



Institute for Quality

Education, Training and Development

Empowerment through Education



GETC: Food and Beverage Handling Processes
NQF Level: 1

Course Information

**GENERAL EDUCATION AND TRAINING CERTIFICATE :FOOD AND BEVERAGE
HANDLING PROCESSES NQF LEVEL: 1
SAQA ID : 58026
CREDITS 120**

PURPOSE AND RATIONALE OF THE QUALIFICATION

This qualification will contribute to increasing levels of personal and product safety and will develop a common integrated and co-ordinated approach to the handling of food and related products. A person acquiring this qualification will be able to have an understanding of personal and product safety, life skills that will allow them to be responsible citizens, which in turn, will provide benefits to the society and economy of South Africa and knowledge and skills in the handling of food and related products. The learner is sensitised to the specific culture, opportunities and demands relating to food handling. The skills, knowledge, values and understanding demonstrated within this qualification are essential for a positive impact on social and economic transformation and upliftment within the democratic South African society. Learners will be able to:

- Carry out familiar food and beverage handling processes.
- Receive and pass information.
- Offer a clear choice of routine responses.
- Perform clearly defined tasks.
- Apply basic skills.
- Work as a member of a team.
- Work under direct supervision with some responsibility and accountability.

COURSE EXPECTATION

This is a learnership, and therefore has a theory and workplace component.

- Learners are expected to complete the theory at the training provider.
- The workplace component must be complete at a recognised workplace.
- The activities at the workplace will be determined by the workplace tasks that need to be completed.

Training Provider

Workplace

SELECTION OF WORKPLACE

Learners are required to ensure that they have secured a workplace. Whilst IQ supports learners in this endeavour, it is the learners responsibility.

The workplace selected must be in line with the course undertaken.

Learners will be provided with a pack that includes:

- Letter of request for placement
- Placement guidelines for Employer organisations



YOUR COURSE COMPRISES OF THE FOLLOWING

- Complete Learner orientation on the programme expectations.
- Mentor guidelines for the workplace mentors.
- Work integrated guidelines for the workplace.
- Learner orientation guide.
- Process meetings map with employers and mentors.
- raining plan including the schedule of assessments
- Process map for the qualification.
- Learner guides, workbooks and log books
- E-learning lessons/ PC Tablet (with audio voice lessons)
- Training videos to support lessons showing practical applications

ASSESSMENT

Assessments are an important part of your learning as it serves as a measure to identify if you have achieved the competencies required in this course.

Various assessment methods are used during the course of your programme. All these are collated into a Portfolio of Evidence which is used for the final summative assessment.

Each module of your study will have an assessment of some form. The workplace is assessed through a logbook. This comprises a list of tasks which needs to be completed and signed off by your workplace mentor.

DELIVERY MODALITY

The delivery modality is flexible and designed according to the needs of the client. The following are some of the options:

Option 1

- Lessons are presented on a PC Tablet. These are recorded. All the learner guides and workbooks are on the PC Tablet.

Option 2

- E-learning. Lessons are on the e-learning platform and learners progress through them.

Option 3

Face to face tuition according to a training plan.



Convenience ✓

Company inductions ✓

Better tracking ✓

Learner control ✓

Use of dead time ✓

Suits: learning styles ✓

Social learning ✓

Easy evidence ✓

Learner confidence ✓

Institute for Quality
Mobile Learning for the
workplace. Are you ready?

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Programme Outline

ID	UNIT STANDARD TITLE	NQF LEVEL	CREDITS
14659	Demonstrate an understanding of factors that contribute towards healthy living	1	4
14656	Demonstrate an understanding of sexuality and sexually transmitted infections including HIV/AIDS	1	5
120402	Demonstrate an understanding of introductory principles of chemistry and physics	2	5
120398	Measure the temperature of food products and evaluate the readings	1	2
243345	Handle food materials in a food production process	1	4
120404	Maintain personal hygiene, health and presentation in a food handling environment	1	4
120410	Clean and sanitise food manufacturing equipment and surfaces manually	1	4
12513	Plan and manage time in the workplace	1	4
15091	Plan to manage one`s time	1	3
14664	Demonstrate knowledge of diversity within different relationships in the South African society	1	3
119635	Engage in a range of speaking/signing and listening interactions for a variety of purposes	1	6
119641	Identify and respond to selected literary texts	1	5
119640	Read/view and respond to a range of text types	1	6
119636	Write/Sign for a variety of different purposes	1	6
14084	Demonstrate an understanding of and use the numbering system	1	1
119373	Describe and represent objects in terms of shape, space and measurement	1	5
119368	Describe, interpret and represent mathematical patterns, functions and algebra in different contexts	1	6
119364	Evaluate and solve data handling and probability problems within given contexts	1	5
119362	Work with numbers; operations with numbers and relationships between numbers	1	4
13171	Describe and show how the NQF can help me to plan a learning and career pathway	1	5
13157	Read, interpret and understand information on a payslip	1	2
13172	Understand the employer/employee relationship	1	3
14359	Behave in a professional manner in a business environment	2	5
15092	Plan and manage personal finances	1	5
13162	Identify and describe inputs, outputs, stages and quality indicators of the manufacturing, assembly or engineering process	1	10
120403	Apply good manufacturing practices as part of a food safety system	2	4
242781	Pack manually	1	2
9357	Develop and use keyboard skills to enter text	1	4

CORE

FUNDAMENTIAL

CORE

116932	Operate a personal computer system	1	3
114908	Apply food safety practices in a wholesale and retail outlet	2	7