

# SACB 2026 Exam Info & Registration Form

## Certificate in the Theory of Breadmaking (Advanced)

### WELCOME

Welcome to the official **2026 Theory in Breadmaking Examination Pack**. This pack has been compiled for learners, bakery teams, and organisations committed to excellence in the baking industry.

The South African Chamber of Baking remains dedicated to promoting skills development and professional standards across the sector. This qualification serves as a foundational step for individuals entering or advancing within the baking profession.

We look forward to supporting you throughout the 2026 examination cycle.

### EXAMINATION OVERVIEW

- **Format:** Written examination based on the Learning Guide
- **Date:** Tuesday, 6 October 2026, 10:00 – 13:00 (3 hours)
- **Eligibility:** Registered candidates with the Chamber
- **Examination Centres:**

Cape Town	Durban	Johannesburg	Pretoria
East London	Polokwane	Nelspruit	Bloemfontein
Port Elizabeth	Eswatini	Botswana	Bulawayo
Harare	Additional centres may be added if sufficient candidates register		
- **Requirements:** Valid ID & Registration confirmation letter



### COPYRIGHT PROTECTION

All learning material is copyright protected and remains the intellectual property of the South African Chamber of Baking.

Use of the Learning Guide is restricted to the registered candidate only.  
**No candidate will be allowed to write the examination without having purchased a Learning Guide.**

### RECOMMENDED PRIOR LEARNING

The Certificate in the **Theory of Breadmaking Learning Guide** provides comprehensive knowledge of theoretical aspects of plant baking, including safety factors, operational legislation, and bakery processes.

The examination is designed for individuals who supervise or support production in plant bakeries and is suitable for personnel aiming to advance their careers in the baking industry, including food technologists and bakery production staff.

#### Minimum Requirements:

- English Grade 10 or equivalent
- Mathematics Grade 10 or equivalent
- Grade 12 (Matric) recommended



### STRUCTURE OF THE QUESTION PAPER

This is a **3-hour written examination** based on the **Certificate in the Theory of Breadmaking Learning Guide** (4<sup>th</sup> Edition – April 2010, Revised).

The paper includes:

#### Section A (40%)

- Multiple-choice questions
- True/False questions
- Matching (Column A / Column B)
- Short-answer questions

#### Section B (60%)

- Eight (8) long-form questions, of which **only six (6)** must be answered
- If all eight are answered, **only the first six will be marked**
- Questions must be cancelled by drawing a bold diagonal line across the page



## EXAMINATION GRADES

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

Successful candidates will be awarded the Certificate in the Theory of Breadmaking.

## ACKNOWLEDGEMENT OF TOP STUDENTS

The **Nic Alberts Memorial Award** is presented to the candidate achieving the highest overall mark in the 2026 Theory in Breadmaking Examination.

The award includes:

- A cash prize
- A framed certificate
- Attendance at the Chamber's Annual General Meeting (AGM)

## REGISTRATION PROCESS

- Complete the **Candidate Registration Form** (attached at the end of this pack).
- Submit the form to [leanne@sacb.co.za](mailto:leanne@sacb.co.za).
- An **invoice** will be issued upon review.
- **Learning Guides** are dispatched after payment is received.
- Registration closes **Friday, 4 September 2026**.
- Attach:
  - A copy of your ID
  - A copy of your highest educational qualification

## EXAMINATION FEES

- Multiple candidates may be registered per organisation.
- Fees are **non-refundable** once learning materials have been dispatched.
- Price increase effective **1 April 2026**.

### ❖ Chamber Members Only (Prices until 31 March 2026)

Learning Guide & Examination Fee.....	<b>R5 034.70</b> (incl. VAT)
Learner Guide Only.....	<b>R2 663.40</b> (incl. VAT)
Exam Fee Only.....	<b>R2 371.30</b> (incl. VAT)

### ❖ Non-Chamber Members Only (Prices until 31 March 2026)

Learning Guide & Examination Fee.....	<b>R10 505.25</b> (incl. VAT)
---------------------------------------	-------------------------------

## EXAMINATION GUIDELINES

- Arrive at the venue by **9:30am**.
- Bring required equipment (see detailed instructions).
- No electronic devices, books, notes, or papers allowed.
- Complete the paper in **pen** (pencil only for drawings).
- Exam must be written in English.
- Communication between candidates is strictly prohibited.
- Candidates must remain seated for the first **90 minutes**.
- No candidate may leave in the last **30 minutes**.
- Write your **examination number** at the top of every page.
- Do not write your name on the question paper.
- Read and follow the instructions on the Cover Sheet.

## INSTRUCTIONS TO CANDIDATES

### 1. Examination Duration

- Total time: **3 hours**.
- Report to the invigilator at least **30 minutes** prior to 10:00.
- Late arrivals will not be permitted to write.

### 2. Required Equipment

- Identity Document
- Pens
- Pencils
- Ruler
- Eraser
- Calculator
- No electronic devices permitted (to be stored as per invigilator's instruction)

### 3. Writing Method

- Examination must be completed in pen.
- Pencils allowed for drawings only.

### 4. Cheating and Misconduct

- Possession of notes, books, crib sheets, or cheating will result in:
  - ✗ Immediate dismissal from the venue
  - ✗ Disqualification
  - ✗ Notification to employer
  - ✗ A **2-year ban** from rewriting

### 5. Communication

- No communication between candidates inside the examination room.

## INSTRUCTIONS TO CANDIDATES (CONT.)

### 6. Leaving the Venue

- No candidate may leave within the first **90 minutes**.
- No departures during the last **30 minutes**.
- Bathroom visits allowed only if accompanied by an invigilator.

### 7. Language

- Examination questions and answers must be written in English.

### 8. Identification on Paper

- Write your **exam number only**; do not write your name.

### 9. Question Requirements

- Follow instructions provided in the question paper.
- Section B: Answer only **6 out of 8** questions.
  - ➔ If cancelling, draw a bold diagonal line through the page.

### 10. Cover Sheet

- Complete and sign the Cover Sheet at the end of the exam.
- Place it inside your envelope for sealing by the invigilator.



## EXAMINATION PREPARATION NOTES

- Manage your time effectively (180 minutes).
- Read all questions carefully before attempting answers.
- Tackle questions you understand best first.
- Show all workings for mathematical questions.
- Arrive early to reduce stress and begin calmly.
- Full knowledge of the Learning Guide is essential for success.

The Chamber wishes all candidates success in their studies and outstanding performance on examination day.

# 2026 Candidate Registration Form: Theory in Breadmaking (Advanced)

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)	<input type="checkbox"/>	Cape Town	<input type="checkbox"/>	Durban	<input type="checkbox"/>	Johannesburg	<input type="checkbox"/>	Pretoria
	<input type="checkbox"/>	Polokwane	<input type="checkbox"/>	Nelspruit	<input type="checkbox"/>	East London	<input type="checkbox"/>	Bloemfontein
	<input type="checkbox"/>	Port Elizabeth	<input type="checkbox"/>	Botswana	<input type="checkbox"/>	Harare	<input type="checkbox"/>	Bulawayo
	<input type="checkbox"/>	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)		<input type="checkbox"/> Copy of ID			<input type="checkbox"/> Copy of highest educational qualification			
Candidate Signature:								
Date:								