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FOOD PROCESSING & PACKAGING TECHNICIAN



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ASSESSMENT PACKAGE
National Vocational Certificate Level 2

Version 1 - November, 2019



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ASSESSMENT PACKAGE
National Vocational Certificate Level 2

Version 1 - November, 2019

Title of Qualification: National Vocational Certificate level 2, Food processing industry (Assistant technician)	CS Code: 072100980	Level: 2	Version: 1
Competency Standard Title: Maintain Tools and Equipment	Assessment Date (DD/MM/YY): Time: 2 Hours		

Candidate Details	Name: Registration/Roll Number:
Guidance for Candidate	<p>To meet this standard, you are required to complete the following within the given time frame (for practical demonstration & assessment):</p> <p>Assessment Task 1: Perform cleaning of tools and equipment Assessment Task 2: Apply food grade lubricants of tools/equipment Assessment Task 3: Implement Internal Control Plan (ICP) for tools and equipments Assessment Task4: Adopt housekeeping practices for tools/equipment (e.g. 5 S)</p> <ol style="list-style-type: none"> 1. Knowledge assessment test (Written or Oral) 2. Portfolios at the time of assessment (if any)
/Minimum Evidence Required	<p>During a practical assessment, under observation by an assessor, you will complete:</p> <p>Assessment Task 1 Performance Criteria 1. Check the cleanliness status of machine after completion of each batch as per the instructions given in manual Performance Criteria2. Take corrective measures in case of inappropriate cleaning Performance Criteria3. Maintain record keeping</p>
	<p>Assessment Task 2 Performance Criteria 1: Check gauge of food lubricants as per machine manual Performance Criteria 2: Ensure proper food lubrication of machinery</p>
	<p>Assessment Task 3 Performance Criteria 1: Inspect the tools/equipment regularly Performance Criteria 2: Select tools/equipment and material for the given task Performance Criteria 3: Perform repair/replace tools/parts Criteria Performance Criteria 4: Perform calibration as per defined frequency Performance Criteria 5: Maintain all record of tools/equipments as per industry</p>

	<p>Assessment Task 4:</p> <p>Performance Criteria 1: Identify and eliminate all unnecessary items from the workplace (Sort)</p> <p>Performance Criteria 2: Put every necessary item in good order and focused on efficient and effective storage methods (Systemize)</p> <p>Performance Criteria 3: Inspect the workplace and equipment for defects (Sweep)</p> <p>Performance Criteria 4: Keep the workplace organized, orderly and clean (Standardize)</p> <p>Performance Criteria 5: Ensure to follow the 5'S standards (Self-Discipline)</p>
	<p>Portfolios required at the time of assessment (if any) for</p> <p>Performance criteria 1-4 for the evaluation of portfolio: Maintain tools/equipment, maintain log book or activity record (practical journal, project, pictures etc.) completed during the training.</p>

Continued on following page

**National Vocational Certificate level 2,
Food processing industry (Assistant technician)**

Assessors Judgment Guide (to be completed by the Assessor and signed both by the assessor and the candidate after the assessment)

Candidate Details	Name: Registration/Roll Number: Candidate Signature:.....
Assessment Outcome	COMPETENT <input type="checkbox"/> NOT YET COMPETENT <input type="checkbox"/> Name of the Assessor: Assessor's code: Signature of the Assessor:.....

Assessment Summary (to be filled by the assessor)							
Activity	Method					Result	
Nature of Activity	Written	Oral	Observation	Portfolio	Role Play	Competent	Not Yet Competent
Practical Skill Demonstration			✓				
Knowledge Assessment	✓	✓					
Other Requirement				✓			
Each Assessment Task (with performance criteria)							
Assessment Task 1			Description of assessment task 1 Check the cleaning of machine tools as per SOPs before the start of work according to assessor's instructions.				
During the practical assessment, candidate demonstrated the following:					Yes	No	Remarks
1	Performance Criteria 1. Checked the cleanliness status of machine after completion of each batch as per the instructions given in manual						
2	Performance Criteria2. Taken corrective measures in case of inappropriate cleaning						
3	Performance Criteria3. Maintained record keeping						
Competent <input type="checkbox"/>			Not Yet Competent <input type="checkbox"/>				

Assessment Task 2		Description of assessment task 2 Check food lubricants (gauge) for effective functioning of machines as per assessor's instructions.		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Performance Criteria 1: Checked gauge of food lubricants as per machine manual			
2	Performance Criteria 2: Ensured proper food lubrication of machinery			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Assessment Task 3		Description of assessment task 3 Inspection of tools/equipment and calibration of tools/equipment specified by your Assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Performance Criteria : Inspected the tools/equipment regularly			
2	Performance Criteria : Selected tools/equipment and material for the given task			
3	Performance Criteria : Performed repair/replace tools/parts Criteria			
4	Performance Criteria : Performed calibration as per defined frequency			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Assessment Task 4		Description of assessment task 3 Perform effective storage of tools/equipment specified by your Assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Performance Criteria 1: Identified and eliminate all unnecessary items from the workplace (Sort)			
2	Performance Criteria 2: Put every necessary item in good order and focused on efficient and effective storage methods (Systemize)			
3	Performance Criteria 3: Inspected the workplace and equipment for defects (Sweep)			
4	Performance Criteria 4: Kept the workplace organized, orderly and clean (Standardize)			
5	Performance Criteria 5: Ensured to follow the 5'S standards (Self-Discipline)			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Portfolio (if any)		Description of portfolio			
Current <input type="checkbox"/>		Sufficient <input type="checkbox"/>	Authentic <input type="checkbox"/>	Valid <input type="checkbox"/>	Reliable <input type="checkbox"/>
Portfolio meet the following performance standards:		Yes	No	Remarks	
1	Performance criteria 1 for the evaluation of portfolio: Submitted log book or activity record (practical journal, project, pictures etc.) completed during the training.				
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>			

Title of Qualification: National Vocational Certificate level 2, In Food Processing b Sector (Assistant Technician)	CS Code:	Level: 2	Version: 1
Competency Standard Title: Maintain Tools and Equipment	Assessment Date (DD/MM/YY): --/--/--		

WRITTEN ASSESSMENT

Question	Candidate's answer
1. What is the food grade lubricants	Food-grade or food-safe lubricant is the name given to any industrial lubricant that is considered safe for incidental contact with items that may be consumed by humans or animals, as long as it does not exceed a certain concentration.
2. What are the benefits of proper storage of tools and equipment?	Reduce or eliminate damages Reduce movement Safety of personnel Production Interruptions Stock records
3. Explain 5'S standards (Self-Discipline)	5S is a framework that emphasizes the use of a specific mindset and tools to create efficiency and value. It involves observing, analyzing, collaborating, and searching for waste and also involves the practice of removing waste.
4. What are some machines used in food production?	Burners Cooking Ranges Ovens Griddles Pans and Cooking Spoons Kettles Vegetable Cutters/Choppers Mixers
5. What are the food processing equipment?	Soak/floatation tanks (soaking) Spray washers (spray washing) Washing systems (washing) Sterilizers (sterilizing)
6. Define machine PLC/HMI and how it works.	A PROGRAMMABLE LOGIC CONTROLLER (PLC) is an industrial computer control system that continuously monitors the state of input devices and makes decisions based upon a custom program to control the state of output devices. An HMI is a software application that presents information to an operator or user about the state of a process, and to accept and implement the operators control instructions. Typically, information is displayed in a graphic format
7. Explain procedure of maintaining and filling up of log-book properly	Use a bound notebook Make sure your logbook has numbered pages Skip the first page or two to use for a Table of Contents Entries must be written down chronologically

Question	Candidate's answer
8. Describe the process of machine operation	An elementary operation that a computer is designed and built to perform

Title of Qualification: National Vocational Certificate level 2, In food processing industry (Assistant technician)	CS Code: 072100982	Level: 2	Version: 1
Competency Standard Title: Perform food cleaning and sanitation	Assessment Date (DD/MM/YY): Time: 4.00 hours		

Candidate Details	Name: Registration/Roll Number:
Guidance for Candidate	<p>To meet this standard, you are required to complete the following within the given time frame (for practical demonstration & assessment):</p> <ol style="list-style-type: none"> 1. Assessment Task 1: Perform cleaning and sanitation as per schedule/procedure 2. Assessment Task 2: Sanitize inaccessible parts of machinery prior to assembling 3. Knowledge assessment test (Written or Oral) 4. Portfolios at the time of assessment (if any)
	<p>Assessment Task 1</p> <p>Performance Criteria 1: Select appropriate method of cleaning as per product nature (dry and wet cleaning)</p> <p>Performance Criteria 2: Use of color coded cleaning tools for food and non food surfaces</p> <p>Performance Criteria 3: Apply 6Ts (Time, Temperature, Titration, Turbulence, Technology, Training) of cleaning</p> <p>Performance Criteria 4: Perform disinfection of food contact surfaces where required</p> <p>Performance Criteria 5: Validate cleaning method as per Prepare work area for installation of Valve</p> <hr/> <p>Assessment Task 2</p> <p>Performance Criteria 1: Ensure cleaning of hard to reach parts by dismantling</p> <p>Performance Criteria 2: Ensure cleaning out place (COP) of equipment / Machinery as per SOP</p>
	<p>Portfolios required at the time of assessment (if any) for</p> <p>Performance criteria 1 & 2 for the evaluation of portfolio: Provide practical evidence to perform application of cleaning and sanitation techniques as record (practical journal, project, pictures etc.) completed during the training.</p>

Continued on following page

**National Vocational Certificate level 2,
In food processing industry (Assistant technician)**

Assessors Judgment Guide (to be completed by the Assessor and signed both by the assessor and the candidate after the assessment)

Candidate Details	Name: Registration/Roll Number: Candidate Signature:.....
Assessment Outcome	COMPETENT <input type="checkbox"/> NOT YET COMPETENT <input type="checkbox"/> Name of the Assessor: Assessor's code: Signature of the Assessor:.....

Assessment Summary (to be filled by the assessor)							
Activity	Method					Result	
Nature of Activity	Written	Oral	Observation	Portfolio	Role Play	Competent	Not Yet Competent
Practical Skill Demonstration			✓				
Knowledge Assessment	✓	✓					
Other Requirement				✓			
Each Assessment Task (with performance criteria)							
Assessment Task 1			Description of assessment task 1 cleaning in accordance with the industry's approved guidelines as per given instructions				
During the practical assessment, candidate demonstrated the following:					Yes	No	Remarks
1	Performance Criteria 1: Selected appropriate method of cleaning as per product nature (dry and wet cleaning)						
2	Performance Criteria 2: Used of color coded cleaning tools for food and non food surfaces						
3	Performance Criteria 3: Applied 6Ts (Time, Temperature, Titration, Turbulence, Technology, Training) of cleaning						
4	Performance Criteria 4: Performed disinfection of food contact surfaces where required						
5	Performance Criteria 5: Validated cleaning method as per Prepare work area for installation of Valve						
Competent <input type="checkbox"/>			Not Yet Competent <input type="checkbox"/>				

Assessment Task 2		Description of assessment task 2 cleaning in accordance with the industry's approved guidelines as per given instructions		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Performance Criteria 1: Ensured cleaning of hard to reach parts by dismantling			
2	Performance Criteria 2: Ensured cleaning out place(COP) of equipment/Machinery as per SOP			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Portfolio (if any)		Description of portfolio		
Current <input type="checkbox"/>	Sufficient <input type="checkbox"/>	Authentic <input type="checkbox"/>	Valid <input type="checkbox"/>	Reliable <input type="checkbox"/>
Portfolio meet the following performance standards:		Yes	No	Remarks
1	Performance criteria 1 Submitted log book or activity record (practical journal, project, pictures etc.) completed during the training.			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Title of Qualification: National Vocational Certificate level 2, In food processing industry (Assistant technician)	CS Code:	Level: 2	Version: 1
Competency Standard Title: Perform food cleaning and sanitation	Assessment Date (DD/MM/YY): Time: 30 minutes		

Guidance for Candidate	To complete your assessment for this Competency Standard, you need to answer the questions on the following pages successfully.
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Assessors Guide (to be completed by the Assessor and signed both by the assessor and the candidate after the assessment)

Candidate Details	Name: Registration/Roll Number: Candidate Signature:.....
Written Assessment Outcome	COMPETENT <input type="checkbox"/> NOT YET COMPETENT <input type="checkbox"/> Name of the Assessor: Assessor's code: Signature of the Assessor:.....

Title of Qualification: National Vocational Certificate level 2, In food processing industry (Assistant technician)	CS Code:	Level: 2	Version: 1
Competency Standard Title: Perform food cleaning and sanitation	Assessment Date (DD/MM/YY): --/--/--		

WRITTEN ASSESSMENT

Question	Candidate's answer
1. Explain different cleaning techniques like dry cleaning, wet cleaning, cleaning in place, cleaning out of place etc.	Wet cleaning is a cleaning method that employs the use of water systems for removing soil or residues. Dry cleaning is a cleaning method that employs the use of air for removing soil or residues. Clean-in- place (CIP) is a method of cleaning the interior surfaces of pipes, vessels, process equipment, filters and associated fittings, without disassembly.
2. Describe different types of sanitizers used in food processing units.	Iodine Compounds Quaternary Ammonium Compounds Acid-Anionic Surfactants Peracetic Acid Solutions
3. What is difference between cleaning and sanitizing	"Cleaning" , means that soil and food are visibly removed from surfaces. "Sanitization" means that the reduction of pathogens from a surface.
4. What are the 6 stages of the cleaning procedure?	1. Pre-clean - remove excess food waste by sweeping, wiping or pre-rinsing 2. Main clean - loosen surface waste and grease using a detergent. 3. Rinse - remove loose food waste, grease and detergent. 4. Disinfection - kill the bacteria with disinfectant or heat. 5. Final rinse - remove the disinfectant. 6. Drying - remove all moisture.
5. What is most important to clean and disinfect regularly?	Cleaning and disinfection (C&D) involve the use of physical or chemical processes to reduce, remove, inactivate, or destroy pathogenic microorganisms. C&D procedures are crucial in controlling the spread or transfer of microorganisms between animals, between locations, or to people. The potential for spread or transfer of microorganisms can occur from the direct or indirect contamination of equipment, facilities, vehicles, people and the movement of animals or animal products.

Question	Candidate's answer
6. How do you practice personal cleanliness in a workplace?	Wash hand before and after work Keep working are clean and clear Remove the waste properly Avoid cross contamination
7. What is a clean environment?	A clean environment is one that is void of any form of pollution and its effect. Hence it could be an environment that has clean air, clean water, and clean energy.

Title of Qualification: National Vocational Certificate level 2, In Food Processing & Packaging technician Sector (Assistant Technician)	CS Code: 072100981	Level: 2	Version: 1
Competency Standard Title: Receive Raw Materials as per Manufacturing order	Assessment Date (DD/MM/YY): ----/---- Time: 02 Hours		

Candidate Details	Name: Registration/Roll Number:.....
Guidance for Candidate	<p>To meet this standard, you are required to complete the following within the given time frame (for practical demonstration & assessment):</p> <p>Assessment Task 1: Identify different raw materials as per food processing manufacturing order</p> <p>Assessment Task 2: Ensure raw material quality parameters (physical, chemical, biological, color or flavor retention)</p> <p>Assessment Task 3: Measure the ingredients according to manufacturing order/recipe</p> <p><i>Assessment Task 4: Maintain record of all received/labeled materials as per SOPs</i></p> <p>Assessment Task 5: Store the ingredients according to standard procedure</p> <p>Assessment Task 6: Handle the raw materials in an appropriate manner</p> <p>Assessment Task 7: Provide raw materials to processing unit as per requirements of manufacturing order</p> <p>And complete:</p> <ol style="list-style-type: none"> 3. Knowledge assessment test (Written or Oral) 4. Portfolios at the time of assessment (if any)
	<p>Assessment Task 1</p> <p>Performance Criteria 1: Generate requirement for raw materials as per manufacturing order</p> <p>Performance Criteria 2 : Verify quantity of received raw materials as per manufacturing order</p>

	<p>Assessment Task 2</p> <p>Performance Criteria 1: Perform testing of raw materials as per specification</p> <p>Performance Criteria 2; Ensure materials identification labels as per the specifications of food specific processing order</p> <p>Performance Criteria 3: Check expiry date on each labeled food raw material as per specifications</p>
	<p>Assessment Task 3</p> <p>Performance Criteria 1: Perform balancing and zero-tare of measuring equipments</p> <p>Performance Criteria 2: Ensure volumetric and by-weight measurement of ingredients as per requirements</p>
	<p>Assessment Task 4</p> <p>Performance Criteria 1: Maintain log book/log sheets for record of all received materials</p> <p>Performance Criteria 2: Analyze quality trends of raw materials</p>
	<p>Assessment Task 5</p> <p>Performance Criteria 1: Ensure the cleaning of storage area</p> <p>Performance Criteria 2: Place the raw materials in designated areas to avoid cross contamination</p> <p>Performance Criteria 3: Ensure storage of raw materials as per SOPs</p>
	<p>Assessment Task 6</p> <p>Performance Criteria 1: Use of appropriate PPEs for handling raw materials</p> <p>Performance Criteria 2: Use of hand jacks and trolleys</p>
	<p>Assessment Task 7</p> <p>Performance Criteria 1: Check the inventory of raw materials as per manufacturing order</p> <p>Performance Criteria 2: Hand over the raw materials to production in-charge</p>
	<p>Portfolios required at the time of assessment (if any) for</p> <p>Performance criteria 1 for the evaluation of portfolio: Submit log book or activity record (practical journal, project, pictures etc.) completed during the training.</p>

Continued on following page

**National Vocational Certificate level 2,
In Food Processing & Packaging technician Sector (Assistant Technician)**

Assessors Judgment Guide (to be completed by the Assessor and signed both by the assessor and the candidate after the assessment)

Candidate Details	Name: Registration/Roll Number: Candidate Signature:.....
Assessment Outcome	COMPETENT <input type="checkbox"/> NOT YET COMPETENT <input type="checkbox"/> Name of the Assessor: Assessor's code: Signature of the Assessor:.....

Assessment Summary (to be filled by the assessor)							
Activity	Method					Result	
Nature of Activity	Written	Oral	Observation	Portfolio	Role Play	Competent	Not Yet Competent
Practical Skill Demonstration			✓				
Knowledge Assessment	✓	✓					
Other Requirement				✓			
Each Assessment Task (with performance criteria)							
Assessment Task 1			Description of assessment task 1 Check the cleaning of machine tools as per SOPs before the start of work according to assessor's instructions.				
During the practical assessment, candidate demonstrated the following:					Yes	No	Remarks
1	Performance Criteria 1: Generated requirement for raw materials as per manufacturing order						
2	Performance Criteria 2 : Verified quantity of received raw materials as per manufacturing order						
Competent <input type="checkbox"/>			Not Yet Competent <input type="checkbox"/>				

Assessment Task 2		Description of assessment task 2 Check food lubricants (gauge) for effective functioning of machines as per assessor's instructions.		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Performance Criteria 1: Performed testing of raw materials as per specification			
2	Performance Criteria 2; Ensured materials identification labels as per the specifications of food specific processing order			
3	Performance Criteria 3: Checked expiry date on each labeled food raw material as per specifications			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Assessment Task 3		Description of assessment task 3 Inspection of tools/equipment and calibration of tools/equipment specified by your Assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Performance Criteria 1: Performed balancing and zero			
2	Performance Criteria 2: Ensured volumetric and by			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Assessment Task 4		Description of assessment task 3 Perform effective storage of tools/equipment specified by your Assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Performance Criteria 1: Maintain log book/log sheets for record of all received materials			
2	Performance Criteria 2: Analyze quality trends of raw materials			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Assessment Task 5		Description of assessment task 2 Check food lubricants (gauge) for effective functioning of machines as per assessor's instructions.		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Performance Criteria 1: Ensure the cleaning of storage area			
2	Performance Criteria 2: Place the raw materials in designated areas to avoid cross contamination			
3	Performance Criteria 3: Ensure storage of raw materials as per SOPs			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Assessment Task 6		Description of assessment task 3 Use appropriate PPEs ad per job specified by your Assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Performance Criteria 1: Used of appropriate PPEs for handling raw materials			
2	Performance Criteria 2: Used of hand jacks and trolleys			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Assessment Task 7		Description of assessment task 7 Check inventory of received raw material as specified by your Assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Performance Criteria 1:Checked the inventory of raw materials as per manufacturing order			
2	Performance Criteria 2: Handled over the raw materials to production in-charge			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Portfolio (if any)		Description of portfolio		
Current <input type="checkbox"/>		Sufficient <input type="checkbox"/>		Authentic <input type="checkbox"/>
		Valid <input type="checkbox"/>		Reliable <input type="checkbox"/>
Portfolio meet the following performance standards:		Yes	No	Remarks
1	Performance criteria 1 for the evaluation of portfolio: Submitted log book or activity record (practical journal, project, pictures etc.) completed during the training.			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Title of Qualification: National Vocational Certificate level 2, In Food Processing & Packaging technician Sector (Assistant Technician)	CS Code:	Level: 2	Version: 1
Competency Standard Title: Receive Raw Materials as per Manufacturing order	Assessment Date (DD/MM/YY): --/--/--		

WRITTEN ASSESSMENT

Question	Candidate's answer
1. Define Stable foods	This group includes foods having very little moisture resulting in higher shelf life.
2. Define perishable foods	Perishable Foods. Perishable foods are those likely to spoil, decay or become unsafe to consume if not kept refrigerated at 40 F° (4.4 °C) or below or frozen at 0 F° (-17.8 °C) or below.
3. Define semi perishable foods	Semi-perishable foods, if properly stored and handled, may remain unspoiled for six months to about one year. It has moisture content upto 75%.
4. Enlist parameters for food storage	Temperature Moisture Oxygen Light Container Infestation
5. Describe about visual inspection of raw materials	<i>Inspection</i> and testing of the incoming <i>materials</i> are done for all the <i>materials</i> being received at the plant from the suppliers. It consists of inspecting, checking and testing of all the purchased <i>raw materials</i> and parts that are supplied before they are taken on to the stock or used in actual manufacturing.
6. What are acidic foods	Certain food groups are considered acidic. Acidic food includes Meat, poultry, fish, dairy, eggs, grains and alcohol. Neutral: Natural fats, starches and sugars
7. Define acidity	Amount of acid present in a given sample is known as acidity, usually calculated in percentage.
8. Define autolysis	Self-destruction of food due to chemical or biochemical reactions are known as autolysis.

Question	Candidate's answer
9. Describe the importance of record keeping	Developing, documenting, implementing, and maintaining the necessary documentation to properly maintain a food safety management system (FSMS) is an integral part of doing business for food processors, ingredient manufacturers, and packaging suppliers large and small. Yes, even the very small operator who might not be mandated to have such programs will, most likely, be asked to show it has a food safety system in place for its customers.
10. Enlist requirements of storage for dry food items	Dried foods should be stored in cool, dry, dark areas. Recommended storage times for dried foods range from 4 months to 1 year. Because food quality is affected by heat, the storage temperature helps determine the length of storage; the higher the temperature, the shorter the storage time.

Instructions for Candidates			
Title of Qualification: National Vocational Certificate level 2, In Food processing industry (Assistant Technician)		CS Code:	Level: 2
			Version: 1
Competency Standard Title: Integrated Assessment Level-2		Assessment Date (DD/MM/YY): Time: 03:00 Hours	

Candidate Details	Name: Registration/Roll Number:
Guidance for Candidate	<p>To meet this standard, you are required to complete the following within the given time frame (for practical demonstration & assessment):</p> <p style="padding-left: 40px;">Assessment Task 1: Perform cleaning of tools and equipment as per 5S Technique</p> <p style="padding-left: 40px;">Assessment Task 2: Perform inspection of different material</p> <p style="padding-left: 40px;">Assessment Task 3: Perform cleaning and sanitation of equipment</p> <p>And complete:</p> <p style="padding-left: 40px;">5. Knowledge assessment test (Written or Oral)</p> <p style="padding-left: 40px;">6. Portfolios required at the time of assessment</p>
Minimum Evidence Required	<p>During a practical assessment, under observation by an assessor, you will complete:</p> <p style="padding-left: 40px;">Assessment Task 1</p> <p style="padding-left: 40px;">Performance Criteria 1: Perform sorting activity of different tools.</p> <p style="padding-left: 40px;">Performance Criteria 2: Perform set in order activity of different tools</p> <p style="padding-left: 40px;">Assessment Task 2</p> <p style="padding-left: 40px;">Performance Criteria 1: separate the Food grade lubricant and non-food grade lubricant</p> <p style="padding-left: 40px;">Performance Criteria 2: Perform inspection of raw packaging material</p> <p style="padding-left: 40px;">Assessment Task 3</p> <p style="padding-left: 40px;">Performance Criteria 1: Perform cleaning and sanitation of equipment as per procedure.</p> <p>Portfolios required at the time of assessment (if any) for</p> <p style="padding-left: 40px;">Performance criteria 1 (2) for the evaluation of portfolio. Submit work book regarding 5S techniques as performed during the training.</p>

Continued on following page

Portfolio (if any)		Description of portfolio			
Current <input type="checkbox"/>		Sufficient <input type="checkbox"/>	Authentic <input type="checkbox"/>	Valid <input type="checkbox"/>	Reliable <input type="checkbox"/>
Each Assessment Task (with performance criteria)					
Assessment Task 3		Description of assessment task 3 Perform cleaning and sanitation of equipments			
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks	
1	Performance Criteria 1: Performed cleaning and sanitation of equipment as per procedure.				
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>			
Portfolio meet the following performance standards:		Yes	No	Remarks	
1	Performance criteria 1 (2) for the evaluation of portfolio. Submitted work book regarding 5S techniques as performed during the training.				
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>			

WRITTEN ASSESSMENT

Question	Candidate's answer
9. Define sorting of tools.	Sorting is separation of tools on the basis of shape size weight and color.
10. Enlist methods of sorting.	There are 5 methods of sorting 1. Screening 2. Grading 3. Dehulling 4. trimming 5. Destemming
11. Enlist benefits of sorting tools.	Easy to recognize Easy to locate Easy to handle
12. Enlist 5S techniques.	uses a list of five <u>Japanese</u> words: <i>seiri</i> , <i>seiton</i> , <i>seisō</i> , <i>seiketsu</i> , and <i>shitsuke</i> . These have been translated as "Sort", "Set In order", "Shine", "Standardize" and "Sustain".
13. Describe sustain and standardize.	Standardize the processes used to sort, order and clean the workplace. Sustain the developed processes by self-discipline of the workers. Also translates as "do without being told".
14. Differentiate between cleaning and sanitation.	Cleaning removes food and other types of soil from a surface. Sanitizing reduces the number of pathogens on that clean surface to safe levels. To be effective,
15. How to keep working area clean.	You can keep your area clean and hygienic by following Good manufacturing practices
16. Define lubricant.	A substance used for lubricating an machine or component, such as oil or grease.
17. Enlist types of lubricants.	There are 4 types of lubricants such as 1. Oil 2. Grease 3. Penetrating 4. Dry

Feedback to the candidate on Assessment

Candidate Signature: _____

Assessor Signature: _____

