

No. 1019

2 November 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

Manufacturing & Assembly Processes

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 full qualification 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 3 December 2007**. All correspondence should be marked **Standards Setting – Manufacturing & Assembly Processes** and addressed to

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SOUTH AFRICAN QUALIFICATIONS AUTHORITY

QUALIFICATION:
National Certificate: Meat Processing

SAQA QUAL ID		QUALIFICATION TITLE	
57880		National Certificate: Meat Processing	
ORIGINATOR		PROVIDER	
SGB Food Manufacturing			
QUALIFICATION TYPE	FIELD	SUBFIELD	
National Certificate	6 - Manufacturing, Engineering and Technology	Manufacturing and Assembly	
ABET BAND	MINIMUM CREDITS	NQF LEVEL	QUAL CLASS
Undefined	120	Level 3	Regular-Unit Stds Based

PURPOSE AND RATIONALE OF THE QUALIFICATION**Purpose:**

A person acquiring this qualification will be able to produce a variety of safe, quality assured processed and value-added meat products that conform to minimum legislation, food safety requirements and company requirements. This qualification will allow a person to advance to learning in production or management or business management within a food manufacturing environment.

A person 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. Portable competencies such as performing quality control practices will be obtained. With the present structure of the qualification, it makes provision for companies who do not break carcasses (as they buy primal cuts) as well as for Halaal butcheries/processors.

This qualification will allow a person to have access to education, training and career paths within the meat processing 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 meat processing 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 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 environment who have not received any formal recognition for their skills and knowledge, or learners from a general food handling environment or from a fast moving consumer goods (FMCG) processing environment who want to broaden their skills and knowledge.

This qualification is a direct outcome of the revision of the former 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 to be employed in the meat processing 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 meat processing and value-adding meat processing, packaging and junior management. Skilled workers are one of the key players in better manufacturing standards and productivity, both factors which may increase business prosperity. This qualification will assist in social and economic transformation.

RECOGNIZE PREVIOUS LEARNING?

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LEARNING ASSUMED IN PLACE

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

- Communication.
- Mathematical literacy.
- Natural science and technology principles.
- Understanding and application of personal safety practices.
- Understanding and application of food safety, hygiene practices and Good Manufacturing Practices (GMPs).
- Understanding and application of pre-batching and mixing or blending of food raw materials.
- Knowledge and application of the applicable cleaning and sanitising procedures (Cleaning-out-of-place (COP) and/or Cleaning-in-place (CIP)).
- Understanding and application of temperature measurement and maintenance of the cold chain.

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:

Persons should adhere to minimum personal health requirements as stipulated in the Foodstuffs, Cosmetics and Disinfectants Act, No. 54 of 1972, and its regulations.

QUALIFICATION RULES

All the unit standards in the Fundamental (36 credits) and Core (50 credits) components are compulsory.

In addition, the learner must choose at least 34 credits from the Elective component, of which at least 20/27 credits must be from the following unit standards:

NLRD ID; Unit standard title; Level; Credits:

- ID 243026; Break beef sides and de-bone primal beef cuts; Level 3; 15 Credits.
- ID 243033; Cut and de-bone poultry carcasses into portions for meat retailing or for further processing; Level 3; 6 Credits.
- ID 243018; Mince fish or meat using automated mincing equipment; Level 3; 4 Credits.
- ID 243020; Salt and dry fish or meat; Level 3; 4 Credits.
- ID 243028; Form or fill raw minced fish or meat products using automated equipment; Level 3; 5 Credits.
- ID 243030; Manufacture emulsified meat products; Level 3; 8 Credits.
- ID 243010; Cure fish or meat products; Level 3; 8 Credits.
- ID 243019 Smoke fish or meat products; Level 3; 8 Credits.
- ID 9054; Coat or dip a food product using automated equipment; Level 2; 6 Credits.
- ID 243009; Sterilise a food or beverage product using retorting equipment; Level 3; 12 Credits.
- ID 243031; Manufacture fermented meat sausages; Level 4; 10 Credits.
- ID 8806; Fry food products using vacuum or atmospheric frying equipment; Level 3; 20 Credits.
- ID 8807; Freeze or chill a food product; Level 3; 8 Credits.
- ID 9042; Demonstrate an understanding of food or beverage safety practices and procedures in a food or beverage manufacturing environment; Level 3; 7 Credits.
- ID 243015; Split and cut pig carcasses into primal cuts; Level 3; 15 Credits.
- ID 243017; De-rind and de-bone various pork cuts; Level 3; 10 Credits.
- ID 243022; Sort de-boned pork cuts for further processing; Level 2; 3 Credits.

The remaining seven credits of the 34 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 meat processing environment.
2. Prepare pig carcasses for further processing.
3. Manufacture value-added meat products in a meat processing environment.
4. Work with and interpret numbers and shapes in a meat processing environment.
5. Communicate in variety of ways in a meat processing environment.

Critical Cross-Field Outcomes:

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

Qualifying learners can:

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 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 all Exit Level Outcome/s.
- 3. Organise and manage oneself and one's activities responsibly and effectively by:
 - Planning one's activities.
 - Evident in all Exit Level Outcome/s.
 - 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 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 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 meat processing environment.
 - Evident in Exit Level Outcome/s: 1.
- Preparing pig carcasses for further processing.
 - Evident in Exit Level Outcome/s: 2.
- Manufacturing value-added meat products.
 - Evident in Exit Level Outcome/s: 3.
- Working with and interpreting numbers and shapes in a meat processing environment.
 - Evident in Exit Level Outcome/s: 4.
- Communicating in variety of ways in a meat processing environment.
 - Evident in Exit Level Outcome(s): 5.

ASSOCIATED ASSESSMENT CRITERIA

Associated Assessment Criteria for Exit Level Outcome 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 meat processing 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 meat processing 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.

Associated Assessment Criteria for Exit Level Outcome 2:

- 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.

Associated Assessment Criteria for Exit Level Outcome 3:

- 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.

Associated Assessment Criteria for Exit Level Outcome 4:

- Temperatures are measured, interpreted and controlled within the meat processing 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 according to applicable size requirements.
- Meat cuts are de-rinded, de-boned and sorted according to applicable size requirements.

Associated Assessment Criteria for Exit Level Outcome 5:

- 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 meat processing environment.

Integrated Assessment:

The applied competence (practical, foundational and reflexive competencies) of this qualification will be achieved if a learner is able to produce a variety of safe, quality assured processed and value-added meat products that conform to minimum legislation and company 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, two qualifications exist at Level 3 for Meat Processing, namely:

- National Certificate in Meat Processing (Grading) with strands in Beef, Pig Meat, Sheep and Lamb, and Venison.

This qualification recognises both the core and specialist knowledge and skills required to work safely and productively in a range of functions within the grading process. The compulsory core underpins all the functions within the industry and is largely replicated in all the meat processing industry's qualifications. The four strands of this certificate (beef, pig meat, sheep and lamb, and venison) recognise that many workers in the industry specialise in grading single animal types. However, the qualification is designed in such a way that lifelong learning is supported by encouraging trainees to consider developing their knowledge and skills in other functions or areas within the industry.

Core and elective unit standards consist of the following:

- Problem solving.
 - Employee requirements and expectations.
 - Care and timeliness as an employee.
 - Significance of one's work within the organization.
 - Health and safety in the workplace.
 - Communication and listening techniques.
 - Teamwork.
 - Maintaining hand knives.
 - Cleaning of work areas.
 - Workplace hygiene and food safety requirements.
 - Role of New Zealand meat processing industry.
 - Grading classifications, requirements and processes for the specific strand chosen.
- National Certificate in Meat Processing (Meat Industry Standards).

This qualification recognises the knowledge and skills required to comply with the meat industry standards for meat processing. People undertaking this qualification will acquire the base knowledge and skills relating to the meat industry standards by completing the compulsory unit standards. They will then choose the relevant unit standards from the elective lists that relate to their areas of work. The unit standards in the first elective cover environmental knowledge, and the applied knowledge of HACCP systems. The second elective list contains unit standards that recognise an in-depth understanding of the application of the relevant meat industry standards to the candidate's work area.

Core unit standards consist of the following:

- Knowledge of the meat processing industry standards regarding licensing and construction, quality assurance, hygiene and sanitation, procurement of animals, slaughter and dressing, edible processing, inedible processing, storage and certification.

Elective unit standards offer a choice between:

- Waste management, chemical handling and HACCP systems.
- Analysing the requirements for the different meat industry standards.

Meat processing qualifications that compare with the South African qualification also exist on other levels of the NZQA, namely:

- National Certificate in Meat Processing (Introductory) - Level 1.
- National Certificate in Meat Processing (Associated Processes) with strands in Offal Products, Casings and Calibrations, Rendering and Refrigeration - Level 1 or 2, depending on the strand.
- National Certificate in Meat Processing (Further Processing) with strands in Boning, Trimming, Saw Operations, Quartering, Packaging, and Dispatching - Level 2.
- National Certificate in Meat Processing (Slaughter and dressing) with strands in Slaughter, and Opening and Clearing Skins - Level 2.
- National Certificate in Meat Processing (Venison) - Level 2.
- National Certificate in Meat Processing with strands in Supervisory Management, and Risk Management - Level 4.

Whilst the focus of the Level 1 qualifications is on self-management, work and study skills, occupational health and safety, interpersonal communication and generic meat processing skills, the focus of the Level 2 qualifications is on the same, but also includes skills on specific species and processes. There is, therefore, a lot of overlap between the different qualifications on Level 2 regarding the core unit standards and the different 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 Level 4 New Zealand qualification has a definite management focus, specifically in management of a production unit in the meat processing industry. Although not meat specific, there is currently a similar 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, three National Vocational Qualifications (NVQ's) were found for meat processing, namely:

- 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 units cover the following:

- Processing of meat according of 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.
- Labeling.
- 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 Level 1 and 2 NVQ's, but not with the Level 3 NVQ. The South African version also offers a broader choice of Core and Elective components than the NVQ's.

The AQF from Australia contains 9 qualifications on Certificate III level, which are distributed over four bands (Abattoirs, Smallgoods, Food Services and Meat Retailing). These qualifications are:

- Abattoirs:
 - Certificate III in Meat Processing (Boning).
 - Certificate III in Meat Processing (Meat Safety).
 - Certificate III in Meat Processing (Rendering).
 - Certificate III in Meat Processing (Slaughtering).
 - Certificate III in Meat Processing (General).
 - Certificate III in Meat Processing (Laboratory) also applicable to Smallgoods.
- Smallgoods:
 - Certificate III in Meat Processing (Smallgoods).
- Food Services:
 - Certificate III in Meat Processing (Food Services).
- Meat Retailing:
 - Certificate III in Meat Processing (Meat Retailing).

Besides the Certificate III qualifications, there are also two qualifications on Certificate I level (Smallgoods and Meat Retailing), four on Certificate II level (Abattoirs, Smallgoods, Food Services and Meat Retailing) and four on Certificate IV level with ranges of Leadership, Meat Safety and Quality Assurance and General. Two Diplomas on Certificate level V and one Advanced Diploma on Certificate level VI can also be found.

The following comparisons were made between the AQF Smallgoods qualifications (Certificate levels I - IV) and this South African qualification: The focus of the Certificate level I qualification is mainly on hygiene, personal safety, quality control, overview of the meat industry, communication, mathematical literacy, handling of materials and products, packaging of smallgoods, 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, packaging and equipment handling. The Certificate Level III qualification requires the Certificate levels I and II, plus a choice of additional technical units in processing of carcasses into primal cuts and value-added products. The Certificate level IV qualifications reveal a pure focus on management, leadership, quality assurance, food safety assurance, training and process control and optimisation.

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 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 somewhat different focus than this South African qualification. The strong management focus in the Scottish qualification is reflected in the Level 5 South African qualification in Food and Beverage First Line Manufacturing Management.

ARTICULATION OPTIONS

This qualification provides horizontal articulation with:

- ID 59386: National Certificate: Fresh Meat Processing, NQF Level 3.
- ID 20194: National Certificate: Food and Beverage Processing: Fish and Seafood Processing, NQF Level 3.

This qualification provides vertical articulation with:

FETC: Generic Management (Food Manufacturing).

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 needs well-developed interpersonal skills, as well as subject matter and assessment experience.
- The applicant should have a similar qualification than this one at NQF Level 3 or higher, with a minimum of 12 months field experience after s/he has completed the qualification.

NOTES

This qualification replaces qualification 20196, "National Certificate: Food and Beverage Processing: Meat Processing", Level 3, 140 credits.

UNIT STANDARDS

	ID	UNIT STANDARD TITLE	LEVEL	CREDITS
Fundamental	119472	Accommodate audience and context needs in oral/signed communication	Level 3	5
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
Fundamental	9013	Describe, apply, analyse and calculate shape and motion in 2-and 3-dimensional space in different contexts	Level 3	4
Fundamental	119457	Interpret and use information from texts	Level 3	5
Fundamental	9012	Investigate life and work related problems using data and probabilities	Level 3	5
Fundamental	119467	Use language and communication in occupational learning programmes	Level 3	5
Fundamental	7456	Use mathematics to investigate and monitor the financial aspects of personal, business and national issues	Level 3	5
Fundamental	119465	Write/present/sign texts for a range of communicative contexts	Level 3	5
Core	120416	Apply personal safety practices in a food or sensitive consumer product environment	Level 2	5
Core	243028	Form or fill raw minced fish or meat products using automated equipment	Level 3	5
Core	243018	Mince fish or meat using automated mincing equipment	Level 3	4
Core	120239	Monitor critical control points (CCPs) as an integral part of a hazard analysis critical control point (HACCP) system	Level 3	6
Core	9062	Monitor the temperature of food products and their environment for quality control purposes	Level 3	4
Core	119802	Perform quality control practices in a food or sensitive consumer product operation	Level 3	6
Core	9046	Determine the quality of food products using sensory evaluation	Level 4	10
Core	243023	Identify and deal with factors influencing meat quality	Level 4	10
Elective	9054	Coat or dip a food product using automated equipment	Level 2	6
Elective	243022	Sort de-boned pork cuts for further processing	Level 2	3
Elective	114941	Apply knowledge of HIV/AIDS to a specific business sector and a workplace	Level 3	4

	ID	UNIT STANDARD TITLE	LEVEL	CREDITS
Elective	114952	Apply problem-solving techniques to make a decision or solve a problem in a real life context	Level 3	2
Elective	243026	Break beef sides and de-bone primal beef cuts	Level 3	15
Elective	243010	Cure fish or meat products	Level 3	8
Elective	243033	Cut and de-bone poultry carcasses into portions for meat retailing or further processing	Level 3	6
Elective	243017	De-rind and de-bone various pork cuts	Level 3	10
Elective	9042	Demonstrate an understanding of food or beverage safety practices and procedures in the food or beverage manufacturing environment	Level 3	7
Elective	114892	Dispatch stock	Level 3	10
Elective	8807	Freeze or chill a food product	Level 3	8
Elective	8806	Fry food products using vacuum or atmospheric frying equipment	Level 3	20
Elective	13917	Indicate the role of a team leader ensuring that a team meets an organisation's standards	Level 3	6
Elective	13911	Induct a new member into a team	Level 3	3
Elective	14665	Interpret current affairs related to a specific business sector	Level 3	10
Elective	13919	Investigate and explain the structure of a selected workplace or organisation	Level 3	10
Elective	243030	Manufacture emulsified meat products	Level 3	8
Elective	242777	Operate a closing process on a food automated packaging line	Level 3	6
Elective	242779	Operate filling process on a food automated packaging line	Level 3	18
Elective	11241	Perform Basic Business Calculations	Level 3	6
Elective	12316	Perform first line maintenance on manufacturing or packing equipment	Level 3	7
Elective	114896	Receive stock	Level 3	12
Elective	243020	Salt and dry fish or meat	Level 3	4
Elective	243019	Smoke fish or meat products	Level 3	8
Elective	243015	Split and cut pig carcasses into primal cuts	Level 3	15
Elective	243009	Sterilise a food or beverage product using retorting equipment	Level 3	12
Elective	116942	Use a GUI-based word processor to create merged documents	Level 3	3
Elective	116940	Use a Graphical User Interface (GUI)-based spreadsheet application to solve a given problem	Level 3	6
Elective	117241	Develop a business plan for a small business	Level 4	5
Elective	243031	Manufacture fermented meat sausages	Level 4	10
Elective	242791	Operate a coding process on a food automated packaging line	Level 4	4
Elective	242778	Operate a labelling process on a food automated packaging line	Level 4	10
Elective	242792	Operate a wrapping process on a food automated packaging line	Level 4	18



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

QUALIFICATION:**National Certificate: Fresh Meat Processing**

SAQA QUAL ID		QUALIFICATION TITLE	
59386		National Certificate: Fresh Meat Processing	
ORIGINATOR		PROVIDER	
SGB Food Manufacturing			
QUALIFICATION TYPE	FIELD	SUBFIELD	
National Certificate	6 - Manufacturing, Engineering and Technology	Manufacturing and Assembly	
ABET BAND	MINIMUM CREDITS	NQF LEVEL	QUAL CLASS
Undefined	120	Level 3	Regular-Unit Stds Based

PURPOSE AND RATIONALE OF THE QUALIFICATION**Purpose:**

A person acquiring this qualification will be able to produce a variety of safe, quality assured 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 person to advance to learning in business management in a customer service environment.

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.

A person 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.

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 fresh 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 fresh meat processing and 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 specialize in the fresh meat processing and retail environment.

This qualification is a direct outcome of the revision of the former National Certificate in Fresh Meat Processing NQF Level 3, of which the demand was based on the transformation of the so-called Butcher's Qualification (previously referred to as the "Block 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.

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 which may increase business prosperity. This qualification will assist in social and economic transformation.

RECOGNIZE PREVIOUS LEARNING?

Y

LEARNING ASSUMED IN PLACE

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

- Communication.
- Mathematical literacy.
- Natural science and technology principles.
- Understanding and application of personal safety practices.
- Understanding and application of food safety, hygiene practices and Good Manufacturing Practices (GMPs).
- Understanding and application of pre-batching and mixing or blending of food raw materials.
- Knowledge and application of the applicable cleaning and sanitising procedures (Cleaning-out-of-place (COP) and/or Cleaning-in-place (CIP)).
- Understanding and application of temperature measurement and maintenance of the cold chain.
- Understanding and application of manual packaging and vacuum packaging.

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:

Persons should adhere to minimum personal health requirements as stipulated in the Foodstuffs, Cosmetics and Disinfectants Act, No. 54 of 1972, and its regulations.

QUALIFICATION RULES

All the unit standards in the Fundamental (36 credits) and Core (69 credits) components are compulsory.

In addition, the learner must choose at least 15 credits from the Elective component, of which at least 6 credits must be from the following unit standards:

ID, Unit standard title, Level, Credits:

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

The remaining 9 credits of the 15 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

1. Maintain and apply food safety and quality control practices in a fresh meat processing and retail environment.
2. Produce fresh meat retail cuts according to customer requirements in the fresh meat processing and retail environment.
3. Produce fresh meat products in a fresh meat processing and retail environment.
 - Note:
 - To be competent in this Exit level outcome, learners should be able to show competency towards the basic retail cuts for the species selected.
 - Workplace experience depends on the environment where the employer is situated (An employer in an upmarket area like Sandton will do more upper class market products than an employer in rural areas).
4. Work with and interpret numbers and shapes in a fresh meat processing and retail environment.
5. Communicate in variety of ways in a fresh meat processing and retail environment.

Critical Cross-Field Outcomes:

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

Qualifying learners can:

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 Outcomes 2 and 3.
- Reporting poor food safety and quality.
 - Evident in Exit Level Outcomes 1.
- Identifying poor quality fresh meat products.
 - Evident in Exit Level Outcomes 1.

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 Outcomes 1, 2 and 3.
- Co-ordinating one's work with that of others in the direct surrounding area.
 - Evident in all Exit Level Outcomes.

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

- Planning one's activities.
 - Evident in all Exit Level Outcomes.
- Keeping organised, legible, coherent and focused records.
 - Evident in Exit Level Outcomes 4 and 5.

Collect, analyse, organise and critically evaluate information by:

- Performing quality control practices and evaluating the results.
 - Evident in Exit Level Outcome 1.
- Keeping organised, legible, coherent and focused records.
 - Evident in Exit Level Outcome 5.
- Evaluating the results of quality control practices.
 - Evident in Exit Level Outcome 1.

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 5.
- Communicating effectively in a verbal manner.
 - Evident in Exit Level Outcome 5.
- Gathering and applying information regarding knowledge, processes and procedures in a fresh meat processing and retail environment.
 - Evident in Exit Level Outcome 5.
- Keeping organised, legible, coherent and focused records.
 - Evident in Exit Level Outcome 5.

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 Outcomes 1, 2, 3 and 4.
- Performing quality control practices and evaluating the results.
 - Evident in Exit Level Outcome 1.

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 Outcomes 2 and 3.
- Reporting poor food safety and quality.
 - Evident in Exit Level Outcomes 1 and 5.
- Identifying poor quality fresh meat products and reporting it to management.
 - Evident in Exit Level Outcomes 1 and 5.

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 1.
- Producing fresh meat cuts and products in a fresh meat processing and retail environment.
 - Evident in Exit Level Outcomes 2 and 3.
- Working with and interpreting numbers and shapes in a fresh meat processing and retail environment.
 - Evident in Exit Level Outcome 4.
- Communicating in variety of ways in a fresh meat processing and retail environment.
 - Evident in Exit Level Outcome 5.

ASSOCIATED ASSESSMENT CRITERIA

Associated Assessment Criteria for Exit Level Outcome 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.

Associated Assessment Criteria for Exit Level Outcome 2:

- 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.

Associated Assessment Criteria for Exit Level Outcome 3:

- 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.

Associated Assessment Criteria for Exit Level Outcome 4:

- 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.

Associated Assessment Criteria for Exit Level Outcome 5:

- 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.

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 labeled 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 of 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.
- Labeling.
- 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:

- ID 59386: National Certificate: Fresh Meat Processing, NQF Level 3.
- ID 20194: National Certificate: Food and Beverage Processing: Fish and Seafood Processing, NQF Level 3.

This qualification provides vertical articulation with:

FETC: Generic Management (Food Manufacturing).

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 needs well-developed interpersonal skills, as well as subject matter and assessment experience.
- The applicant should have a similar qualification than this one at NQF Level 3 or higher, with a minimum of 12 months field experience after s/he has completed the qualification.

NOTES

This qualification replaces qualification 24494, "National Certificate: Fresh Meat Processing", Level 3, 140 credits.

UNIT STANDARDS

	ID	UNIT STANDARD TITLE	LEVEL	CREDITS
Fundamental	119472	Accommodate audience and context needs in oral/signed communication	Level 3	5
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
Fundamental	9013	Describe, apply, analyse and calculate shape and motion in 2-and 3-dimensional space in different contexts	Level 3	4
Fundamental	119457	Interpret and use information from texts	Level 3	5
Fundamental	9012	Investigate life and work related problems using data and probabilities	Level 3	5
Fundamental	119467	Use language and communication in occupational learning programmes	Level 3	5
Fundamental	7456	Use mathematics to investigate and monitor the financial aspects of personal, business and national issues	Level 3	5
Fundamental	119465	Write/present/sign texts for a range of communicative contexts	Level 3	5
Core	120416	Apply personal safety practices in a food or sensitive consumer product environment	Level 2	5
Core	243032	Break meat carcasses into primal cuts	Level 3	15
Core	243029	De-bone and cut meat primal cuts into retail cuts	Level 3	10
Core	243028	Form or fill raw minced fish or meat products using automated equipment	Level 3	5
Core	243018	Mince fish or meat using automated mincing equipment	Level 3	4
Core	120239	Monitor critical control points (CCPs) as an integral part of a hazard analysis critical control point (HACCP) system	Level 3	6
Core	9062	Monitor the temperature of food products and their environment for quality control purposes	Level 3	4
Core	119802	Perform quality control practices in a food or sensitive consumer product operation	Level 3	6
Core	243020	Salt and dry fish or meat	Level 3	4
Core	243023	Identify and deal with factors influencing meat quality	Level 4	10
Elective	9054	Coat or dip a food product using automated equipment	Level 2	6
Elective	244574	Apply knowledge of HIV/AIDS to a specific business sector and a workplace	Level 3	4
Elective	244611	Apply problem-solving techniques to make a decision or solve a problem in a real life context	Level 3	2
Elective	243010	Cure fish or meat products	Level 3	8
Elective	243033	Cut and de-bone poultry carcasses into portions for meat retailing or further processing	Level 3	6
Elective	114892	Dispatch stock	Level 3	10
Elective	114907	Display merchandise visually in a Wholesale and Retail outlet	Level 3	15
Elective	8807	Freeze or chill a food product	Level 3	8
Elective	242814	Identify and explain the core and support functions of an organisation	Level 3	6
Elective	242812	Induct a member into a team	Level 3	4
Elective	14665	Interpret current affairs related to a specific business sector	Level 3	10
Elective	243030	Manufacture emulsified meat products	Level 3	8
Elective	11241	Perform Basic Business Calculations	Level 3	6
Elective	12316	Perform first line maintenance on manufacturing or packing equipment	Level 3	7
Elective	13932	Prepare and process documents for financial and banking processes	Level 3	5
Elective	114896	Receive stock	Level 3	12
Elective	114900	Sell products to customers in a Wholesale and Retail outlet	Level 3	12
Elective	243019	Smoke fish or meat products	Level 3	8
Elective	116942	Use a GUI-based word processor to create merged documents	Level 3	3

	ID	UNIT STANDARD TITLE	LEVEL	CREDITS
Elective	116940	Use a Graphical User Interface (GUI)-based spreadsheet application to solve a given problem	Level 3	6
Elective	117241	Develop a business plan for a small business	Level 4	5
Elective	242821	Identify responsibilities of a team leader in ensuring that organisational standards are met	Level 4	6