



*Institute for Quality*  
Education, Training and Development

Empowerment through Education



# ND: Manufacturing Management Level 6

Course Information

## NATIONAL DIPLOMA MANUFACTURING MANAGEMENT

SAQA ID : 21847

NQF LEVEL: 6

CREDITS 240

### PURPOSE AND RATIONALE OF THE QUALIFICATION

A person acquiring this qualification will be able to plan, organize, lead, manage and control human, financial, physical and information resources in a food or beverage manufacturing environment in order to achieve the objectives of the organisation.

This qualification will contribute to the full development of the learner with in the food or beverages manufacturing environment by providing recognition, further mobility and transportability within the field of fast moving consumable products and pharmaceutical and packaging environment.

The skills, knowledge and understanding demonstrated within this qualification are essential for social and economic transformation and contribute to the upliftment and economic growth within the food and beverage manufacturing environment.

### 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 COMPRISE 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. • Training 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.



**CORE**

**FUNDAMENTAL**

ID	UNIT STANDARD TITLE	NQF LEVEL	CREDITS
10048	Identify brand mix elements	5	8
14214	Evaluate and improve the project teams performance	5	8
10148	Supervise a project team of a business project to deliver project objectives	5	14
11273	Apply Fundamental Concepts of Supply Chain Management Optimisation	5	8
10600	Control product and material sourcing and purchasing for sensitive consumer products manufacturing	6	8
10102	Create a culture of customer service in the supply chain	7	20
10612	Develop processes to enhance the manufacturing process for sensitive consumer products	6	8
10610	Manage plant design and maintenance for a sensitive consumer manufacturing environment	6	8
10614	Manage safety and housekeeping in a sensitive consumer manufacturing environment	6	8
9061	Implement and maintain food production plans	5	4
9045	Verify a suppliers quality assurance system in a food or beverage manufacturing environment	5	4
10608	Manage a quality assurance system in a sensitive consumer product manufacturing environment	6	9
10606	Apply financial and business principles in a manufacturing environment	6	8
14505	Apply the principles of ethics and professionalism to a business environment	6	6
10071	Develop a strategic plan	6	15
10591	Conduct interpersonal management	6	6
10597	Implement operational management principles and techniques	6	8

10604	Manage skills, training and development within a team in a manufacturing unit	6	8
15094	Demonstrate insight into the application of theories of Emotional and Spiritual Intelligence in personal development	5	5
9946	Develop workplace skills plan(s)	5	20
9932	Guide and support learners	5	12
10295	Promote lifelong learning and development	5	8
10985	Conduct a disciplinary hearing	6	5
10572	Demonstrate an understanding of environmental sanitation within the sensitive consumer manufacturing environment	4	8
8870	Demonstrate an understanding of the relationship between micro-organisms and food spoilage	4	8
114471	Develop a new food product and standards	6	10
12139	Facilitate the resolution of employee grievances	6	5
114474	Update and publish specifications for food or beverage products	6	6