

## NQF 3: FOOD AND BEVERAGE PACKAGING LEARNERSHIP

SAQA REGISTERED ID 57694



National Certificate: Food & Beverage Packaging Operations

**THIS IS OUR FLAGSHIP PRODUCT**



### 1. OVERVIEW

This Learnership will equip operational staff, both employed or unemployed, to obtain a qualification in the primary packaging process within a specific food or beverage context using Standard Operating Procedures for specific machines/processes.

Learners will be able to understand and demonstrate the skill required to produce quality products, apply first line maintenance and principles of line efficiencies, optimisation and operation. Above all, they will possess the skills and knowledge needed to be effective and versatile team members within the client's operation.

The benefits to the business of running this Learnership include contribution to the NSDS, grants and tax rebates, but above all access to competent learners who are able to



contribute to achieving business targets in a constructive and meaningful way. After completion of the programme, learners will possess the required competence to be eligible for employment in permanent operator positions or similar roles as per company needs.

### 2. STRUCTURE

The Elective Unit Standards (US) are specifically chosen to align to the unique needs of every client. The various equipment utilised within their processes, will determine the combination/cluster of Elective US chosen.

How a typical cluster of Elective US is combined with Core US to compile a Skills Process Area (SPA) will be indicated. Typically the programme is divided into four (4) SPAs for easy completion. These SPAs are registered with the FoodBev SETA as a Skills Programme (SP) and are managed by the uploading of credits after completion of SPAs.

The Fundamental US are assessed on a RPL (Recognition of Prior Learning) basis whereby Learners are screened beforehand to determine compatibility to the programme.

In this process, their communication skills, written and mathematical skills are assessed through various exercises during a week-long classroom based training intervention. Bridging workshops for candidates that do not meet RPL requirements can also be arranged.

### 3. DELIVERY: SELF DIRECTED vs TUTORIAL DIRECTED

Depending on the maturity of the client's staff and learners, one of two approaches can be adopted. Firstly, one in which the Learners work on a self-directed basis and CPC subject matter experts then assess them at the end of a particular SPA.

The benefit of this approach is the limited classroom time for the Learners, rendering them more available for production purposes. Secondly, an approach involving

more contact time and involvement from CPC subject matter experts through facilitation, coaching and mentoring.

#### GROUP SIZES

A minimum of 6 learners per group is required to run this programme on a cost effective basis.

## 4. ASSESSMENTS

Knowledge assessments are conducted in the classroom under assessment conditions. Assignments and comprehensive logbooks complement practical observations on machinery in the production environment. CPC prides itself on a very practical assessment approach

## 5. REPUTATION

CPC has a proven track record since the initial execution and management of the Packaging Learnership programme in 2005. Since then over 2000 Learners have been signed off as Competent and have been certificated by the FoodBev SETA. Testimony to our motto "You are safe with us!" is the fact that in this time the SETA moderators have consistently endorsed our programmes leading to Learner certification.

## 6. TYPICAL SKILLS PROCESS AREAS

### SPA 1 - FILLING; CLOSING & INSPECTION OPERATIONS

*This is the heart of the qualification where learners identify the purpose and role of Filling, Closing and Inspection in the packaging operation. Typically the vital on line function of autonomous maintenance is integrated into this module.*

- Operate Filling Closing and Inspection equipment.
- Conduct and appreciate first line maintenance.

### SPA 2 – QUALITY AND FOOD SAFETY

- Identify the effect of Micro-organisms in the food industry & Food Safety hazards
- Know the purpose of monitoring quality
- Conduct Quality control tests
- Interpret the test results
- Differentiate between Quality Assurance and Quality Control
- Apply Non-conformances & take corrective action
- Know the difference between GMP vs. HACCP

### SPA 3 – WASHING & BASIC MACHINE OPERATIONS

- Identify the purpose of washing equipment; washing raw materials and principles of washing
- Apply Washing operations

## 5. FOLLOW UP

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

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or e-mail **debbie@cpctrain.co.za**

(70%) which guarantees contextually competent operators. A Final Summative Assessment will include a shift long observation of the Learner, thus demonstrating the Exit Level Outcomes and purpose of the qualification on an integrated basis.

This programme can be run successfully in any packaging environment. Clients such as SAB, ABI, UNILEVER and COCA COLA CANNERS can bear testimony to this statement. CPC has been the choice provider in blue chip companies for large scale Learnerships since 2005.

- Know and apply WCM principles and practices
- Know the basic machine operations

### SPA 4 – LABELLING & PROBLEM SOLVING

- Know the purpose of Labelling containers & Labelling principles
- Know and apply various Labelling operations
- Diagnose problems
- Utilise different problem solving tools

### SPA 5 – SHRINK-WRAPPING/TRAYPACKING AND WORK IN TEAMS

- Know the packing process
- Know the Shrink-wrapping process and principles of shrink-wrapping
- Know and apply the principles of Team dynamics

### SPA 6 – PALLETISING AND PACKING PROCESS

- Differentiate and know palletising equipment (depalletiser vs. palletiser)
- Operate Pallet wrapping equipment
- Know and apply Manual packing
- Know and apply Safety
- Know the pallet appearance and pallet configuration process

