	External Assessn Specifications Document					
Curriculum Code	Qualification Title		NQF Level		Logo	
313908000	Sugar Processing Controller		5		Quality Council for Trades & Occupations	
	Name	Email		Phone		Logo
Assessment Quality Partner	AgriSETA			012 301 5	6600	AgriSETA

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## 1 ASSESSMENT STRATEGY

#### 1.1 Assessment Model

The learner will be provided with case studies and/or scenarios for the external assessment event. The learner will prepare a presentation on the case studies and or scenarios that will be delivered to assessors during a panel assessment. The assessors will be appointed for every registered assessment site and will be persons that were not involved as facilitators of learning.

#### **1.2 Qualification Purpose**

The purpose of this qualification is to prepare a learner to operate as an/a Sugar Processing Controller

An/A Sugar Processing Controller achieves production targets and quality standards by monitoring, controlling and responding to operational variables, processing equipment, resource and by ensuring the mechanical integrity of equipment.

A qualified learner will be able to:

- Control sugar processing equipment to achieve planned sugar outputs that meet product specifications
- Control sugar milling operations and resources to achieve efficiency standards
- Monitor and enforce compliance with safety, health, environmental protection and quality (SHEQ)
  policies, practices and procedures in a sugar processing plant
- Monitor and ensure the integrity of operational equipment and facilities for a sugar processing unit

#### 1.3 Assessment Standards

### 1.3.1 Assessment Standards for the Qualification

## **Integrated Assessment Focus Area 1**

The ability to control sugar processing equipment to achieve planned operational outputs that meet product specifications (NQF Level 5) (50%)

#### Associated Assessment Criteria

- Knowledge of sugar processing technology, equipment and processes is applied in the control of equipment
- Cane yard operations are controlled and co-ordinated to ensure required cane supply to the mill whilst minimising cane delay
- Extraction operations are controlled and co-ordinated to maximise sugar recovery.
- Juice clarification operations are controlled and co-ordinated to minimise turbidity and sucrose losses.
- Juice evaporation operations are controlled and co-ordinated to satisfy factory requirements.
- Pan Boiling operations are controlled and co-ordinated to produce sugar of consistent quality within specification and to minimise sugar losses in molasses.

- Centrifugation operations are controlled and co-ordinated to achieve the required sugar and molasses quality.
- Knowledge of the application of mass and energy balances are applied to control to sugar processing operations
- Factory performance figures are monitored, assessed and used to optimise factory operations through liaison with relevant parties.
- Equipment utilisation and procedures (e.g. star-up, shut down, purging, cleaning, lock out, emergency stop, shift handover) are controlled for a sugar processing line
- Instrumentation readings on equipment operation is monitored and controlled within required specifications and adjustments to equipment settings where required
- A consistent flow and availability of material at the required volumes and quality standard over various sugar processing stages is achieved

#### **Integrated Assessment Focus Area 2**

The ability to control sugar milling operations and resources to achieve efficiency standards (NQF Level 5) (15%)

#### Associated Assessment Criteria

- Knowledge of operational management to control a sugar processing plant is applied
- Production demands are met by planning, scheduling and monitoring sugar processing operations and resources requirements
- Labour requirements are met and shift rosters drawn up for specific production runs
- Subordinate performance and conduct are monitored and directed in accordance with accepted industrial relations practices and supervisory concepts

#### **Integrated Assessment Focus Area 3**

The ability to monitor and enforce compliance with safety, health, environmental protection and quality (SHEQ) policies, practices and procedures in a sugar processing plant (NQF Level 5) (25%)

#### Associated Assessment Criteria

- Knowledge of Safety Heath, Environment and Quality control concepts are applied
- Knowledge of risk assessments is utilised to monitor and control operational activities in a sugar process plant
- Knowledge of the various in-line analytical methods are applied in the determination of Pol, Brix and Purity values
- Quality standards are monitored and achieved through inspections, using sensory cues, in-line analysis of samples and interpretation of laboratory reports
- Laboratory activities are integrated with process requirements through liaison with relevant parties.
- Sampling practices are monitored and controlled to ensure reliability and validity of results
- Quality reports are analysed for deviations and required corrective measures are formulated and acted upon

- Incident/accident investigations are conducted in accordance with procedures and regulatory requirements
- Actual or potential unsafe work practices or conditions are identified through structured inspections
- Safety procedures are executed (lockdown, emergency shutdown, emergency evacuation, restricted access to high risk areas) and adherence is enforced
- Statutory safety, health and environmental protection inspections, registers, records and reporting standards are maintained

## **Integrated Assessment Focus Area 4**

The ability to monitor and ensure the integrity of operational equipment and facilities for a sugar processing plant (NQF Level 5) (10%)

## Associated Assessment Criteria

- Equipment are inspected for mechanical soundness and compliance with safety, health, environmental and quality assurance requirements
- Maintenance requests (not scheduled) are generated and work done is evaluated by inspections, spot checks and machine runs
- The execution of standard equipment care and lubrication procedures are monitored to ensure operational functionality
- Equipment records utilisation and downtime records are maintained per category/incident/equipment

### 1.3.2 Assessment Standards for Phases

None

#### 1.3.3 Assessment Standards for Part Qualifications

None

### 2 ASSIGNMENTS TO BE EVALUATED EXTERNALLY

No assignments are stipulated in the Work Experience Modules that must be assessed in addition to the presentation that must be produced for external evaluation.

## 3 CRITICAL ASPECTS OF THE INTERNAL ASSESSMENTS TO BE ASSESSED EXTERNALLY

None

### 4 CRITERIA FOR THE REGISTRATION OF ASSESSORS

- Experience:
- Operational management staff with expertise gained through a minimum of 5 years work experience in a sugar mill or refinery
- Must be a current employee at a registered assessment site or a recent employee who has not been out off the industry for more that 2 years
- Or

- Personnel from a technical advisory services institute who renders services to a sugar mil or refinery who fits the above description
- •
- Context of experience:
- Sugar milling or refining operations
- •
- Qualifications:
- Sugar milling operational experience

## **5 FOUNDATIONAL LEARNING**

Foundational learning competence is a not specified as pre-requisite for the awarding this qualification.

## **6 ELIGIBILITY REQUIREMENTS FOR THE EXTERNAL ASSESSMENT**

In order to qualify for the external summative assessment learners must have a copy of a completed and signed Statement of Work Experience as well as proof of successful completion of the following subjects and modules or alternative programmes where applicable.

## 6.1 Qualification

	Proof of Knowledge Modules			OR			Proof of Alternative Programmes	
Number	Title	NQF Level	Credits		Number	Title	NQF Level	Credits
313908000- KM-01	Introduction to sugar processing laboratory work	4	8					
313908000- KM-02	The sugar manufacturing process	5	12					
313908000- KM-03	Sugar processing factory control calculations	5	12					
313908000- KM-04	Sugar juice extraction	4	4					
313908000- KM-05	Sugar juice handling and clarification	4	4					
313908000- KM-06	Evaporation	4	8					
313908000- KM-07	Pan Boiling theory and technology	5	8					
313908000- KM-08	Crystallisation, Centrifuging and Drying	4	4					
313908000-	Water and	4	4					

KM-09	effluent treatment					
313908000- KM-10	Sugar refining	5	4			
313908000- KM-11	Operations management	5	12			
313908000- KM-12	Safety, Health, Environment, Risk and Quality Control, (SHERQ)	5	8			
313908000- KM-13	Mechanical maintenance	5	4			

	Proof of Practical Skill Modules			OR			Proof of Alternative Programmes	
Number	Title	NQF Level	Credits		Number	Title	NQF Level	Credits
313908000- PM-01	Monitor and control sugar processing equipment	5	16					
313908000- PM-02	Control sugar milling operations and resources	5	8					
313908000- PM-03	Monitor and direct subordinate performance and conduct	5	8					
313908000- PM-04	Enforce compliance to Safety, Health, Environmental protection and	5	6					

	Quality standards					
313908000- PM-05	Conduct and respond to in- line quality tests and reports	5	8			
313908000- PM-06	Inspect and coordinate maintenance of equipment	5	8			
313908000- PM-07	Compile and present production reports	4	4			

## And

## Statement of Work experience

6.2 Phase 1

**6.3 Part Qualification**