

No. 898

28 September 2007

**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

Secondary Agriculture: Processing

registered by Organising Field 01, Agriculture and Nature Conservation, 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 full 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, SAQA House, 1067 Arcadia Street, Hatfield, Pretoria.

Comment on the Qualification and Unit Standards should reach SAQA at the address below and **no later 26 October 2007**. All correspondence should be marked **Standards Setting – Secondary Agriculture: Processing** and addressed to

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SOUTH AFRICAN QUALIFICATIONS AUTHORITY

QUALIFICATION:

Further Education and Training Certificate: Perishable Produce Exportation

SAQA QUAL ID	QUALIFICATION TITLE		
58350	Further Education and Training Certificate: Perishable Produce Exportation		
ORIGINATOR		PROVIDER	
SGB for Secondary Agriculture: Processing			
QUALIFICATION TYPE	FIELD	SUBFIELD	
Further Ed and Training Cert	1 - Agriculture and Nature Conservation	Secondary Agriculture	
ABET BAND	MINIMUM CREDITS	NQF LEVEL	QUAL CLASS
Undefined	147	Level 4	Regular-Unit Stds Based

PURPOSE AND RATIONALE OF THE QUALIFICATION

Purpose:

The qualification will enable packhouse and farm workers with the opportunity to acquire the knowledge, skills and values that will enable them to engage in the full spectrum of activities in the perishable produce industry.

Those learners that wish to gain employment in the distribution sector of the industry will be well equipped with knowledge of the international requirements for perishable produce and the administrative processes that are involved in the preparation for exportation.

A learner acquiring this qualification will be able to:

- Apply the principles of quality assessment in classifying perishable produce.
- Utilise food safety practices in the handling and distribution of perishable produce.
- Prepare a perishable produce consignment for an export inspection.
- Apply the principles of cold chain maintenance for perishable produce.
- Utilise the practices of total quality management in the preparation, handling and distribution of perishable produce.

For those who are already employed in a perishable produce facility, the multi-skilling that the qualification offers will open up a career path in the export industry. The qualification will allow learners to progress to an assessor position in the perishable produce inspection sector, or to a management position in one of the ancillary sectors of the industry.

Rationale:

South Africa has a long and proud history of exporting perishable produce to overseas markets. With the emergence of other exporting countries, the competition to supply our traditional trading partners has increased exponentially. In addition, the markets have now adopted more stringent food safety requirements, for example chemical residual and phytosanitary limits. These factors make it essential that the industry utilises all forms of technology to ensure that South African suppliers conform to and, where possible, exceed, the international quality requirements.

This qualification addresses the urgent need for the establishment of training to provide the knowledge and skills for the export industry. The attainment and implementation of these skills

will have a positive impact on the efficiency and productivity of existing and emerging perishable produce exporters.

Formerly, in house training was offered at a post graduate level to the inspection sector. This Qualification serves to disseminate the knowledge and skills to the full spectrum of the industry, from the producer (farmer) through to the packhouse and exporter. This will allow all to operate on a more professional basis.

The qualification ascribes to the total quality concept and to this end, it embodies the international requirements for Good Agricultural Practices (GAP), Good Manufacturing Practices (GMP) and Hazard Analysis Critical Control Points (HACCP), which will ensure that South African producers and distributors will be able to export perishable produce to meet the stringent international standards.

RECOGNIZE PREVIOUS LEARNING?

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LEARNING ASSUMED IN PLACE

It is assumed that learners are competent in Mathematical Literacy and Communication at NQF Level 3.

Recognition of Previous Learning:

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

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

QUALIFICATION RULES

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

The qualification consists of a minimum of 147 credits, composed of:

- Fundamental: (compulsory) 56 credits.
- Core: (compulsory) 81 credits.
- Electives: Learners must choose one elective from the listed elective Unit Standards minimum of 10 credits.

EXIT LEVEL OUTCOMES

1. Demonstrate basic knowledge of the legislation and regulations that govern the exportation of perishable produce.
2. Identify the factors that influence the exportation of perishable produce from South Africa and describe the effects that these have on exports.
3. Indicate the essential role that the cold chain plays in ensuring the successful exportation of perishable products and describe the operation of the refrigeration equipment that is used to maintain the required temperature regimes.

4. Implement the relevant food safety practices in the perishable produce export environment to ensure that consumer health is not jeopardised.
5. Demonstrate knowledge of the operation of a total quality management system in a perishable produce export facility.
6. Provide customer care in the perishable produce environment to foster and improve the relationships with clients.
7. Prepare an export presentation for the inspection of a perishable produce consignment and complete the necessary administration for a perishable product export inspection.

Critical Cross - Field Outcomes (CCFO's):

The unit standards in the qualification are structured to contain specific and cross-field outcomes. The integration of the latter is vital to the full development and social upliftment of the learner. The critical cross-field outcomes are intended to guide the providers in developing the learning material.

The relevant CCFO's include:

- The learner is able to identify and solve problems in which responses display that responsible decisions using critical and creative thinking have been made by:
 - Providing customer care in the perishable produce environment.
- The learner is able to work effectively with others and demonstrate their willingness to be part of the team by:
 - Describing the operation of refrigeration and the practices that ensure the maintenance of the cold chain.
- The learner is able to organise and manage themselves and their activities responsibly and effectively by:
 - Describing the functions and operation of a total quality management system.
- The learner is able to communicate effectively using visual, mathematical and/or language skills in the modes of oral and/or written presentation by:
 - Providing customer care in the perishable produce environment.
- The learner is able to collect, analyse, organise and critically evaluate information by:
 - Describing the functions and operation of a total quality management system.
- The learner is able to use science and technology effectively and critically, showing responsibility towards the environment and health of others by:
 - Applying health and safety in the perishable produce environment.
 - Describing the operation of refrigeration and the practices that ensure the maintenance of the cold chain.
- The learner is able to demonstrate an understanding of the world as a set of related systems by:
 - Describing the functions and operation of a total quality management system.

ASSOCIATED ASSESSMENT CRITERIA

Associated Assessment Criteria for Exit Level Outcome 1:

1.1 The factors that contributed to the promulgation of export legislation in South African are described to facilitated the development of the perishable produce exportation industry.

1.2 The positive benefits to the South African economy, that the exportation of perishable produce provides, are identified and the specific regulations are appraised for their contribution to the benefits.

1.3 The major role players in the perishable produce supply chain are indicated and their positions are defined with regard to the specific role that each has in the exportation processes.

Associated Assessment Criteria for Exit Level Outcome 2:

2.1 The impact that global factors have on the exportation of perishable produce are described and appraised in terms of the particular influences that they have on exports.

2.2 The market forces that affect the exportation of perishable produce are indicated and these are examined within the context of determining the pressures that are made on producers and exporters.

2.3 The external factors that influence perishable produce exports are examined to evaluate the positive or negative implications that each may have on the export potential of South African produce.

Associated Assessment Criteria for Exit Level Outcome 3:

3.1 The physiological changes that occur in perishable produce are described in terms of the necessity of utilising various refrigeration techniques.

3.2 The basic operation of the refrigeration process is described within the context of the functioning of the infrastructure and equipment necessary to maintain the cold chain.

3.3 The legislation that provides for the regulation of the cold chain is explained in terms of the necessary checks that must be conducted.

Associated Assessment Criteria for Exit Level Outcome 4:

4.1 The major sources of micro biological contamination that occur in perishable produce are defined in the context of preventing their occurrence.

4.2 The adoption and utilisation of Good Agricultural Practices and Good Manufacturing Practices is explained in terms of their positive contribution to the prevention of contamination of perishable produce.

4.3 The principles and essential elements of a hygiene management system are explained in terms of the benefits that are derived from the maintenance of food safety.

Associated Assessment Criteria for Exit Level Outcome 5:

5.1 The particular factors that necessitate the use of a quality management system in a perishable produce export facility are described with regard to the positive benefits that may be derived from the implementation of a management system.

5.2 The various functions of a total quality management system are described in terms of their application in the perishable produce export environment.

5.3 The benefits of monitoring and auditing a quality management system are explained in terms of their unique management analysis.

Associated Assessment Criteria for Exit Level Outcome 6:

6.1 The appropriate communication skills to enhance customer service are described in terms of their applicability to specific situations.

6.2 The essential ethical standards that must be adhered to when interacting with clients are described within the context of achieving positive results from the appropriate usage.

6.3 The necessity of providing appropriate and timeous responses to a customer's query is explained in terms of the aims to retain and improve client relationships.

Associated Assessment Criteria for Exit Level Outcome 7:

7.1 The prerequisite administration that must be concluded prior to a perishable produce inspection are explained within the context of the preparations and arrangements that must be made with all the relevant parties.

7.2 The monitoring and verification of the conditions of containers and packaging is described in terms of the required export standards and food safety regulations.

7.3 The preparation of the export inspection area is explained within the context of the prerequisites that are required for the infrastructure and facilities.

INTERNATIONAL COMPARABILITY

Worldwide searches were conducted and no similar qualification appears to be offered in perishable produce exportation. Accordingly, no direct benchmarking is able to be completed on a similar qualification worldwide and it appears that this is a unique qualification.

The SADC countries are generally recipients of South African perishable product exports and in the case of Swaziland their sugar exports are routed via South Africa and are accordingly subject to the existing regulations. As a consequence no formal export qualifications or training is conducted in Swaziland.

By and large, the international companies that import perishable produce insist on particular specifications for the quality, packing and marking of the produce that they import. These requirements are in addition to the international protocols that the exporters have to comply with. Consequently, individual exporters have to conduct "in house" training that is relevant to their customer's requirements. The overriding concern of international exporters to retain their customers has therefore taken precedence over the generation of specific perishable produce qualifications.

Various international Unit standards with similar intent to the Unit Standards that comprise this qualification were sourced in examining these unit standards, the following have been used for comparison, although they do not necessarily address perishable products, they do contain aspects relevant to export processes that are similar to those used in South Africa. The following unit standards were selected for comparison with select components of this qualification.

Australia:

Australia's favourable geographic position affords their producers the opportunity to compete with South Africa in the exportation of "out of season" produce to the Northern hemisphere markets, hence the importance of comparing their Unit Standards against this qualification. The following were examined, and the notable similarities are:

- Registration No: FDFVDC1A-Identify products and quality requirements:
 - This unit standard concerns the quality requirements of final products for exports.
 - The processes and procedures are comparable with those used for the quality assessment of perishable produce.
- Registration No: MTMMP91A-Oversee export requirements:
 - This unit standard concerns the logistical requirements for exportation.
 - The principles and practices are similar to those contained in the "Outline the legislations and regulations that control the exportation of perishable produce".
- Registration No: BSBINT405A-Apply knowledge of import and export international conventions, laws and finance:
 - This unit standard concerns the legislative requirements for exportation.
 - The principles and practices are similar to those contained in the "Outline the legislations and regulations that control the exportation of perishable produce".

- Registration No: BSBINT303A-Organize the importing and exporting of goods:
 - This unit standard concerns the logistical requirements for exportation.
 - The principles and practices are similar to those contained in the Outline the legislations and regulations that control the exportation of perishable produce".
- Registration No: MTMMP91B-Identify QA arrangements with reference to specific QA requirements:
 - This unit standard concerns the quality assurance requirements for exports.
 - Similar methodology is utilised in the "Apply knowledge of total quality management systems for perishable produce exportation".
- Registration No: RTE6906A-Develop export markets for produce:
 - This unit standard concerns the analysis of the potential for produce exportation.
 - The principles are similar to those contained in the "Identify the factors that affect the exportation of perishable produce".
- Registration No: SFIDIST501B-Arrange transportation of product:
 - This unit standard concerns the logistics of cold storage, manifests, container numbers and seals.
 - These are comparable with those used for the "Apply knowledge of refrigeration and cold chain management for perishable produce exportation".
- Registration No: FDFOPTFST2A-Maintain food safety when loading, unloading and transporting:
 - This unit standard concerns the principles and practices required to ensure food safety.
 - The criteria and focus of this unit standard is comparable with those used for the "Apply food safety practices in the perishable produce industry".

United Kingdom:

The United Kingdom is one of the largest trading partners and recipients of South African perishable produce exports. The adherence to the high standards of food safety and quality assurance that are demanded by their importers are therefore of critical importance to the success of South African exports. The standards that are utilised in quality determination, that are comparable to those in this qualification are:

- Registration No: Q1028329-NVQ in Quality Management:
 - This unit standard concerns the development and implementation of quality policies for quality assurance.
 - These are comparable with those used for the "Apply knowledge of total quality management systems for perishable produce exportation".
- Registration No: Q1054402-NVQ in Food and drink manufacturing operations:
 - This unit standard concerns the improving of standards and ensuring compliance with agreed procedures for quality assurance.
 - These are comparable with those used for the "Apply knowledge of total quality management systems for perishable produce exportation".

In conclusion it can be stated that this qualification will serve to confirm South Africa's position as the premier exporter of quality perishable produce. The qualification adheres to the best international practices in terms of production, harvesting, export handling and distribution of perishable produce. To this end, all the necessary skills and knowledge that learners will require to achieve excellence in the industry have been integrated in this qualification.

ARTICULATION OPTIONS

The qualification is designed to provide a structured learning path for employees in the perishable produce export industry, be they in employ of commercial businesses or as entrepreneurs.

This qualification will enable horizontal articulation, where learners may move within the agricultural sector, between the fields of production, packaging and processing of perishable products.

The learning areas in the qualification will facilitate vertical articulation in the following:

- ID 58348: National Certificate in Perishable Produce Technology, NQF Level 5.
- ID 17497: National Certificate in Agriculture, NQF Level 5.
- ID 24356: Advanced Certificate in International Trade (Exports/Imports), NQF Level 5.

The learning areas in the qualification will facilitate horizontal articulation in the following:

- ID 57806: Further Education and Training Certificate: Exports, NQF Level 4.

MODERATION OPTIONS

- Anyone assessing a learner against these unit standards must be registered as an assessor with the relevant ETQA and have experience or in depth knowledge of the Perishable Produce industry.
- Any institution offering learning that will enable achievement of these unit standards or will assess these unit standards 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 qualification and the agreed ETQA procedure.
- Therefore anyone wishing to be assessed against these unit standards may apply to be assessed by any assessment agency, assessor or provider institution which is accredited by the relevant ETQA.

CRITERIA FOR THE REGISTRATION OF ASSESSORS

Assessors must:

- Be registered as an assessor by the relevant ETQA.
- Have experience or in depth knowledge of the agricultural industry, specifically as it relates to the Perishable Produce sector.
- Hold a qualification in Agriculture at NQF Level 5 or higher.

NOTES

UNIT STANDARDS

This qualification is not based on Unit Standards.

	ID	UNIT STANDARD TITLE	LEVEL	CREDITS
Fundamental	119472	Accommodate audience and context needs in oral/signed communication	Level 3	5
Fundamental	119457	Interpret and use information from texts	Level 3	5
Fundamental	119467	Use language and communication in occupational learning programmes	Level 3	5
Fundamental	119465	Write/present/sign texts for a range of communicative contexts	Level 3	5
Fundamental	9015	Apply knowledge of statistics and probability to critically interrogate and effectively communicate findings on life related problems	Level 4	6
Fundamental	119462	Engage in sustained oral/signed communication and	Level 4	5

	ID	UNIT STANDARD TITLE	LEVEL	CREDITS
		evaluate spoken/signed texts		
Fundamental	116312	Implement a data collection plan	Level 4	4
Fundamental	119469	Read/view, analyse and respond to a variety of texts	Level 4	5
Fundamental	119471	Use language and communication in occupational learning programmes	Level 4	5
Fundamental	7468	Use mathematics to investigate and monitor the financial aspects of personal, business, national and international issues	Level 4	6
Fundamental	119459	Write/present/sign for a wide range of contexts	Level 4	5
Core	243859	Apply food safety practices in the perishable produce industry	Level 4	10
Core	243867	Apply knowledge of refrigeration and cold chain management for perishable produce exportation	Level 4	20
Core	243869	Apply knowledge of total quality management systems for perishable produce exportation	Level 4	10
Core	252170	Apply the principles of customer care in client interactions	Level 4	5
Core	243866	Demonstrate knowledge of the factors that affect the exportation of perishable produce	Level 4	4
Core	243892	Demonstrate knowledge of the legislation and regulations that are necessary for the exportation of perishable produce	Level 4	15
Core	252171	Demonstrate knowledge of the prerequisites for perishable produce export inspection	Level 4	7
Core	243890	Ensure health and safety in the perishable produce export environment	Level 4	5
Core	252168	Utilise quality assessment principles for the classification of perishable produce	Level 4	5
Elective	252169	Demonstrate knowledge of good agricultural practices for the production of export quality perishable produce	Level 4	10
Elective	243889	Assess the quality of apples for export	Level 5	18
Elective	243856	Assess the quality of avocados for export	Level 5	20
Elective	243868	Assess the quality of citrus for export	Level 5	24
Elective	243860	Assess the quality of grain for local and export markets	Level 5	15
Elective	243886	Assess the quality of peaches and nectarines for export	Level 5	16
Elective	243894	Assess the quality of table grapes for export	Level 5	24



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:***Apply customer care in the perishable produce export industry***

SAQA US ID		UNIT STANDARD TITLE	
243858		Apply customer care in the perishable produce export industry	
ORIGINATOR		PROVIDER	
SGB for Secondary Agriculture: Processing			
FIELD		SUBFIELD	
1 - Agriculture and Nature Conservation		Secondary Agriculture	
ABET BAND	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
Undefined	Regular	Level 4	5

SPECIFIC OUTCOME 1

Outline the communication skills that are required to provide customer care.

SPECIFIC OUTCOME 2

Describe the appropriate ethics that must be adhered to when interacting with clients.

SPECIFIC OUTCOME 3

Respond to a customers request or complaint.

SPECIFIC OUTCOME 4

Integrate value adding in conducting customer care.

QUALIFICATIONS UTILISING THIS UNIT STANDARD

	ID	QUALIFICATION TITLE	LEVEL	STATUS	END DATE
Core	58350	Further Education and Training Certificate: Perishable Produce Exportation	Level 4	Draft - Prep for P Comment	



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:***Apply food safety practices in the perishable produce industry***

SAQA US ID		UNIT STANDARD TITLE	
243859		Apply food safety practices in the perishable produce industry	
ORIGINATOR		PROVIDER	
SGB for Secondary Agriculture: Processing			
FIELD		SUBFIELD	
1 - Agriculture and Nature Conservation		Secondary Agriculture	
ABET BAND	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
Undefined	Regular	Level 4	10

SPECIFIC OUTCOME 1

Indicate the sources of contamination of perishable produce and the effects that these have on food safety.

SPECIFIC OUTCOME 2

Utilise good agricultural practices to minimise the contamination of perishable produce.

SPECIFIC OUTCOME 3

Apply good manufacturing practices to ensure food safety in the handling and storage of perishable produce.

SPECIFIC OUTCOME 4

Apply the principles and practices of a hygiene management system in a perishable produce packhouse/facility.

QUALIFICATIONS UTILISING THIS UNIT STANDARD

	ID	QUALIFICATION TITLE	LEVEL	STATUS	END DATE
Core	58350	Further Education and Training Certificate: Perishable Produce Exportation	Level 4	Draft - Prep for P Comment	
Core	58350	Further Education and Training Certificate: Perishable Produce Exportation	Level 4	Draft - Prep for P Comment	



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

Demonstrate knowledge of the factors that affect the exportation of perishable produce

SAQA US ID	UNIT STANDARD TITLE		
243866	Demonstrate knowledge of the factors that affect the exportation of perishable produce		
ORIGINATOR		PROVIDER	
SGB for Secondary Agriculture: Processing			
FIELD		SUBFIELD	
1 - Agriculture and Nature Conservation		Secondary Agriculture	
ABET BAND	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
Undefined	Regular	Level 4	4

SPECIFIC OUTCOME 1

Indicate the global factors that affect the exportation of perishable produce.

SPECIFIC OUTCOME 2

Explain the importance of complying with local and international requirements.

SPECIFIC OUTCOME 3

Identify the market forces that influence the exportation of perishable products.

SPECIFIC OUTCOME 4

Recognise the external factors that effect the exportation of perishable produce.

QUALIFICATIONS UTILISING THIS UNIT STANDARD

	ID	QUALIFICATION TITLE	LEVEL	STATUS	END DATE
Core	58350	Further Education and Training Certificate: Perishable Produce Exportation	Level 4	Draft - Prep for P Comment	



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

Apply knowledge of refrigeration and cold chain management for perishable produce exportation

SAQA US ID	UNIT STANDARD TITLE		
243867	Apply knowledge of refrigeration and cold chain management for perishable produce exportation		
ORIGINATOR		PROVIDER	
SGB for Secondary Agriculture: Processing			
FIELD	SUBFIELD		
1 - Agriculture and Nature Conservation	Secondary Agriculture		
ABET BAND	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
Undefined	Regular	Level 4	20

SPECIFIC OUTCOME 1

Outline the background and necessity for the cold chain.

SPECIFIC OUTCOME 2

Describe the objectives of the legislation that provides for the regulation and management of the perishable produce cold chain.

SPECIFIC OUTCOME 3

Recognise the basic physiological processes that occur in perishable produce.

SPECIFIC OUTCOME 4

Indicate the relationship between the storage environment and the physiological processes in perishable produce.

SPECIFIC OUTCOME 5

Show an understanding of the basic principles of refrigeration.

SPECIFIC OUTCOME 6

Describe the temperature measurements and environmental controls that are used in the storage and transporting of perishable produce.

SPECIFIC OUTCOME 7

Identify the cold chain infrastructure and equipment necessary for the storage and transporting of perishable produce.

SPECIFIC OUTCOME 8

Identify the equipment and instrumentation necessary for the maintenance of the cold chain.

QUALIFICATIONS UTILISING THIS UNIT STANDARD

	ID	QUALIFICATION TITLE	LEVEL	STATUS	END DATE
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	ID	QUALIFICATION TITLE	LEVEL	STATUS	END DATE
Core	58350	Further Education and Training Certificate: Perishable Produce Exportation	Level 4	Draft - Prep for P Comment	



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

Apply knowledge of total quality management systems for perishable produce exportation

SAQA US ID	UNIT STANDARD TITLE		
243869	Apply knowledge of total quality management systems for perishable produce exportation		
ORIGINATOR		PROVIDER	
SGB for Secondary Agriculture: Processing			
FIELD		SUBFIELD	
1 - Agriculture and Nature Conservation		Secondary Agriculture	
ABET BAND	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
Undefined	Regular	Level 4	10

SPECIFIC OUTCOME 1

Recognise the necessity of applying quality management for perishable produce exportation.

SPECIFIC OUTCOME 2

Outline the characteristics and relationship between quality control and quality management systems.

SPECIFIC OUTCOME 3

Describe the operational applications of a TQMS.

SPECIFIC OUTCOME 4

Describe the validation and improvement process within a TQMS.

QUALIFICATIONS UTILISING THIS UNIT STANDARD

	ID	QUALIFICATION TITLE	LEVEL	STATUS	END DATE
Core	58350	Further Education and Training Certificate: Perishable Produce Exportation	Level 4	Draft - Prep for P Comment	
Core	58350	Further Education and Training Certificate: Perishable Produce Exportation	Level 4	Draft - Prep for P Comment	



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:***Ensure health and safety in the perishable produce export environment***

SAQA US ID	UNIT STANDARD TITLE		
243890	Ensure health and safety in the perishable produce export environment		
ORIGINATOR	PROVIDER		
SGB for Secondary Agriculture: Processing			
FIELD	SUBFIELD		
1 - Agriculture and Nature Conservation	Secondary Agriculture		
ABET BAND	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
Undefined	Regular	Level 4	5

SPECIFIC OUTCOME 1

Describe the provisions and regulations of the Occupational Health and Safety Act that affect the exportation of perishable produce.

SPECIFIC OUTCOME 2

Outline the responsibilities of an employer to maintain a safe working environment.

SPECIFIC OUTCOME 3

Indicate the health and safety responsibilities of employees in the perishable produce workplace.

SPECIFIC OUTCOME 4

Demonstrate an awareness of the hazards that are encountered in the perishable produce exporting environment.

SPECIFIC OUTCOME 5

Indicate the principles and practices for the setting and maintaining of health and safety standards in the perishable produce environment.

QUALIFICATIONS UTILISING THIS UNIT STANDARD

	ID	QUALIFICATION TITLE	LEVEL	STATUS	END DATE
Core	58350	Further Education and Training Certificate: Perishable Produce Exportation	Level 4	Draft - Prep for P Comment	



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

Demonstrate knowledge of the legislation and regulations that are necessary for the exportation of perishable produce

SAQA US ID	UNIT STANDARD TITLE		
243892	Demonstrate knowledge of the legislation and regulations that are necessary for the exportation of perishable produce		
ORIGINATOR		PROVIDER	
SGB for Secondary Agriculture: Processing			
FIELD		SUBFIELD	
1 - Agriculture and Nature Conservation		Secondary Agriculture	
ABET BAND	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
Undefined	Regular	Level 4	15

SPECIFIC OUTCOME 1

Outline the background of the perishable produce export industry in South Africa.

SPECIFIC OUTCOME 2

Describe the supply chain and the role-players in the perishable produce export industry in South Africa.

SPECIFIC OUTCOME 3

Identify the role of the Agricultural Products Standards 119 Act of 1990 in the regulation of perishable produce exportation.

SPECIFIC OUTCOME 4

Identify the role of the PPECB Act 9 of 1983 in the regulation of perishable produce exportation.

SPECIFIC OUTCOME 5

Outline the influence that special market requirements have on exports.

QUALIFICATIONS UTILISING THIS UNIT STANDARD

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SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

Utilise quality assessment principles for the classification of perishable produce

SAQA US ID		UNIT STANDARD TITLE	
252168		Utilise quality assessment principles for the classification of perishable produce	
ORIGINATOR		PROVIDER	
SGB for Secondary Agriculture: Processing			
FIELD		SUBFIELD	
1 - Agriculture and Nature Conservation		Secondary Agriculture	
ABET BAND	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
Undefined	Regular	Level 4	5

SPECIFIC OUTCOME 1

Indicate the rationale for perishable produce classification and the influences that contribute to the determination of the classes.

SPECIFIC OUTCOME 2

Describe the prescribed packaging and marking requirements that must be complied with before a consignment may be classed.

SPECIFIC OUTCOME 3

Identify the physiological parameters in which the classification of agricultural products are evaluated.

SPECIFIC OUTCOME 4

Recognise the factors that affect the onset of senescence and the effect that it has on the classification of perishable produce.

SPECIFIC OUTCOME 5

Describe the criteria used to determine the classification of perishable produce.

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SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

Demonstrate knowledge of good agricultural practices for the production of export quality perishable produce

SAQA US ID	UNIT STANDARD TITLE		
252169	Demonstrate knowledge of good agricultural practices for the production of export quality perishable produce		
ORIGINATOR		PROVIDER	
SGB for Secondary Agriculture: Processing			
FIELD		SUBFIELD	
1 - Agriculture and Nature Conservation		Secondary Agriculture	
ABET BAND	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
Undefined	Regular	Level 4	10

SPECIFIC OUTCOME 1

Describe the particular planning and agricultural practices that facilitate the production of export quality crops.

SPECIFIC OUTCOME 2

Identify the pre-harvest preparations and enhancements that are necessary to achieve quality produce.

SPECIFIC OUTCOME 3

Describe how to determine a harvesting window and the harvesting practices that should be used to maintain the quality of the produce.

SPECIFIC OUTCOME 4

Indicate the best practices for post harvest transport, storage and treatment of perishable produce.

QUALIFICATIONS UTILISING THIS UNIT STANDARD

	ID	QUALIFICATION TITLE	LEVEL	STATUS	END DATE
Elective	58350	Further Education and Training Certificate: Perishable Produce Exportation	Level 4	Draft - Prep for P Comment	



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:***Apply the principles of customer care in client interactions***

SAQA US ID		UNIT STANDARD TITLE	
252170		Apply the principles of customer care in client interactions	
ORIGINATOR		PROVIDER	
SGB for Secondary Agriculture: Processing			
FIELD		SUBFIELD	
1 - Agriculture and Nature Conservation		Secondary Agriculture	
ABET BAND	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
Undefined	Regular	Level 4	5

SPECIFIC OUTCOME 1

Identify the communication skills that are required to provide customer care.

SPECIFIC OUTCOME 2

Describe the appropriate ethics that must be adhered to when interacting with clients.

SPECIFIC OUTCOME 3

Respond to a customers request or complaint.

SPECIFIC OUTCOME 4

Integrate value adding in conducting customer care.

QUALIFICATIONS UTILISING THIS UNIT STANDARD

	ID	QUALIFICATION TITLE	LEVEL	STATUS	END DATE
Core	58350	Further Education and Training Certificate: Perishable Produce Exportation	Level 4	Draft - Prep for P Comment	



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

Demonstrate knowledge of the prerequisites for perishable produce export inspection

SAQA US ID		UNIT STANDARD TITLE	
252171		Demonstrate knowledge of the prerequisites for perishable produce export inspection	
ORIGINATOR		PROVIDER	
SGB for Secondary Agriculture: Processing			
FIELD		SUBFIELD	
1 - Agriculture and Nature Conservation		Secondary Agriculture	
ABET BAND	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
Undefined	Regular	Level 4	7

SPECIFIC OUTCOME 1

Indicate the legislative requirements and pre-inspection preparations that must be concluded before a perishable produce export consignment may be assessed.

SPECIFIC OUTCOME 2

Describe the mandatory food safety requirements and the practices that will ensure the maintenance of these standards.

SPECIFIC OUTCOME 3

Indicate the standards that are prescribed for packaging materials and containers used to convey perishable produce.

SPECIFIC OUTCOME 4

Describe the functions and operation of a traceability system and the necessary produce marking requirements.

SPECIFIC OUTCOME 5

Describe the preparation that is required to "present" a consignment of perishable produce for export inspection.

QUALIFICATIONS UTILISING THIS UNIT STANDARD

	ID	QUALIFICATION TITLE	LEVEL	STATUS	END DATE
Core	58350	Further Education and Training Certificate: Perishable Produce Exportation	Level 4	Draft - Prep for P Comment	