

Are you ready
to embark on a
fulfilling journey
in the world of retail
supervising?



Our qualification is designed to equip learners with the expertise to allow progression opportunities.

Abattoir Supervisor

*Full Qualification

NQF LEVEL	NQF 3	SAQA NR	118696
CREDITS	64	DELIVERY MODE ENTRY	FULL TIME OR BLENDED LEARNING
DURATION	12 MONTHS 3 months Knowledge and Practical 9 months Workplace	REQUIREMENTS	NQF 2 (Grade10) with basic literacy and numeracy skills

CAREER PATH FOR AN ABATTOIR SUPERVISOR

Responsible for overseeing daily operations in a meat processing facility, ensuring all activities comply with hygiene, safety, and animal welfare regulations. Manages and coordinates staff, monitors workflow, and ensures that slaughtering, processing, and packaging processes are carried out efficiently and according to established standards. Maintains quality control throughout production, identifies potential risks, and implements corrective actions where necessary. Requires leadership, strong organizational skills, attention to detail, and sound knowledge of food safety, hygiene, and regulatory compliance within the meat industry.

WHAT WILL BE INCLUDED IN OUR COST?

WORKPLACE MONITORING • EXTERNAL INTEGRATED SUMMATIVE ASSESSMENT

WHERE CAN I GET THIS QUALIFICATION?

<p>Cape Town Gqeberha Roodepoort</p> <p>X X X</p>	<p>George Centurion Pofadder Online</p> <p>X X X X</p>	<p>Meyerton Rustenburg</p> <p>X X</p>	<p>Newcastle</p> <p>X</p>
<p>Germiston</p> <p>X</p>	<p>Ferndale</p> <p>X</p>	<p>George Online</p> <p>✓ ✓</p>	<p>George</p> <p>X</p>

What will this qualification consist of:

KNOWLEDGE MODULES

- ✓ Statutory and Regulatory Compliance in the Abattoir Industry
- ✓ Abattoir Hygiene and Meat Safety
- ✓ Cleaning and Sanitizing a Meat Processing System
- ✓ Abattoir Processes, Quality, Yield and Line Speed
- ✓ Leadership and Supervision in an Abattoir
- ✓ Monitoring and Controlling Compliance of Abattoir Activities
- ✓ Basic Computer Literacy and Use of Software Packages
- ✓ Communication and Interoffice Relationships

PRACTICAL SKILLS MODULES

- ✓ Coordinate the Activities in a Section of an Abattoir Ensuring Compliance is Achieved and Maintained
- ✓ Guide Teams in a Fair and Consistent Manner in an Abattoir to Achieve Set Targets and Outputs

WORK EXPERIENCE MODULES

- ✓ Abattoir Supervision

**THE
FUTURE IS
AGRICULTURE**



**EQUIP
EMPOWER
EXCEL**