

SYNOPSIS OF SAGMA COURSES

Enroll today!

SAGMA learners must have access to a laptop and a reliable Wi-Fi connection.

All studies, submissions, feedback and exam preparation take place on our online Moodle platform, so these tools are essential for successful progress.



ACCREDITED COURSE NQF 5



2½–3 YEARS

Must work in a mill with access to a head miller and tutor

8 Theory Modules
(2 per semester)

Logbook and Portfolio of Evidence
(Run concurrently with theory)

Trade Test (practical)
6 months after the theory has been completed to prepare for this test

EISA (May or November) at SAGMA Head Office in Gauteng

Receive QCTO Occupational Certificate: Miller NQF 5
Industry accepted and recognised

A qualified student will be able to:

- ✓ receive, grade and store raw material in bulk or bags (NQF Level 5)
- ✓ prepare grain for the milling process (NQF Level 5)
- ✓ manage and control the milling process (NQF Level 5)
- ✓ establish and control the quality of milled products (NQF Level 4)
- ✓ blend or mix and store semi-finished products according to product specifications (NQF Level 4)
- ✓ monitor and control the packing process of the finished product for distribution (NQF Level 4)
- ✓ maintain the serviceability of milling machines and equipment throughout the milling process (NQF Level 4)

Students with an average of 70% for all their modules may register for the Advanced Course

GENERAL COURSE (OLD GMF)



2½ YEARS

Must have access to a tutor with milling experience

5 Theory Modules

Module 1 & 2 simultaneously & Module 3–5 separately

Trade Test (practical)

6 months after the theory has been completed to prepare for this test

Received Certificate of Completion
Industry accepted and recognised

Students with an average of 70% for all the modules may register for the Advanced Course

A Maize student will be able to understand:

- ✓ the maize milling industry and process and the applicable legislation.
- ✓ maize grading, handling and safe storage.
- ✓ the different methods of blending maize by removing impurities and conditioning by water addition.
- ✓ all equipment used in milling maize and the efficient operation and maintenance thereof.
- ✓ detail of the milling process, flow principles and the quality assurance of the whole process.

A Wheat student will be able to understand:

- ✓ the wheat milling industry and process and the applicable legislation.
- ✓ wheat grading, handling and safe storage.
- ✓ different methods of gristing or blending and preparation of grain by removing impurities and conditioning by water addition.
- ✓ all equipment used in the milling of grain and the efficient operation and maintenance thereof.
- ✓ detail of the milling process, flow principles and the quality assurance of the whole process.

Students with an average of 70% for all their modules may register for the Advanced Course

ADVANCED COURSE CERTIFICATE OF COMPLETION



2 YEARS

The Advanced Technology Course in wheat and maize milling has no specific outcome or National Qualification, i.e., head miller or mill manager, and was:

- 1 **Firstly**, introduced to upgrade existing general management:
 - ➔ to focus on and establish critical competencies and skills to structure the relationship between the business functions;
 - ➔ to focus on and establish critical competencies and skills for problem-solving and decision-making in managerial situations; and
 - ➔ to establish critical competencies and skills for steering and directing operations.
- 2 **Secondly**, to prepare persons with the necessary skill set (in possession of a wheat or maize trade test certificate) to move into management positions in the wheat and maize milling industry.

Persons with a wheat or maize SAGMA/SAQA Trade Test Certificate can enrol for this course.

MILLING FOR NON-MILLERS CERTIFICATE OF PARTICIPATION



ONLINE MICROLEARNING,
3 MONTH COMPLETION TIME

- ✓ Introduce the mill owner to the principles, rather than the specifics, of the technical aspects of milling.
- ✓ Provide an incentive for the mill owners to ask appropriate questions and to draw up their own item checklists when undertaking site and plant "walkabouts".
- ✓ Create and reinforce an awareness that a little knowledge is dangerous if not used responsibly.
- ✓ A concise overview of the wheat and maize milling processes will ensure that the mill operates optimally, producing quality finished products.
- ✓ Mill performance and the necessary controls to be put into place to achieve it.
- ✓ Information on calculations is discussed in detail, leading to a better understanding of why certain decisions are taken and the implications and consequences.
- ✓ Profitability in terms of milling gain, extraction rates and other milling costs are also discussed.
- ✓ The importance of quality control, workshop practice and fumigation is included.