

SP NUMBER	TITLE	UNIT STANDARD TITLE
09SP000213050212/3	Determine the acceptability of bulk raw milk for collection from the farm	Measure the temperature of food products and evaluate the readings
		Take a representative food sample
		Maintain personal hygiene, health and presentation in a food handling environment
		Evaluate the quality of milk in terms of its protein stability as indicated by the alizarol test
		Collect bulk milk from the farm by means of a milk tanker
09SP000243060332/3 (Replaces 09SP000002070312/3)	Receive and store raw milk or cream in a silo at a milk reception facility	Take a representative food sample
		Demonstrate an understanding of dairy terminology, equipment and systems
		Receive and store raw milk or cream in a silo at a milk reception facility
		Clean and sanitise a fast moving consumer goods (FMCG) processing system using an automated cleaning-in-place (CIP) system
		Demonstrate an understanding of the nature of milk and its transformation into commercial dairy products
		Demonstrate an understanding of the concept of microbiology in a food handling environment
09SP0002440803302/3 (Replaces 09SP000003080262/3)	Analyse and evaluate the quality of raw milk for intake at milk reception	Measure the temperature of food products and evaluate the readings
		Apply personal safety practices in a food or sensitive consumer product environment
		Evaluate the quality of milk in terms of its protein stability, as indicated by the alizarol test
		Demonstrate an understanding of introductory principles of chemistry and physics
		Evaluate the quality of raw milk in terms of its antibiotics content
		Evaluate the quality of a food product in terms of its pH
		Evaluate the quality of a dairy product in terms of its fat content, as determined by the Gerber or Babcock fat determination method
		Evaluate the quality of milk in terms of its solids-non-fat content
		09SP0002460704602/3 (Replaces 09SP000005080383/3)
Demonstrate an understanding of heating and cooling media in a food manufacturing environment		
Evaluate the sensory quality of pasteurised milk, cream or fruit milk mixtures		
Standardise the fat content of a liquid dairy product		
Separate liquids using a centrifugal separator		

		Pasteurise, thermise or vacreate a liquid food product by means of a plate or tubular heat exchanger
		Evaluate the efficiency of milk or cream pasteurisation as indicated by the phosphatase test
09SP0002750401402/3	Introductory Dairy Analytical Procedures	Demonstrate an understanding of introductory principals of chemistry and physics
		Take a representative food sample
		Measure the temprature of food products and evaluate the readings
		Evaluate the quality of milk in terms of ots protein stability as indicated by the alizarol test
09SP0002780602803/3	Advanced Dairy Analytical Procedures	Evaluate the efficiency of milk or cream pasteurization, as indicated by the phosphatase test
		Evaluate the sensory quality of pasteurized milk, cream or fruit-milk mixtures
		Evaluate the quality of a dairy product in terms of its fat content as determined by the Gerber or Babcock fat determination method
		Evaluate the efficiency of homogenization of a liquid dairy product
		Evaluate the quality of a fruit juice concentrate or fruit-milk mixture, as indicated by its Brix-acid ratio
		Evaluate the composition of raw milk as determined by an infa-red analyzer
09SP0002790502202/3	Health, Hygiene, Safety and Good Manufacturing Practices	Maintain personal hygiene, health and presentation in a food handling environment
		Apply personal safety practices in a food or sensitive consumer product environment
		Demonstrate an understanding of the nature of milk and its transformation into commercial dairy products
		Apply good manufacturing practices as part of a food safety system
		Understand the control of pests and wast materials as part of a food safety system
09SP0002800803703/3	Intermediate dairy analytical procedures	Evaluate the quality of raw milk in terms of its antibiotics content
		Evaluate the quality of a food product in terms of its titratable content
		Evaluate the quality of a food product in terms of its pH
		Evaluate the quality of milk in terms of its freezing point
		Evaluate the quality of raw milk in terms of its microbial load, as indicated by the resazurin test
		Evaluate the composition of raw milk as determined by an infa-red analyzer

		Evaluate the quality of milk in terms of its solids-non-fat content
		Evaluate the quality of a dairy product in terms of its fat content, as determined by the Gerber or Babcock method
09SP0002810502902/3	Introductory Dairy Technology	Demonstrate an understanding of dairy terminology, equipment and systems
		Clean and sanitize food manufacturing equipment and systems
		Receive and store raw milk or cream in a silo at a milk reception facility
		Clean and sanitize a fast moving consumer goods (FMCG) processing system using an automated cleaning-in-place (CIP) system
		Collect bulk milk from the farm by means of a milk tanker
09SP000309090502/3	Microbiology & Cleaning in a dairy environment. NQF3	Maintain personal hygiene, health and presentation in a food handling environment
		Clean and sanitise food manufacturing equipment and surfaces manually
		Demonstrate an understanding of dairy terminology, equipment and systems
		Apply personal safety practices in a food or sensitive consumer product environment
		Demonstrate an understanding of the nature of milk and its transformation into commercial dairy products
		Demonstrate an understanding of microbiological principles and its applications in a food handling environment
		Apply good manufacturing practices as part of a food safety system
		Demonstrate an understanding of the concept of microbiology in a food handling environment
		Clean and sanitise a fast moving consumer goods (FMCG) processing system using an automated cleaning-in-place (CIP) system

NLRD No.	Credits	No of u/s	NQF level
120398	21	5	2
120401			
120404			
120418			
120396			
120401	33	6	2
120412			
120413			
120405			
120245			
120235			
120398	33	8	2
120416			
120418			
120402			
120407			
120411			
120241			
120400			
120405	46	7	2
120242			
120240			
120255			
120259			

120234			
120243			
120402	14	4	2
120401			
120398			
120418			
120243	28	6	3
120240			
120241			
120236			
120244			
120237			
120404	22	5	2
120416			
120245			
120403			
120417			
120407	37	8	3
120397			
120411			
120408			
120395			
120237			

120400			
120241			
120412	29	5	2
120410			
120413			
120405			
120396			
120404	50	9	3
120410			
120412			
120416			
120245			
119801			
120403			
120235			
120405			