



EXTERNAL INTEGRATED SUMMATIVE ASSESSMENT

CANDIDATE INFORMATION

SURNAME	
NAMES	
ID NUMBER	
EISA REGISTRATION NUMBER	
ASSESSMENT CENTRE	
ASSESSMENT CENTRE ACCREDITATION NUMBER	

QUALIFICATION INFORMATION

QUALIFICATION TITLE	INTERMEDIATE OCCUPATIONAL CERTIFICATE: FOOD AND BEVERAGE PACKAGING OPERATOR
SAQA ID	121148
NQF LEVEL	4
CREDITS	123
DURATION	2 hours
TOTAL MARKS	100
PASS MARK	50 Marks
DATE OF EISA	30 March 2026

GENERAL EISA RULES

- a) Candidates are **ONLY** allowed to use the supplied **EISA BOOKLETS**.
- b) Candidates can **ONLY** use a **BLACK PEN** for their answers.
- c) Candidates to ensure that their **NAMES, SURNAMES** and **EISA registration numbers** appear on the front of their EISA booklet.
- d) This is a closed-book examination. Therefore, no other materials or belongings are to be brought into the assessment centre. Should you bring any other materials or belongings into the assessment centre, you will be required to leave such at the front of the assessment centre examination room. The assessment centre will not be held liable for any loss or damage to property brought into the assessment centre examination room.
- e) All EISA booklets must be handed back to the invigilator intact. No paper may be torn off from the EISA booklet. The removal of EISA booklets from the examination room is prohibited.
- f) Candidates may use a calculator in this EISA.
- g) Unless this is an online examination where access to a computer will be made available to you, the use of any communication devices, including smart watches, cell phones, tablets, iPads, headphones and laptops, are prohibited.
- h) All cell phones are to be switched off for the duration of the EISA.
- i) The invigilator will not assist you with the explanation of questions related to the EISA.
- j) Candidates are prohibited from conversing in any manner with other students.
- k) Candidates may not leave the examination venue within one hour of the start of the examination and in the last 10 minutes of the allotted examination period.
- l) Candidates who are found to be disruptive and unruly in the assessment centre will be requested to leave the assessment centre by the invigilator.

I HEREBY CONFIRM THAT I HAVE READ THE ABOVE EISA RULES AND DECLARE THAT I UNDERSTAND AND ACCEPT THE RULES

SIGNATURE

CANDIDATE

INSTRUCTIONS TO CANDIDATES

1. Candidates must complete ALL questions in this EISA.
2. Candidates must use only a **BLACK PEN** when completing this EISA.
3. Should you require additional space to complete your answer, please request additional paper from your invigilator. Ensure that you indicate your NAME, SURNAME, and EISA registration number.

QUESTION 1SECTION 4: COMMUNICATION, QUALITY, AND FOOD SAFETY (18 Marks)

You are completing your shift on a high-speed carbonated soft drink bottling line. During the last hour, a sensor on the labelling machine failed, causing 15 minutes of downtime. You must now prepare the production report, explain the deviation to the incoming shift operator, and ensure that the food safety standards (GMP) were not compromised during the repair.

QUESTION 1.1: BUSINESS COMMUNICATION AND ADMINISTRATION (6 Marks)

1.1.4 **List** two (2) concepts of business communication used to ensure the technical details of a machine failure are accurately passed to the maintenance team. (2)

1.4.2 **Define** "Accountability" in the context of interpersonal relationships when a team is required to meet hourly production targets. (2)

1.4.3 **Identify** which data point is used to calculate the "Quality" component of Overall Equipment Effectiveness (OEE). (2)

- A) Planned production time.
- B) Number of units rejected vs. total units produced.
- C) Total energy consumed
- D) Number of operators on the line.

QUESTION 1.2: FOOD SAFETY AND QUALITY SYSTEMS (12 Marks)

1.4.2.1 **Define** the following terms as they apply to a packaging facility: (2)

- a) Critical Control Point (CCP)

- b) Quality Assurance (QA)

1.2.5.2 **List** three (3) automated inspection systems used on a packaging line to maintain quality control. (3)

1.62.3 **State** the technical reason why Good Manufacturing Practice (GMP) requires the segregation of packaging materials from cleaning chemicals. (2)

1.72.4 **State** one (1) risk of food contamination that occurs if a primary container (e.g., a bottle) is not rinsed properly before filling. (2)

1.82.5 **List** three (3) principles of plant cleaning and sanitation for packaging equipment. (3)

SECTION 2: PRIMARY PACKAGING SYSTEMS (12 Marks)

The production schedule requires the startup of a batch of fruit juice in a "Form-Fill-Seal" (FFS) aseptic system. You are responsible for ensuring the film is sterilized, the filling volume is calibrated, and the thermal seals are integrated correctly to prevent oxygen ingress.

QUESTION 2.1: OPERATING PRINCIPLES (12 Marks)

2.4.1 **Describe** the operating principle of a "Volumetric Filler" and **state** how it differs from a "Level Filler." (3)

2.4.2 **Describe** the sequence of operation for "Form, Fill, and Seal" (FFS) equipment. (3)

2.4.3 **State** the technical purpose of the "Second Operation" in the double-seaming process of a metal can. (2)

2.4.4 **List** two (2) characteristics of primary packaging materials that act as a barrier against microbial contamination. (2)

2.4.5 **State** why it is critical to sanitize the capping/closing zone specifically to ensure product shelf-life. (2)

SECTION 3: QUESTION 3: SECONDARY AND TERTIARY PACKAGING (16 Marks)

A pallet of finished goods is ready for dispatch. You must verify that the inkjet coder has applied the correct "Best Before Date" and "Batch Code." You also need to ensure the secondary cardboard cases are sealed and the tertiary stretch-wrap provides enough tension for stable transport to the warehouse.

QUESTION 3.1: CODING, INSPECTION, AND STABILITY (16 Marks)

3.1.1 **State** the importance of product coding for traceability in the event of a product recall. (4)

3.1.2 **List** two (2) types of secondary packaging systems used to bundle primary units together.

(4)

3.1.3 **Describe** how an "X-Ray Inspection System" contributes to consumer safety on a packaging line. (2)

3.1.4 **State** two (2) functions of a "Case Packer" in an automated environment. (2)

3.1.5 **State** the role of tertiary packaging (e.g., stretch-wrapping) in preventing physical damage during transit. (2)

3.1.6 **Name** the South African legislation that regulates the accuracy of weight and volume marks on packaged goods. (2)

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3.7.

SECTION QUESTION 4: OPERATION OF PACKAGING EQUIPMENT (54 Marks)

You have been assigned to operate a semi-automated stand-alone "Case Taper" machine. You must perform the full process: from verifying that you have the correct tape and boxes to starting the machine, managing the production run, and performing the final shutdown and area clearance.

QUESTION 4.1: EQUIPMENT OPERATION LIFECYCLE (54 Marks)

4.1.1 **List** and **explain** five (5) pre-start-up procedures you must perform to ensure the equipment is safe and ready for operation. (10)

4.1.2 **List** the ten (10) sequential steps required to safely start a stand-alone piece of packaging equipment and bring it to operating speed. (10)
