

COURSE OUTLINE, DURATION AND FEES: ADVANCED MEAT COURSE

ELEMENTS OF THE COURSE:

Learning outcomes:

Quality Management

- Purpose of quality control and quality assurance
- Difference between quality control and quality assurance
- Definition of CCP's (Critical Control Points)
- Process of monitoring and recording CCP's
- Seven principles of the HACCP system
- The importance of monitoring temperature in food products and their environment
- The difference between core and surface temperature
- Purpose of the cold chain and cold chain sequence
- Temperatures important to the food industry
- Importance and principles of sensory evaluation
- Common sensory defects of food products and their causes
- Packaging, colour and additive effects

Processed Meat

- Purpose, definition and principles of meat processing methods for smoking, emulsification, salting and drying
- Preparation methods of processing meat product

SKILLS PROGRAMME: QUALITY MANAGEMENT FOR BUTCHERIES

Registration No.: 09SP000328040263/0

Level: 3

SAQA ID	US TITLE	NQF LEVEL	NQF CREDITS
120239	Monitor critical control points (CCPs) as an integral part of a hazard analysis critical control point (HACCP) system	3	6
119802	Perform quality control practices in a food or sensitive consumer product operation	3	6
9062	Monitor the temperature of food products and their environment for quality control purposes	3	4
9046	Determine the quality of food products using sensory evaluation	4	10
TOTAL		3	26

SKILLS PROGRAMME: MANUFACTURING PROCESSED MEAT PRODUCTS

Registration No.: 09SP000325030203/5

Level: 3

SAQA ID	US TITLE	NQF LEVEL	NQF CREDITS
243020	Salt and dry fish or meat	3	4
243030	Manufacture emulsified meat products	3	8
243019	Smoke fish or meat products	3	8
TOTAL		3	20
CREDIT TOTAL:		3	83

WHAT IS A SKILLS PROGRAMME?

A skills programme is a learning programme that:

- is workplace based
- results in credits towards a qualification registered on the National Qualifications Framework
- combines theory and practice
- if completed successfully, it could potentially culminate into a full qualification

PURPOSE OF COURSE:

- To teach learners competencies in food safety and to perform quality control practices in meat processing and retail which will ensure food products that are healthy and safe for human consumption.
- To teach learners the value of displaying merchandise visually.
- To skill learners in better manufacturing standards and productivity, both factors which may increase business prosperity.
- To provide the learners with the skills and knowledge to be employed in the meat processing industry and to be able to pursue careers within other sectors of the meat industry.

ACCESS TO COURSE:

Entry requirements:

- English communication at a NQF Level 2 (Grade 10 / Standard 8)
- Completion of the pre-assessment test
- 1 Year experience in meat market industry, OR
- Successful completion of Intermediate Meat Course, AND
- Successful completion of minimum workplace coaching hours as set out in the Intermediate Meat Course

TRAINING TYPE AND DURATION:

Type of provision:

- Face to face facilitation
- Demonstrations
- Case studies

Duration of course:

- 5 Days
- Monday – Friday

WORKPLACE COACHING:

What is workplace coaching:

To ensure that learners obtain optimum experience in butcher activities, the learner has to be exposed to tasks in the workplace environment. A coach will facilitate the specific workplace learning components of the course, in areas of their own expertise.

Role of the coach:

- To provide practical help and advice to the learner.
- To provide opportunities for the learner to practice skills.
- To support the learner in preparation for assessment.
- To empower the learner to develop his/her own Portfolio of Evidence.
- To provide support in relation to the task including the completion of the workplace log sheets.

Minimum & Maximum workplace coaching hours:

Skills Programme	Minimum	Maximum
Quality Management for Butcheries	25	49
Manufacturing Processed Meat Products	19	38
TOTAL	44	87

Duration of coaching:

- A maximum of 3 months from last date of training is allowed to log the minimum workplace coaching hours, per skills programme as listed above, on the workplace log sheets.

Exemptions from logging coaching hours:

- **No** exemptions apply to the workplace coaching hours.
- All workplace coaching log sheets with minimum hours per skills programme logged must be submitted with the Portfolio of Evidence file.

POSSIBLE ACCESS TO SETA GRANT FUNDING FOR COMPANIES:

FoodBev SETA:	Mandatory Grant	Mandatory grants relate to the basic requirements that a company needs to meet to comply with the Skills Development Act, i.e. the appointment of a skills development facilitator (SDF), and the compilation and execution of a workplace skills plan (WSP). The grant value is 50% of levies paid by companies.
	Skills Programme Grant	A skills programme comprises a cluster of unit standards that equips a learner to perform a specific task or gives him/her an employable skill. FoodBev pays employers a grant of R50 for each credit achieved by a learner on a skills programme.
	SME Grant	The SME Support Grant of R30 000 can be claimed back against virtually any training initiative. An SME is a company that employs less than 50 employees and can be either levy paying, non-levy paying or a BEE company. A pre-approval of the grant is required.

Grant claim forms can be found on the FoodBev SETA website (www.foodbev.co.za) or alternatively contact the Butchers Training School coordinator for the Skills Programme and SME Grant claim forms.

Other SETA's:

If you are paying levies to any other SETA, please contact them for possible grant funding other than their Mandatory Grant.

OTHER FEES TO CONSIDER:

Fundamental components:	<ul style="list-style-type: none"> ▪ Offered by: To be confirmed ▪ Fees to be confirmed
Portfolio of Evidence	<ul style="list-style-type: none"> ▪ Courier fees for completed Portfolio of Evidence file to be couriered to Freddy Hirsch after course.
Final Summative Assessment	<ul style="list-style-type: none"> ▪ Travel and possible accommodation fees for 1 day after training for the final summative assessment.

TERMS & CONDITIONS:

Payment Terms & Cancellation Policy	<ul style="list-style-type: none"> ▪ Payment is due upon registration. Course registrations can not be confirmed unless payment in full has been received. ▪ Freddy Hirsch reserves the right to cancel/re-schedule the course due to the minimum enrolment numbers not met.
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CONTACT DETAILS:

BUTCHERS TRAINING SCHOOL

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