LEVEL</b>	<b>CREDITS</b>	<b>STATUS</b>
core	<b>8765</b> Pre-batch food raw materials	Level2	4	Registered
core	<b>8766</b> Mix of blend food raw materials for processing using automated equipment	Level2	4	Registered
core	<b>114352</b> Take and prepare representative sample	Level2	2	Draft - Prep for P Comment
core	<b>114359</b> Evaluate particle size of grinded material	Level2	3	Draft - Prep for P Comment
core	<b>8863</b> Dry mill a food product	Level3	8	Registered
core	<b>114354</b> Routine maintenance of animal feed plant equipment	Level3	7	Draft - Prep for P Comment
Core	<b>114364</b> Evaluate kibbles quality	Level3	4	Draft - Prep for P Comment
core	<b>114371</b> Demonstrate an understanding of dry pet food extrusion principles	Level3	5	Draft - Prep for P Comment
core	<b>114376</b> Operate and control dry pet food extrusion equipment	Level3	8	Draft - Prep for P Comment
Core	<b>114377</b> Dry and cool an extruded pet food kibbles	Level3	6	Draft - Prep for P Comment
core	<b>114368</b> Moisture management in animal feed	Level4	10	Draft - Prep for P Comment
Elective	<b>9075</b> Package food products using automated electronic weigh head systems	Level2	15	Registered
Elective	<b>10530</b> Operate the inspection and coding process on a food and beverages automated packaging line	Level2	12	Registered
Elective	<b>114365</b> Apply animal feed storage practices	Level2	3	Draft - Prep for P Comment
Elective	<b>114373</b> Apply storage practices of animal feed raw materials in bulk	Level2	3	Draft - Prep for P Comment
Elective	<b>9042</b> Demonstrate an understanding of food or beverage safety practices and procedures in the food or beverage manufacturing environment	Level3	7	Registered
Fundamental	<b>7456</b> Use mathematics to investigate and monitor the financial aspects of personal, business and national issues	Level3	2	Registered
Fundamental	<b>8968</b> Accommodate audience and context needs in oral communication	Level3	5	Registered
Fundamental	<b>8969</b> Interpret and use information from texts	Level3	5	Registered
Fundamental	<b>8970</b> Write texts for a range of communicative contexts	Level3	5	Registered
Fundamental	<b>8973</b> Use language and communication in occupational learning programmes	Level3	5	Registered
Fundamental	<b>9010</b> Demonstrate an understanding of the use of different number bases and measurement units and an awareness of error in the context of relevant calculations	Level3	2	Registered
Fundamental	<b>9012</b> Investigate life and work related problems using data and probabilities	Level3	5	Registered
Fundamental	<b>9013</b> Describe, apply, analyse and calculate shape and motion in 2- and 3-dimensional space in different contexts	Level3	4	Registered





## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

### QUALIFICATION:

#### National certificate: Abattoir slaughtering processes

SAQA QUAL ID	QUALIFICATION TITLE	
48660	National certificate: Abattoir slaughtering processes	
SGB NAME	SGB for Secondary Agriculture: Processing	
ABET BAND	PROVIDER NAME	
Undefined		
QUALIFICATION CODE	QUAL TYPE	SUBFIELD
AGR-2-National Certificate	National Certificate	Secondary Agriculture
MINIMUM CREDITS	NQF LEVEL	QUALIFICATION CLASS
120	Level 2	Regular-Unit Stds Based
SAQA DECISION NUMBER	REGISTRATION START DATE	REGISTRATION END DATE

#### PURPOSE OF THE QUALIFICATION

This qualification is registered at level 2 on the National Qualification Framework. It provides learners with the opportunity to obtain competence in specialised abattoir processes and practices, namely slaughtering animals of different species, chill and despatch of carcasses, and quality monitoring, providing opportunity for learners to grow in this specific field.

The fundamental learning, which learners will acquire, will allow them to be able to compile verbal and written communications and perform basic calculations. This qualification complies with the objectives of the NQF with regard to facilitating access to, mobility and progression within the red meat industry.

The qualification focuses on the skills, knowledge, values and attitude required to progress further in the industry. The intention is to release the potential of people, in order for them to grow, develop and become more competent workers. This qualification will furthermore add value to the individuals, their workplace and the economy as a whole.

#### Rationale for the qualification

This qualification provides learners with the opportunity to advance from general abattoir processes and includes opportunities for learner's career development in the red meat industry. It is aimed at formalising the skills required in the red meat industry to facilitate career-pathing and to provide access to new entrants. The qualification provides learners with access to advanced learning in specialised areas within the red meat industry. It also provides learners with the necessary background knowledge and skills to be portable within other Industries.

Through the above the qualification will address one of the key priorities of the Department of Labour in the reduction of unemployment and under employment. It will assist in creating job opportunities.

The learner will have demonstrated an ability to make decisions and consider a range of options after completion of the following unit standards in three specified areas.

#### RECOGNIZE PREVIOUS LEARNING?

Y

#### LEARNING ASSUMED TO BE IN PLACE

The learner will have appropriate levels of competence in Communication, Languages and Numeracy equivalent to NQFI.

#### 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. Where RPL is required the learner

will need to prove competence in that specific area in order to obtain recognition of that skill and knowledge.

Evidence can be presented in a variety of forms, including international or previous local qualifications, reports, testimonials mentioning functions performed, work records, portfolios, videos of practise and performance records. The assessment methods and tools to be used to assess Prior Learning shall be decided upon jointly by the assessor and the learner.

#### **QUALIFICATION RULES**

To obtain this qualification the learner must complete 54 fundamental, **47** core and a minimum of 19 elective unit standards to total 120 credits.

#### **EXIT LEVEL OUTCOMES**

1. Carry out slaughter process of animals from different species
2. Apply proper handling techniques of effluent and condemned material
3. Handle and despatch chilled carcasses.
4. Evaluate dressing of carcasses

#### **ASSOCIATED ASSESSMENT CRITERIA**

1.
  - > The slaughtering process of different species is conducted in accordance with standard operating procedures.
  - > Required equipment is identified and serviced, ready for use.
  - > Procedural requirements for handling offal are identified and explained.
  - > Procedures for handling equipment correctly and according to safety requirements are explained and applied.
  - > Reasons and consequences of not operating machinery according to manufacturers specifications are identified and explained
2.
  - > Procedures for handling effluent and condemned material correctly and according to health and safety requirements are explained and applied.
  - > Reasons and consequences of not adhering to procedural requirements for correct handling of effluent and condemned material are identified and explained.
3.
  - > Procedures and policies for handling chilled carcasses correctly and according to work site procedures, safety regulations and statutory requirements are explained and applied.
  - > Machinery and equipment for chilling carcasses are operated according to manufacturers specifications.
  - > Reasons and consequences of not dispatching chilled carcasses according to policies and procedures are identified and explained.
4.
  - > Consequences of not adhering to correct evaluation forms for different species, determining the amount and species to be evaluated are explained.
  - > Purpose of evaluating results of evaluation to relevant parties is explained
  - > Procedures for evaluating carcasses according to work site procedures, safety regulations and statutory requirements are explained and implemented

#### **Integrated Assessment Criteria**

Unit standards associated with this qualification must be used to assess specific and critical cross-field outcomes. Assessment should focus in an integrated way on determining the competence of the learner in terms of the overall purpose and title of this qualification.

The term integrated assessment also implies that the theoretical and practical components should be assessed together and assess combinations of practical, applied, foundational and reflective competencies.

Assessment activities should be done in real workplace situations and where simulations or role-plays are used, there should be supporting evidence to show that the learner is able to display the competencies to the real work situation.

All assessments should be conducted in line with the following documented principles of assessment: appropriateness, fairness, manageability, integration into work of learning, validity, direct, authentic, sufficient, systematic, open and consistent.

Learners wishing to be assessed will need to provide evidence of the following:

- > Verbal and written explanations of reasons for adhering to operational and work site procedures as well as statutory requirements, adhering to specific sequence of operations, identifying deviations, taking corrective actions and recording relevant data, and reporting deviations outside the jobholder's responsibility.
- > Documentation and explanation of administrative records completed during the process of preparing animals for slaughter and handling of red and rough offal.
- > Demonstrations of a range of actions in handling animals and applying general safety in the workplace
- > A portfolio of evidence is required to prove the practical, applied and foundational competencies of the learner, which may include production and quality data. 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.

### **INTERNATIONAL COMPARABILITY**

Comparisons were done against unit standards and qualifications in the New Zealand Qualifications Authority. These were:

- > National Certificate in Meat Processing

A comparison of the above qualifications was undertaken and the best practice points were highlighted and used in the generation of this qualification's unit standards.

In general this qualification and its component unit standards were compared with their international counterparts and the differences are in the formatting, titles and scope of coverage or focus.

### **ARTICULATION OPTIONS**

This qualification lends itself to both vertical and horizontal articulation possibilities. These possibilities ensure both mobility and progression for the learner in other fields of learning such as management, and areas where supervisory competence is required. The learning areas outlined in the purpose of the qualification indicate the vertical articulation possibilities.

This Qualification will articulate vertically and horizontally with the:

Further Education and Training Certificate: Meat Examination level 4.

Further Education and Training Certificate: Meat Classification level 4.

National Certificate in General Abattoir Processes level 2.

### **MODERATION OPTIONS**

Anyone assessing a learner against these unit standards must be registered as an assessor with the relevant ETQA.

Any institution offering learning that will enable achievement of these unit standards or will assess these unit standards must be accredited as a provider with the relevant ETQA.

Moderation of assessment will be overseen by the relevant ETQA according to the moderation guidelines in the relevant qualification and the agreed ETQA procedures.

Therefore anyone wishing to be assessed against these unit standards may apply to be assessed by any assessment agency, assessor or provider institution, which is accredited by the relevant ETQA.

### **CRITERIA FOR THE REGISTRATION OF ASSESSORS**

NIA

### **NOTES**

An elective unit standard concerning sanitation and sterilisation will be included, as soon as it has been developed.

**UNIT STANDARDS****(Note: A blank space after this line means that the qualification is not based on Unit Standards.)**

	<b>UNIT STANDARD ID AND TITLE</b>	<b>LEVEL</b>	<b>CREDITS</b>	<b>STATUS</b>
Core	114346 Handle effluent	Level 1	3	Registered
core	12483 Perform basic first aid	Level 2	4	Reregistered
core	114367 Slaughter and dress small stock	Level 2	8	Draft - Prep for P Comment
core	8902 Monitor quality control practices in a food-manufacturing environment	Level 3	4	Registered
Core	9042 Demonstrate an understanding of food or beverage safety practices and procedures in the food or beverage manufacturing environment	Level 3	7	Registered
core	114335 Evaluate dressing of carcasses	Level 4	6	Registered
Elective	8187 Care for electronic equipment and measuring instruments	Level 2	4	Registered
Elective	114375 Slaughter and dress horse and donkey	Level 2	10	Draft - Prep for P Comment
Elective	114378 Slaughter and dress game	Level 2	10	Draft - Prep for P Comment
Elective	114381 Slaughter and dress crocodile	Level 2	0	Draft - Prep for P Comment
Fundamental	7469 Use mathematics to investigate and monitor the financial aspects of personal and community life	Level 2	2	Registered
Fundamental	7480 Demonstrate understanding of rational and irrational numbers and number systems	Level 2	3	Registered
Fundamental	8962 Maintain and adapt oral communication	Level 2	5	Registered
Fundamental	8963 Access and use information from texts	Level 2	5	Registered
Fundamental	8964 Write for a defined context	Level 2	5	Registered
Fundamental	8967 Use language and communication in occupational learning programmes	Level 2	5	Registered
Fundamental	9008 Identify, describe, compare, classify, explore shape and motion in 2- and 3-dimensional shapes in different contexts	Level 2	3	Registered
Fundamental	7786 Operate a Computer	Level 3	8	Reregistered



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

**UNIT STANDARD:**

1

**Condition grain**

SAQA US ID	UNIT STANDARD TITLE		
114347	Condition grain		
SGB NAME		ABET BAND	PROVIDER NAME
SGB for Secondary Agriculture: Processing		Undefined	
FIELD DESCRIPTION		SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		Secondary Agriculture	
UNIT STANDARD CODE	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
AGR-SAG-0-SGB SAP	Regular	Level 1	4

Specific Outcomes:**SPECIFIC OUTCOME 1**

Prepare for the conditioning of grain.

**SPECIFIC OUTCOME 2**

Perform the conditioning of grain process.

**SPECIFIC OUTCOME 3**

Assure the correct degree of conditioning and plant utilization.

**SPECIFIC OUTCOME 4**

Complete the conditioning of grain.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

2

## Blend grain

SAQA US ID		UNIT STANDARD TITLE	
114360		Blend grain	
SGB NAME		ABET BAND	PROVIDER NAME
SGB for Secondary Agriculture: Processing		Undefined	
FIELD DESCRIPTION		SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		Secondary Agriculture	
UNIT STANDARD CODE	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
AGR-SAG-0-SGB SAP	(Regular	Level I	4

**Specific Outcomes:****SPECIFIC OUTCOME 1**

Prepare for the blending of grain.

**SPECIFIC OUTCOME 2**

Perform the blending process of grain.

**SPECIFIC OUTCOME 3**

Assure correct blending and plant utilization.

**SPECIFIC OUTCOME 4**

Complete the blending process of grain.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

3

## Processing impurities in grain

SAQA US ID	UNIT STANDARD TITLE		
114369	Processing impurities in grain		
SGB NAME	ABET BAND	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Undefined		
FIELD DESCRIPTION		SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		(Secondary Agriculture	
UNIT STANDARD CODE	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
AGR-SAG-0-SGB SAP	Regular	Level 1	4

**Specific Outcomes:****SPECIFIC OUTCOME 1**

Prepare for the processing of impurities.

**SPECIFIC OUTCOME 2**

Perform the processing of impurities.

**SPECIFIC OUTCOME 3**

Assure correctly processed impurities and plant utilization.

**SPECIFIC OUTCOME 4**

Minimise financial loss

**SPECIFIC OUTCOME 5**

Prevent damage to equipment and possible fires.

**SPECIFIC OUTCOME 6**

Complete the processing of impurities in grain.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

4

## Gradual reduction of grain and endosperm

SAQA US ID	UNIT STANDARD TITLE		
114384	Gradual reduction of grain and endosperm		
SGB NAME		ABET BAND	PROVIDER NAME
SGB for Secondary Agriculture: Processing		Undefined	
FIELD DESCRIPTION		SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		Secondary Agriculture	
UNIT STANDARD CODE	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
AGR-SAG-0-SGB SAP	(Regular	(Level 1	(6

**Specific Outcomes:****SPECIFIC OUTCOME 1**

Prepare for the gradual reduction of grain and endosperm.

**SPECIFIC OUTCOME 2**

Perform the gradual reduction process.

**SPECIFIC OUTCOME 3**

Assure plant utilization.

**SPECIFIC OUTCOME 4**

Complete reduction of grain and endosperm.





## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

### UNIT STANDARD:

5

#### Sieving and grading grain mill stocks

SAQA US ID	UNIT STANDARD TITLE		
114385	Sieving and grading grain mill stocks		
SGB NAME		(ABET BAND	PROVIDER NAME
SGB for Secondary Aariculture: Processing		(Undefined	
FIELD DESCRIPTION		SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		Secondary Agriculture	
UNIT STANDARD CODE	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
AGR-SAG-0-SGB SAP	Regular	Level 1	8

#### **Specific Outcomes:**

##### **SPECIFIC OUTCOME 1**

Prepare for the sieving and grading of grain mill stocks.

##### **SPECIFIC OUTCOME 2**

Perform sieving and grading of grain mill stocks.

##### **SPECIFIC OUTCOME 3**

Assure correct grading and degree of fineness is maintained.

##### **SPECIFIC OUTCOME 4**

Complete grading and sieving of grain mill stocks.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

6

*Classify/ purify grain endosperm*

SAQA US ID	UNIT STANDARD TITLE		
114386	Classify / purify grain endosperm		
SGB NAME		ABET BAND	PROVIDER NAME
SGB for Secondary Agriculture: Processing		Undefined	
FIELD DESCRIPTION		SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		Secondary Aariculture	
UNIT STANDARD CODE	UNIT STANDARD TYPE	NQF LEVEL	~CREDITS
AGR-SAG-0-SGB SAP	Regular	Level I	6

**Specific Outcomes:****SPECIFIC OUTCOME 1**

Prepare for classifying/ purifying grain endosperm.

**SPECIFIC OUTCOME 2**

Perform classifying/ purifying grain endosperm.

**SPECIFIC OUTCOME 3**

Assure correct degree of classification/purification is maintained.

**SPECIFIC OUTCOME 4**

Complete classifying/ purifying of grain endosperm.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

7

## Convey grain milling stocks

SAQA US ID	UNIT STANDARD TITLE		
114387	Convey grain milling stocks		
SGB NAME		ABET BAND	PROVIDER NAME
SGB for Secondary Agriculture: Processing		Undefined	
FIELD DESCRIPTION		SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		Secondary Agriculture	
UNIT STANDARD CODE	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
AGR-SAG-0-SGB SAP	Regular	Level 1	6

**Specific Outcomes:****SPECIFIC OUTCOME 1**

Prepare for the conveying of grain mill stocks.

**SPECIFIC OUTCOME 2**

Perform conveying of the grain mill stocks.

**SPECIFIC OUTCOME 3**

Prevent environmental pollution.

**SPECIFIC OUTCOME 4**

Complete conveying of grain.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

8

## Prepare wheat for milling

SAQA US ID	UNIT STANDARD TITLE		
114337	Prepare wheat for milling		
SGB NAME		ABET BAND	PROVIDERNAME
SGB for Secondary Agriculture: Processing		(Undefined	
FIELD DESCRIPTION		SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		Secondary Agriculture	
UNIT STANDARD CODE	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
AGR-SAG-0-SGB SAP	Regular	Level 1	8

**Specific Outcomes:****SPECIFIC OUTCOME 1**

Plan for the preparation of wheat.

**SPECIFIC OUTCOME 2**

Perform preparation process.

**SPECIFIC OUTCOME 3**

Assure correct preparation of wheat and plant utilization.

**SPECIFIC OUTCOME 4**

Complete preparation of wheat.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

### UNIT STANDARD:

9

#### Degerm maize

SAQA US ID	UNIT STANDARD TITLE		
114382	Degerm maize		
SGB NAME		ABET BAND	PROVIDER NAME
SGB for Secondary Agriculture: Processing		Undefined	
FIELD DESCRIPTION		(SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		Secondary Agriculture	
UNIT STANDARD CODE	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
AGR-SAG-O-SGB SAP	Regular	Level 1	6

#### **Specific Outcomes:**

##### **SPECIFIC OUTCOME 1**

Prepare for the degerming of maize.

##### **SPECIFIC OUTCOME 2**

Perform degerming of maize.

##### **SPECIFIC OUTCOME 3**

Assure the production of low fat products.

##### **SPECIFIC OUTCOME 4**

Assure full plant utilization.

##### **SPECIFIC OUTCOME 5**

Remove bran and germ adhering to the endosperm.

##### **SPECIFIC OUTCOME 6**

Complete degerming of maize



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

10

## Cleaning of grain

SAQA US ID		UNIT STANDARD TITLE	
8166		Cleaning of grain	
SGB NAME		ABET BAND	PROVIDER NAME
SGB Grain		Undefined	
FIELD DESCRIPTION		SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		Secondary Agriculture	
UNIT STANDARD CODE	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
AGR-SAG-0	Regular	Level 2	

**Specific Outcomes:****SPECIFIC OUTCOME 1**

PREPARE FOR THE CLEANING PROCESS BY

**SPECIFIC OUTCOME 2**

PERFORM CLEANING PROCESS BY

**SPECIFIC OUTCOME 3**

COMPLETE CLEANING OF GRAIN BY



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

11

## Slaughter and dress small stock

SAQA US ID	UNIT STANDARD TITLE		
114367	Slaughter and dress small stock		
SGB NAME	ABET BAND	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Undefined		
FIELD DESCRIPTION		SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		(Secondary Agriculture	
UNIT STANDARD CODE	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
AGR-SAG-0-SGB SAP	Regular	Level 2	8

**Specific Outcomes:****SPECIFIC OUTCOME 1**

Plan and prepare slaughter process.

**SPECIFIC OUTCOME 2**

Perform slaughter process.

**SPECIFIC OUTCOME 3**

Complete process.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

13

## Slaughter and dress'game

SAQA US ID	UNIT STANDARD TITLE		
1114378	Slaughter and dress'game		
SGB NAME		ABET BAND	PROVIDER NAME
SGB for Secondary Agriculture: Processing		Undefined	
FIELD DESCRIPTION		SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		Secondary Agriculture	
UNIT STANDARD CODE	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
AGR-SAG-Q-SGB SAP	Regular	Level 2	10

**Specific Outcomes:****SPECIFIC OUTCOME 1**

Plan and prepare slaughter process.

**SPECIFIC OUTCOME 2**

Perform slaughter process.

**SPECIFIC OUTCOME 3**

Complete process.





## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

### UNIT STANDARD:

14

Slaughter and dress crocodile

SAQA US ID	UNIT STANDARD TITLE		
114381	Slaughter and dress crocodile		
SGB NAME	ABET BAND	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Undefined		
FIELD DESCRIPTION		SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		Secondary Agriculture	
UNIT STANDARD CODE	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
AGR-SAG-0-SGB SAP	Regular	Level 2	10

### Specific Outcomes:

#### **SPECIFIC OUTCOME 1**

Plan and prepare slaughter process.

#### **SPECIFIC OUTCOME 2**

Perform slaughter process.

#### **SPECIFIC OUTCOME 3**

Complete process.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

15

## Slaughter and dress horse and donkey

SAQA US ID	UNIT STANDARD TITLE		
114375	Slaughter and dress horse and donkey		
SGB NAME		ABET BAND	PROVIDER NAME
SGB for Secondary Agriculture: Processing		Undefined	
FIELD DESCRIPTION		SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		Secondary Agriculture	
UNIT STANDARD CODE	(UNIT STANDARD TYPE	NQF LEVEL	CREDITS
AGR-SAG-O-SGB SAP	. Regular	Level 2	10

Specific Outcomes:**SPECIFIC OUTCOME 1**

Plan and prepare slaughter process.

**SPECIFIC OUTCOME 2**

Perform slaughter process.

**SPECIFIC OUTCOME 3**

Complete process.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

### UNIT STANDARD:

16

Take and prepare representative sample

SAQA US ID	UNIT STANDARD TITLE		
114352	Take and prepare representative sample		
SGB NAME	ABET BAND	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	Undefined		
FIELD DESCRIPTION		SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		Secondary Agriculture	
UNIT STANDARD CODE	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
AGR-SAG-O-SGB SAP	Regular	Level 2	12

### Specific Outcomes:

#### **SPECIFIC OUTCOME 1**

Prepare for the sampling process.

#### **SPECIFIC OUTCOME 2**

Take sample.

#### **SPECIFIC OUTCOME 3**

Prepare sample.

#### **SPECIFIC OUTCOME 4**

Complete the sample taking process.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

17

Evaluate particle size of grinded material

SAQA US ID	UNIT STANDARD TITLE		
114359	Evaluate particle size of grinded material		
SGB NAME		ABET BAND	PROVIDERNAME
SGB for Secondary Agriculture: Processing		Undefined	
FIELD DESCRIPTION		SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		(Secondary Agriculture)	
UNIT STANDARD CODE	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
AGR-SAG-0-SGB SAP	Regular	Level 2	(3)

**Specific Outcomes:****SPECIFIC OUTCOME 1**

Prepare for evaluating of particle size.

**SPECIFIC OUTCOME 2**

Sieve sample.

**SPECIFIC OUTCOME 3**

Weigh sample.

**SPECIFIC OUTCOME 4**

Complete the evaluation process



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

18

## Operate and control dry pet food extrusion equipment

SAQA US ID		UNIT STANDARD TITLE	
114376		Operate and control dry pet food extrusion equipment	
SGB NAME		ABET BAND	PROVIDER NAME
SGB for Secondary Agriculture: Processing		Undefined	
FIELD DESCRIPTION		(SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		[Secondary Agriculture	
UNIT STANDARD CODE		UNIT STANDARD TYPE	NQF LEVEL
AGR-SAG-0-SGB SAP		Regular	Level 3
			CREDITS
			8

**Specific Outcomes:****SPECIFIC OUTCOME 1**

Prepare for extrusion of a dry pet food.

**SPECIFIC OUTCOME 2**

Extrude a dry pet food.

**SPECIFIC OUTCOME 3**

Capture operating details.

**SPECIFIC OUTCOME 4**

Perform end of extrusion procedures.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

19

## Evaluate kibble quality

SAQA US ID	UNIT STANDARD TITLE		
114364	Evaluate kibble quality		
SGB NAME		ABET BAND	PROVIDER NAME
SGB for Secondary Agriculture: Processing		Undefined	
FIELD DESCRIPTION		SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		Secondary Agriculture	
UNIT STANDARD CODE	(UNIT STANDARD TYPE	NQF LEVEL	(CREDITS
AGR-SAG-O-SGB SAP	Regular	Level 3	4

**Specific Outcomes:****SPECIFIC OUTCOME 1**

Prepare for evaluating kibble quality.

**SPECIFIC OUTCOME 2**

Compare the appearance, shape and texture of final product to product specifications.

**SPECIFIC OUTCOME 3**

Determine the percentage of fines in final product.

**SPECIFIC OUTCOME 4**

Preparation of sample for further evaluation.

**SPECIFIC OUTCOME 5**

Conducting moisture/ph/water activity determination.

**SPECIFIC OUTCOME 6**

Complete evaluation process.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

### UNIT STANDARD:

20

#### Dry and cool an extruded pet food kibbles

SAQA US ID	UNIT STANDARD TITLE		
114377	Dry and cool an extruded pet food kibbles		
SGB NAME		ABETBAND	PROVIDER NAME
SGB for Secondary Agriculture: Processing		Undefined	
FIELD DESCRIPTION		SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		(Secondary Agriculture	
UNIT STANDARD CODE	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
AGR-SAG-O-SGB SAP	Regular	Level 3	6

#### **Specific Outcomes:**

##### **SPECIFIC OUTCOME 1**

Demonstrate an understanding of basic principles of drying and cooling a kibbled pet food.

##### **SPECIFIC OUTCOME 2**

Prepare for drying and cooling of a dry pet food.

##### **SPECIFIC OUTCOME 3**

Dry and cool a dry pet food.

##### **SPECIFIC OUTCOME 4**

Capture operating details.

##### **SPECIFIC OUTCOME 5**

Perform end of drying, and cooling procedures.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

21

Demonstrate an understanding of dry pet food extrusion principles

SAQA US ID	UNIT STANDARD TITLE		
114371	Demonstrate an understanding of dry pet food extrusion principles		
SGB NAME		ABET BAND	PROVIDER NAME
SGB for Secondary Agriculture: Processing		Undefined	
FIELD DESCRIPTION		SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		Secondary Agriculture	
UNIT STANDARD CODE	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
AGR-SAG-0-SGB SAP	Regular	Level 3	5

**Specific Outcomes:****SPECIFIC OUTCOME 1**

Demonstrate an understanding of basic principles of extrusion.

**SPECIFIC OUTCOME 2**

Demonstrate an understanding of the procedural aspects.

**SPECIFIC OUTCOME 3**

Demonstrate an understanding of the operational procedures in the extrusion of a dry petfood.

**SPECIFIC OUTCOME 4**

Demonstrate an understanding for the capture of operating and product details.

**SPECIFIC OUTCOME 5**

Demonstrate an understanding of the procedural aspects to be conducted on completion of extrusion.





## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

### UNIT STANDARD:

22

#### Routine maintenance of animal feed plant equipment

SAQA US ID	UNIT STANDARD TITLE		
114354	Routine maintenance of animal feed plant equipment		
SGB NAME		ABET BAND	PROVIDER NAME
SGB for SecondaryAgriculture: Processing		Undefined	
FIELD DESCRIPTION		SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		Secondary Agriculture	
UNIT STANDARD CODE	UNIT STANDARD TYPE	(NQF LEVEL	(CREDITS
AGR-SAG-0-SGB SAP	Regular	Level 3	17

#### **Specific Outcomes:**

##### **SPECIFIC OUTCOME 1**

Plan routine maintenance.

##### **SPECIFIC OUTCOME 2**

Inspect plant equipment and report deviations.

##### **SPECIFIC OUTCOME 3**

Maintain and store plant and site equipment.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

**UNIT STANDARD:**

23

## Moisture management in animal feed

SAQA US ID	UNIT STANDARD TITLE		
114368	Moisture management in animal feed		
SGB NAME		ABET BAND	PROVIDER NAME
SGB for Secondary Agriculture: Processing		Undefined	
FIELD DESCRIPTION		SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		[Secondary Agriculture	
UNIT STANDARD CODE	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
AGR-SAG-0-SGB SAP	Regular	Level 4	10

**Specific Outcomes:****SPECIFIC OUTCOME 1**

Prepare to perform moisture management.

**SPECIFIC OUTCOME 2**

Conduct sampling.

**SPECIFIC OUTCOME 3**

Analyse and evaluate moisture content.

**SPECIFIC OUTCOME 4**

Take corrective action.

**SPECIFIC OUTCOME 5**

Complete the moisture management process.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

24

## Apply animal feed storage practices

SAQA US ID		UNIT STANDARD TITLE	
114365		Apply animal feed storage practices	
SGB NAME		ABET BAND	PROVIDER NAME
SGB for Secondary Agriculture: Processing		Undefined	
FIELD DESCRIPTION		(SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		Secondary Agriculture	
UNIT STANDARD CODE		(UNIT STANDARD TYPE	(NQF LEVEL
AGR-SAG-0-SGB SAP		[Regular	Level 2
			CREDITS
			(3

**Specific Outcomes:****SPECIFIC OUTCOME 1**

Prepare work area.

**SPECIFIC OUTCOME 2**

Storing of bagged final product.

**SPECIFIC OUTCOME 3**

Complete the storage process.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

25

## Apply storage practices of animal feed raw materials in bulk

SAQA US ID	UNIT STANDARD TITLE		
114373	Apply storage practices of animal feed raw materials in bulk		
SGB NAME		ABET BAND	PROVIDER NAME
SGB for Secondary Agriculture: Processing		[Undefined]	
FIELD DESCRIPTION		(SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		Secondary Agriculture	
UNIT STANDARD CODE	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
AGR-SAG-0-SGB SAP	Regular	Level 2	(3

**Specific Outcomes:****SPECIFIC OUTCOME 1**

Prepare work area.

**SPECIFIC OUTCOME 2**

Storing of bulk raw materials.

**SPECIFIC OUTCOME 3**

Complete the storage process.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

28

## Perform primary meat inspection incisions of pork

SAQA US ID	UNIT STANDARD TITLE		
114380	Perform primary meat inspection incisions of pork		
SGB NAME		ABET BAND	PROVIDER NAME
SGB for Secondary Agriculture: Processing		)Undefined	
FIELD DESCRIPTION		(SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		Secondary Agriculture	
UNIT STANDARD CODE	(UNIT STANDARD TYPE	NQF LEVEL	CREDITS
AGR-SAG-0-SGB SAP	(Regular	Level 4	8

**Specific Outcomes:****SPECIFIC OUTCOME 1**

Plan and prepare primary meat inspection incisions task.

**SPECIFIC OUTCOME 2**

Perform primary meat inspection incisions.

**SPECIFIC OUTCOME 3**

Complete primary meat inspection.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

29

Evaluate the suitability of small stock carcasses and organs for human consumption

SAQA US ID	UNIT STANDARD TITLE		
114340	Evaluate the suitability of small stock carcasses and organs for human consumption		
SGB NAME		ABET BAND	PROVIDER NAME
SGB for Secondary Agriculture: Processing		Undefined	
FIELD DESCRIPTION		(SUBFIELDDESCRIPTION	
Agriculture and Nature Conservation		Secondary Agriculture	
UNIT STANDARD CODE	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
AGR-SAG-0-SGB SAP	Regular	Level 4	16

**Specific Outcomes:****SPECIFIC OUTCOME 1**

Identify any abnormalities or deviations.

**SPECIFIC OUTCOME 2**

Formulate and execute judgement.

**SPECIFIC OUTCOME 3**

Complete task.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

30

Evaluate the suitability of beef carcasses and organs for human consumption

SAQA US ID		UNIT STANDARD TITLE	
114383		Evaluate the suitability of beef carcasses and organs for human consumption	
SGB NAME		(ABETBAND	PROVIDER NAME
SGB for Secondary Agriculture: Processing		Undefined	
FIELD DESCRIPTION		SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		Secondary Agriculture	
UNIT STANDARD CODE	UNIT STANDARD TYPE	NQF LEVEL	(CREDITS
AGR-SAG-0-SGB SAP	Regular	Level 4	16

**Specific Outcomes:****SPECIFIC OUTCOME 1**

Identify any abnormalities or deviations.

**SPECIFIC OUTCOME 2**

Formulative and execute judgement.

**SPECIFIC OUTCOME 3**

Complete tasks.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

31

Evaluate the suitability of **pork** carcasses and organs for human consumption

SAQA US ID	UNIT STANDARD TITLE		
114349	Evaluate the suitability of pork carcasses and organs for human consumption		
SGB NAME		ABET BAND	PROVIDER NAME
SGB for Secondary Agriculture: Processing		Undefined	
FIELD DESCRIPTION		SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		Secondary Agriculture	
UNIT STANDARD CODE	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
AGR-SAG-0-SGB SAP	Regular	(Level4	16

**Specific Outcomes:****SPECIFIC OUTCOME 1**

Identify any abnormalities or deviations.

**SPECIFIC OUTCOME 2**

Formulate and execute judgement.

**SPECIFIC OUTCOME 3**

Complete task.





## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

### UNIT STANDARD:

32

#### Perform primary meat inspection incisions of beef

SAQA US ID	UNIT STANDARD TITLE		
114374	Perform primary meat inspection incisions of beef		
SGB NAME		ABET BAND	PROVIDER NAME
SGB for Secondary Agriculture: Processing		Undefined	
FIELD DESCRIPTION		SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		Secondary Agriculture	
UNIT STANDARD CODE	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
AGR-SAG-0-SGB SAP	Regular	Level 4	8

#### **Specific Outcomes:**

##### **SPECIFIC OUTCOME 1**

Plan and prepare primary meat inspection incisions task.

##### **SPECIFIC OUTCOME 2**

Perform primary meat inspection incisions.

##### **SPECIFIC OUTCOME 3**

Complete primary meat inspection.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

33

## Perform primary meat inspection incisions of small stock

SAQA US ID		UNIT STANDARD TITLE	
114379		Perform primary meat inspection incisions of small stock	
SGB NAME		ABET BAND	PROVIDER NAME
SGB for Secondary Agriculture: Processing		Undefined	
FIELD DESCRIPTION		SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		)Secondary Agriculture	
UNIT STANDARD CODE	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
AGR-SAG-O-SGB SAP	[Regular	Level 4	8

**Specific Outcomes:****SPECIFIC OUTCOME 1**

Plan and prepare primary meat inspection incisions task.

**SPECIFIC OUTCOME 2**

Perform primary meat inspection incisions.

**SPECIFIC OUTCOME 3**

Complete primary meat inspection.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

34

**Perform primary meat inspection incisions of crocodile**

SAQA US ID	UNIT STANDARD TITLE		
114450	Perform primary meat inspection incisions of crocodile		
SGB NAME		ABET BAND	PROVIDER NAME
SGB for Secondary Agriculture: Processing		Undefined	
FIELD DESCRIPTION		SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		Secondary Agriculture	
UNIT STANDARD CODE	UNIT STANDARD TYPE	NQF LEVEL	(CREDITS
AGR-SAG-0-SGB SAP	Regular	Level 4	18

**Specific Outcomes:****SPECIFIC OUTCOME 1**

Plan and prepare primary meat inspection incisions task.

**SPECIFIC OUTCOME 2**

Perform primary meat inspection incisions.

**SPECIFIC OUTCOME 3**

Complete primary meat inspection.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

35

Perform primary meat inspection incisions of horse and donkey

SAQA US ID	UNIT STANDARD TITLE		
114452	Perform primary meat inspection incisions of horse and donkey		
SGB NAME		ABET BAND	PROVIDER NAME
SGB for Secondary Agriculture: Processing		Undefined	
FIELD DESCRIPTION		SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		Secondary Agriculture	
UNIT STANDARD CODE	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
AGR-SAG-0-SGB SAP	Regular	Level 4	8

**Specific Outcomes:****SPECIFIC OUTCOME 1**

Perform primary meat inspection incision.

**SPECIFIC OUTCOME 2**

Complete primary meat inspection.

**SPECIFIC OUTCOME 3**

Plan and prepare primary meat inspection incisions task.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

**UNIT STANDARD:**

36

**Perform primary meat inspection incisions of ostrich**

SAQA US ID	UNIT STANDARD TITLE		
114448	Perform primary meat inspection incisions of ostrich		
SGB NAME		ABET BAND	PROVIDER NAME
SGB for Secondary Agriculture: Processing		Undefined	
FIELD DESCRIPTION		SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		(SecondaryAgriculture	
UNIT STANDARD CODE	(UNIT STANDARD TYPE	(NQF LEVEL	(CREDITS
AGR-SAG-0-SGB SAP	(Regular	Level 4	8

**Specific Outcomes:****SPECIFIC OUTCOME 1**

Plan and prepare primary meat inspection incisions task.

**SPECIFIC OUTCOME 2**

Perform primary meat inspection incisions.

**SPECIFIC OUTCOME 3**

Complete primary meat inspection.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

**UNIT STANDARD:**

37

Perform primary meat inspection **incisions of game**

SAQA US ID		UNIT STANDARD TITLE	
114453		(Perform primary meat inspection incisions of game)	
SGB NAME		ABET BAND	PROVIDER NAME
SGB for Secondary Agriculture: Processing		Undefined	
FIELD DESCRIPTION		SUBFIELD DESCRIPTION	
Agriculture and Nature Conservation		Secondary Agriculture	
UNIT STANDARD CODE	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
AGR-SAG-0-SGB SAP	(Regular	Level 4	(8

**Specific Outcomes:****SPECIFIC OUTCOME 1**

Plan and prepare primary meat inspection incision task.

**SPECIFIC OUTCOME 2**

Perform primary meat inspection incisions.

**SPECIFIC OUTCOME 3**

Complete primary meat inspection.



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

### UNIT STANDARD:

41

**Provide assistance in implementing and assuring project work is conducted in accordance with the project quality plan**

SAQA US ID	UNIT STANDARD TITLE		
13844	Provide assistance in implementing and assuring project work is conducted in accordance with the project quality plan		
SGB NAME	(ABET BAND	(PROVIDERNAME	
SGB Project Management	Undefined		
FIELD DESCRIPTION	SUBFIELD DESCRIPTION		
Business, Commerce and Management Studies	Project Management		
UNIT STANDARD CODE	(UNITSTANDARD TYPE	(NQFLEVEL	(CREDITS
BUS-PMG-0-SGB PM	)Regular-Fundamental	Level 4	6

#### **Specific Outcomes:**

##### **SPECIFIC OUTCOME 1**

Discuss and explain need for process and standards to achieve quality.

##### **SPECIFIC OUTCOME 2**

Contribute to quality planning.

##### **SPECIFIC OUTCOME 3**

Monitor and evaluate the project quality plan's implementation.

##### **SPECIFIC OUTCOME 4**

Record quality deviations and exceptions against project quality plan.

##### **SPECIFIC OUTCOME 5**

Prepare and distribute quality deviation reports.

##### **SPECIFIC OUTCOME 6**

Communicate and maintain central record of standards and procedures to be met on a project.