



Accredited Africa Training Institute for Capacity Development

Unit FO409, Hatfield Plaza · 1122 Burnett St, Hatfield 0028 · Pretoria, Gauteng · South Africa

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COURSE BROCHURE

Batch Pan Operation Fundamentals For Confectionery Production Training

Agriculture and Nature Conservation / Secondary Agriculture

Unit Standard 114296 · NQF Level 2 · 10 Credits · 7 Days

COURSE OVERVIEW

This course provides learners with the fundamental knowledge and skills required to operate batch pans in a confectionery production environment. It covers safe operation procedures, quality control principles, and basic troubleshooting to ensure consistent product quality and workplace safety.

Category	Agriculture and Nature Conservation
Subfield	Secondary Agriculture
Unit Standard	114296
Accreditation	SAQA Accredited · NQF Level 2 · 10 Credits
Duration	7 days
Training Method	Online, On-Campus, In-House
Certificate	Issued via AATICD LMS – verifiable online

LEARNING OUTCOMES

- Demonstrate the safe start-up, operation, and shut-down of batch pans according to standard operating procedures.
- Apply quality control checks during batch pan processing to ensure product consistency and compliance with specifications.
- Analyze common batch pan operational issues and implement corrective actions.
- Evaluate the impact of process variables (temperature, time, agitation) on final product quality.
- Implement cleaning and sanitation protocols for batch pans in line with food safety standards.
- Interpret batch records and production documentation accurately.

WHO SHOULD ATTEND

- This course is designed for production operators, line supervisors, and quality control personnel working in confectionery manufacturing who need to operate or oversee batch pan operations.

COURSE OUTLINE

Day 1: Introduction to Batch Pan Operations and Confectionery Science

- Overview of confectionery production processes
- Types of confectionery: hard candy, soft candy, fondant, caramel
- Batch pan design and components
- Heat transfer methods: conduction, convection, radiation
- Sugar chemistry: solubility, crystallisation, inversion
- Ingredient functions: sugar, glucose, acids, colours, flavours
- Food safety and hygiene in confectionery
- Personal protective equipment and workplace safety

Day 2: Batch Pan Equipment and Pre-Operational Checks

- Batch pan components: vessel, agitator, heating jacket, controls
- Pre-start checks: steam pressure, electrical supply, safety devices
- Cleaning procedures: CIP (clean-in-place) and manual methods
- Sanitisation standards for confectionery equipment
- Routine maintenance tasks: lubrication, seal inspection
- Common faults: scorching, uneven heating, agitator issues
- Calibration of temperature and pressure gauges

Day 3: Cooking Processes and Temperature Control

- Cooking curves for hard candy, soft candy, and fondant
- Using thermometers and refractometers
- Controlling heating rates and agitation
- Effect of altitude and humidity on cooking
- Recipe scaling and batch adjustments
- End-point determination: temperature, solids content, texture
- Troubleshooting: undercooking, overcooking, crystallisation

Day 4: Ingredient Handling and Recipe Formulation

- Ingredient storage and handling procedures
- Weighing techniques and equipment calibration
- Sugar types and their properties
- Glucose syrup and invert sugar functions
- Acidulants and their effect on inversion
- Recipe formulation: calculating batch quantities
- Adjusting recipes for different product textures
- Quality control of raw materials

Day 5: Quality Control and Batch Monitoring

- In-process testing: moisture content, pH, refractive index
- Colour measurement and visual inspection
- Viscosity and texture assessment
- Common defects: graining, stickiness, discolouration
- Root cause analysis for quality issues
- Batch record keeping and traceability
- Sampling plans and statistical process control basics

Day 6: Advanced Techniques and Specialised Products

- Aerated confectionery: marshmallows, nougat
- Incorporation of air: whipping, pressure beating
- Flavour and colour addition methods
- Batch sequencing and scheduling
- Continuous processing overview
- Lean principles: waste reduction, changeover time
- Scaling up from pilot to production

Day 7: Integration, Troubleshooting, and Assessment

- Simulated production run: recipe formulation, cooking, quality checks
- Advanced troubleshooting: crystallisation, foaming, burning
- Emergency shutdown procedures
- Final practical assessment
- Course review and feedback
- Industry best practices and continuous improvement

ASSESSMENT & CERTIFICATION

Delegates are assessed through exercises and a final test. A mark of **50% or above** earns an **AATICD Certificate of Completion**, issued digitally with a unique verification code. This course carries **10 NQF credits** at **NQF Level 2**.

PRICING (PER DELEGATE, EX-VAT)

Delegates	Training Method	Price per Delegate	Total
1	Online	R 28,200.00	R 28,200.00
1	In-House	R 36,700.00	R 36,700.00
1	On-Campus (Pretoria)	R 42,300.00	R 42,300.00

UPCOMING SESSIONS

Start	End	Method	Venue
10 Aug 2026	18 Aug 2026	On-Campus	Cape Town, South Africa
11 Aug 2026	19 Aug 2026	On-Campus	Dubai, UAE
12 Aug 2026	20 Aug 2026	On-Campus	Pretoria, South Africa
13 Aug 2026	21 Aug 2026	On-Campus	Abu Dhabi, UAE
14 Aug 2026	24 Aug 2026	On-Campus	Durban, South Africa
14 Aug 2026	24 Aug 2026	On-Campus	Mauritius
17 Aug 2026	25 Aug 2026	On-Campus	Harare, Zimbabwe
17 Aug 2026	25 Aug 2026	On-Campus	Dubai, UAE

Contact us if no suitable date is listed – on-demand sessions can be arranged for groups.

HOW TO GET A QUOTE OR APPLY

1. **Get an instant quotation online:** visit www.aaticd.co.za, open the page for this course (Unit Standard 114296) and click **Get A Quote / Apply**. Select your training method and number of delegates – your quotation is generated immediately and emailed to you with the course brochure attached.
2. **Apply by email:** send the course title, your preferred training method (Online, In-House or On-Campus Pretoria), the number of delegates and your preferred dates to apply@aaticd.co.za – our team will reply with a formal quotation.
3. **Apply by phone or WhatsApp:** call +27 12 004 8389 or WhatsApp +27 65 077 6310 and we will prepare your quotation and reserve your seats.
4. **Confirm your booking:** accept the quotation and settle the invoice. As soon as payment is confirmed your delegates are enrolled and receive their AATICD LMS login details by email, along with joining instructions for their chosen training method.

Group discounts apply automatically – the more delegates you enrol, the lower the price per delegate. No payment is required to request a quotation.

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