

# NQF 3: FOOD PROCESSING

SAQA Registered Qualification ID 74189

National Certificate: Cereals, Snacks, Pasta & Condiments Manufacturing

Detailed fact sheet available  
on request

## LEARNERSHIP



## Overview

Process operators will graduate from this learnership with:

- An in depth knowledge of food ingredients and processing technology relevant to their operation
- A practical understanding of food safety and quality control
- The ability to care for and maintain machinery and equipment
- Understanding of yields and productivity and how these are optimized

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

## Participant Profile

This learnership is relevant to food process operators in any one of the following processes:

Cereals: Dry, instant and non-instant breakfast cereals that require cooking

Snacks: Dry savoury snacks, e.g. chips, pretzels and popcorn

Pasta: All types of dry pasta intended for further processing into meals

Condiments: Any relish, sauce or seasoning (including herbs and spices) added to food

## Duration

Learners spend a total of 33 days in 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. Food Safety & Quality Control
5. Handling Raw Materials
6. Principles of Heating, Drying & Cooling
7. Problem Solving & Productivity
8. Food Processing

## Learning & Assessment

This is a practical learnership in which facilitation is followed by workplace experience, on-the-job coaching and the completion of logbooks. Learners are assessed on their ability to operate process machinery, make decisions regarding quality and efficiency, and work constructively with the maintenance team.



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