

SP NUMBER	TITLE	UNIT STANDARD TITLE	NLRD No.	Credits	No of u/s	NQF level	Rand Value	Status
09SP000017170850/4	Product and Vegetable Preservation	Accommodate audience and context needs in oral communication	8968	85	17	3	4250	Deregistered
		Apply first line maintenance on food or beverage processing equipment	SAQA ID not available					
		Apply microbiological principles in a food or beverage environment	9147					
		Clean and sanitise food manufacturing equipment and surfaces manually	9063					
		Demonstrate an understanding of food or beverage safety practices and procedures in a	9042					
		Demonstrate an understanding of heating and cooling procedures	8803					
		Demonstrate an understanding of occupational health, safety and environmental legislation	114366					
		Demonstrate an understanding of the relationship between micro-organisms and food spoilage	8870					
		Demonstrate understanding of introductory business principles	SAQA ID not available					
		Demonstrate understanding of numbers and relationships among number systems, and represent numbers in different ways	SAQA ID not available					
		Freeze or chill a food product	8807					
		Interpret and use information from texts	8969					
		Monitor the temperature of food products and their environment for quality control purposes	9062					
		Use language and communication in occupational learning programmes	119467					
		Work with a range of patterns of basic functions and solve related problems	14086					
Write texts for a range of communicative context	8970							
09SP000020170870/4	Brine Processing	Accommodate audience and context needs in oral communication	8968	87	17	3	4350	Deregistered
		Apply first line maintenance on food or beverage processing equipment	SAQA ID not available					
		Apply microbiological principles in a food or beverage environment	9147					

		Demonstrate an understanding of supply chain management	SAQA ID not available					
		Clean and sanitise food manufacturing equipment and surfaces manually	9063					
		Demonstrate an understanding of food or beverage safety practices and procedures in a food or beverage manufacturing environment	9042					
		Demonstrate an understanding of occupational health, safety and environmental legislation relevant to the food or beverage environment	114366					
		Demonstrate an understanding of the relationship between micro-organisms and food spoilage	8870					
		Demonstrate knowledge of introductory principles of chemistry and physics	9122					
		Demonstrate understanding of introductory business principles	SAQA ID not available					
		Demonstrate understanding of numbers and relationships among number systems, and represent numbers in different ways	SAQA ID not available					
		Interpret and use information from texts	8969					
		Mix or blend food raw materials for processing using automated equipment	8766					
		Store and route food materials and products	8804					
		Use language and communication in occupational learning programmes	119467					
		Work with a range of patterns of basic functions and solve related problems	14086					
		Write texts for a range of communicative context	8970					
09SP000021201100/4	Cube Forming, Wrapping and Packing	Accommodate audience and context needs in oral communication	8968	110	20	3	5500	Deregistered
		Apply first line maintenance on food or beverage processing equipment	SAQA ID not available					
		Control and maintain packaging line hoppers	9057					
		Demonstrate an understanding of food or beverage safety practices and procedures in a	9042					
		Demonstrate an understanding of occupational health, safety and environmental legislation	114366					

		Demonstrate knowledge of introductory principles of chemistry and physics	9122					
		Demonstrate understanding of introductory business principles	SAQA ID not available					
		Demonstrate understanding of numbers and relationships among number systems, and represent numbers in different ways	SAQA ID not available					
		Describe, apply, analyse and calculate shape and motion in 2- and 3-dimensional space in different contexts	9013					
		Interpret and use information from texts	8969					
		Monitor and control quality assurance practices in a food or beverage manufacturing environment	9044					
		Operate and control the forming and wrapping of a brick or cube shaped food product	9132					
		Operate Shrink-wrapping Equipment on a Food And Beverage Automated Packaging line	9087					
		Operate the inspection and coding process on a food and beverages automated packaging line	10530					
		Produce and use spreadsheets for business	7567					
		Use language and communication in occupational learning programmes	119467					
		Use mathematics to investigate and monitor the financial aspects of personal, business and national issues	12415					
		Work with a range of patterns of basic functions and solve related problems	14086					
		Write texts for a range of communicative context	8970					
		Demonstrate an understanding of supply chain management	SAQA ID not available					
09SP000022160850/4	Envelope packing	Accommodate audience and context needs in oral communication	8968	85	16	3	4250	Deregistered
		Apply first line maintenance on food or beverage processing equipment	SAQA ID not available					

		Demonstrate an understanding of food or beverage safety practices and procedures in a food or beverage manufacturing environment	9042					
		Demonstrate an understanding of occupational health, safety and environmental legislation	114366					
		Demonstrate understanding of introductory business principles	SAQA ID not available					
		Demonstrate understanding of numbers and relationships among number systems, and represent numbers in different ways	SAQA ID not available					
		Describe, apply, analyse and calculate shape and motion in 2-and 3-dimensional space in different	9013					
		Interpret and use information from texts	8969					
		Monitor and control quality assurance practices in a food or beverage manufacturing environment	9044					
		Operate and control the forming, filling and hermetic sealing of plastic sachets or bags for food or beverage products	9130					
		Operate the inspection and coding process on a food and beverages automated packaging line	10530					
		Outer-pack and palletise food or beverage containers manually	9059					
		Use language and communication in occupational learning programmes	119467					
		Work with a range of patterns of basic functions and solve related problems	14086					
		Write texts for a range of communicative context	8970					
		Demonstrate an understanding of supply chain management	SAQA ID not available					
09SP000044201073/4	Sachet Packing	Accommodate audience and context needs in oral communication	8968	107	20	3	5350	Deregistered
		Interpret and use information from texts	8969					
		Write texts for a range of communicative context	8970					
		Use language and communication in occupational learning programmes	119467					
		Produce and use spreadsheets for business	7567					

		Demonstrate understanding of numbers and relationships among number systems, and represent numbers in different ways	SAQA ID not available					
		Use mathematics to investigate and monitor the financial aspects of personal, business and national issues	12415					
		Work with a range of patterns of basic functions and solve related problems	14086					
		Describe, apply, analyse and calculate shape and motion in 2- and 3-dimensional space in different contexts	9013					
		Demonstrate knowledge of introductory principles of chemistry and physics	9122					
		Demonstrate an understanding of occupational health, safety and environmental legislation relevant to the food or beverage environment	114366					
		Demonstrate an understanding of food or beverage safety practices and procedures in a food or beverage manufacturing environment	9042					
		Monitor and control quality assurance practices in a food or beverage manufacturing environment	9044					
		Demonstrate an understanding of supply chain management	SAQA ID not available					
		Demonstrate understanding of introductory business principles	SAQA ID not available					
		Apply first line maintenance on food or beverage processing equipment	SAQA ID not available					
		Outer-pack and palletise food or beverage containers manually	9059					
		Operate the inspection and coding process on a food and beverages automated packaging line	10530					
		Operate the shrink-wrapping equipment on a food and beverage automated packaging line	9087					
		Operate packing process on a food and beverages automated packaging line	9089					
09SP000043170883/4	Sachet Filling and Sealing	Accommodate audience and context needs in oral communication.	8968	88	17	3	4400	Deregistered

		Interpret and use information from texts	8969					
		Write texts for a range of communicative context	8970					
		Use language and communications in occupational learning programmes	119467					
		Demonstrate understanding of numbers and relationships among numbers and number systems, and represent numbers in different ways	SAQA ID not available					
		Work with a range of patterns of basic functions and solve related problems	14086					
		Demonstrate knowledge of introductory principles of chemistry and physics	9122					
		Demonstrate an understanding of occupational health, safety and environmental legislation relevant to the food or beverage environment.	114366					
		Demonstrate an understanding of food or beverage safety practices and procedures in a food or beverage manufacturing environment.	9042					
		Apply microbiological principles in a food or beverage environment	9147					
		Monitor and control quality assurance practices in a food or beverage manufacturing environment	9044					
		Demonstrate an understanding of supply chain management.	SAQA ID not available					
		Demonstrate understanding of introductory business principles.	SAQA ID not available					
		Apply first line maintenance on food or beverage processing equipment	SAQA ID not available					
		Clean and sanitise food manufacturing equipment and surfaces manually	9063					
		Operate and control the forming, filling and hermetic sealing of plastic sachets or bags for food products	9130					
		Demonstrate an understanding of the relationship between micro-organisms and food spoilage	8870					
09SP000028160803/4	Pre-batching	Accommodate audience and context needs in oral communication.	8968	80	16	3	4000	Deregistered
		Interpret and use information from texts	8969					

		Write texts for a range of communicative context	8970					
		Use language and communications in occupational learning programmes	119467					
		Demonstrate understanding of numbers and relationships among numbers and number systems, and represent numbers in different ways	SAQA ID not available					
		Work with a range of patterns of basic functions and solve related problems	14086					
		Demonstrate an understanding of occupational health, safety and environmental legislation relevant to the food or beverage environment	114366					
		Demonstrate an understanding of food or beverage safety practices and procedures in a food or beverage manufacturing environment	9042					
		Apply microbiological principles in a food or beverage environment	9147					
		Demonstrate an understanding of supply chain management	SAQA ID not available					
		Demonstrate understanding of introductory business principles	SAQA ID not available					
		Clean and sanitise food manufacturing equipment and surfaces manually	9063					
		Pre-batch food raw materials	8765					
		Receive food raw materials	9047					
		Store and route food materials and products	8804					
		Demonstrate an understanding of the relationship between micro-organisms and food spoilage	8870					
09SP000029160793/4	Cleaning - in Place	No application form, not on g-drive, not listed on DataNet, exists in previous register		79	16	3	3950	???
09SP000033170863/4	Raw Material Blending	Accommodate audience and context needs in oral communication	8968	86	17	3	4300	Deregistered
		Interpret and use information from texts	8969					
		Write texts for a range of communicative context	8970					
		Use language and communications in occupational learning programmes	119467					

		Demonstrate understanding of numbers and relationships among numbers and number systems, and represent numbers in different ways	SAQA ID not available						
		Work with a range of patterns of basic functions and solve related problems	14086						
		Demonstrate knowledge of introductory principles of chemistry and physics	9122						
		Demonstrate an understanding of occupational health, safety and environmental legislation relevant to the food or beverage environment	114366						
		Demonstrate an understanding of food or beverage safety practices and procedures in a food or beverage manufacturing environment	9042						
		Apply microbiological principles in a food or beverage environment (NQF Level 3)	9147						
		Demonstrate an understanding of supply chain management	SAQA ID not available						
		Apply microbiological principles in a food or beverage environment (NQF Level 4)	SAQA ID not available						
		Apply first line maintenance on food or beverage processing equipment	SAQA ID not available						
		Clean and sanitise food manufacturing equipment and surfaces manually	9063						
		Mix or blend food raw materials for processing using automated equipment	8766						
		Receiving food raw materials	9047						
		Demonstrate an understanding of the relationship between micro-organisms and food spoilage	8870						
09SP000034160803/4	Raw Material Dumping	Accommodate audience and context needs in oral communication	8968	80	16	3	4000	Deregistered	
		Interpret and use information from texts	8969						
		Write texts for a range of communicative context	8970						
		Use language and communications in occupational learning programmes	119467						
		Demonstrate understanding of numbers and relationships among numbers and number systems, and represent numbers in different ways	SAQA ID not available						

		Work with a range of patterns of basic functions and solve related problems	14086					
		Describe, apply, analyse and calculate shape and motion in 2-and 3-dimensional space in different contexts	9013					
		Demonstrate knowledge of introductory principles of chemistry and physics	9122					
		Demonstrate an understanding of occupational health, safety and environmental legislation relevant to the food or beverage environment	114366					
		Demonstrate an understanding of food or beverage safety practices and procedures in a food or beverage manufacturing environment	9042					
		Demonstrate an understanding of supply chain management	No SAQA ID					
		Demonstrate understanding of introductory business principles	SAQA ID not available					
		Apply first line maintenance on food or beverage processing equipment	SAQA ID not available					
		Clean and sanitise food manufacturing equipment and surfaces manually	9063					
		Receiving food raw materials	9047					
		Demonstrate an understanding of the relationship between micro-organisms and food spoilage	8870					
09SP000035180943/4	Raw Material Milling and Mixing	Accommodate audience and context needs in oral communication	8968	94	18	3	4700	Deregistered
		Interpret and use information from texts	8969					
		Write texts for a range of communicative context	8970					
		Use language and communications in occupational learning programmes	119467					
		Demonstrate understanding of numbers and relationships among numbers and number systems, and represent numbers in different ways	SAQA ID not available					
		Work with a range of patterns of basic functions and solve related problems	14086					
		Demonstrate knowledge of introductory principles of chemistry and physics	9122					

		Demonstrate an understanding of occupational health, safety and environmental legislation relevant to the food or beverage environment	114366					
		Demonstrate an understanding of food or beverage safety practices and procedures in a food or beverage manufacturing environment	9042					
		Apply microbiological principles in a food or beverage environment	9147					
		Demonstrate an understanding of supply chain management	No SAQA ID					
		Demonstrate understanding of introductory business principles	SAQA ID not available					
		Apply first line maintenance on food or beverage processing equipment	SAQA ID not available					
		Clean and sanitise food manufacturing equipment and surfaces manually	9063					
		Mix or blend food raw materials for processing using automated equipment	8766					
		Dry mill a food product	8863					
		Store and route food materials and products	8804					
		Demonstrate an understanding of the relationship between micro-organisms and food spoilage	8870					
09SP000036160803/4	Retorting	Accommodate audience and context needs in oral communication	8968	80	16	3	4000	Deregistered
		Interpret and use information from texts	8969					
		Write texts for a range of communicative context	8970					
		Use language and communications in occupational learning programmes	119467					
		Demonstrate understanding of numbers and relationships among numbers and number systems, and represent numbers in different ways	SAQA ID not available					
		Work with a range of patterns of basic functions and solve related problems	14086					
		Demonstrate knowledge of introductory principles of chemistry and physics	9122					
		Demonstrate an understanding of occupational health, safety and environmental legislation relevant to the food or beverage environment	114366					

		Demonstrate an understanding of food or beverage safety practices and procedures in a food or beverage manufacturing environment	9042					
		Demonstrate an understanding of heating and cooling procedures	8803					
		Monitor and control quality assurance practices in a food or beverage manufacturing environment	9044					
		Demonstrate an understanding of supply chain management	SAQA ID not available					
		Demonstrate understanding of introductory business principles	SAQA ID not available					
		Outer-pack and palletise food or beverage containers manually	9059					
		Apply first line maintenance on food or beverage processing equipment	SAQA ID not available					
		Sterilise a food or beverage products using retorting equipment	8805					
09SP000061130610/4	Food Hygiene	Demonstrate an understanding of occupational health, safety and environmental legislation relevant to the food or beverage environment	114366	61	13	3	3050	Deregistered
		Demonstrate an understanding of food or beverage safety practices and procedures in a food or beverage manufacturing environment	9042					
		Maintaining personal hygiene, health and presentation in a food environment	9108					
		Apply personal safety practices in a food manufacturing environment	9105					
		Take a representative food sample	9107					
		Measure the temperature of food or beverage products and evaluate the readings	9106					
		Apply microbiological principles in a food or beverage environment	9147					
		Demonstrate an understanding of the relationship between micro-organisms and food spoilage	8870					
		Apply knowledge of the effect of micro-organisms on personal health, hygiene and food safety	9125					

		Demonstrate an understanding of heating and cooling procedures	8803					
		Clean and sanitise food manufacturing equipment and surfaces manually	9063					
		Store and route food raw material	8804					
		Freeze or chill a food product	8807					
09SP000062150680/4	Food quality laboratory control	Demonstrate an understanding of occupational health, safety and environmental legislation relevant to the food or beverage environment	114366	68	15	3	3400	Deregistered
		Apply knowledge of the effect of micro-organisms on personal health, hygiene and food safety	9125					
		Maintaining personal hygiene, health and presentation in a food environment	9108					
		Take a representative food sample	9107					
		Measure the temperature of food or beverage products and evaluate the readings	9106					
		Monitor the temperature of food products and their environment for quality control purposes	9062					
		Demonstrate an understanding of the relationship between micro-organisms and food spoilage	8870					
		Apply microbiological principles in a food environment	9147					
		Maintain food laboratory safety	9114					
		Evaluate the microbiological quality of a food product by means of pour plate methods	9164					
		Evaluate the quality of a food product in terms of its pH	120411					
		Clean and sanitise food manufacturing equipment and surfaces manually	9063					
		Monitor quality control practices in a food manufacturing environment	9044					
		Evaluate the microbiological quality of a food or beverage product as indicated by the test for Staphylococcus aureus (S. aureus) and Salmonella	123281					
		Evaluate the microbiological quality of a food or beverage product as indicated by the test for Salmonella	9179					
09SP000069082501/4	Clean and Sanitise	Apply knowledge of the effect of micro-organisms on personal health, hygiene and food safety	9125	25	8	1	1250	Deregistered

		Apply personal safety practices in a food or beverage manufacturing environment	9105					
		Clean and sanitise a food processing system using an automated cleaning-in-place system	9119					
		Clean and sanitise food manufacturing equipment and surfaces manually	9063					
		Demonstrate knowledge of dairy terminology, equipment and systems	9104					
		Maintain personal hygiene, health and presentation in a food or beverage environment	9108					
		Measure the temperature of food or beverage products and evaluate the readings	9106					
		Take a representative food or beverage sample	9107					
09SP000135080453/4	Sea going operators	Demonstrate an understanding of food safety practices and procedures in the food manufacturing environment	8763	45	8	3	2250	Deregistered
		Demonstrate an understanding of the relationship between micro-organisms and food spoilage	8870					
		Determine the quality of food products using sensory evaluation	9046					
		Maintain personal hygiene, health and presentation in a food or beverage environment	9108					
		Monitor quality control practice in a food manufacturing environment	8902					
		Pre-batch food raw materials	8765					
		Prepare raw fish or seafood for further processing	8943					
		Sort and handle raw seafood manually	8942					
09SP000195070393/4	Sea Food Operators	Apply knowledge of the effect of micro-organisms on personal health, hygiene and food safety	9125	39	7	3	1950	Deregistered
		Demonstrate an understanding of food or beverage safety practices and procedures in a food or beverage manufacturing environment	9042					
		Maintain personal hygiene, health and presentation in a food or beverage environment	9108					
		Monitor quality control practice in a food manufacturing environment	8902					
		Pre-batch food raw materials	8765					
		Prepare raw fish or seafood for further processing	8943					
		Sort and handle raw seafood manually	8942					
09SP000213110463/4	Receive raw milk at a fresh milk processing	Evaluate the composition of raw milk as determined by an infra red analyser	9162	46	11	3	2300	Deregistered

	facility	Evaluate the quality of a dairy product in terms of its fat content, as indicated by the Gerber fat	9140					
		Evaluate the quality of a food or beverage product in terms of its pH	9138					
		Evaluate the quality of a food or beverage product in terms of its titratable acidity	9118					
		Evaluate the quality of milk in terms of its freezing point	9142					
		Evaluate the quality of milk in terms of its protein stability, as indicated by the alizarol test	9117					
		Evaluate the quality of milk in terms of its solid-non-fat content	9141					
		Evaluate the quality of raw milk in terms of its antibiotics content	9124					
		Evaluate the quality of raw milk in terms of its microbial load, as indicated by the resazurin test	9139					
		Maintain food laboratory safety	9114					
		Receive and store raw milk or cream in a silo at a milk reception facility	9116					
		09SP000234180873/4	Mayonnaise Manufacturing					
Interpret and use information from texts	8969							
Write texts for a range of communicative context	8970							
Use language and communications in occupational learning programmes	8979							
Demonstrate understanding of numbers and relationships among numbers and number systems, and represent numbers in different ways	SAQA ID not available							
Work with a range of patterns of basic functions and solve related problems	14086							
Demonstrate knowledge of introductory principles of chemistry and physics	9122							
Demonstrate an understanding of occupational health, safety and environmental legislation relevant to the food or beverage environment	114366							
Demonstrate an understanding of food or beverage safety practices and procedures in a food or beverage manufacturing environment	9042							

		Apply microbiological principles in a food or beverage environment	9147					
		Monitor and control quality assurance practices in a food or beverage manufacturing environment	9044					
		Demonstrate an understanding of supply chain management	SAQA ID not available					
		Demonstrate understanding of introductory business principles	SAQA ID not available					
		Apply first line maintenance on food or beverage processing equipment	SAQA ID not available					
		Clean and sanitise food manufacturing equipment and surfaces manually	9063					
		Clean and sanitise a food processing system using an automated cleaning-in-place system	8822					
		Mix or blend food raw materials for processing using automated equipment	8766					
		Demonstrate an understanding of the relationship between micro-organisms and food spoilage	8870					

