

No. 1164

24 November 2006

**SOUTH AFRICAN QUALIFICATIONS AUTHORITY (SAQA)**

In accordance with regulation 24(c) of the 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, subfields, **NQF** levels, credits, and purpose of the qualification and unit standard. The qualification and unit standard 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, **SAQA** House, 1067 Arcadia Street, Hatfield, Pretoria.

Comment on the qualification and unit standards should reach **SAQA** at the address *below* **and no later than 23 December 2006**. All correspondence should be marked **Standards Setting – SGB for Food** and addressed to

The Director: Standards Setting and Development

SAQA

Attention: Mr. D. Mphuthing

Postnet Suite 248

Private Bag X06

Waterkloof

0145

or faxed to 012 – 431-5144

e-mail: dmphuthing@saga.org.za

DR. S BHIKHA

DIRECTOR: STANDARDS SETTING AND DEVELOPMENT



SAQA QUAL ID		QUALIFICATION TITLE	
57880		National Certificate: Meat Processing	
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	120	Level 3	Regular-Unit Stds Based

PURPOSE AND RATIONALE OF THE QUALIFICATION

Purpose:

A learner acquiring this qualification will be able to produce a variety of safe, quality assured processed and value-added meat products, fresh meat retail cuts and products according to customer needs and requirements, minimum legislation, food safety requirements and company requirements. This qualification will allow a learner to advance to learning in production or management or business management within a food manufacturing or in a customer service environment.

A learner acquiring this qualification will be able to communicate requests as a team leader, service customers, work independently, cut a variety of fresh meat cuts and process it into fresh meat retail products, whilst adhering to personal and food safety, quality and environmental requirements and specifications. Portable competencies such as performing quality control practices will be obtained.

Or

A learner acquiring this qualification will be able to prepare meat carcasses for further processing and manufacture value-added meat products, whilst adhering to personal and food safety, quality and environmental requirements and specifications.

This qualification will allow a person to have access to education, training and career paths within the fresh meat processing and retail industry, ensuring learning mobility and progression on the framework through articulation with other qualifications. This qualification will enhance the social, economic and personal development of the learner, as well as the sustainability and productivity of the fresh meat processing and retail industry. The qualification will accelerate the redress of past unfair discrimination in education, training and employment opportunities.

Rationale:

This qualification reflects the workplace-based needs of the meat processing and retail industry that are expressed by employers and employees, both now and for the future. Typical learners will be persons who are currently working in a meat processing and/or retail environment who have not received any formal recognition for their skills and knowledge, or learners with a broad knowledge and skills base in food handling practices who want to specialise in the fresh meat processing and retail environment or learners from a fast moving consumer goods (FMCG) processing environment who want to broaden their skills and knowledge.

This qualification is a replacement of the National Certificate in Fresh Meat Processing NQF Level 3, of which the demand was based on the transformation of the Butcher's Qualification (previously referred to as the "Black Man" or "Meat Cutting Technician") into a qualification that meets the needs of the relevant

industry, supporting the principles of the **NQF** and providing the flexibility of bridging into a management type of qualification with a strong customer focus. This qualification aims at providing formal recognition for competencies already obtained and will continue to do so by providing recognition to workers in the fresh meat processing and retail industry. In addition, this qualification provides the learner with the opportunity to obtain competencies in fresh meat processing and retail within the workplace, as well as in food safety and quality control, which will ensure food products that are healthy and safe for human consumption. In this way, value is added to worker's employability and competence and the sustainability of the fresh meat processing and retail industry is improved.

The qualification also replaces the National Certificate in Food and Beverage Processing: Meat Processing: NQF Level 3. This qualification aims at providing formal recognition for competencies already obtained and will continue to do so by providing recognition to workers in the meat processing industry. In addition, this qualification provides the learner with the opportunity to obtain competencies in meat processing within the workplace, as well as in food safety and quality control, which will ensure food products that are healthy and safe for human consumption. In this way, value is added to the worker's employability and competence and the sustainability of the meat processing industry is improved.

This qualification provides the learner with the skills and knowledge necessary to be employed in different careers within the meat industry, including the small, medium and micro enterprise. It also provides the learner with the opportunity to pursue careers within other sectors of the food industry. The range of electives will allow the individual to pursue careers within fresh meat processing and value-adding meat processing, junior management and wholesale and retail. Skilled workers are one of the key players in better manufacturing standards and productivity, both factors that may increase business prosperity. This qualification will assist in social and economic transformation.

The following range statement is applicable to fresh meat processing:

- > Meat includes meat obtained from the normal, domesticated range of animals usually used as meat suitable for human consumption, e.g. calves and cattle, lambs and sheep, piglets and pigs, kids and goats, horses and donkeys, as well as ostriches and large and small game. Meat excluded from this range is crocodile meat and poultry.
- > This qualification should include at least two of the above-mentioned species, one of which must include beef.

RECOGNIZE PREVIOUS LEARNING?

Y

LEARNING ASSUMED TO BE IN PLACE

It is assumed that learners are already competent in the following at NQF Level 2:

- > Communication.
- > Mathematical Literacy.
- > Understanding and application of food safety, hygiene practices and **Good Manufacturing Practices (GMPs)**.

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. **All** 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.

Access to the qualification:

Access to this qualification is open bearing in mind learning assumed to be in place.

QUALIFICATION RULES

All the unit standards in the Fundamental (36 credits) and Core (30 credits) components are compulsory.

Specialisation Area A: Fresh Meat Processing:

The following unit standards totalling 38 credits are compulsory for the learners in the fresh meat processing:

- > 243032: "Break meat carcasses into primal cuts", NQF Level 3, 15 Credits.
- > 243029: "De-bone and cut meat primal cuts into retail cuts", NQF Level 3, 10 Credits.
- > 243018: "Mince fish or meat using automated mincing equipment", NQF Level 3, 4 Credits.
- > 243028: "Form or fill raw minced fish or meat products using automated equipment", NQF Level 3, 5 Credits.
- > 243020: "Salt and dry fish or meat", NQF Level 3, 4 Credits.

In addition, the learner must choose at least 16 credits from the additional Elective component, of which at least 6 credits must be from the following unit standards:

- > 243033: "Cut and de-bone poultry carcasses into portions for meat retailing or further processing", NQF Level 3, 6 Credits.
- > 243030: "Manufacture emulsified meat products", NQF Level 3, 8 Credits.
- > 243010: "Cure fish or meat products", NQF Level 3, 8 Credits.
- > 243019: "Smoke fish or meat products", NQF Level 3, 8 Credits.
- > 9054: "Coat or dip a food product using automated equipment", NQF Level 2, 6 Credits.
- > 8807: "Freeze or chill a food product", NQF Level 3, 8 Credits.

The remaining 10 credits of the 16 may be chosen from any of the unit standards listed under the Elective component in order to make up the total of 120 credits for the full qualification.

Specialisation Area B: Meat Processing:

The following unit standards totalling 28 credits are compulsory for learners in the meat processing:

- > 243015: "Split and cut pig carcasses into primal cuts", NQF Level 3, 15 Credits.
- > 243017: "De-rind and de-bone various pork cuts", NQF Level 3, 10 Credits.
- > 243022: "Sort de-boned pork cuts for further processing", NQF Level 2, 3 Credits.

In addition, the learner must choose at least 26 credits from the additional Elective component, of which at least 20 credits must be from the following unit standards:

- > 243026: "Break beef sides and de-bone primal beef cuts", NQF Level 3, 15 Credits.
- > 243033: "Cut and de-bone poultry carcasses into portions for meat retailing or further processing", NQF Level 3, 6 Credits.
- > 243018: "Mince fish or meat using automated mincing equipment", NQF Level 3, 4 Credits.
- > 243020: "Salt and dry fish or meat", NQF Level 3, 4 Credits.
- > 243028: "Form or fill raw minced fish or meat products using automated equipment", NQF Level 3, 5 Credits.
- > 243030: "Manufacture emulsified meat products", NQF Level 3, 8 Credits.
- > 243010: "Cure fish or meat products", NQF Level 3, 8 Credits.
- > 243019: "Smoke fish or meat products", NQF Level 3, 8 Credits.
- > 9054: "Coat or dip a food product using automated equipment", NQF Level 2, 6 Credits.
- > 243009: "Sterilise a food or beverage product using retorting equipment", NQF Level 3, 12 Credits.
- > 243031: "Manufacture fermented meat sausages", NQF Level 4, 10 Credits.
- > 8806: "Fry food products using vacuum or atmospheric frying equipment", NQF Level 3, 20 Credits.
- > 8807: "Freeze or chill a food product", NQF Level 3, 8 Credits.

The remaining six credits of the 26 may be chosen from any of the unit standards listed under the Elective component in order to make up the total of 120 credits for the full qualification.

EXIT LEVEL OUTCOMES

Qualifying learners can:

1. Maintain and apply food safety and quality control practices in a fresh meat processing and retail environment.
2. Work with and interpret numbers and shapes in a fresh meat processing and retail environment.
3. Communicate in variety of ways in a fresh meat processing and retail environment.

Or:

4. Produce fresh meat retail cuts according to customer requirements in the fresh meat processing and retail environment.

5. Produce fresh meat products in a fresh meat processing and retail environment.

Or:

6. Prepare pig carcasses for further processing.

7. Manufacture value-added meat products in a meat processing environment

Critical Cross-Field Outcomes:

Critical Cross-Field Outcomes have been addressed by the exit level outcomes as follows:

1. Identify and solve problems in which response displays that responsible decisions, using critical and creative thinking, have been made by:

> Problem solving during processing tasks.

> Evident in Exit Level Outcome(s): 2; 3.

> Reporting poor food safety and quality

> Evident in Exit Level Outcome(s): 1.

> Identifying poor quality fresh meat products.

> Evident in Exit Level Outcome(s): 1.

2. Work effectively with others as a member of a team, group, organisation or community by:

> Applying team-work during food safety and quality control practices and processing of fresh meat.

> Evident in Exit Level Outcome(s): 1; 2; 3.

> Co-ordinating one's work with that of others in the direct surrounding area.

> Evident in Exit Level Outcome(s): 1; 2; 3; 4; 5.

3. Organise and manage oneself and one's activities responsibly and effectively by:

> Planning one's activities.

> Evident in Exit Level Outcome(s): 1; 2; 3; 4; 5.

> Keeping organised, legible, coherent and focused records.

> Evident in Exit Level Outcome(s): 4; 5.

4. Collect, analyse, organise and critically evaluate information by:

> Performing quality control practices and evaluating the results.

> Evident in Exit Level Outcome(s): 1.

> Keeping organised, legible, coherent and focused records.

> Evident in Exit Level Outcome(s): 5.

> Evaluating the results of quality control practices.

> Evident in Exit Level Outcome(s): 1.

5. Communicate effectively by using mathematical and/or language skills in the modes of oral and/or written presentations by

> Reading and interpreting quality control documentation.

> Evident in Exit Level Outcome(s): 5.

> Communicating effectively in a verbal manner.

> Evident in Exit Level Outcome(s): 5.

> Gathering and applying information regarding knowledge, processes and procedures in a fresh meat processing and retail environment.
 > Evident in Exit Level Outcome(s): 5.

> Keeping organised, legible, coherent and focused records.
 > Evident in Exit Level Outcome(s): 5.

6. Use science and technology effectively and critically, showing responsibility towards the environment and health of others by

> Working according to health and safety regulations.
 > Evident in Exit Level Outcome(s): 1; 2; 3; 4.

> Performing quality control practices and evaluating the results.
 > Evident in Exit Level Outcome(s): 1.

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

> Problem solving during processing tasks.
 > Evident in Exit Level Outcome(s): 2; 3.

> Reporting poor food safety and quality.
 > Evident in Exit Level Outcome(s): 1; 5.

> Identifying poor quality fresh meat products and reporting it to management.
 > Evident in Exit Level Outcome(s): 1; 5.

8. Contribute to the full personal development of each learner and the social and economic development of the society at large by:

> Maintaining and applying food safety and quality control practices in a fresh meat processing and retail environment.
 > Evident in Exit Level Outcome(s): 1.

> Producing fresh meat cuts and products in a fresh meat processing and retail environment.
 > Evident in Exit Level Outcome(s): 2; 3.

> Working with and interpreting numbers and shapes in a fresh meat processing and retail environment.
 > Evident in Exit Level Outcome(s): 4.

> Communicating in variety of ways in a fresh meat processing and retail environment.
 > Evident in Exit Level Outcome(s): 5.

ASSOCIATED ASSESSMENT CRITERIA

1:

> Knowledge and comprehension of the concept of microbiology and the effect of micro-organisms on personal health, hygiene and food product safety are applied according to standard food microbiological principles.
 > Quality control practices are performed in the fresh meat processing and retail environment according to the quality assurance policy and standard operating procedures.
 > The temperature of raw and final products and their environment are monitored and controlled according to the quality assurance policy and standard operating procedures.
 > Critical control points in the fresh meat processing and retail environment are identified and monitored as part of the organisation's Hazard Analysis Critical Control Points (**HACCP**) system.
 > The factors that will influence meat quality are identified and dealt with according to the standard operating procedures relevant to the specific context of the learner's work environment.

2:

> Temperatures are measured, interpreted and controlled within the fresh meat processing and retail environment.
 > Quality control documentation is read and interpreted for application in further processing.
 > Processing parameters are set, monitored and controlled according to standard operating procedures.
 > Meat carcasses are broken into primal cuts and meat primal cuts are cut into retail cuts according to applicable size requirements.

3:

- > Effective verbal communication is demonstrated during working with peers, customers and members of management.
- > Quality control documentation is read and interpreted for application in further processing.
- > Processing reports, records and documentation are identified, understood, organised, interpreted and presented in a legible, focused and coherent manner.
- > Information is gathered and applied regarding knowledge, processes and procedures within a fresh meat processing and retail environment.

Or:

4:

- > Meat carcasses are broken into primal cuts according to standard operating procedures.
- > Meat primal cuts are de-boned and cut into retail cuts according to standard operating procedures.

5:

- > Fresh meat is minced according to standard operating procedures and by using automated equipment.
- > Raw minced meat *is* formed or filled according to standard operating procedures.
- > Fresh meat products are salted and dried according to standard operating procedures.

Or:

6:

- > Pig carcasses are split and cut into primal cuts according to standard operating procedures.
- > Pork cuts are de-rinded and de-boned according to standard operating procedures.
- > De-boned pork cuts are sorted for further processing according to standard operating procedures.

7:

- > Value-added meat products are manufactured according to standard operating procedures.
- > Range: Manufacturing refers to any combination of the following:
 - > Breaking beef sides and de-boning primal beef cuts.
 - > Cutting and de-boning poultry carcasses.
 - > Mincing.
 - > Salting and drying.
 - > Forming or filling raw minced meat.
 - > Emulsifying.
 - > Curing.
 - > Smoking.
 - > Coating or dipping.
 - > Retort sterilisation.
 - > Manufacturing of fermented meat sausages.
 - > Frying.
 - > Freezing or chilling.

Integrated assessment:

The applied competence (practical, foundational and reflexive competencies) of this qualification will be achieved if a learner is able to process meat carcasses into safe, quality assured retail meat cuts and products according to customer needs and requirements.

The identifying and solving of problems, team work, organising 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 demonstrated. Assessment methods and **tools** must be designed to determine the whole person's development and integration of applied knowledge and skills.

Applicable assessment tool(s) must be used to establish the foundational, reflexive and embedded knowledge applied to solve problems.

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.

The Exit Level Outcomes of this qualification can be assessed in one application.

Unit standards in the qualification must be used to assess specific and Critical Cross-Field Outcomes.

INTERNATIONAL COMPARABILITY

Benchmarking was done against the NZQA from New Zealand, NVQ from England, Wales and Northern Ireland, AQF from Australia and the **SVQ** from Scotland.

On the NZQA from New Zealand, the five qualifications for Meat Retailing are found on Levels 2 - 5, namely:

> National Certificate in Meat Retailing (Meat Packing) - Level 2:

> Purpose: Producing trays of wrapped and labelled meat suitable for display, controlling stock in a meat retail outlet, communication and proper personal presentation, performing food safety practices and prevention of contamination.

> National Certificate in Meat Retailing (Curing, Smoking and Smallgoods) - Level 3:

> Purpose: Curing and smoking of meat products, production of mince-based smallgoods for use in meat retailing and performing personal safety and food safety practices.

> National Certificate in Meat Retailing (Carcass Boner) - Level 4:

> Purpose: Boning of beef, pork, sheep and poultry carcasses for the retail and wholesale trade in a safe and hygienic manner.

> National Certificate in Meat Retailing (Proficient) with optional strands in Boning; Curing, Smoking and Smallgoods; Retailing; and Forecasting, Purchasing and Production - Level 4:

> Purpose: Covers all the skills required of a modern meat retailer by the majority of stakeholders in the meat retailing sector. Learners may choose to complete any or all of the optional strands. The previous three qualifications lead to this qualification (they are smaller and have a narrower range as they are designed to focus on the specialised meat handling skills required by some enterprises).

> National Certificate in Meat Retailing (Management) - Level 5:

> Purpose: Management of processing and sales in retail meat business or department.

The different New Zealand qualifications most often cater for very specific skills, which are addressed in the South African version in the form of detailed range statements in the unit standards. The introductory meat processing skills are addressed in South Africa in the form of a GETC in Food Handling Processes.

The NQF Level 3 South African qualification does not offer different versions for different stakeholders within the meat retailing sector as does the New Zealand qualifications, but rather one qualification with the option to structure it according to stakeholder needs. Management skills are addressed in the South African qualification on Level 5 in Food and Beverage First Line Manufacturing Management.

As in the South African qualification, New Zealand poultry processing is only addressed in the form of single unit standards for processing of chickens and not in a specific qualification for poultry processing. The South African unit standards cover a broader range of poultry species than only chicken. Skills that are covered for poultry processing in the form of the New Zealand unit standards include the following, clearly somewhat more elaborate than in the case of the South African version:

- > Quality control checks and inspection on chickens.
- > Use of knives and scales for processing chickens.
- > Washing and trimming of chickens.
- > Hanging of live and eviscerated chickens.
- > Primary processing of chickens, especially cutting.
- > Secondary processing and manufacturing of value-added chicken products.
- > Packaging of chicken products.
- > Quality assurance during chicken processing.
- > Co-ordination of production.

On the NVQ from England, Wales and Northern Ireland, no qualifications could be found specifically for meat retailing. However, the three National Vocational Qualifications (NVQ's) address retail skills as part of the optional components of the qualifications. The following relevant NVQ's were found:

- > NVQ in Meat and Poultry Processing (Level 1 Foundational).
- > NVQ in Meat and Poultry Processing (Level 2 Intermediate).
- > NVQ in Meat and Poultry Processing (Level 3 Advanced).

The first two of the above-mentioned qualifications are similar to each other, except that the Level 2 qualification requires a choice of six, instead of two, optional units.

Mandatory units cover the following:

- > Safe working practices.
- > Processing of meat safely according to specific safety standards.

Optional unit cover the following:

- > Processing of meat according to quality standards.
- > Teamwork.
- > Handling of waste.
- > Hygiene, cleaning and sanitising.
- > Moving materials.
- > Receiving and dispatching stock, unloading, storing.
- > Sharpening and maintaining equipment.
- > Pre-slaughter care and slaughtering.
- > Stunning, bleeding, skinning, eviscerating.
- > De-hairing and de-feathering.
- > Supporting process operations.
- > Basic meat processing and cutting, boning, seaming, filleting and trimming.
- > Mixing, forming, massaging, extrusion, smoking, curing, marinating, heat treatment, cooling.
- > Packaging.
- > Quality control.
- > Weighing.
- > Labelling.
- > Retail functions (butchery, preparing orders, serving customers, displaying meat products, manufacturing of retail meat products).
- > Reporting and recording.

The Level 3 Advanced qualification offers four mandatory units in:

- > Occupational health and safety.
- > Hygiene in the workplace.
- > Teamwork.
- > Contributing to monitoring and controlling the quantity and quality of work in progress.

As well as one of six optional routes, namely:

- > Processing (Supervisory).
- > Technical.
- > Processing (Retail).
- > Production.
- > Processing (Dispatch).
- > Abattoirs.

Four units must be completed from the chosen route, or any four units to attain the qualification without endorsement. The different options show a lot of overlap and have a definite focus on management, quality assurance, training and process improvement and optimisation. This South African qualification therefore compares well with the retail option of the Level 3 NVQ, although the South African version offers a broader choice of Core and Elective components than the NVQ.

The AQF from Australia contains 4 qualifications for Meat Retailing on Certificate Levels I, II, III and V.

The focus of the Certificate level I Meat Retailing qualification is mainly on hygiene, personal safety, quality control, overview of the meat industry, communication, mathematical literacy, maintaining of equipment, identifying meat cuts, trimming, storing, mincing, preparing value-added products, customer service, cleaning and sanitising, routine preventative maintenance and first aid. The Certificate level II qualification requires the Certificate Level I qualification, plus a choice of additional technical units in more advanced processes like meat processing, manufacturing of value-added meat products, packaging, data collection

and equipment handling. The Certificate Level III qualification requires the Certificate Levels I and II, plus a choice of additional technical units in advanced skills in manufacturing of value-added meat products, calculation of yield, meeting customer needs, merchandising, costing, sampling, training and stock control. The Certificate Level V qualification has a pure management focus.

This South African qualification therefore compares well with the Australian qualifications' content and reveals the same type of level descriptors. Although a qualification on Level 2 is lacking on the South African NQF, the introductory meat processing and retail skills are addressed in the form of a GETC in Food Handling Processes and the management type of skills are addressed in the Level 5 qualification on Food and Beverage First Line Manufacturing Management.

No qualifications, but only single units, could be found on the AQF for poultry processing

The SVQ from Scotland contains a qualification in Food and Drink Manufacturing Operations at Level 3. It consists of mandatory and optional units outlined below:

Mandatory units:

- > Controlling and maintaining quality.
- > Problem solving.
- > Maintaining and improving health, hygiene and safety.
- > Achieving organisational and personal goals.
- > Distribution of information.

Optional units:

- > Starting up and shutting down manufacturing operations.
- > Maintaining plant and equipment.
- > Contributing to auditing.
- > Training and development.
- > Handling and storage of materials.
- > Commissioning of plant equipment and process.
- > Effective use of resources.
- > People and human resource skills.
- > Implementing quality assurance systems.
- > Product development.
- > Improvement in operations.
- > Improvement in environmental practices.

Clearly the Scottish qualification has a more production-orientated focus and not a retail focus. No specific qualification for meat retailing could be found on the SVQ.

ARTICULATION OPTIONS

This qualification provides horizontal articulation with the:

- > 20196: National Certificate: Food and Beverage Processing: Meat Processing, NQF Level 3.
- > 20194: National Certificate: Food and Beverage Processing: Fish and Seafood Processing, NQF Level 3.
- > 48764: National Certificate: Wholesale and Retail Sales Practice, NQF Level 3.

Vertical articulation can occur with the:

- > 48915: Further Education and Training Certificate: Manufacturing and Assembly Operations Supervision, NQF Level 4.

MODERATION OPTIONS

> Anyone assessing a learner or moderating the assessment of a learner against this qualification must be registered as an assessor and moderator respectively with the relevant ETQA, or with another ETQA that has a Memorandum of Understanding with the relevant ETQA.

> Any institution offering learning that will enable the achievement of this qualification must be accredited as a provider with the relevant ETQA, or with another ETQA that has a Memorandum of Understanding with the relevant ETQA.

> Assessment and moderation of assessment will be overseen by the relevant ETQA, or by another ETQA that has a Memorandum of Understanding with the relevant ETQA, according to the ETQA's policies and guidelines for assessment and moderation.

> 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 and the integrated competence described in 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**.

CRITERIA FOR THE REGISTRATION OF ASSESSORS

For an applicant to register as an assessor, the following are essential:

> Anyone assessing a learner against this qualification must be registered as an assessor with the relevant **ETQA**, or with another **ETQA** that has a Memorandum of Understanding with the relevant **ETQA**.

> The applicant should have a similar qualification at **NQF Level 4** or higher and a minimum of **12 months** field experience.

NOTES

This qualification replaces qualification **24494**, "National Certificate: Fresh Meat Processing", Level 3, **140** 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	9062 Monitor the temperature of food products and their environment for quality control purposes	Level 3	2	Reregistered
core	119802 Perform quality control practices in a food or sensitive consumer product operation	Level 3	6	Registered
	environment			
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	243023 Identify and deal with factors influencing meat quality	Level 4	10	Draft - Prep for P Comment
Elective	9054 Coat or dip a food product using automated equipment	Level 2	6	Reregistered
Elective	243022 Sort de-boned pork cuts for further processing	Level 2	3	Draft - Prep for P Comment
Elective	8807 Freeze or chill a food product	Level 3	8	Reregistered
Elective	11241 Perform Basic Business Calculations	Level 3	6	Reregistered
Elective	12316 Perform first line maintenance on manufacturing or packing equipment	Level 3	7	Reregistered
Elective	13911 Induct a new member into a team	Level 3	3	Reregistered
Elective	13917 Indicate the role of a team leader ensuring that a team meets an organisation's standards	Level 3	6	Reregistered
Elective	13919 Investigate and explain the structure of a selected workplace or organisation	Level 3	10	Reregistered
Elective	13932 Prepare and process documents for financial and banking processes	Level 3	5	Reregistered
Elective	14665 Interpret current affairs related to a specific business sector	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 problem	Level 3	6	Registered
Elective	116942 Use a GUI-based word processor to create merged documents	Level 3	3	Registered
Elective	243009 Sterilise a food or beverage product using retorting equipment	Level 3	12	Draft - Prep for P Comment
Elective	243010 Cure fish or meat products	Level 3	8	Draft - Prep for P Comment

Elective	243015 Split and cut pig carcasses into primal cuts	Level 3	15	Draft - Prep for P Comment
Elective	243017 De-rind and de-bone various pork cuts	Level 3	10	Draft - Prep for P
Elective	243020 Salt and dry fish or meat	Level 3	4	Draft - Prep for P Comment
Elective	243026 Break beef sides and de-bone primal beef cuts	Level 3	15	Draft - Prep for P Comment
Elective	243028 Form or fill raw minced fish or meat products using automated equipment	Level 3	5	Draft - Prep for P Comment
Elective	243029 De-bone and cut meat primal cuts into retail cuts	Level 3	10	Draft - Prep for P Comment
Elective	243030 Manufacture emulsified meat products	Level 3	8	Draft - Prep for P Comment
Elective	243032 Break meat carcasses into primal cuts	Level 3	15	Draft - Prep for P
Elective	243033 Cut and de-bone poultry carcasses into portions for meat retailing or further processing	Level 3	6	Draft - Prep for P Comment
Elective	8254 Providing customer service	Level 4	16	Reregistered
Elective	117241 Develop a business plan for a small business	Level 4	5	Registered
Elective	243031 Manufacture fermented meat sausages	Level 4	10	Draft - Prep for P Comment
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 wok related problems using data and probabilities	Level 3	5	Reregistered
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	Registered
Fundamental	119465 Write/present/sign texts for a range of communicative contexts	Level 3	5	Registered
Fundamental	119467 Use language and communication in occupational learning programmes	Level 3	5	Registered
Fundamental	19472 Accommodate audience and context needs in oral/sign communication	Level 3	5	Registered



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

1

SAQA US ID	UNIT STANDARD TITLE		
243009	Sterilise a food or beverage product using retorting equipment		
SGB NAME	ORGANISING FIELD ID	PROVIDER NAME	
SGB Food	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
	12		

'SPECIFIC OUTCOME 1

Demonstrate an understanding of sterilisation using a retort.

SPECIFIC OUTCOME 2

Prepare a retort for sterilisation.

SPECIFIC OUTCOME 3

Sterilise a food or beverage product in a retort.

SPECIFIC OUTCOME 4

Perform relevant procedures after sterilisation.



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

2

Cure fish or meat products

SAQA US ID	UNIT STANDARD TITLE		
243010	Cure fish or meat products		
SGB NAME	ORGANISING FIELD ID	PROVIDER NAME	
SGB Food	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

SPECIFIC OUTCOME 1

Demonstrate an understanding of the curing process for fish or meat products.

SPECIFIC OUTCOME 2

Prepare for curing of fish or meat products.

SPECIFIC OUTCOME 3

Cure fish or meat products.

SPECIFIC OUTCOME 4

Perform relevant procedures after fish or meat curing.



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

3

SAQA US ID	UNIT STANDARD TITLE		
243015	Split and cut pig carcasses into primal cuts		
SGB NAME	ORGANISING FIELD ID	PROVIDER NAME	
SGB Food	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 3	Regular

SPECIFIC OUTCOME 1

Demonstrate an understanding of splitting and cutting of pig carcasses into primal cuts.

SPECIFIC OUTCOME 2

Prepare for splitting and cutting of pig carcasses into primal cuts.

SPECIFIC OUTCOME 3

Split and cut pig carcasses into primal cuts.

SPECIFIC OUTCOME 4

Perform relevant procedures after splitting and cutting.



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

4

De-rind and de-bone various pork cuts

SAQA US ID	UNIT STANDARD TITLE		
243017	De-rind and de-bone various pork cuts		
SGB NAME	ORGANISING FIELD ID	PROVIDER NAME	
SGB Food	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 3	Regular

SPECIFIC OUTCOME 1

Demonstrate an understanding of the de-rinding and de-boning of various pork cuts.

SPECIFIC OUTCOME 2

Prepare for de-rinding and de-boning of various pork cuts.

SPECIFIC OUTCOME 3

De-rind and de-bone various pork cuts.

SPECIFIC OUTCOME 4

Perform relevant procedures after de-rinding and de-boning.



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

5

Mince fish or meat using automated mincing equipment

SAQA US ID	UNIT STANDARD TITLE		
243018	Mince fish or meat using automated mincing equipment		
SGB NAME		ORGANISING FIELD ID	PROVIDER NAME
SGB Food		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

Demonstrate an understanding of mincing fish or meat.

SPECIFIC OUTCOME 2

Prepare for mincing fish or meat.

SPECIFIC OUTCOME 3

Mince fish or meat.

SPECIFIC OUTCOME 4

Perform relevant procedures after mincing.



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

6

Smoke fish or meat products

SAQA US ID	UNIT STANDARD TITLE		
243019	Smoke fish or meat products		
SGB NAME	ORGANISING FIELD ID	PROVIDER NAME	
SGB Food	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

Demonstrate an understanding of smoking procedures for fish or meat products.

SPECIFIC OUTCOME 2

Prepare for smoking of fish or meat products.

SPECIFIC OUTCOME 3

Smoke fish or meat products.

SPECIFIC OUTCOME 4

Perform relevant procedures after fish or meat smoking.



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

7

Salt and dry fish or meat

SAQA US ID	UNIT STANDARD TITLE		
243020	Salt and dry fish or meat		
SGB NAME	ORGANISING FIELD ID	PROVIDER NAME	
SGB Food	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

Demonstrate an understanding of the salting and drying of fish or meat.

SPECIFIC OUTCOME 2

Prepare to salt and dry fish or meat.

SPECIFIC OUTCOME 3

Salt and dry fish or meat.

SPECIFIC OUTCOME 4

Perform relevant procedures after salting and drying.



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

8

Sort de-boned pork cuts for further processing

SAQA US ID	UNIT STANDARD TITLE		
243022	Sort de-boned pork cuts for further processing		
SGB NAME		ORGANISING FIELD ID	PROVIDER NAME
SGB Food		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	3	Level 2	Regular

SPECIFIC OUTCOME 1

Demonstrate an understanding of sorting de-boned pork cuts for further processing.

SPECIFIC OUTCOME 2

Prepare for sorting de-boned pork cuts for further processing.

SPECIFIC OUTCOME 3

Sort de-boned pork cuts for further processing.

SPECIFIC OUTCOME 4

Perform relevant procedures after sorting of de-boned pork cuts.



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

9

SAQA USID		UNIT STANDARD TITLE	
243023		Identify and deal with factors influencing meat quality	
SGB NAME		ORGANISING FIELD ID	
SGB Food		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 4	Regular

SPECIFIC OUTCOME 1

Demonstrate an understanding of meat quality.

SPECIFIC OUTCOME 2

Demonstrate an understanding of the effects of animal slaughtering on meat quality.

SPECIFIC OUTCOME 3

Demonstrate an understanding of the effects of processing and preservation on meat quality.

SPECIFIC OUTCOME 4

Demonstrate an understanding of how the intrinsic factors of the animal and the extrinsic factors involved will influence meat quality.



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

10

Break beef sides and de-bone primal beef cuts

SAQA US ID	UNIT STANDARD TITLE		
243026	Break beef sides and de-bone primal beef cuts		
SGB NAME	ORGANISING FIELD ID	PROVIDER NAME	
SGB Food	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 3	Regular

SPECIFIC OUTCOME 1

Demonstrate an understanding of breaking beef sides and de-boning primal beef cuts.

SPECIFIC OUTCOME 2

Prepare for breaking of beef sides and de-boning of primal beef cuts.

SPECIFIC OUTCOME 3

Break beef sides and de-bone primal beef cuts.

SPECIFIC OUTCOME 4

Perform relevant procedures after breaking and de-boning.



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

11

Form or fill raw minced fish or meat products using automated equipment

SAQA US ID	UNIT STANDARD TITLE		
243028	Form or fill raw minced fish or meat products using automated equipment		
SGB NAME		ORGANISING FIELD ID	PROVIDER NAME
SGB Food		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	5	Level 3	Regular

SPECIFIC OUTCOME 1

Demonstrate an understanding of forming or filling of raw minced fish or meat products.

SPECIFIC OUTCOME 2

Prepare for forming or filling of raw minced fish or meat products.

SPECIFIC OUTCOME 3

Form or fill raw minced fish or meat products.

SPECIFIC OUTCOME 4

Perform relevant procedures after forming or filling of raw minced fish or meat products.



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

12

De-bone and cut meat primal cuts into retail cuts

SAQA US ID		UNIT STANDARD TITLE	
243029		De-bone and cut meat primal cuts into retail cuts	
SGB Food		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 3	Regular

SPECIFIC OUTCOME 1

Demonstrate an understanding of the de-boning and cutting of meat primal cuts into retail cuts.

SPECIFIC OUTCOME 2

Prepare for the de-boning and cutting of meat primal cuts into retail cuts.

SPECIFIC OUTCOME 3

De-bone and cut meat primal cuts into retail cuts.

SPECIFIC OUTCOME 4

Perform relevant procedures after de-boning and cutting.



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

13

Manufacture emulsified meat products

SAQA US ID		UNIT STANDARD TITLE	
243030		Manufacture emulsified meat products	
SGB NAME		ORGANISING FIELD ID	PROVIDER NAME
SGB Food		6	
UNIT STANDARD TYPE		ORGANISING FIELD DESCRIPTION	SUBFIELD DESCRIPTION
Regular		Engineering and Technology	Food and S
ABET BAND	CREDITS	NQF LEVEL	UNIT STANDARD TYPE
Undefined	8	Level 3	Regular

SPECIFIC OUTCOME 1

Demonstrate an understanding of the manufacturing of emulsified meat products.

SPECIFIC OUTCOME 2

Prepare for emulsification of meat products.

SPECIFIC OUTCOME 3

Emulsify and process meat products.

SPECIFIC OUTCOME 4

Perform relevant procedures after emulsifying.



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

14

Manufacture fermented meat sausages

SAQA US ID	UNIT STANDARD TITLE		
243031	Manufacture fermented meat sausages		
SGB NAME	ORGANISING FIELD ID	PROVIDER NAME	
SGB Food	6		
UNIT STANDARD TYPE	ORGANISING FIELD DESCRIPTION	SUBFIELD DESCRIPTION	
Regular	Manufacturing, Engineering and Technology	Manufacturing and Assembly	
ABET BAND	CREDITS	NQF LEVEL	STANDARD TYPE
Undefined	1.0	Level 4	Regular

SPECIFIC OUTCOME 1

Demonstrate an understanding of the manufacturing of fermented meat sausages.

SPECIFIC OUTCOME 2

Prepare for fermentation of meat sausages.

SPECIFIC OUTCOME 3

Ferment meat sausages.

SPECIFIC OUTCOME 4

Perform relevant procedures after fermentation.



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

15

Break meat carcasses into primal cuts

SAQA US ID	UNIT STANDARD TITLE		
243032	Break meat carcasses into primal cuts		
SGB NAME	ORGANISING FIELD ID	PROVIDER NAME	
SGB Food	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 3	Regular

SPECIFIC OUTCOME 1

Demonstrate an understanding of breaking meat sides and carcasses into quarters and primal cuts.

SPECIFIC OUTCOME 2

Prepare for breaking of meat sides and carcasses into quarters and primal cuts.

SPECIFIC OUTCOME 3

Break meat sides and carcasses into quarters and primal cuts.

SPECIFIC OUTCOME 4

Perform relevant procedures after breaking.



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

SAQA US ID		UNIT STANDARD TITLE	
243033		Cut and de-bone poultry carcasses into portions for meat retailing or further processing	
SGB NAME		ORGANISING FIELD ID	PROVIDER NAME
SGB Food		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 3	Regular

SPECIFIC OUTCOME 1

Demonstrate an understanding of cutting and de-boning whole poultry carcasses for fresh and/or frozen meat retailing or for further processing.

SPECIFIC OUTCOME 2

Prepare to cut and de-bone whole poultry carcasses into portions for fresh and/or frozen meat retailing or for further processing.

SPECIFIC OUTCOME 3

Cut and de-bone whole poultry carcasses into portions for fresh and/or frozen meat retailing or for further processing.

SPECIFIC OUTCOME 4

Perform relevant procedures after cutting and de-boning.