

GOVERNMENT NOTICES

SOUTH AFRICAN QUALIFICATIONS AUTHORITY

No. 141

17 February 2006



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**) or

Secondary Agriculture: Processing

Registered by Organising Field 01, Agriculture and Nature Conservation, publishes the following unit standards *for* public comment.

This notice contains the titles, fields, sub-fields, NQF levels, credits, and purpose of the unit standards. The 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 unit **standards** should reach SAQA at the address below and **no later than 16 March 2006**. All correspondence should be marked **Standards Setting – SGB for Secondary Agriculture: Processing** and addressed to

The Director: Standards Setting and Development
SAQA

Attention: Mr. D Mphuthing

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DIRECTOR STANDARDS SETTING AND DEVELOPMENT



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UNIT STANDARD:

1

SAQA US ID	UNIT STANDARD TITLE		
123370	Demonstrate knowledge of hygiene awareness, in a food production facility		
SGB NAME	ORGANISING FIELD ID	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	1		
UNIT STANDARD T E	ORGANISING FIELD DES(TION	SUBFIEL TION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	4	Level 2	Regular

SPECIFIC OUTCOME 1

Demonstrate an understanding of the sources of food contamination in a food production facility.

SPECIFIC OUTCOME 2

Describe the role of micro organisms in food production and the importance of limiting the presence of harmful bacteria.

SPECIFIC OUTCOME 3

Explain the principles of good personal hygiene and the practices that must be followed to achieve this,

SPECIFIC OUTCOME 4

Demonstrate an understanding of the practices that must be applied to maintain hygienic conditions in a food production facility.

SPECIFIC OUTCOME 5

Describe the cleaning practices and procedures that are necessary to effectively remove dirt and food residues from equipment and surfaces in a food production facility.

SPECIFIC OUTCOME 6

Explain the principles and practices that are necessary to sanitise the equipment and facilities in a food production environment.

SPECIFIC OUTCOME 7

Describe the pest control practices that are necessary for the maintenance of hygienic conditions in a food production facility.



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UNIT STANDARD:

2

Implement and maintain a HACCP system in a food processing facility

SAQA US ID	UNIT STANDARD TITLE		
123374	Implement and maintain a HACCP system in a food processing facility		
SGB NAME	ORGANISING FIELD ID	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	1		
UNIT STANDARD TYPE	ORGANISING FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	15	Level 4	Regular

SPECIFIC OUTCOME 1

Demonstrate an understanding of the background and benefits of HACCP.

SPECIFIC OUTCOME 2

Demonstrate an understanding of the principles of a Hazard Analysis Critical Control Points (HACCP) program.

SPECIFIC OUTCOME 3

Prepare to implement a HACCP system.

SPECIFIC OUTCOME 4

Describe the implementation of a HACCP system in a food processing facility.

SPECIFIC OUTCOME 5

Validate and verify the HACCP program.

SPECIFIC OUTCOME 6

Demonstrate an understanding of the possible obstacles and limitations to the implementation of a HACCP system.



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UNIT STANDARD:

3

Demonstrate an understanding of good manufacturing practices in food processing

SAQA US ID	UNIT STANDARD TITLE		
123376	Demonstrate an understanding of good manufacturing practices in food processing		
SGB NAME	ORGANISING FIELD 15	PROVIDER NAME	
SGB for Secondary Agriculture: Processing	1		
UNIT STANDARD TYPE	ORGANISING FIELD DESCRIPTION	S I D, T I D	
Regular	Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	10	Level 4	Regular

SPECIFIC OUTCOME 1

Demonstrate an understanding of the relationship between quality management systems and good manufacturing practices.

SPECIFIC OUTCOME 2

Demonstrate an understanding of the related aspects of good manufacturing practices.

SPECIFIC OUTCOME 3

Describe the implementation of good manufacturing practices in the workplace.

SPECIFIC OUTCOME 4

Demonstrate an understanding of the policies and procedures for the maintenance of a GMP program.