

No. 142

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**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

Food

Registered by Organising Field 06, Manufacturing, Engineering and Technology, publishes the following qualification and unit standards for public comment.

This notice contains the titles, fields, sub-fields, NQF levels, credits, and purpose of the qualification and unit standards. The qualification 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* 76 March 2006. All correspondence should be marked **Standards Setting – SGB for Food** and addressed to

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S BHIKHA
DIRECTOR STANDARDS SETTING AND DEVELOPMENT



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

QUALIFICATION:**National Certificate: Craft Bread and Flour Confectionery Baking**

SAQA QUAL ID	QUALIFICATION TITLE		
50307	National Certificate: Craft Bread and Flour Confectionery Baking		
SGB NAME	ORGANISING FIELD ID	PROVIDER NAME	
SGB Food-	6		
QUAL TYPE	ORGANISING FIELD DESCRIPTION	SUBFIELD	
National Certificate	Manufacturing, Engineering and Technology	Manufacturing and Assembly	
ABET BAND	MINIMUM CREDITS	NQF LEVEL	QUALIFICATION CLASS
Undefined	124	Level 2	Regular-Unit Stds Based

PURPOSE AND RATIONALE OF THE QUALIFICATION

Purpose:

This qualification provides learners with access to such employment opportunities through providing them with the required applied competencies that are formalised and recognised in the food and beverages manufacturing sector, and to remain nationally and internationally comparable. Through the achievement of this qualification qualified learners can contribute to this sector in the manufacturing of craft bread and flour confectionery products. This qualification reflects the need of the sector to provide formal, recognised and registered qualifications and unit standards in both craft bread and flour confectionery. The qualification also provides the learner with the essential skills needed at a technical level and will facilitate a pathway for further learning and will give recognition for existing skills and knowledge. This qualification aims to promote professionalism and work ethics in the sector whilst providing portable skills into other areas and areas of specialisation. It provides learners with opportunities for further education and training at NQF Level 3 as well as continued professional development.

A person acquiring this qualification will be able to produce a range of flour confectionery and craft fermented products within a craft-baking environment. They will be able to communicate, maintain and apply good manufacturing practices, food safety and personal safety practices in a craft-baking environment.

This qualification will contribute to the full development of the learner within the flour and craft baking environment by providing recognition, further mobility and transportability within the field of food manufacturing, wholesale and retail or hospitality environments.

This qualification will allow a person to advance to a qualification in Craft bread and flour confectionery baking on NQF level 3. This qualification will enhance the social status and productivity within the craft baking industry.

Rationale:

National Certificate in Craft Bread and Flour Confectionery Baking NQF Level 2 is a reviewed qualification that is based on uptake feedback and inputs from experts within the industry. This qualification is aimed at learners entering the Craft bread and flour confectionery baking industry via SMME, wholesale and retail, food preparation and baking manufacturing environment. This qualification reflects the workplace-based needs of the craft bread and flour confectionery baking industry that is expressed by employers and employees, both now and for the future. This qualification provides the learner with accessibility to be employed within the baking, wholesale and retail and hospitality industry and provides the flexibility to pursue different careers in the baking, wholesale and retail industry and articulation within the hospitality industry. The level of flexibility within the range of electives will allow the individual to pursue a career within an

applied technical baking environment, wholesale and retail, and or the opportunity to encourage entrepreneurship.

RECOGNIZE PREVIOUS LEARNING?

Y

LEARNING ASSUMED TO BE IN PLACE

It is assumed that learners are already competent in Communication and Mathematical Literacy at NQF Level 1 or ABET Level 4.

Recognition of prior learning

This qualification may be achieved in part or completely through the recognition of prior learning, which includes formal, informal and non-formal learning and work experience. Evidence can be presented in a variety of forms, including previous international or **local** qualifications, reports, testimonials, **mentoring** functions performed, portfolios, work records and performance records. As such, **evidence** should be judged according to the general principles of assessment. Learners who have met the requirements of any unit standard that forms part of this qualification may apply for recognition of prior learning to the relevant ETQA. The applicant must be assessed against the specific outcomes and assessment criteria for the relevant unit standards. A qualification will be awarded should a learner demonstrate that all the exit level outcomes of the qualification have been attained.

QUALIFICATION RULES

- > All ~~the~~ Fundamental unit standards totaling 36 credits are compulsory.
- > All the Core unit standards totaling 71 credits are compulsory.
- > A minimum of 17 credits must be selected from the elective component of the qualification.

A minimum of 124 credits is required to obtain the qualification.

EXIT LEVEL OUTCOMES

1. Communicate in a variety of ways in a craft bakery environment.
2. Maintain and apply good manufacturing practices, food safety and personal safety practices in a craft baking environment.
3. Produce a range of flour confectionery products.
4. Produce a range of basic craft fermented products.

ASSOCIATED ASSESSMENT CRITERIA

1.
 - > Recipes and documentation are identified, understood, organised, interpreted and presented in a legible, focused and coherent manner.
 - > **Information** is gathered and applied regarding knowledge, process and procedures within a craft baking environment.
 - > **Mathematical formulations** are used for the calculation of recipes and water temperatures.
 - > Measurements and settings of food ingredients and equipment are identified and accurate according to **recipe** specification and standard operating procedures in a craft baking environment.
2.
 - > Food safety, food safety hazards and good manufacturing practices (**GMP's**) are explained, applied and maintained in a craft baking environment.
 - > Personal safety practices are applied according to standard operating procedures, safety requirements and legislation.
 - > Pest control is identified, applied and maintained within the craft bakery environment,
3.
 - > Preparation and planning for a range of craft fermented products is conducted and documented to ensure quality and correct quantity of products are **produced**.
 - > Craft fermented products are produced using frozen products, scratch and premix recipes working by hand and using machines.
 - > Craft fermented products are produced according to standard operating procedures.
 - > Range: Jam Doughnuts, Ring Doughnuts, Cream Doughnuts, **Raisin** Buns, Raisin Bread, Chelsea Buns, Hot Cross Buns, Standard White **Bread**, Standard Brown Bread, Standard Whole Wheat Bread, Crispy Rolls, Hamburger Rolls, Hot Dog Rolls, Whole-wheat Rolls.

> Personal health, hygiene and food safety procedures are applied throughout the production of flour confectionery products.

4.

> Preparation and planning for flour confectionery products is conducted and documented to ensure quality and correct quantity of products are produced.

> Flour confectionery products are produced using frozen products, scratch, premix recipes working by hand and using machines.

> A range of flour confectionery products are produced according to standard operating procedures.

> Range: two types of muffins from each of the three categories; plain, bran and savory muffins, plain and fruited scones, rock buns and a choice of 3 chemically aerated products from the elective range.

> Personal health, hygiene and food safety procedures are applied throughout the production of flour confectionery products.

Integrated assessment

The applied competence (practical, foundational and reflexive competencies) of this qualification will be achieved if a candidate is able to produce a basic range of craft bread and flour confectionery products within a craft baking environment applying food safety, personal safety and good manufacturing practices.

The identification and solving of problems, team work, organizing oneself, the using of applied science, the implication of actions and reactions in the world as a set of related systems must be assessed during any combination of practical, foundational and reflexive competencies assessment methods and tools to determine the whole person development and integration of applied knowledge and skills.

Applicable assessment tool(s) to establish foundational, reflexive and embedded knowledge, problem solving and the application of the world as a set of related systems within the craft baking environment.

A detailed portfolio of evidence is required to prove the practical, applied and foundational competencies of the learner.

Assessors should develop and conduct their own integrated assessment by making use of a range of formative and summative assessment methods and should assess combinations of practical applied, foundational and reflexive competencies. 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.

INTERNATIONAL COMPARABILITY

The baking industry compared this qualification with the **AQF** from Australia, **NVQ** from England, Wales and Northern Ireland, **NQF** from New Zealand and the **SVQ** from Scotland because they represent best practice in the area of craft bread and flour confectionery.

The Australian Qualification Framework contains an equivalent one year qualifications in:

> Certificate 2 in food processing. (Retail baking - cake and pastry).

> Certificate 2 in food processing. (Retail baking - bread).

> Certificate 2 in food processing. (Retail baking combined).

These qualifications are packaged in two ways either what is known as 'Single level programmes' where it is assumed that a person on entry has completed the lower level qualification or 'Composite level programs' where the person has not completed a lower level qualification and reflect the minimum requirement this person would be expected to complete any pre-requisites as additional mandatory units in order to complete the qualification.

The certificates are offered as either individual specialities in bread or confectionery or a combination of the two.

The combined qualification is aimed at both the bread and flour confectionery baker and includes units regarding occupational health and safety and food safety the processing of standards breads, sponges, cakes, cookies, choux pastry and meringues.

The units that cover the same aspects as the South African qualifications are:

- > Produce bread dough.
- > Scale and mould dough for intermediate proof.
- > Conduct final mould and final proof.
- > Bake bread.
- > Prepare fillings.
- > Produce sponge, cake and cookies.
- > Produce yeast raised products.

The qualification covers the same range of products and processes regarding the fermented bread products but differs regarding the product range of flour confectionery products. The Australian qualification includes meringue-based products, choux pastry, **puff** pastry and short pastry which are included in the South African Qualification at NQF level 3.

The National Qualifications Framework (NQF) for England, **Wales** and Northern Ireland contains the following equivalent qualification in Baking:

- > City & Guilds Level 2 NVQ in Bakery: Dough production.
- > City & Guilds Level 2 NVQ in Bakery: Flour confectionery production.

These are two separate qualifications there is no combination of the **two**. There is a mandatory core which is the same which covers aspects of Health and safety, hygiene and sanitation, working effectively with others and quality control,

The areas of similarity are: the mandatory core units, the processing of fermented dough and flour confectionery products from ingredient selection to baking, cooling and finishing. The product range which includes standard breads, rolls, plain and fruited sweet fermented products, **scones** and batters.

The units that cover the same aspects as the South African qualification:

- > Select, weigh and measure dough ingredients.
- > Prepare and mix dough.
- > Hand divide, mould and shape fermented dough.
- > Prove dough products.
- > Oven bake **dough** products.
- > Fry dough products.
- > Finish dough products.
- > Prepare and **mix** flour confectionery.
- > Hand deposit pipe flour confectionery.
- > **Tray** up and prepare flour confectionery products for baking.
- > Oven bake flour confectionery products.

The differences are the following product ranges are not covered at level 2 in the South African qualifications but at level 3 they are: short pastry, puff **pastry**, biscuits, meringues, sponges, cakes and choux pastry. Production control is covered at Level 4. Aspects that have not been **covered** is retarding of dough.

The major difference between the UK qualifications and South African **Qualifications** is the UK deals with all the technical craft skills and knowledge at level 2, and at level 3 the units of competency cover aspects of product development and management of a bakery. Where as the South African qualifications at level 2 & 3 cover the technical craft skills and knowledge at a basic and intermediate level and at level 4 move to supervisory **skills**, product development and advanced craft baking skills; which is in line with the **SAQA** level descriptors and create clear learning pathways in the Baking industry.

The SVQ from Scotland equivalent qualifications are awarded by the Scottish Association of Master Baker and Scottish Qualifications Authority:

- > Scottish Vocational Qualification in bakery (Dough Production) Level 2.
- > Scottish Vocational Qualification in bakery (Flour confectionery production) Level 2.

The qualifications are split into Mandatory Units which are the same in **both** of the above qualifications and cover aspects regarding health and safety, personal and work place hygiene, working with others, quality control of products, problem solving and organizing **own** activities regarding and production schedules **all** of which are aspects that are covered in the **South African** level 2 qualification.

Learners must then choose 6 units from the optional units, these cover a far broader spectrum of disciplines from craft bread baking, plant bread baking, pastry manufacturing, craft confectionery baking, plant confectionery baking and cake decorating.

The South African qualification relates to the following craft bread baking optional unit standards:

- > Select, weigh and measure dough ingredients.
- > Prepare and mix dough.
- > Hand divide, mould and shape fermented dough.
- > Retard and prove dough.
- > Oven bake bread.
- > Fry dough.

And the flour confectionery optional unit standards:

- > Select, weigh and measure flour confectionery ingredients.
- > Prepare and mix flour confectionery ingredients.
- > Tray up and prepare flour confectionery products.
- > Prepare for baking flour confectionery products.
- > Oven bake flour confectionery products.

The major difference between the SVQ and South African Qualifications is the SVQ deals with all the technical craft skills and knowledge at level 2, and at level 3 the units of competency cover aspects of product development, management of a bakery, retail, distribution and services. Where as the South African qualifications at level 2 & 3 cover the technical craft skills and knowledge at a basic and intermediate level and at level 4 move to supervisory skills, product development and advanced craft baking skills; which is in line with the SAQA level descriptors and create clear learning pathways in the Baking industry.

The NQF from New Zealand

- > National Certificate in Food production- Baking Level 2.

The qualification requires the learner to be credited with 70 credits. There are compulsory unit standards that comprise of Occupational Health and safety, communication skills, reading and writing, mathematics, personal presentation and knowledge of baking legislation at level 1 and 2 a total of 15 credits. A minimum of 30 credits must come from the Baking unit standards at level 2 and above, The remaining 30 credits may either come from the baking unit standards and/or the subfields of computing and information technology, engineering technology, health humanities, manufacturing, science and service sector.

The unit standards that relates with this qualification are at level 1,2 & 3:

- > Prepare and tray up frozen dough products.
- > Prepare and apply icings and glazes to bakery products.
- > Prepare and apply toppings to bakery products.
- > Prepare and weigh ingredients for white bread dough manually.
- > Mix and develop white bread dough.
- > Divide and mould bread dough manually.
- > Prove products for batch baking.
- > Thaw and prove frozen dough.
- > Batch bake bread products.

This qualification is very similar to the South African Qualifications as it covers fundamental learning and the compulsory unit standards are core to the baking industry. The final credits can be obtained either from the baking industry in either a craft or plant environment or from the other sub-fields.

ARTICULATION OPTIONS

This qualification will allow a person to articulate to other baking, hospitality or food processing qualifications.

Vertical articulation within the craft bread and flour confectionery industry can occur with the following registered NQF level 3 qualifications:

- > ID 50308: National Certificate in Bread Baking and Flour Confectionery.
- > ID 20658: National Certificate in Plant Bread Baking.
- > ID 36453: National Certificate in Cake Decorating and Sugar Art.
- > ID 50305: National Certificate in Laboratory Analysis.
- > ID 20507: National Certificate in Food and Beverage Packaging.
- > ID 48764: National Certificate Wholesale and Retail Sales Practice.
- > ID 14115: National Certificate in Fast Food Services.

Horizontal articulation can occur with the following registered NQF Level 2 qualifications:

- > ID 20657: National Certificate in Food and Beverage Processing: Bread Plant Baking.
- > ID 48763: National Certificate: Retail Shop Floor Practices.
- > ID 49280: National Certificate: Wholesale and Retail Distribution.
- > ID 13718: National Certificate: Retail and Wholesale Processes.

MODERATION OPTIONS

Moderation of assessment and accreditation of providers shall be at the discretion of a relevant ETQA as long as it complies with the SAQA requirements. The ETQA is responsible for moderation of learners achievements, of learners who meet the requirements of the qualification. Particular moderation and accreditation requirements are:

- > Any institution offering learning that will enable achievement of this qualification 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.

Moderation must include both internal and external moderation of assessments at exit points of the qualification, unless ETQA policies specify otherwise. Moderation should also encompass achievement of the competence described both in individual unit standards, exit level outcomes as well as the integrated competence described in the qualification.

CRITERIA FOR THE REGISTRATION OF ASSESSORS

Any person assessing a learner must be registered as an assessor with the relevant ETQA. Subject matter experience must be well developed within the field of craft bread and flour confectionery baking and the assessor must have completed:

- > A National certificate in Flour confectionery and Craft Bread Baking on NQF 3 or a similar qualification with a minimum of 12 months field experience.

NOTES

This qualification replaces qualification 20654, "National Certificate: Craft Bread and Flour Confectionery Baking", Level 2, 120 credits.

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	120403 Apply good manufacturing practices as part of a food safety system	Level 2	4	Recommended
core	120416 Apply personal safety practices in a food or sensitive consumer product environment	Level 2	5	Recommended
core	120417 Understand the control of pests and waste materials as part of a food safety system	Level 2	3	Recommended
core	123359 Produce a range of sweet dough products in a craft baking environment	Level 2	15	Draft - Prep for P Comment
core	123360 Produce a range of bread roll products in a craft baking environment	Level 2	12	Draft - Prep for P Comment
Core	123367 Handle and bake off a range of frozen products in a craft baking or retail environment	Level 2	8	Draft - Prep for P Comment
core	123371 Produce a range of muffins in a craft baking environment	Level 2	6	Draft - Prep for P Comment
core	123373 Produce a range of bread products in a craft baking environment	Level 2	10	Draft - Prep for P Comment

Elective	123375	Produce a range of chemical aerated dough products in a craft bakery	Level 2	8	Registered - Prep for P Comment
Elective	116932	Operate a personal computer system	Level 1	3	Registered
Elective	117902	Use generic functions in a Graphical User Interface (GUI) program	Level 1	4	Registered
Elective	9122	Demonstrate knowledge of introductory principles of chemistry and physics	Level 2	4	Registered
Elective	14342	Manage time and work processes within a business environment	Level 2	4	Registered
Elective	14359	Behave in a professional manner in a business environment	Level 2	5	Registered
Elective	110554	Design plan and manually decorate soft cakes using basic techniques	Level 2	6	Reregistered
Elective	114903	Interact with customers	Level 2	8	Registered
Elective	114906	Mark merchandise and maintain displays	Level 2	10	Registered
Elective	114910	Implement food-handling practices in wholesale and retail outlet	Level 2	8	Registered
Elective	114912	Maintain a safe and secure wholesale and retail environment	Level 2	10	Registered
Elective	114936	Participate effectively in a team or group	Level 2	2	Registered
Elective	114950	Apply ways of leading in different situations	Level 2	3	Registered
Elective	116931	Use a Graphical User Interface (GUI)-based web-browser to search the Internet	Level 2	4	Registered
Elective	116945	Use electronic mail to send and receive messages	Level 2	2	Registered
Elective	117887	Complete basic business calculations	Level 2	5	Registered
Elective	117900	Plan self development	Level 2	10	Registered
Elective	123361	Produce a range of cakes in a craft baking environment	Level 3	16	Draft - Prep for P Comment
Fundamental	7469	Use mathematics to investigate and monitor the financial aspects of personal and community life	Level 2	2	Reregistered
Fundamental	7480	Demonstrate understanding of rational and irrational numbers and number systems	Level 2	3	Reregistered
Fundamental	9007	Work with a range of patterns and functions and solve problem	Level 2	5	Reregistered
Fundamental	9008	Identify, describe, compare, classify, explore shape and motion in 2- and 3-dimensional shapes in different contexts	Level 2	3	Reregistered
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	3	Reregistered
Fundamental	119454	Maintain and adapt oral/signaled communication	Level 2	5	Recommended
Fundamental	119456	Write/present for a defined context	Level 2	5	Recommended
Fundamental	119460	Use language and communication in occupational learning program	Level 2	5	Recommended
Fundamental	119463	Access and use information from texts	Level 2	5	Recommended



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

1

SAQA US ID	UNIT STANDARD TITLE		
123359	Produce a range of sweet dough products in a craft baking environment		
SGB NAME		ORGANISING FIELD ID	PROVIDER NAME
SGB Food Manufacturing		6	
UNIT STANDARD TYPE		ORGANISING FIELD DESCRIPTION	SUBFIELD DESCRIPTION
Regular		Manufacturing, Engineering and Technology	Manufacturing and Assembly
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	15	Level 2	Regular

SPECIFIC OUTCOME 2

Plan and prepare for the processing of sweet dough products.

SPECIFIC OUTCOME 3

Process the sweet dough products.

SPECIFIC OUTCOME 4

Produce baked or fried sweet dough products.

SPECIFIC OUTCOME 5

Finish sweet dough products.

SPECIFIC OUTCOME 6

Perform end of production activities.



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

2

Produce a range of bread roll products in a craft baking environment

SAQA US ID	UNIT STANDARD TITLE		
123360	Produce a range of bread roll products in a craft baking environment		
SGB NAME		ORGANISING FIELD ID	PROVIDER NAME
SGB Food Manufacturing		6	
UNIT STANDARD TYPE		ORGANISING FIELD DESCRIPTION	SUBFIELD DESCRIPTION
Regular		Manufacturing, Engineering and Technology	Manufacturing and Assembly
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	12	Level 2	Regular

SPECIFIC OUTCOME 1

Explain the production of bread roll products.

SPECIFIC OUTCOME 2

Plan and prepare for the processing of bread roll products.

SPECIFIC OUTCOME 3

Process the bread roll dough.

SPECIFIC OUTCOME 4

Produce baked bread roll products.

SPECIFIC OUTCOME 5

Perform end of production activities.


SOUTH AFRICAN QUALIFICATIONS AUTHORITY

SAQA US ID	UNIT STANDARD TITLE		
123367	Handle and bake <i>off</i> a range of frozen products in a craft baking or retail environment		
SGB NAME		ORGANISING FIELD ID	PROVIDER NAME
SGB Food Manufacturing		6	
UNIT STANDARD TYPE	ORGANISING FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Manufacturing, Engineering and Technology	Manufacturing and Assembly	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	8	Level 2	Regular

SPECIFIC OUTCOME 2

Plan and prepare for the processing of frozen products.

SPECIFIC OUTCOME 3

Process the frozen products.

SPECIFIC OUTCOME 4

Produce baked or fried frozen products.

SPECIFIC OUTCOME 5

Perform end of production activities.



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

4

SAQA US ID	UNIT STANDARD TITLE		
123371	Produce a range of muffins in a craft baking environment		
SGB NAME	ORGANISING FIELD ID	PROVIDER NAME	
SGB Food Manufacturing	6		
UNIT STANDARD TYPE	ORGANISING FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Manufacturing, Engineering and Technology	Manufacturing and Assembly	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	6	Level,2	Regular

SPECIFIC OUTCOME 1

Explain the production of muffins.

SPECIFIC OUTCOME 2

Plan and prepare for the processing of muffins.

SPECIFIC OUTCOME 3

Process the muffins.

SPECIFIC OUTCOME 4

Produce baked muffins.

SPECIFIC OUTCOME 5

Perform end of production activities.



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

5

Produce a range of bread products in a craft baking environment

SAQA US ID	UNIT STANDARD TITLE		
123373	Produce a range of bread products in a craft baking environment		
SGB NAME	ORGANISING FIELD ID	PROVIDER NAME	
SGB Food Manufacturing	6		
UNIT STANDARD TYPE	ORGANISING FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Manufacturing, Engineering and Technology	Manufacturing and Assembly	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	10	Level 2	Regular

SPECIFIC OUTCOME 1

Demonstrate an understanding of the production of bread products.

SPECIFIC OUTCOME 2

Plan and prepare for the processing of bread products.

SPECIFIC OUTCOME 3

Process the bread dough.

SPECIFIC OUTCOME 4

Produce baked bread products.

SPECIFIC OUTCOME 5

Perform end of production activities.



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

6

Produce a range of chemical aerated dough products in a craft baking environment

SAQA US ID	UNIT STANDARD TITLE		
123375	Produce a range of chemical aerated dough products in a craft baking environment		
SGB NAME	ORGANISING FIELD ID	PROVIDER NAME	
SGB Food Manufacturing	6		
UNIT STANDARD TYPE	ORGANISING FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Manufacturing, Engineering and Technology	Manufacturing and Assembly	
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	8	Level 2	Regular

SPECIFIC OUTCOME 1

Explain the production of chemical aerated dough products.

SPECIFIC OUTCOME 2

Plan and prepare for the processing of chemical aerated dough products.

SPECIFIC OUTCOME 3

Process the chemical aerated dough products.

SPECIFIC OUTCOME 4

Produce baked or fried chemical aerated dough products.

SPECIFIC OUTCOME 5

Perform end of production activities.