No. 143   **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) 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.saqa.org.za**. Copies may also be obtained from the Directorate of Standards Setting and Development at the SAQA offices, **Hatfleld Forum West, 1067 Arcadia Street, Hatfleld, Pretoria.**

Comment on the qualification and 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** Food and addressed to

> The Director: Standards Setting and Development
> SAQA
> *Attenfion: Mr. D Mphuthing*
> Postnet Suite *248*
> Private Bag X06
> Waterkloof
> **0145**
> or faxed to 012 – **431-5144**
> e-mail: dmphuthing@saqa.co.za

S BHIKHA
DIRECTOR: STANDARDS SETTING AND DEVELOPMENT

SAQA QUAL ID	QUALIFICATION TITLE		
50308	National Certificate: Craft Bread and Flour Confectionery Baking		

SGB NAME	ORGANISING FIELD ID	PROVIDER AME
SGB Food Manufacturing	6	

QUAL TYPE	ORGANISING FIELD DESCRIPTION	SUBFIELD
National Certiicate	Manufacturing, Engineering and Technology	Manufacturing and Assembly

ABET BAND	MINIMUM CREDITS	NQF LEVEL	QUALIFICATION CLASS
Undefined	140	Level 3	Regular-Unit Stds Based

Qualifying learners will be able to know and do the following:

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

Rationale of the qualification:

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

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

This quatification reflects the workplace-based needs of the craft bread and ftour 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 peruse 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 2.

The following unit standards at NQF Level **2:**

> **120417,** "Understand the control of pests and waste materials as part of a food safety system".
> **120416,** "Apply personal safety practices in a food or sensitive consumer product environment".
> **120403,** " Apply good manufacturing practices as part of a food safety system".

Recognition of prior learning:

This qualification may be achieved in part or completely through the recognition of prior learning, which includes formal, informal and non-formal learning and work experience. Evidence can **be** presented in a variety of forms, including previous international or local qualifications, reports, testimonials, mentoring functions performed, portfolios, work records and performance records. 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 90 credits are compulsory.
> A minimum of **14** credits must be selected from the elective component of the qualification.

A minimum of **140** credits is required to obtain the qualification.

EXIT LEVEL OUTCOMES

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

ASSOCIATED ASSESSMENT CRITERIA

1.
> Quantities of ingredients are calculated using the bakers' percentage to ensure correct quantity of ingredients and final yield.
> Measuring instruments are used to scale ingredients and measure water and dough temperature.
> Technical bakery terminology *is* identified and explained.
> Information, recipes, production plans and documentation is well organized and used effectively.
> Positions of responsibility are taken up within the craft bakery in order to produce quatity baked products.

2.
> Critical control points in a *craft* bakery are identified, monitored and maintained to ensure health and safety standards are met.
> Micro-organism knowledge is applied in a craft bakery in order to prevent cross-contamination of bakery products.
> Quality control and quality assurance practices are applied in a craft baking environment.

3.

> Preparation and planning for a specialised craft fermented products is conducted and documented to ensure quality and correct quantity of products is produced.
> Craft fermented products are produced using scratch and premix recipes.
> The craft fermented products are produced according to standard operating procedures and must include two from each of the following categories: crispy bread and French stick/baguette, bread with fillings and/or toppings, batter breads, plaited bread andlor shaped breads.
> Personal health, hygiene and food safety procedures are applied throughout the production of flour confectionery products.

4.
> Preparation and planning is conducted and documented to ensure quality and correct quantity of pastry products is produced.
> Products are produced according to standard operating procedures working by hand and using machines and must include Palmiers, Vol-aux-vents, Custard slice, Apple Puff, Apple Pie, Milk Tart, Mince Pies, Short Pastry Slices Quiche, Chocolate Eclairs, Profiteroles, Choux Buns and two of the following puff pastry products; Cheese straws, Cream horns, Jam Puff, Eccles Cakes and one of the following short pastry products Coconut tart, Almond tart, Jam Tarts, Fruit Tarts, Pecan Nut Tarts.
> Personal health, hygiene and food safety procedures are applied throughout the production of flour confectionery products,

5.
> Preparation and planning is conducted and documented to ensure quality and correct quantity of flour and non-flour confectionery products are produced.
> Flour and non-flour confectionery products are produced using scratch and premix recipes.
> The range of products are produced according to standard operating procedures and must include meringue shells and cases, vanilla sponge cake, chocolate sponge cake, madeira cake, fruit cake, swiss roll and one of the following date loaf, ginger loaf, banana bread.
> Personal health, hygiene and food safety procedures are applied throughout the production of flour and non-flour confectionery products.

Intergrated assessment:

The applied competence (practical, foundational and reflexive competencies) of this qualification will be achieved if a candidate is able to produce a range of craft fermented products within a craft baking environment whilst applying food safety, personal safety, quality assurance and monitoring critical control points.

The identification and solving of problems, team work, organizing one-self, 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

Baking industry has done International benchmarking for best practice against the AQF from Australia, NVQ from England, Wales and Northern Ireland, NQF from New Zealand and the SVQ from Scotland.

The Australian Qualification Framework contains an equivalent one year qualifications in what is known as a 'composite level programs':

> Certificate 3 in food processing (Retail baking combined).

The Australian 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 qualifiition and reflect the minimum requirement and this person would be expected to complete any pre-requisites as additional mandatory units in order to complete the qualification.

The combined qualification in the composite format covers many of the units from the level 2 certificate regarding occupational health and safety and food safety, communication and mathematics. In addition it covers aspects regarding monitoring and implementation of quality systems, food and safety plans and the ability to diagnose and respond to product and process faults of bread, cakes and pastry.

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

> Communicate in the work place.
> Apply basic mathematical concepts.
> Apply safe work procedures.
> Apply basic quality assurance
> Apply basic food safety practices.
> Collect, present and apply workplace Information.
> Implement occupational health and safety principles and procedures.
> Monitor the implementation of quality systems.
> Diagnose and respond to product and process faults (bread, cakes and cookies, pastry).
> Produce bread dough.
> Scale and mould dough for intermediate proof,
> Conduct final mould and final proof.
> Bake bread.
> Produce pastry.
> Prepare fillings.
> Form and fill pastry.
> Bake pastry.
> Produce sponge, cake and cookies.
> Bake sponge, cake and cookies.

The qualification covers the same processes although the product range is different in that the standard breads, soft and crispy rolls and scones are covered in the South African NQF 2 National Certificate in Craft Bread and Flour Confectionery Baking.

The differences Is that in the optional units; of which only 4 may be chosen, are aspects dealing with participation in a HACCP team, product development, chocolate confectionery, marzipan modeling, producing petit fours and scheduling production these will be covered in the South African FET Certificate at levels 4 and 5.

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 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.
> Finish dough products.
> Hand deposit pipe and sheet flour confectionery mixtures.
> Prepare and mix flour confectionery.
> Hand deposit pipe flour confectionery.

> Prepare and store confectionery fillings and toppings.
> Tray up and prepare flour confectionery products for baking
> Oven bake flour confectionery products.
> Produce pastry.
> Pin, block and shape dough.
> Fill and close pastry.
> Tin and tray up dough product.

The following product ranges are: bread and rolls fruited and non fruited, short pastry, puff pastry, biscuits, meringues, sponges, cakes and choux pastry.

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 production schedules.

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.
> Produce laminated pastry.
> Pin, block and shape dough.
> Fill and close pastry products.
> Tin and tray up dough products.
> Retard and prove dough.
> Oven bake bread.

And the flour confectionery optional unit standards:

> Select, weigh and measure flour confectionery ingredients.
> Prepare and mix flour confectionery ingredients.
> Hand deposit, pipe and sheet flour confectionery mixtures.
> Oven bake flour confectionery products.
> Tray up and prepare flour confectionery products.
> Prepare for baking flour confectionery products.
> Prepare and store flour confectionery fillings and toppings.

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 **3.**

The qualification requires the learner to be credited with 169 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. A further 62 credits must come from the Baking unit standards, 37 of these credits must be at a level 3, the choice ranges from both manually craft baking and flour confectionery processes to fully automated operations.
The unit standards that relate to this qualification are:

> Batch bake cake products.
> Batch bake pastry products.
> Block, sheet and laminate pastry using semi-automated equipment.
> Divide and mould bread manually.
> Mix and develop grain and meal bread dough manually.
> Mix and develop white bread dough manually.
> Prepare and mix pastry dough manually.
> Prepare marshmallow and egg white-based bakery products.
> Prepare, mix and deposit cake batters manually.
> Prepare mix and deposit and shape choux paste products.
> Roll and laminate pastry manually.
> Prepare and apply icings and glazes to bakery products manually.
> Prepare and apply toppings to bakery products manually.
> Prepare and decorate bakery products manually.

The balance of the credits come from various sub-fields that includes business and financial services, computing and information technology, education, engineering and technology, health, humanities, manufacturing, science, service sector. The field of manufacturing covers food and related products therefore further credits may be obtained from the specific baking unit standards.

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.

ARTICULA TION OPTIONS

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

Vertical articulation is possible with the following level 4 qualifications:

> 48736, **FETC:** Small Business Financial Management.
> 14111, FETC: Professional Cookery.
> 49397, FETC: Wholesale and Retail Operations Supervision.
> 13719, FETC: Retail and Wholesale, Sales and Service Technology.

Horizontal articulation with the following NQF 3 Qualifications in the food industry: National Certificate in Biscuit Manufacturing, National Certificate in Plant Bread Baking, National Certificate in Cake Decorating and Sugar Art, National Certificate in Laboratory Analysis, National Certificate in Food and Beverage Packaging. In addition the wholesale and retail industry National Certificate 48764: Wholesale and Retail Sales Practice and the hospitality industry National Certificate 14115: Fast Food Services.

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 learner's 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.
> The assessor must have completed a similar quatifications at one level higher than the level of the qualification and must have a with a minimum of 12 months field experience.

MOTES

N/A

UNIT STANDARDS
(Mote: 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	119802 Perform quality control practices in a food or sensitive consumer product operation	Level 3	6	Recommended
Core	120235 Demonstrate an understanding of the concept of microbiology in a food handling envimnment	Level 3	6	Registered
core	120239 Monitor critical control points (CCPs) as an integral part of a hazard analysis critical control point (HACCP) system	Level 3	6	Registered
core	123381 Produce a range of cakes in a craft baking environment	Level 3	16	Draft - Prep for P Comment
Core	123362 Produce a range of speciality breads in a craft baking environment	Level 3	12	Draft - Prep for P Comment
core	123363 Produce a range of Choux pastry product, in a craft baking environment	Level 3	8	Draft - Prep for P Comment
core	123364 Produce e range of meringue products in a craft baking environment	Level 3	4	Draft - Prep for P Comment
core	123365 Produce a range of puff pastry products in a craft baking environment	Level 3	16	Draft - Prep for P Comment
core	123366 Produce a range of short pastry products in a craft baking environment	Level 3	16	Draft - Prep for P Comment
Elective	116938 Use a Graphical User Interface (GUI)-based word processor to create and edit documents	Level 1	4	Registered
Elective	117924 Use a Graphical User Interface (GUI)-based word processor to format documents	Level 2	5	Registered
Elective	110555 Cover rich fruit cake for final decoration	Level 3	3	Reregistered
Elective	110556 Execute decorations directly onto confectionery products	Level 3	20	Reregistered
Elective	110558 Apply basic piped decoration to confectionery	Level 3	10	Reglstered
Elective	110559 Make basic decorations and attach to confectionery products	Level 3	10	Reregistered
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	114907 Display merchandise visually in a Wholesale and Retail outlet	Level 3	15	Registered
Elective	114941 Apply knowledge of HIV/AIDS to a specific business sector and a workplace	Level 3	4	Registered
Elective	114952 Apply problem-solving techniques to make a decision or solve a problem in a real life context	Level 3	2	Registered
Elective	116940 Use a Graphical User Interface (GUI)-based spreadsheet application to solve a given pmblem	Level 3	6	Registered
Elective	116942 Use a GUI-based word processor to create merged documents	Level 3	3	Registered
Elective	119078 Use a GUI-based word processor to enhance a document through the use of tables and columns	Level 3	5	Registered
Fundamental	7456 Use mathematics to investigate and monitor the financial aspects of personal, business and national issues	Level 3	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	Level 3	2	Reregistered
Fundamental	9012 Investigate life and work related problems using data and probabilities	Level 3	5	Reregistered

n

Fundamental	9013 Describe, apply, analyse and calculate shape and motion In 2-and 3-dimensional space in different contexts	Level 3	4	Reregistered
Fundamental	119457 Interpret and use information from texts	Level 3	5	Recommended
Fundamental	119465 Write/present/sign texts for a range of communicative contexts	Level 3	5	Recommended
Fundamental	119467 Use language and communication in occupational learning programmes	Level 3	5	Recommended
Fundamental	159472 Accommodate audience and context needs in oral/signed communication	Level 3	5	Recommended

SOUTH AFRICAN QUALIFICATIONS AUTHORIN

UNIT STANDARD: 1

Produce a range of cakes in a craft baking environment

SAQA US ID	UNIT STANDARD TITLE		
123361	Produce a range of cakes 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	16	Level 3	Regular

SPECIFIC OUTCOME 1

Explain the cake making processes.

SPECIFIC *OUTCOME* 2

Plan and prepare for the processing of cake batter products.

SPECIFIC OUTCOME 3

Process the cake mixtures.

SPECIFIC OUTCOME 4

Produce baked cakes.

SPECIFIC OUTCOME 5

Finish cakes.

SPECIFIC OUTCOME 6

Perform end of production activities.

SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD: **2**

SAQA US ID	UNIT STANDARD TITLE		
123362	Produce a range of speciality breads 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 3	Regular

SPECIFIC OUTCOME 1
Explain the production of speciality bread products.

SPECIFIC OUTCOME 2
Pian and prepare for the processing of speciality bread products.

SPECIFIC OUTCOME 3
Process the speciality bread dough.

SPECIFIC OUTCOME 4
Produce baked speciality bread products.

SPECIFIC OUTCOME 5
Perform end of production activities.

SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD: 3

Produce a range of Choux pastry products in a craft baking environment

SAQA US ID	UNIT STANDARD TITLE		
123363	Produce a range of Choux pastry 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 3	Regular

SPECIFIC OUTCOME 1

Explain the production of Choux pastry products.

SPECIFIC OUTCOME 2

Plan and prepare for the processing of Choux pastry products.

SPECIFIC OUTCOME 3

Produce Choux pastry.

SPECIFIC OUTCOME 4

Produce baked Choux pastry products.

SPECIFIC OUTCOME 5

Finish Choux pastry products.

SPECIFIC OUTCOME 6

Perform end of production activities.

SOUTH AFRICAN QUALIFICATIONS AUTHORIN

UNIT STANDARD: 4

SAQA US ID	UNIT STANDARD TITLE		
123364	Produce a range of meringue 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	4	Level 3	Regular

SPECIFIC OUTCOME   1

Explain the production **of** meringue products.

SPECIFIC OUTCOME 2

Plan and prepare for the processing of meringue products.

SPECIFIC OUTCOME   3

Process meringue products.

SPECIFIC OUTCOME 4

Produce baked meringue products.

SPECIFIC OUTCOME 5

Finish meringue products.

SPECIFIC OUTCOME 6

Perform end of production activities.

SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD: 5

SAQA US ID	UNIT STANDARD TITLE		
123365	Produce a range of puff pastry 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	16	Level 3	Regular

SPECIFIC OUTCOME 2

Plan and prepare for the processing of puff pastry products.

SPECIFIC OUTCOME 3

Produce puff pastry.

SPECIFIC OUTCOME 4

Prepare a range of puff pastry products.

SPECIFIC OUTCOME 5

Produce baked puff pastry products.

SPECIFIC OUTCOME 6

Finish puff pastry products.

SPECIFIC OUTCOME 7

Perform end of production activities.

SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD: 6

Produce a range of short pastry products in a craft baking environment

SAQA US ID	UNIT STANDARD TITLE		
123366	Produce a range of short pastry 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	16	Level 3	Regular

SPECIFIC OUTCOME 1

Explain the production of short pastry products.

SPECIFIC OUTCOME 2

Plan and prepare for the processing of short pastry products.

SPECIFIC OUTCOME 3

Produce short pastry.

SPECIFIC OUTCOME 4

Prepare a range of short pastry products.

SPECIFIC OUTCOME 5

Produce baked short pastry products.

SPECIFIC OUTCOME 6

Perform end of production activities.