

SP NUMBER	TITLE	UNIT STANDARD TITLE	NLRD No.	Credits	No of u/s	NQF level	Rand Value	Status
09SP000007020102/0	Food Safety Practices And Procedures	Demonstrate an understanding of food or beverage safety practices and procedures in a food or beverage manufacturing environment	9042	15	3	2	750	Deregistered
		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					
09SP000180050203/0	Food Safety Practices And Procedures	Demonstrate an understanding of food or beverage safety practices and procedures in a	9042	20	5	3	1000	Deregistered
		Apply knowledge of the effect of micro-organisms on personal health, hygiene and food safety	9125					
		Maintain personal hygiene, health and presentation	12514					
		Maintain personal hygiene, health and presentation in a food or beverage environment	9108					
		Clean and sanitise food manufacturing equipment and surfaces manually	9063					
09SP000008100502/0	Fundamentals in Food and Beverages Manufacturing Principles	Conduct communication within a business environment	10622	50	11	2	2500	Deregistered
		Operate a personal computer system	7547					
		Demonstrate the ability to use electronic mail software to send and receive messages	7571					
		Demonstrate knowledge of and produce word processing documents using base functions	7568					
		Demonstrate knowledge of and produce computer spreadsheets using base functions	7572					
		Demonstrate the ability to use the World Wide	7573					
		Use personal computer operating systems	7548					
		Operate personal computer peripherals	7566					
		Use mathematics to investigate and monitor the financial aspect of personal, business and	7456					
		Apply knowledge of statistics and probability to critically interrogate and effectively communicate findings on life related problems	9015					
		Demonstrate an understanding of manufacturing, principles, methodologies and processes	10631					
09SP000011030302/0	Preparing containers for food and beverage	Operate the unpacking process on a food and beverages automated packaging line	9086	30	3	2	1500	Deregistered

	packaging operations	Operate the washing process on a food and beverages automated packaging line	9083					
		Operate the inspection and coding process on a food and beverages automated packaging line	10530					
09SP000012030342/0	Processing containers for food and beverage packaging operations	Operate the filling process on a food and beverages automated packaging line	9090	34	3	2	1700	Deregistered
		Operate the closing process on a food and beverages automated packaging line	10524					
		Operate packaged product pasteurisation process on a food and beverages automated packaging	9088					
09SP000013030322/0	Decorate and pack containers on a food and beverage packaging line	Operate the shrinkwrapping process on a food and beverages automated packaging line	9087	32	3	2	1600	Deregistered
		Operate the packing process on a food and beverages automated packaging line	9089					
		Operate labelling product pasteurisation process on a food and beverages automated packaging line	9091					
09SP000019201140/0	Bottle Packing	Use basic speaking and listening skills	CLS ABET 101	114	19	3	5700	Deregistered
		Use basic reading skills to respond to defined simple texts	CLS ABET 102					
		Use basic writing skills	CLS ABET W103					
		Demonstrate an understanding and the use of the number system	NUM 101					
		Solve Simple Realistic and abstract problems involving the combination, seperation, comparison, equilisation, sharing and grouping of numbers	NUM 102					
		Extract and use information derived from simple tables and organise information into tables	NUM 103					
		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					
		Operate the closing process on a food and beverage automated packaging line	10520					
		Outer-pack and palletise food or beverage containers manually	9059					
		Operate the inspection and coding process on a food and beverage automated packaging line	10530					
		Operate the shrink-wrapping equipment on a food and beverage automated packaging line	9087					
		Operate and control the tamperproof sealing of already filled and closed containers	9055					
		Operate the labelling process on a food and beverages automated packaging line	9091					
09SO000023181020/0	Finished Product Packaging	Accommodate audience and context needs in oral communication	8968	102	18	3	5100	Deregistered
		Interpret and use information from texts	8969					
		Use language and communications in occupational learning programmes	8979					
		Write texts for a range of communicative context	8970					
		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					
		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 beverage automated packaging line	10530					
		Operate the shrink-wrapping equipment on a food and beverage automated packaging line	9087					
		Operate and control the tamperproof sealing of already filled and closed containers	9055					
		Operate the labelling process on a food and beverages automated packaging line	9091					
09SP000024150820/0	Hopper Loading and Bottle Filling	Accommodate audience and context needs in oral communication	8968	82	15	3	4100	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	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					
		Monitor and control quality assurance practises 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					
		Operate the filling process on a food and beverage automated packaging line	9090					
		Control and maintain packaging line hoppers	9057					
09SP000025150740/0	Hopper Loading and Sachet Filling and Sealing	Accommodate audience and context needs in oral communication	8968	74	15	2	3700	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	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					

		Monitor and control quality assurance practises 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					
		Control and maintain packaging line hoppers	9057					
		Operate and control the forming, filling and hermetic sealing of plastic sachets or bags for food products	9130					
09SP000032191123/0	McDonalds Garnishing	Accommodate audience and context needs in oral communication	8968	112	19	3	5600	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	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					
		Describe, apply, analyse and calculate shape and motion in 2-and 3-dimentional 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					
		Operate the washing process on a food and beverage automated packaging line	9083					
		Shape fruit and vegetables for further processing	8784					
		Operate the inspection and coding process on a food and beverage automated packaging line	10530					
		Grade and sort food raw materials	8782					
		Demonstrate an understanding between micro-organisms and food spoilage	8870					
09SP000056210392/0	TPM Foundation Skills Programme	Use basic speaking and listening skills	CLS ABET 101	39	21	2	1950	Deregistered
		Use basic reading skills to respond to defined simple texts	CLS ABET					
		Use basic writing skills	CLS ABET W103					
		Demonstrate an understanding and the use of the number system	NUM 101					
		Solve Simple Realistic And Abstract Problems Involving The Combination, Separation, Comparison, Equalisation, Sharing And Grouping Of Numbers	NUM 102					
		Extract And Use Information Derived From Simple Tables And Organise Information Into	NUM 103					
		Demonstrate an understanding of occupational health, safety and environmental legislation relevant to the food or beverage environment	8762					
		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					
		Comply with housekeeping practices	7097					
		Clean food production areas, equipment and utensils	7816					
		Manage food or beverage raw materials and products in a food or beverage processing environment	10702					
		Explain and use organizational procedures	12456					
		Maintain a preventative maintenance programme	7869					
		Anticipate and troubleshoot machine functioning	12394					
		Perform first line maintenance on food or beverage packing or processing equipment	11641					
		Comply with waste reduction processes	7101					
		Apply communication skills in the workplace	8680					
		Demonstrate understanding of the use of different number bases and measurement units and an awareness of error in the context of relevant calculations	9010					
		Work in a team	9322					
		Maintain production efficiencies	9893					
		Demonstrate knowledge of business practices	12200					
09SP000050020126/0	HACCP Implementation	Maintain a sensitive customer product safety programme in a manufacturing environment	10602	20	2	6	1000	Deregistered
		Maintain a sensitive customer product safety programme in a manufacturing environment	9058					
		Maintain a food safety programme						
09SP000057030383/0	Operate Brewhouse plant and Process	Operate Brewhouse Plant and Process	9077	38	3	3	1900	Deregistered
		Demonstrate and understanding of occupational health, safety and environment legislation relevant to the food or beverage environment	114366					
		Monitor and control quality assurance practices in a food or beverage manufacturing environment	9044					
09SP000058030283/0	Operate Fermentation Plant Process	Operate beverage fermentation Plant and Process	9078	28	3	3	1400	Deregistered
		Demonstrate and understanding of occupational health, safety and environment legislation relevant to the food or beverage environment	114366					

		Monitor and control quality assurance practices in a food or beverage manufacturing environment	9044					
09SP000059030383/0	Operate Filtration Plant and Process	Operate beverage filtration plant and process	9079	38	3	3	1900	Deregistered
		Demonstrate and understanding of occupational health, safety and environment legislation relevant to the food or beverage environment	114366					
		Monitor and control quality assurance practices in a food or beverage manufacturing environment	9044					
09SP000060030233/0	Operate Raw Materials Intake and Storage	Operate raw material intake and storage plant and process	9077	23	3	3	1150	Deregistered
		Demonstrate and understanding of occupational health, safety and environment legislation relevant to the food or beverage environment	114366					
		P	9044					
09SP000028020213/0	Perform basic line maintenance on a food or beverage Production or	Demonstrate an understanding of basic machine operations in a manufacturing and/ or packaging environment	12315	21	2	3	1050	Deregistered
		Perform first line maintenance	12385					
09SP000029010072/0	Operate a computerised system in a food or beverage processing plant	Identify computerised systems in a manufacturing or processing system	11621	7	1	2	350	Deregistered
09SP000066120610/0	HACCP	Demonstrate an understanding of occupational health, safety and environmental legislation relevant to the food and beverage environment	114366	61	12	3	3050	Deregistered
		Demonstrate an understanding of food safety practices and procedures in the food manufacturing environment	9042					
		Maintaining personal hygiene, health and presentation in a food environment	9108					
		Applying knowledge of the effect of micro-organisms on personal health, hygiene and food safety	9125					
		Demonstrate an understanding of the relationship between micro-organisms and food spoilage	8870					

		Apply microbiological principles in a food environment	9147					
		Demonstrate an understanding of heating and cooling	8803					
		Freeze or chill a food product	8807					
		Monitor the temperature of food products and their environment for quality control purposes	9062					
		Clean and sanitise food equipment and surfaces manually	9063					
		Receive food raw materials	9047					
		Monitor and control quality assurance practices in a food or beverage manufacturing environment	9044					
09SP000113100393/0	Coca - Cola Processed Technology Programme	Demonstrate an understanding of heating and cooling procedures	8803	38	10	3	1900	Deregistered
		Apply microbiological principles in a food environment	9147					
		Demonstrate understanding of numbers and relationships among numbers and 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 and introductory principles of chemistry and physics	9122					
		Demonstrate an understanding of food safety practices and procedures in a food manufacturing environment	9042					
		Demonstrate an understanding of supply chain management	SAQA ID not available					
		Demonstrate understanding of introductory business principles	SAQA ID not available					

09SP000114020083/0	TCCQS in Production Programme	Demonstrate an understanding of occupational health, safety and environmental legislation relevant to the food and beverage environment	114366	8	2	3	400	Deregistered
		Monitor and control quality assurance practices in a food or beverage manufacturing environment	9044					
09SP000115020140/0	Test and Inspect Hazardous Installations	Apply and maintain safety in an electrical environment	9839	14	2	4	700	Deregistered
		Test and inspect and electrical installation in a hazardous area	SAQA ID not available					
09SP000117060712/0	Coca - Cola Bottling Equipment Operating Programme	Operate beverage blending and mixing plant and	9092	71	6	2	3550	Deregistered
		Operate washing process on a food and beverages automated packing line	9083					
		Operate filling process on a food and beverages automated packing line	9090					
		Operate the inspection and coding process on a food and beverages automated packaging line	10530					
		Operate packing process on a food and beverages automated packing line	9089					
		Operate unpacking process on a food and beverages automated packing line	9086					
09SP000118070703/0	Operate an automated packaging line in a FMCG environment	Operate the Inspection and Coding Process on a Food and Beverages Automated Packaging Line	10530	70	7	3	3500	Deregistered
		Package food products using automated electronic weigh head systems	9075					
		Operate Packing Process on a Food and Beverages Automated Packaging Line	9089					
		Demonstrate an understanding of basic machine operations in a manufacturing and/ or packaging environment	12315					
		Perform first line maintenance	12385					
		Read and adjust instruments on production or packing equipment	12317					
		Perform change overs in a production or packaging environment	12259					
09SP000122020113/0	Food Safety and	Demonstrate an understanding of food safety	9042	11	2	3	550	Deregistered
DEREGISTERED AS PER Entecom CC's request - 14 March 2007								

		health, safety and environmental legislation relevant to the food or beverage environment						
09SP000123030123/0	Personal safety, health and hygiene	Apply personal safety practices in a food-manufacturing environment	9105	12	3	1	600	Deregistered
DEREGISTERED AS PER Entecom CC's request - 14 March 2007								
		Apply knowledge of the effect of micro-organisms on personal health, hygiene and food safety	9125					
09SP000124040393/0	Returnable Bottling Line - Bottle Preparation	Demonstrate an understanding of food safety practices and procedures in a food manufacturing environment	8763	39	4	3	1950	Deregistered
		Monitor quality control practices in a food manufacturing environment	9044					
		Perform first line maintenance	9913					
		Operate washing process on a food & beverage automated packing line	9083					
09SP000125050473/0	Returnable Bottling Line - Bottle Handling	Operate unpacking process on a food & beverages automated packing line	9086	47	5	3	2350	Deregistered
		Operate washing process on a food & beverage automated packing line	9083					
		Demonstrate an understanding of food safety practices and procedures in a food manufacturing environment	8763					
		Monitor quality control practices in a food manufacturing environment	9044					
		Perform first line maintenance	9913					
09SP000126060673/0	Returnable Bottling Line - Filling Process	Operate the inspection and coding process on a food & beverages automated packing line	10530	67	6	3	3350	Deregistered
		Demonstrate an understanding of food safety practices and procedures in a food manufacturing environment	8763					
		Monitor quality control practices in a food manufacturing environment	9044					
		Perform first line maintenance	9913					
		Operate the filling process on a food and beverage automated packaging line	9090					
		Operate the closing process on a food and beverages automated packaging line	10524					
09SP000127030293/0	Non-Returnable Bottling Line - Bottle	Demonstrate an understanding of food safety practices and procedures in a food manufacturing environment	8763	29	3	3	1450	Deregistered

	preparation	Monitor quality control practices in a food manufacturing environment	9044					
		Perform first line maintenance	9913					
09SP000128070733/0	Non-Returnable Bottling Line - Filling process	Operate the labelling process on a food & beverages automated packing line	9091	73	7	3	3650	Deregistered
		Operate washing process on a food & beverage automated packing line	9083					
		Demonstrate an understanding of food safety practices and procedures in a food manufacturing environment	8763					
		Monitor quality control practices in a food manufacturing environment	9044					
		Perform first line maintenance	9913					
		Operate the filling process on a food and beverage automated packaging line	9090					
		Operate the closing process on a food and beverages automated packaging line	10524					
09SP000129050373/0	Non - Returnable Bottling Line - Bottle handling	Operate unpacking process on a food & beverages automated packing line	9086	37	5	3	1850	Deregistered
		Operate washing process on a food & beverage automated packing line	9083					
		Demonstrate an understanding of food safety practices and procedures in a food manufacturing environment	8763					
		Monitor quality control practices in a food manufacturing environment	9044					
		Perform first line maintenance	9913					
09SP000131040204/0	Team Leader Development Programme	Applying knowledge of self and team in order to develop a plan to enhance team performance	13912	20	4	4	1000	Deregistered
		Lead and manage teams of people	7859					
		Motivate a team	13947					
		Use communication skills to handle and resolve conflict in the workplace	9533					
09SP000136050171/0	Food Safety and HACCP (Basic)	Demonstrate an understanding of occupational health, safety and environmental legislation relevant to the food and beverage environment	114366	17	5	1	850	Deregistered
		Clean and sanitise food manufacturing equipment and surfaces manually	9063					
		Maintain personal hygiene, health and presentation in a food or beverage environment	9108					

		Apply knowledge of the effect of micro-organisms on personal health, hygiene and food safety	9125					
		Maintain personal hygiene, health and presentation	12514					
09SP000137060212/0	Food Safety and HACCP(Intermediate)	Demonstrate an understanding of occupational health, safety and environmental legislation relevant to the food and beverage environment	114366	21	6	2	1050	Deregistered
		Clean and sanitise food manufacturing equipment and surfaces manually	9063					
		Maintain personal hygiene, health and presentation in a food or beverage environment	9108					
		Apply knowledge of the effect of micro-organisms on personal health, hygiene and food safety	9125					
		Maintain personal hygiene, health and presentation	12514					
		Monitor quality control practice in a food manufacturing environment	8902					
09SP000138080334/0	Food Safety and HACCP (Advanced)	Demonstrate an understanding of occupational health, safety and environmental legislation relevant to the food and beverage environment	114366	33	8	4	1650	Deregistered
		Clean and sanitise food manufacturing equipment and surfaces manually	9063					
		Maintain personal hygiene, health and presentation in a food or beverage environment	9108					
		Apply knowledge of the effect of micro-organisms on personal health, hygiene and food safety	9125					
		Maintain personal hygiene, health and presentation	12514					
		Monitor quality control practice in a food manufacturing environment	8902					
		Monitor quality control assurance practices in a food or beverage manufacturing environment	9044					
		Maintain a sensitive consumer product safety programme in a manufacturing environment	10602					
09SP000139100332/0	Koinonia Craft Baking for Entrepreneurs	Access and use information from texts	8963	66	9	2	3300	Deregistered
		Apply knowledge of self in order to make a life decision	11813					
		Apply knowledge of the effect of micro-organisms on personal health, hygiene and food safety	9125					

		Clean and sanitise food manufacturing equipment and surfaces manually	9063					
		Demonstrate an understanding of the principles of supply and demand, and the concept production	13998					
		Demonstrate the ability to start and run a business and adapt to a changing business environment	10009					
		Manufacture a basic range of sweet fermented products in a craft bakery	10685					
		Manufacture of chemically aerated flour confectionery products in a craft bakery environment	10679					
		Use mathematics to investigate and monitor the financial aspects of personal and community life	7469					
09SP000140050303/0	5 Star' Core Food and Beverage	Demonstrate an understanding of food or beverage safety practices and procedures in the food and beverage manufacturing environment	9042	30	5	3	1500	Deregistered
		Demonstrate an understanding of occupational health, safety and environmental legislation relevant to the food or beverage industry	8762					
		Monitor and control quality assurance practices in a food or beverage manufacturing environment	9044					
		Applying basic business principles	8000					
		Operate in a team	8420					
09SP000141040141/0	SHEQ Awareness Skills Programme	Managing diversity	9531	14	4	1	700	Deregistered
		Maintain basic safety, health and environmental issues	14792					
		Describe & discuss issues relating to HIV-Aids, TB and sexually transmitted illnesses and their impact on the workplace	13169					
		Receive and store hazardous chemicals	110022					
09SP000142080251/0	CIP a FMCG processing equipment and systems	Clean and sanitise food manufacturing equipment and surfaces manually	9063	25	8	1	1250	Deregistered
		Demonstrate knowledge of dairy terminology, equipment and systems	9104					
		Apply personal safety practices in a food or beverage manufacturing environment	9105					

		Measure the temperature of food and beverage products and evaluate the reading	9106					
		Take a representative sample	9107					
		Maintain personal hygiene, health and presentation in a food or beverage environment	9108					
		Clean and sanitise a food processing system using an automated cleaning in-place system	8822					
		Apply knowledge of the effect of micro-organisms on personal health, hygiene and food safety	9125					
09SP000147070443/0	Managing HACCP	Demonstrate an understanding of food and beverage safety practices and procedures in the food and beverage manufacturing environment	9042	44	8	3	2200	Replaced
		Demonstrate an understanding of the relationship between micro-organisms and food spoilage	8870					
		Apply microbiological principles in a food	9147					
<p style="text-align: center;">New registration number given due to some of the unit standards being replaced thus changing the credit value of the Skills Programme New No.:</p> <p style="text-align: center;">09SP000238070493/0</p>								
		Manage a quality assurance system in a sensitive consumer product manufacturing environment	10608					
		Maintain a sensitive consumer product safety programme in a manufacturing environment	10602					
		Determine the quality of food products using sensory evaluation	9046					
09SP000148050303/0	Supervising GMP/HACCP	Demonstrate and understanding of Food and Beverage safety practices and procedures in the Food and Beverage manufacturing environment	9042	30	5	3	1500	Deregistered
		Demonstrate an understanding of heating and cooling	8803					
		Freeze or chill a food product	8807					
		Receive food raw materials	9047					
		Take a representative food sample	9107					

09SP000149050223/0	Food Safety Practices (Basic HACCP Principles), Personal	Demonstrate an understanding of food and beverage safety practices and procedures in the food and beverage manufacturing environment	9042	22	5	3	1100	Replaced
DEREGISTERED AS PER Entecom CC's request - 14 March 2007								
	Industry.	Apply knowledge of the effect of micro-organisms on personal health , hygiene and food safety	9125					
		Clean and sanitize food equipment and surfaces	9063					
		Sort and handle raw seafood manually	8942					
09SP000150050193/0	Personal Health, Safety and Food Safety principles for	Maintain hygiene, health and presentation in a food environment	9108	19	5	3	950	
		Apply knowledge of the effect of micro-organisms	9125					
New registration number given due to some of the unit standards being replaced thus changing the credit value of the Skills Programme New No.:								
			09SP000239050263/0					
		Sort and handle raw seafood manually	8942					
09SP000151040263/0	Supervising the Food Safety System of the Handling of Fresh, Chilled and Frozen Seafood Products	Discharge Product from Vessel	SBF 013	26	4	3	1300	Deregistered
		Receive raw materials	9047					
		Apply microbiological principles in a Food Environment	9147					
		Monitor quality control practices in a food manufacturing environment	9044					
09SP000152020176/0	QMS Implementation Best Practices- ISO9001y2000	Implement and maintain a food or beverage production quality assurance system	9043	17	2	6	850	Deregistered
		Manage a quality assurance system in a sensitive consumer product manufacturing environment	10608					
09SP000159040343/0	Food and Beverage Packaging Line Operator Programme 1	Demonstrate an understanding of food or beverage safety practices and procedures in a food or beverage manufacturing environment	9042	34	4	3	1700	Deregistered
		Operate labelling process on a food and beverage automated packaging line	9091					
		Operate packing process on a food and beverages automated packaging line	9089					
		Perform first line maintenance on manufacturing or packing equipment	12316					

09SP000160040343/0	Food and Beverage Packaging Line Operator Programme 2	Demonstrate an understanding of occupational health, safety and environmental legislation relevant to the food or beverage environment	114366	34	4	3	1700	Deregistered
		Monitor and control quality assurance practices in a food or beverage manufacturing environment	9044					
		Operate a filling process on a food and beverages automated packaging line	9090					
		Operate closing process on a food and beverages automated packaging line	10524					
09SP000164050213/0	Personal Health, Safety and Food Safety Principles for Food Handlers	Maintain personal hygiene, health and presentation in a food environment	9108	21	5	3	1050	Deregistered
		Apply knowledge of the effect of micro-organisms on personal health, hygiene and food safety	9125					
DEREGISTERED AS PER Entecom CC's request - 14 March 2007								
		Demonstrate an understanding of Food Safety Practices and procedures in the Food and Beverage manufacturing environment	9042					
09SP000165030263/0	Wash and Package Dispensable Beverage Containers	Operate the packing process on a food and beverages automated packaging line	9089	26	3	3	1300	Deregistered
		Operate the unpacking process on a food and beverages automated packaging line	9086					
		Operate the washing process on a food and beverages automated packaging line	9083					
09SP000166030343/0	Fill, Close and Pasteurise Beverage Containers	Operate filling process on a food and beverage automated packaging line	9090	34	3	3	1700	Deregistered
		Operate closing process on a food and beverage automated packaging line	10524					
		Operate a package product pasteurising process on a food and beverages automated packaging	9088					
09SP000167020233/0	Label Beverage Containers	Perform 1st Line Maintenance on manufacturing or packing equipment	12316	23	2	3	1150	Deregistered
		Operate the labelling equipment on a food and beverages automated packaging line	9091					
09SP000168020163/0	Package Dispensable Beverage Containers	Operate the packing process on a food and beverages automated packaging line	9089	16	2	3	800	Deregistered
		Operate the unpacking process on a food and beverages automated packaging line	9086					

09SP000169050613/0	Process Full Beverage Containers	Operate the labelling process on a food and beverages automated packaging line	9091	61	5	3	3050	Deregistered
		Operate filling process on a food and beverage automated packaging line	9090					
		Operate closing process on a food and beverage automated packaging line	10524					
		Operate inspection and Coding process on a food and beverage automated packaging line	10530					
		Operate a package product pasteurising process on a food and beverages automated packaging	9088					
09SP000170020193/0	Shrink-wrap Beverage Containers	Perform 1st Line Maintenance on manufacturing or packing equipment	12316	19	2	3	950	Deregistered
		Operate the shrink-wrapping equipment on a food and beverages automated packaging line	9087					
09SP000171020253/0	Wash and Label Beverage Containers	Operate the washing process on a food and beverages automated packaging line	9083	25	2	3	1250	Deregistered
		Operate the labelling process on a food and beverages automated packaging line	9091					
09SP000172040195/0	Manage Performance	Manage individual and team performance	11473	19	4	5	950	Deregistered
		Set, monitor & measure the achievements of	15220					
		Monitor team members effectiveness	15230					
		Monitor, reflect & improve on own performance	11994					
09SP000173050203/0	Food Safety Practices and HACCP Intermediate	Demonstrate an understanding of food or beverage safety practices and procedures in a food or beverage manufacturing environment	9042	20	5	3	1000	Deregistered
		Clean and sanitise food manufacturing equipment and surfaces manually	9063					
		Maintain personal hygiene, health and presentation in a food and beverage environment	9108					
		Apply knowledge of the effect of micro-organisms on personal health, hygiene and food safety	9125					
		Maintain personal hygiene, health and presentation	12514					
09SP000174070325/0	Basic Principles of HACCP Awareness	Apply knowledge of the effect of micro-organisms on personal health, hygiene and food safety	9125	32	7	5	1600	Deregistered
		Apply microbiological principles in a food or beverage environment	9147					

		Clean and sanitise a FMCG processing system using an automated cleaning-in-place system	8822					
		Clean and sanitise food manufacturing equipment and surfaces manually	9063					
		Demonstrate an understanding of food safety practices and procedures in the food manufacturing environment	8763					
		Maintain a food safety programme	9058					
		Maintain personal hygiene, health and presentation in a food or beverage environment	9108					
09SP000175080386/0	HACCP for supervisors on the Factory Floor	No forms available, not on g-drive		38	8	6	1900	Deregistered
09SP000175080446/0	HACCP for Supervisors on the Factory Floor	Apply knowledge of the effect of micro-organisms on personal health, hygiene and food safety	9125	44	8	6	2400	Deregistered
		Apply microbiological principles in a food or beverage environment	9147					
		Clean and sanitise a FMCG processing system using an automated cleaning-in-place system	8822					
		Clean and sanitise food manufacturing equipment and surfaces manually	9063					
		Demonstrate an understanding of environmental sanitation within the sensitive consumer manufacturing environment	10572					
		Demonstrate an understanding of food safety practices and procedures in the food manufacturing environment	8763					
		Maintain a food safety programme	9058					
		Maintain personal hygiene, health and presentation in a food or beverage environment	9108					
09SP000029010072/0	Good Manufacturing Practices as a Pre-requisite for HACCP	No forms available, not on g-drive, not listed on previous register, listed on DataNet		48		5	2400	Deregistered

09SP000176070346/0	Good Manufacturing Practices as a Pre-requisite for HACCP	No forms available, not on g-drive, listed on previous register, not listed on DataNet		34	7	6	1700	Approved
09SP000177050215/0	Hygiene Awareness	Maintain personal hygiene, health and presentation in a food or beverage environment	9108	21	5	5	1050	Deregistered
		Apply knowledge of the effect of micro-organisms on personal health, hygiene and food safety	14085					
		Clean and sanitise food manufacturing equipment and surfaces manually	9063					
		Maintain and promote food hygiene in the kitchen	7847					
		Clean and santise a food processing system using an automated cleaning-in-place system	8822					
		Apply microbiological principles in a food or beverage environment	9147					
09SP000183040132/0	Food Safety Practices for Shopfloor	Apply knowledge of the effect of micro-organisms on personal health, hygiene and food safety	9125	13	4	2	650	Deregistered
		Clean and sanitise food manufacturing equipment and surfaces manually	9063					
		Maintain personal hygiene, health and presentation	12514					
		Maintain personal hygiene, health and presentation in a food or beverage environment	9108					
09SP000184050203/0	Food Hygiene Practices	Apply knowledge of the effect of micro-organisms on personal health, hygiene and food safety	9125	20	5	3	1000	Deregistered
		Clean and sanitise food manufacturing equipment and surfaces manually	9063					
		Maintain personal hygiene, health and presentation in a food or beverage environment	9108					
		Monitor the temperature of food products and their environment for quality control purposes	9062					
		Receive food raw materials	9047					
09SP000185020102/0	Non-Returnable Line - Unpacking &	Operate unpacking process on a food and beverage automated packaging line	9086	10	2	2	500	Deregistered

	Palletising containers	Outer-pack and palletise food or beverage containers manually	9059					
09SP000186020303/0	Non-Returnable Line - Container filling and decorating.	Operate filling process on a food and beverage automated packaging line	9090	30	2	3	1500	Deregistered
		Operate labelling process on a food and beverages automated packaging line	9091					
09SP000187020202/0	Non-Returnable Line - Shrink wrapping and packing containers.	Operate shrink-wrapping equipment on a food and beverages automated packaging line	9087	20	2	2	1000	Deregistered
		Operate packing process on a food and beverage automated packaging line	9089					
09SP000193030112/0	Handwashing	Apply Basic Microbiological Principles in cleaning	110471	11	3	2	550	
DEREGISTERED AS PER Entecom CC's request - 14 March 2007								
		Maintain personal hygiene, health and presentation in a food or beverage environment	9100					
09SP000194060323/0	Food Safety Practices for Retort Operators	Demonstrate an understanding of heating and cooling procedures	8803	32	6	3	1600	Deregistered
		Demonstrate knowledge of heating and cooling media in a food manufacturing environment	9113					
		Apply knowledge of the effect of micro-organisms on personal health, hygiene and food safety	9125					
		Sterilize a food or beverage product using retorting equipment	8805					
		Monitor the temperature of food products and their environment for quality control purposes.	9062					
		Demonstrate an understanding of food or beverage safety practices and procedures in the food or beverage manufacturing environment	9042					
09SP000198120274/0	First Line Maintenance	Clean and sanitise food manufacturing equipment & surfaces manually	9063	27	12	4	1350	Deregistered
		Perform lubrication on production machinery	12208					
		Maintain Basic Hand Tools	12216					
		Measuring Equipment	12476					
		Maintain Lubricating Systems	13277					
		Maintain Bearings in Machines	13283					
		Maintain Indirect Drives	13216					
		Maintain Direct Drives	13280					
		Maintain Gearboxes	13325					
		Maintain Dynamic Seals	13279					

		Maintain Static Seals	13219					
		Maintain Fluid Power / Pneumatic Systems	13321					
09SP000199100444/0	Supervisor Development Programme in food Related Business	Indicate the role of a team leader ensuring that a team meets an organisation's standards	13917	44	10	4	2200	Deregistered
		Apply knowledge of self and team in order to develop a plan to enhance team performance	13912					
		Identify and keep the records that a team manager is responsible for keeping	13916					
		Demonstrate and understanding of food and beverage safety practices and procedures in the food and beverage manufacturing environment	9042					
		Manage time and the work process in a business environment	13918					
		Investigate life and work related problems using data and probabilities	9012					
		Use communication to handle and resolve conflict in the work place	9533					
		Motivate a team	13947					
		Demonstrate an understanding of the use of different number bases and measurement units and an awareness of error in the context of relevant calculations	9010					
		Examine the applications of the Basic Conditions of Employment Act and its effect on earnings in own contract	10717					
09SP000200030161/0	Occupational Hygiene and Safety in the Food and Beverage Environment (Level1)	Demonstrate an understanding of occupational health, safety and environmental legislation relevant to the food and beverage environment	114366	16	3	1	800	Deregistered
		Maintaining occupational health, safety and general housekeeping	8016					
		Apply personal safety practices in a food manufacturing environment	9105					
09SP000201020123/0	Automated fishing cutting process	Apply personal safety in food manufacturing environment	9105	12	2	3	600	Deregistered
		Cut fish using automated equipment	8945					
09SP000202050233/0	On-Line Food Quality Control Practice	Apply knowledge of the effect of micro-organisms on personal health, hygiene and food safety	9125	23	5	3	1150	Deregistered
		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	8803						
		Monitor and control quality assurance practices in a food or beverage manufacturing environment	9044						
		Monitor the temperature of food products and their environment for quality control purposes	9062						
09SP000203030262/0	CSD Bottling dry end operating programme	Operate packing process on a food and beverages automated packaging line	9089	26	3	2	1300	Deregistered	
		Operate unpacking process on a food and beverages automated packaging line	9086						
		Operate washing process on a food & beverage automated packing line	9083						
09SP000206040533/0	CSD Bottling wet end operating programme	Operate closing process on a food and beverages automated packaging line	10524	53	4	3	2650	Deregistered	
		Operate filling process on a food and beverages automated packing line	9090						
		Operate the inspection and coding process on a food and beverages automated packaging line	10530						
		Operate beverage blending and mixing plant and process	9092						
09SP000204060313/0	CSD Process Technology	Accommodate audience and context needs in oral	8968	36	7	3	1800	Deregistered	
		Demonstrate knowledge of introductory principles of chemistry and physics	9122						
		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						
		Work with a wide range of patterns and transformations of functions and solve related problems	7457						
		Use language and communications in occupational learning programmes	8970						
		Write texts for a range of communicative context	8970						
09SP000205030153/0	TCCQS in Production	Demonstrate an understanding of occupational	114366	15	2	3	750	Deregistered	
		Demonstrate an understanding of food and beverage safety practices and procedures in the food and beverage manufacturing environment	9042						

		Monitor and control quality assurance practices in a food or beverage manufacturing environment	9044					
09SP000207040132/0	Principles of food hygiene, health, safety and production	Apply personal safety practices in a food or beverage manufacturing environment	9105	13	4	1	650	Deregistered
		Demonstrate an understanding of occupational health, safety and environmental legislation relevant to the food or beverage environment	114366					
		Demonstrate an understanding of the principles of supply and demand, and the concept production	13998					
		Maintain personal hygiene, health and presentation in a food or beverage environment.	9108					
09SP000208070184/0	Spur Hygiene Training Guide	Maintain personal hygiene, health and	12514	18	7	4	900	Deregistered
		Apply knowledge of the effect of micro-organisms on personal health, hygiene and food safety	9125					
		Clean and sanitise food manufacturing equipment and surfaces manually	9063					
		Maintain the cleaning programme for own area of responsibility	7846					
		Handle and store cleaning equipment and materials	7608					
		Handle and store food	7748					
		Monitor the temperature of food products and their environment for quality control purposes	9062					
09SP000220060284/0	Good Manufacturing Practices as a Prerequisite for HACCP , NQF 4	Apply good manufacturing practices as part of a	120403	28	6	4	1400	Deregistered
		Apply knowledge of the effect of micro-organisms on personal health, hygiene and food safety	9125					
		Demonstrate an understanding of food or beverage safety practices and procedures in a food or beverage manufacturing environment	9042					
		Demonstrate knowledge of basic GMPs in a chemical Manufacturing Environment	14804					
		Understand the control of pests and waste materials as part of a food safety system	120417					
		Verify a suppliers quality assurance system in a food or beverage manufacturing environment	9045					
09SP000221080384/0	Packing Skills	Collate and shrink-wrap packaged products using	9136	38	8	4	1900	Deregistered

	Programme	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					
		Maintain personal hygiene, health and	9108					
		Monitor the temperature of food products and their environment for quality control purposes	9062					
		Operate Shrink-wrapping Equipment on a Food And Beverage Automated Packaging line	9087					
		Pack a food product under vacuum	9111					
		Perform first line maintenance on manufacturing or packing equipment	12316					
09SP000222080373/0	Pickling Skills Programme	Apply knowledge of the effect of micro-organisms on personal health, hygiene and food safety	9125	37	8	3	1850	Deregistered
		Clean and sanitise food manufacturing equipment	9063					
		Demonstrate an understanding of occupational health, safety and environmental legislation relevant to the food or beverage environment	114366					
		Maintain personal hygiene, health and presentation in a food or beverage environment	9108					
		Manufacture cured fish or meat products	8923					
		Monitor the temperature of food products and their environment for quality control purposes	9062					
		Perform first line maintenance on manufacturing or packing equipment	12316					
		Salt and dry fish or meat	9053					
09SP000224050245/0	Food Safety and HACCP (Development and implementation)	Maintain a food safety programme	9058	24	5	5	1200	Deregistered
		Monitor critical control points (CCP's) as an integral part of a hazard analysis critical control point (HACCP) system	120239					
		Maintain food production quality control systems, procedures and specifications	7851					
		Monitor quality control practices in a food manufacturing environment	8902					
		Monitor quality control assurance practices in a food or beverage manufacturing environment	9044					
09SP000225040205/0	ISO 22000 Food	Maintain a food safety programme	9058	20	4	5	1000	Deregistered

	Safety Management System (Development and implementation)	Monitor critical control points (CCP's) as an integral part of a hazard analysis critical control point (HACCP) system	120239						
		Maintain food production quality control systems, procedures and specifications	7851						
		Monitor quality control assurance practices in a food or beverage manufacturing environment	9044						
09SP000225030102/0	Food Safety and HACCP (Good Hygiene Practices)	Maintain personal hygiene, health and presentation	12514	10	3	2	500	Deregistered	
		Maintain personal hygiene, health and presentation in a food or beverage environment	9108						
		Apply knowledge of the effect of micro-organisms on personal health, hygiene and food safety	9125						
09SP000226030124/0	Food Safety Management Systems : ISO 22000 (Foundation)	Maintain a food safety programme	9058	12	3	4	600	Deregistered	
		Monitor and control quality assurance practices in a food or beverage manufacturing environment	9044						
		Monitor quality control practice in a food manufacturing environment	8902						
09SP000227020103/0	Foundation HACCP Course	Maintain a food safety programme	9058	10	2	3	500	Deregistered	
		Monitor critical control points (CCP's) as an integral part of a hazard analysis critical control point (HACCP) system	120239						
09SP000228060232/0	Personal Health, Safety and Food Safety principles for the handling of Canned Seafood Products	Apply Good Manufacturing Practices as part of a Food Safety System	120403	23	6	2	1150	Deregistered	
		Maintain personal hygiene, health and presentation in a food handling environment	120404						
		Clean and sanitise food manufacturing equipment and surfaces manually	120410						
		Understand the control of pests and waste materials as part of a food safety system	120417						
		Apply personal safety practices in a food or sensitive consumer product environment	120416						
		Frame and implement and individual action plan to improve productivity within an organizational unit	14445						
09SP000232052803/0	Supervise Food Safety Principles for the	Perform quality control practices in a food or sensitive consumer product operation	119802	28	5	3	1400	Deregistered	

	handling of Fresh, Chilled and Frozen Seafood Products (HACCP L2)	Monitor critical control points (CCP's) as an integral part of a hazard analysis critical control point (HACCP) system	120239					
		Freeze or chill a food product	8807					
		Demonstrate an understanding of heating and cooling procedures	8803					
		Take a representative Food Sample	120401					
09SP000233041904/0	Problem Solving	Analyse a problem solving model and techniques	14923	19	4	4	950	Deregistered
		Apply problem solving strategies	14927					
		Apply problem-solving techniques to make a decision or solve a problem in a real life context	114952					
		Apply basic written and oral communication skills	11803					
09SP000238070493/0	Managing HACCP	Demonstrate an understanding of food and beverage safety practices and procedures in the food and beverage manufacturing environment	9042	59	8	3	2950	Deregistered 09SP000147 070443/0
		Demonstrate an understanding of the relationship between micro-organisms and food spoilage	8870					
		Apply microbiological principles in a food environment	9147					
		Monitor the temperature of food products and their environment for quality control purposes	9062					
		Perform quality control practices in a food or sensitive consumer product operation	119802					
		Optimise a quality management system in a food or sensitive consumer product value chain	119798					
		Maintain a sensitive consumer product safety programme in a manufacturing environment	10602					
09SP000239050262/0	Food Safety Practices Personal Hygiene and Health in the Food and Bev Manufacturing Industry	Demonstrate an understanding of food and beverage safety practices and procedures in the food and beverage manufacturing environment	9042	26	5	2	1300	Deregistered 09SP000149 050223/0
		Maintain personal hygiene, health and presentation in a food handling environment	120404					
		Demonstrate an understanding of the concept of microbiology in a food handling environment	120235					

		Clean and sanitise food manufacturing equipment and surfaces manually	120410					
		Sort and handle raw seafood manually	8942					
09SP000240040203/0	Good Manufacturing Practices as a Prerequisite for HACCP, NQF Level 3	Apply Good Manufacturing practices as part of a food safety system	120403	20	4	3	1000	Approved
		Demonstrate an understanding of microbiology in a food handling environment	120235					
		Understand the control of pests and waste materials as part of a food safety system	120417					
09SP000241030275/0	A Practical Approach to HACCP, Level 5	Conduct a Hazard Analysis Critical Control Point (HACCP) study in a food handling environment	123357	27	3	5	1350	Approved
		Maintain a sensitive consumer product safety programme in a manufacturing environment	10602					
		Apply and maintain safety and housekeeping practices in a sensitive consumer manufacturing environment	10629					
09SP000242040203/0	HACCP for the Supervisor on the Factory Floor , NQF 3	Demonstrate an Understanding of Food or Beverage Safety Practices in the food or beverage manufacturing environment	9042	20	4	3	1000	To replace SP 09SP000175 080446/0
		Demonstrate an understanding of the concept of microbiology in a food handling environment	120235					
		Understand the control of pests and waste materials as part of a food safety system	120417					
		Apply Good Manufacturing Practices as part of a food safety system	120403					
09SP000231062501/0	Personal Health, Hygiene, Safety and Food Safety principles for the handling of Fresh, Chilled and Frozen Seafood Products. (HACCP Level One) NQF Level 1	Apply Good Manufacturing Practices as part of a	120403	25	6	1	1250	Approved
		Maintain personal hygiene, health and presentation in a food handling environment	120404					
		Clean and sanitise food manufacturing equipment and surfaces manually	120410					
		Understand the control of pests and waste materials as part of a food safety system	120417					
		Sort and handle raw seafood manually	8942					
		Apply personal safety practices in a food or sensitive consumer product environment	120416					
09SP000250402503/0	Process Control, Level	Perform Quality Control Practices	119802	25	4	3	1250	Approved

	3 (Name Changed to CCP Control as requested by Training Provider)	Demonstrate an understanding of the concept of microbiology in a food handling environment	120235					
		Monitor Critical Control Points (CCP's) as an integral part of a hazard analysis critical control point (HACCP) system	120239					
		understanding of basic machine operations in a	12315					
09SP000112010073/0	Operator First Line Maintenance Programme	Perform first line maintenance on manufacturing or packing equipment	12316	7	1	3	350	Deregistered
09SP0002510501701/0	Good Manufacturing Practices, Level 1	Apply good manufacturing practices as part of a food safety system	120403	17	5	1	850	Approved
		Maintain personal hygiene, health and presentation in a food handling environment	120404					
		Clean and sanitize food manufacturing equipment and surfaces manually	120410					
		Understand the control of pests and waste materials as part of a food safety system	120417					
		Measure the temperature of food products and evaluate the readings	120398					
09SP0002520301302/0	The Basics for Food Handlers, Level 2	Apply good manufacturing practices as part of a food safety system	120403	13	3	2	650	Approved
		Maintain personal hygiene, health and presentation in a food handling environment	120404					
		Apply personal safety practices in a food or sensitive consumer product environment	120416					
09SP0002530402803/0	Good Storage and Distribution Practices	Perform Quality control practices in a food or sensitive consumer product operation	119802	28	4	3	1400	Approved
		Freeze or Chill a food product	8807					
		Monitor the temperature of food products and their environment of Quality control purposes	9062					
		Receive Stock	114896					
09SP0002620403204/1	Compile a HACCP Study	Perform quality control practices in a food or sensitive consumer product operation	119802	32	4	4	1600	Approved
		Monitor and control quality assurance procedures in a food or sensitive consumer product environment	119796					
		Conduct a Hazard Analysis Critical Control Point (HACCP) study in a food handling environment	123357					

		Monitor critical control points (CCP's) as an integral part of a hazard analysis critical control point (HACCP) system	120239					
09SP0002630403104/1	Internal and Supplier Auditing Practices	Monitor and Control Quality Assurance procedures in a food or sensitive consumer product environment	119796	31	4	4	1550	Approved
		Conduct audits within a quality management system	119797					
		Identify, suggest and implement corrective actions	120377					
		Optimize product and process quality in a food or sensitive consumer product value chain	119800					
09SP0002640201002/0	Cleaning and Sanitizing	Understanding concept of microbiology in a food handling environment	120235	10	2	2	500	Approved
		Clean and sanitize food manufacturing equipment and surfaces manually	120410					
09SP0002650402202/0	Basic Production Principals	Apply personal safety practices in a food or sensitive consumer product environment	120416	22	4	2	1100	Approved
		Understand the control of pests and waste materials as part of a food safety system	120417					
		Apply Good Manufacturing Practices as part of a Food Safety System	120403					
		Produce a range of bread products in a craft baking environment	123373					
09SP0002660302504/0	Self Management Development Program	Manage self development	7997	25	3	4	1250	Approved
		Apply the principals of situational leadership to a business	13953					
		Conduct communication within a business unit	10622					
09SP0002670704003/0	Retort Operations for Food Safety	Demonstrate an understanding of heating and cooling procedures	8803	40	7	3	2000	Deregistered
		Apply Knowledge of the effect of micro-organisms on personal health, hygiene and food safety	9125					
		Sterilize a food or beverage product using retorting equipment	8805					
		Monitor the temprature of food products and their environment for quality control purposes	9062					

		Read and adjust instruments on production or packing equipment	12317					
		Apply personal safety practices in a food manufacturing environment	9105					
		Demonstrate an understanding of food or beverage safety practices and procedures in the food and beverage manufacturing environment	9042					
09SP0002680603405/0	Manufacturing Management Development Programme	Set, monitor & measure the achievements of goals and objectives for a team, department or division within an organisation	15220	34	6	5	1700	Approved
		Monitor teams to meet set goals and objectives	15237					
		Monitor team members effectiveness of performance	15230					
		Analyse leaderships and related theories in the work context	120300					
		Demonstrate an understanding of manufacturing, principles, methodologies and processes	10631					
		Optimise product and process quality in a food or sensitive consumer product environment	119800					
09SP0002690402002/0	Process Control, Level 2	Perform quality control practices in a food or sensitive consumer product operation	119802	20	4	2	1000	For approval
		Measure the temperature of food products and evaluate the readings	120398					
		Receive food raw materials	9047					
		Take a representative food sample	120401					
09SP0002710301302/0 (Replaces 09SP0002450301202/3, a dairy-related SP. Provider requested change to make SP more generic)	Maintain and apply good manufacturing practices in a food handling environment	Maintain personal hygiene, health and presentation in a food handling environment	120404	13	3	2	650	Approved
		Clean and sanitise food manufacturing equipment and surfaces manually	120410					
		Apply personal safety practices in a food or sensitive consumer product environment	120416					
09SP0002720703403/0 (Replaces 09SP000222080373/0)	Pickling Skills Programme	Clean and sanitise food manufacturing equipment and surfaces manually	120410	34	7	3	1700	For Approval
		Explain rock behaviour under various loading conditions	120416					

		Maintain personal hygiene, health and presentation in a food handling environment	120404					
		Demonstrate an understanding of the concept of microbiology in a food handling environment	120235					
		Salt and dry fish or meat	9053					
		Manufacture cured fish or meat products	8923					
		Monitor the temperature of food products and their environment for quality control purposes	9062					
09SP0002730101503/0	Implement and maintain a HACCP system in a food processing facility	Implement and maintain a HACCP system in a food processing facility	123374	15	1	3	750	Approved
09SP0002390502904/0	Best Practice Implementation in Food Manufacturing	Identify and interpret Best Practice guidelines, and plan for and implement Best Practice within the team, department or division	15215	29	5	4	1450	Approved
		Perform first line maintenance on manufacturing or packing equipment	12316					
		Demonstrate an understanding of food or beverage safety practices and procedures in the food and beverage manufacturing environment	9042					
		Set, monitor and measure the achievement of goals and objectives for a team, department or division within an organisation	15220					
		Demonstrate an understanding of manufacturing principals, methodologies and processes	10631					
09SP0002400502603/0	Basic Science for food Manufacturing	Measure, estimate & calculate physical quantities & explore, describe and represent geometrical relationships in 2-dimensions in different life or workplace contexts	12444	26	5	3	1300	Approved
		Demonstrate an understanding of introductory principles of chemistry and physics	120402					
		Demonstrate Knowledge of the nature and composition of food	12766					
		Describe, interpret and represent mathematical patterns, functions and algebra in different contexts	119368					
		Demonstrate an understanding of the concept of microbiology in a food handling environment	120235					

09SP0002410302004/0	Advanced Sciences for Food Manufacturing	Work with a wide range of patterns and inverses of functions and solve related problems	7470	20	3	4	1000	Approved
		Demonstrate an understanding of food or beverage science and technology	10595					
		Apply knowledge of statistics and probability to critically interrogate and effectively communicate findings on life related problems	9015					
09SP0002420102004/0	Evaporators Operators	Evaporate a liquid food product using a fallin or rising film evaporator	123349	20	1	4	1000	Approved
09SP0002430401903/0	HACCP for Supervisors	Monitor critical control points (CCPs) as an integral part of a hazard analysis critical control point (HACCP) system	120239	19	4	3	950	Approved
		Demonstrate an understanding of the concept of microbiology in a food handling environment	120235					
		Understand the control of pests and waste materials as part of a food safety system	120417					
		Apply good manufacturing practices as part of a food safety system	120403					
09SP0002440703903/0	Meat Markets: Hygiene & Safety	Apply personal safety practices in a food or sensitive consumer product environment	120416	39	7	3	1950	Approved
		Demonstrate an understanding of the relationship between micro-organisms and food spoilage	8870					
		Demonstrate an understanding of food or beverage safety practices and procedures in the food or beverage manufacturing environment	9042					
		Perform quality control practices in a food or sensitive consumer product operation	119802					
		Monitor the temperature of food products and their environment for quality control purposes	9062					
		Clean and sanitise food manufacturing equipment and surfaces manually	120410					
		Perform first line maintenance on manufacturing or packing equipment	12316					
09SP0002450502001/0	Good Manufacturing Practices: NQF Level 1	Apply good manufacturing practices as part of a food safety system	120403	20	5	1	1000	Approved

		Maintain personal hygiene, health and presentation in a food handling environment	120404					
		Clean and sanitize food manufacturing equipment and surfaces manually	120410					
		Understand the control of pests and waste materials as part of a food safety system	120417					
		Apply personal safety Practices in a food or sensitive consumer product environment	120416					
09SP0002460301303/0	Good Manufacturing Practicese as a Prerequisite for HACCP, NQF 3	Apply good manufacturing practices as part of a food safety system	120403	13	3	3	650	Approved
		Demonstrate an understanding of microbiology in a food handling environment	120235					
		Understand the control of pests and waste materials as part of a food safety system	120417					
09SP0002470804003/0	Meat Markets: Processing & Production: Minced Meat Products.	Pre-batch food raw materials	8765	40	8	3	2000	Approved
		Demonstrate an understanding of heating and cooling procedures	8803					
		Freeze or Chill a food product	8807					
		Form or fill raw minced fish or meat products using automated equipment	8905					
		Determine the quality of food products using sensory evaluation	9046					
		Mince fish or meat using automated equipment	9051					
		Pack a food product under vacuum	9111					
		Mix or blend food raw materials for processing using automated equipment	8766					
09SP0002480402803/0	Meat Markets: Processing & Production: Processed Meat Production	Salt and dry fish or meat	9053	28	4	3	1400	Approved
		Manufacture emulsified meat products	8906					
		Smoke fish or meat	9052					
		Manufacture cured fish or meat products	8923					

09SP0002490508804/0	Maintenance Skills for Aseptic Packaging Machines - NQF 4	coordinate predictive and preventive maintenance	9895	88	5	4	4400	Approved
		Optimise maintenance activities and practices for high speed production lines	114717					
		Install and commission a high speed production line.	114721					
		Fault find and repair programmable logic controllers	116056					
		Solve operational problems in a manufacturing / assembly context	116284					
09SP0002740302003/0	Basic Food Microbiology NQF 3	Demonstrate and understanding of the relationship between micro-organisms and food spoilage.	8870	20	3	3	1000	Approved
		Demonstrate and understanding of microbiology in a food handling environment	120235					
		Apply microbiological principles in a food environment	9147					
09SP0002770201605/0	Supplier Quality Assurance and Supplier Audit NQF 5	Monitor and control quality assurance procedures in a food or sensitive consumer product environment	119796	16	2	5	800	Approved
		Conduct audits within a quality management system	119797					
09SP0002780303205/0	ISO 22000 Food Safety Management System	Conduct audits within a quality management system	119797	32	3	5	1600	Approved
		Conduct a Hazard Analysis Critical Control Point (HACCP) study in a food handling environment	123357					
		Optimise a quality management system in a food or sensitive consumer product value chain	119798					
09SP0002790503103/0	HACCP Level 2 for Food Processors	Demonstrate an understanding of heating and cooling procedures	8803	31	5	3	1550	Approved
		Demonstrate an understanding of food or beverage safety practices and procedures in the food or beverage manufacturing environment	9042					
		Freeze or Chill a food product	8807					
		Receive food raw materials	9047					

09SP0002800502201/0	HACCP Level 1 for Food Processors	Take a representative food sample	120401	23	5	1	1150	Approved
		Clean and sanitise food manufacturing equipment and surfaces manually	120410					
		Maintain personal hygiene, health and presentation in a food handling environment	120404					
		Demonstrate an understanding of the concept of microbiology in a food handling environment	120235					
		Demonstrate an understanding of occupational health, safety and environmental legislation relevant to the food or beverage environment	114366					
Practice good health and grooming habits	243193							
09SP0002900503403/0	Packaging Operator Level 3	Perform first line maintenance	9913	34	5	3	1700	Approved
		Perform quality control practices in a food or sensitive consumer product operation	242777					
		Operate a closing process on a food automated packaging line	242791					
		Perform quality control practices in a food or sensitive consumer product operation	119802					
		Operate an inspection process on a food automated packaging line	242790					
09SP000291020183/0	Manufacturing Emulsified Meat Products	Manufacturing emulsified meats products	8906	18	2	3	900	Approved
		Determine the quality of food using sensory evaluation	9046					
09SP000294050313/0	Supervising Good Manufacturing Practices Level 3	Demonstrate an understanding of heating and cooling	8803	31	5	3	1550	Approved
		Freeze or Chill a food product concept of microbiology in a food handling environment	8807					
		Receive food raw material	9047					
		Demonstrate an understanding of food and beverage safety practices and procedures in the food and beverage manufacturing environment	9042					
		Take a representation food sample	120401					
09SP000295040191/0	Food Safety Practices and Procedures	Clean and sanitise food manufacturing equipment and surfaces manually	120410	19	4	1	950	Approved

		Maintain personal hygiene, health and presentation in a food handling environment	120404					
		Practice good health and grooming habits	243193					
		Demonstrate an understanding of food or beverage safety practices and procedures in the food or beverage manufacturing environment	9042					
09SP000297070332/0	Principles of HACCP Awareness NQF 2	Apply knowledge of the effect of micro-organisms on personal health, hygiene and food safety	9125	33	7	2	1650	Approved
		Apply microbiological principles in a food environment	9147					
		Clean and sanitise a food processing system using an automated cleaning in-place system	8822					
		Clean and sanitise food manufacturing equipment and surfaces manually	9063					
		Demonstrate an understanding of food or beverage safety practices and procedures in the food or beverage manufacturing environment	9042					
		Demonstrate an understanding of occupational health, safety and environmental legislation relevant to the food or beverage environment	114366					
		Monitor and control quality assurance practices in a food or beverage manufacturing environment	9044					
09SP000298050353/0	Processing Fundamentals for Food & Beverages NQF 3	Demonstrate an understanding of basic machine operations in a manufacturing and/ or packaging environment	12315	35	5	3	1750	Approved
		Perform first line maintenance on manufacturing or packing equipment	12316					
		Read and adjust instruments on production or packing equipment	12317					
		Perform change overs in a sensitive consumer production or packaging environment	12319					
		Identify computerised systems in a sensitive consumer product manufacturing or processing system	12258					

09SP000300050313/0	Health and Safety Skills Programme NQF 3	Apply personal safety practices in a food or sensitive consumer product environment	120416	31	5	3	1550	Approved
		Monitor critical control points (CCPs) as an integral part of a hazard analysis critical control point (HACCP) system	120239					
		Monitor the temperature of food products and their environment for quality control purposes	9062					
		Perform quality control practices in a food or sensitive consumer product operation	119802					
		Determine the quality of food products using sensory evaluation	9046					
09SP000303050305/0	Manufacturing Management Core NQF 5	Build teams to meet set goals and objectives	15237	30	5	5	1500	Approved
		Demonstrate an understanding of manufacturing, principles, methodologies and processes	10631					
		Demonstrate and apply an understanding of the Labour Relations Act (Act 66 of 1995)	114278					
		Monitor team members and measure effectiveness of performance	15230					
		Set, monitor and measure the achievement of goals and objectives for a team, department or division within an organisation	15220					
09SP000305060282/0	Personal Hygiene, Health, Safety and food Safety principles for the handling of Fresh, Chilled and Frozen Seafood Products. NQF 2	Apply good manufacturing practices as part of a food safety system	120403	28	6	2	1400	Approved
		Maintain personal hygiene, health and presentation in a food handling environment	120404					
		Clean and sanitise food manufacturing equipment and surfaces manually	120410					
		Understand the control of pests and waste materials as part of a food safety system	120417					
		Grade, sort and align fish and seafood for further processing	246582					

		Apply personal safety practices in a food or sensitive consumer product environment	120416					
09SP000306030204/0	Conduct Quality Audits. NQF 4	Optimize product and process quality in a food or sensitive consumer product value chain	119800	20	3	4	1000	Approved
		Conduct audits within a quality management system	119797					
		Maintain records for a team	242820					
09SP000307040364/0	Managing HACCP. NQF4	Implement and maintain a HACCP system in a food processing facility	123374	36	4	4	1800	Approved
		Demonstrate an understanding of the concept of microbiology in a food handling environment	120235					
		Monitor and control quality assurance procedures in a food or sensitive consumer product environment	119796					
		Identify, suggest and implement corrective actions to improve quality of project work	120377					