

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



ARTISAN DEVELOPMENT



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

Fermented Dairy Products Maker

*Full Qualification

NQF LEVEL	NQF 4	SAQA NR	102917
CREDITS	168	DELIVERY MODE ENTRY	FULL TIME OR BLENDED LEARNING
DURATION	12 MONTHS / 1 YEAR	REQUIREMENTS	NQF 3 (Grade 11) with basic literacy and numeracy skills

CAREER PATH FOR A FERMENTED DAIRY PRODUCTS MAKER

This qualification is focused on the **processing and manufacturing of fermented dairy products** such as yoghurt, maas, kefir, and other cultured dairy products. It covers the **principles of dairy fermentation, microbiology, food safety, hygiene, and quality control** required to produce safe and high-quality products.

The qualification emphasises the **controlled fermentation process**, including the use of starter cultures, preparation of milk, incubation, processing, and monitoring of product quality. It develops competence in operating within a **dairy production environment where precision, temperature control, and hygiene are critical** to ensure consistent and compliant products

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

- Applied dairy microbiology for fermented dairy products
- Applied dairy science and fermentation principles
- Production technology for manufacturing fermented dairy products
- Production control and quality assurance during fermentation processes

PRACTICAL SKILLS MODULES

- Prepare milk for fermentation processes
- Inoculate and manage starter cultures
- Control and monitor fermentation and production processes
- Blend and finish fermented dairy products

WORK EXPERIENCE MODULES

- Perform fermented dairy product manufacturing processes and practices in a production environment

**THE
FUTURE IS
AGRICULTURE**



**EQUIP
EMPOWER
EXCEL**