QCTO OCCUPATIONAL QUALIFICATION DOCUMENT
IN LINE WITH OQSF POLICY (2021) OCCUPATIONAL QUALIFICATION TYPE (NOMENCLATURE)

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QUALIFICATION	TYPE (NOMENCLATURE)	TITLE (DESCRIPTOR)	NQF LEVEL	CREDITS
Occupational Qualification	Intermediate Occupational Certificate	Perishable Goods Department Coordinator	3	139

CURRICULUM CODE	118732-002-01-00

PARTNER DETAILS	ORGANISATION NAME	WEBSITE ADDRESS	TELEPHONE NUMBER	LOGO
QUALITY PARTNER - DEVELOPMENT	W&RSETA	www.wrseta.org.za	(012) 622-9500	
QUALITY PARTNER – ASSESSMENT (NOT APPLICABLE TO SKILLS PROGRAMME)	W&RSETA	www.wrseta.org.za	(012) 622-9500	

NB: - QUAL ID AND LIFE SPAN FOR QUALIFICATION(S)/PART-QUALIFICATION(S) TO BE COMPLETED BY SAQA
     - SKILLS PROGRAMME ID AND LIFE SPAN TO BE COMPLETED BY QCTO

DESIGNATION	NAME AND SURNAME	SIGNATURE	DATE
SUBJECT MATTER EXPERT (SME)	Yolandi Booyens		
QUALITY PARTNER REPRESENTATIVE	Sipho Khoza		

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1. QUALIFICATION DETAILS

Add additional space/table lines as is required

1.1 Sub-Framework: Occupational Qualifications Sub-Framework

OQSF

1.2 Type (Nomenclature):

1.2.1 Specify if this is a Qualification

NB: Credit value of more than 120 and above is a Qualification.

Credit value of less than 120 credits is a Part-Qualification

Skills Programme 8 – 60 credits

Qualification

1.2.2 Type: (Nomenclature) e.g. Advanced Occupational Certificate)

NB: For Part-Qualification use Occupational Certificate as Qualification Nomenclature

Skills Programmes use Skills Programme, as nomenclature.

Intermediate Occupational Certificate

1.3 Title Descriptor:

State the Occupation, Specialisation, context or Skills Programme context

Perishable Goods Department Coordinator

1.4 NQF Level:

3

1.5 Credits:

139

1.6. Organising Field and Sub-field:

NB: Not Applicable to Skills Programmes

1.6.1 Organising Field:

Field 11 - Services

1.6.2 Organising Sub-Field:

Wholesale and Retail

1.7 QCTO Curriculum Code:

118732-002-01-00

1.8 Originator/Quality Partner (QP) – Development/Assessment

1.8.1 Quality Partner (Qualifications Development):

W&RSETA

1.8.2 Quality Partner (Assessment):

NB: Not Applicable to Skills Programmes

W&RSETA

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1.9 Replacement

For the Replacement of Registered Occupational/Historical Qualifications/Unit Standards (US) and/or Learning Programmes (LP)/ QCTO/SETA Approved Skills Programmes, list details below:

This qualification replaces:

SAQA QUAL/US/LP ID OR QCTO/SETA APPROVAL ID	QUALIFICATION TITLE	Pre-2009 NQF Level	CURRICULUM CODE *(if Occupational)*	NQF LEVEL	MIN. CREDITS
N/A					

If there are no qualifications or learning programmes that must be replaced, then state that this qualification does not replace any other qualification, and no other qualification replaces it.

2. RATIONALE

2.1 The need for the Qualification

In the Wholesale and Retail sector, the function of the Perishable Goods Department Coordinator is critical to the performance of wholesalers and retailers in terms of perishable goods safety and cold chain compliance. This aspect has been identified by the sector as critical to customer health, safety, and satisfaction. This has been supported by stakeholders in various regions and endorsed in the stakeholder forums within the wholesale and retail industry.

2.2 Similar Qualification(s), Part-Qualifications/Skills Programmes

List similar Qualification(s), Part-Qualifications/Skills Programmes, already NQF registered/ QCTO approved:

N/A

2.3 Benefit to the sector, society and the economy:

This qualification will not only impact on the learners who complete it, but will also impact on the sector, society and economy. The qualification will enhance workforce competence by equipping employees with the skills to improve efficiency, ensuring perishable goods safety, and creating employment opportunities.

Benefits to the sector (Retail, Food Supply, and Logistics) include perishable goods are stored, handled, and transported at the correct temperatures, reducing spoilage and maintaining quality, health risks are reduced by ensuring adherence to hygiene and food safety regulations, reduced stock shrinkage and waste and higher customer satisfaction as fresh, high-quality products are available, enhancing brand reputation and customer loyalty.

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The qualification will furthermore streamline perishable goods management, improving supply chain and retail operations.

The benefits to the society involve consumers receiving fresh, uncontaminated, and nutritious food, reducing health risks, increased perishable goods security and waste reduction. Individuals will also be equipped with skills for stable jobs in retail, perishable goods distribution, and logistics. Healthier communities are promoted through improved hygiene and proper food handling, reducing foodborne illnesses.

Benefits to the economy will be job creation and skills development, economic growth in the retail and agri-food sectors, reduced operational losses for business and the efficient distribution of fresh produce and perishable goods.

2.4 Typical learners:

The typical learners identified for this qualification are Shelf Fillers and Perishable Goods Replenishers in retail or wholesale stores. This qualification presents an opportunity for the learner to acquire competencies and the ability to attend to perishable goods safety and cold chain and hot counter compliance as well as to attend to customers and resolve their complaints and queries, provide customer service, and build customer relationships to increase customer loyalty. The Perishable Goods Department Coordinator is responsible for cold chain and perishable goods safety compliance activities in retail and wholesale environments where fast moving consumer goods are subject to cold chain and temperature control requirements.

2.5 Relation to Occupation(s) and/or Profession(s)

2.5.1 Occupation(s) related:

2.5.1.1 Collaboration with relevant stakeholders:

Retail and Supermarket Staff, Supply Chain and Logistics Professionals, Food Safety and Quality Assurance Experts, Finance and Inventory Management, External Stakeholders and Regulatory Bodies.

2.5.1.2 List typical occupations in which the qualifying learner will operate (if relevant)

Supermarket Perishable Goods Manager, Fresh Produce Supervisor, Deli and Bakery Coordinator, Butchery Section Manager, Cold Chain Compliance Officer, Warehouse Supervisor (Perishable Goods), Logistics Coordinator (Cold Storage), Stock Controller (Perishable Inventory), Procurement Officer (Perishable Goods), Food and Beverage Manager (Hotels & Restaurants), Restaurant Supply Coordinator, Catering Manager, Food Safety and Quality Control Officer, Cold Storage Facility Operator, Farm Distribution Coordinator, Agri-Processing Manager, Category Manager

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2.5.2 Profession(s) related:

2.5.2.1 Collaboration with relevant stakeholders:

Store Manager, Fresh Produce Manager, Butchery Manager, Deli Manager, Bakery Supervisor, Sales Assistants, Warehouse Manager, Cold Storage Facility Coordinator, Logistics Coordinator, Procurement Officer, Quality Control Inspector, Food Safety and Hygiene Officer, Health and Safety Officer, Inventory Control Manager, Retail Merchandiser, Loss Prevention Officer, Suppliers and Vendors, Health Inspectors, Industry Regulators, Perishable Goods Replenisher, Category Manager.

2.5.2.2 List typical professions in which the qualifying learner will operate (if relevant)

Supermarket Department Manager, Fresh Produce Manager, Deli Manager, Bakery Supervisor, Cold Storage Facility Supervisor, Inventory and Stock Control Officer, Procurement Officer (Perishable Goods), Quality Control Inspector (Perishable Goods), Food Safety and Hygiene Officer, Perishable Goods Logistics Coordinator, Warehouse Supervisor (Perishable Products), Restaurant Supply Coordinator, Hotel Food and Beverage Manager, Perishable Goods Replenisher, Category Manager.

3. PURPOSE

3.1 Benefit the learners:

The purpose of this occupational qualification is to qualify the learner as a Perishable Goods Department Coordinator.

A Perishable Goods Department Coordinator coordinates staff and the supply of perishable goods, whilst controlling and maintaining compliance with cold chain, temperature, safety and company standards.

The qualification will serve to equip qualifying learners with the fundamental knowledge, skills and attitude necessary to:

• Adhere to legal and regulatory compliance requirements for perishable goods

• Manage perishable stock and maintain cold chain

• Minimise waste and shrinkage

• Provide effective customer service and support sales

• Coordinate team performance and allocate tasks.

3.2 What the qualification intends to achieve:

i.e. what the qualifying learner will know, do and understand after achievement;

Qualified learners will be employed in the wholesale and retail sector at stores, which range from distribution centres, cooperation shops, dark shops, dark kitchens (on-demand hubs), pop-up shops, factory shops, warehouse stores, supermarkets, speciality stores, department

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stores, spaza shops, farmers markets, butcheries, dairies, convenience stores, and such. The retail industry will benefit through skilled employees who are trained to maintain the cold chain, improve food safety, and the shelf life of perishable products in a wholesale or retail outlet.

3.3 Typical Graduate attributes

1.   Understanding of cold chain management

2.   Food safety and hygiene compliance

3.   Stock rotation and inventory control

4.   Quality inspection and product inspection

5.   Efficient handling and storage of perishable goods

6.   Monitoring and maintaining cold storage equipment

7.   Problem-solving and decision-making

8.   Attention to detail

9.   Customer service orientation

10.   Teamwork and leadership

11.   Time management and efficiency

12.   Ethical and responsible conduct

4. ENTRY REQUIREMENTS

NQF level 2.

5. RECOGNITION OF PRIOR LEARNING (RPL)

5.1 RPL for Access:

NB: QCTO Standard Statement Provided

Learners may use the RPL process to gain access to training opportunities for a programme of learning, qualification, part-qualification or skills programme if they do not meet the formal, minimum entry requirements for admission. RPL assessment provides an alternative access route into a programme of learning, qualification, part-qualification, or skills programme.

Such an RPL assessment may be developed, moderated and conducted by the accredited Skills Development Provider which offers that specific qualification/part qualification/skills programme. Such an assessment must ensure that the learner is able to display the equivalent level of competencies required for access, based on the NQF level descriptors.

5.2 RPL for Exemption:

NB: QCTO Standard Statement Provided

For exemption from modules through RPL, learners who have gained the stipulated competencies of the modules of a programme of learning, qualification, part-qualification or skills programme through any means of formal, informal or non-formal learning and/or work

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experience, may be awarded credits towards relevant modules, and gaps identified for training, which is then concluded.

1.5.3 RPL for awarding credits:

NB: QCTO Standard Statement Provided

Learners who have gained the stipulated competencies of the modules of a programme of learning, qualification, part-qualification or skills programme through any means of formal, informal or non-formal learning and/or work experience, may be awarded credits towards relevant modules, and gaps identified for training, which is then concluded.

A valid Statement of Results is required for admission to the EISA in which confirmation of achievement is provided that all internal assessment criteria for all modules in the related curriculum document have been achieved.

6. RULES OF COMBINATION

6.1 Components:

KNOWLEDGE/THEORY COMPONENT

NB: MODE OF DELIVERY e.g. face to face/contact, online, e-learning, mobile training unit, blended, distance, etc.

State compulsory modules:

MODULE CODE	MODULE TITLE	NQF LEVEL	CREDITS
522301-002-01-KM-01	Legal and Regulatory Compliance	3	8
522301-002-01-KM-02	Perishable Stock Control and Cold Chain Compliance	3	10
522301-002-01-KM-03	Waste and Shrinkage Management	3	10
522301-002-01-KM-04	Customer Service and Sales Support	3	8
522301-002-01-KM-05	Team Coordination and Communication	3	8

Total number of credits: 44

State if combinations of modules are required. Include selection criteria:

NB: The number of categories is not prescribed e.g. (select two from Category A; select two from Category B etc.):

Category A

MODULE CODE	MODULE TITLE	NQF LEVEL	CREDITS	MODE OF DELIVERY

Total credits of the selected modules =

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Category B

MODULE CODE	MODULE TITLE	NQF LEVEL	CREDITS	MODE OF DELIVERY

Total credits of the selected modules =

APPLICATION COMPONENT

NB: MODE OF DELIVERY e.g. face to face/contact, online, e-learning, mobile training unit, blended, distance, etc.
- *For Qualifications, the Application Component includes compulsory Practical Skills Modules and Work Experience/Work Based Learning Modules.*
- *For Part-Qualifications, the Applications Component includes Practical Skills Modules and/or Work Experience/Work Based Learning Modules.*
- *For Skills Programmes, the Application Component includes Practical Skills Modules.*

APPLICATION SKILLS MODULE(S)

NB: MODE OF DELIVERY e.g. face to face/contact, online, e-learning, mobile training unit, blended, distance, etc.

State compulsory modules:

MODULE CODE	MODULE TITLE	NQF LEVEL	CREDITS
522301-002-01-PM-01	Apply compliance standards in perishable goods department	3	5
522301-002-01-PM-02	Oversee storage conditions and stock levels of perishable products	3	10
522301-002-01-PM-03	Ensure effective handling to minimise waste and product loss	3	5
522301-002-01-PM-04	Provide quality customer service and assist in driving sales	3	5
522301-002-01-PM-05	Lead team operations and allocate daily tasks effectively	3	10

Total number of credits: 40

State if combinations of modules are required. Include selection criteria:

NB: The number of categories is not prescribed e.g. (select two from Category A; select two from Category B etc.):

Category A

MODULE CODE	MODULE TITLE	NQF LEVEL	CREDITS	MODE OF DELIVERY

Total credits of the selected modules = 20

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Category B

MODULE CODE	MODULE TITLE	NQF LEVEL	CREDITS	MODE OF DELIVERY

Total credits of the selected modules =

WORK EXPERIENCE MODULES

NB: MODE OF DELIVERY e.g. face to face/contact, online, e-learning, mobile training unit, blended, distance, etc.

State compulsory modules:

MODULE CODE	MODULE TITLE	NQF LEVEL	CREDITS	MODE OF DELIVERY
522301-002-01-WM-01	Perishable goods compliance standards	3	8	Blended
522301-002-01-WM-02	Cold chain control and perishable goods monitoring	3	12	Blended
522301-002-01-WM-03	Waste and shrinkage management practices	3	10	Blended
522301-002-01-WM-04	Customer service and sales support principles	3	10	Blended
522301-002-01-WM-05	Team performance and daily workflow efficiency procedures	3	15	Blended

Total number of credits: 55

State if combinations of modules are required. Include selection criteria:

NB: The number of categories is not prescribed e.g. (select two from Category A; select two from Category B etc.):

Category A

MODULE CODE	MODULE TITLE	NQF LEVEL	CREDITS	MODE OF DELIVERY

Total credits of the selected modules =

Category B

MODULE CODE	MODULE TITLE	NQF LEVEL	CREDITS	MODE OF DELIVERY

Total credits of the selected modules =

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State compulsory modules:

MODULE CODE	MODULE TITLE	NQF LEVEL	CREDITS	MODE OF DELIVERY

State if combinations of modules are required. Include selection criteria:

NB: The number of categories is not prescribed e.g. (select two from Category A; select two from Category B etc.):

Category A

MODULE CODE	MODULE TITLE	NQF LEVEL	CREDITS	MODE OF DELIVERY

Total credits of the selected modules =

Category B

MODULE CODE	MODULE TITLE	NQF LEVEL	CREDITS	MODE OF DELIVERY

Total credits of the selected modules =

6.2 Soft Skills Included:

Indicate if 5% -10% of soft skills is included and give location notes on the modules where this is found:

13 credits value/ 10% of soft skill(s) is/are included in 522301-002-01-KM-02 – KM-05, 522301-002-01-PM-02 – PM05

6.3. Foundational Learning:

Indicate if foundational learning and give location notes on the modules where this is found:

N/A

7. EXIT LEVEL OUTCOMES (ELO) AND ASSOCIATED ASSESSMENT CRITERIA (AAC)

7.1 Exit Level Outcomes (ELO) 1:

Apply legal and regulatory compliance requirements to ensure the safe handling, storage, and sale of perishable goods in line with organisational policies and applicable food safety legislation.

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Associated Assessment Criteria (AAC) for ELO 1:

- Identify key safety legislation and organisational policies relevant to the handling, storage, and sale of perishable goods (e.g. R638, HACCP, OHSA).

- Explain the consequences of non-compliance with safety regulations, including legal, contamination, health, and reputational impacts.

- Apply safe storage, temperature control, and hygiene procedures in accordance with legal and organisational standards.

- Demonstrate correct handling and display of perishable products, ensuring traceability, expiry checks, and stock rotation (FIFO/FEFO).

- Report any non-compliance, safety hazards, or product concerns promptly and accurately using the correct workplace procedures and documentation.

7.2 Exit Level Outcomes (ELO) 2:

Manage perishable stock and maintain the cold chain to ensure product quality, temperature, reduce spoilage, and comply with perishable goods safety standards and operational procedures.

Associated Assessment Criteria (AAC) for ELO 2:

- Monitor storage temperatures of perishable goods at all stages—receiving, storing, and displaying—using appropriate tools and recordkeeping methods.

- Apply stock rotation practices such as FIFO (First-In, First-Out) or FEFO (First-Expired, First-Out) to minimise spoilage and ensure freshness.

- Inspect perishable stock regularly for signs of contamination, spoilage, packaging damage, or expiry in line with organisational and safety standards.

- Implement corrective action when cold chain and hot counter breaches or non-conformances are identified, including isolation, reporting, and adjustment of storage conditions.

- Maintain accurate stock control and cold chain documentation to support traceability, compliance inspections, and operational reporting requirements.

7.3 Exit Level Outcomes (ELO) 3:

Implement effective stock control and handling procedures to minimise waste and shrinkage while maintaining product quality and operational efficiency.

Associated Assessment Criteria (AAC) for ELO 3:

- Identify common causes of waste and shrinkage in perishable goods environments and explain their impact on stock availability, cost, and quality.

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- Apply stock control procedures such as accurate movement, correct storage, and proper handling of perishable goods to prevent damage and spoilage.
- Record stock movement, adjustments, and losses using standard documentation or digital systems in accordance with organisational protocols.
- Analyse stock data or waste reports to identify trends, recurring issues, or areas for improvement in stock management practices.
- Implement preventative actions to reduce shrinkage, such as maintaining optimal stock levels, flagging slow-moving items, and improving storage practices.

7.4 Exit Level Outcomes (ELO) 4:

Deliver effective customer service and in-store support to enhance customer satisfaction and contribute to increased sales in the perishable goods department.

Associated Assessment Criteria (AAC) for ELO 4:

- Demonstrate courteous and professional behaviour when engaging with customers, addressing enquiries, and assisting with product selection.
- Apply product knowledge to provide accurate information on freshness, shelf life, storage recommendations, and promotional offers.
- Support the setup and maintenance of attractive and compliant in-store displays that encourage sales and reflect brand standards.
- Respond effectively to customer complaints or queries by following organisational procedures and escalating where appropriate.
- Communicate relevant customer feedback, sales trends, or product issues to supervisors or relevant departments to support continuous improvement and sales performance.

7.5 Exit Level Outcomes (ELO) 5:

Coordinate team performance and allocate tasks effectively to ensure operational efficiency and achievement of departmental objectives in the perishable goods section.

Associated Assessment Criteria (AAC) for ELO 5:

- Allocate daily tasks and responsibilities to team members based on workflow priorities, shift schedules, and operational demands.
- Monitor team performance against expected outputs, timelines, and quality standards, and act where performance falls short.
- Communicate task expectations, priorities, and shift updates clearly to ensure team alignment and reduce workflow disruptions.

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- Support team members by addressing challenges, providing guidance, and escalating issues that impact productivity or safety.
- Complete task checklists, shift logs, or performance records accurately to track team progress and contribute to departmental reporting.

8. INTEGRATED ASSESSMENT

8.1 Formative Assessments conducted internally

NB: QCTO standard statements

Formative assessments are conducted throughout the training of learners. A range of formal, non-formal, and informal ongoing assessment activities is used to focus on teaching and learning outcomes to improve learner attainment.

Formative assessments are conducted continuously by the facilitator to feed into further learning, to identify strengths and weakness, and to ensure the learner's ability to apply knowledge, skills and workplace experience gained.

Formative Assessments are conducted by the accredited Skills Development Provider (SDP), and a variety of ongoing assessment methods may be used, for example, quizzes, assignments, tests, scenarios, role play, interviews. Continuous feedback must be provided.

8.2 Integrated Summative Assessments conducted Internally

NB: QCTO standard statements

Integrated Assessment involves all the different types of assessment tasks required for a particular qualification, part-qualification, or occupational skills programme, such as written assessment of theory and practical demonstration of competence. To achieve this, the Internal Assessment Criteria (IAC) for all modules as found in the QCTO curriculum document must be followed.

An accredited SDP should implement a well-designed, formal, relevant, final internal Summative Assessment strategy for all modules to prepare learners for the EISA. These assessments evaluate learning achievements relating to the achievement of each module of the relevant components of the qualification, part-qualification, or skills programme.

Internal Summative Assessments are developed, moderated, and conducted by the SDP at the end of each module or after integration of relevant modules, e.g., applied knowledge tests, workplace tasks, practical demonstrations, simulated tasks/demonstrations, projects, case studies, etc

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8.3 External Integrated Summative Assessment (EISA) – a national assessment

NB: QCTO standard statements provided

The Quality Partner is responsible for the management, conduct and implementation of the External Integrated Summative Assessment (EISA), in accordance with QCTO set standards. Competence in the EISA is a requirement for certificating a learner.

For entrance into the EISA, the learner requires a valid Statement of Results issued by the accredited institution indicating:

The attainment of all modules for the Knowledge, Practical and Work Experience modules

OR

The attainment of all modules for the Knowledge and Application Components.

9. INTERNATIONAL COMPARABILITY

NB: Not Applicable to Skills Programmes

9.1 Introductory Statement

New Zealand and Australia were selected as best practice as it was accepted as international standards for the Perishable Goods Department Coordinator qualification.

9.2 Detailed Outline

New Zealand

New Zealand's NZ Certificate in Retail (Level 3) – NZQA Ref 2235 – NZQF Level 3, 60 NZ credits = 600 notional hours and is a strong equivalent to the South African Occupational Certificate. The qualification covers core areas such as Maintain stock quality & levels • Deliver customer service & sales • Apply workplace health, safety & security • Optional strand: Food-safety & hygiene, etc. The applied nature (6 – 9 months on-the-job training) of the NZQF Level 3 qualification closely mirrors the work-based learning and competency-driven approach of South Africa's occupational framework.

ServiceIQ, industry training providers, ITPs / PTEs are several of the institutions offering the qualification.

Similarities

The qualifications are of equivalent level, credit-size about half of SA (60 vs 120), but similar workplace logbook approach. Outcomes on stock, customer service, optional food-safety align well.

Differences

The scope of the South African qualification extends to include legislative and regulatory compliance. The New Zealand qualification is a generic retail certificate – perishable/cold-

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chain aspects optional, not compulsory. It also has limited explicit focus on waste & shrinkage analytics.

Australia

Australia's SIR30216 Certificate III in Retail (training.gov.au) – AQF Level 3, 13 UNITS = 40 – 60 SA credits is a strong equivalent to the South African Occupational Certificate. The qualification covers core areas such as Engage the customer • Sell to the retail customer • Receive & handle stock • Maintain store safety / WHS Electives (5): • Control stock • Maintain food-safety • Implement waste-reduction, etc. The applied nature of the AQF Level 3 qualification closely mirrors the work-based learning and competency-driven approach of South Africa's occupational framework.

Several TAFE colleges, RTOs (e.g. VERTO, ARC) Training are some of the Australian institutions offering the qualification.

Similarities

Similar duration and work-integrated structure. • Covers customer service, stock control, WHS, optional food-safety – mirroring SA modules.

Differences

The scope of the South African qualification extends to include legislative and regulatory compliance. The Australian qualification is not perishable-specific – cold-chain & waste topics only appear if chosen as electives. Furthermore, the credits are expressed as "units", not SA 10-notional-hour credits.

9.3 Concluding Statement

The qualification's focus on legislative and regulatory perishable goods compliance, managing perishable stock and cold storage principles, waste and shrinkage minimisation, customer satisfaction and sales support, and task allocation and performance measurement which ensure it remains internationally relevant and comparable to similar vocational and professional diplomas in the New Zealand and Australia.

10. ARTICULATION

10.1 Articulation for Qualifications

NB: QCTO standard statements for options are provided and require qualification details to be inserted

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10.1.1 Horizontal Articulation: This qualification articulates horizontally within the OQSF and between other sub-framework(s) as follows:

Within sub-framework

- SAQA ID 99688: Occupational Certificate: Visual Merchandiser, NQF Level 3, Credits: 30

- SAQA ID 99669: Occupational Certificate: Sales Assistant (Retail Sales Advisor), NQF Level 3, Credits: 54

- SAQA ID 99446: Occupational Certificate: Dispatching and Receiving Clerk, NQF Level 3, Credits: 34

Across sub-frameworks

- SAQA ID 63409: National Certificate: Wholesale and Retail Operations, NQF Level 3, Credits: 120

10.1.2 Vertical Articulation: **This qualification articulates vertically within the OQSF as follows:**

Within sub-framework

- SAQA ID 67464: National Certificate: Wholesale and Retail Operations, NQF Level 4, Credits: 120

Across sub-frameworks

- SAQA ID 63410: Further Education and Training Certificate: Wholesale and Retail Operations Supervision, NQF Level 4, Credits: 130
- SAQA 49397: National Certificate: Wholesale and Retail Operations Supervision, NQF Level 4, Credits: 135

10.1.3 Diagonal Articulation: This qualification articulates diagonally across NQF levels and across Sub-Frameworks:

- SAQA ID 58206: National Certificate: Wholesale and Retail Operations, NQF Level 2, Credits: 120

- SAQA ID 99703: Occupational Certificate: Store Person, NQF Level 2, Credits: 41

- SAQA ID 49648: National Certificate: New Venture Creation (SMME), NQF Level 2, Credits: 120

- SAQA ID 9326: National Certificate: Food and Beverage Packaging Operations, NQF Level 3, Credits: 120

- SAQA ID 59300: National Certificate: Hospitality Reception, NQF Level 3, Credits: 120

- SAQA ID 49649: National Certificate: New Venture Creation (SMME) , NQF Level 4, Credits: 149

- SAQA ID 57712: National Certificate: Generic Management, NQF Level 5, Credits: 162

(d) Validation of Entry Requirements into articulation possibilities provided:

NB: If the entry requirements make articulation possible, answer YES.

118726: Perishable Goods Dept Coordinator Qualification
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No

10.2 Articulation for Skills programmes

      10.2.1 Work Opportunities:

N/A

      10.2.2 Learning Opportunities:

N/A

11. NOTES

11.1 Additional Legal or Physical Entry Requirements

None

11.2 Criteria for Accreditation

Accreditation requirements, against which Skills Development Providers (SDP) and Assessment Centres, will be accredited, is found in the Curriculum Document, as listed below.

Curriculum Code:

522301-002-01-00

11.3 Encompassed Trades (where applicable)

This Skills Programme is not a trade.

12. ASSOCIATED QUALIFICATION(S)/PART-QUALIFICATION(S):

SAQA QUAL ID	QUALIFICATION TYPE	QUALIFICATION DESCRIPTOR	CURRICULUM CODE	NQF LEVEL	CREDITS
None					