

SP NUMBER	TITLE	UNIT STANDARD TITLE	NLRD No.	Credits	No of u/s	NQF level	Rand Value	Status
09SP000006030132/5	Fish Processing - line training programme	Trim and portion cut fillets manually	8946	13	3	2	650	Deregistered
		Cut fish using automated equipment	8945					
		Outer-pack and palletise food containers manually	9059					
09SP000010040193/5	Pelagic Fish Canning Line Training Programme	Demonstrate an understanding of food safety	9042	19	4	3	950	Deregistered
		Maintain personal hygiene, health and presentation in a food environment	9108					
		Monitor quality control practices in a food manufacturing environment	9044					
		Sort and handle raw fish and seafood manually	8942					
09SP000015090490/5	Fresh Meat Manufacturing	Pre-batch food raw materials	8765	49	9	3	2450	Deregistered
		Mix or blend food raw materials for processing	8766					
		Monitor the Temperature of food products and their environment for quality control	9062					
		Apply first-line maintenance of food processing equipment	SAQA ID not available					
		Pack a food product under a vacuum	9111					
		Manufacture emulsified meat products	8906					
		Smoke Fish or meat	9052					
		Manufacture cured meat products	8923					
		Mince fish or meat using automated mincing equipment	9051					
09SP000016050243/5	Butchery Hygiene and Equipment Maintenance	Determine the quality of food using sensory evaluation	9046	24	5	3	1200	Deregistered
		Demonstrate an understanding of food safety practices and procedures in the food manufacturing environment	9042					
		Monitor the temperature of food products and their environment for quality control purposes	9062					
		Clean and sanitise food manufacturing	120410					
		Demonstrate and understanding of the	8870					
09SP000018040163/5	Meat Cutting - Beef	Produce & Use Spreadsheets for Business	7567	16	4	3	800	Deregistered
		Monitor the Temperature of food products and their environment for quality control	9062					
		Break beef sides and debone primal beef cuts	8904					
		Pack a food product under a vacuum	9111					

09SP000049030083/5	Meat Cutting - Lamb	Produce & Use Spreadsheets for Business	7567	8	3	3	400	Deregistered
		Monitor the Temperature of food products and their environment for quality control	9062					
		Pack a food product under a vacuum	9111					
09SP000014050183/5	Meat Cutting - Pork	Monitor the temperature of food products and their environment for quality control purposes	9062	18	5	3	900	Deregistered
		Sort deboned pork cuts for further processing	8903					
		Derind and debone various pork cuts	8886					
		Split and cut pig carcass into primal cuts	8885					
		Demonstrate an understanding of food or	9042					
09SP000030020143/5	Perform basic changeovers on a Food or Beverage	Read and adjust instruments on production or packing equipment	12317	14	2	3	700	Deregistered
		Perform change overs in a production or	12319					
09SP000070002103/5	Fish Coating Training Program	Coat or dip a food product using automated equipment	9054	10	2	3	500	Deregistered
		Demonstrate an understanding of occupational health, safety and environmental legislation relevant to the food and beverage environment	9042					
09SP000043170863/5	Syrup Processing	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	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					
		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					
		Receiving food raw materials	9047					
		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					
09SP000040160763/5	Vegetable Grading	Accommodate audience and context needs in oral communication	8968	76	16	3	3800	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 understanding of introductory business principles	SAQA ID not available					
		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	SAQA ID not available					
		Apply microbiological principles in a food or beverage environment	9147					
		Clean and sanitise food manufacturing equipment and surfaces manually	9063					
		Outer-pack and palletise food containers manually	9059					
		Receive food raw materials	9047					
		Grade and sort food raw materials	8782					
		Demonstrate an understanding of the relationship between micro-organisms and food spoilage	8870					
09SP000041150663/5	Vegetable Peeling	Accommodate audience and context needs in oral communication	8968	66	15	3	3300	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 understanding of introductory business principles	SAQA ID not available					
		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	SAQA ID not available					
		Apply microbiological principles in a food or beverage environment	9147					
		Clean and sanitise food manufacturing equipment and surfaces manually	9063					
		Outer-pack and palletise food containers manually	9059					
		Peel fruit and vegetables for further processing	8783					
		Demonstrate an understanding of the relationship between micro-organisms and food spoilage	8870					
09SP000042160833/5	Vegetable Shaping	Accommodate audience and context needs in oral communication	8968	83	16	3	4150	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 understanding of introductory business principles	SAQA ID not available					
		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	SAQA ID not available					
		Apply microbiological principles in a food or beverage environment	9147					

		Apply first line maintenance on food or beverage processing equipment	SAQA ID not available					
		Clean and sanitise food manufacturing equipment and surfaces manually	9063					
		Outer-pack and palletise food containers manually	9059					
		Shape fruit and vegetables for further processing	8784					
		Demonstrate an understanding of the relationship	8870					
09SP000110050230/5	White Fish Processing At Sea - Entry Level	Demonstrate an understanding of food safety practices and procedures in the food manufacturing environment	9042	23	5	3	1150	Deregistered
		Maintain personal hygiene, health and presentation in a food environment	9108					
		Monitor quality control practices in a food manufacturing environment	9044					
		Sort and handle raw seafood manually	8942					
		Demonstrate an understanding of occupational	114366					
09SP000111030120/5	White Fish Processing At Sea - Advanced Level	Demonstrate an understanding of the relationship between micro-organisms and food spoilage	8870	24	3	4	1200	Deregistered
		Determine the quality of food products using sensory evaluation	9046					
		Prepare raw fish or seafood for further processing	8943					
09SP000067160710/5	Introductory Meat Processing	Maintaining personal hygiene, health and presentation in a food environment	9108	71	16	3	3550	Deregistered
		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					
		Clean and sanitise food equipment and surfaces manually	9063					
		Measure the temperature of food or beverage products and evaluate the readings	120398					
		Split and cut pig carcass into primal cuts	8885					
		Derind and debone various pork cuts	8886					
		Sort pork cuts for further processing	8903					

		Break beef sides and debone primal beef cuts	8904					
		Mince fish or meat using automated mincing equipment	9051					
		Mix or blend food raw materials before further processing (automated)	8766					
		Form or fill raw minced fish or meat products using automated equipment	8905					
		Salt and dry fish or meat	9053					
		Demonstrate understanding of heating and cooling procedures	8803					
		Freeze or chill a food product	8807					
		Coat or dip a food product using automated	9054					
09SP000068100550/5	Advanced Meat Processing	Manufacture emulsified meat products	8906	55	10	3	2750	Deregistered
		Manufacture cured fish or meat products	8923					
		Smoke fish or meat	9052					
		Demonstrate understanding of heating and cooling procedures	8803					
		Maintaining personal hygiene, health and presentation in a food environment	9108					
		Freeze or chill a food product	8807					
		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					
		Clean and sanitise food equipment and surfaces manually	9063					
		Measure the temperature of food or beverage	9106					
09SP000121040193/5	Pelagic Fish Line Training Programme: Sorting and Inspection	Clean and sanitize food manufacturing equipment and surfaces manually	9063	19	4	3	950	Deregistered
		Sort and handle raw seafood manually	8942					
		Take a representative food sample	9107					
		Cut fish by use of automated equipment	8945					
09SP000161030354/5	Deboning	Identify and deal with factors influencing meat quality	15239	35	3	4	1750	Deregistered
		Break meat carcasses into primal cuts	15241					
		Debone and cut meat primal cuts into retail cuts	15240					
09SP000162040213/5	Processing skills program – NQF 3	Receive food raw materials	9047	21	4	3	1050	Deregistered
		Pre-batch food raw materials	8765					

		Mix or blend food raw materials for processing using automated equipment	8766					
		Form or fill raw minced fish or meat products	8905					
09SP000163040233/5	Quality Control skills program – NQF 3	Demonstrate an understanding of heating and cooling procedures	8803	23	4	3	1150	Deregistered
		Demonstrate an understanding of food or beverage safety practices and procedure in a food or beverage manufacturing environment	9042					
		Monitor and control quality assurance practices in a food or beverage environment	9044					
		Demonstrate an understanding of the relationship	8870					
09SP000188020123/5	Processing of smoke meat products	Mix or blend food raw materials for processing using automated equipment	8766	12	2	3	600	Deregistered
		Smoke fish or meat	9052					
09SP000189020102/5	Processing of coated and dipped meat products	Mix or blend food raw materials for processing using automated equipment	8766	10	2	2	500	Deregistered
		Coat and dip a food product using automated	9054					
09SP000190020123/5	Processing of cured meat products	Manufacture cured fish or meat products	8923	12	2	3	600	Deregistered
		Mix or blend food raw materials for processing	8766					
09SP000191020123/5	Processing of emulsified meat	Manufacture emulsified meat products	8906	12	2	3	600	Deregistered
		Mix or blend food raw materials for processing	8766					
09SP000192030133/5	Processing of minced meat products	Mix or blend food raw materials for processing using automated equipment	8766	13	3	3	650	Deregistered
		Mince fish or meat using automated mincing equipment	9051					
		Form or fill raw minced fish or meat products	8905					
09SP000223090323/5	Debone Skills Programme	Apply personal safety practices in a food or beverage manufacturing environment	9105	32	9	3	1600	Deregistered
		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					
		Derind and debone various pork cuts	8886					
		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					

		Prepare pig carcasses for splitting	8884					
		Sort deboned pork cuts for further processing	8903					
		Split and cut pig carcass into primal cuts	8885					
09SP0002350810104/5	Coffee Processing	Take a representative food sample	120401	101	8	4	5050	Deregistered
		Evaporate a liquid food product using a fallin or rising film evaporator	9182					
		Manufacture instant food powder by means of a spray drier	9188					
<b>Skills Programme cancelled at applicant's request</b>								
		Roast beans or nuts	8882					
		Extract a beverage brew	9076					
		Receive and store raw materials	119044					
		Store and route food raw materials and products	8804					
09SP0002361006604/5	Coffee Basic Sciences	Apply knowledge of statistics and probability to critically interrogate and effectively communicate findings on life related problems	9015	66	10	4	3300	Deregistered
		Measure, estimate & calculate physical quantities & explore, critique & prove geometrical	12417					
		Work with a wide range of patterns and inverses	7470					
<b>Skills Programme cancelled at applicant's request</b>								
		beverage science and technology						
		Demonstrate an understanding of introductory principles of chemistry and physics	120402					
		Demonstrate knowledge of introductory principles of chemistry and physics	9122					
		Apply process chemistry and related technology in the chemical industry	14782					
		Demonstrate knowledge of fundamental principles of biochemistry	12767					
		Solve operating problems using process chemistry and related technology	14801					
		Demonstrate an understanding of the concept of microbiology in a food handling environment	120235					

09SP0002371207704/5	Coffee Logistics	Control product and material sourcing and purchasing for sensitive consumer products manufacturing	10600	77	12	4	3850	Deregistered
		Complete financial, statutory and operational shipping documentation	117683					
		Demonstrate the basic legal principles applied to shipping	117667					
		Facilitate customs clearance in the Forwarding Context	11434					
		Enhancing and developing Food Handling Retail/Wholesale practices	8272					
		Packing, handling and securing freight	8036					
		Apply knowledge of insurance to the transportation of a consignment of goods	120020					
		Monitor quality control practices in a food-manufacturing environment	8902					
		Implement and maintain a food or beverage production quality assurance system	9043					
		Implement and Manage Quality Assurance Systems in a Freight Forwarding environment	11255					
		Manage logistics operations	113835					
		Understand the role of transport logistics	110081					
09SP000238050203/5	Meat Markets: Cutting	Prepare pig carcasses for splitting	8884	20	5	3	1000	Approved
		Split and cut pig carcass into primal cuts	8885					
		Derind and debone various pork cuts	8886					
		Sort de-boned pork cuts for further processing	8903					
		Break beef sides and debone primal beef cuts	8904					
09SP000239030102/5	Processing of minced meat	Form or fill minced fish or meat products using automated equipment	8905	10	3	2	500	Approved
		Mince fish or meat using automated mincing equipment	9051					
		Pack a food product under a vacuum	9111					
09SP000240040343/5 Replace 09SP000068100550/5	Advanced Meat Processing	Manufacture emulsified meat products	8906	34	4	3	1700	Approved
		Smoke fish or meat	9052					

		Determine the quality of food using sensory evaluation	9046					
		Demonstrate an understanding of the relationship between micro-organisms and food spoilage	8870					
09SP000241020112/5	Butchery Hygiene and Safety	Demonstrate an understanding of food or beverage safety practices and procedures in the food and beverage manufacturing environment	9042	11	2	2	550	Approved
		Clean and sanitise food manufacturing equipment and surfaces manually	120410					
09SP000242020162/5	Meat Cutting and Vacuum Packing	Break meat carcasses into primal cuts	15241	16	2	2	800	Approved
		Pack food product under a vacuum	9111					
09SP000243040142/5	Fresh Meat Manufacturing Level 2	Pre-batch food raw materials	8765	14	4	2	700	Approved
		Mix or blend food raw materials for processing using automated equipment	8776					
		Monitor the temperature of food products and their environment for quality control purposes	9062					
		Mince fish or meat using automated mincing equipment	9051					
09SP000244020122/5	Processing Raw Food Products	Mix or blend raw materials for processing using automated equipment	8766	12	2	2	600	Approved
		Receive food raw materials	9047					
09SP000276060373/5	Applied Meat Processing Methods NQF 3	Mince fish or meat using automated equipment	9051	37	6	3	1850	Approved
		Form or full raw minced fish or meat products using automated equipment	8905					
		Salt and dry fish or meat	9053					
		Manufacture cured fish or meat products	8923					
		Manufacture smoked fish or meat products	9052					
		Manufacture emulsified meat products	8906					
09SP000285040173/5	Sausage Making Butchery Program NQF 3	Clean and sanitise food manufacturing equipment and surfaces manually	120410	17	4	3	850	Approved
		Mince fish or meat using automated equipment	9051					

		Form or fill raw minced fish or meat products using automated equipment	8905					
		Mix or blend food raw materials for processing using automated equipment	8766					
09SP000286020123/5	Blocksmen Butchery Program NQF 3	Clean and sanitise food manufacturing equipment and surfaces manually	120410	12	2	3	600	Approved
		Break beef sides and debone primal beef cuts	8904					
09SP000296060212/5	Meat Processing Level 2	Break beef sides and drbone primal beef cuts	8904	21	6	2	1050	Approved
		Pack a food product under a vacuum	9111					
		Split and cut pig carcass into primal cuts	8885					
		Prepare pig carcasses for splitting	8884					
		De-rind and de-bone various cuts	8886					
		Sort de-boned pork cuts for further processing	8903					
09SP000299040383/5	Deboning Skills Programme (pork) NQF 3	Identify and deal with factors influencing meat quality	243023	38	4	3	1900	Approved
		Sort de-boned pork cuts for further processing	243022					
		Split and cut pig carcasses into primal cuts	243015					
		De-rind and de-bone various pork cuts	243017					
09SP000301050333/5	Meat Processing Skills Programme NQF 3	Form or fill raw minced fish or meat products using automated equipment	243028	33	5	3	1650	Approved
		Mince fish or meat using automated mincing equipment	243018					
		Cure fish or meat products	243010					
		Manufacture emulsified meat products	243030					
		Smoke fish or meat products	243019					
09SP000302050533/5	Deboning Skills Programme (Beef & pork) NQF 3	Identify and deal with factors influencing meat quality	243023	53	5	3	2650	Approved
		Break beef sides and de-bone primal beef cuts	243026					
		Sort de-boned pork cuts for further processing	243022					
		Split and cut pig carcasses into primal cuts	243015					
		De-rind and de-bone various pork cuts	243017					