

SPECIALIST SKILLS IN CONFECTIONERY MANUFACTURING

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CERTIFICATION	NQF 3 National Certificate in Confectionery (Chocolate, Sugar & Biscuit Manufacturing) (SAQA registered qualification ID 80928 - FoodBev SETA)
ENTRANCE REQUIREMENT	NQF 2 Communication, NQF 2 Mathematical Literacy
TARGET GROUP	Process operators in confectionery manufacturing
DURATION	Learners spend a total of 35 days in the classroom over a period of 12 months

MODULES

- Fundamentals of Communication
- Mathematics
- Personal Safety
- Problem Solving & Productivity
- Food Safety & Quality Control
- Handling Raw Materials
- Principles of Heating, Drying & Cooling
- Confectionery Manufacturing

WHY THIS LEARNERSHIP

This learnership is customised for specific confectionery lines and will provide learners with:

- 1** Knowledge and skills in food handling practices
- 2** Specialist knowledge and skills in confectionery manufacturing
- 3** Practical competence in the application of food safety and quality control practices
- 4** Understanding of yields and productivity and how these are optimised

