**Qualification Profile**

1. **Title:** Qualification Profile in the field of Food Manufacturing

2. **Type of** **Certificate:** Basic Certificate in the field of Food Manufacturing

**Food Processing Assistant**

3. **Duration of Training:** 2 years

4. **Organization of Training:**

In grade 11 and 12, the student will be in the school 5 days a week where he/she will learn core academic subjects for a total of 1280 hours, contextualized subjects for 480 hours and technical vocation classes (Home Economics) for 360 hours. The immersion can be done in different companies for a minimum of 200 hours per NC.

There are 4 Mandatory NC’s which can be done in any order:

* Food Processing NC I
* Food Processing NC II
* Cookery NC II
* Bread and Pastry NC II

NC’s are bundled as follows:















5. **Assessment**

After 2 years there will be a ***Portfolio Assessment and Technical Discussion*** conducted by an Assessment Panel and organized by the ACAS unit of the Chamber (which is accredited by the PCCI) which leads to the award of the “Basic Certificate in the Field of Food Manufacturing”. Parallel to that, there will be continuous assessment for the trainees regarding their efficiency and engagement in the companies by the In-Company Trainer or responsible supervisor. For the Portfolio Assessment the trainees must provide a Training log book, relevant NC Certificates and an endorsement letter from the Immersion Company. Without fulfilling these requirements trainees are not permitted to participate in the final portfolio assessment.

**6. Occupational Description:**

The certified Food Processing Assistant may be employed to work in Food Manufacturing firms or any related food processing and beverage companies. He/She has acquired the knowledge, skills, and attitude in accordance with industry standards. He/she can conduct initial activities related to processing, operating basic processing equipment and undertaking cleaning functions, process foods by salting, curing and smoking; process food by fermentation and pickling; process food by sugar concentration and package finished / processed food products. Prepare and produce bakery and pastry products Prepare and present gateaux, tortes and cakes, desserts display petits fours.

Core Competencies and Tasks for Builder Assistants

1. Practice occupational health and safety procedures

2. Implementing sampling procedures

3. Inspecting and sorting materials and product Dispensing non-bulk ingredients

4. Preparing raw/packaging materials for processing

5. Operating basic equipment

6. Cleaning and sanitizing equipment and processing/packaging area

7. Loading and unloading raw materials, products and supplies

8. Prepare foods, dessert, salads, appetizer, salads and dressing, and package

prepare food.

9. Process Food by Salting, Curing and Smoking

10. Process Food by Fermentation and Pickling

11. Process Food by Sugar Concentration

12. Package Finished / Processed Food Products

13. Prepare and produce bakery products

14. Prepare and produce pastry products

15. Prepare and present gateaux, tortes and cakes

16. Prepare and display petit fours

17. Present desserts

18. Clean and maintain kitchen premises

19. Prepare stocks, sauces and soups

20. Prepare appetizers

21. Prepare salads and dressing

22. Prepare sandwiches

23. Prepare meat dishes

24. Prepare vegetables dishes

25. Prepare egg dishes

26. Prepare starch dishes

27. Prepare poultry and game dish(es)

28. Prepare seafood dishes

29. Prepare desserts

30. Package prepared food

Common Competencies of Food Processing Assistant:

* Apply Food Safety and Sanitation
* Use Standard Measuring Devices / Instruments
* Use Food Processing Tools, Equipment and Utensils
* Follow Work Procedures to Maintain Good Manufacturing Practice
* Perform Mathematical Computation
* Implement Good Manufacturing Practice Procedure
* Implement environmental policies and procedures
* Develop and update industry knowledge
* Observe workplace hygiene procedures
* Perform computer operations
* Perform workplace and safety practices
* Provide effective customer service
* Develop and update industry knowledge
* Observe workplace hygiene procedures
* Provide effective customer service

**7. *The Food Processing Assistant***

Has not only acquired the relevant NC’s but has also gained work experience which is documented through the **Performance Evaluation and Certification** from the companies where immersion took place.

**8. Job Opportunities Available**

**Immediate:** Be employed in small to large Food Manufacturing companies as -

* Food Processing Personnel
* Food Factory Worker
* Food Production
* Warehouse Personnel
* Production Aide
* Packaging Aide
* Assistant cook
* Assistant Baker

**Future:**

* With additional one (1) year Dualized Training in a specific field the Food Processing Assistant may acquire the Advanced Certificate as Food Processing Technician and have the following opportunities:
  + Quality Control Technician
  + Food Safety Technician
  + Production Technician
  + Warehouseman
  + In-Company Trainer
  + Entrepreneur
* With sufficient work experience, the Food Processing Assistant may perform tasks and duties as specialist in the acquired competencies.