

No. 425

6 May 2005

**SOUTH AFRICAN QUALIFICATIONS AUTHORITY (SAQA)**

In accordance with regulation 24(c) of the Standard Generating Bodies Regulations of **28 March 1998**, the Standards Generating Body (SGB) for

SECONDARY AGRICULTURE: PROCESSING

publishes the following qualifications and unit standards for public comment.

This notice contains the titles, fields, sub-fields, NQF levels, credits, and purpose of the qualifications and unit standards. The qualifications and unit standards can be accessed via the **SAQA** web-site at www.saga.org.za. Copies may also be obtained from the Directorate of Standards Setting and Development at the SAQA offices, Hatfield Forum West, **1067** Arcadia Street, Hatfield, Pretoria.

Comment on the qualification and unit standards should reach SAQA at the address below and no **later than** 6 June **2005**. All correspondence should be marked Standards Setting – SGB **SECONDARY AGRICULTURE: PROCESSING** and addressed to

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DUGMORE MPHUTHING
ACTING DIRECTOR: STANDARDS SETTING AND DEVELOPMENT



SOUTH AFRICAN QUALIFICATIONS AUTHORITY

QUALIFICATION:

General Education and Training Certificate: Poultry Processing

SAQA QUAL ID		QUALIFICATION TITLE	
149583		(General Education and Training Certificate: Poultry Processing)	
SGB NAME		MSB 01	PROVIDERNAME
SGB for Secondary Agriculture: Processing		Agriculture and Nature Conservation	
QUAL TYPE		FIELD	SUBFIELD
National Certificate		Agriculture and Nature Conservation	Secondary Agriculture
ABET BAND	MINIMUM CREDITS	NQF LEVEL	QUALIFICATION CLASS
Undefined	132	Level 1	Regular-Unit Stds Based

PURPOSE AND RATIONALE OF THE QUALIFICATION

Purpose:

The qualification provides learners with the opportunity to gain competence in poultry processing and will facilitate their securing employment in the industry. For those who are already employed in a poultry processing plant, the multi-skilling that the qualification offers will open up a career path in the industry.

A learner achieving this qualification will be able to work effectively and productively within the poultry processing industry knowing:

- > Health and safety principles in a poultry abattoir.
- > The principles and procedures of poultry abattoir hygiene.
- > The processing procedures in a poultry abattoir.
- > The quality assurance and good manufacturing procedures.

The generic nature of the qualification will facilitate multiskilling, which in turn, will have a positive impact on the efficiency and productivity of the processing plants.

The combined commitment of the learners and employers in the achievement of this qualification, will help alleviate the transient nature of the workers at this level, which will result in a more stable and efficient workforce.

Rationale:

The qualification addresses the urgent need for the establishment of skills and accompanying standards that the industry required, especially within the **SMME** sector. This will allow them to operate on a more professional basis. The observance of strict health, hygiene and bio-security principles will minimize the risks that these role players face.

This qualification and the resultant skills that are learnt will have a positive contribution to the establishment of small processing plants in the rural areas that can serve their communities and distant markets.

The qualification embodies the international requirements for Good Manufacturing Practices (GMP) and Hazard Analysis Critical Control Points (HACCP), which will ensure that producers will be able to export

poultry products that will meet the stringent international requirements.

RECOGNIZE PREVIOUS LEARNING?

Y

LEARNING ASSUMED TO BE IN PLACE

Learners who would like to access this qualification should have demonstrated competency in Communication and Numeracy at ABET Level 3.

Recognition of prior learning:

The qualification may be achieved in part or as a whole through the recognition of prior learning process for the unit standards.

QUALIFICATION RULES

This qualification consists of a minimum of 132 Credits, composed of:

- > Fundamental: 45 Credits.
- > Core: 65 Credits.
- > Electives: 22 Credits.

EXIT LEVEL OUTCOMES

1. Recognize the various sectors within the poultry industry and the career paths that are available.
2. Understand the procedures to ensure health and safety in the poultry processing environment.
3. Show a basic understanding of the anatomy and physiology of poultry.
4. Understand the principles and procedures of personal hygiene that must be adhered to in a poultry processing plant.
5. Understand the necessity of following the abattoir hygiene procedures.
6. Understand the role of water management and conservation practices in poultry processing.
7. Demonstrate an understanding of the principles of cold chain management and the cold storage facilities in a poultry abattoir.
8. Understand how Quality Assurance enhances the maintenance of standards and productivity in a poultry abattoir.

ASSOCIATED ASSESSMENT CRITERIA

- 1:
 - > The history and the growth of the poultry industry in South Africa is described.
 - > The importance that poultry plays in the provision of meat for the South African population is explained.
 - > The 'farm to fork' supply chains within the poultry industry are described.
- 2:
 - > The sections of the health and safety act that affect workers in the poultry processing industry are described.
 - > The responsibilities and duties of employers and employees to ensure a safe and a healthy working environment are explained.
 - > The importance of good housekeeping for the provision of a safe working environment is explained.
- 3:
 - > The various body parts and the internal components of poultry are detailed.
 - > The possible abnormalities in live birds and carcasses are described.
 - > The portions into which poultry is packaged is explained.

4:

- > The dangers of transmitting sickness and diseases onto the poultry products is explained.
- > The methods of maintaining good personal hygiene in the workplace are described.
- > The importance of using the correct Personal Protective Clothing and adhering to the dress regulations is explained.

5:

- > The ways in which poultry meat can be contaminated and the need to minimise the contamination by using good hygiene practices is explained.
- > The importance of cleaning the equipment and facilities in the correct sequence and manner is described.
- > The reasons for using detergents and disinfectants in the cleaning process are explained.

6:

- > The need for clean potable water in an abattoir is explained.
- > The reasons for chlorinating the washing water in select areas within the abattoir is explained.
- > The objectives of water conservation and the methods of reducing the usage are explained.

7:

- > The conditions that will allow the growth of bacteria in poultry products are described.
- > The aims of cold chain management are explained.
- > The equipment used to control the temperatures and the ways in which poultry carcasses are cooled in the abattoir are described.

8:

- > The benefits of implementing a quality assurance system in a poultry abattoir are explained.
- > The operation of the specific quality assurance programs and their role in improving the standards of product quality, productivity and customer service is described.
- > The critical control points where the quality of poultry products is most likely to be compromised are identified.

Integrated assessment:

The integrated assessment allows the Learners the opportunity to show that they are able to utilize concepts, ideas and actions across the unit standards. This will allow Learners to achieve competency that is in keeping with the purpose of the qualification.

An integrated assessment will indicate how theoretical learning is demonstrated in a practical environment in such a way that the application of the work learnt becomes second nature.

In conducting an assessment, the quality of the performance must also be evaluated i.e. both the performance and the thinking behind the action must be qualitative.

The assessment should include both formative and summative options and should use various assessment tools i.e. not by observation only. It is required that a Portfolio of Assessment form part of the summative assessment, with practical outcomes being demonstrated in a simulated or real work place situation.

A broad range of task-orientated and theoretical tools may be used, with the distinction between practical knowledge and disciplinary knowledge being maintained.

It is recommended that the assessment tools give Learners the opportunity to account for their decision-making and problem solving in line with the specific outcomes and related assessment criteria.

As a result of this qualification being generic in forming the foundation for a career in poultry processing. Learners should be assessed in occupational contexts and activities. The assessment should ensure that the foundational skills are portable and prepare them for further learning, whatever career path they may choose.

INTERNATIONAL COMPARABILITY

Comparison of unit standards from the United Kingdom, Australia and New Zealand offer similarities in poultry processing practices, but no complete Qualification at level 1 exists in these countries:

The related United Kingdom certificates are:

- > MTC Foundation Certificate in Meat and Poultry Hygiene - Level 1 - ref 100/1502/4
- > MTC NVQ in Meat and Poultry Processing - Level 2 - ref 100/3525/4
- > MTC NVQ in Meat and Poultry Processing - Level 1 - ref Q1053892

ARTICULATION OPTIONS

The qualification is designed to provide a structured learning path for employees in the Poultry Processing industry in South Africa, be they in employ of commercial businesses or as entrepreneurs.

The qualifications, with national recognition, would not only enable employees to move within the poultry industry, between the fields of Production and Processing, but would also create the opportunity for learners to move into the red meat and abattoir industries.

This Qualification will articulate vertically with the:

- > National Certificate: Abattoir Slaughtering Processes at NQF Level 2
- > National Certificate: General Abattoir Processes at NQF Level 2
- > National Certificate: Poultry Processing at NQF Level 2

While the Production and Processing qualifications diverge as they progress upwards, there remains sufficient common ground for holders of one qualification to be able to be employed in the other field with minimum additional training.

MODERATION OPTIONS

Anyone assessing a learner against these unit standards must be registered as an assessor with the relevant ETQA and have the experience or in depth knowledge of the poultry processing industry.

Any institution offering learning that will enable achievement of these unit standards or will assess these unit standards must be accredited as a provider with the relevant ETQA. Moderation of assessment will be overseen by the relevant ETQA according to the moderation guidelines in the relevant qualification and the agreed ETQA procedure.

Therefore anyone wishing to be assessed against these unit standards may apply to be assessed by any assessment agency, assessor or provider institution which is accredited by the relevant ETQA.

CRITERIA FOR THE REGISTRATION OF ASSESSORS

Assessors must:

- > Be accredited as assessors by the relevant ETQA.
- > Have experience or in depth knowledge of the poultry processing industry.
- > Meet any other requirements that may be stipulated by the relevant ETQA.

NOTES

N/A

UNIT STANDARDS

(Note: A blank space after this line means that the qualification is not based on Unit Standards.)

	UNIT STANDARD ID AND TITLE	LEVEL	CREDITS	STATUS
Core	119388 Apply health and safety practices in poultry processing	Level 1	12	Draft - Prep for P Comment
Core	119395 Demonstrate an understanding of the basic anatomy and physiology of poultry processing	Level 1	2	Draft - Prep for P Comment

2005/04/22

QualID

49583

SAQA: NLRD Report "Qualification Detail"

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