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DEPARTMENT OF HOME AFFAIRS DEPARTEMENT VAN BINNELANDSE SAKE

No. 1108

9 November 2001

ALTERATION OF FORENAMES IN TERMS OF SECTION 24 OF THE BIRTHS AND DEATHS REGISTRATION ACT, 1992 (ACT NO. 51 OF 1992)

The Director-General has in respect of the following person approved the alteration of their forenames to the forenames printed in italics:

1. Kholiso Khohliso – 720121 5826 089 – Bambanani, East R/M Q18, Welkom, 9459 – *Zamekile*
2. Ashruff Louw – 770711 5139 084 – 33 Turfburgwalk, Hanover Park, 7780 – *Ashley*
3. Mpompompo Bhasophu – 360710 5367 089 – P O Box 572, King Williamstown, 5600 – *Mpompompo Tom*
4. Funda Jameson Ketsekile – 650419 5694 083 – P O Box 132, Sterkspruit, 9762 – *Funda Sizwe Jameson*
5. Ingrid Leshaba – 780923 0220 086 – 13408 Mamelodi East, P O Rethabile, 0122 – *Ingrid Keneilwe*
6. Kevin Khan – 761129 5196 080 – I35 Ocean Way, Ad – *Raihaan*
7. Pierre Carlisle – 760102 5248 087 – 28th Avenue, 913 Rietfontein, Pretoria, 0084 – *Pierre Glenton*
8. Agnes Scantsane – 761121 0531 080 – 7195 Lakeside, Extension 2, 1984 – *Nompithi Agnes*
9. Edward Singo – 741117 5212 085 – Perskebult, Moletji, Seshego, 0751 – *Edward Tshedza*

No. 1109

9 November 2001

ASSUMPTION OF ANOTHER SURNAME IN TERMS OF SECTION 26 OF THE BIRTHS AND DEATHS REGISTRATION ACT, 1992 (ACT NO. 51 OF 1992)

The Director-General has authorized the following persons to assume the surname printed in *italics*:

1. Floyd Vuyisile Kumalo – 721208 5283 087 – 327 Sekhukhuni Drive, Mofolo South, Dube, 1800 – *Ndikandika*
2. Nthabiseng Joyce Kakana – 741002 0703 082 – 392 Old Location, De Wetsdorp, 9940 – *Sello*
3. Koleki Tomose – 420717 5386 082 – Tuba Location, P O Box 981, East London, 5201 – *Jimana*
4. Motshale Mapula Johanna Tsebe – 450725 0438 082 – P O Box 27, Boxne, 0728 – *Molepo*
5. Noko Gloria Molefe – 500323 0661 083 – P O Box 1900, Koloti, 0709 – *Raselomane*
6. Melvin Ayanda Shosha – 780925 5491 083 – 664 Siya Street, Duncan Village, East London, 5201 – *Mshudulu*
7. Sebenzile Zala – 790609 5796 083 – P O Box 11, Holly Cross, 4811 – *Zimise*
8. Aaron Samuel Mayapa – 540120 5695 088 – P O Box 336, Kriel, 2271 – *Mahalangu*
9. Mphiwa Cleopas Nzama – 540813 5717 080 – 2217 Mapetla Extension, Kwa-Xuma, 1868 – *Ntuli*
10. Boki Almon Dhlamini – 660527 5325 082 – P O Box 13149, Witsieshoek, 9870 – *Sigasa*
11. Mduduzi Walter Kholwane – 680216 5822 084 – 2418 Main Avenue, P O Clermont, 3602 – *Hlophe*
12. Mashudu Jeaneth Nenzhelele – 631027 0073 080 – Private Bag X716, Nzhelele, 0993 – *Mudau*
13. Fanyana Josaya Skosana – 540308 5407 089 – Private Bag X7209, Witbank, 1055 – *Mahlangu*
14. Motlilinki Hendrietta Sekgaile – 570918 0805 088 – Private Bag X1002, Madikwe, 2840 – *Mosome*
15. Thaddeus s'Thembiso Qhude Zulu – 780821 5435 081 – P O Box 20, Mandini, 4490 – *Mbambo*
16. Edward Mvuseni Manaba – 530328 5640 085 – P O Box 18, Felixton, 3875 – *Gwala*
17. Zandile Dlamini – 740313 1117 086 – Private Bag X583, Bizana, 4800 – *Nqala*
18. Percy Albert Nhlapo – 550522 5744 088 – and minor child – Busisiwe Martha Nhlapo – 891231 0151 087 – 44 Cloverfield Road, Dersley Park, 1559 – *Sukazi*
19. Nobeyini Dintsi nee Madotyeni – 411218 0311 085 – P O Box 250, Dodrecht, 5435 – *Dintsi*
20. Thompson Ramangara – 571105 5796 087 – 67 Mackaya Street, Saulsville, 0125 – *Ramanala*
21. Aubrey Kgomotso Malaka – 771126 5638 085 – 748 Block X, Mabopane, 0190 – *Motswaledi*
22. Mandla Hlonipho Mwandla – 681128 5841 080 – L-78 Umlazi Township, Umlazi, 4031 – *Khuzwayo*

23. Roshi Elizabeth Phahlane – 771231 0571 081 – 468 Molete Street, Munsiville, Krugersdorp, 1739 – *Mqakayi*
24. Nomana Nolayitile Lugebu – 580617 0962 182 – 39 Mfuleni Street, Newrest, Wellington, 7655 – *Gabhayi*
25. Siyabonga Benedictus Shinga – 650222 5543 080 – P O Box 1639, Port Shepstone, 4240 – *Hlophe*
26. Nomakheto Sarah Mabena – 420101 0540 086 – Stand 1239 Tweefontein C, Kwa-Mhlanga, 1022 – *Sibanyoni*
27. Pakisho Petros Kgunong – 760609 5632 086 – House 108 Motjale Street, Tswelelang Location, Wolmaranstad, 2630 – *Khunou*
28. Suraya Sulaiman – 780611 0068 080 – 47 Victoria Embankment, 804 Harbor View, Esplanade, Durban, 4001 – *Amod*
29. Morongoa Lydia Letsoalo – 741001 0270 084 – B177 Plot 19, Flakfontein, 1828 – *Mogotho*
30. Cyprian Mlungisi Nyide – 640513 5597 081 – his wife Sybil Nomusa Nyide – 610925 0266 080 – and two children – Sphamandla Sibisi – 901217 5689 088 – Thobeka Nyide – 920305 0712 083 – P O Box 29204, Ashwood, 3605 – *Shezi*
31. Makhosonke Petrus Banda – 550920 5697 084 – 8-14th Avenue, Alexandra, 2090 – *Moloi*
32. Veli William Pitsa – 340823 5158 088 – 3935 Orlando East, Orlando East, 1804 – *Semetsing*
33. Sikelakhe Jericho Khwela – 621124 5334 088 – Emalageni Location, Umzinto, 4200 – *Shinga*
34. Mkunzi Philli Vilakazi – 440226 5344 089 – P O Box 212, Amersfoort, 2490 – *Shabangu*
35. Matjee Martha Mokwena – 521220 0256 085 – 8504 Extension 2, Itumeleng, Soshanguve, 0152 – *Moima*
36. Zolile Tini – 630312 6315 086 – Beatrix Mine Room 7, Block 2A, Weltrix, 9438 – *Ntini*
37. Moses Matendehojane Nothobene – 710906 5971 089 – 2826 Nyakallong, Alanridge, 9490 – *Mthombeni*
38. Mpho Patson Mosala – 800304 6068 082 – P O box 2270, Christiana, 2680 – *Palagangwe*
39. Ruth Nkosi – 800223 0726 083 – 5055B Zone 5, Diepkloof, 1862 – *Mophiring*
40. Brian Mphuthing – 730628 6031 087 – 729 Letsatsi Street, Mankurwane, Kimberley, 8345 – *Dube*
41. Petrus Mahlangu – 430101 6438 085 – Mamelodi Hostel Block A, Room 9, Mamelodi West, 0122 – *Sibanyoni*
42. Andries Zwane – 620701 5873 081 – Stand 1058, Embahlenlhe, 2285 – *Makamo*
43. Jennifer Kingsley Kingsley-Green – 510407 0095 083 – P O Box 13324, Northmead, Benoni, 1511 – *Green*

44. Vuyisile Welcome Gqola – 460313 5555 081 – his wife Macy Nonzwakazi Gqola – 501214 0679 – and two minor children – Lubabalo Emmanuel Gqola – 920221 5887 087 – Mbulelo Kenneth Gqola – 800907 5473 085 – 10 Maureen Circle, Bleu Water Bay, Port Elizabeth, 6211 – *Nilokwana*
45. Sheila Nyamakazi – 79026 1043 082 – 1815 Masoka Street, Thabong, Welkom, 9463 – *Putsoane*
46. Kwantovela Samson Swela – 270620 5113 087 – P O Box 8589, Kabokweni, 1245 – *Sibiya*
47. Selborne Makhi Ntshakala – 750829 5445 089 – P O box 1549, Mtubatuba, 3935 – *Mthethwa*
48. Lebeiso Feikie Ramoba – 600425 0294 085 – and minor child – Ganiseile Olga Ramoba – 890821 049 086 – Stand 130 Block 5, Soshanguve, 0152 – *Khumalo*
49. Ruta Nobathembu Motyi – 730817 0472 088 – 23 Kunana Street, Kwanonqaba, Mosselbay, 6500 – *Mohlotsane*
50. Kostina Msondezi Funani – 480723 5561 085 – his wife – Zanyiwe Funani – 510618 0257 081 – and minor child – Mziwoxolo Funani – 831227 5306 083 – 97 Extension 3, Grahamstown, 6139 – *Findani*
51. Raymond Mbubuzi Sithole – 660829 5644 086 – his wife – Zanele Nelisiwe Sithole – 670422 0514 088 – and two minor children – Uphakeme Sibongakonke Mlungisi Sithole – 9201009 5693 087 – Malibongwe Luyanda Siphumelele Sithole – 980416 5460 086 – Nhlanzatshe Store, P O NHLAZATSHE, 3116 – *Masuku*
52. Nkosinathi Isaac Biyela – 481227 5350 084 – his wife – Hlekisile Ina Biyela – 500418 0727 080 – and two minor children – Siphamandla Norman Biyela – 870525 5645 083 – Siphwe Zama Biyela – 840725 0604 088 – 1486 Nkaki Street, Thokoza, 1426 – *Mncwango*
53. Mzimase Greaterman Ngamntwini – 630402 5837 089 – his wife – Nokuzola Theodora Ngamntwini – 600909 0902 086 – and minor child – Luyanda Mafongosana – 890429 5485 085 – 87 Mbila Street, NU 1Motherwell, 6211 – *Botlani*
54. Elizabeth Lindiwe Ngema – 520504 0929 085 – and two minor children – Bongongiphayo Ngema – 891213 5884 086 – Nsikelelo Ngema – 960721 5641 088 – B30 Mshado Road, P O Kwa-Mashu, 4366 – *Mngadi*
55. Solly David Nkosi – 740620 5578 083 – 427 Kwadela, Davel, 2320 – *Msibi*
56. Wilson Tsiepe – 450325 5439 084 – P O Box 3426, Silverkraans, 2839 – *Mmesi*
57. Mphathi Zenozakhe Khuzwayo – 760505 5304 082 – Private Bag X564, Umzinto, 4200 – *Mkhize*
58. Ephraim Phillip Sipho Loza – 551221 5665 083 – 892 Blesbok Street, Ratanda, Heidelberg, 4141 – *Sigasa*
59. Mpostoli Simeon Mahlangu – 550302 5315 084 – 370 Extension 8, Vosloorus, 1475 – *Tshabalala*
60. David Masilela – 580516 5685 089 – his wife – Patricia Buyisiwe Ntsimbi – 580607 0812 081 – and minor child – Sindile Johannah Masilela – 930104 0090 089 – Stand 8730 Extension 12, Embalenhle, 2285 – *Skosana*
61. Matlhodi Sophie Mahlangu – 750714 0037 083 – and his wife – Nthabiseng Claudia Mahlangu – 29187 Extension 5, Mamelodi East, 0122 – *Senabe*

62. Mashela Francina Ramokgoname – 501101 0462 085 – and minor child – Ranko Quinton Ramokgoname – 861108 5639 082 – P O Box 312, Rebone, 0617 – *Seanego*
63. Tention Gantsa – 470718 5274 087 – and his wife – Busisiwe Lettie Gantsa – 510531 0367 083 – P O Box 40721, Harding, 4680 – *Gasa*
64. Thembinkosi Jacob Chiliza – 660118 5362 083 – his wife – Nomanzina Cornelia Chiliza – 660608 0691 080 – and minor child – Ayanda Percevearance Chiliza – 931220 0525 087 – P O Box 32004, Plessislaer, 3216 – *Ntshangase*
65. Nonhlanhla Happy Gazu – 670430 0484 087 – and two minor children – Silindile Gazu – 860824 0598 088 – Phindile Kim Gazu – 950422 0605 085 – P O Box 32122, Waterloo, Verulam, 4340 – *Ngidi*
66. Walter Spencer Mahlangu – 581214 5845 080 – your wife – Eunice Mahlangu – 561214 0708 089 – and minor child – Nosipho Mabel Tshwele – 930329 0418 085 – 18982 Thabanantlenyane, Extension 14, Kagiso, 1754 – *Shologu*
67. Makonone Daniel Nkobene – 540405 5690 084 – his wife – Mamase Madithebe Matlhodi Elizabeth Nkobene – 590208 0781 083 – and two minor children – Kelebogile Cathrine Zungu – 960818 0347 081 – Karabelo Angelinah Nkobene – 000428 0466 089 – 9927 Extension 6, Boipatong, Potchefstroom, 2536 – *Mokgethi*
68. Nkosinathi Molife – 610916 5736 086 – his wife – Nombeko Valencia Molife – 621112 0776 080 – and two minor children – Lukhanyo Sinyenyeko – 850814 5483 081 – Ntombikayise Sinyenyeko – 91420 0589 084 – M301 Site B, Kayelitsha, 7784 – *Malife*
69. Mercy Phindile Mhlongo – 771128 0581 088 – and minor child – Sphiwe Mhlongo – 980804 5441 083 – Private Bag X101, Amatikulu – *Nxumalo*
70. Sammy Mokgoiwa – 500123 5624 080 – his wife – Mamodie Jeanette Mokgojwa – 630424 0794 081 – and four minor children – Boitumelo Edith Mokgojwa – 820917 0553 084 – Thapelo Herman Mokgojwa – 841111 5469 083 – Olebogeng Mokgojwa – 970913 5515 085 – Zenith Mokgojwa – 940606 5778 086 – P O Mokgola, Lehurutshe – *Mogojwa*
71. Malose Pascal Teffo – 630409 5689 089 – his wife – Frida Mmapoo Teffo – 671122 0515 080 – and minor child – Christina Lebogang Teffo – 891102 0655 080 – No 60 Yeo Street, Yeoville, Johannesburg, 0074 – *Malebana*
72. George Qhalareng Falatsa – 781010 5944 081 – 181 Main Road, Mfuleni, Blackheath, Cape Town, 7580 – *George*
73. Mshiseni Jobuza Mbonambi – 591110 5895 083 – his wife – Ntombilezi Jennet Mbonambi – 580228 0715 081 – Sthembiso Sfiso Mabunga – 800205 5980 088 – D8 Bombo Road, Kwamshu, 4360 – *Mabunga*
74. Thabiso Jantjie Mudaca – 750201 5724 089 – P O Box 286, Siyabuswa, 0472 – *Sibiya*
75. Timothy Bongani Makhaza – 731119 5315 084 – P O Box 1415, Pinetown, 3610 – *Zulu*
76. Amos Mlambo – 731223 5491 083 – Ngcolosi Black Resident Area, Hillcrest Park, 3610 – *Mbambo*
77. Michael Witbooi Modise – 761204 5473 084 – P O Box 488, Barkley West, 8375 – *Mabangula*

78. Thamsanqa Welcome Mabaso – 620521 5639 088 – C1814 Msuze Road, Kwamashu, 4360 – *Masango*
79. Mmashoro Anna Mashao – 480509 0322 080 – P O Box 406, Marble Hall, 0450 – *Mashilo*
80. Molatlhegi Andries Rakgabane – 530726 5551 089 – Stand 189, Dan House, Moretele, Temba, 0407 – *Lebudi*
81. Vivien Irene Ziyahlo – 780924 0295 086 – P O Box 1531, Letaba, 0870 – *Parnell*
82. Princess Sikunyane – 641026 0602 086 – NY No 19, Guguletu, 7750 – *Tyika*
83. Goitseone Daniel Moncho – 500710 5786 081 – and his wife – Masadiotsile Adolphina Moncho – 580507 0984 080 – P O Box 5200, Magogong, 8575 – *Monchwe*
84. Thibe Charles Kekana – 680404 6443 080 – P O Box 2040, Mahwelereng, 0626 – *Matlanato*
85. Nkele Gloria Ngwatle – 780702 0354 081 – 15 Begonia, Pemonah, Kempton Park, 1619 – *Letwaba*
86. Moso Cornelius Makula – 760921 5653 081 – 7297 Phola Street, Extension 4, Mjhluzi, 1053 – *Mthombo*
87. Andrias Mafuma – 800205 5506 081 – 8110 Ngakane Street, Orlando West, Orlando, 1804 – *Mabena*
88. Maureen Thabile Khambule – 770310 1073 080 – Plot 72, Mulderdrift, 1747 – *Mthini*
89. Ricardo Wilfred Jordaan – 761120 5049 080 – 638 Springbokweg, Bridgton, Oudtshoorn, 6625 – *Bowkers*
90. Sthembiso Peter Motau – 681025 5396 083 – P O box 347, Boleu, 0474 – *Motaung*
91. Scelo Sibhidi – 780515 5339 083 – P O Box 138, Darnall, 4480 – *Nkabinde*
92. Nomusa Patricia Ngxongo – 770429 0496 082 – P O Box 1450, Hlabisa, 3937 – *Hlabisa*
93. Thabiso Sodume – 580203 5983 083 – Arnot Mine, Flat 42, Rietkuil, 1097 – *Mbodla*
94. Joyce Dikeledi Malema – 760515 1006 086 – 4648 Proper Section, Ekangala, 1021 – *Thibela*
95. Aupa Bishop Mkhwanazi – 571221 5507 083 – 2081 Ntha, Lindley, 9630 – *Mosia*
96. Mtatazeli Buthelezi – 530617 5280 086 – P O Box 148, Melmoth, 3838 – *Mchunu*
97. Eric Vukani Mzobe – 620210 5986 083 – P O Box 19, Mapumulo, 4470 – *Nzuza*
98. Jack Milanzumuni Monswe – 711218 5410 087 – P O Box 1265, Lulekani, 1392 – *Mongwe*
99. Bongani Isaac Makhunga – 671019 5304 082 – P O Box 1557, Amanzimtoti, 4125 – *Mthembu*
100. Morwagaabuse Gorden Moiloenyane – 730214 6010 080 – 144 Maokeng Section, Tembisa, 1632 – *Moilola*

101. Stanley Bhékuyise Shezi – 701010 5496 089 – Zakhele Trading Store, P O Box 26, Catoridgfe, 3680 – *Ngubane*
102. Mathoto Alinah Lengoabala – 790703 0582 081 – P O Box 16274, Witsieshoek, 9870 – *Mosia*
103. Sibusiso Ndlovu – 780916 6041 084 – F1161 Msweli road, P O KwaMashu, 4360 – *Mkhize*
104. Sandile Michael Bekwa – 790625 5535 081 – 332 Ezimangweni Area, P O Inanda, 4310 – *Khoza*
105. Vusimuzi Moses Vilakazi – 800501 5910 087 – House 1857, Extension one, Dlamini, P O Chiawelo, 1818 – *Rapoo*
106. Thamsanga William Cekiso – 500226 5537 085 – P O Box 10001, Maimela, 4730 – *Moloi*
107. Emmanuel Nkosinathi Cele – 760915 5349 088 – P O Box 122, Amanzimtoti, 4125 – *Gumede*
108. Linda Christopher Ngcobo – 691212 5363 085 – 192 Ngwenya Road 3, Chesterville, Durban, 4001 – *Msomi*
109. Mandenane Petrus Dzanbe – 410513 5311 085 – P O Box 32030, Morrison, 4226 – *Phoswa*
110. Magandana Abednego Zipelile – 550101 7018 088 – Room 80 Site B, Khayelitsha, 7764 – *Mbakaza*
111. Sizwe Mngxekeza – 630303 7544 089 – 10360 Tsotsobe Street, Kwazakele, 6205 – *Sinid*
112. Florah Masehlele Mokwena – 730223 0648 084 – P O Box 8, Driekop, 1129 – *Shai*
113. Nomiti Elizabeth Mangati – 750814 0865 085 – 6639 Matlhape Street, Phahameng Location, Bloemfontein, 9323 – *Mosai*
114. Bongani Gladman Nyanda – 780308 5759 082 – P O Box 5782, Madadeni, 2951 – *Tshabalala*
115. Bhekokwakhe Dominic Mdlalose – 700511 5703 086 – P O Box 21381, Pinetwon, 3600 – *Ndokweni*
116. Shaun Schalk Kotze – 790823 5318 083 – Alpha Court 1, Mark Street, Malmesbury, 7300 – *Bester*
117. Thembelihle Hamilton Ngcobo – 630327 5614 081 – P O Box 533, Umzimkhulu, 3297 – *Dlamini*
118. Timothy Mpinga – 731113 5735 086 – 1 Waynes Court, 26 Waynes Avenue, Berea, Durban, 4001 – *Mgodi*
119. Fika Richard Makhanya – 610101 5651 086 – BB-498 Umlazi Township, Umlazi, 4066 – *Mhlongo*
120. Sibusiso Pios Tsele – 780430 5407 080 – 7827 Khokhonokha Street, Marimba Gardens, Rusloo, 1475 – *Magubane*
121. Tshilidzi Colbert Mukhesa – 690806 5996 082 – P O Box 504, Thohoyandou, 0950 – *Mugeri*
122. Bob Shiburi – 761014 5356 084 – 991 Block 9, Soshanguve, 0152 – *Molausi*
123. Lesiba Simon Komana – 721205 5993 087 – House 425, Ivory Park, 1689 – *Maake*
124. Xolani Alton Xaba – 660702 5333 085 – Santombe Store, Santombe, Harding, 4680 – *Dlamini*

125. Pelaelo Ezekiel Masibi – 740615 5786 082 – P O Box 220, Northam, 0360 – *Moatshe*
126. Moses Daniel Makhubela – 650316 5473 083 – P O Box 3020, White River, 1240 – *Madonsela*
127. Gladwin Maroping Ramokadi – 680701 5628 086 – 1032 Balapi Street, Kagiso, 1754 – *Sebogodi*
128. Mandla Eric Muthwa – 741006 5687 083 – P O Box 30054, Tongaat, 4340 – *Luthuli*
129. Siphephelo Refuge Ngubane – 790320 5980 087 – P O Box 228, Tongaat, 4400 – *Gumede*
130. Mlamula Charles Kgwetla – 680523 5663 081 – 10 Jager Street, Entabeni, Hillbrow, 2001 – *Silinda*
131. Nomusa Princess Ndlovu – 661123 0328 088 – 538 Road 8, Chesterville Location, Durban, 4001 – *Zulu*
132. Nnyana Paulina Malele – 790711 0351 086 – P O Box 7606, Namakgale, 1391 – *Thubakgale*
133. Nonhlanhla Gladys Shezi – 701224 0902 088 – 304 Mngeni Street, Sobantu, Pietermaritzburg, 3210 – *Dlomo*
134. Nomanyano Mzinyelwa – 770424 0789 081 – 13379 Otlega Street, Kagiso II, Kagiso, 1754 – *Mdlovuzane*
135. Thekiso Thupa – 400101 6643 086 – P O Box 291, Matatiele, 4730 – *Thekiso*
136. Lerato Agnes Mashatola – 650607 0416 086 – P O Box 785, Bushbuckridge, 1280 – *Lubisi*
137. Jimmy Matsha – 770207 5837 082 – 814 Isithame Section, Tembisa, 1632 – *Rebisi*
138. Nkanyiso Trevor Gumede – 721214 5518 084 – P O Box 736, Mtubatuba, 3935 – *Cele*
139. Mpepule Esrom Kola – 671009 5648 083 – P O Box 196, Chuenespoort, 0745 – *Matlala*
140. Mario Els – 790212 5080 085 – 150 Buxton Avenue, Kensington, Port Elizabeth, 6001 – *Butler*
141. Sithembiso Quen Maseko – 771128 5628 082 – P O Box 703, Nelspruit, 1200 – *Shongwe*
142. Thabiso Campbell Tlali – 750622 5498 087 – 118 Dlamini Street, Mhlakeng, 1759 – *Mokone*
143. Makhuparelele Daniel Matlala – 291118 5119 084 – Private Bag X121, Nebo, 1059 – *Masehla*
144. Doctor Sicelo Mthethwa – 700606 7691 089 – P O Box 12984, Murchison, 4250 – *Ngwazi*
145. Victor Gopane Mohlake – 750809 5719 089 – P O Box 300, Photsaneng, 0311 – *Petlele*
146. Maloyela Jessie Mdlalose – 440902 0169 081 – P O Box 8214, Barberton, 1300 – *Nhlapho*
147. Siphamandla Victor Ngubelanga – 751118 5392 080 – P O Box 22110, Hluku, 4688 – *Jaca*
148. Hanima Kathia – 540215 0854 084 – 19 School Street, Cravenby Estate, Elsiesrivier, 7490 – *Chetty*
149. Masufi Thomas Rapatsa – 740514 5436 089 – P O Box 34, Trichardsdal, 0890 – *Morema*

150. Nomsa Caroline Fumba – 730925 0104 088 – 67 Central Western, Jabavu, 1810 – *Nzimande*
151. Bungani Vokwana – 770116 5097 086 – 33 Lekoma Way, Langa Settlers Place, 7456 – *Ngayi*
152. Thembeni Thamalia Nkosi – 1979.05.01 – 474-13th Street, Mzinoni, Bethal, 2310 – *Simelane*
153. Nkosinathi Christopher Mashiyane – 590423 5651 088 – BB253 Umlazi Township, P O Umlazi, 4066 – *Dlamini*
154. Mandlenkosi Sithini Gasa – 660711 5305 084 – P O Box 2688, Stanger, 4450 – *Maraj*
155. Atlholang John Modimoeng – 390409 5137 089 – P O Box 50355, Zinniaville, 0299 – *Molosi*
156. Sabelo Godfrey Gumede – 610320 5742 089 – B803 Umlazi Township, P O Umlazi, 4631 – *Ngobese*
157. Angelo Wayne Herman – 790420 5172 089 – P O Box 2197, Florida Hills, 1716 – *Xenophontos*
158. Ntombi Doris Maringa – 720415 0683 085 – 221 Makhulong Section, Tembisa, 1632 – *Mokoena*
159. Manibuza Mathebula – 791228 5448 089 – 4320 Elite Park, Dobsonville, 1865 – *Nxumalo*
160. Themba Paulos Mkhwanazi – 610105 5565 089 – P O Box 316, Ermelo, 2350 – *Hlongwane*
161. Bandla Herbert Mthuli – 601222 5809 085 – Private Bag X144, Mthwalume, 4186 – *Luthuli*
162. Pelocntle Sydney Kgomo – 760424 5224 086 – P O Box 73, Rustenburg, 0300 – *Matshego*
163. Phillip Rapula Maphunye – 761104 5774 087 – P O Gopane, Gopane, 2869 – *Kgomari*
164. Kholiso Zamekile – 720121 5826 089 – Bambanani, East R/M Q18, Welkom, 9459 – *Khohliso*
165. Ashruff Williams – 770711 5139 084 – 33 Turfburgwalk, Hanover Park, 7780 – *Louw*
166. Mpompompo Tom – 360710 5367 089 – P O Box 572, King Williamstown, 5600 – *Bhasophu*
167. Funda Jameson Mweza – 650419 5694 083 – P O Box 132, Sterkspruit, 9762 – *Ketsekile*
168. Ingrid Lobai – 780923 0220 086 – 13408 Mamelodi East, P O Rethabile, 0122 – *Leshaba*
169. Kevin Lazarus – 761129 5196 080 – 135 Ocean Way, Ad – Khan
170. Pierre Botha – 760102 5248 087 – 28th Avenue, 913 Rietfontein, Pretoria, 0084 – *Carlisle*
171. Agnes Ngazane – 761121 0531 080 – 7195 Lakeside, Extension 2, 1984 – *Scantsane*

**DEPARTMENT OF JUSTICE AND CONSTITUTIONAL DEVELOPMENT
DEPARTEMENT VAN JUSTISIE EN STAATKUNDIGE ONTWIKKELING**

MAGISTRATES' COURTS ACT, 1944

No. 1110**9 November 2001**

**APPOINTMENT OF DONNYBROOK AS A PLACE FOR THE HOLDING OF A PERIODICAL COURT FOR
THE DISTRICT OF POLELA**

I, Penuell Mpapa Maduna, Minister for Justice and Constitutional Development, acting under section 2 (1) of the Magistrates' Courts Act, 1944 (Act No. 32 of 1944)—

- (a) appoint Donnybrook in the district of Polela as a place for the holding of a periodical court;
- (b) prescribe the local limits of the district of Polela as the local limits within which the said court shall have jurisdiction, and
- (c) specify Hlanganani as the seat of Magistracy.

P. M. MADUNA**Minister for Justice and Constitutional Development**

WET OP LANDDROSHOWE, 1944

No. 1110**9 November 2001**

BEPALING VAN DONNYBROOK AS 'N PLEK VIR DIE HOU VAN 'N PERIODIEKE HOF BINNE DIE DISTRIK POLELA

Ek, Penuell Mpapa Maduna, Minister van Justisie en Staatskundige Ontwikkeling, handelende kragtens artikel 2 (1) van die Wet op Landdroshowe, 1944 (Wet No. 32 van 1944)—

- (a) bepaal Donnybrook in die distrik Polela as 'n plek vir die hou van periodieke hofsittings;
- (b) bepaal die plaaslike grense van die distrik Polela as die grense waarbinne die bedoelde hof jurisdiksie het; en
- (c) wys Hlanganani aan as die magistraatsetel.

P. M. MADUNA**Minister van Justisie en Staatskundige Ontwikkeling**

**DEPARTMENT OF LAND AFFAIRS
DEPARTEMENT VAN GRONDSAKE**

No. 1107**9 November 2001**

PROVISION OF LAND AND ASSISTANCE ACT, 1993 (ACT 126 OF 1993)

DESIGNATION OF LAND

I, Mduduzi Petros Shabane, Provincial Director for Kwazulu Natal Land Reform Office, under the powers vested in me by sections 2 (1), 2 (2) and 2 (3) of the Provision of Land and Assistance Act, 1993 (Act No. 126 of 1993),

- (a) hereby designate;
 - Remainder of the farm Rondehoek No. 17090, in extent 1110,6265 hectares
 - Remainder of Strydfontein No. 407, in extent 624,8686 hectares
 - Sub 1 of the farm Mooiplaats No. 352, in extent 230,445 hectares
 - Sub 2 of the farm Mooiplaats No. 352, in extent 761,0429 hectares
 - Sub 1 of the farm Strydfontein No. 407, in extent 624,8686 hectares

All situated in the district of Utrecht, Province of KwaZulu-Natal, and
- (b) impose the following conditions for the use of the land so designated:
 - (i) The Dlamlenze Development Trust (hereinafter called the "Trust") shall hold the land for the benefit of 285 families.
 - (ii) No settlement shall occur before an environmental impact assessment study and the detailed planning thereof has been completed. Settlement may however occur after the survey of individual lots and such settlement should take place in a phased and orderly manner and in accordance with the conditions and parameters established by the Trust and the District Council 25.
 - (iii) The Conservation of Agricultural Resources Act, 1983 (Act 43 of 1983) will apply to the utilisation of the land.

- (iv) The Trust will ensure that no livestock is kept permanently within the settlement. Suitable camps will be constructed and maintained in the identified area where it has been agreed that livestock may be kept.
- (v) The conditions of the Water Act, 1956 (Act 54 of 1956) will apply in order to prevent the pollution of public water.
- (vi) Any densification beyond the 285 families may only take place in relation to a relevant and necessary upgrading and extension of the essential services infrastructure.
- (vii) The level of services infrastructure to be constructed will be determined by the District Council 25 in consultation with the Trust taking financial constraints into account.
- (viii) The Amajuba District Council, in consultation with the Trust shall determine appropriate conditions and regulations for settlement in relation to:
 - the Integrated Development Plan and the Natal Town Planning Ordinance No. 27 of 1949, as amended;
 - relevant municipal bylaws.

M. P. SHABANE

Director for KwaZulu-Natal Provincial Land Reform Office

No. 1107

9 November 2001

WET OP DIE BESKIKBAARSTELLING VAN GROND EN BYSTAND, 1993: AANWYSING VAN SEKERE GROND GELEË IN DIE DISTRIK UTRECHT PROVINSIE KWAZULU-NATAL

Ek, Mduduzi Petros Shabane, Direkteur van KwaZulu-Natal Provinsiale Grondhervormings Kantoor, kragtens die bevoegdhede aan my verleen by artikels 2 (1) (c), 2 (2) en 2 (3) van die Wet of die Beskikbaarstelling van Grond en Bystand, 1993 (Wet No. 126 van 1993), wys hierby—

- Restant van die plaas Rondehoek Nr. 17090
- Restant van die plaas Strydfontein Nr. 407
- Onderverdeling 1 van die plaas Mooiplaats Nr. 352
- Onderverdeling 2 van die plaas Mooiplaats Nr. 352
- Onderverdeling 1 van die plaas Strydfontein Nr. 407

geleë in die distrik Utrecht, provinsie KwaZulu-Natal, vir die doeleindes van vestiging aan en lê hierby die volgende voorwaardes vir die gebruik van die aangewese grond op:

- (i) Die Dlamlenze Trust (hierna die Trust genoem) gestig en geregistreer te word kragtens die Wet op die Beheer oor Trustgoed, 1988 (Wet No. 57 van 1988), moet die grond tot voordeel van 285 families hou.
- (ii) Enige verdigting bo en behalwe die 285 families mag net toegelaat word in ooreenstemming met relevante en nodige opgradering en uitbreiding van die noodsaaklike dienste infrastruktuur.
- (iii) Geen vestiging mag plaasvind alvorens die beplanning van die nedersetting voltooi is nie. Vestiging moet in fases en in 'n geordende wyse plaasvind, asook in ooreenstemming met die voorwaardes en bepalings soos deur die Trust en die Streeksraad neergelê.
- (iv) Die Wet op die Bewaring van Landbouhulpbronne, 1983, (Wet No. 43 van 1983) is op die benutting van die grond van toepassing.
- (v) The Trust moet verseker dat geen lewende hawe permanent in die vestigingsgebied gehou word nie. Gepaste kampe moet opgerig en in stand gehou word in die geïdentifiseerde gebied waar ooreengekom is dat lewende hawe gehou mag word.
- (vi) Die bepalings van die Waterwet, 1956 (Wet No. 54 van 1956) sal van toepassing wees om die besoedeling van openbare water te voorkom.
- (vii) Die vlak van infrastruktuur wat aangelê moet word vir die voorsiening van basiese dienste moet deur die Amajuba Streeksraad bepaal word, in oorleg met die Trust.
- (viii) Die Streeksraad, in oorleg met die Trust, moet toepaslike voorwaardes en regulasies vir vestiging neerlê, met spesiale verwysing na die volgende:
 - Die Ordonnansie op Dorpsbeplanning, 1949 (Ordonnansie No. 27 van 1949); en
 - toepaslike munisipale wette.

M. P. SHABANE

Direkteur: KwaZulu-Natal Provinsiale Grondhervormingskantoor

**NATIONAL TREASURY
NATIONALE TESOURIE****No. 1097****9 November 2001****PUBLIC FINANCE MANAGEMENT ACT, 1999
(ACT No. 1 OF 1999)****EXEMPTIONS**

I, Trevor Andrew Manuel, Minister of Finance, acting in terms of Section 92 of the Public Finance Management Act, 1999 [Act No. 1 of 1999 (the "Act")], exempt the institution specified in the first column of the schedule below from the provisions of the Act as specified in the second column of the schedule for the duration specified in the third column of the schedule.

T. A. MANUEL**Minister of Finance****SCHEDULE**

Institutions exempted	Provisions of Act	Duration of exemption
TELKOM SA. LIMITED and its subsidiaries and any entities under its ownership control	Sections 6 (2) (e), 6 (2) (f), 7 (2), 7 (4), 49, 50 (1) (c), 50 (1) (d), 51 (1) (b) (ii), 51 (1) (f), 51 (1) (g), 52, 54 (1), 54 (2), 54 (4), 55, 56, 58, 59, 60, 61, 62, 66 (1), 66 (3), 66 (6), 66 (7), 68, 76 (4), 83, 86 and all provisions of the Treasury Regulations issued in terms of the Act on 9 April 2001 (<i>Regulation Gazette 22219</i>) to which such institutions are subject.	For a three-year period commencing on the date on which exemption is approved.

**SOUTH AFRICAN QUALIFICATIONS AUTHORITY
SUID-AFRIKAANSE KWALIFIKASIES OWERHEID**

No. 1111

9 November 2001

Established in terms of Act 58 of 1995**SOUTH AFRICAN QUALIFICATIONS AUTHORITY (SAQA)**

In accordance with regulation 24(c) of the National Standards Bodies Regulations of 28 March 1998, the Standards Generating Body (SGB) for

Communication Studies and Language level 2 – 4

Registered by NSB 04, Communication Studies and Language, publishes the following unit standards for public comment.

This notice contains the titles, fields, sub-fields, NQF levels, credits, and purposes of the qualifications, and the titles and specific outcomes of the unit standards upon which qualifications are based. The full qualifications and unit standards can be accessed via the SAQA web-site at www.saqqa.co.za. Copies may also be obtained from the Directorate of Standards Setting and Development at the SAQA offices, 659 Pienaar street, Brooklyn, Pretoria.

Comment on the qualifications and unit standards should reach SAQA at the address ***below and no later than 03 December 2001***. All correspondence should be marked **Standards Setting – SGB for Communication Studies and Language level 2 - 4** and addressed to

The Director: Standard Setting and Development
SAQA

Attention: Mr. D Mphuthing

Postnet Suite 248

Private Bag X06

Waterkloof

0145

or faxed to 012 – 482 0907

PR **SAMUEL B.A. ISAACS**
EXECUTIVE OFFICER

SOUTH AFRICAN QUALIFICATIONS AUTHORITY**FUNDAMENTAL COMMUNICATION AND LANGUAGE UNIT STANDARDS FOR NQF LEVEL 3**

Field: Communication Studies and Language

Sub-field: Communication, Language

Purpose of the Unit Standards:

The aim of these need specific unit standards worth five credits is to produce knowledgeable, multi-skilled workers who will be able to improve productivity and efficiency within the insurance industry. It provides the means for current workers to receive recognition of prior learning and to upgrade their communication skills. The unit standards are the building blocks of knowledge and communication skills that are necessary for the proposed level 4 certificate.

Unit standards titles and specific outcomes at NQF level 3

1. Title: Access information in order to respond to client enquiries in a financial services environment
Credits 2

- Specific outcome 1: Use an electronic information system to access information in a financial services environment
- Specific outcome 2: Skim electronic and other documents for general information
- Specific outcome 3: Scan electronic and other documents for technical information
- Specific outcome 4: Read an electronic or other document to interpret and convey the details

2. Title: Communicate verbally with clients in a financial environment
Credits 3

- Specific outcome 1: Listen for information in verbal communication
- Specific outcome 2: Use clear plain language in verbal communication
- Specific outcome 3: Provide information in response to a client's request
- Specific outcome 4: Capture information from a verbal communication

No. 1112

9 November 2001

SOUTH AFRICAN QUALIFICATIONS AUTHORITY (SAQA)

In accordance with regulation 24(c) of the National Standards Bodies Regulations of 28 March 1998, the Standards Generating Body (SGB) for

Baking

Registered by NSB 06, Manufacturing, Engineering and Technology, publishes the following unit standards-based qualifications for public comment.

This notice contains the titles, fields, sub-fields, NQF levels, credits, and purposes of the qualifications, and the titles and specific outcomes of the unit standards upon which qualifications are based. The full qualifications and unit standards can be accessed via the SAQA web-site at www.saqa.co.za. Copies may also be obtained from the Directorate of Standards Setting and Development at the SAQA offices, 659 Pienaar street, Brooklyn, Pretoria.

Comment on the qualifications and unit standards should reach SAQA at the address **below and no later Friday 03 December 2001**. All correspondence should be marked **Standards Setting – SGB for Baking** and addressed to

The Director: Standard Setting and Development
SAQA

Attention: Mr. D Mphuthing

Postnet Suite 248

Private Bag X06

Waterkloof

0145

or faxed to 012 – 482 0907



PP **SAMUEL B.A. ISAACS**
EXECUTIVE OFFICER

SOUTH AFRICAN QUALIFICATIONS AUTHORITY**National Certificate in Craft Bread and Flour Confectionery Baking NQF 2****Field:** Manufacturing, Engineering and Technology - NSB 06**Sub-field:** Manufacturing and Assembly**Level:** 2**Credit:** 120**Issue date:****Review date:****Rationale of the qualification**

This qualification reflects the workplace-based needs of the flour confectionery and craft bread baking industry that is expressed by employers and employees, both now and for the future. This qualification provides the learner with accessibility to be employed within the baking and hospitality industry and provides the flexibility to pursue different careers in the baking industry and articulation within the hospitality industry. The level of flexibility within the range of electives will allow the individual to peruse a career within wholesale and retail, food preparation and baking environment.

Purpose of the qualification

A person acquiring this qualification will be able produce a basic range of craft bread and flour confectionery products within the flour confectionery, craft bread baking or hospitality processing environment. This qualification forms the foundation for specialising in flour confectionery and craft bread specialty products. This qualification also focuses on the full development of the learner and further mobility and transportability within the flour confectionery processing, craft baking and hospitality environment.

This qualification will allow a person to advance to a qualification in flour confectionery baking or craft bread baking on NQF level 3. This qualification will enhance the social status and productivity within the baking industry.

Access to the Qualification

Open access

Learning assumed to be in place

A knowledge, comprehension and application of language, mathematics, natural science and technology principles at NQF level 1.

Exit level Outcomes

Qualifying learners can:

Exit level 1: Maintain and apply good manufacturing practices in a baking processing environment.

Associated Assessment Criteria

- Knowledge and comprehension regarding personal safety practices in baking environment is applied according to standard operating procedures and safety requirements,
- Personal health, hygiene and presentation in a baking manufacturing environment is maintained according to the Occupational Health and Safety Act,
- Knowledge and comprehension of the effect of micro-organisms on personal health, hygiene and product safety is applied.

Exit level 2: Manufacture and decorate chemically aerated flour confectionery products.

Associated Assessment Criteria

- Preparation of flour confectionery mixes, working from scratch and using premixes.
- A range of chemically aerated flour confectionery products are baked and fried according to standard operating procedures.
Range: Scones, muffins, rusks, American donuts and koeksisters must be manufactured
- Chemically aerated flour confectionery products are finished and decorated according to standard operating procedures.

Exit level 3: Manufacture a range of flour confectionery products using short and puff pastry.

Associated Assessment Criteria

- Manufacture short and puff pastry using the Scotch, German, French and Continental methods using premixes and manufacturing a pastry from scratch.
- Manufacture non-fermented sweet and savoury flour confectionery products using short and puff pastry.

Exit level 4: Manufacture a range of basic craft fermented products.

Associated Assessment Criteria

- Preparation of craft fermented dough, working from scratch, using premixes and including bulk fermentation.
- A basic range of baked and fried craft fermented products are manufactured:
Range: Whole-wheat bread (sandwich and open top loafs), soft-, crispy rolls and vetkoek.

International comparability

Benchmarking was done against the NVQ from Britain, SVQ from Scotland as well as Australian, New Zealand and German qualifications.

Integrated Assessment

The applied competence (practical, foundational and reflexive competencies) of this qualification will be achieved if a candidate is able to produce a basic range of craft bread and flour confectionery products within the flour confectionery, craft bread baking or hospitality processing environment.

The identification and solving of problems, team work, organising one-self, the using of applied science, the implication of actions and reactions in the world as a set of related systems must be assessed during any combination of practical, foundational and reflexive competencies assessment methods and tools to determine the whole person development and integration of applied knowledge and skills.

Applicable assessment tool(s) to establish foundational, reflexive and embedded knowledge, problem solving and the application of the world as a set of related systems within the manufacturing environment.

A detailed portfolio of evidence is required to proof the practical, applied and foundational competencies of the learner.

Assessors and moderators should develop and conduct their own integrated assessment by making use of a range of formative and summative assessment methods. Assessors should assess and give credit for the evidence of learning that has already been acquired through formal, informal and non-formal learning and work experience.

Unit standards in the qualification must be used to assess specific and critical cross-field outcomes. During integrated assessments the assessor should make use of formative and summative assessment methods and should assess combinations of practical, applied, foundational and reflexive competencies.

Recognition of prior learning

This qualification may be achieved in part or completely through the recognition of prior learning, which includes formal, informal and non-formal learning and work experience.

Articulation possibilities

This qualification will allow a person to articulate to other baking or hospitality food processing qualifications on NQF level 3.

Moderation Options

- Anyone assessing a learner or moderating the assessment of a learner against this Qualification must be registered as an assessor with the relevant ETQA.
- Any institution offering learning that will enable the achievement of this Qualification must be accredited as a provider with the relevant ETQA.
- Assessment and moderation of assessment will be overseen by the relevant ETQA according to the ETQAs policies and guidelines for assessment and moderation; in terms of agreements reached around assessment and moderation between ETQAs (including professional bodies); and in terms of the moderation guideline detailed immediately below.
- Moderation must include both internal and external moderation of assessments at exit points of the qualification, unless ETQA policies specify otherwise. Moderation should also encompass achievement of the competence described both in individual unit standards, exit level outcomes as well as the integrated competence described in the qualification.

Anyone wishing to be assessed against this Qualification may apply to be assessed by any assessment agency, assessor or provider institution that is accredited by the relevant ETQA.

Criteria for registration of assessors

Assessors need experience in the following areas:

Interpersonal skills, subject matter and assessment.

The assessor needs to be competent in the planning and conducting of assessment of learning outcomes and in the design and development of assessments as described in the unit standard Plan and conduct assessment of learning outcomes NQF level 5. Subject matter experience must be well developed within the field of plant bread baking. The assessor must have completed:

- ☐ a similar qualification with a minimum of 6-12 months field experience after he/she has completed the qualification or,
- ☐ national certificate in flour confectionery baking and craft bread baking on NQF 3 or,
- ☐ master baking qualification on level 6 or higher.

The subject matter experience of the assessor can be established by recognition of prior learning.

Assessors need to be registered with the Food and Beverage Education and Training Quality Assurance Body.

National Certificate in Craft Bread and Flour Confectionery Baking NQF 2 120 credits

Fundamental	Level	Credits	Core	Level	Credits
Field of Communication and Language			Apply personal safety practices in a food manufacturing environment. (Dairy SGB)	1	4
Maintain and adapt oral communication. (FET-C/01)	2	5	Clean and sanitise food manufacturing equipment and surfaces manually (Dairy SGB)	1	3
Access and use information from texts. (FET-C/02).	2	5	Apply knowledge of the effect of micro-organisms on personal health, hygiene and food safety. (Dairy SGB)	2	4
Write for a defined content. (FET-C/03 03).	2	5	Manufacture chemically aerated flour confectionery products in a craft bakery environment. (3)	2	8
Use language and communication in occupational learning programmes (FET-S/16).	2	5	Manufacture non fermented sweet and savoury products using short pastry and puff pastry. (7)	2	12
Field of Physical, Mathematical, Computer and Life Sciences			Manufacture a range of basic craft fermented products. (10)	2	20
Demonstrate an understanding of rational and irrational numbers and number systems. (Math 2001B)	2	3			
Use mathematics to investigate and monitor the financial aspects of personal and community life (Math 2002).	2	2			
Work with a range of patterns and basic functions and solve related problems (Math 2003).	2	2			
Use mathematical models to represent and deal with problems that arise in real life contexts. (Math 2004)	2	2			
Identify, describe, compare, classify, calculate shape and motion in 2-and 3-dimensional shapes in different contexts. (Maths 2005)	2	3			
Demonstrate knowledge of introductory principles of chemistry and physics (Dairy SGB).	2	4			
Total credits on level 2		36	Total credits on level 2 or higher		44
Total		36	Total		51

Electives (Choose a minimum of 33 credits)	Level	Credits
Understand human physical development, health and sexuality and their consequences (LO 402)	1	2
Practice effective self management skills. (LO 406)	1	2
Demonstrate an understanding of the principles of supply and demand, and the concept: production. (EMS 404)	1	2
Demonstrate an understanding of fundamental concepts and principles in the natural sciences. (NATSCI 403)	1	5
Understand & apply the technological process to solve problems. (TECH 402)	1	1
Energy in technological product & systems. (TECH 409)	1	1
Pre-batch food raw materials. (Food SGB)	2	4
Apply food handling retail or wholesale practices (Retail SGB 16)	2	20
Use a personal computer operating system (IT SGB EUC4).	2	3
Operate a personal computer system (IT SGB EUC 2).	2	6
Manufacture a basic range of sweet fermented products in a craft bakery (11)	2	15

National Certificate in Craft Bread and Flour Confectionery Baking NQF 2**UNIT STANDARDS ON NQF LEVEL 1**

- Title 1:** Apply personal safety practices in a food manufacturing environment (Registered).
- Title 2:** Clean and sanitise food manufacturing equipment and surfaces manually (Registered).
- Title 3:** Understand human physical development, health and sexuality and their consequences (Registered).
- Title 4:** Practice effective self management skills (Registered).
- Title 5:** Demonstrate an understanding of the principles of supply and demand, and the concept: production (Registered).
- Title 6:** Demonstrate an understanding of fundamental concepts and principles in the natural sciences (Registered).
- Title 7:** Understand & apply the technological process to solve problems (Registered).
- Title 8:** Energy in technological product & systems (Registered).

UNIT STANDARDS ON NQF LEVEL 2

- Title 1:** Manufacture chemically aerated flour confectionery products in a craft bakery environment.
- Title 2:** Manufacture non fermented sweet and savoury products using short pastry and puff pastry.
- Title 3:** Manufacture a range of basic craft fermented products.
- Title 4:** Manufacture a basic range of sweet fermented products in a craft bakery.
- Title 5:** Apply food handling retail or wholesale practices (Registered).
- Title 6:** Use a personal computer operating system (Registered).
- Title 7:** Operate a personal computer system (Registered).
- Title 8:** Demonstrate knowledge of introductory principles of chemistry and physics (Registered).
- Title 9:** Apply knowledge of the effect of micro-organisms on personal health, hygiene and food safety (Registered).
- Title 10:** Pre-batch food related raw materials (Registered).
- Title 11:** Maintain and adapt oral communication (Registered).
- Title 12:** Access and use information from texts (Registered).
- Title 13:** Write for a defined context (Registered).
- Title 14:** Accommodate audience and context needs in oral communication (Registered).
- Title 15:** Demonstrate understanding of rational and irrational numbers and number systems (Registered).
- Title 16:** Use mathematics to investigate and monitor the financial aspects of personal and community life (Registered).

- Title 17:** Work with a wide range of patterns and basic functions and solve related problems (Registered).
- Title 18:** Use mathematical models to represent and deal with problems that arise in real life contexts (Registered).
- Title 19:** Identify, describe, compare, classify, calculate shape and motion in 2-and 3-dimensional shapes in different contexts (Registered).

Unit Standards And Specific Outcomes For The National Certificate In Craft Bread And Flour Confectionery Baking NQF 2

UNIT STANDARDS AT NQF LEVEL 2

- 1. TITLE:** **MANUFACTURE CHEMICALLY AERATED FLOUR CONFECTIONERY PRODUCTS IN A CRAFT BAKERY ENVIRONMENT.**
- Specific outcome 1.1:** Demonstrate an understanding of the production of chemically aerated flour confectionery products.
- Specific outcome 1.2:** Plan and prepare for the processing of chemically aerated flour confectionery products.
- Specific outcome 1.3:** Bake and fry chemically aerated flour confectionery products.
- Specific outcome 1.4:** Finish and decorate chemically aerated flour confectionery products.
- Specific outcome 1.5:** Perform end of production activities.
- 2. TITLE:** **MANUFACTURE NON FERMENTED SWEET AND SAVOURY PRODUCTS USING SHORT PASTRY AND PUFF PASTRY.**
- Specific outcome 2.1:** Demonstrate an understanding of the production of non-fermented flour confectionery using short and puff pastry.
- Specific outcome 2.2:** Plan and prepare for the processing of non-fermented flour confectionery products.
- Specific outcome 2.3:** Manufacture sweet and puff pastry.
- Specific outcome 2.4:** Manufacture pastry fillings.
- Specific outcome 2.5:** Bake non-fermented sweet and savoury products.
- Specific outcome 2.6:** Finish off non-fermented sweet and savoury products.
- Specific outcome 2.7:** Perform end of production activities.
- 3. TITLE:** **MANUFACTURE A RANGE OF CRAFT FERMENTED PRODUCTS.**
- Specific outcome 3.1:** Demonstrate an understanding of the production of craft fermented products.
- Specific outcome 3.2:** Plan and prepare for the processing of craft fermented baked products.
- Specific outcome 3.3:** Produce fermented doughs.
- Specific outcome 3.4:** Produce craft fermented baked products.
- Specific outcome 3.5:** Perform end of production activities.
- 4. TITLE:** **MANUFACTURE A BASIC RANGE OF SWEET FERMENTED PRODUCTS IN A CRAFT BAKERY.**
- Specific outcome 4.1:** Demonstrate an understanding of the production of sweet fermented products.

- Specific outcome 4.2:** Plan and prepare for the processing of sweet fermented dough, baked and/or fried products,
Specific outcome 4.3: Produce sweet fermented dough's,
Specific outcome 4.4: Produce baked and/or fried sweet fermented products,
Specific outcome 4.5: Finish and decorate sweet fermented products,
Specific outcome 4.6: Perform end of production activities.

No. 1113

9 November 2001

SOUTH AFRICAN QUALIFICATIONS AUTHORITY**National Certificate in Craft Bread Baking NQF 3**

Field: Manufacturing, Engineering and Technology - NSB 06
Sub-field: Manufacturing and Assembly
Level: 3
Credit: 130
Issue date:
Review date:

Rationale of the qualification

This qualification reflects the craft bread baking industry, workplace-based need that is expressed by employers and employees, both now and for the future. This qualification provides the learner with accessibility to be employed within the craft bread and plant baking, retail and hospitality industry and provides the flexibility to pursue different careers in the baking industry and articulation within the hospitality industry. The level of flexibility within the range of electives will allow the individual to pursue a career within craft bread technology and food preparation environment.

Purpose of the qualification

A person acquiring this qualification will be able to process, control and maintain quality craft bread products from raw materials until the products are ready to be sold to the customer. This qualification forms the backbone of the baking and hospitality industry. The social and economic transformation of crediting such skills within a qualification for the individual and baking environment are in great demand for development of the nation at large. This qualification also focuses on the full development of the learner and further mobility and transportability within the flour confectionery and plant baking, retail and hospitality environment.

This qualification will allow a person to advance to a qualification in specialty flour confectionery decorating on NQF level 4. This qualification will enhance the social status and productivity within the baking industry.

Access to the Qualification

Open access

Learning assumed to be in place

A knowledge, comprehension and application of language, mathematics, natural science and technology principles at NQF level 1 and 2. Knowledge and manufacturing skills of:

- chemically aerated flour confectionery products,
- basic range of craft fermented products and
- non fermented short and puff pastry products.

Exit level Outcomes

Qualifying learners can:

Exit level 1: Manufacture and decorate a basic range of sweet fermented products.

Associated Assessment Criteria

- Understanding and application of the origin, purpose, function of raw materials used in craft fermented products.
- Preparation of craft fermented mixes, working from scratch and/or using premixes bulk fermentation and or activated dough development.
- Recipes must include working from scratch and or premixes using bulk fermentation and or activated dough development.
- A range of basic craft fermented products is manufactured according to standard operating procedures. Range: Plain, fruited and/or bun and bread products. Recipes must include working from scratch and or premixes using bulk fermentation and or activated dough development.
- Sweet craft fermented products are finished and decorated according to standard operating procedures.

Exit level 2: Manufacture rye bread using the sour dough fermentation process

Associated Assessment Criteria

- Understanding and application of the origin, purpose, function of raw materials used in craft fermented products.
- Produce sour ferment for natural leavening rye bread.
- Rye bread is manufactured according to standard operating procedures.

Exit level 3: Manufacture a range of intermediate range of fermented craft dough products.

Associated Assessment Criteria

- Understanding and application of the origin, purpose, function of raw materials used in craft fermented dough products.
- Preparation of intermediate fermented dough, working from scratch and using premixes.
- Range: Products should include plaited bread, yeast fermented batter breads, crispy breads and rolls, brioche & stollen.
- Craft bread products are finished and decorated according to standard operating procedures.

Exit level 4: Maintain and apply personal and food safety practices in a craft bread baking processing environment.

- Knowledge and comprehension regarding personal safety practices in a baking and storing environment is applied according to standard operating procedures and safety requirements,
- Personal health, hygiene and presentation in a baking manufacturing environment is maintained according to the Occupational Health and Safety Act,
- Knowledge and comprehension of the effect of micro-organisms on personal health, hygiene and flour confectionery products safety is applied according to standard microbiology principles,
- Processing equipment and surfaces are cleaned and sanitised manually and according to standard operating procedures,
- The relevant occupational health, safety and environmental legislation is understood and comprehended,
- Food safety practices and procedures in a baking manufacturing environment are understood and comprehended.

International comparability

Benchmarking was done against the NVQ from Britain, SVQ from Scotland as well as Australian, New Zealand and German qualifications.

Integrated Assessment

The applied competence (practical, foundational and reflexive competencies) of this qualification will be achieved if a candidate is able to process, control and maintain quality craft bread products from raw materials until the products are ready to be sold to the customer.

The identification and solving of problems, team work, organising one-self, the using of applied science, the implication of actions and reactions in the world as a set of related systems must be assessed during any combination of practical, foundational and reflexive competencies assessment methods and tools to determine the whole person development and integration of applied knowledge and skills.

Applicable assessment tool(s) to establish foundational, reflexive and embedded knowledge, problem solving and the application of the world as a set of related systems within the manufacturing environment.

A detailed portfolio of evidence is required to proof the practical, applied and foundational competencies of the learner.

Assessors and moderators should develop and conduct their own integrated assessment by making use of a range of formative and summative assessment methods. Assessors should assess and give credit for the evidence of learning that has already been acquired through formal, informal and non-formal learning and work experience.

Unit standards in the qualification must be used to assess specific and critical cross-field outcomes. During integrated assessments the assessor should make use of formative and summative assessment methods and should assess combinations of practical, applied, foundational and reflexive competencies.

Recognition of prior learning

This qualification may be achieved in part or completely through the recognition of prior learning, which includes formal, informal and non-formal learning and work experience.

Articulation possibilities

This qualification will allow a person to articulate to other baking specialty or hospitality food processing qualifications on NQF level 4.

Moderation Options

- Anyone assessing a learner or moderating the assessment of a learner against this Qualification must be registered as an assessor with the relevant ETQA.
- Any institution offering learning that will enable the achievement of this Qualification must be accredited as a provider with the relevant ETQA.
- Assessment and moderation of assessment will be overseen by the relevant ETQA according to the ETQAs policies and guidelines for assessment and moderation; in terms of agreements reached around assessment and moderation between ETQAs (including professional bodies); and in terms of the moderation guideline detailed immediately below.
- Moderation must include both internal and external moderation of assessments at exit points of the qualification, unless ETQA policies specify otherwise. Moderation should also encompass achievement of the competence described both in individual unit standards, exit level outcomes as well as the integrated competence described in the qualification.

Anyone wishing to be assessed against this Qualification may apply to be assessed by any assessment agency, assessor or provider institution that is accredited by the relevant ETQA.

Criteria for registration of assessors

Assessors need experience in the following areas:

Interpersonal skills, subject matter and assessment.

The assessor needs to be competent in the planning and conducting of assessment of learning outcomes and in the design and development of assessments as described in the unit standard Plan and conduct assessment of learning outcomes NQF level 5. Subject matter experience must be well developed within the field of craft bread baking. The assessor must have completed:

- ☐ a similar qualification with a minimum of 6-12 months field experience after he/she has completed the qualification or,
- ☐ master baking qualification on level 6 or higher.

The subject matter experience of the assessor can be established by recognition of prior learning.

Assessors need to be registered with the Food and Beverage Education and Training Quality Assurance Body.

National Certificate in Craft Bread Baking NQF 3 130 credits

Fundamental	Level	Credits	Core	Level	Credits
Field of Communication and Language					
Accommodate audience and context needs in oral communication (FET-C/04).	3	5	Demonstrate an understanding of occupational health, safety and environmental legislation relevant to the food or beverage environment (Food SGB).	2	4
Interpret and use information from texts (FET-C/05).	3	5	Manufacture a basic range of sweet fermented products in a craft bakery. (11)	2	15
Write texts for a range of communicative context (FET-C/09).	3	5	Demonstrate an understanding of heating and cooling procedures (Food SGB).	3	4
Use language and communications in a occupational learning programmes (FET – S/17)	3	5	Demonstrate understanding of introductory business principles (Sourced from NSB 3).	3	4
Field of Physical, Mathematical, Computer and Life Sciences			Demonstrate an understanding of food or beverage safety practices and procedures in a food manufacturing environment (Food SGB).	3	7
Produce and use spreadsheets for business (EUC9-25/02/00).	3	5	Apply microbiological principles in a food or beverage environment (Dairy SGB).	3	6
Demonstrate understanding of numbers and relationships among numbers and number systems, and represent numbers in different ways. (Math 3001)	3	2	Manufacture rye bread using sour dough-fermentation process. (12)	3	10
Use mathematics to investigate and monitor the financial aspects of personal, business and national issues. (Math 3003)	3	2	Demonstrate an understanding of the origin, purpose, function of raw materials used in craft fermented products and plant bread. (9)	3	5
Work with a range of patterns of basic functions and solve related problems. (Math 3004).	3	3	Manufacture an intermediate range of fermented dough products in a craft bakery. (13)	3	15
Describe, apply, analyse and calculate shape and motion in 2-and 3-dimensional space in different contexts. (Math 2004)	3	4	Produce a range of laminated fermented craft products. (14)	3	15
Total		36	Total		85

Electives (Choose a minimum of 9 credits)	Level	Credits
Handle and bake-off of frozen dough products. (16)	2	4
Demonstrate an understanding of supply chain management (Sourced from NSB 11).	3	3
Apply first line maintenance on food or beverage processing equipment (Sourced from NSB 06).	3	10
Interpret, formulate and cost balance recipes for craft bread products. (1)	4	5
Demonstrate an understanding of the relationship between micro-organisms and food spoilage (Food SGB)	4	8
Supervisory skills (To be sourced)	4	5

National Certificate in Craft Bread Baking NQF 3**UNIT STANDARDS ON NQF LEVEL 2**

- Title 1:** Manufacture a basic range of sweet fermented products in a craft bakery.
- Title 2:** Handle and bake-off of frozen dough products.
- Title 3:** Demonstrate an understanding of occupational health, safety and environmental legislation relevant to the food or beverage environment (Registered).

UNIT STANDARDS ON NQF LEVEL 3

- Title 1:** Manufacture rye bread using the sour dough fermentation process.
- Title 2:** Demonstrate an understanding of the origin, purpose, function of raw materials used in craft fermented products and plant bread.
- Title 3:** Manufacture an intermediate range of fermented dough products in a craft bakery.
- Title 4:** Produce a range of laminated fermented craft products.
- Title 5:** Demonstrate an understanding of heating and cooling procedures (Registered).
- Title 6:** Demonstrate understanding of introductory business principles (Sourced from NSB 3).
- Title 7:** Demonstrate an understanding of food or beverage safety practices and procedures in a food manufacturing environment (Registered).
- Title 8:** Apply microbiological principles in a food or beverage environment (Registered).
- Title 9:** Demonstrate an understanding of supply chain management (Sourced from NSB 11).
- Title 10:** Apply first line maintenance on food or beverage processing equipment (Sourced from NSB 06).
- Title 11:** Accommodate audience and context needs in oral communication (Registered).
- Title 12:** Interpret and use information from texts (Registered).
- Title 13:** Write texts for a range of communicative context (Registered).
- Title 14:** Use language and communications in an occupational learning programmes (Registered).
- Title 15:** Produce and use spreadsheets for business (Registered).
- Title 16:** Demonstrate understanding of numbers and relationships among numbers and number systems, and represent numbers in different ways. (Registered).
- Title 17:** Use mathematics to investigate and monitor the financial aspects of personal, business and national issues (Registered).
- Title 18:** Work with a range of patterns of basic functions and solve related problems (Registered).
- Title 19:** Describe, apply, analyse and calculate shape and motion in 2-and 3-dimensional space in different contexts (Registered).

UNIT STANDARDS ON NQF LEVEL 4

- Title 1:** Interpret, formulate and cost balance recipes for craft bread products.
- Title 2:** Demonstrate an understanding of the relationship between micro-organisms and food spoilage (Registered).
- Title 3:** Supervisory skills (Sourced from NSB 03).

Unit Standards And Specific Outcomes For National Certificate in Craft Bread Baking NQF 3**UNIT STANDARDS ON NQF LEVEL 2****1. TITLE: MANUFACTURE A BASIC RANGE OF SWEET FERMENTED PRODUCTS IN A CRAFT BAKERY.**

- Specific outcome 1.1:** Demonstrate an understanding of the production of sweet fermented products.
- Specific outcome 1.2:** Plan and prepare for the processing of sweet fermented dough, baked and/or fried products.
- Specific outcome 1.3:** Produce sweet fermented dough.
- Specific outcome 1.4:** Produce baked and/or fried sweet fermented products.
- Specific outcome 1.5:** Finish and decorate sweet fermented products.
- Specific outcome 1.6:** Perform end of production activities.

2. TITLE: HANDLE AND BAKE-OFF OF FROZEN DOUGH PRODUCTS.

- Specific outcome 2.1:** Demonstrate an understanding of handling, proofing and baking of frozen dough products.
- Specific outcome 2.2:** Plan and prepare frozen dough products.
- Specific outcome 2.3:** Bake and/or fry frozen dough products.
- Specific outcome 2.4:** Finish and decorate baked frozen doughs.
- Specific outcome 2.5:** Perform end of production activities.

UNIT STANDARDS AT NQF LEVEL 3**1. TITLE: MANUFACTURE RYE BREAD USING THE SOUR DOUGH FERMENTATION PROCESS.**

- Specific outcome 1.1:** Demonstrate an understanding of the sour dough fermentation process and the manufacturing procedures of rye bread.
- Specific outcome 1.2:** Plan and prepare for the processing of rye bread.
- Specific outcome 1.3:** Produce sour ferment for natural leavening rye dough.
- Specific outcome 1.4:** Produce rye bread.
- Specific outcome 1.5:** Perform end of production activities.

2. TITLE: DEMONSTRATE AN UNDERSTANDING OF THE ORIGIN, PURPOSE, FUNCTION OF RAW MATERIALS USED IN CRAFT FERMENTED PRODUCTS AND PLANT BREAD.

- Specific outcome 2.1:** Knowledge and understanding of the origin and manufacturing processes of the basic raw materials used in the manufacture of craft fermented products and plant bread.
- Specific outcome 2.2:** Knowledge and understanding of the purpose, function, storage and use of the raw materials used in the manufacture of craft fermented products and plant bread.
- Specific outcome 2.3:** Knowledge and understanding of food safety practices and procedures for raw materials used in craft fermented products and plant bread manufacturing.

3. TITLE: MANUFACTURE AN INTERMEDIATE RANGE OF FERMENTED DOUGH PRODUCTS IN A CRAFT BAKERY.

- Specific outcome 3.1:** Demonstrate an understanding of the production of the intermediate range of fermented dough products,
Specific outcome 3.2: Plan and prepare for the manufacturing of an intermediate range of fermented dough products
Specific outcome 3.3: Produce dough to manufacture an intermediate range of fermented dough products,
Specific outcome 3.4: Bake an intermediate range of fermented dough products
Specific outcome 3.5: Perform end of production activities.

4. TITLE: PRODUCE A RANGE OF LAMINATED FERMENTED CRAFT PRODUCTS.

- Specific outcome 4.1:** Demonstrate an understanding of the production of laminated fermented craft products.
Specific outcome 4.2: Plan and prepare for the processing of laminated fermented baked craft products.
Specific outcome 4.3: Produce fillings for laminated fermented doughs.
Specific outcome 4.4: Produce and bake laminated fermented products.
Specific outcome 4.5: Finish off laminated fermented products.
Specific outcome 4.6: Perform end of production activities.

UNIT STANDARDS AT NQF LEVEL 4

1. TITLE: INTERPRET, FORMULATE AND COST BALANCE RECIPES FOR CRAFT BREAD PRODUCTS.

- Specific outcome 1.1:** Formulate and balance recipes for craft bread products.
Specific outcome 1.2: Test the formulated recipes for craft bread products.
Specific outcome 1.3: Document recipe specifications for craft bread products.
Specific outcome 1.4: Calculate the direct cost of the finished products.

No. 1114

9 November 2001

SOUTH AFRICAN QUALIFICATIONS AUTHORITY**National Certificate in Flour Confectionery Baking NQF 3****Field:** Manufacturing, Engineering and Technology - NSB 06**Sub-field:** Manufacturing and Assembly**Level:** 3**Credit:** 135**Issue date:****Review date:****Rationale of the qualification**

This qualification reflects the flour confectionery baking industry, workplace-based need that is expressed by employers and employees, both now and for the future. This qualification provides the learner with accessibility to be employed within the baking, retail and hospitality industry and provides the flexibility to pursue different careers in the baking industry and articulation within the hospitality industry. The level of flexibility within the range of electives will allow the individual to pursue a career within flour confectionery technology and food preparation environment.

Purpose of the qualification

A person acquiring this qualification will be able to process, control and maintain quality flour confectionery products from raw materials until the products are decorated and ready to be sold to the customer. This qualification forms the backbone of the baking and hospitality industry.

The social and economic transformation of crediting such skills within a qualification for the individual and baking environment are in great demand for development of the nation at large. This qualification also focuses on the full development of the learner and further mobility and transportability within the flour confectionery and craft baking, retail and hospitality environment.

This qualification will allow a person to advance to a qualification in specialty flour confectionery decorating on NQF level 4. This qualification will enhance the social status and productivity within the baking industry.

Access to the Qualification

Open access

Learning assumed to be in place

A knowledge, comprehension and application of language, mathematics, natural science and technology principles at NQF level 1 and 2. Knowledge and manufacturing skills of:

- chemically aerated flour confectionery products,
- basic range of craft fermented products and
- non fermented short and puff pastry products.

Exit level Outcomes

Qualifying learners can:

Exit level 1: Manufacture and decorate a range of craft baked flour confectionery products using sweet paste and choux paste.

Associated Assessment Criteria

- Understanding and application of the origin, purpose, function of raw materials used in craft baked flour confectionery products.
- Preparation of craft flour confectionery mixes, working from scratch and using premixes for sweet and choux paste.
- A range of craft baked flour confectionery products are manufactured using sweet and choux paste according to standard operating procedures.
Range: Products should include tarts, slices, éclairs and biscuits.
- Craft baked flour confectionery products are finished and decorated according to standard operating procedures.

Exit level 2: Manufacture a range of the whisking method.

Associated Assessment Criteria

- Understanding and application of the origin, purpose, function of raw materials used in craft baked flour confectionery products.
- Preparation of craft flour confectionery mixes, working from scratch and using premixes using the whisking method.
- A range of craft baked flour confectionery products are manufactured according to standard operating procedures.
Range: Products should include sponge cakes, Swiss rolls and meringues.
- Craft baked flour confectionery products are finished and decorated according to standard operating procedures.

Exit level 3: Manufacture a range of craft flour confectionery products using sugar, flour and all-in batter methods.

Associated Assessment Criteria

- Understanding and application of the origin, purpose, function of raw materials used in craft baked flour confectionery products.
- Preparation of craft flour confectionery mixes, using sugar, flour and all-in batter methods. Mixes include working from scratch and using premixes
Range: Products should include plain and fruited cakes.
- Craft baked flour confectionery products are finished and decorated according to standard operating procedures.

Exit level 4: Maintain and apply personal and food safety practices in a flour confectionery baking processing environment.

- Knowledge and comprehension regarding personal safety practices in a baking and storing environment is applied according to standard operating procedures and safety requirements,
- Personal health, hygiene and presentation in a baking manufacturing environment is maintained according to the Occupational Health and Safety Act,
- Knowledge and comprehension of the effect of micro-organisms on personal health, hygiene and flour confectionery products safety is applied according to standard microbiology principles,

- Processing equipment and surfaces are cleaned and sanitised manually and according to standard operating procedures,
- The relevant occupational health, safety and environmental legislation is understood and comprehended,
- Food safety practices and procedures in a baking manufacturing environment are understood and comprehended.

International comparability

Benchmarking was done against the NVQ from Britain, SVQ from Scotland as well as Australian, New Zealand and German qualifications.

Integrated Assessment

The applied competence (practical, foundational and reflexive competencies) of this qualification will be achieved if a candidate is able to process, control and maintain quality flour confectionery products from raw materials until the products are decorated and ready to be sold to the customer.

The identification and solving of problems, team work, organising one-self, the using of applied science, the implication of actions and reactions in the world as a set of related systems must be assessed during any combination of practical, foundational and reflexive competencies assessment methods and tools to determine the whole person development and integration of applied knowledge and skills.

Applicable assessment tool(s) to establish foundational, reflexive and embedded knowledge, problem solving and the application of the world as a set of related systems within the manufacturing environment.

A detailed portfolio of evidence is required to prove the practical, applied and foundational competencies of the learner.

Assessors and moderators should develop and conduct their own integrated assessment by making use of a range of formative and summative assessment methods. Assessors should assess and give credit for the evidence of learning that has already been acquired through formal, informal and non-formal learning and work experience.

Unit standards in the qualification must be used to assess specific and critical cross-field outcomes. During integrated assessments the assessor should make use of formative and summative assessment methods and should assess combinations of practical, applied, foundational and reflexive competencies.

Recognition of prior learning

This qualification may be achieved in part or completely through the recognition of prior learning, which includes formal, informal and non-formal learning and work experience.

Articulation possibilities

This qualification will allow a person to articulate to other baking specialty or hospitality food processing qualifications on NQF level 4.

Moderation Options

- Anyone assessing a learner or moderating the assessment of a learner against this Qualification must be registered as an assessor with the relevant ETQA.
- Any institution offering learning that will enable the achievement of this Qualification must be accredited as a provider with the relevant ETQA.
- Assessment and moderation of assessment will be overseen by the relevant ETQA according to the ETQAs policies and guidelines for assessment and moderation; in terms of agreements reached around assessment and moderation between ETQAs (including professional bodies); and in terms of the moderation guideline detailed immediately below.
- Moderation must include both internal and external moderation of assessments at exit points of the qualification, unless ETQA policies specify otherwise. Moderation should also encompass achievement of

the competence described both in individual unit standards, exit level outcomes as well as the integrated competence described in the qualification.

Anyone wishing to be assessed against this Qualification may apply to be assessed by any assessment agency, assessor or provider institution that is accredited by the relevant ETQA.

Criteria for registration of assessors

Assessors need experience in the following areas:

Interpersonal skills, subject matter and assessment.

The assessor needs to be competent in the planning and conducting of assessment of learning outcomes and in the design and development of assessments as described in the unit standard Plan and conduct assessment of learning outcomes NQF level 5. Subject matter experience must be well developed within the field of flour confectionery baking. The assessor must have completed:

- ☐ a similar qualification with a minimum of 6-12 months field experience after he/she has completed the qualification or,
- ☐ master baking qualification on level 6 or higher.

The subject matter experience of the assessor can be established by recognition of prior learning.

Assessors need to be registered with the Food and Beverage Education and Training Quality Assurance Body.

National Certificate in Flour Confectionery Baking NQF 3 135 credits

Fundamental	Level	Credits	Core	Level	Credits
Field of Communication and Language					
Accommodate audience and context needs in oral communication (FET-C/04).	3	5	Demonstrate an understanding of occupational health, safety and environmental legislation relevant to the food or beverage environment (Food SGB).	2	4
Interpret and use information from texts (FET-C/05).	3	5	Demonstrate an understanding of heating and cooling procedures (Food SGB).	3	4
Write texts for a range of communicative context (FET-C/09).	3	5	Demonstrate understanding of introductory business principles (Sourced from NSB 3).	3	4
Use language and communications in a occupational learning programmes (FET – S/17)	3	5	Demonstrate an understanding of food or beverage safety practices and procedures in a food or beverage manufacturing environment (Food SGB).	3	7
Accommodate audience and context needs in oral communication (FET-C/04).	3	5	Apply microbiological principles in a food or beverage environment (Dairy SGB).	3	6
Field of Physical, Mathematical, Computer and Life Sciences			Manufacture craft baked flour confectionery products using sweet paste and choux paste. (5)	3	10
Produce and use spreadsheets for business (EUC9-25/02/00).	3	5	Manufacture craft baked flour confectionery products using the whisking method. (6)	3	12
Demonstrate understanding of numbers and relationships among numbers and number systems, and represent numbers in different ways. (Math 3001)	3	2	Manufacture craft baked flour confectionery products using sugar, flour and all-in batter methods. (4)	3	12
Use mathematics to investigate and monitor the financial aspects of personal, business and national issues. (Math 3003)	3	2	Demonstrate an understanding of the origin, purpose, function of raw materials used in craft baked flour confectionery products. (15)	4	8
Work with a range of patterns of basic functions and solve related problems. (Math 3004).	3	3			
Describe, apply, analyse and calculate shape and motion in 2-and 3-dimensional space in different contexts. (Math 2004)	3	4			
Total		36	Total		67

Electives (Choose a minimum of 32 credits)	Level	Credits
Demonstrate an understanding of supply chain management (Sourced from NSB 11).	3	3
Produce a range of laminated fermented craft products. (14)	3	10
Apply first line maintenance on food or beverage processing equipment (Sourced from NSB 06).	3	10
Manufacture high class craft baked flour confectionery products. (8)	4	20
Interpret, formulate and cost balance recipes for flour confectionery products. (2)	4	10
Demonstrate an understanding of the relationship between micro-organisms and food spoilage (Food SGB)	4	8
Supervisory skills (To be sourced)	4	5

National Certificate in Flour Confectionery Baking NQF 3**UNIT STANDARDS ON NQF LEVEL 2**

- Title 1:** Demonstrate an understanding of occupational health, safety and environmental legislation relevant to the food or beverage environment (Registered).

UNIT STANDARDS ON NQF LEVEL 3

- Title 1:** Manufacture craft baked flour confectionery products using sweet paste and choux paste.
- Title 2:** Manufacture craft baked flour confectionery products using the whisking method.
- Title 3:** Manufacture craft baked flour confectionery products using sugar, flour and all-in batter methods.
- Title 4:** Produce a range of laminated fermented craft products.
- Title 5:** Demonstrate an understanding of heating and cooling procedures (Registered).
- Title 6:** Demonstrate understanding of introductory business principles (Sourced from NSB 3).
- Title 7:** Demonstrate an understanding of food or beverage safety practices and procedures in a food manufacturing environment (Registered).
- Title 8:** Apply microbiological principles in a food or beverage environment (Registered).
- Title 9:** Demonstrate an understanding of supply chain management (Sourced from NSB 11).
- Title 10:** Apply first line maintenance on food or beverage processing equipment (Sourced from NSB 06).
- Title 11:** Accommodate audience and context needs in oral communication (Registered).
- Title 12:** Interpret and use information from texts (Registered).
- Title 13:** Write texts for a range of communicative context (Registered).
- Title 14:** Use language and communications in a occupational learning programmes (Registered).
- Title 15:** Accommodate audience and context needs in oral communication (Registered).
- Title 16:** Produce and use spreadsheets for business (Registered).
- Title 17:** Demonstrate understanding of numbers and relationships among numbers and number systems, and represent numbers in different ways. (Registered).
- Title 18:** Use mathematics to investigate and monitor the financial aspects of personal, business and national issues (Registered).
- Title 19:** Work with a range of patterns of basic functions and solve related problems (Registered).
- Title 20:** Describe, apply, analyse and calculate shape and motion in 2-and 3-dimensional space in different contexts (Registered).

UNIT STANDARDS ON NQF LEVEL 4

- Title 1:** Demonstrate an understanding of the origin, purpose, function of raw materials used in craft baked flour confectionery products.

- Title 2:** Manufacture high class craft baked flour confectionery products.
- Title 3:** Interpret, formulate and cost balance recipes for flour confectionery products.
- Title 4:** Demonstrate an understanding of the relationship between micro-organisms and food spoilage (Registered).
- Title 5:** Supervisory skills (Sourced from NSB 03).

Unit Standards And Specific Outcomes For National Certificate in Flour Confectionery Baking NQF 3

UNIT STANDARDS AT NQF LEVEL 3

- 1. TITLE:** **MANUFACTURE CRAFT BAKED FLOUR CONFECTIONERY PRODUCTS USING SWEET PASTE AND CHOUX PASTE.**

Specific outcome 1.1: Demonstrate an understanding of the production of craft flour confectionery products using sweet and choux paste.

Specific outcome 1.2: Plan and prepare for the processing of craft flour confectionery products using sweet and choux paste.

Specific outcome 1.3: Bake craft flour confectionery products.

Specific outcome 1.4: Finish and decorate craft flour confectionery products.

Specific outcome 1.5: Perform end of production activities.
- 2. TITLE:** **MANUFACTURE CRAFT BAKED FLOUR CONFECTIONERY PRODUCTS USING THE WHISKING METHOD.**

Specific outcome 2.1: Demonstrate an understanding of the production of craft flour confectionery products using the whisking method.

Specific outcome 2.2: Plan and prepare for the processing of craft flour confectionery products using the whisking method.

Specific outcome 2.3: Bake craft flour confectionery products.

Specific outcome 2.4: Finish and decorate craft flour confectionery products.

Specific outcome 2.5: Perform end of production activities.
- 3. TITLE:** **MANUFACTURE CRAFT BAKED FLOUR CONFECTIONERY PRODUCTS USING SUGAR, FLOUR AND ALL-IN BATTER METHODS.**

Specific outcome 3.1: Demonstrate an understanding of the production of craft flour confectionery products using sugar, flour and in all-in batter methods.

Specific outcome 3.2: Plan and prepare for the processing of craft flour confectionery products using sugar, flour and all in batter methods.

Specific outcome 3.3: Bake craft flour confectionery products.

Specific outcome 3.4: Finish and decorate craft flour confectionery products.

Specific outcome 3.5: Perform end of production activities.
- 4. TITLE:** **PRODUCE A RANGE OF LAMINATED FERMENTED CRAFT PRODUCTS.**

Specific outcome 4.1: Demonstrate an understanding of the production of laminated fermented craft products.

Specific outcome 4.2: Plan and prepare for the processing of laminated fermented baked craft products.

Specific outcome 4.3: Produce laminated fermented dough's and fillings.

Specific outcome 4.4: Produce laminated fermented baked craft products.

Specific outcome 4.5: Perform end of production activities.

UNIT STANDARDS AT NQF LEVEL 4**1. TITLE: DEMONSTRATE AN UNDERSTANDING OF THE ORIGIN, PURPOSE, FUNCTION OF RAW MATERIALS USED IN CRAFT BAKED FLOUR CONFECTIONERY PRODUCTS.**

- Specific outcome 1.1:** Demonstrate an understanding of the composition of flour used in flour based products.
- Specific outcome 1.2:** Demonstrate an understanding of the purpose of raw materials used in flour based products.
- Specific outcome 1.3:** Demonstrate an understanding of the nutritional aspects of raw materials used in flour based products.
- Specific outcome 1.4:** Demonstrate an understanding of the transformation of raw materials into baked flour based products.

2. TITLE: MANUFACTURE HIGH CLASS CRAFT BAKED FLOUR CONFECTIONERY PRODUCTS.

- Specific outcome 2.1:** Demonstrate an understanding of the production of high class craft baked flour confectionery products.
- Specific outcome 2.2:** Plan and prepare for the processing of high class craft flour confectionery products.
- Specific outcome 2.3:** Manufacture flour confectionery post-baked fillings and toppings.
- Specific outcome 2.4:** Bake high class craft flour confectionery products.
- Specific outcome 2.5:** Finish, assemble and decorate high class craft flour confectionery products.
- Specific outcome 2.6:** Perform end of production activities.

3. TITLE: INTERPRET, FORMULATE AND COST BALANCE RECIPES FOR FLOUR CONFECTIONERY PRODUCTS.

- Specific outcome 3.1:** Formulate and balance recipes for flour confectionery products.
- Specific outcome 3.2:** Test the formulated recipes for flour confectionery products.
- Specific outcome 3.3:** Document recipe specifications for flour confectionery products.
- Specific outcome 3.4:** Calculate the direct cost of the finished products.

No. 1115

9 November 2001

SOUTH AFRICAN QUALIFICATIONS AUTHORITY**National Certificate in Food and Beverage Processing: Plant Baking Processing NQF 2****Field:** Manufacturing, Engineering and Technology - NSB 06**Sub-field:** Manufacturing and Assembly**Level:** 2**Credit:** 120**Issue date:****Review date:****Rationale of the qualification**

This qualification reflects the workplace-based needs of the plant bread baking industry that is expressed by employers and employees, both now and for the future. This qualification provides the learner with accessibility to be employed within the plant bread baking industry and provides the flexibility to pursue different careers in the baking industry and articulation within the food industry. The level of flexibility within the range of electives will allow the individual to peruse a career within packaging, pastry and biscuit processing environment.

Purpose of the qualification

A person acquiring this qualification will be able to operate and control primary bread plant processing operations under general supervision and control in an automated or semi-automated bread plant. This qualification facilitates access to, and mobility within career paths within the food processing and especially the pastry and biscuit baking environment and contributes to the social and economic development of the country at large.

This qualification will allow a person to advance to several baking processing qualifications at NQF level 3 and 4. The packaging unit standards provide credits that can be carried over to a national certificate in food and beverage packaging qualification on NQF level 3. This qualification will enhance the social status and productivity within the baking industry.

Access to the Qualification

Open access

Learning assumed to be in place

A knowledge, comprehension and application of language, mathematics, natural science and technology principles at NQF level 1.

Exit level Outcomes

Qualifying learners can:

Exit level 1: Prepare and store raw materials for plant bread baking operations.

Associated Assessment Criteria

- Manual stacking and storing of bread in a bread plant bakery.
- Pre-batch, storing and routing of food raw materials for plant bread baking operations.
- Knowledge and comprehension regarding the principles of supply, demand and the impact on production are applied.

Exit level 2: Operate and control bread plant processing operations.

Associated Assessment Criteria

- Knowledge and comprehension regarding plant baking terminology, equipment and systems are applied within the plant bread baking environment.
- Mixing or blending of food raw materials for plant bread processing using automated equipment.
- Make-up and production of dough in an automated plant bread bakery.
- Managing and manual preparing and handling of pan operations in bread plant bakery.
- Manual cleaning and sanitising procedures of food surfaces within the plant baking environment.

Exit level 3: Cool and pack of baked bread products.

Associated Assessment Criteria

- Controlling the cooling process of baked bread in a bread plant bakery.
- Operating and controlling an automated bread packaging machine.
- Collating and shrink-wrapping of packaged products using automated shrink wrapping equipment.

Exit level 4: Maintain and apply good manufacturing practices in a baking processing environment.

Associated Assessment Criteria

- Knowledge and comprehension regarding personal safety practices in baking environment is applied according to standard operating procedures and safety requirements,
- Personal health, hygiene and presentation in a baking manufacturing environment is maintained according to the Occupational Health and Safety Act,
- Knowledge and comprehension of the effect of micro-organisms on personal health, hygiene and product safety is applied.

International comparability

Benchmarking was done against the NVQ from Britain, SVQ from Scotland as well as Australian, New Zealand and German qualifications.

Integrated Assessment

The applied competence (practical, foundational and reflexive competencies) of this qualification will be achieved if a candidate is able to operate and control primary bread plant processing operations under general supervision and control in an automated or semi-automated bread plant.

The identification and solving of problems, team work, organising one-self, the using of applied science, the implication of actions and reactions in the world as a set of related systems must be assessed during any combination of practical, foundational and reflexive competencies assessment methods and tools to determine the whole person development and integration of applied knowledge and skills.

Applicable assessment tool(s) to establish foundational, reflexive and embedded knowledge, problem solving and the application of the world as a set of related systems within the manufacturing environment.

A detailed portfolio of evidence is required to prove the practical, applied and foundational competencies of the learner.

Assessors and moderators should develop and conduct their own integrated assessment by making use of a range of formative and summative assessment methods. Assessors should assess and give credit for the evidence of learning that has already been acquired through formal, informal and non-formal learning and work experience.

Unit standards in the qualification must be used to assess specific and critical cross-field outcomes. During integrated assessments the assessor should make use of formative and summative assessment methods and should assess combinations of practical, applied, foundational and reflexive competencies.

Recognition of prior learning

This qualification may be achieved in part or completely through the recognition of prior learning, which includes formal, informal and non-formal learning and work experience.

Articulation possibilities

This qualification will allow a person to articulate to several baking processing qualifications at NQF level 3 and 4. The packaging unit standards provide credits that can be carried over to a national certificate in food and beverage packaging qualification on NQF level 3

Moderation Options

- Anyone assessing a learner or moderating the assessment of a learner against this Qualification must be registered as an assessor with the relevant ETQA.
- Any institution offering learning that will enable the achievement of this Qualification must be accredited as a provider with the relevant ETQA.
- Assessment and moderation of assessment will be overseen by the relevant ETQA according to the ETQAs policies and guidelines for assessment and moderation; in terms of agreements reached around assessment and moderation between ETQAs (including professional bodies); and in terms of the moderation guideline detailed immediately below.
- Moderation must include both internal and external moderation of assessments at exit points of the qualification, unless ETQA policies specify otherwise. Moderation should also encompass achievement of the competence described both in individual unit standards, exit level outcomes as well as the integrated competence described in the qualification.

Anyone wishing to be assessed against this Qualification may apply to be assessed by any assessment agency, assessor or provider institution that is accredited by the relevant ETQA.

Criteria for registration of assessors

Assessors need experience in the following areas:

Interpersonal skills, subject matter and assessment.

The assessor needs to be competent in the planning and conducting of assessment of learning outcomes and in the design and development of assessments as described in the unit standard Plan and conduct assessment of learning outcomes NQF level 5. Subject matter experience must be well developed within the field of flour confectionery and craft bread baking. The assessor must have completed:

- a similar qualification with a minimum of 6-12 months field experience after he/she has completed the qualification or,
- national certificate in plant bread processing NQF 3 or,
- food science and technology qualification on level 5 or higher.

The subject matter experience of the assessor can be established by recognition of prior learning.

Assessors need to be registered with the Food and Beverage Education and Training Quality Assurance Body.

National Certificate in Food and Beverage Processing: Plant Baking Processing NQF 2 120 credits

Fundamental	Level	Credits	Core	Level	Credits
Field of Communication and Language			Apply personal safety practices in a food manufacturing environment. (Dairy SGB)	1	4
Maintain and adapt oral communication. (FET-C/01)	2	5	Clean and sanitise food manufacturing equipment and surfaces manually. (Food SGB).	1	3
Access and use information from texts. (FET-C/02).	2	5	Stack and store bread manually in a bread plant bakery. (18)	1	4
Write for a defined content. (FET-C/03 03).	2	5	Apply knowledge of the effect of micro-organisms on personal health, hygiene and food safety. (Dairy SGB)	2	4
Use language and communication in occupational learning programmes (FET-S/16).	2	5	Pre-batch food raw materials (Food SGB)	2	4
Field of Physical, Mathematical, Computer and Life Sciences			Prepare and handle pans for production. (21)	2	4
Demonstrate an understanding of rational and irrational numbers and number systems. (Math 2001B)	2	3	Make-up of dough in automated plant bread bakery. (19)	2	10
Use mathematics to investigate and monitor the financial aspects of personal and community life (Math 2002).	2	2	Demonstrate knowledge of plant baking terminology, equipment and systems. (29)	2	5
Work with a range of patterns and basic functions and solve related problems (Math 2003).	2	2	Control the cooling process of baked bread manually in a bread plant bakery. (27)	2	8
Use mathematical models to represent and deal with problems that arise in real life contexts. (Math 2004)	2	2	Operate and control an automated bread packaging machine. (23)	2	6
Identify, describe, compare, classify, calculate shape and motion in 2-and 3-dimensional shapes in different contexts. (Maths 2005)	2	3			
Demonstrate knowledge of introductory principles of chemistry and physics (Dairy SGB).	2	4			
Total		36	Total		52

Electives (Choose a minimum of 32 credits)	Level	Credits
Understand human physical development, health and sexuality and their consequences (LO 402)	1	2
Outer-pack and palletise food containers manually (Food SGB)	1	2
Manage and handle pan operations manually in a bread plant bakery. (17)	1	4
Practice effective self management skills. (LO 406)	1	2
Demonstrate an understanding of the principles of supply and demand, and the concept: production. (EMS 404)	1	2
Demonstrate an understanding of fundamental concepts and principles in the natural sciences. (NATSCI 403)	1	5
Understand & apply the technological process to solve problems. (TECH 402)	1	1
Energy in technological product & systems. (TECH 409)	1	1
Mix or blend food raw materials for processing using automated equipment. (Food SGB)	2	4
Collate and shrink-wrap packaged products using automated wrapping equipment (Dairy SGB)	2	4
Operate and control an automated bread plant cooler. (25)	2	4
Use a personal computer operating system (IT SGB EUC4).	2	3
Operate a personal computer system (IT SGB EUC 2).	2	6
Store and route food materials and products (Food SGB)	3	8

National Certificate in Food and Beverage Processing: Plant Baking Processing NQF 2**UNIT STANDARDS ON NQF LEVEL 1**

- Title 1:** Stack and store bread manually in a bread plant bakery.
- Title 2:** Manage and handle pan operations manually in a bread plant bakery.
- Title 3:** Apply personal safety practices in a food manufacturing environment (Registered).
- Title 4:** Clean and sanitise food manufacturing equipment and surfaces manually (Registered).
- Title 5:** Understand human physical development, health and sexuality and their consequences (Registered)
- Title 6:** Practice effective self management skills (Registered).
- Title 7:** Demonstrate an understanding of the principles of supply and demand, and the concept: production (Registered).
- Title 8:** Demonstrate an understanding of fundamental concepts and principles in the natural sciences (Registered).
- Title 9:** Understand & apply the technological process to solve problems (Registered).
- Title 10:** Energy in technological product & systems (Registered).
- Title 11:** Outer-pack and palletise food containers manually (Registered).

UNIT STANDARDS ON NQF LEVEL 2

- Title 1:** Prepare and handle pans for production.
- Title 2:** Make-up of dough in automated plant bread bakery.
- Title 3:** Demonstrate knowledge of plant baking terminology, equipment and systems.
- Title 4:** Control the cooling process of baked bread manually in a bread plant bakery.
- Title 5:** Operate and control an automated bread packaging machine.
- Title 6:** Operate and control an automated bread plant cooler.
- Title 7:** Use a personal computer operating system (Registered).
- Title 8:** Operate a personal computer system (Registered).
- Title 9:** Demonstrate knowledge of introductory principles of chemistry and physics (Registered).
- Title 10:** Apply knowledge of the effect of micro-organisms on personal health, hygiene and food safety (Registered).
- Title 11:** Pre-batch food related raw materials (Registered).
- Title 12:** Mix or blend food raw materials for processing using automated equipment (Registered).
- Title 13:** Collate and shrink-wrap packaged products using automated wrapping equipment (Registered).
- Title 14:** Maintain and adapt oral communication (Registered).
- Title 15:** Access and use information from texts (Registered).

- Title 16:** Write for a defined context (Registered).
- Title 17:** Accommodate audience and context needs in oral communication (Registered).
- Title 18:** Demonstrate understanding of rational and irrational numbers and number systems (Registered).
- Title 19:** Use mathematics to investigate and monitor the financial aspects of personal and community life (Registered).
- Title 20:** Work with a wide range of patterns and basic functions and solve related problems (Registered).
- Title 21:** Use mathematical models to represent and deal with problems that arise in real life contexts (Registered).
- Title 22:** Identify, describe, compare, classify, calculate shape and motion in 2-and 3-dimensional shapes in different contexts (Registered).

UNIT STANDARDS ON NQF LEVEL 3

- Title 1:** Store and route food materials and products (Registered).

Unit Standards And Specific Outcomes For National Certificate in Food and Beverage Processing: Plant Baking Processing NQF 2

UNIT STANDARDS AT NQF LEVEL 1

- 1. TITLE:** **STACK AND STORE BREAD MANUALLY IN A BREAD PLANT BAKERY.**

- Specific outcome 1.1:** Demonstrate an understanding of stacking and storing of bread in a bread plant bakery.
- Specific outcome 1.2:** Stack bread manually in the bread storing area.
- Specific outcome 1.3:** Store bread in storing area.
- Specific outcome 1.4:** Perform end of stacking and storing activities.

- 2. TITLE:** **MANAGE AND HANDLE PAN OPERATIONS MANUALLY IN A BREAD PLANT BAKERY.**

- Specific outcome 2.1:** Demonstrate an understanding of manual pan handling and controlling during production processes.
- Specific outcome 2.2:** Handle pans manually during production processes.
- Specific outcome 2.3:** Manage pan handling activities during the production processes.
- Specific outcome 2.4:** Perform end of pan handling activities.

UNIT STANDARDS AT NQF LEVEL 2

- 1. TITLE:** **PREPARE AND HANDLE PANS FOR PRODUCTION.**

- Specific outcome 1.1:** Demonstrate an understanding of preparing and handling pans for production,
- Specific outcome 1.2:** Prepare for pan handling,
- Specific outcome 1.3:** Prepare and handle pans for production,

Specific outcome 1.4: Perform end of pan handling activities.

2. TITLE: MAKE-UP OF DOUGH IN AUTOMATED PLANT BREAD BAKERY.

Specific outcome 2.1: Demonstrate an understanding of the make-up of dough automated bread plant.

Specific outcome 2.2: Prepare for the make-up of dough.

Specific outcome 2.3: Make-up dough.

Specific outcome 2.4: Perform end of dough make-up procedures.

3. TITLE: DEMONSTRATE KNOWLEDGE OF PLANT BAKING TERMINOLOGY, EQUIPMENT AND SYSTEMS.

Specific outcome 3.1: Demonstrate an understanding of plant baking equipment used in the plant bread bakery.

Specific outcome 3.2: Demonstrate an understanding of plant baking terminology used in the plant bread bakery.

Specific outcome 3.3: Demonstrate an understanding of plant baking supporting systems used in the plant bread bakery.

Specific outcome 3.4: Demonstrate an understanding of plant baking processing systems.

4. TITLE: CONTROL THE COOLING PROCESS OF BAKED BREAD MANUALLY IN A BREAD PLANT BAKERY.

Specific outcome 4.1: Demonstrate an understanding of manual bread cooling.

Specific outcome 4.2: Prepare to cool bread.

Specific outcome 4.3: Cool bread manually in a bread plant.

Specific outcome 4.4: Perform end of cooling activities.

5. TITLE: OPERATE AND CONTROL AN AUTOMATED BREAD PACKAGING MACHINE.

Specific outcome 5.1: Demonstrate an understanding of bread packaging.

Specific outcome 5.2: Prepare to package bread.

Specific outcome 5.3: Package bread.

Specific outcome 5.4: Perform end of packaging procedures.

6. TITLE: OPERATE AND CONTROL AN AUTOMATED BREAD PLANT COOLER.

Specific outcome 6.1: Demonstrate an understanding of bread cooling.

Specific outcome 6.2: Prepare to cool bread.

Specific outcome 6.3: Cool bread in an automated bread plant cooler.

Specific outcome 6.4: Perform end of cooling activities.

No. 1116

9 November 2001

**PUBLIC NOTICE BY NSB 04, COMMUNICATION STUDIES AND LANGUAGE, TO
REGISTER AN SGB FOR THE GENERIC BACHELORS OF ARTS DEGREE IN
HIGHER EDUCATION AND TRAINING AT LEVEL 6**

National Standards Body (NSB 04) Communication Studies and Language hereby registers an SGB in the field of Arts, Humanities and Social Sciences at NQF level 6. The proposed SGB will develop a generic BA degree with regard to the above-mentioned fields. All the sub-fields of NSB 04 will be covered by this generic Bachelor's degree in the Humanities, while selected sub-fields in 02 and 07 will be covered. There will also be an overlap with NSB 10 (Mathematics) and NSB 03 (Economics), which could be included in such a qualification.

PROPOSED BRIEF OF THE SGB

1. Review the interim-registered versions of the BA from South African Universities and other international examples that have been developed in the field to identify and develop the core competencies embedded within them. [Regulations 24(1)(e)]. The basic approach will be to produce a national, generic, outcome-based BA qualification to facilitate and enhance horizontal and vertical articulation in the NQF and to improve the overall quality of humanities graduates.
2. Generate the qualification outlined below in the humanities in HET at level 6 [Regulation 24(1)(a)].
 - Bachelors of Arts (BA) (NQF level 6)
3. Recommend criteria for registration of assessors and moderators or moderating bodies [Regulation 24(1)(d)].
4. Recommend the qualification generated under 2 above to the NSB [Regulation 24(1)(d)].
5. Accept and perform other related functions as requested by NSB 04 [Regulation 24(1)(e)].
6. The SGB will liaise closely with all other relevant SGBs for HET in the field as well as in other organising fields of the NQF.

PROPOSED COMPOSITION OF THE SGB

NOMINEE	WORKPLACE	NOMINATED BY	EXPERIENCE AND QUALIFICATION IN THE FIELD
Carstens, Adelia (Prof)	University of Pretoria	University of Pretoria	Has a D.Litt et Phil and is programme co-ordinator for language programmes.
Cohen, Robin (Prof)	University of Cape Town	SAUVCA/Dean's group	Holds a PhD. Is Dean of Arts and responsible for programme restructuring.
Combrink, AL (Prof)	Potchefstroom University	SAUVCA/Dean's group	Has a D.Litt in English, experience in teaching of English as a second language.
Hendricks, F (Prof)	Rhodes University	SAUVCA/Dean's group	Holds a PhD in Sociology.
Janks, Hilary (Prof)	WITS	SAUVCA/Dean's group	Holds a PhD in Applied English Language Studies and a specialist in Applied English Language and Literacy Studies.
Jooste, GA (Prof)	Vista	SAUVCA/Dean's group	D.Litt. in Afrikaans and is Dean of Arts.
Manson, A (Prof)	University of the North West	SAUVCA/Dean's group	Holds a PhD in History and responsible for programme development.
Mashamaite, KJ (Prof)	University of the North	SAUVCA/Dean's group	Holds a PhD and is Dean of Humanities. Is responsible for curriculum development.
McCracken, D (Prof)	University of Durban-Westville	SAUVCA/Dean's group	Holds a PhD. Is Dean of Humanities responsible for programme development.
Netsitiombo, KF (Prof)	University of Venda	SAUVCA/Dean's group	Holds a PhD in Psychology and is Dean of Human Sciences.
Nicolson, Ronald (Prof)	Natal Province	SAUVCA/Dean's group	Holds a PhD and is Dean of Human Sciences.
NSB 02	To be advised	To be advised	
Parr, T (Prof)	University of the Western Cape	SAUVCA/Dean's group	PhD in English and is Dean of Arts.
Ramani, Esther (Dr)	SAUVCA/Dean's group	University of the North	Holds a PhD in Linguistics. Has extensive experience in curriculum development.

Representative from the private providers	To be advised	To be advised	
Ryan, Rory (Prof)	Randse Afrikaanse Universiteit	SAUVCA/Dean's group	Holds a PhD in English. Is Head of English Department.
Spiegel, Andrew D (Prof)	University of Cape Town	NSB 02: Human and Social Sciences	Is Head of the Department of Social Anthropology.
Strauss, DFM (Prof)	University of the Free State	SAUVCA/Dean's group	Holds a PhD and is Dean of Arts.
Swanepoel, CF (Prof)	University of South Africa	SAUVCA/Dean's group	Holds a PhD in African Languages. Has extensive experience in curriculum development.
Swanepoel, S (Mrs)	Technikon Pretoria	Committee of Technikons Principals	Has a MA in Human Resource Management. Has experienced in curriculum design.
Thipa, H (Prof)	University of Port Elizabeth	SAUVCA/Dean's group	Holds a PhD in African Languages. Is Dean of Arts and has experienced in programme development.
Van der Merwe, IJ (Prof)	University of Stellenbosch	SAUVCA/Dean's group	Holds a D.Phil and has extensive experience in programme development.
Van Schalkwyk, Gertina (Dr)	University of Pretoria	University of Pretoria	Holds a D.Phil in Psychology. Has extensive experience with curriculum development.
Vosloo, Riens (Dr)	Mpumalanga Department of Education	HEDCOM	Holds a PhD in English. Has extensive experience in standards development as convener of the FET SGB for Language and Communication.

**DEPARTMENT OF TRADE AND INDUSTRY
DEPARTEMENT VAN HANDEL EN NYWERHEID**

No. 1099**9 November 2001**

USURY ACT, 1968

(ACT No. 73 OF 1968)

In accordance with the directions of the Minister of Trade and Industry, the annual finance charge rates, determined in terms of the provisions of section 2 (1), (2) and (3) of the Usury Act, 1968 (Act No. 73 of 1968), are as contained in the Schedule.

L. VAN ZYL**Registrar: Usury Act**

SCHEDULE

1. For the purposes of section 2 (1) of the Usury Act, 1968 (Act No. 73 of 1968) (hereinafter in this Notice referred to as the Act), the different percentages contemplated in that section shall be 23 per cent in respect of money lending transactions where the total amount of money does not exceed R10 000, and 20 per cent in respect of money lending transactions where the total amount of money exceeds R10 000.

2. For the purposes of section 2 (2) of the Act, the different percentages contemplated in that section shall be 23 per cent in respect of credit transactions of money values of the principal debt not exceeding R10 000, and 20 per cent in respect of credit transactions of money values of the principal debt exceeding R10 000.

3. For the purposes of section 2 (3) of the Act, the different percentages contemplated in that section shall be 23 per cent in respect of leasing transactions of money values of the principal debt not exceeding R10 000, and 20 per cent in respect of leasing transactions of money values of the principal debt exceeding R10 000.

4. This notice shall come into operation on 09 November 2001.

5. Paragraphs 1, 2 and 3 of Government Notice No. R842 of 07 September 2001 are hereby repealed with effect from 09 November 2001.

No. 1099**9 November 2001**

WOEKERWET, 1968

(WET No. 73 VAN 1968)

Ooreenkomstig die voorskrifte van die Minister van Handel en Nywerheid, kragtens die bepalings van artikel 2 (1), (2) en (3) van die Woekerwet, 1968 (Wet No. 73 van 1968), is die finansieringskostekoerse per jaar soos vervat in die Bylae.

L. VAN ZYL**Registrateur: Woekerwet**

BYLAE

1. Vir doeleindes van artikel 2 (1) van die Woekerwet, 1968 (Wet No. 73 van 1968) (hieronder in hierdie kennisgewing die Wet genoem), is die verskillende persentasies 23 persent ten opsigte van geldleningstransaksies van totale bedrae geld wat nie R10 000 oorskry nie, en 20 persent ten opsigte van geldleningstransaksies van totale bedrae geld wat R10 000 oorskry.

2. Vir doeleindes van artikel 2 (2) van die Wet is die verskillende persentasies beoog in daardie artikel 23 persent ten opsigte van krediettransaksies van geldwaardes van die hoofskuld wat nie R10 000 oorskry nie, en 20 persent ten opsigte van krediettransaksies van geldwaardes van die hoofskuld wat R10 000 oorskry.

3. Vir doeleindes van artikel 2 (3) van die Wet is die verskillende persentasies beoog in daardie artikel 23 persent ten opsigte van huurtransaksies van geldwaardes van die hoofskuld wat nie R10 000 oorskry nie, en 20 persent ten opsigte van huurtransaksies van geldwaardes van die hoofskuld wat R10 000 oorskry.

4. Hierdie kennisgewing tree in werking op 09 November 2001.

5. Paragrafe 1, 2 en 3 van Goewermmentskennisgewing No. R842 van 07 September 2001 word hierby met ingang van 09 November 2001 herroep.

**DEPARTMENT OF WATER AFFAIRS AND FORESTRY
DEPARTEMENT VAN WATERWESE EN BOSBOU**

No. 1096**9 November 2001**

**DETERMINING OF AN INTEREST RATE IN TERMS OF SECTION 59 (3) (a) OF THE
NATIONAL WATER ACT, 1998 (ACT No. 36 OF 1998)**

I, Matshidiso John Mabala, Chief Financial Officer: Department of Water Affairs and Forestry, acting on behalf of the Minister of Water Affairs and Forestry, by virtue of the powers vested in him in terms of section 59 (3) (a) of the National Water Act, 1998, hereby determine that an interest rate of 14,00% per annum shall, with effect from the date of publication hereof, be applicable to all rates and charges relating to the supply or distribution of water assessed under the provisions of the National Water Act, 1998, by the Minister of Water Affairs and Forestry, a subterranean water control board, a water management institution or an irrigation board, which have not been paid on the date determined for the payment thereof.

MATSHIDISO JOHN MABALA**Chief Financial Officer**

Department of Water Affairs and Forestry

No. 1096**9 November 2001**

**VASSTELLING VAN RENTEKOERS KRAGTENS ARTIKEL 59 (3) (a) VAN DIE
NASIONALE WATERWET, 1998 (WET No. 36 VAN 1998)**

Ek, Matshidiso John Mabala, Hoof Finansiële Beampte, handelend namens die Minister van Waterwese en Bosbou, kragtens die magte in hom gevestig, bepaal hierby kragtens artikel 59 (3) (a) van die Nasionale Waterwet, 1998, dat met ingang van die datum van publikasie hiervan, 'n rentekoers van 14,00% per jaar van toepassing sal wees op alle belastinge en vorderings met betrekking tot die verskaffing of distribusie van water wat kragtens die bepalings van die Nasionale Waterwet, 1998, deur die Minister van Waterwese en Bosbou, 'n ondergrondse waterbeheerraad, 'n waterbeheerinstelling of 'n besproeiingsraad gehef is en nie op die datum wat vir die betaling daarvan bepaal is, betaal is nie.

MATSHIDISO JOHN MABALA**Hoof Finansiële Beampte**

Departement van Waterwese en Bosbou

**GENERAL NOTICES
ALGEMENE KENNISGEWINGS**

NOTICE 2223 OF 2001**Applicants:**

Number	Name	ID Number
1.	Valerie.....	6709280801085
2.	Kholisekile Dhlomo.....	3202030254089
3.	Mantombana Dlamini.....	1408100235088
4.	Ben Jaca.....	3704205168055
5.	Buyeleni Jaca.....	5001040688080
6.	Jongose Jaca.....	3401012386089
7.	Mantuza Jaca.....	4403050521089
8.	Mtunyelwa Mathe.....	4602235307088
9.	Ngulubane Mathe.....	460710553088
10.	Nhlanhla Mbanja.....	7012235878087
11.	Victoria Mkhize.....	4109210265083
12.	Faye Amos Mtembu.....	3409045185089

Number	Name	ID Number
13.	Anna Zitho Mthembu	7005130573084
14.	Sibone Mtungwa	2501070189084
15.	Bhekubuhle Nene	7306066893086
16.	Basolani V. Ngcobo	5608250742082
17.	Getrude Ngcobo	5708100614083
18.	Jabulile Ngcobo	59011507629080
19.	Madidl Ngcobo	6001220857082
20.	Nokusho A. Ngcobo	1805260107082
21.	Rambu Ngcobo	3601110203082
22.	Thobi Ngcobo	5705250953089
23.	Ntombifikile Nyide	5611020924089
24.	Madlala Maphuzana Alice	5605210464088
25.	Dlamini Nonkundla	2812140175080
26.	Dlamini Africa Thembinkosi	5112315472082
27.	Mthembu Magadla	4008035276087
28.	Jaca Felani Mcheal	6511145588083
29.	Dlamini Amos	5704025630080
30.	Ngcobo Niniza	4412140400089
31.	Sithole Bakhohlile Sabina	3608080169086
32.	Mkhize Mantombi Roselina	5511150585082
33.	Ngcobo Thandi Edith	5109130542081
34.	Sithole Nocokama Angelina	2602050187088
35.	Ngcobo Mplyakhe Aaron	5703275623084
36.	Thelma Rosie Wiseman	4507010431088
37.	Mtungwa Mthenjwa Jimtan	4912095157089
38.	Mtungwa Langa Amon	5302135675085

Property description of the affected land: Sunrise, T4645/1976 & T14183/1977.

Servitude: —.

District: Donnybrook.

Province: KwaZulu-Natal.

(9 November 2001)

NOTICE 2224 OF 2001

Applicants:

Number	Name	ID Number
1.	Maxhayi Ngcobo	2012015150082
2.	Bacumile Sithole	2312190075082
3.	Mzingandlu Mzizi	7001016086088
4.	Sizubaba Elias Dlamini	5907235426088
5.	Ndonono Phungula	2803170091081
6.	Mandlesilo Ngubane	3208183427086
7.	Mangama Jakobe Mzizi	6407065275084
8.	Sandanezwe Ngubane	5701305804088
9.	Thokozile Phungula	5106220241087
10.	Nethile Ngubo	5405080233089

Number	Name	ID Number
11.	Mhluthu Shange	5012155833080
12.	Bonani Eunice Ngubane	7012140639087
13.	Mbabazeni Ngcobo	5007165242082
14.	Toshi Ngcobo	2911160096083
15.	Zwelethu Sakhele Ziyase	7603205581089
16.	Mkulunyelwa Bonisi Ngubo	5204175312084
17.	Mcunukelwa Simon Nkomo	4707255565083
18.	Zibonele Mhlungu	5412295702080
19.	Thulisile Florence Ngubane	6401060752080
20.	Mkhushulwa Ngubane	3501090110085
21.	Dingi Mkhize	3605280270086
22.	Thokozile Victoria Memela	3303210100082
23.	Michael Mzolweni	5809155965089
24.	Mandlakapheli Ngubane	4812305582086

Property description of the affected land: Hluthankungu Sub 7 No 14153.

Servitude: —.

District: Highflats.

Province: KwaZulu-Natal.

(9 November 2001)

NOTICE 2225 OF 2001**BOARD ON TARIFFS AND TRADE****NOTICE OF INITIATION OF A REVIEW OF THE ANTI-DUMPING DUTIES ON PICKS ORIGINATING IN OR IMPORTED FROM INDIA**

In terms of Article 11.3, read together with Article 18.3.2 of the World Trade Organisation Agreement on Implementation of Article VI of the General Agreement on Tariffs and Trade, any duty shall be terminated on a date not later than five years from its imposition, unless the authorities determine, in a review initiated before that date on their own initiative or upon a duly substantiated request made by or on behalf of the domestic industry within a reasonable period of time prior to that date, that the expiry of the duty would be likely to lead to continuation or recurrence of dumping and injury.

On 28 July 2000, the Board on Tariffs and Trade (the Board) notified all interested parties, through Notice No. 2666 of Government Gazette No. 21396, that unless a request is made by or on behalf of the domestic industry for the duty to be reviewed prior to the expiry thereof, the anti-dumping duty on picks (the subject product) originating in or imported from India will expire on 11 October 2001.

A duly completed Petition Review Questionnaire was submitted to the Board on 10 April 2001.

THE PETITIONER

The petition was lodged by Lasher Tools (Pty) Ltd, being the sole manufacturer of the subject product in the SACU. The Petitioner alleges that the expiry of the duty would be likely to lead to continuation or recurrence of dumping and injury. The Petitioner submitted sufficient evidence and established a *prima facie* case to enable the Board to arrive at a reasonable conclusion that a review investigation should be initiated.

THE PRODUCT

The product under investigation is picks, commonly known as 3 kg Chisel and Diamond picks, classifiable under tariff subheading 8201.30.03, originating in or imported from India.

THE ALLEGATION OF THE CONTINUATION OR RECURRENCE OF DUMPING

The allegation of continuation or recurrence of dumping is based on the comparison between the constructed normal value and the export price from India. The normal value was constructed as the picks sold in India are not same as the ones exported to SACU. The export price was determined based on the statistics provided by the South African Revenue Service. On this basis, the board found that there was *prima facie* proof of the recurrence of dumping if the duty expires.

THE ALLEGATION OF THE CONTINUATION OR RECURRENCE OF MATERIAL INJURY

The Petitioner alleges and submitted sufficient evidence to show that there is price undercutting and that the prices of the imports in question are suppressing its selling prices. The Petitioner further indicated that its prices will be depressed once the duty expires. The Petitioner's information indicated that it will experience a decline in sales, profit margins (to a loss situation), output, market share, productivity and capacity utilisation, if the duty expires. It was also indicated that the Petitioner's market will decrease at the expense of a corresponding increase in the market share of the dumped goods. On this basis, the Board found that there was *prima facie* proof of the continuation and/or recurrence of material injury.

PERIOD OF INVESTIGATION

The period of investigation for purposes of determining the continuation or recurrence of dumping from the exporting country of origin will be from 1 January 2000 to 31

December 2000. The period of investigation for purposes of determining continuation or recurrence of injury will be for the years 1998 to 2000 and for the period January to December of each year. An estimate of what the situation will be if the duty expires will also be considered by the Board.

PROCEDURAL FRAMEWORK

Having decided that there is sufficient evidence and a *prima facie* case to justify the initiation of an investigation, the Board has begun an investigation in terms of section 4 of the Board on Tariffs and Trade Act, 1986 (the BTT Act). The Board will conduct its investigation in accordance with the BTT Act and the World Trade Organisation Agreement on Implementation of Article VI of the GATT 1994 (the Anti-Dumping Agreement). A copy of the Anti-Dumping Agreement is available from the Board's office on request.

In order to obtain the information it deems necessary for its investigation, the Board will send review questionnaires to all known importers and exporters, and known representative associations. The trade representatives of the exporting country has also been notified. Importers, exporters and other interested parties are invited to contact the Board as soon as possible in order to determine whether they have been listed and have been sent the relevant documents. If not, they should immediately ensure that they are sent copies. The questionnaire has to be completed and any other representations must be made within the time limit set out below.

CONFIDENTIAL INFORMATION

Please note that if any information is considered to be confidential then a non-confidential version of the information must be submitted for the public file, simultaneously with the confidential version. In submitting a non-confidential version the following rules are strictly applicable and parties must indicate:

- where confidential information has been omitted and the nature of such information;

- reasons for such confidentiality;
- a summary of the confidential information which permits a reasonable understanding of the substance of the confidential information; and
- in exceptional cases, where information is not susceptible to summary, reasons must be submitted to this effect.

This rule applies to all parties and to all correspondence with and submissions to the Board, which unless indicated to be confidential and filed together with a non-confidential version, will be placed on the public file and be made available to other interested parties.

If a party considers that any document of another party, on which that party is submitting representations, does not comply with the above rules and that such deficiency affects that party's ability to make meaningful representations, the details of the deficiency and the reasons why that party's rights are so affected must be submitted to the Board in writing forthwith (and at the latest 14 days prior to the date on which that party's submission is due). Failure to do so timeously will seriously hamper the proper administration of the investigation, and such party will not be able to subsequently claim an inability to make meaningful representations on the basis of the failure of such other party to meet the requirements.

ADDRESS

The response to the questionnaire and any information regarding this matter and any arguments concerning the allegation of dumping and the resulting material injury must be submitted in writing to the following address:

Physical address

The Director : Dumping Investigations
Room 206 A
Blcok A
SABS Building
1 Dr Lategan Road
GROENKLOOF
PRETORIA
SOUTH AFRICA

Postal address

The Director : Dumping Investigations
Private Bag X753
PRETORIA
0001
SOUTH AFRICA

PROCEDURES AND TIME LIMITS

All responses, including non-confidential copies of the responses, should be received by the Director: Dumping Investigations not later than 30 days from the date hereof or from the date on which the letter accompanying the above-mentioned questionnaire was received. The said letter shall be deemed to have been received seven days after the day of its dispatch.

Late submissions will not be accepted except with the prior written consent of the Board. The Board will give due consideration to written requests for an extension of not more than 14 days on good cause shown (properly motivated and substantiated), if received prior to the expiry of the original 30-day period. Merely citing insufficient time is not an acceptable reason for extension. Please note that the Board will not consider requests for extension by Embassies on behalf of exporters.

The information submitted by any party may need to be verified by the investigating officers in order for the Board to take such information into consideration. The Board may verify the information at the premises of the party submitting the information, within a short period after the submission of the information to the Board. Parties should therefore ensure that the information submitted will subsequently be available for verification. It is planned to do the verification of the information submitted by the exporters within three to five weeks subsequent to submission of the information. This period will only be extended if it is not feasible for the Board to do it within this time period or upon good cause shown, and with the prior written consent of the Board, which should be requested at the time of the submission. (It should be noted that unavailability of or inconvenience to consultants will not be considered to be good cause). Parties should also ensure when they engage consultants that they will be available at the requisite times, to ensure compliance with the above time frames. Parties should also ensure that all the information requested in the applicable questionnaire is provided in the specified detail and format. The questionnaires are

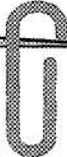
designed to ensure that the Board is provided with all the information required to make a determination in accordance with the rules of Anti-Dumping Agreement. The Board may therefore refuse to verify information that is incomplete or does not comply with the format in the questionnaire, unless the Board has agreed in writing to a deviation from the required format. (A failure to submit an adequate non-confidential version of the response that complies with the rules set out above under the heading "Confidential Information" will be regarded as an incomplete submission.)

Parties who experience difficulty in furnishing the information required, or submitting in the format required, are therefore urged to make written applications to the Board at an early stage for permission to deviate from the questionnaire or provide the information in an alternative format that can satisfy the Board's requirements. The Board will give due consideration to such a request on good cause shown.

Oral representations to the Board by any interested party may also be made on written request to the Board at least seven days prior to the expiry date of the original 30 days period to respond and by prior arrangement with the Directorate. Such oral representations must be made within the same period as the written representations, unless prior written consent of the Board has been obtained for the oral representations to be made at a later date, which shall in any event not be later than 14 days after the written representations have been submitted. Oral representations will be limited to one hour for SACU manufacturers and exporters and thirty minutes for importers.

If the required information and arguments are not received in a satisfactory form within the time limit specified above, or if verification of the information cannot take place, the Board may disregard the information submitted and make provisional or final findings on the basis of the facts available to it.

Enquiries may be directed to the investigating officers, Ms Edith Rakgole at telephone (012) 428 7733 and Mr Albert Strydom at (012) 428 7724.



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