

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.

Fresh Dairy Products Maker

*Full Qualification

NQF LEVEL	NQF 4	SAQA NR	102918
CREDITS	136	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 FRESH DAIRY PRODUCTS MAKER

This qualification is focused on the **processing and manufacturing of fresh dairy products** such as milk, cream, and flavoured dairy beverages. It covers the **principles of dairy science, food safety, hygiene, and quality control** required to ensure that products are safe, consistent, and meet industry standards.

The qualification emphasises the **end-to-end production process**, including the preparation of raw milk, blending of ingredients, operation of processing equipment, and monitoring of production to maintain quality. It is designed to develop competence in **working within a dairy processing environment**, ensuring efficient production and adherence to food safety regulations.

WHAT WILL BE INCLUDED IN OUR COST?

WORKPLACE MONITORING • EXTERNAL INTEGRATED SUMMATIVE ASSESSMENT

WHERE CAN I GET THIS QUALIFICATION?

iети
Cape Town
Gqeberha
Roodepoort

X
X
X

Africa Skills
George
Centurion
Pofadder
Online

X
X
X
X

MGD TRAINING CENTRE
Meyerton
Rustenburg

X
X

DURNACOL SKILLS HUB
Newcastle

X

P&T TRAINING
Germiston

X

EMPILWENI EDUCATION
Ferndale

X

IB INDUSTRY INSTITUTE OF BUSINESS
George
Online

✓
✓

FRANÇOIS FERREIRA ACADEMY
George

X

What will this qualification consist of:

KNOWLEDGE MODULES

- Applied dairy microbiology for non-fermented dairy products
- Applied dairy science and technology
- Production technology for manufacturing fresh dairy products
- Production control during dairy product manufacturing

PRACTICAL SKILLS MODULES

- Prepare milk or cream for processing
- Mix and blend raw materials (including fruit and milk mixtures)
- Control and monitor production during manufacturing

WORK EXPERIENCE MODULES

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

**THE
FUTURE IS
AGRICULTURE**



**EQUIP
EMPOWER
EXCEL**