

NQF 1: FOOD AND BEVERAGE HANDLING

SAQA REGISTERED ID 58026



GETC: Food & Beverage Handling Process

INCLUDING REGULATION R638 TRAINING



Regulations Governing General Hygiene Requirements for Food Premises, has now been Gazetted. The R638 replaces the R962.

R638 states more specifically than R 962, that the person in charge such as a **supervisor**, as well as **all food handlers, must be trained in principles and practices of food safety and hygiene.**

This should be accredited training. The person in charge must evaluate the effectiveness of the training through assessments. Finally, records of training must be kept and training programmes must be updated.

1. OVERVIEW

In essence, without the skills and knowledge of basic food handling, employees would not be allowed to enter the food sensitive manufacturing environment.

Whilst providing a practical approach using workplace examples and case studies to ensure a thorough understanding of hygiene and food safety practices, the programme focuses on why the daily application of these practices is important and how these should be applied.

2. TARGET AUDIENCE

- Anyone in charge of a food handling team – Supervisors, Controllers, Quality Technicians, etc.
- Employees that were unable to complete their schooling.
- New employees.
- Employees who have worked in the Food and Beverage Manufacturing Environment for many years but have no formal or recognised qualifications in their area of work.
- Employees who wish to extend their knowledge and understanding of the Food and Beverage Manufacturing environment.
- Unemployed Learners and Casual staff.



This qualification will contribute to increasing levels of personal and product safety and will develop a common integrated and co-ordinated approach to the handling of food and related products as well as critical life skills beyond the boundaries of work.

3. PREREQUISITES

- Basic Literacy & Numeracy for any part of the qualification
- AET Level 3 / Grade 7 for the full qualification

INVESTMENT
From R20 000.00
per person
for a minimum
group size of 6.

PART SKILLS PROGRAMMES OR WHOLE QUALIFICATION

4. STRUCTURE

Typically the programme is divided into 5 Learning Blocks also referred to as Skills Programmes. These are hosted over a 12 month period.

The Elective Unit Standards are specifically chosen to

5. DELIVERY

The 5 Learning Blocks (Skills Programmes) are made up of classroom training between 5-10 days at a time depending on the outcomes to be achieved.

Included in the training are regular visits to the workplace to integrate the theory into a practical realistic context.

6. ASSESSMENTS

Knowledge assessments are conducted in the classroom under assessment conditions.

Notional hours of learning are accumulated within their daily work roles with specific objectives in mind.

7. TYPICAL SKILLS PROCESS AREAS

1. FUNDAMENTALS

- Numeracy & Communication at NQF Level 1

2. SPA 1 - BASIC FOOD MANUFACTURING HYGIENE FOR R638

- This is the heart of the qualification
- Covers Good Manufacturing Practices as part of a Food Safety System, Personal Hygiene, Health and Presentation.

3. SPA 2 - MACHINE OPERATIONS AND CLEANING

- Covers machine inputs and outputs, taking product samples to test the outputs, automated cleaning and packing of completed product in a safe and hygienic manner

8. FOLLOW UP

For a needs analysis, detailed scoping exercise and comprehensive quote or simply to meet us and ask further questions, please contact:

Debbie Turner on **021 858 1226 / 082 783 9330**
or e-mail **debbie@cpctrain.co.za**

align to the unique needs of every client. The various equipment utilised within their processes, will determine the combination/cluster of Elective Unit Standards chosen, eg: Dairy, Meat, Beverages, etc.

Learners are given time after the classroom training to apply their skills under the supervision of a workplace coach before being assessed.

The food premises are visited during the one-on-one workplace assessment to ensure that the learner is able to demonstrate application of the outcomes.

4. SPA 3 - LIFE SKILLS

- Covers knowledge and skills of healthy living, HIV/AIDS, time management and diversity

5. SPA 4 - COMPUTER AND FINANCE

- Covering basic PC and keyboard skills including internet access.

