



SPECIALIST SKILLS IN FOOD PROCESSING

FOOD PROCESSING

CERTIFICATION	NQF 3 National Certificate in Cereals, Snacks, Pasta & Condiments Manufacturing (SAQA registered qualification ID 74189 - FoodBev SETA)
ENTRANCE REQUIREMENT	NQF 2 Communication, NQF 2 Mathematical Literacy
TARGET GROUP	Process operators (cereals, snacks, pasta or condiments)
DURATION	Learners spend a total of 33 days in the classroom over a period of 12 months

MODULES

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

WHY THIS LEARNERSHIP?

This learnership is customised for specific food processing operations and will provide learners with:

- 1** An in-depth knowledge of food ingredients and processing technology relevant to their operation
- 2** Practical competence in the application of food safety and quality control practices
- 3** The ability to care for and maintain machinery & equipment
- 4** Understanding of yields and productivity and how these are optimised

