

# NQF 3: CONFECTIONERY MANUFACTURING

SAQA Registered Qualification ID 80928

National Certificate: Confectionery (Chocolate, Sugar & Biscuit Manufacturing)

Detailed fact sheet available  
on request

## LEARNERSHIP



## Overview

Process operators will graduate from this learnership with:

- A broad knowledge and skills base in food handling practices
- Specialist knowledge and skills in confectionery manufacturing
- Practical competence in the application of food safety and quality control practices
- Understanding of yields and productivity and how these are optimized

The elective unit standards and modules of this learnership will be unique to each confectionery manufacturing operation.

## Participant Profile

Process operators in confectionery (chocolate, sugar & biscuit) manufacturing.

## Duration

Learners spend a total of 31 days in the classroom over a period of 12 months. Practical coaching and learning is guided by logbooks.

## Modules

1. Fundamentals of Communication
2. Mathematics
3. Personal Safety
4. Problem Solving & Productivity
5. Food Safety & Quality Control
6. Handling Raw Materials
7. Principles of Heating, Drying & Cooling
8. Confectionery Manufacturing

## Learning & Assessment

This is a practical learnership in which facilitation is followed by workplace experience, on-the-job coaching and the completion of logbooks



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