

No. 1162

14 December 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

Food Manufacturing

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 and Unit Standards can be accessed via the SAQA web-site at www.saqqa.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 28 January 2008**. All correspondence should be marked **Standards Setting – Food Manufacturing** and addressed to

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SOUTH AFRICAN QUALIFICATIONS AUTHORITY

QUALIFICATION:**National Certificate: Fish and Seafood Processing**

SAQA QUAL ID		QUALIFICATION TITLE	
59016		National Certificate: Fish and Seafood 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 2	Regular-Unit Stds Based

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

A person acquiring this qualification will be able to work in a Fish and Seafood processing environment by performing all the necessary processes applicable to his/her work environment, from intake of the fresh Fish and Seafood to primary processing and presentation of the final processed product to the market. By applying quality control practices throughout the process, the learner will contribute to the quality assurance and food safety requirements of the final processed products. This qualification provides the learner with the opportunity to access skills and career opportunities in the following strands within the fish and seafood industry:

- Primary processing of fish or seafood.
- Canning of fish or seafood.
- Live seafood processing.
- Manufacturing of value-added Fish and Seafood products.

The learner's choice of Electives will indicate his/her field of speciality with regards to the above strands.

The following range statement is applicable to processing of fish or seafood:

- Fish refers to the following types:
 - Pelagic fish.
 - Line fish.
 - Fresh water fish.
 - Other finned species not included in the above-mentioned fish types.
- Seafood refers to the following types:
 - Crustaceans.
 - Molluscs.

Any one species from one of the above types should be selected.

A person acquiring this qualification will also be able to operate equipment applicable to the relevant processing of Fish and Seafood products. Portable competencies such as performing quality control practices will also be obtained. The person will be able to apply all relevant personal safety and food safety practices during the performance of his/her tasks.

Source: National Learners' Records Database

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This qualification will allow a person to have access to education, training and career paths within the fish and seafood 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 fish and seafood 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 fish and seafood industry that is expressed by employers and employees, both now and for the future. Typical learners will be persons who are currently working in a Fish and Seafood processing 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 Fish and Seafood processing industry. Fish and Seafood processing refers to chilling and freezing of fish and seafood, canning of fish and seafood, live seafood processing and manufacturing of value-added fish and seafood products.

This qualification is a direct outcome of an analysis of the former National Certificate in Food and Beverage Processing: Fish and Seafood Processing NQF Level 3, which came to an end of its three-year lifespan.

This qualification aims at providing formal recognition for competencies already obtained and will continue to do so by providing recognition to workers in the Fish and Seafood industry. In addition, this qualification provides the learner with the opportunity to obtain competencies in fish or seafood processing within the workplace, as well as in personal safety and food safety practices, which will ensure a safe working environment and food products that are healthy and safe for human consumption. In this way, value is added to workers' employability and competence and the sustainability of the fish and seafood industry is improved.

This qualification provides the learner with competencies to be employed within different careers within the fish and seafood processing industry, as well as the flexibility to pursue careers within other sectors of the food industry. The range of electives will allow the individual the opportunity to pursue careers within different strands of Fish and Seafood processing and packaging, as well as to be introduced to some principles of team management. Skilled workers are one of the key players in better manufacturing standards and productivity, 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

A knowledge, comprehension and application of language, mathematics, natural science and technology principles at NQF Level 1 or equivalent.

Recognition of Prior Learning:

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

A qualification will be awarded should a learner demonstrate that all the exit level outcomes of the qualification have been attained.

Access to the Qualification:

Persons should adhere to minimum personal health requirements as stipulated in applicable health regulations.

QUALIFICATION RULES

All the unit standards in the Fundamental (36 credits) and Core (38 credits) components are compulsory.

In addition, the learner must choose at least 46 credits from the Elective component, of which at least 20 credits must be from the following unit standards:

NLRD no.; Unit standard title; Level; Credits:

- ID 8807: Freeze or chill a food product; Level 3; 8 Credits.
- ID 246580: Bin and ice Fish and Seafood manually; Level 2; 2 Credits.
- ID 246579: De-ice Fish and Seafood; Level 2; 3 Credits.
- ID 246586: Apply knowledge of heat processing and preservation procedures for canned food products; Level 2; 10 Credits.
- ID 246590: Receive and maintain fish or seafood in cold storage containers; Level 2; 4 Credits.
- ID 246584: De-scale fish; Level 2; 3 Credits.
- ID 246588: Thaw Fish and Seafood; Level 2; 3 Credits.
- ID 246581: De-head, gut and/or bleed fish manually or by using automated equipment; Level 2; 4 Credits.
- ID 246589: Shuck or shell and/or trim seafood; Level 2; 4 Credits.
- ID 246583: Process and pack live seafood; Level 2; 4 Credits.
- ID 8944: Fleck or fillet fish manually or by using automated equipment; Level 2; 4 Credits.
- ID 246573: Trim and portion cut Fish and Seafood manually; Level 2; 4 Credits.
- ID 243018: Mince fish or meat using automated mincing equipment; Level 3; 4 Credits.
- ID 9054: Coat or dip a food product using automated equipment; Level 2; 6 Credits.
- ID 243020: Salt and dry fish or meat; Level 3; 4 Credits.
- ID 243019: Smoke fish or meat products; Level 3; 8 Credits.
- ID 243010: Cure fish or meat products; Level 3; 8 Credits.
- ID 243028: Form or fill raw minced fish or meat products using automated equipment; Level 3; 5 Credits.
- ID 8806: Fry food products using vacuum or atmospheric frying equipment; Level 3; 20 Credits.
- ID 8765: Pre-batch food raw materials; Level 2; 4 Credits.
- ID 117713: Mix or blend food raw materials for processing using automated equipment; Level 2; 4 Credits.

The remaining 26 credits of the 46 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 good manufacturing practices, food safety and personal safety practices in a Fish and Seafood processing environment.
2. Process fresh Fish and Seafood into products for human consumption.
3. Work with and interpret numbers and shapes in a Fish and Seafood processing environment.

4. Communicate in variety of ways in a Fish and Seafood processing environment.

Critical Cross-Field Outcomes:

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 Outcome 2.
- Reporting poor food safety, personal safety and hygiene conditions, Evident in Exit Level Outcome 1.
- Identifying poor quality Fish and Seafood products, Evident in Exit Level Outcomes 2 and 3.

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

- Applying team-work during maintenance, personal and product safety practices and processing of Fish and Seafood Evident in Exit Level Outcomes 1 and 2.
- 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 Exit Level Outcomes 1, 2 and 3.
- Keeping organised, legible, coherent and focused records, Evident in Exit Level Outcome 4

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 4.
- Evaluating the results of sorting and grading procedures, Evident in Exit Level Outcome 3.

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 4.
- Gathering and applying information regarding knowledge, processes and procedures in a Fish and Seafood processing environment, Evident in Exit Level Outcome 4.
- Keeping organised, legible, coherent and focused records, Evident in Exit Level Outcome 4.

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 and 3.
- Grading and sorting Fish and Seafood according to requirements, Evident in Exit Level Outcome 3.
- Performing quality control practices and evaluating the results, Evident in Exit Level Outcome 1.
- Performing basic first aid and fire fighting, 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 Outcome 2.
- Reporting poor food safety, personal safety and hygiene conditions, Evident in Exit Level Outcome 1.
- Identifying poor quality Fish and Seafood products and reporting it, Evident in Exit Level Outcomes 2 and 3.

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

- Maintaining and applying good manufacturing practices, food safety and personal safety practices in a fish or seafood processing environment, Evident in Exit Level Outcome 1.
- Processing fish or seafood into products for human consumption, Evident in Exit Level Outcome 2.
- Working with and interpreting numbers and shapes in a Fish and Seafood processing environment, Evident in Exit Level Outcome 3.
- Communicating in variety of ways in a fish or seafood processing environment, Evident in Exit Level Outcome 4.

ASSOCIATED ASSESSMENT CRITERIA

Associated Assessment Criteria for Exit Level Outcome 1:

- Knowledge and comprehension regarding personal safety practices in a Fish and Seafood processing environment are applied according to standard operating procedures, safety requirements and current legislation.
- Food safety, food safety hazards and good manufacturing practices are identified, explained, applied and maintained in a Fish and Seafood processing environment.
- Pest control and the control of waste materials are identified, applied and maintained in a Fish and Seafood processing environment.
- The temperature of raw and final products and their environment are monitored and controlled according to the quality assurance policy and standard operating procedures.

Associated Assessment Criteria for Exit Level Outcome 2:

- Fish and Seafood is graded, sorted and aligned for further processing according to standard operating procedures.
- The inputs, outputs, stages and quality indicators in the relevant process are identified and described within the Fish and Seafood processing environment.
- Planning for Fish and Seafood processing, as well as personal, equipment and product preparations are done according to standard operating procedures.
- Quality control practices are performed in the specific context of the learner's work environment and according to the quality assurance policy and standard operating procedures.
- Fish are processed into final products according to standard operating procedures.

Range: Processing refers to any combination of the following:

- Freezing or chilling (prior to or after processing).
- Binning and icing of Fish and Seafood.
- De-icing of Fish and Seafood.
- Application of heat processing and preservation procedures for canning.
- Reception and maintenance of Fish and Seafood in cold storage containers.
- De-scaling of fish.
- Thawing of Fish and Seafood.
- De-heading, gutting and/or bleeding of fish (manually or by using automated equipment).

- Shucking or shelling and/or trimming of seafood.
- Processing and packing of live seafood.
- Flecking or filleting of fish (manually or by using automated equipment).
- Manual trimming and portion cutting of Fish and Seafood.
- Mincing Fish and Seafood.
- Coating or dipping.
- Salting or drying.
- Smoking.
- Curing.
- Forming or filling.
- Frying.
- Mixing or blending of raw materials.
- Pre-batching of raw materials.

Associated Assessment Criteria for Exit Level Outcome 3:

- Temperatures are measured, interpreted and controlled within the Fish and Seafood processing environment.
- Fish and Seafood products are weighed and the results are evaluated and interpreted in terms of sorting requirements for Fish and Seafood products.
- Products are grouped according to size and shape, as governed by sorting and grading requirements for Fish and Seafood products.
- Quality control documentation is read and interpreted for application in further processing.
- Processing parameters are set, monitored and controlled according to standard operating procedures.

Associated Assessment Criteria for Exit Level Outcome 4:

- Effective verbal communication is demonstrated during working with peers.
- 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 Fish and Seafood processing environment.

Integrated Assessment:

The applied competence (practical, foundational and reflexive competencies) of this qualification will be achieved if a learner is able to perform all the necessary processes applicable to his/her work environment, from intake of the Fish and Seafood to the final processed product to the market.

The identification and solving of problems, team work, organising one-self, the using of applied science, the implication of actions and reactions in the world as a set of related systems must be assessed during any combination of practical, foundational and reflexive competencies demonstrated. Assessment methods and tools must be designed to determine the whole person 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 on Level 2 for seafood processing, namely:

- National Certificate in Seafood Processing.
- National Certificate in Seafood Retailing.

The Level 2 National Certificate in Seafood Processing from the NZQA contains 60 credits. It recognises the skills and knowledge of a person working in the seafood processing sector of the seafood industry. Holders of the qualification will be able to demonstrate a range of basic skills and knowledge in seafood processing and in occupational health and safety practices. It provides a pathway to the National Certificate in Seafood on Level 4.

Compulsory unit standards cover the following competencies:

- Seafood spoilage factors and the control thereof.
- Personal hygiene practices and hygienic work practices.
- Safe work practices in the seafood industry.
- Health and safety in the workplace.

Elective unit standards cover the following competencies:

Elective A:

- Seafood processing.

Elective B:

- Handling fish or shellfish products.

Elective C:

- Identifying characteristics of seafood or shellfish quality.

Elective D:

- A minimum of 17 credits from anywhere in the NQF.

The New Zealand National Certificate in Seafood Processing compares very well with the South African qualification, although the South African qualification has extended options in the Elective component towards the processing of fish into canned and value added products. On the contrary, the New Zealand version focuses on the two streams of fish and shellfish products, without much focus on value-added products.

The Level 2 National Certificate in Seafood Retailing from the NZQA also consists of 60 credits and is designed for a seafood retailing assistant in the seafood retailing section of the food retail market. It focuses on retail skills such as storing and maintaining of seafood products, weighing, wrapping and packing seafood products for cross counter sale, handling of fish, and describing fish spoilage and safety skills required to work as a seafood retailing assistant. Currently there is no similar qualification for Fish and Seafood retailing on the South African NQF.

On the NVQ from England, Wales and Northern Ireland, Seafood Processing forms part of the City & Guilds National Vocational Qualification in Food and Drink Manufacturing Operations at Levels 1, 2 and 3. Level 1 is suitable for entry-level staff, whereas Level 3 is aimed at supervisors, team leaders or those with a high level of technical skills. A Level 2 involves approximately six months of study and practice, whereas a Level 3 would take between one to two years to complete.

Units in the qualification are either optional or mandatory. Mandatory units focus on areas such as health and safety and teamwork, which are common to any job role within the food and drink manufacturing industry. Optional units include areas such as maintaining the quality of products, cleaning in place, hygiene and control units that focus on different processes within food and drink manufacturing. At Level 2, units cover similar areas to those at Level 1, with a few additions, in particular diagnosing and rectifying operating problems. The units in Level 3 differ from those at Levels 1 and 2 by having a more supervisory focus, reflecting the job roles of those who will take them.

There was therefore no single qualification on the NVQ with a direct focus on seafood processing, as in the case of the South African qualification. However, many of the competencies reflected in the South African qualification are also contained in the UK qualification, e.g. maintaining the quality of products, cleaning in place, hygiene, control and problem solving within scope of work.

The AQF from Australia contains four certificates (Certificate I, II, III and IV) in Seafood Industry (Seafood Processing), as well as a Diploma of Seafood Industry (Seafood Processing). These qualifications consist of core, multi-sector specialist and sector specialist units. The following key skills areas form the core and elective components of the different qualifications:

Certificate I:

- Food handling and safety practices.
- Effective working.
- Communication.
- Workplace health and safety.
- Cleaning.
- Maintenance of the cold chain.
- Cleaning, filleting and cutting fish.
- Sharpening and working with knives.
- Food safety.

Certificate II:

The same as for Certificate I, with the addition of:

- Food handling and safety practices.
- Heading and peeling crustaceans.
- Processing squid, cuttlefish and octopus.
- Shucking molluscs.
- Filling, closing and inspecting can seams.
- Manufacturing of value-added products.

- Quality control tests and quality assurance.
- Waste treatment.

Certificates III and IV requires the Certificates I and II as broad base for further learning and focuses much more on quality assurance, HACCP, process control, advanced processing techniques, leadership, business skills and training.

The focus of this qualification is therefore more or less the same than its Australian counterparts on Levels I and II.

The SVQ from Scotland contains two related qualifications in Food and Drink Manufacturing Operations at Level 2 that compares with this South African qualification. It consists of mandatory and optional units summarised below:

Mandatory units:

- Contributing to health and safety.
- Maintaining hygiene standards.
- Team work.
- Diagnosing and rectifying problems.
- Maintaining product quality.
- Promoting and maintaining service delivery.
- Personal health and safety practices.

Optional units:

- Cleaning-in-place of equipment.
- Contributing to improvement in the workplace.
- Carrying out product and task changeovers.
- Moving and handling materials.
- Receiving and verifying goods and materials entering storage.
- Intake of bulk materials.
- Placing goods and materials in storage.
- Despatching goods and materials.
- Environmental safety.
- Maintaining quality.
- Manufacturing operations.
- Packaging.
- Training and development.
- Controlling the use of resources.

Clearly the Scottish qualification has a somewhat different focus than this South African qualification.

ARTICULATION OPTIONS

- This qualification provides horizontal articulation (through exit level outcome 1) with other NQF Level 2 National Certificates in Food and Beverage Processing.

This qualification articulates vertically with the following qualifications:

ID 57880: National Certificate: Meat Processing, NQF Level 3.

ID 58026: General Education and Training Certificate: Food Handling Processes, NQF Level 1.

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 completed this qualification OR a similar qualification than this one at NQF Level 2 or higher, with a minimum of 12 months field experience after he/she has completed the qualification.

NOTES

UNIT STANDARDS

	ID	UNIT STANDARD TITLE	LEVEL	CREDITS
Fundamental	119463	Access and use information from texts	Level 2	5
Fundamental	9009	Apply basic knowledge of statistics and probability to influence the use of data and procedures in order to investigate life related problems	Level 2	3
Fundamental	7480	Demonstrate understanding of rational and irrational numbers and number systems	Level 2	3
Fundamental	9008	Identify, describe, compare, classify, explore shape and motion in 2-and 3-dimensional shapes in different contexts	Level 2	3
Fundamental	119454	Maintain and adapt oral/signed communication	Level 2	5
Fundamental	119460	Use language and communication in occupational learning programmes	Level 2	5
Fundamental	7469	Use mathematics to investigate and monitor the financial aspects of personal and community life	Level 2	2
Fundamental	9007	Work with a range of patterns and functions and solve problems	Level 2	5
Fundamental	119456	Write/present for a defined context	Level 2	5
Core	13162	Identify and describe inputs, outputs, stages and quality indicators of the manufacturing, assembly or engineering process	Level 1	10

	ID	UNIT STANDARD TITLE	LEVEL	CREDITS
Core	120403	Apply good manufacturing practices as part of a food safety system	Level 2	4
Core	120416	Apply personal safety practices in a food or sensitive consumer product environment	Level 2	5
Core	246582	Grade, sort and align fish and seafood for further processing	Level 2	8
Core	120417	Understand the control of pests and waste materials as part of a food safety system	Level 2	3
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
Elective	110075	Apply basic fire fighting techniques	Level 1	3
Elective	246586	Apply knowledge of heat processing and preservation procedures for canned food products	Level 2	10
Elective	246580	Bin and ice fish and seafood manually	Level 2	2
Elective	246581	De-head, gut and/or bleed fish manually or by using automated equipment	Level 2	4
Elective	246579	De-ice fish and seafood	Level 2	3
Elective	246584	De-scale fish	Level 2	3
Elective	244605	Demonstrate ability to participate effectively in a team or group	Level 2	2
Elective	14344	Demonstrate an understanding of a selected business environment	Level 2	10
Elective	246587	Fleck or fillet fish manually or by using automated equipment	Level 2	4
Elective	14343	Investigate the structure of an organization as a workplace	Level 2	8
Elective	114969	Keep informed about current affairs related to a business sector or industry	Level 2	10
Elective	117713	Mix or blend materials in a manufacturing environment	Level 2	8
Elective	242781	Pack manually	Level 2	2
Elective	117900	Plan self development	Level 2	10
Elective	110078	Plan, organise and manage oneself in the organisation	Level 2	2
Elective	8765	Pre-batch food raw materials	Level 2	4
Elective	246583	Process and pack live seafood	Level 2	4
Elective	246590	Receive and maintain fish and seafood in cold storage containers	Level 2	4
Elective	9965	Render basic first aid	Level 2	3
Elective	246589	Shuck or shell and/or trim seafood	Level 2	4
Elective	246588	Thaw fish and seafood	Level 2	3
Elective	246573	Trim and portion cut fish and seafood manually	Level 2	4
Elective	116937	Use a Graphical User Interface (GUI)-based spreadsheet application to create and edit spreadsheets	Level 2	4
Elective	117924	Use a Graphical User Interface (GUI)-based word processor to format documents	Level 2	5
Elective	243010	Cure fish or meat products	Level 3	8
Elective	246585	Demonstrate an understanding of heating and cooling procedures	Level 3	4
Elective	243028	Form or fill raw minced fish or meat products using automated equipment	Level 3	5
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	243018	Mince fish or meat using automated mincing equipment	Level 3	4
Elective	120239	Monitor critical control points (CCPs) as an integral part of a hazard analysis critical control point (HACCP) system	Level 3	6
Elective	242777	Operate a closing process on a food automated packaging line	Level 3	6
Elective	123312	Operate and control the filling and sealing of cans for food products	Level 3	12
Elective	242779	Operate filling process on a food automated packaging line	Level 3	18
Elective	243020	Salt and dry fish or meat	Level 3	4
Elective	243019	Smoke fish or meat products	Level 3	8
Elective	243009	Sterilise a food or beverage product using retorting equipment	Level 3	12

	ID	UNIT STANDARD TITLE	LEVEL	CREDITS
Elective	8804	Store and route food raw materials and products	Level 3	8
Elective	242778	Operate a labelling process on a food automated packaging line	Level 4	10



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

Trim and portion cut fish and seafood manually

SAQA US ID	UNIT STANDARD TITLE		
246573	Trim and portion cut fish and seafood manually		
ORIGINATOR	PROVIDER		
SGB Food Manufacturing			
FIELD	SUBFIELD		
6 - Manufacturing, Engineering and Technology	Manufacturing and Assembly		
ABET BAND	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
Undefined	Regular	Level 2	4

SPECIFIC OUTCOME 1

Demonstrate an understanding of trimming and portioning of fish or seafood.

SPECIFIC OUTCOME 2

Prepare to trim and portion cut fish or seafood.

SPECIFIC OUTCOME 3

Trim and portion cut fish or seafood.

SPECIFIC OUTCOME 4

Perform procedures after trimming and portioning.

QUALIFICATIONS UTILISING THIS UNIT STANDARD

	ID	QUALIFICATION TITLE	LEVEL	STATUS	END DATE
Elective	59016	National Certificate: Fish and Seafood Processing	Level 2	Draft - Prep for P Comment	



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

De-ice fish and seafood

SAQA US ID		UNIT STANDARD TITLE	
246579		De-ice fish and seafood	
ORIGINATOR		PROVIDER	
SGB Food Manufacturing			
FIELD		SUBFIELD	
6 - Manufacturing, Engineering and Technology		Manufacturing and Assembly	
ABET BAND	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
Undefined	Regular	Level 2	3

SPECIFIC OUTCOME 1

Demonstrate an understanding of de-icing of fish or seafood.

SPECIFIC OUTCOME 2

Prepare to de-ice fish or seafood.

SPECIFIC OUTCOME 3

De-ice fish or seafood.

SPECIFIC OUTCOME 4

Perform procedures after de-icing.

QUALIFICATIONS UTILISING THIS UNIT STANDARD

	ID	QUALIFICATION TITLE	LEVEL	STATUS	END DATE
Elective	59016	National Certificate: Fish and Seafood Processing	Level 2	Draft - Prep for P Comment	



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

Bin and ice fish and seafood manually

SAQA US ID		UNIT STANDARD TITLE	
246580		Bin and ice fish and seafood manually	
ORIGINATOR		PROVIDER	
SGB Food Manufacturing			
FIELD		SUBFIELD	
6 - Manufacturing, Engineering and Technology		Manufacturing and Assembly	
ABET BAND	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
Undefined	Regular	Level 2	2

SPECIFIC OUTCOME 1

Demonstrate an understanding of binning and icing of fish or seafood.

SPECIFIC OUTCOME 2

Prepare to bin and ice fish or seafood.

SPECIFIC OUTCOME 3

Bin and ice fish or seafood manually.

SPECIFIC OUTCOME 4

Perform procedures after binning and icing.

QUALIFICATIONS UTILISING THIS UNIT STANDARD

	ID	QUALIFICATION TITLE	LEVEL	STATUS	END DATE
Elective	59016	National Certificate: Fish and Seafood Processing	Level 2	Draft - Prep for P Comment	



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

De-head, gut and/or bleed fish manually or by using automated equipment

SAQA US ID	UNIT STANDARD TITLE		
246581	De-head, gut and/or bleed fish manually or by using automated equipment		
ORIGINATOR		PROVIDER	
SGB Food Manufacturing			
FIELD		SUBFIELD	
6 - Manufacturing, Engineering and Technology		Manufacturing and Assembly	
ABET BAND	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
Undefined	Regular	Level 2	4

SPECIFIC OUTCOME 1

Demonstrate an understanding of de-heading, gutting and bleeding of fish.

SPECIFIC OUTCOME 2

Prepare to de-head, gut and/or bleed fish.

SPECIFIC OUTCOME 3

De-head, gut and/or bleed fish.

SPECIFIC OUTCOME 4

Perform procedures after de-heading, gutting and/or bleeding.

QUALIFICATIONS UTILISING THIS UNIT STANDARD

	ID	QUALIFICATION TITLE	LEVEL	STATUS	END DATE
Elective	59016	National Certificate: Fish and Seafood Processing	Level 2	Draft - Prep for P Comment	



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:***Grade, sort and align fish and seafood for further processing***

SAQA US ID		UNIT STANDARD TITLE	
246582		Grade, sort and align fish and seafood for further processing	
ORIGINATOR		PROVIDER	
SGB Food Manufacturing			
FIELD		SUBFIELD	
6 - Manufacturing, Engineering and Technology		Manufacturing and Assembly	
ABET BAND	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
Undefined	Regular	Level 2	8

SPECIFIC OUTCOME 1

Demonstrate an understanding of basic biology of fish or seafood intended for further processing.

SPECIFIC OUTCOME 2

Demonstrate an understanding of grading, sorting and alignment requirements for fish or seafood intended for further processing.

SPECIFIC OUTCOME 3

Prepare for work.

SPECIFIC OUTCOME 4

Grade, sort and align fish or seafood on the processing line prior to further processing.

SPECIFIC OUTCOME 5

Perform procedures after grading, sorting and aligning fish or seafood.

QUALIFICATIONS UTILISING THIS UNIT STANDARD

	ID	QUALIFICATION TITLE	LEVEL	STATUS	END DATE
Core	59016	National Certificate: Fish and Seafood Processing	Level 2	Draft - Prep for P Comment	



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

Process and pack live seafood

SAQA US ID		UNIT STANDARD TITLE	
246583		Process and pack live seafood	
ORIGINATOR		PROVIDER	
SGB Food Manufacturing			
FIELD		SUBFIELD	
6 - Manufacturing, Engineering and Technology		Manufacturing and Assembly	
ABET BAND	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
Undefined	Regular	Level 2	4

SPECIFIC OUTCOME 1

Demonstrate an understanding of processing and packing of live seafood.

SPECIFIC OUTCOME 2

Prepare to process and pack live seafood.

SPECIFIC OUTCOME 3

Process and pack live seafood.

SPECIFIC OUTCOME 4

Perform procedures after processing and packing.

QUALIFICATIONS UTILISING THIS UNIT STANDARD

	ID	QUALIFICATION TITLE	LEVEL	STATUS	END DATE
Elective	59016	National Certificate: Fish and Seafood Processing	Level 2	Draft - Prep for P Comment	



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:***De-scale fish***

SAQA US ID		UNIT STANDARD TITLE	
246584		De-scale fish	
ORIGINATOR		PROVIDER	
SGB Food Manufacturing			
FIELD		SUBFIELD	
6 - Manufacturing, Engineering and Technology		Manufacturing and Assembly	
ABET BAND	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
Undefined	Regular	Level 2	3

SPECIFIC OUTCOME 1

Demonstrate an understanding of de-scaling of fish.

SPECIFIC OUTCOME 2

Prepare to de-scale fish.

SPECIFIC OUTCOME 3

De-scale fish.

SPECIFIC OUTCOME 4

Perform procedures after de-scaling.

QUALIFICATIONS UTILISING THIS UNIT STANDARD

	ID	QUALIFICATION TITLE	LEVEL	STATUS	END DATE
Elective	59016	National Certificate: Fish and Seafood Processing	Level 2	Draft - Prep for P Comment	



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:***Demonstrate an understanding of heating and cooling procedures***

SAQA US ID		UNIT STANDARD TITLE	
246585		Demonstrate an understanding of heating and cooling procedures	
ORIGINATOR		PROVIDER	
SGB Food Manufacturing			
FIELD		SUBFIELD	
6 - Manufacturing, Engineering and Technology		Manufacturing and Assembly	
ABET BAND	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
Undefined	Regular	Level 3	4

SPECIFIC OUTCOME 1

Demonstrate an understanding of heating and cooling principles.

SPECIFIC OUTCOME 2

Demonstrate an understanding of heat preservation and processing used in the food manufacturing environment.

SPECIFIC OUTCOME 3

Demonstrate an understanding of cold preservation and processing used in the food manufacturing environment.

QUALIFICATIONS UTILISING THIS UNIT STANDARD

	ID	QUALIFICATION TITLE	LEVEL	STATUS	END DATE
Elective	59016	National Certificate: Fish and Seafood Processing	Level 2	Draft - Prep for P Comment	



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

Apply knowledge of heat processing and preservation procedures for canned food products

SAQA US ID		UNIT STANDARD TITLE	
246586		Apply knowledge of heat processing and preservation procedures for canned food products	
ORIGINATOR		PROVIDER	
SGB Food Manufacturing			
FIELD		SUBFIELD	
6 - Manufacturing, Engineering and Technology		Manufacturing and Assembly	
ABET BAND	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
Undefined	Regular	Level 2	10

SPECIFIC OUTCOME 1

Apply knowledge of the preparatory heat processing procedures for canned food products.

SPECIFIC OUTCOME 2

Demonstrate an understanding of the heat preservation procedures for canned food products.

SPECIFIC OUTCOME 3

Prepare for and maintain work areas for heat processing and preservation of a canned food product.

QUALIFICATIONS UTILISING THIS UNIT STANDARD

	ID	QUALIFICATION TITLE	LEVEL	STATUS	END DATE
Elective	59016	National Certificate: Fish and Seafood Processing	Level 2	Draft - Prep for P Comment	



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

Fleck or fillet fish manually or by using automated equipment

SAQA US ID	UNIT STANDARD TITLE		
246587	Fleck or fillet fish manually or by using automated equipment		
ORIGINATOR	PROVIDER		
SGB Food Manufacturing			
FIELD	SUBFIELD		
6 - Manufacturing, Engineering and Technology	Manufacturing and Assembly		
ABET BAND	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
Undefined	Regular	Level 2	4

SPECIFIC OUTCOME 1

Demonstrate an understanding of flecking or filleting of fish.

SPECIFIC OUTCOME 2

Prepare to fleck or fillet fish.

SPECIFIC OUTCOME 3

Fleck or fillet fish.

SPECIFIC OUTCOME 4

Perform procedures after flecking or filleting.

QUALIFICATIONS UTILISING THIS UNIT STANDARD

	ID	QUALIFICATION TITLE	LEVEL	STATUS	END DATE
Elective	59016	National Certificate: Fish and Seafood Processing	Level 2	Draft - Prep for P Comment	



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:***Thaw fish and seafood***

SAQA US ID		UNIT STANDARD TITLE	
246588		Thaw fish and seafood	
ORIGINATOR		PROVIDER	
SGB Food Manufacturing			
FIELD		SUBFIELD	
6 - Manufacturing, Engineering and Technology		Manufacturing and Assembly	
ABET BAND	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
Undefined	Regular	Level 2	3

SPECIFIC OUTCOME 1

Demonstrate an understanding of thawing of fish or seafood.

SPECIFIC OUTCOME 2

Prepare to thaw fish or seafood.

SPECIFIC OUTCOME 3

Thaw fish or seafood.

SPECIFIC OUTCOME 4

Perform procedures after thawing.

QUALIFICATIONS UTILISING THIS UNIT STANDARD

	ID	QUALIFICATION TITLE	LEVEL	STATUS	END DATE
Elective	59016	National Certificate: Fish and Seafood Processing	Level 2	Draft - Prep for P Comment	



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:

Shuck or shell and/or trim seafood

SAQA US ID	UNIT STANDARD TITLE		
246589	Shuck or shell and/or trim seafood		
ORIGINATOR		PROVIDER	
SGB Food Manufacturing			
FIELD		SUBFIELD	
6 - Manufacturing, Engineering and Technology		Manufacturing and Assembly	
ABET BAND	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
Undefined	Regular	Level 2	4

SPECIFIC OUTCOME 1

Demonstrate an understanding of shucking or shelling and/or trimming of seafood.

SPECIFIC OUTCOME 2

Prepare to shuck or shell and/or trim seafood.

SPECIFIC OUTCOME 3

Shuck or shell and/or trim seafood.

SPECIFIC OUTCOME 4

Perform procedures after shucking or shelling and/or trimming.

QUALIFICATIONS UTILISING THIS UNIT STANDARD

	ID	QUALIFICATION TITLE	LEVEL	STATUS	END DATE
Elective	59016	National Certificate: Fish and Seafood Processing	Level 2	Draft - Prep for P Comment	



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

UNIT STANDARD:***Receive and maintain fish and seafood in cold storage containers***

SAQA US ID		UNIT STANDARD TITLE	
246590		Receive and maintain fish and seafood in cold storage containers	
ORIGINATOR		PROVIDER	
SGB Food Manufacturing			
FIELD		SUBFIELD	
6 - Manufacturing, Engineering and Technology		Manufacturing and Assembly	
ABET BAND	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
Undefined	Regular	Level 2	4

SPECIFIC OUTCOME 1

Demonstrate an understanding of receiving and maintaining of fish or seafood in cold storage containers.

SPECIFIC OUTCOME 2

Prepare to receive fish or seafood in cold storage containers.

SPECIFIC OUTCOME 3

Receive fish or seafood in cold storage containers.

SPECIFIC OUTCOME 4

Maintain fish or seafood in cold storage containers.

QUALIFICATIONS UTILISING THIS UNIT STANDARD

	ID	QUALIFICATION TITLE	LEVEL	STATUS	END DATE
Elective	59016	National Certificate: Fish and Seafood Processing	Level 2	Draft - Prep for P Comment	