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03 May 2016
 The Skills Development Facilitator
 InnerOut Training Solutions
 40 Catherine Road
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 Gauteng

Dear Shirley Holdsworth

Accreditation as Training and Assessment Provider

FoodBev SETA is accredited with SAQA in terms of Section 5(1)(a)(ii) of the SAQA Act, and is responsible for accreditation of training providers and monitoring and auditing of their achievements and activities in terms of training and assessment of national standards and qualifications in the Food and Beverages Manufacturing Sector.

This letter serves to confirm that **InnerOut Training Solutions** has Full Accreditation as Training and Assessment Provider for the FoodBev SETA. The Full Accreditation will be valid for a period of five (5) years from **03 May 2016 to 02 May 2021**.

The accreditation number for **InnerOut Training Solutions** is **587/00120/0514**, and are accredited to provide training for the following unit standards (US), skills programmes (SP) and qualifications (QUAL):

No.	TITLE	REGISTRATION NO.	NQF LEVEL	CREDITS	QUAL / SP / US
1.	▪ National Certificate: Fresh Meat Processing	59386	3	120	QUAL
2.	▪ National Certificate: Meat Processing	57880	3	120	QUAL
3.	▪ National Certificate: Bread and Flour Confectionery Baking	50307	2	124	QUAL
4.	▪ National Certificate: Food Processing: Plant Baking	64029	2	120	QUAL
5.	▪ Fundamental Skills Programme – NQF3 (Mathematics)	09SP000336030 143/0	3	14	SP
6.	▪ Good Manufacturing Practices as a Prerequisite for HACCP, NQF 3	09SP000246030 1303/0	3	13	SP
7.	▪ Break and debone meat sides and carcasses into primal and retail cuts NQF 3	09SP000443020 253/5	3	25	SP
8.	▪ Meat Markets: Hygiene & Safety	09SP000244070 3903/0	3	39	SP
9.	▪ Meat Markets: Hygiene & Safety	09SP000333040 213/0	3	21	SP
10.	▪ Good Manufacturing Practices: NQF Level 1	09SP000245050 2001/0	1	20	SP

11.	▪ Good Manufacturing Practices, Level 1 - NQF Level 1	09SP000251050 1701/0	1	17	SP
12.	▪ Manufacturing Emulsified Meat Products - NQF Level 3	09SP000291020 183/0	3	18	SP
13.	▪ Deboning Skills Programme (Beef & pork) NQF 3	09SP000302050 533/5	3	53	SP
14.	▪ Beverage general skills programmeNQF3	09SP000320030 123/0	3	12	SP
15.	▪ Processing Pork Carcasses - NQF Level 3	09SP000324030 283/5	3	28	SP
16.	▪ Quality Management for Butcheries - NQF Level 3	09SP000328040 263/0	3	26	SP
17.	▪ Good Storage and Distribution Practices (Perishable Goods) NQF 3	09SP000410060 343/0	3	34	SP
18.	▪ Break and debone meat sides and carcasses into primal and retail cuts NQF 3	09SP000443020 253/5	3	25	SP

Yours faithfully



Christopher Khoza
ETQA Manager