

SACB 2026 Exam Info & Registration Form

Basics in Breadmaking



WELCOME

Welcome to the official **2026 Basics in Breadmaking Examination Pack**. This pack is designed for learners, bakery teams, and organisations striving for excellence in the baking industry.

The Chamber of Baking is committed to empowering individuals and enhancing skills across the sector. This qualification serves as a foundational step for anyone entering or progressing in the baking profession.

We look forward to supporting you through a successful examination cycle in 2026.

EXAMINATION OVERVIEW

- ✓ **Format:** Written examination based on the Learning Guide
- ✓ **Date:** Tuesday, 6 October 2026, 10:00am – 12:00pm
- ✓ **Eligibility:** Registered candidates with the Chamber
- ✓ **Examination Centres:**

Cape Town	Durban	Johannesburg
Pretoria	East London	Polokwane
Nelspruit	Bloemfontein	Port Elizabeth
Eswatini	Botswana	Bulawayo
Harare		

or other locations if sufficient candidates register
- ✓ **Requirements:** Valid ID and registration confirmation



COPYRIGHT PROTECTION

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RECOMMENDED PRIOR LEARNING

The examination is designed for candidates seeking a foundational understanding of plant baking. It is also beneficial for senior bakery personnel, such as accountants and managers, who require a sound basic knowledge of baking operations.

Requirements:

- ✓ Grade 10 (Std 8) or
- ✓ AET (ABET) Level 4 (Literacy and Numeracy)



STRUCTURE OF QUESTION PAPER

- ✓ **2-hour written paper** based on the **Certificate in the Basics of Breadmaking Learning Guide** (First Edition – March 2015)
- ✓ Candidates are expected to answer all questions; no long essay-type questions
- ✓ Past papers are not available, but examination guidelines will be provided closer to the exam date

EXAMINATION GRADES

- ✓ **Pass:** 60%
- ✓ **Distinction:** 80%



CERTIFICATES

Successful candidates will be awarded the **Certificate in the Basics of Breadmaking**.

ACKNOWLEDGEMENT OF TOP STUDENTS

The candidate who obtains the highest marks will receive the **Clive Lonsdale Memorial Award**, which includes a cash prize, framed certificate, and attendance at the Chamber's AGM.

REGISTRATION PROCESS

- 1 Complete the **Candidate Registration Form** included in this pack.
- 2 **Attach a copy of your ID** and **highest educational qualification**.
- 3 Submit the form to leanne@sacb.co.za.
- 4 An **invoice** will be issued upon review.
- 5 **Learning Guides** will be dispatched after payment confirmation.
- 6 Registration closes **Friday, 4 September 2026**.

EXAMINATION FEES

- ✓ Fees are non-refundable once materials are dispatched.
- ✓ Price increase will be effective **1 April 2026**.
- ✓ Multiple candidates can be registered by the same organisation.

Chamber Members Only (Prices until 31/03/2026)

Learning Guide & Examination Fee.....**R5 034.70** (incl. VAT)
Learner Guide Only.....**R2 663.40** (incl. VAT)
Exam Fee Only.....**R2 371.30** (incl. VAT)

Non-Chamber Members Only (Prices until 31/03/2026)

Learning Guide & Examination Fee.....**R10 505.25** (incl. VAT)

EXAMINATION GUIDELINES

- ✓ Arrive at the venue **9:30am**.
- ✓ Bring ID, pens, pencils, ruler, eraser, and calculator.
- ✓ No electronic devices, books, notes, or papers allowed.
- ✓ Complete the exam in **pen**; pencils only for drawings.
- ✓ Communication with other candidates is prohibited.
- ✓ Remain seated for the first **60 minutes** after the exam starts.
- ✓ The exam will be conducted in English.
- ✓ Write your **examination number** at the top of each page; do not write your name.
- ✓ Complete all questions and follow the Cover Sheet instructions.

EXAMINATION FORMAT

- ✓ **Multiple-choice questions** – with four possible answers listed beneath each question. Only one of these answers is correct. Consider which one answers the question correctly and mark the appropriate box with an **X**. Only one answer may be given for each question.
- ✓ **True/False questions** – where you will be required to mark the correct answer in the appropriate box with an **X**.
- ✓ **Matching questions** – where you will be required to match Column A with Column B.
- ✓ **Short written questions** – which will require written answers.



PREPARATION TIPS

- ✓ Study the **Learning Guide** thoroughly.
- ✓ Manage your time carefully during the 2-hour exam.
- ✓ Arrive on time and stay focused.

2026 Candidate Registration Form: Basics in Breadmaking

Closing Date for Registration: Friday, 4 September 2026

CANDIDATE INFORMATION

Full Name & Surname:							
ID Number:							
Cell Number:							
Email Address:							
Educational Qualification:							
Job Title:							
Employer:							
Employer Postal Address:							
Company VAT No.:							
Purchase Order No.:							
Training Facilitator:	Name:			Cell:			
	Email:			N/A:			
Examination Centre: (Mark the centre with an X)	Cape Town		Durban		Johannesburg		Pretoria
	Polokwane		Nelspruit		East London		Bloemfontein
	Port Elizabeth		Botswana		Harare		Bulawayo
	Other	Please specify "Other":					

DECLARATION

I confirm that the information provided is accurate and agree to abide by the examination rules and copyright of the Learning Guide.

Attached Documents: (Mark with an X)	Copy of ID	Copy of highest educational qualification
Candidate Signature:		
Date:		