

**SOUTH AFRICAN QUALIFICATIONS AUTHORITY (SAQA)**

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

Retail and Wholesale

publishes the following qualifications and unit standards for public comment.

This notice contains the titles, fields, subfields, NQF levels, credits, and purpose of the qualifications and unit standards. The qualifications and unit standards can be accessed via the SAQA web site at www.saga.org.za. Copies may also be obtained from the Directorate of Standards Setting and Development at the SAQA offices, Hatfield Forum West, **1067** Arcadia Street, Hatfield, Pretoria.

Comment on the qualification and unit standards should reach SAQA at the address below and no later **than 29 August 2005**. All correspondence should be marked Standards Setting – **SGB** Retail and Wholesale and addressed to

The Director: Standards Setting and Development

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ACTING DIRECTOR: STANDARDS SETTING AND DEVELOPMENT



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

QUALIFICATION:

National Certificate: Wholesale and Retail Perishable Food Sales

SAQA QUAL ID	QUALIFICATION TITLE		
49792	National Certificate: Wholesale and Retail Perishable Food Sales		
SGB NAME	NSB 11	PROVIDER NAME	
SGB Retail and Wholesale	Services		
QUAL TYPE	FIELD	SUBFIELD	
National Certificate	Services	Wholesale and Retail	
ABET BAND	MINIMUM CREDITS	NQF LEVEL	QUALIFICATION CLASS
Undefined	122	Level 3	Regular-Unit Stds Based

PURPOSE AND RATIONALE OF THE QUALIFICATION

Purpose:

The Certificate is part of a learning pathway that currently stretches from NQF Level 2 to 5.

Specifically, the purpose of this qualification is to enable learners to understand and acquaint themselves with the underlying principles of all of the major areas related to Perishable Food Sales in Wholesale and Retail sector. Thus enabling them to become effective employers and/or self-employed members of society. The Certificate further aims to provide career paths with associated learnerships through various levels and areas of the Perishable Food Sales environment thus promoting the notion of quality lifelong learning. By assisting in the development of competence in this field (arguably one of the bigger, more labour intensive and therefore important arenas for social and economic transformation in the country), this Certificate may provide a stepping-stone for learning at the Higher Education and Training Band.

This Certificate provides learners with a grounding in all areas of Retail, with specific emphasis on the production and sale of perishable food.

Rationale:

The Certificate in Wholesale and Retail Perishable Food Sales, NQF Level 3, is designed to meet the needs of learners who are either actively involved in the process of food preparation and sales within a Retail environment or who wish to be so in future.

The Certificate may also open up opportunities for adult learners who wish to develop their careers in one or more of the related sub-fields.

This qualification reflects some of the needs of the Wholesale and Retail sector both now and in the future. It recognises the workplace as a learning environment.

The range of learners for this Certificate could include school-leavers, youth and the unemployed, and those already employed who desire to develop their skills further. The added value of the skills, knowledge and understanding developed by the Certificate may be evidenced by greater business success resulting from the improved performance of the learner, due to the integration of the learning which may have taken place in the work environment.

RECOGNIZE PREVIOUS LEARNING?

Y

LEARNING ASSUMED TO BE IN PLACE

It is assumed that learner accessing this Unit Standard is competent in the following:

- > Mathematical Literacy at NQF level 2
- > Communication at NQF level 2

Recognition of prior learning

This Qualification can be achieved wholly or in part through the Recognition of Prior Learning and the Qualification may be granted to learners who have acquired the skills and knowledge without attending formal courses providing they can demonstrate competence in the outcomes of the individual Unit Standards as required by the Fundamental, Core and Elective areas stipulated in the Qualification and by the Exit Level Outcomes.

An RPL process may also be used to credit learners with Unit Standards in which they have developed the necessary competency as a result of workplace and experiential learning.

Learners submitting themselves for RPL should be thoroughly briefed prior to the assessment, and may be required to submit a Portfolio of Evidence in the prescribed format to be assessed for formal recognition. While this is primarily a workplace-based Qualification, evidence from other areas of endeavour may be introduced if pertinent to any of the exit level outcomes.

ACCESS TO THE QUALIFICATION

There is open access to any learner who is employed in the Wholesale and Retail sector, or who is able to arrange for assessment of the Wholesale and Retail sector specific Unit Standards and exit level outcomes to be assessed in a Wholesale and Retail Sector work environment.

QUALIFICATION RULES

Level, credits and learning components assigned to the Qualification

The certificate is made up of a planned combination of learning outcomes that have a defined purpose and may provide qualifying learners with applied competence and a foundation for further learning.

The Qualification is made up of Unit Standards classified as Fundamental, Core and Elective. A minimum of 122 credits is required to complete the Qualification.

In this Qualification the credits are allocated as follows:

Fundamental: 36 credits 29 %
Core: 56 credits 45 %
Elective: 30 credits 24 %

Spread of Unit Standard credits across NQF levels in Fundamental, Core and Elective Components:

Component

Fundamental Level 3: 36 Total: 36
Core Level 2: 28 Level 3: 28 Total: 56
Elective Level 2: 53 Level 3: 56 Total: 109 Min 30
Total Level 2: 81 Level 3: 120 Total: 201 Min 120

All the Fundamental Unit Standard totaling 36 Credits are Compulsory. All the Core Unit Standards totaling to 56 Credits are Compulsory. The Learner must choose Unit Standards to the value of at least 30 Credits from the Elective Unit Standards listed. However, the learner may choose any combination of Unit Standards registered on the NQF as part of their Elective components with the approval of relevant ETQA.

EXIT LEVEL OUTCOMES

1. Communicate orally and in writing.
2. Utilise mathematical and numeracy skills.
3. Define and apply core concepts of Wholesale and Retail.
4. Implement requirements related to the cold chain and hygiene.
5. Perform stock related functions.
6. Apply functions related to the sale of products.
7. Perform functions related to merchandising.
8. Prepare food for sale.

ASSOCIATED ASSESSMENT CRITERIA

1.
 - > Audience and context needs are accommodated in oral communications
 - > Information from texts is interpreted and used appropriately
 - > Text is written for a range of communicative contexts
 - > Instructions and information are followed, utilised or shared correctly and appropriately
2.
 - > Life and work related problems are investigated using data and probabilities
 - > Financial aspects of personal, business and national issues are investigated and monitored using mathematics
 - > Related mathematical and/or numeracy problems are solved using mathematical concepts and processes
3.
 - > The standards for customer service are identified
 - > Customer enquiries are responded to in a positive manner
 - > A positive image is presented to the customer
 - > A safe and secure work environment is maintained at all times
 - > Different sub-sectors and categories within the Wholesale and Retail industry are identified
 - > The store's target market is identified and described according to the organisation's market segment
 - > The various forms of legislation that impact on the industry are identified in terms of their applicability to a specific organization
 - > General Wholesale and Retail terms are used in context as they apply to the industry
4.
 - > The concept of the cold chain is explained in terms of products, flow and maintenance
 - > Cold chain products are moved and stored in an effective manner
 - > The method of monitoring and checking temperatures and what to do if the temperature is outside the range is explained in terms of organisational policy and procedures
 - > The importance of personal hygiene and hygiene standards are explained with reference to contamination of perishable foods
 - > The importance of and procedure for reporting ill health and injury is explained in terms of organisational policy and procedure
 - > Micro organisms found in food stores are described in relation to the impact they have on perishable foods and people eating spoiled foods
 - > Cleaning equipment is maintained and used in a manner that promotes health and hygiene in the store
 - > The presence of pests is identified and reported according to organizational requirements
5.
 - > Stock is received into the wholesale or retail outlet ensuring that stock balances are maintained at optimal levels
 - > Stock is safely delivered to customers
 - > Administrative functions related to stock receipt and delivery are performed accurately
 - > The financial impact of stock on the business is explained in terms of over and under supply
 - > Stock takes are performed as required
 - > Discrepancies between actual stock and stock reports are solved using appropriate methods
 - > The flow of stock and sales through a Wholesale and Retail operation is explained with examples
6.
 - > The customer's need is established using questioning techniques
 - > Products are offered to customers by highlighting features and benefits or by demonstrating the product characteristics
 - > Appropriate techniques for closing the sale are demonstrated according to store's procedures
 - > Start and end of day functions at point of sales are performed correctly
 - > Payments are processed and losses are minimised at point of sales
 - > Cash up is performed and cash is replenished according to organizational procedures and policy
 - > Transactions are recorded correctly and in accordance with organisational procedures
 - > Transactions are recorded in order to enhance the efficiency of the supply chain
 - > Practical methods to promote sales at perishable food departments are identified as they apply to the industry in general
 - > The use of accessories to enhance appeal and thus enhance sales is demonstrated practically
- 7.

- > Organisational promotional strategy is described with examples
- > Promotional displays are built, ticketed, dismantled and maintained to best advantage
- > Merchandise is displayed according to a display instruction
- > Merchandise is marked with labels, tickets and signage
- > The use of the equipment to mark and label foods is demonstrated in line with organisational and manufacturer requirements
- > The grouping and layout of stock in applicable chillers and freezers is explained as required by the organisation

8.

- > Equipment and utensils required in the preparation of foods for resale in the department are identified and their use explained
- > The recipes, ingredients, utensils, for the production of the products are gathered and used according to the production plan
- > Left over products are stored or disposed of according to the characteristics of the product and requirements of the organisation
- > Fish or meat is minced using automated mincing equipment
- > An understanding of identifying seafood species and their handling procedures is demonstrated with examples
- > A knowledge of the purpose and ability to fleck and fillet cutting fish is explained according to scientific principles
- > Perishable foods are wrapped and packed according to health and safety requirement

Integrated Assessment

Integrated assessment at this level will evaluate the learner's ability to combine actions and ideas across a range of activities and knowledge areas. The integrated assessment must specifically assess the learner's ability to:

- > Demonstrate competence by means of the practical application of the embedded knowledge in a manner that meets the required performance standards required.
- > Illustrate a clear understanding of the concepts, theory and principles that underpin the practical action taken.

The assessment may require assessment methods, which take evidence generated during on-the job activities into account. Because assessment practices must be open, transparent, fair, valid and reliable; ensuring that no learner is disadvantaged in any way whatsoever, an integrated assessment approach is incorporated into the qualification.

A variety of methods must be used in assessment and tools and activities must be appropriate to the context in which the learner is working or will work. Where it is not possible to assess the learner in the workplace simulations, case studies, role-plays and other similar techniques should be used to provide a context appropriate to the assessment.

The term integrated assessment implies that theoretical and practical components should be assessed together. Whenever possible the assessment of knowledge, skills, attitudes and values shown in the Unit Standards should be integrated and, during integrated assessment, the assessor should make use of a range of formative and summative assessment tools and methods. Combinations of practical, applied, and foundational competencies should be assessed. Assessment should further ensure that all specific outcomes, embedded knowledge and critical cross-field outcomes are evaluated in an integrated way. Assessors must assess and give credit for the evidence of learning that has already been acquired through formal, informal and non-formal learning and work experience as the assessment process is capable of being applied to RPL, subject to the rules and criteria of the relevant ETQA.

INTERNATIONAL COMPARABILITY

A study of international qualifications proved that there are no qualifications related specifically to Perishable Food Sales. The qualifications listed below, however, contain aspects that relate to the National Certificate: Wholesale and Retail Small Business Practice.

- > National Certificate in Retail (NQF0994) - New Zealand
- > C & G Level 2 NVQ in Sales (Q1051447) - UK
- > Certificate III in Retail Operations (WRR 30202) - Australia
- > Certificate III in Sales (12583SA) - Australia
- > Level 2 SVQ in Cleaning and Support Services (Food Premises) (G6N8) - Scotland

- > Level 3 Food Preparation and Cooking (G6FC) - Scotland
- > Certificatell in Food Processing (FDF20198) -Australia

The developer's research proved that independent providers do not train in areas related specifically to perishable food sales. Aspects of the National Certificate: Perishable Food Sales do however relate to courses provided by Hotel Schools and Universities of Technology, especially in the fields of catering and hospitality. Specific examples include:

- > Diploma in Professional Cookery and Kitchen Management offered by the International Hotel School situated in Johannesburg, Cape Town and Durban.
- > National Diploma: Hospitality Management offered by Tshwane University of Technology.

In addition to the above, the international Unit Standards as listed below translate directly to the newly developed Unit Standards as included in this Qualification. The key for the table is as follows:

- > NZ : New Zealand (www.nzqa.govt.nz)
- > AUS : Australia (www.ntis.gov.au)
- > SL : Scotland (www.sqa.org.uk)

Implement requirements of the cold chain Merchandise chillers & freezers in a retail store

- > Work with temperature controlled stock (AUS FDFOPTTS3A)
- > Apply basic food safety practices (AUS FDFCORFS1A)

Implement personal hygiene requirements

- > Ensure Your Own Actions Reduce Risks to Health and Safety (SL B7WE 04)
- > Monitor and Maintain the Health, Safety and Security of Workers, Customers and Other Members of the Public (SL B9M6 04)

Promote sales and reduce wastage at a perishable foods department

- > Apply point of sale handling procedures (AUS WRRCS2B)
- > Develop and Maintain Positive Working Relationships with Customers (SL B4TL 04)

Clean and maintain premises and equipment

- > Clean and sanitise equipment (AUS FDFOPTHS2A)
- > Clean food production areas, equipment and utensils in a commercial kitchen (NZ 13284)
- > Deep Clean Equipment Used in the Preparation, Processing and Storage of Food (SL D7KF 04)

Mark & label foods

- > Label food and related product containers using automated labelling equipment (NZ 7653)
- > Wrap food or related products using automated equipment (NZ 7680)

Prepare foods for sale in a retail store

- > Demonstrate knowledge of terminology used for food and recipes in commercial cookery (NZ 15892)

ARTICULATION OPTIONS

This Qualification may articulate vertically with all other qualifications registered within the envisioned learning pathway (currently NQF Levels 2-5). Possibilities for horizontal articulation outside of the Wholesale and Retail environment include (for example):

- > National Certificate: Food and Beverage Service (ID 22912) NQF level 3
- > National Certificate: Fast Food Services (ID 14115) NQF level 3
- > Certificate: Retailing (ID 22956) NQF level 3

Possibilities for vertical articulation outside of the Wholesale and Retail environment include (for example) :

- > National Certificate : Food Service Supervision (ID 14130) NQF level 4
- > National Certificate : Food and Beverage Control (ID 14128) NQF level 4

Aspects of the National Certificate: Perishable Food Sales relate to courses provided by Hotel Schools and Universities of Technology, especially in the fields of catering and hospitality. Specific examples include:

- > Diploma in Professional Cookery and Kitchen Management offered by the International Hotel School. NQF level 5
- > National Diploma: Hospitality Management offered by Tshwane University of Technology. NQF level 5

MODERATION OPTIONS

- > Anyone assessing a learner, or moderating the assessment of a learner, against this Qualification must be registered as an assessor / moderator with the relevant ETQA, or with an ETQA that has a Memorandum of Understanding with the relevant ETQA.
- > Any institution offering learning that may enable the achievement of this Qualification must be accredited as a provider with the relevant ETQA, or with an ETQA that has a Memorandum of Understanding with the relevant ETQA.
- > Assessment and moderation of assessment may be overseen by the relevant ETQA according to the policies and guidelines for assessment and moderation of that ETQA, in terms of agreements reached around assessment and moderation between various ETQAs (including professional bodies), and in terms of the moderation guideline detailed immediately below.
- > Moderation must include both internal and external moderation of assessments at all exit points of the Qualification, unless ETQA policies specify otherwise. Moderation should also encompass achievement of the competence described both in individual Unit Standards as well as the integrated competence described in the Exit Level Outcomes of the Qualification.
- > Anyone wishing to be assessed against this Qualification may apply to be assessed by any assessment agency, assessor or provider institution that is accredited by the relevant ETQA, or with an ETQA that has a Memorandum of Understanding with the relevant ETQA.

The options as listed above provide the opportunity to ensure that assessment and moderation can be transparent, affordable, valid, reliable and non-discriminatory.

For an applicant to register as an assessor or moderator of this Qualification the applicant needs:

- > To be registered as an assessor with the relevant ETQA
- > To be in possession of a relevant Qualification (higher than NQF Level 3)

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	114895 Define the core concepts of the wholesale and retail environment	Level 2	10	Registered
Core	114903 Interact with customers	Level 2	8	Registered
Core	114912 Maintain a safe and secure wholesale and retail environment	Level 2	10	Registered
core	119956 Promote sales and reduce wastage at a perishable foods department within a retail store	Level 3	15	Draft - Prep for P Comment
Core	119957 Clean and maintain premises and equipment	Level 3	5	Draft - Prep for P Comment
core	119958 Implement requirements of the cold chain	Level 3	5	Draft - Prep for P Comment
core	119961 Implement personal hygiene for perishable food stores	Level 3	3	Draft - Prep for P Comment
Elective	8942 Sort and handle raw seafood manually	Level 2	5	Reregistered
Elective	8944 Fleck and fillet fish manually	Level 2	5	Reregistered
Elective	9051 Mince fish or meat using automated mincing equipment	Level 2	4	Reregistered
Elective	114889 Record transactions	Level 2	8	Registered
Elective	114891 Count stock for a stock-take	Level 2	5	Registered
Elective	114894 Process payment at a Point of Sales (POS)	Level 2	10	Registered
Elective	114904 Implement promotional instructions	Level 2	6	Registered
Elective	114906 Mark merchandise and maintain displays	Level 2	10	Registered
Elective	114892 Dispatch stock	Level 3	10	Registered
Elective	114896 Receive stock	Level 3	12	Registered
Elective	114900 Sell products to customers in a Wholesale and Retail outlet	Level 3	12	Registered

Elective	119959 Prepare foods for resale in a retail store	Level3	16	Draft - Prep for P Comment
Elective	119960 Merchandise chillers and freezers in a retail store	Level3	3	Draft - Prep for P Comment
Elective	119962 Mark and label perishable foods for sale	Level3	3	Draft - Prep for P Comment
Fundamental	7456 Use mathematics to investigate and monitor the financial aspects of personal, business and national issues	Level3	5	Reregistered
Fundamental	8968 Accommodate audience and context needs in oral communication	Level3	5	Reregistered
Fundamental	8969 Interpret and use information from texts	Level3	5	Reregistered
Fundamental	8970 Write texts for a range of communicative contexts	Level3	5	Reregistered
Fundamental	8971 Analyse and respond to a variety of literary texts	Level3	5	Reregistered
Fundamental	9010 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	Reregistered
Fundamental	9012 Investigate life and work related problems using data and probability	Level3	5	Reregistered
Fundamental	9013 Describe, apply, analyse and calculate shape and motion in 2- and 3-dimensional space in different contexts	Level3	4	Reregistered



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

Promote sales and reduce wastage at a perishable foods department within a retail store

SAQA US ID	UNIT STANDARD TITLE		
119956	Promote sales and reduce wastage at a perishable foods department within a retail store		
SGB NAME	NSB 11	PROVIDER NAME	
SGB Retail and Wholesale	Services		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Services	Wholesale and Retail	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	15	Level 3	Regular

SPECIFIC OUTCOME 1

Minimise spoilage and wastage within the department.

SPECIFIC OUTCOME 2

Identify and dispose of spoiled/expired products.

SPECIFIC OUTCOME 3

Display products at the department.

SPECIFIC OUTCOME 4

Use equipment safely.

SPECIFIC OUTCOME 5

Promote the sale of products in the department.



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:**Clean and maintain premises and equipment**

SAQA US ID	UNIT STANDARD TITLE		
119957	Clean and maintain premises and equipment		
SGB NAME	NSB 11	PROVIDER NAME	
SGB Retail and Wholesale	Services		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Services	Wholesale and Retail	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	5	Level 3	Regular

SPECIFIC OUTCOME 1

Prevent the growth of micro organisms.

SPECIFIC OUTCOME 2

Use cleaning chemicals.

SPECIFIC OUTCOME 3

Identify and report presence of pests.

SPECIFIC OUTCOME 4

Clean equipment and utensils.



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

Implement requirements of the cold chain

SAQA US ID	UNIT STANDARD TITLE		
119958	Implement requirements of the cold chain		
SGB NAME	NSB 11	PROVIDER NAME	
SGB Retail and Wholesale	Services		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Services	Wholesale and Retail	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	5	Level 3	Regular

SPECIFIC OUTCOME 1

Identify requirements of products in the cold chain.

SPECIFIC OUTCOME 2

Move and store cold chain products.

SPECIFIC OUTCOME 3

Monitor chillers and freezers.



SAQA US ID		UNIT STANDARD TITLE	
119959		Prepare foods for resale in a retail store	
SGB NAME		NSB 11	PROVIDER NAME
SGB Retail and Wholesale		Services	
UNIT STANDARD TYPE		FIELD DESCRIPTION	SUBFIELD DESCRIPTION
Regular		Services	Wholesale and Retail
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	16	Level 3	Regular

SPECIFIC OUTCOME 1

Explain use of equipment and utensils.

SPECIFIC OUTCOME 2

Implement production plan.

SPECIFIC OUTCOME 3

Minimise wastage.



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:**Merchandise chillers and freezers in a retail store**

SAQA US ID		UNIT STANDARD TITLE	
119960		Merchandise chillers and freezers in a retail store	
SGB NAME		NSB 11	PROVIDER NAME
SGB Retail and Wholesale		Services	
UNIT STANDARD TYPE		FIELD DESCRIPTION	SUBFIELD DESCRIPTION
Regular		Services	Wholesale and Retail
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	3	Level 3	Regular

SPECIFIC OUTCOME 1

Display stock in chillers and freezers.

SPECIFIC OUTCOME 2

Replenish chillers and freezers.



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

Implement personal hygiene for perishable food stores

SQA US ID	UNIT STANDARD TITLE		
119961	Implement personal hygiene for perishable food stores		
SGB NAME	NSB 11	PROVIDER NAME	
SGB Retail and Wholesale	Services		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Services	Wholesale and Retail	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	3	Level 3	Regular

SPECIFIC OUTCOME 1

Implement personal hygiene.

SPECIFIC OUTCOME 2

Report health problems.

SPECIFIC OUTCOME 3

Wear protective clothing.



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:**Mark and label perishable foods for sale**

SAQA US ID	UNIT STANDARD TITLE		
119962	Mark and label perishable foods for sale		
SGB NAME	NSB 11	PROVIDER NAME	
SGB Retail and Wholesale	Services		
UNIT STANDARD TYPE	FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Services	Wholesale and Retail	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	3	Level 3	Regular

SPECIFIC OUTCOME 1

Use equipment to mark and label products.

SPECIFIC OUTCOME 2

Mark and label products.

SPECIFIC OUTCOME 3

Wrap and pack perishable foods.