



RETAIL

MASTER CLASS



INTERMEDIATE OCCUPATIONAL
CERTIFICATE: FOOD AND
BEVERAGE PACKAGING
OPERATOR

121148



010 085 0918



www.zoneups.com



405 Cliff Ave, Waterkloofridge, Pretoria



BOOK NOW



2 Day Course



Classroom & Online Training



Certificate of Attendance

ABOUT THIS COURSE

This course prepares learners to operate as a Food and Beverage Packaging Operator. Learners will develop the knowledge and practical skills needed to receive input materials, prepare materials and equipment, package food and beverage products, and control packaging equipment according to workplace specifications and quality standards. Learners will gain an understanding of packaging processes, food safety, quality control, Good Manufacturing Practice, occupational health and safety, packaging materials, primary packaging equipment, and secondary and tertiary packaging systems.



Target Audience

- Packaging Operators
- Food Production Staff
- Machine Operators
- Employees
- Control Assistants
- Supervisors
- Facilitators
- Students
- Workplace Learners

PRICE

ONLINE TRAINING : Request a Quote

CLASSROOM: Request a Quote

(Includes snacks and beverages – only applicable to classroom bookings)

DAY TWO

OVERVIEW

SMART ZONE

Personal Mastery and Workplace Communication

- Learners are introduced to personal mastery, self-awareness, interpersonal relationships, planning, problem-solving, productivity, time management, and communication principles. This section helps learners understand how to work effectively with others in a manufacturing and packaging environment.

Business and Manufacturing Principles

- Learners explore basic business concepts, the manufacturing value chain, production processes, process flow, productivity, cost awareness, and the role of the process operator. This section helps learners understand how packaging operations contribute to business and production performance.

Quality, Food Safety and Good Manufacturing Practice

- Learners gain knowledge of food safety, quality control, hygiene, contamination, cleaning, sanitation, and Good Manufacturing Practice. This section focuses on maintaining safe, clean, and compliant packaging operations.

Occupational Health and Safety

- Learners are introduced to health and safety legislation, employee rights and responsibilities, safety signs, hazard identification, emergency procedures, shutdown procedures, and safe workplace practices. This section helps learners understand how to work safely in a manufacturing environment.

Receiving Packaging Input Materials

- Learners understand how to receive packaging input materials according to organisational procedures and specifications. This includes preparing the work area, checking materials, following production requirements, and ensuring materials are available for packaging operations.

Preparing Equipment for Packaging

- Learners focus on preparing packaging equipment, materials, and work areas for production. This includes understanding start-up procedures, equipment checks, operating parameters, and the importance of cleaning and sanitising packaging equipment.

Primary Packaging Equipment Systems

- Learners are introduced to primary packaging systems, including filling, closing, labelling, form-fill-and-seal equipment, and can filling and seaming. This section helps learners understand the components, operating principles, input and output systems, and start-up and shutdown requirements of primary packaging equipment.

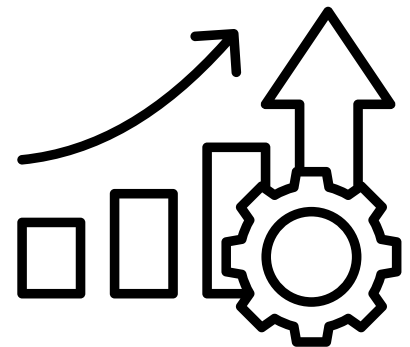
Secondary and Tertiary Packaging Equipment Systems

- Learners explore secondary and tertiary packaging processes, including outer packaging, wrapping, grouping, palletising, shrink-wrapping, and preparing products for storage or distribution. This section focuses on the equipment and materials used after primary packaging.

FEATURES OF THIS COURSE

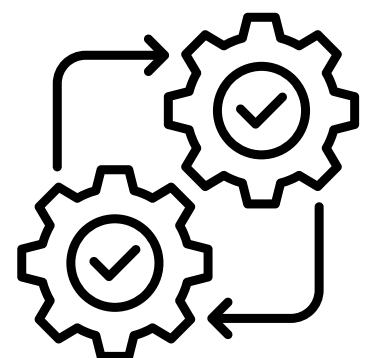
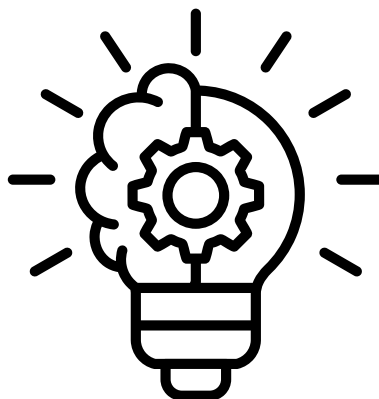
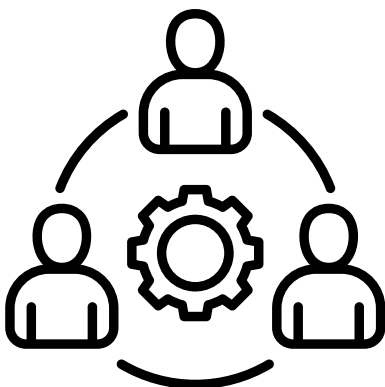
SMART ZONE

- QCTO-aligned occupational curriculum
- Combines theory, practical skills, and workplace experience
- Industry-relevant food and beverage packaging skills
- Focus on food safety, quality, hygiene, and GMP
- Covers primary, secondary, and tertiary packaging systems



BENEFITS OF THIS SHORT COURSE

- Gain practical food and beverage packaging knowledge
- Understand packaging materials, containers, and equipment systems
- Improve ability to follow production plans and workplace procedures
- Learn how to receive materials, prepare equipment, and package products
- Develop confidence in quality checks, reporting, and record keeping
- Enhance career opportunities in food, beverage, and manufacturing environments





SIGN UP NOW

SIGN UP NOW AND SECURE YOUR PLACE

1. Register Online- www.zoneups.com
2. Select the training you prefer and the date you would like to attend.
3. Fill in the registration form.
4. Choose your payment method and finalize the booking.

Request a Quotation

Accreditation



*South African
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Occupational Safety
And Health*



Services SETA



Fasset

Make the future count



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QCTO