

No. 1013

26 September 2008

**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 and 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 and Unit Standards can be accessed via the SAQA web-site at [www.saqg.org.za](http://www.saqg.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 27 October 2008**. All correspondence should be marked **Standards Setting – SGB for Manufacturing and Assembly Processes** and addressed to

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## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

**QUALIFICATION:**  
**National Certificate: Spirits Production**

SAQA QUAL ID	QUALIFICATION TITLE		
63929	National Certificate: Spirits Production		
ORIGINATOR	PROVIDER		
SGB Manufacturing and Assembly Processes			
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

***This qualification does not replace any other qualification and is not replaced by another qualification.***

**PURPOSE AND RATIONALE OF THE QUALIFICATION**

Purpose:

A person acquiring this qualification will be able to work in a spirits production environment by performing all the necessary processes applicable to his/her work environment, from intake of the raw material (rebate and distilling wine, maize and barley, or cane sugar and fruit raw materials) to spirits production and presentation of the final product for packaging/bottling. By applying quality control practices throughout the process, the learner will contribute to the quality assurance and food safety requirements of the final product.

This qualification provides the learner with the opportunity to access skills and career opportunities in the following strands within the spirits production industry:

- > Wine spirits.
- > Grain and malt spirits.
- > Cane sugar, molasses and fruit raw material spirits.

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 spirits production:

- > Wine spirits refer to any of the following:
  - > Grape spirit.
  - > Husk spirit (Husk brandy).
  - > Premium husk spirit.
  - > Pot still brandy.
  - > Brandy.
  - > Vintage brandy.
  - > Blended brandy.
  - > Estate brandy.
- > Grain and malt spirits (whisky products) refer to any of the following:

Source: National Learners' Records Database

Qualification 63929

08/09/2008

Page 1

- > Whisky.
- > Malt whisky.
- > Blended whisky.
- > Bourbon (Sour mash whisky).

> Cane sugar, molasses and fruit raw material spirits refer to any of the following:

- > Cane spirit.
- > Rum.
- > Gin.
- > Vodka.
- > Unspecified spirit.
- > Mixed spirit.

A person acquiring this qualification will also be able to operate equipment applicable to the relevant spirits production process. Portable competencies such as performing quality control practices and knowledge about introductory microbiology and heating and cooling media 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.

This qualification will allow a person to have access to education, training and career paths within the spirits production 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 spirits production industry. The qualification will accelerate the redress of past unfair discrimination in education, training and employment opportunities.

#### Rationale:

This qualification reflects the current and future workplace-based needs of the spirits production industry that are expressed by both employers and employees. Typical learners will be:

- > Persons who are currently working in a spirits production environment who does not have any formal qualification as recognition for their skills and knowledge.
- > Learners with a broad knowledge and skills base in food handling practices who want to specialise in the spirits production industry.
- > New entrants who want to develop employable skills in the spirits production industry.

This qualification is a direct outcome of an analysis of the former National Certificate in Food and Beverage Processing: Spirits Processing NQF Level 3 (NLRD 20509), which came to an end of its three-year lifespan. In this qualification, spirits production refers to the production of:

- > Wine spirits.
- > Grain and malt spirits.
- > Cane sugar, molasses and fruit raw material spirits.

This qualification aims at providing formal recognition for competencies already obtained and will continue to do so by providing recognition to current workers in the spirits production industry. In addition, this qualification provides the new entrant with the opportunity to obtain competencies in spirits production within the workplace, as well as in quality control and food safety practices, which will ensure spirit 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 spirits production industry is improved.

This qualification provides the learner with competencies to be employed within different disciplines within the spirits production industry, as well as the flexibility to pursue careers within other sectors of the alcoholic beverage industry (see Articulation Possibilities). The range of

electives will allow the individual the opportunity to pursue careers within different strands of spirits production and quality control, as well as to be introduced to some principles of team management, generic management and small business development. 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?**

Y

### **LEARNING ASSUMED IN PLACE**

A knowledge, comprehension and application of language, mathematics, natural science and technology principles at NQF Level 2 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:**

> Open to any person.

### **QUALIFICATION RULES**

- > All the unit standards in the Fundamental component (36 credits) are compulsory.
- > All the unit standards in the Core component (20 credits) are compulsory.
- > In the Elective component, the learner must choose at least one of the following unit standards:

Unit standard title; NLRD no; Level; Credits:

- > Operate the beverage pot-still (batch) distillation plant and process; ID 259319; Level 3; 25 Credits.
- > Operate the beverage column-still (continuous) distillation plant and process; ID 259338; Level 3; 30 Credits.

> In addition, the learner must choose an elective strand (A, B or C). All Elective unit standards must then be completed for the selected elective strand. Elective strands include the following:

Elective strand A: Wine spirits: Choose all of the following unit standards:

Unit standard title; NLRD no; Level; Credits:

- > Receive and handle rebate and distilling wine for beverage distilling purposes; ID 259322; Level 3; 6 Credits.
- > Carry out wine or spirits wood maturation; ID 259203; Level 3; 8 Credits.
- > Transfer and blend unmatured and matured wine distillates; ID 259281; Level 3; 6 Credits.
- > Evaluate the sensory quality of unmatured and matured wine distillates; ID 259342; Level 3; 3 Credits.

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

Elective strand B: Grain and malt spirits: Choose all of the following unit standards:

Unit standard title; NLRD no; Level; Credits:

- > Receive and handle maize and barley for beverage distilling purposes; ID 259317; Level 3; 6 Credits.
- > Produce mash for grain distillate production; ID 259321; Level 3; 6 Credits.
- > Produce wort for fermentation; ID 259320; Level 3; 6 Credits.
- > Ferment raw product for beverage distilling purposes; ID 259340; Level 3; 10 Credits.
- > Carry out wine or spirits wood maturation; ID 259203; Level 3; 8 Credits.
- > Transfer and blend unmatured and matured grain and malt distillates; ID 259282; Level 3; 6 Credits.
- > Evaluate the sensory quality of unmatured and matured grain and malt distillates; ID 259318; Level 3; 3 Credits.

Elective strand C: Cane sugar, molasses and fruit raw material spirits: Choose all of the following unit standards:

Unit standard title; NLRD no; Level; Credits:

- > Receive and handle cane sugar and fruit raw materials for beverage distilling purposes; ID 259337; Level 3; 6 Credits.
- > Prepare cane sugar and fruit raw material for fermentation; ID 259339; Level 3; 6 Credits.
- > Ferment raw product for beverage distilling purposes; ID 259340; Level 3; 10 Credits.
- > Carry out wine or spirits wood maturation; ID 259203; Level 3; 8 Credits.
- > Transfer and blend unmatured and matured cane sugar and fruit distillates; ID 259341; Level 3; 6 Credits.
- > Evaluate the sensory quality of unmatured and matured cane sugar and fruit distillates; ID 259298; Level 3; 3 Credits.

### **EXIT LEVEL OUTCOMES**

Qualifying learners can:

1. Maintain and apply personal safety, food safety and quality control practices in a spirits production environment.
2. Carry out preparations prior to distillation.
3. Carry out distillation and post-distillation processes.
4. Communicate in variety of ways in a spirits production 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:

- > Maintaining and applying personal safety, food safety and quality control practices in a spirits production environment.
- > Evident in Exit Level Outcome(s) 1.

- > Problem solving during processing and manufacturing tasks.
- > Evident in Exit Level Outcome(s) 2, 3.

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

- > Applying team-work during performing of personal and product safety practices and spirits production processes.
- > Evident in Exit Level Outcome(s) 1, 2, 3.
- > Co-ordinating one's work with that of others in the direct surrounding area.
- > Evident in Exit Level Outcome(s) 2, 3.

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

- > Planning one's activities and preparing for operations.
- > Evident in Exit Level Outcome(s) 2, 3.
- > Keeping organised, legible, coherent and focused records.
- > Evident in Exit Level Outcome(s) 4.

Collect, analyse, organise and critically evaluate information by:

- > Carrying out quality control practices and evaluating the results.
- > Evident in Exit Level Outcome(s) 1, 2, 3, 4.
- > Keeping organised, legible, coherent and focused records.
- > Evident in Exit Level Outcome(s) 4.

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) 3, 4.
- > Gathering and applying information regarding knowledge, processes and procedures in a spirits production environment.
- > Evident in Exit Level Outcome(s) 3, 4.
- > Keeping organised, legible, coherent and focused records.
- > Evident in Exit Level Outcome(s) 3, 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 Outcome(s) 1, 2, 3, 4.
- > Carrying out quality control practices and evaluating the results.
- > Evident in Exit Level Outcome(s) 1, 2, 3, 4

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 and manufacturing tasks.
- > Evident in Exit Level Outcome(s) 2, 3.
- > Reporting poor food safety, personal safety and hygiene conditions.
- > Evident in Exit Level Outcome(s) 1, 3, 4.
- > Identifying poor quality products and reporting it.
- > Evident in Exit Level Outcome(s) 1, 3, 4.

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

- > Maintaining and applying personal safety, food safety and quality control practices in a spirits production environment.
- > Evident in Exit Level Outcome(s) 1.
- > Carrying out preparations prior to distillation.
- > Evident in Exit Level Outcome(s) 2.
- > Carrying out distillation and post-distillation processes.
- > Evident in Exit Level Outcome(s) 3.
- > Communicate in variety of ways in a spirits production environment.
- > Evident in Exit Level Outcome(s) 4.

#### **ASSOCIATED ASSESSMENT CRITERIA**

Associated Assessment Criteria for Exit Level Outcomes 1:

- > Knowledge and comprehension of the concept of microbiology and the effect of micro-organisms on personal health, hygiene and food and beverage product safety are applied according to standard food and beverage microbiological principles.
- > Quality control practices are carried out in the spirits production environment according to the quality assurance policy and standard operating procedures.
- > Health and safety principles are applied regarding pressure vessels and pressure systems according to occupational health and safety regulations and policies.

Associated Assessment Criteria for Exit Level Outcomes 2:

For elective strands A, B and C:

- > Raw material (rebate and distilling wine, maize and barley, or cane sugar and fruit raw materials) is received for distilling purposes according to standard operating procedures.

For elective strand B only:

- > Mash is produced and wort is separated for fermentation according to standard operating procedures.
- > Fermentation is carried out according to standard operating procedures.
- > Knowledge and comprehension of heating and cooling media is applied according to standard operating procedures.

For elective strand C only:

- > Cane sugar and fruit raw material are prepared for fermentation according to standard operating procedures.
- > Fermentation is carried out according to standard operating procedures.
- > Knowledge and comprehension of heating and cooling media is applied according to standard operating procedures.

Associated Assessment Criteria for Exit Level Outcomes 3:

- > Planning for distillation, as well as personal, equipment and product preparations are done according to standard operating procedures.
- > Quality control practices are carried out in the specific context of the learner's work environment and according to the quality assurance policy and standard operating procedures by measuring, interpreting and controlling analytical and quality control parameters.
- > Pot-still (batch) or column-still (continuous) distillation is carried out according to standard operating procedures.

> Knowledge and comprehension of heating and cooling media is applied according to standard operating procedures.

> Distilled product is processed further into final spirits products according to standard operating procedures.

Range: Processing refers to any combination of the following, relating to the specific elective strand:

> Sensory evaluation.

> Transfer and blending.

> Wood maturation.

> Processing parameters are set, monitored and controlled according to standard operating procedures.

#### Associated Assessment Criteria for Exit Level Outcomes 4:

> Effective verbal communication is demonstrated during working with peers, colleagues 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 spirits production 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 raw material (rebate and distilling wine, maize and barley, or cane sugar and fruit raw materials) to the final product ready for packaging/bottling.

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**

The following countries all support and implement vocational training and education, but not on a structured qualifications framework as found in South Africa:



- > Germany.
- > France.
- > Italy.
- > Chilli.
- > Argentina.
- > Africa.
- > Japan.
- > Taiwan.
- > California.
- > Portugal.
- > Spain.

With regards to vocational training and education, most of these countries implement decentralised and market-orientated programmes, both in technical and commercial training. Also, no evidence of specific training towards spirits production could be found.

With regards to Africa, South Africa is by far the leading spirits producing country. African comparable courses could not be found.

In Germany, for instance, although no information could be found about specific vocational training towards spirits production, this country does implement a very pertinent vocational training system. When leaving schools, 70% of German students take a course of vocational training, mostly within their so-called "dual system". This system combines practical, on-the-job training with theoretical instruction at a part-time vocational school. Through their close cooperation, private business, industry and the public sector are sharing responsibility: Training regulations are drawn at federal level, while the states oversee the vocational schools. There are three types of vocational schools in Germany:

Part-time vocational schools (Berufsschulen):

> In the dual system, the vocational schools complement the training received in a company. Trainees attend a part-time vocational school one or two days a week for three years. The schools teach general subjects and theories that are easier understood in the classroom than at work. Usually about 40% of the school work is in basic academic subjects such as languages, mathematics and sciences and about 60% in subjects directly related to the chosen profession. Performance is assessed in an exam and documented by a certificate issued mostly by the chamber of industry and commerce.

The full-time vocational school (Berufsfachschule):

> This school offers courses lasting one to three years. These can be part of an apprenticeship or even replace an apprenticeship entirely.

The vocationally oriented upper secondary school (Fachoberschule):

> This school admits students with an intermediate school certificate. Courses cover theoretical instruction as well as training workshops and on-the-job training. They generally last two years and qualify participants for the specialised college (Fachhochschule).

On-the-job training (apprenticeships), last between two and three and a half years, depending on the complexity of the occupation. During this period, the apprentice earns a training allowance. The professional requirements that have to be learned during the vocational training are spelled out in training regulations. Based on proposals from the business associations and trade unions, these regulations are regularly revised and updated. The training concludes with an examination conducted by a board of examiners, generally organised by the local chamber of

industry and commerce. On the board of examiners are representatives of employers as well as vocational school teachers.

Although no company is obliged to provide training, over 500 000 firms in all branches of the economy, including the independent professions and the public service, provide vocational training. Larger enterprises have their own training workshops, but smaller firms train their apprentices right on the job. Very specialised firms pool their resources and send their apprentices to inter-company training centres in order to broaden their vocational skills.

The above system therefore compares well with the NQF based education and training system of our country.

Training programmes and best practices in spirits production were compared for the following countries, which all implement a qualifications framework system:

- > England, Wales and Northern Ireland.
- > Scotland.
- > Australia.
- > West Indies.
- > United States of America (Kentucky).

England, Wales and Northern Ireland:

The National Qualifications Framework (NQF) in England, Wales and Northern Ireland offers various vocational qualifications relating to spirits production, namely:

NCFE Level 2 Certificate in Beers, Wines and Spirits, Retail Product knowledge:

This qualification is designed for people who are working in, or aspire to work within, a retail environment with a responsibility to provide customer service and to have relevant product knowledge. The focus is therefore on retail, wholesale and hospitality roles. It consists of the following units:

- > Product knowledge of beer, lager and cider.
- > Product knowledge of wine, including production, storage, serving and tasting.
- > Product knowledge of champagne and fortified wine.
- > Product knowledge of spirits, vermouths and liqueurs.
- > Display, promotions and customer service in the beers, wines and spirits sector.

WSET Level 2 Intermediate Certificate in Wines and Spirits:

This qualification is intended for those who have little or no previous knowledge of the broad range of wines and spirits. It is suitable wherever a sound but simple level of product knowledge is required to underpin job skills and competencies. The focus is on customer service and sales in the hospitality, wholesale and retail industries. Competent learners will be able to the labels of major wines and spirits of the world and give basic guidance on appropriate selection and service, as well as understand the principles of wine tasting and evaluation. The qualification contains only one unit, namely:

- > Wines and spirits of the world.

WSET Level 2 Professional Certificate in Spirits:

This qualification is intended to provide a comprehensive level of focused product knowledge required to underpin job skills and competencies in the wholesale and retail environment. Successful learners will be able to give information on the characteristics of the principle spirits

and liqueurs and identify major international brands within each category. The qualification contains only one unit, namely:

- > Understanding spirits and liqueurs.

WSET Level 3 Advanced Certificate in Wines and Spirits:

This qualification will give a thorough understanding of the principle wines and spirits of the world and their commercial importance in the world market. The qualification will assist those who are required to make professional evaluations of wines and spirits with regards to their quality and commercial value. The qualification provides the in-depth product knowledge required to underpin job skills and competencies, for example in product selection in the retail and hospitality sectors. The qualification contains only one unit, namely:

- > Wines and spirits of the world.

The focus of the above-mentioned qualifications is clearly on retail, wholesale and hospitality skills, clearly different than the focus of this South African qualification.

In addition, the following degree courses in brewing and distilling are offered in England, Wales, Northern Ireland and Scotland by the International Centre of Brewing and Distilling (ICBD):

BSc Brewing and Distilling (Hons):

- > This course aims to educate potential managers of the malting, brewing and distilling industries and provide a full understanding of the science and technology of the processes involved from cereal farming to bottling and packaging.

MSc/PG Diploma in Brewing and Distilling:

- > This course introduces suitably qualified graduates to the scientific principles of malting, brewing and distilling. Candidates are prepared for entry into the industry or to conduct research.

MSc/PG Diploma in Brewing and Distilling:

- > This course focuses on introductory biochemistry and microbiology, production management and basics of business.

MBA in Brewing and Distilling:

- > The MBA with specialisation in brewing and distilling is designed for managers and aspiring managers in the drinks industry. The programme will give those who wish to develop a management career in the drinks industry a solid grounding in management disciplines and provide a platform for progression towards senior management positions.

Clearly the focus of the ICBD qualifications is more on scientific background and management skills.

Also, the Institute of Brewing and Distilling (IBD) in the United Kingdom (UK) provides training towards brewing and distilling. The IBD is a members' organisation dedicated to the education and training needs of brewers and distillers and those in related industries. This is done by offering a range of internationally recognised qualifications and the training to support them, either through direct instruction or distance learning.

Training offered by the IBD is normally delivered through either residential courses or through in-house international courses.

#### Residential Courses:

These courses are held in the UK and are usually taking one week per diploma module. The courses include classroom lectures presented by experts in their field, visits to relevant companies and project work. This gives delegates the opportunity to work in groups and to prepare for exams. Relating to this are the networking opportunities which such a forum provides.

#### In-house Courses:

This is a more cost-effective method of training by which the learner is offered the opportunity to study on-site at his/her employer. Lecturers from IBD visit the employer to provide all theoretical and practical training. The following courses are offered by the IBD:

- > Diploma in Brewing 1 (Material and wort).
- > Diploma in Brewing 2 (Yeast and beer).
- > Diploma in Brewing 3 (Process technology).
- > Diploma in Brewing 3 (Packaging technology).
- > Master Brewer (Modules 1-5).
- > New Diploma in Beverage Packaging (Beer).
- > Brewing Industry Best Practice.
- > Global Brewing Study Course.
- > Distilling: Preparation is underway to offer training towards the IBD distilling qualification. The Diploma training course is currently under review.

The option of on-line distance learning exists for the Diploma in Brewing. Several training articles are also published by the IBD, although mostly on brewing.

It seems, therefore, that the training that is offered by the IBD is mostly focussed on brewing and not on distilling as such (except for the distilling qualification that is currently under review).

#### Australia:

The Australian Qualifications Framework (commonly known as the AQF) is a unified system of national qualifications in schools, vocational education and training (TAFEs and private providers) and the higher education sector (mainly universities). No specific qualifications for spirits production were found, only certificates I, II, III and IV in Food Processing and Wine.

#### West Indies:

All vocational trainees are certified to national occupational standards through the Trinidad and Tobago National Vocational Qualifications (TTNVQ) Framework, the new national accreditation system for vocational education, which allows them to pursue further education and training. The Government Vocational Centre provides Technical Vocational Education and Training (TVET) in various vocational disciplines aimed at addressing the deficiency in available human resources, particularly in the south-western peninsula of Trinidad. Training usually begins in September of each academic year, last for two years, and is open to eligible persons who are interested in acquiring level II (craft) certification.

#### Kentucky, USA:

Kentucky is the birth place of bourbon, which is a sour mash whisky. In this country, vocational studies are already introduced at High School Level, where learners are trained in developing

career paths, financial literacy and decision making. This programme is aligned with Kentucky's Academic Expectations as required by the Kentucky Department of Education.

Also in Kentucky, the Workforce Investment Act (WIA) of 1998, mandates that the Local Workforce Investment Boards (LWIB), in partnership with the state, develop a state wide list of training providers. These training institutions would be eligible to receive WIA funds for the purpose of providing training to eligible WIA adults and disabled workers.

The Division of Workforce and Employment Services (DWES), the state WIA administrative entity, is responsible for maintaining and disseminating the state wide List of Eligible Training Providers. This list is a compilation of provider applications submitted by the LWIBs. Customers, via the internet and the local one-stop centres, may access this list for information regarding programme offerings, cost of attendance, length of programme, and performance outcomes.

Information is provided for programmes or courses that have received initial certification, or have been recertified, by a Local Workforce Investment Area (LWIA) and the DWES. Initial certification and inclusion on these lists are based on data submitted to Local Boards by the training providers applying for certification under the WIA.

The WIA requires certain training providers to submit performance information when applying for inclusion on the Eligible Training Provider List. The performance information is self reported by the providers.

To remain on the state wide list, training providers are required to meet annual performance goals. The information used for the renewal process is collected and reviewed by the LWIA and the DWES. This information will assist viewers in making informed choices when selecting a training provider.

On searching the Eligible Training Provider List, contact details were provided, but unfortunately no information on specific courses.

Also, no evidence was found of structured training and development such as the NQF-based training in South Africa.

In final conclusion it was evident that the different training programmes differentiate between technical training and commercial, market-orientated training. This qualification focuses on technical training and the international information in this regard was utilised to secure that all applicable practices in the spirits production process were addressed in the recommended unit standards.

#### **ARTICULATION OPTIONS**

This qualification provides horizontal articulation (through Exit-Level-Outcome 1) with other NQF Level 3 National Certificates in Food and Beverage Processing. Further horizontal articulation exists with the new National Certificate in Winemaking NQF Level 3.

This qualification articulates vertically with:

> ID 57712: Further Education and Training Certificate in Generic Management; NQF Level 4.

#### **MODERATION OPTIONS**

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

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

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

> Moderation must include both internal and external moderation of assessments at exit points of the qualification, unless ETQA policies specify otherwise. Moderation should also encompass achievement of the competence described both in individual unit standards, exit level outcomes and the integrated competence described in the qualification.

> Anyone wishing to be assessed against this qualification may apply to be assessed by any assessment agency, assessor or provider institution that is accredited by the relevant ETQA.

### **CRITERIA FOR THE REGISTRATION OF ASSESSORS**

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

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

> The applicant 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 3 or higher, with a minimum of 12 months field experience after he/she has completed the qualification.

### **NOTES**

N/A

### **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	120242	Demonstrate an understanding of heating and cooling media in a food-manufacturing environment	Level 2	4
Core	120235	Demonstrate an understanding of the concept of microbiology in a food handling environment	Level 3	6
Core	119802	Perform quality control practices in a food or sensitive consumer product operation	Level 3	6
Core	120354	Monitor and make recommendations on the application of health and safety principles regarding pressure vessels and pressure systems in the working place	Level 4	4
Elective	259171	Maintain wooden barrels for winemaking or spirits production	Level 2	7

	ID	UNIT STANDARD TITLE	LEVEL	CREDITS
Elective	117197	Operate boiler, dryer and mixer	Level 2	5
Elective	252435	Apply basic invoicing and accounting principles	Level 3	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	259203	Carry out wine or spirits wood maturation	Level 3	8
Elective	8025	Controlling and locating stock	Level 3	8
Elective	259298	Evaluate the sensory quality of unmatured and matured cane sugar and fruit distillates	Level 3	3
Elective	259318	Evaluate the sensory quality of unmatured and matured grain and malt distillates	Level 3	3
Elective	259342	Evaluate the sensory quality of unmatured and matured wine distillates	Level 3	3
Elective	259340	Ferment raw product for beverage distilling purposes	Level 3	10
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	253434	Maintain heat exchangers and pressure vessels	Level 3	8
Elective	120239	Monitor critical control points (CCPs) as an integral part of a hazard analysis critical control point (HACCP) system	Level 3	6
Elective	259338	Operate the beverage column-still (continuous) distillation plant and process	Level 3	30
Elective	259319	Operate the beverage pot-still (batch) distillation plant and process	Level 3	25
Elective	9913	Perform first line maintenance	Level 3	14
Elective	259339	Prepare cane sugar and fruit raw material for fermentation	Level 3	6
Elective	259321	Produce mash for grain distillate production	Level 3	6
Elective	259320	Produce wort for fermentation	Level 3	6
Elective	259337	Receive and handle cane sugar and fruit raw materials for beverage distilling purposes	Level 3	6
Elective	259322	Receive and handle maize and barley for beverage distilling purposes	Level 3	6
Elective	259317	Receive and handle rebate and distilling wine for beverage distilling purposes	Level 3	6
Elective	259341	Transfer and blend unmatured and matured cane sugar and fruit distillates	Level 3	6
Elective	259282	Transfer and blend unmatured and matured grain and malt distillates	Level 3	6
Elective	259281	Transfer and blend unmatured and matured wine distillates	Level 3	6
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	244100	Apply integrated process control methods	Level 4	15
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
Elective	244103	Use automated control techniques to control a process	Level 4	8

#### LEARNING PROGRAMMES RECORDED AGAINST THIS QUALIFICATION

None



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

**UNIT STANDARD:***Carry out wine or spirits wood maturation*

<b>SAQA US ID</b>	<b>UNIT STANDARD TITLE</b>		
259203	Carry out wine or spirits wood maturation		
<b>ORIGINATOR</b>		<b>PROVIDER</b>	
SGB Manufacturing and Assembly Processes			
<b>FIELD</b>		<b>SUBFIELD</b>	
6 - Manufacturing, Engineering and Technology		Manufacturing and Assembly	
<b>ABET BAND</b>	<b>UNIT STANDARD TYPE</b>	<b>NQF LEVEL</b>	<b>CREDITS</b>
Undefined	Regular	Level 3	8

*This unit standard does not replace any other unit standard and is not replaced by another unit standard.*

**SPECIFIC OUTCOME 1**

Demonstrate an understanding of maturation of wine and spirits.

**SPECIFIC OUTCOME 2**

Prepare for wood maturation.

**SPECIFIC OUTCOME 3**

Mature wine or spirits with the aid of wood.

**SPECIFIC OUTCOME 4**

Maintain the area and product after wood maturation.

**QUALIFICATIONS UTILISING THIS UNIT STANDARD**

	ID	QUALIFICATION TITLE	LEVEL
Elective	63929	National Certificate: Spirits Production	Level 3





## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

*Transfer and blend unmatured and matured wine distillates*

SAQA US ID		UNIT STANDARD TITLE	
259281		Transfer and blend unmatured and matured wine distillates	
ORIGINATOR		PROVIDER	
SGB Manufacturing and Assembly Processes			
FIELD		SUBFIELD	
6 - Manufacturing, Engineering and Technology		Manufacturing and Assembly	
ABET BAND	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
Undefined	Regular	Level 3	6

*This unit standard does not replace any other unit standard and is not replaced by another unit standard.*

**SPECIFIC OUTCOME 1**

Demonstrate an understanding of the transfer and blending of unmatured and matured wine distillates.

**SPECIFIC OUTCOME 2**

Prepare to transfer and blend unmatured and matured wine distillates.

**SPECIFIC OUTCOME 3**

Transfer and blend unmatured and matured wine distillates.

**SPECIFIC OUTCOME 4**

Maintain the area and product after transfer and blending.

**QUALIFICATIONS UTILISING THIS UNIT STANDARD**

	ID	QUALIFICATION TITLE	LEVEL
Elective	63929	National Certificate: Spirits Production	Level 3



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

*Transfer and blend unmaturred and matured grain and malt distillates*

SAQA US ID	UNIT STANDARD TITLE		
259282	Transfer and blend unmaturred and matured grain and malt distillates		
ORIGINATOR		PROVIDER	
SGB Manufacturing and Assembly Processes			
FIELD		SUBFIELD	
6 - Manufacturing, Engineering and Technology		Manufacturing and Assembly	
ABET BAND	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
Undefined	Regular	Level 3	6

*This unit standard does not replace any other unit standard and is not replaced by another unit standard.*

**SPECIFIC OUTCOME 1**

Demonstrate an understanding of the transfer and blending of unmaturred and matured grain and malt distillates.

**SPECIFIC OUTCOME 2**

Prepare to transfer and blend unmaturred and matured grain and malt distillates.

**SPECIFIC OUTCOME 3**

Transfer and blend unmaturred and matured grain and malt distillates.

**SPECIFIC OUTCOME 4**

Maintain the area and product after transfer and blending.

**QUALIFICATIONS UTILISING THIS UNIT STANDARD**

	ID	QUALIFICATION TITLE	LEVEL
Elective	63929	National Certificate: Spirits Production	Level 3



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

**UNIT STANDARD:**

***Evaluate the sensory quality of unmaturred and matured cane sugar and fruit distillates***

<b>SAQA US ID</b>	<b>UNIT STANDARD TITLE</b>		
259298	Evaluate the sensory quality of unmaturred and matured cane sugar and fruit distillates		
<b>ORIGINATOR</b>		<b>PROVIDER</b>	
SGB Manufacturing and Assembly Processes			
<b>FIELD</b>		<b>SUBFIELD</b>	
6 - Manufacturing, Engineering and Technology		Manufacturing and Assembly	
<b>ABET BAND</b>	<b>UNIT STANDARD TYPE</b>	<b>NQF LEVEL</b>	<b>CREDITS</b>
Undefined	Regular	Level 3	3

***This unit standard does not replace any other unit standard and is not replaced by another unit standard.***

**SPECIFIC OUTCOME 1**

Demonstrate an understanding of the sensory quality of unmaturred and matured cane sugar and fruit distillates.

**SPECIFIC OUTCOME 2**

Determine the sensory quality of unmaturred and matured cane sugar and fruit distillates.

**SPECIFIC OUTCOME 3**

Report on the sensory quality of unmaturred and matured cane sugar and fruit distillates.

**QUALIFICATIONS UTILISING THIS UNIT STANDARD**

	<b>ID</b>	<b>QUALIFICATION TITLE</b>	<b>LEVEL</b>
Elective	63929	National Certificate: Spirits Production	Level 3



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

**UNIT STANDARD:*****Receive and handle rebate and distilling wine for beverage distilling purposes***

<b>SAQA US ID</b>		<b>UNIT STANDARD TITLE</b>	
259317		Receive and handle rebate and distilling wine for beverage distilling purposes	
<b>ORIGINATOR</b>		<b>PROVIDER</b>	
SGB Manufacturing and Assembly Processes			
<b>FIELD</b>		<b>SUBFIELD</b>	
6 - Manufacturing, Engineering and Technology		Manufacturing and Assembly	
<b>ABET BAND</b>	<b>UNIT STANDARD TYPE</b>	<b>NQF LEVEL</b>	<b>CREDITS</b>
Undefined	Regular	Level 3	6

***This unit standard does not replace any other unit standard and is not replaced by another unit standard.***

**SPECIFIC OUTCOME 1**

Demonstrate an understanding of receiving and handling of wine for beverage distilling.

**SPECIFIC OUTCOME 2**

Prepare for intake of wine.

**SPECIFIC OUTCOME 3**

Receive wine for beverage distilling.

**SPECIFIC OUTCOME 4**

Maintain the area and product after intake.

**QUALIFICATIONS UTILISING THIS UNIT STANDARD**

	<b>ID</b>	<b>QUALIFICATION TITLE</b>	<b>LEVEL</b>
Elective	63929	National Certificate: Spirits Production	Level 3



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

**UNIT STANDARD:***Evaluate the sensory quality of unmatured and matured grain and malt distillates*

SAQA US ID	UNIT STANDARD TITLE		
259318	Evaluate the sensory quality of unmatured and matured grain and malt distillates		
ORIGINATOR		PROVIDER	
SGB Manufacturing and Assembly Processes			
FIELD		SUBFIELD	
6 - Manufacturing, Engineering and Technology		Manufacturing and Assembly	
ABET BAND	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
Undefined	Regular	Level 3	3

*This unit standard does not replace any other unit standard and is not replaced by another unit standard.*

**SPECIFIC OUTCOME 1**

Demonstrate an understanding of the sensory quality of unmatured and matured grain and malt distillates.

**SPECIFIC OUTCOME 2**

Determine the sensory quality of unmatured and matured grain and malt distillates.

**SPECIFIC OUTCOME 3**

Report on the sensory quality of unmatured and matured grain and malt distillates.

**QUALIFICATIONS UTILISING THIS UNIT STANDARD**

	ID	QUALIFICATION TITLE	LEVEL
Elective	63929	National Certificate: Spirits Production	Level 3



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

*Operate the beverage pot-still (batch) distillation plant and process*

SAQA US ID		UNIT STANDARD TITLE	
259319		Operate the beverage pot-still (batch) distillation plant and process	
ORIGINATOR		PROVIDER	
SGB Manufacturing and Assembly Processes			
FIELD		SUBFIELD	
6 - Manufacturing, Engineering and Technology		Manufacturing and Assembly	
ABET BAND	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
Undefined	Regular	Level 3	25

*This unit standard replaces:*

US ID	Unit Standard Title	NQF Level	Credits	Replacement Status
9096	Operate the beverage pot-still distillation plant and process	Level 3	25	Will occur as soon as 259319 is registered

**SPECIFIC OUTCOME 1**

Demonstrate an understanding of beverage pot-still distillation.

**SPECIFIC OUTCOME 2**

Prepare to operate the beverage pot-still plant and process.

**SPECIFIC OUTCOME 3**

Perform beverage pot-still distillation for spirits production.

**SPECIFIC OUTCOME 4**

Maintain the area and product after pot-still distillation.

**QUALIFICATIONS UTILISING THIS UNIT STANDARD**

	ID	QUALIFICATION TITLE	LEVEL
Elective	63929	National Certificate: Spirits Production	Level 3



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

**UNIT STANDARD:*****Produce wort for fermentation***

SAQA US ID		UNIT STANDARD TITLE	
259320		Produce wort for fermentation	
ORIGINATOR		PROVIDER	
SGB Manufacturing and Assembly Processes			
FIELD		SUBFIELD	
6 - Manufacturing, Engineering and Technology		Manufacturing and Assembly	
ABET BAND	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
Undefined	Regular	Level 3	6

***This unit standard does not replace any other unit standard and is not replaced by another unit standard.***

**SPECIFIC OUTCOME 1**

Demonstrate an understanding of producing wort for fermentation.

**SPECIFIC OUTCOME 2**

Prepare to produce wort.

**SPECIFIC OUTCOME 3**

Produce wort for whisky production.

**SPECIFIC OUTCOME 4**

Maintain the area and product after production.

**QUALIFICATIONS UTILISING THIS UNIT STANDARD**

	ID	QUALIFICATION TITLE	LEVEL
Elective	63929	National Certificate: Spirits Production	Level 3



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

**UNIT STANDARD:*****Produce mash for grain distillate production***

<b>SAQA US ID</b>		<b>UNIT STANDARD TITLE</b>	
259321		Produce mash for grain distillate production	
<b>ORIGINATOR</b>		<b>PROVIDER</b>	
SGB Manufacturing and Assembly Processes			
<b>FIELD</b>		<b>SUBFIELD</b>	
6 - Manufacturing, Engineering and Technology		Manufacturing and Assembly	
<b>ABET BAND</b>	<b>UNIT STANDARD TYPE</b>	<b>NQF LEVEL</b>	<b>CREDITS</b>
Undefined	Regular	Level 3	6

***This unit standard does not replace any other unit standard and is not replaced by another unit standard.***

**SPECIFIC OUTCOME 1**

Demonstrate an understanding of producing mash for grain distillates.

**SPECIFIC OUTCOME 2**

Prepare to produce mash.

**SPECIFIC OUTCOME 3**

Produce mash for whisky production.

**SPECIFIC OUTCOME 4**

Maintain the area and product after production.

**QUALIFICATIONS UTILISING THIS UNIT STANDARD**

	<b>ID</b>	<b>QUALIFICATION TITLE</b>	<b>LEVEL</b>
Elective	63929	National Certificate: Spirits Production	Level 3





## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

**UNIT STANDARD:*****Receive and handle maize and barley for beverage distilling purposes***

SAQA US ID		UNIT STANDARD TITLE		
259322		Receive and handle maize and barley for beverage distilling purposes		
ORIGINATOR		PROVIDER		
SGB Manufacturing and Assembly Processes				
FIELD		SUBFIELD		
6 - Manufacturing, Engineering and Technology		Manufacturing and Assembly		
ABET BAND		UNIT STANDARD TYPE	NQF LEVEL	CREDITS
Undefined		Regular	Level 3	6

***This unit standard does not replace any other unit standard and is not replaced by another unit standard.***

**SPECIFIC OUTCOME 1**

Demonstrate an understanding of receiving and handling of maize and barley for distilling into whisky products.

**SPECIFIC OUTCOME 2**

Prepare for intake of maize and barley.

**SPECIFIC OUTCOME 3**

Receive maize and barley for beverage distilling.

**SPECIFIC OUTCOME 4**

Maintain the area and product after intake.

**QUALIFICATIONS UTILISING THIS UNIT STANDARD**

	ID	QUALIFICATION TITLE	LEVEL
Elective	63929	National Certificate: Spirits Production	Level 3



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

**UNIT STANDARD:**

***Receive and handle cane sugar and fruit raw materials for beverage distilling purposes***

SAQA US ID		UNIT STANDARD TITLE	
259337		Receive and handle cane sugar and fruit raw materials for beverage distilling purposes	
ORIGINATOR		PROVIDER	
SGB Manufacturing and Assembly Processes			
FIELD		SUBFIELD	
6 - Manufacturing, Engineering and Technology		Manufacturing and Assembly	
ABET BAND	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
Undefined	Regular	Level 3	6

***This unit standard does not replace any other unit standard and is not replaced by another unit standard.***

**SPECIFIC OUTCOME 1**

Demonstrate an understanding of receiving and handling of cane sugar and fruit raw materials for beverage distilling.

**SPECIFIC OUTCOME 2**

Prepare for intake of cane sugar and fruit raw materials.

**SPECIFIC OUTCOME 3**

Receive cane sugar and fruit raw materials for beverage distilling.

**SPECIFIC OUTCOME 4**

Maintain the area and product after intake.

**QUALIFICATIONS UTILISING THIS UNIT STANDARD**

	ID	QUALIFICATION TITLE	LEVEL
Elective	63929	National Certificate: Spirits Production	Level 3



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

**UNIT STANDARD:***Operate the beverage column-still (continuous) distillation plant and process*

SAQA US ID	UNIT STANDARD TITLE		
259338	Operate the beverage column-still (continuous) distillation plant and process		
ORIGINATOR		PROVIDER	
SGB Manufacturing and Assembly Processes			
FIELD		SUBFIELD	
6 - Manufacturing, Engineering and Technology		Manufacturing and Assembly	
ABET BAND	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
Undefined	Regular	Level 3	30

*This unit standard replaces:*

US ID	Unit Standard Title	NQF Level	Credits	Replacement Status
9095	Operate the beverage column-still distillation plant and process	Level 3	30	Will occur as soon as 259338 is registered

**SPECIFIC OUTCOME 1**

Demonstrate an understanding of beverage column-still distillation.

**SPECIFIC OUTCOME 2**

Prepare to operate the beverage column-still plant and process.

**SPECIFIC OUTCOME 3**

Perform beverage column-still distillation for spirits production.

**SPECIFIC OUTCOME 4**

Maintain the area and product after column-still distillation.

**QUALIFICATIONS UTILISING THIS UNIT STANDARD**

	ID	QUALIFICATION TITLE	LEVEL
Elective	63929	National Certificate: Spirits Production	Level 3



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

**UNIT STANDARD:***Prepare cane sugar and fruit raw material for fermentation*

SAQA US ID		UNIT STANDARD TITLE	
259339		Prepare cane sugar and fruit raw material for fermentation	
ORIGINATOR		PROVIDER	
SGB Manufacturing and Assembly Processes			
FIELD		SUBFIELD	
6 - Manufacturing, Engineering and Technology		Manufacturing and Assembly	
ABET BAND	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
Undefined	Regular	Level 3	6

*This unit standard does not replace any other unit standard and is not replaced by another unit standard.*

**SPECIFIC OUTCOME 1**

Demonstrate an understanding of preparing cane sugar and fruit raw material for fermentation.

**SPECIFIC OUTCOME 2**

Prepare to handle cane sugar and fruit raw material.

**SPECIFIC OUTCOME 3**

Produce prepared cane sugar and fruit raw material for fermentation.

**SPECIFIC OUTCOME 4**

Maintain the area and product after production.

**QUALIFICATIONS UTILISING THIS UNIT STANDARD**

	ID	QUALIFICATION TITLE	LEVEL
Elective	63929	National Certificate: Spirits Production	Level 3



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

*Ferment raw product for beverage distilling purposes*

SAQA US ID	UNIT STANDARD TITLE		
259340	Ferment raw product for beverage distilling purposes		
ORIGINATOR	PROVIDER		
SGB Manufacturing and Assembly Processes			
FIELD	SUBFIELD		
6 - Manufacturing, Engineering and Technology	Manufacturing and Assembly		
ABET BAND	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
Undefined	Regular	Level 3	10

*This unit standard does not replace any other unit standard and is not replaced by another unit standard.*

**SPECIFIC OUTCOME 1**

Demonstrate an understanding of alcoholic yeast fermentation prior to distilling.

**SPECIFIC OUTCOME 2**

Prepare to ferment raw product.

**SPECIFIC OUTCOME 3**

Ferment raw product prior to distilling.

**SPECIFIC OUTCOME 4**

Maintain the area and product after fermentation.

**QUALIFICATIONS UTILISING THIS UNIT STANDARD**

	ID	QUALIFICATION TITLE	LEVEL
Elective	63929	National Certificate: Spirits Production	Level 3



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

## UNIT STANDARD:

*Transfer and blend unmaturred and matured cane sugar and fruit distillates*

SAQA US ID	UNIT STANDARD TITLE		
259341	Transfer and blend unmaturred and matured cane sugar and fruit distillates		
ORIGINATOR	PROVIDER		
SGB Manufacturing and Assembly Processes			
FIELD	SUBFIELD		
6 - Manufacturing, Engineering and Technology	Manufacturing and Assembly		
ABET BAND	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
Undefined	Regular	Level 3	6

*This unit standard does not replace any other unit standard and is not replaced by another unit standard.*

**SPECIFIC OUTCOME 1**

Demonstrate an understanding of the transfer and blending of unmaturred and matured cane sugar and fruit distillates.

**SPECIFIC OUTCOME 2**

Prepare to transfer and blend unmaturred and matured cane sugar and fruit distillates.

**SPECIFIC OUTCOME 3**

Transfer and blend unmaturred and matured cane sugar and fruit distillates.

**SPECIFIC OUTCOME 4**

Maintain the area and product after transfer and blending.

**QUALIFICATIONS UTILISING THIS UNIT STANDARD**

	ID	QUALIFICATION TITLE	LEVEL
Elective	63929	National Certificate: Spirits Production	Level 3



## SOUTH AFRICAN QUALIFICATIONS AUTHORITY

**UNIT STANDARD:***Evaluate the sensory quality of unmatured and matured wine distillates*

SAQA US ID	UNIT STANDARD TITLE		
259342	Evaluate the sensory quality of unmatured and matured wine distillates		
ORIGINATOR	PROVIDER		
SGB Manufacturing and Assembly Processes			
FIELD	SUBFIELD		
6 - Manufacturing, Engineering and Technology	Manufacturing and Assembly		
ABET BAND	UNIT STANDARD TYPE	NQF LEVEL	CREDITS
Undefined	Regular	Level 3	3

*This unit standard does not replace any other unit standard and is not replaced by another unit standard.*

**SPECIFIC OUTCOME 1**

Demonstrate an understanding of the sensory quality of unmatured and matured wine distillates.

**SPECIFIC OUTCOME 2**

Determine the sensory quality of unmatured and matured wine distillates.

**SPECIFIC OUTCOME 3**

Report on the sensory quality of unmatured and matured wine distillates.

**QUALIFICATIONS UTILISING THIS UNIT STANDARD**

	ID	QUALIFICATION TITLE	LEVEL
Elective	63929	National Certificate: Spirits Production	Level 3