



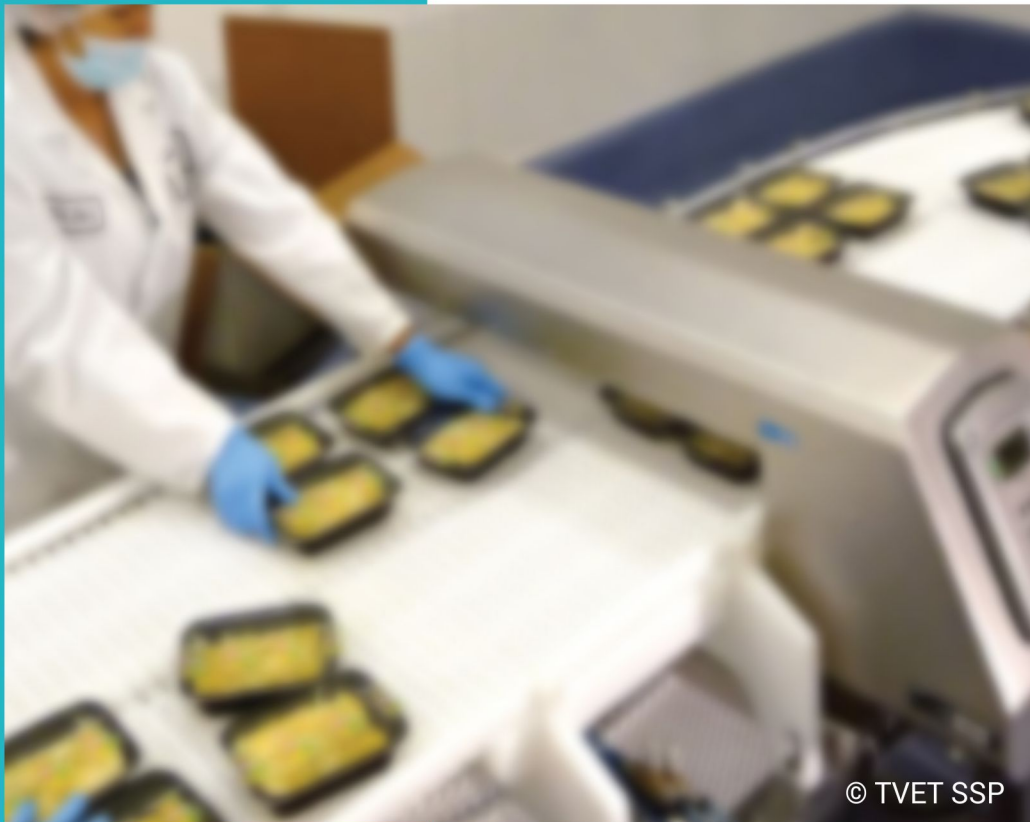
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Islamabad



FOOD PROCESSING & PACKAGING TECHNICIAN



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ASSESSMENT PACKAGE
National Vocational Certificate Level 3

Version 1 - November, 2019



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FOOD PROCESSING & PACKAGING TECHNICIAN



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ASSESSMENT PACKAGE
National Vocational Certificate Level 3

Version 1 - November, 2019

Title of Qualification: National Vocational Certificate level-3, Food Processing Industry (Technician)	CS Code: 072100985	Level: 3	Version: 1
Competency Standard Title: Perform Food Processing	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> <ol style="list-style-type: none"> 1. Assessment Task 1: Prepare food for processing 2. Assessment Task 2: Apply size reduction techniques 3. Assessment Task 3: Apply extraction techniques 4. Assessment Task 4: Apply high temperature techniques 5. Assessment Task 5: Apply low temperature techniques 6. Assessment Task 6: Apply fermentation techniques 7. Assessment Task 7: Apply evaporation techniques 8. Assessment Task 8: Monitor adding of ingredients 9. Assessment Task 9: Push batches to preservation and packaging process 10. Assessment Task 10: Produce beverages 11. Assessment Task 11: Handle food additives 12. Assessment Task 12: Perform basic calculation <p>And complete:</p> <ol style="list-style-type: none"> 13. Knowledge assessment test (Written or Oral) 14. 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</p> <p>Performance Criteria 1: Perform sorting, grading and peeling methods for fruits and vegetables Performance Criteria 2: Ensure dressing of Meat, Poultry and Marine food Performance Criteria 3: Perform shelling of eggs and dry fruits Performance Criteria 4: Ensure batch loading as per recipe</p>
	<p>Assessment Task 2</p> <p>Performance Criteria 1: Perform cutting of fruits and vegetables by using different methods Performance Criteria 2: Perform cutting, mincing, filleting of Meat and Fish Performance Criteria 3: Perform grinding and milling</p>
	<p>Assessment Task 3</p> <p>Performance Criteria 1: Perform extraction techniques in fruits and vegetables Performance Criteria 2: Perform extraction techniques in Fat and Oil</p>

<p>Assessment Task 4</p> <p>Performance Criteria 1: Perform pasteurization of different food products</p> <p>Performance Criteria 2: Perform sterilization of different food products</p> <p>Performance Criteria 3: Perform (UHT) Ultra High Temperature treatment for liquid foods</p> <p>Performance Criteria 4: Perform blanching of Fruits and vegetables</p> <p>Performance Criteria 5: Use dry heat method for different foods</p>
<p>Assessment Task 5</p> <p>Performance Criteria 1: Use refrigeration/cold storage methods for different foods</p> <p>Performance Criteria 2: Use different freezing techniques for foods</p> <p>Performance Criteria 3: Use different chilling techniques for foods</p>
<p>Assessment Task 6</p> <p>Performance Criteria 1: Perform lactic acid fermentation for foods</p> <p>Performance Criteria 2: Perform Acetic Acid fermentation for foods</p> <p>Performance Criteria 3: Perform Alcoholic fermentation for foods</p>
<p>Assessment Task 7</p> <p>Performance Criteria 1: Use different evaporation techniques</p> <p>Performance Criteria 2: Use spray drying method for liquid foods</p> <p>Performance Criteria 3: Perform drum drying for foods</p>
<p>Assessment Task 8</p> <p>Performance Criteria 1: Check flavor, aroma and appearance of ingredients</p> <p>Performance Criteria 2: Ensure addition of ingredients as per specification</p> <p>Performance Criteria 3: Maintain record of ingredients</p>
<p>Assessment Task 9</p> <p>Performance Criteria 1: Perform incubation/Maturation for different food</p> <p>Performance Criteria 2: Ensure storage of finished products at low temperature</p> <p>Performance Criteria 3: Perform Hardening of frozen products</p>
<p>Assessment Task 10</p> <p>Performance Criteria 1: Prepare carbonated drink as per recipe</p> <p>Performance Criteria 2: Prepare non-carbonated drink as per recipe</p>
<p>Assessment Task 11</p> <p>Performance Criteria 1: Use different preservative chemicals for food preservation</p> <p>Performance Criteria 2: Perform enrichment and fortification</p> <p>Performance Criteria 3: Use functional additives to improve physical and chemicals properties</p>
<p>Assessment Task 12</p> <p>Performance Criteria 1: Perform dry and wet calculation for ingredients</p> <p>Performance Criteria 2: Calculate process losses</p>
<p>Portfolios required at the time of assessment (if any) for</p> <p>Provide the note book regarding processing of Foods</p>

**National Vocational Certificate level-3,
Food Processing Industry (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	
	Written	Oral	Observation	Portfolio	Role Play	Competent	Not Yet Competent
Nature of Activity							
Practical Skill Demonstration			✓				
Knowledge Assessment	✓	✓					
Other Requirement				✓			
Each Assessment Task (with performance criteria)							
Assessment Task 1			Description of assessment task 1 Prepare food for processing				
During the practical assessment, candidate demonstrated the following:					Yes	No	Remarks
1	Performance Criteria 1: Performed sorting, grading and peeling methods for fruits and vegetables						
2	Performance Criteria 2:Ensured dressing of Meat, Poultry and Marine food						
3	Performance Criteria 3:Performed shelling of eggs and dry fruits						
4	Performance Criteria 4:Ensured batch loading as per recipe						
Competent <input type="checkbox"/>			Not Yet Competent <input type="checkbox"/>				

Assessment Task 2		Description of assessment task 2 Apply size reduction techniques		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Performance Criteria 1: Performed cutting of fruits and vegetables by using different methods			
2	Performance Criteria 2: Performed cutting, mincing, filleting of Meat and Fish			
3	Performance Criteria 3: Performed grinding and milling			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Assessment Task 3		Description of assessment task 3 Apply extraction techniques		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Performance Criteria 1: Performed extraction techniques in fruits and vegetables			
2	Performance Criteria 2: Performed extraction techniques in Fat and Oil			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Each Assessment Task (with performance criteria)				
Assessment Task 4		Description of assessment task 4 Apply high temperature techniques		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Performance Criteria 1: Performed pasteurization of different food products			
2	Performance Criteria 2: Performed sterilization of different food products			
3	Performance Criteria 3: Performed (UHT) Ultra High Temperature treatment for liquid foods			
4	Performance Criteria 4: Performed blanching of Fruits and vegetables			
5	Performance Criteria 5: Used dry heat method for different foods			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Each Assessment Task (with performance criteria)				
Assessment Task 5		Description of assessment task 5 Apply low temperature techniques		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Performance Criteria 1:Used refrigeration/cold storage methods for different foods			
2	Performance Criteria 2:Used different freezing techniques for foods			
3	Performance Criteria 3:Used different chilling techniques for foods			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Each Assessment Task (with performance criteria)				
Assessment Task 6		Description of assessment task 6 Apply fermentation techniques		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Performance Criteria 1: Performed lactic acid fermentation for foods			
2	Performance Criteria 2:Performed Acetic Acid fermentation for foods			
3	Performance Criteria 3:Performed Alcoholic fermentation for foods			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Each Assessment Task (with performance criteria)				
Assessment Task 7		Description of assessment task 7 Apply evaporation techniques		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Performance Criteria 1: Used different evaporation techniques			
2	Performance Criteria 2:Used spray drying method for liquid foods			
3	Performance Criteria 3:Performd drum drying for foods			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Each Assessment Task (with performance criteria)				
Assessment Task 8		Description of assessment task 8 Monitor adding of ingredients		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Performance Criteria 1: Checked flavor, aroma and appearance of ingredients			
2	Performance Criteria 2:Ensured addition of ingredients as per specification			
3	Performance Criteria 3:Maintained record of ingredients			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Each Assessment Task (with performance criteria)				
Assessment Task 9		Description of assessment task 9 Push batches to preservation and for packaging process		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Performance Criteria 1: Performed incubation/Maturation for different food			
2	Performance Criteria 2:Ensured storage of finished products at low temperature			
3	Performance Criteria 3:Performed Hardening of frozen products			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Each Assessment Task (with performance criteria)				
Assessment Task 10		Description of assessment task 10 Produce beverages		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Performance Criteria 1: Prepared carbonated drink as per recipe			
2	Performance Criteria 2:Prepared non-carbonated drink as per recipe			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Each Assessment Task (with performance criteria)				
Assessment Task 11		Description of assessment task 11 Handle food additives		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Performance Criteria 1:Used different preservative chemicals for food preservation			
2	Performance Criteria 2:Performed enrichment and fortification			
3	Performance Criteria 3:Used functional additives to improve physical and chemicals properties			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Each Assessment Task (with performance criteria)				
Assessment Task 12		Description of assessment task 12		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Performance Criteria 1: Performed dry and wet calculation for ingredients			
2	Performance Criteria 2:Calculated process losses			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Portfolio (if any)		Description of portfolio Perform basic calculation		
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	Provided the note book regarding processing of Foods			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Title of Qualification: National Vocational Certificate level-3, Food Processing Industry (Technician)	CS Code:	Level: 3	Version: 1
Competency Standard Title: Perform Food Processing	Assessment Date (DD/MM/YY): --/--/--		

WRITTEN ASSESSMENT

Question	Candidate's answer
1. Define extraction process?	Extraction works according to the principle that soluble components can be separated from insoluble or less soluble components by dissolving them in a suitable solvent. Commonly the extract is the product or intermediate product and the residue is a waste or by-product.
2. Define Fermentation?	Breakdown of carbohydrates by microorganisms in anaerobic or partially aerobic conditions is known as fermentation.
3. Define Dehydration?	Removal of moisture from food in controlled conditions of temperature, humidity and air flow.
4. Enlist the importance of dehydration?	Dehydrating food for preservation has twofold benefits. By removing all of the food's moisture, it helps to inhibit the growth of microorganisms so the food stays preserved and safe much longer and it also helps to shrink the size of the food, making storage easy.
5. Define Preparatory operations	Preparatory operations are Preceding and preparing food to produce anything from it. To prepare the food to undergo processing.
6. Difference between sorting and grading	Sorting is separation of food into various groups on the base of their physical parameters. While grading is separation of food into various groups on the base of their chemical parameters.
7. Enlist the classification of beverages?	Alcoholic beverage Non-alcoholic beverages Fermented beverages Distilled beverages
8. Define Pasteurization?	Pasteurization or pasteurization is a process in which water and certain packaged and non-packaged foods (such as milk and fruit juice) are treated with mild heat, usually to less than 100 °C (212 °F), to eliminate pathogens and extend shelf life.

Question	Candidate's answer
9. Define Sterilization?	Sterilization refers to any process that eliminates, removes, kills, or deactivates all forms of life and other biological agents present in a specified region, such as a surface, a volume of fluid, medication, or in a compound such as biological culture media
10. Describe objectives of Blanching?	To inactivate enzymes To remove tissue gasses To remove dust, dirt To remove peel To remove gummy materials from food

Title of Qualification: National Vocational Certificate level-3, Food Processing Industry (Technician)	CS Code: 072100983	Level: 3	Version: 1
Competency Standard Title: Perform Packaging as per Manufacturing Order	Assessment Date (DD/MM/YY): Time: 3 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>15. Assessment Task 1: Receive packaging materials as per manufacturing order (jars, bottles, trays, boxes, tin box etc)</p> <p>16. Assessment Task 2: Perform vetting for contamination/sterilization</p> <p>17. Assessment Task 3: Check packaging materials integrity/quality</p> <p>18. Assessment Task 4: Verify labeled contents as per manufacturing order</p> <p>19. Assessment Task 5: Perform over printing</p> <p>20. Assessment Task 6: Produce samples to try out different materials and designs</p> <p>21. Assessment Task 7: Ensure packaged products meet set requirements</p> <p>22. Assessment Task 8: Make tertiary packaging for bulk handling for warehouses storage & shipping/transport</p> <p>23. Assessment Task 9: Protect finished product from environmental factors</p> <p>And complete:</p> <p>24. Knowledge assessment test (Written or Oral)</p> <p>25. Portfolios at the time of assessment (if any)</p>
/Minimum Evidence Required	<p>During a practical assessment, under observation by an assessor, you will complete:</p> <p>Assessment Task 1</p> <p>Performance Criteria 1: Check and receive printed/ unprinted, leaflets, cups, master cartons, labels as per packing order.</p> <p>Performance Criteria 2: Maintain the temperature and humidity of workplace as per requirements of specifications of manufactured product</p> <p>Performance Criteria 3: Check the Batch Number, manufacturing and expiry date against each labeled packing as per manufacturing order</p> <p>Performance Criteria 4: Ensure all relevant entries manually or electronically as per specifications given in manufacturing order</p> <p>Performance Criteria 5: Intimate to section in-charge after completion of task</p>

<p>Assessment Task 2</p> <p>Performance Criteria 1: Ensure chemicals used for packaging material sterilization are eliminated</p> <p>Performance Criteria 2: Make sure the drying of packaging material is done according to standard</p> <p>Performance Criteria 3: Ensure microbial analysis of packaging material before packing</p>
<p>Assessment Task 3</p> <p>Performance Criteria 1: Check Longitudinal Seal (LS) and Transversal Seal (TS) as per standard</p> <p>Performance Criteria 2: Check thickness and dimensions of packaging material</p> <p>Performance Criteria 3: Perform leakage test of packaging material</p> <p>Performance Criteria 4: Perform in process checks to avoid any wastages</p>
<p>Assessment Task 4</p> <p>Performance Criteria 1: Check Batch. No. manufacturing date, expiry and pack size</p> <p>Performance Criteria 2: Verify printing quality and content as per standard</p>
<p>Assessment Task 5</p> <p>Performance Criteria 1: Perform cleaning of sensors and printing jets</p> <p>Performance Criteria 2: Verify alignment of printing on packaging material</p> <p>Performance Criteria 3: Ensure printing on every packet</p> <p>Performance Criteria 4: Update batch number according to the manufacturing order</p> <p>Performance Criteria 5: Check each master carton label before pasting it on each sealed master carton for its product name, Manufacturing date, expiry date, master cartons No., quantity of units & packaging date</p>
<p>Assessment Task 6</p> <p>Performance Criteria 1: Ensure to run the samples as per provided recipe</p> <p>Performance Criteria 2: Make sure to separate all the batch from running production</p> <p>Performance Criteria 3: Report to supervisor in case of any deviation regarding new packaging material/recipe</p>
<p>Assessment Task 7</p> <p>Performance Criteria 1: Ensure net content of product as per label</p> <p>Performance Criteria 2: Ensure packaged product labeling as per regulatory requirements</p>
<p>Assessment Task 8</p> <p>Performance Criteria 1: Perform palleting of packaged products</p> <p>Performance Criteria 2: Ensure shrink wrapping of pallets</p> <p>Performance Criteria 3: Ensure pallet labeling</p>
<p>Assessment Task 9</p> <p>Performance Criteria 1: Control temperature and humidity of warehouse</p> <p>Performance Criteria 2: Avoid exposure of heat and direct sunlight of finished product</p>
<p>Portfolios required at the time of assessment (if any) for</p> <p>Provide a chart regarding the making and reading a food product label</p>

Continued on following page

**National Vocational Certificate level-3,
Food Processing Industry (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	
	Written	Oral	Observation	Portfolio	Role Play	Competent	Not Yet Competent
Nature of Activity							
Practical Skill Demonstration			✓				
Knowledge Assessment	✓	✓					
Other Requirement				✓			
Each Assessment Task (with performance criteria)							
Assessment Task 1			Description of assessment task 1 Perform vetting for contamination/sterilization				
During the practical assessment, candidate demonstrated the following:					Yes	No	Remarks
1	Performance Criteria 1: Checked and receive printed/ unprinted, leaflets, cups, master cartons, labels as per packing order.						
2	Performance Criteria 2: Maintained the temperature and humidity of workplace as per requirements of specifications of manufactured product						
3	Performance Criteria 3: Checked the Batch Number, manufacturing and expiry date against each labeled packing as per manufacturing order						
4	Performance Criteria 4: Ensured all relevant entries manually or electronically as per specifications given in manufacturing order						
5	Performance Criteria 5: Intimated to section in-charge after completion of task						
Competent <input type="checkbox"/>			Not Yet Competent <input type="checkbox"/>				

Assessment Task 2		Description of assessment task 2 Perform vetting for contamination/sterilization		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Performance Criteria 1: Ensured chemicals used for packaging material sterilization are eliminated			
2	Performance Criteria 2: Made sure the drying of packaging material is done according to standard			
3	Performance Criteria 3: Ensured microbial analysis of packaging material before packing			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Assessment Task 3		Description of assessment task 3 Check packaging materials integrity/quality		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Performance Criteria 1: Checked Longitudinal Seal (LS) and Transversal Seal (TS) as per standard			
2	Performance Criteria 2: Checked thickness and dimensions of packaging material			
3	Performance Criteria 3: Performed leakage test of packaging material			
4	Performance Criteria 4: Performed in process checks to avoid any wastages			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Each Assessment Task (with performance criteria)				
Assessment Task 4		Description of assessment task 4 Verify labeled contents as per manufacturing order		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Performance Criteria 1: Checked Batch. No. manufacturing date, expiry and pack size			
2	Performance Criteria 2: Verified printing quality and content as per standard			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Each Assessment Task (with performance criteria)				
Assessment Task 5		Description of assessment task 5 Perform over printing		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Performance Criteria 1: Performed cleaning of sensors and printing jets			
2	Performance Criteria 2: Verified alignment of printing on packaging material			
3	Performance Criteria 3: Ensured printing on every packet			
4	Performance Criteria 4: Updated batch number according to the manufacturing order			
5	Performance Criteria 5: Checked each master carton label before pasting it on each sealed master carton for its product name, Manufacturing date, expiry date, master cartons No., quantity of units & packaging date			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Each Assessment Task (with performance criteria)				
Assessment Task 6		Description of assessment task 6 Produce samples to try out different materials and designs		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Performance Criteria 1: Ensured to run the samples as per provided recipe			
2	Performance Criteria 2: Made sure to separate all the batch from running production			
3	Performance Criteria 3: Reported to supervisor in case of any deviation regarding new packaging material/recipe			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Each Assessment Task (with performance criteria)				
Assessment Task 7		Description of assessment task 7 Ensure packaged products meet set requirements		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Performance Criteria 1: Ensured net content of product as per label			
2	Performance Criteria 2: Ensured packaged product labeling as per regulatory requirements			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Each Assessment Task (with performance criteria)				
Assessment Task 8		Description of assessment task 8 Make tertiary packaging for bulk handling for warehouses storage & shipping/transport		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Performance Criteria 1: Performed pelleting of packaged products			
2	Performance Criteria 2: Ensured shrink wrapping of pallets			
3	Performance Criteria 3: Ensured pallet labeling			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Each Assessment Task (with performance criteria)				
Assessment Task 9		Description of assessment task 9 Protect finished product from environmental factors		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Performance Criteria 1: Controlled temperature and humidity of warehouse			
2	Performance Criteria 2: Avoided exposure of heat and direct sunlight of finished product			
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	Provided a chart regarding the making and reading a food product label				
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>			

Title of Qualification: National Vocational Certificate level-3, Food Processing Industry (Technician)	CS Code:	Level: 3	Version: 1
Competency Standard Title: Perform Packaging as per Manufacturing Order	Assessment Date (DD/MM/YY): --/--/--		

WRITTEN ASSESSMENT

Question	Candidate's answer
1. Define Food Packaging?	Enclosing the food into something to provide protection, tampering resistance, and special physical, chemical, or biological needs. It may bear a nutrition facts label and other information about food being offered for sale.
2. Enlist the levels of packages?	Primary, secondary, tertiary and quaternary packaging
3. Describe the types of packaging	Conventional and industrial packaging material.
4. Define multi-layer packaging materials?	Multilayer films are used in packaging to achieve specific performance requirements in a cost effective manner. An overview of multilayer film fabrication processes, selection of polymers and important film properties, including barrier, mechanical, sealing, adhesion and shelf appearance, is provided.
5. Describe the functions of packaging	Provides: Protection, information, customer satisfaction
6. Describe the uses of glass for food packaging?	Glass can be used for the packaging of jam, jellies, preserves, marmalades.
7. Give the example of secondary packaging?	Carton box is example of secondary packaging.
8. What are the reasons/benefits of packaging?	To keep food fresh. To protect the food. To inform customer about product.

Question	Candidate's answer
9. Describe the components of package label?	Picture of product, MFG and EXP dates, company name and address, price and quantity, instructions for use.
10. Define Aseptic Packaging?	Filling of aseptic product into an aseptic container under aseptic conditions and hermetically sealing so that reinfection may be prevented.

Title of Qualification: National Vocational Certificate level 3, In Food processing industry (Technician)	CS Code:	Level: 3	Version: 1
Competency Standard Title: Integrated Assessment Level-3	Assessment Date (DD/MM/YY): Time: 03:30 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: Prepare food for processing Assessment Task 2: Perform extraction techniques Assessment Task 3: Perform size reduction techniques Assessment Task 4: Perform different heat treatments Assessment Task 5: Perform fermentation techniques Assessment Task 6: Check packaging materials integrity/quality </p> <p>And complete:</p> <p> 26. Knowledge assessment test (Written or Oral) 27. 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>Assessment Task 1: Performance Criteria 1: Perform sorting, grading and peeling methods for fruits and vegetables</p> <p>Assessment Task 2: Performance Criteria 1: Perform extraction techniques in fruits and vegetables</p> <p>Assessment Task 3: Performance Criteria 1: Perform cutting of fruits and vegetables by using different methods</p> <p>Assessment Task 4: Performance Criteria 1: Perform blanching of vegetables Performance Criteria 2: Perform pasteurization of liquid food</p> <p>Assessment Task 5: Performance Criteria 1: Perform alcoholic fermentation</p> <p>Assessment Task 6: Performance Criteria 1: Check Longitudinal Seal (LS) and Transversal Seal (TS) as per standard Performance Criteria 2: Perform leakage test of packaging material</p> <hr/> <p>Portfolios required at the time of assessment (if any) for</p> <p>Performance criteria 1 (1) for the evaluation of portfolio: Submit a chart which describes different types of sorting.</p>

Continued on following page

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	
	Written	Oral	Observation	Portfolio	Role Play	Competent	Not Yet Competent
Nature of Activity							
Practical Skill Demonstration			✓				
Knowledge Assessment	✓	✓					
Other Requirement				✓			

Each Assessment Task (with performance criteria)				
Assessment Task 1		Description of assessment task 1 Perform sorting, grading and peeling as per the instructions of assessor		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Performance Criteria 1: Performed sorting, grading and peeling methods for fruits and vegetables.			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		
Each Assessment Task (with performance criteria)				
Assessment Task 2		Description of assessment task 1 Perform extraction of fruit and vegetable juices		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Performance Criteria 1: Performed extraction techniques in fruits and vegetables.			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Each Assessment Task (with performance criteria)				
Assessment Task 3		Description of assessment task 1 Perform cutting of fruits and vegetables as per the instructions of assessors		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Performance Criteria 1: Performed cutting of fruits and vegetables by using different methods			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		
Each Assessment Task (with performance criteria)				
Assessment Task 4		Description of assessment task 1 Perform blanching and pasteurization of food as per assessors instructions.		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Performance Criteria 1: Performed blanching of vegetables			
2	Performance Criteria 2: Performed pasteurization of liquid food			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		
Each Assessment Task (with performance criteria)				
Assessment Task 5		Description of assessment task 1 Perform alcoholic fermentation to make bread		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Performance Criteria 1: Performed alcoholic fermentation			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Each Assessment Task (with performance criteria)				
Assessment Task 6		Description of assessment task 1 Perform integral tests for packaging material		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1	Performance Criteria 1: Checked Longitudinal Seal (LS) and Transversal Seal (TS) as per standard			
2	Performance Criteria 2: Performed leakage test of packaging material			
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 (1) for the evaluation of portfolio: Submitted a chart which describes different types of sorting.				
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>			

Knowledge Assessment			
Title of Qualification: National Vocational Certificate level 3, In Food Processing Industry (Technician)	CS Code:	Level: 3	Version: 1
Competency Standard Title: Integrated Assessment Level-3	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:.....

WRITTEN ASSESSMENT

Question	Candidate's answer
1. Enlist peeling methods.	steam peeling, knife peeling, abrasion peeling, Lye peeling, flame peeling
2. Define sorting.	Sorting is a separation based on a single measurable property of raw material units. e.g size, shape
3. Enlist different methods of size reduction.	Grinding, crushing, mincing, milling, dicing etc.
4. Define aseptic packaging.	Aseptic packaging can be defined as the filling of a commercially sterile product into a sterile container under aseptic conditions and hermetically sealing the containers so that reinfection is prevented.
5. Enlist methods of juice extraction from fruits and vegetables.	basket press, continuous belt press, Screw press,
6. Define blanching?	Type of heat treatment given to fruits and vegetables to inactivate natural food enzymes. Blanching can be done by: i) Boiling water ii) Steam
7. Define fermentation.	Fermentation is a metabolic process in which microorganisms or enzymes converts Carbohydrates (starch or sugar) into simpler components (alcohol, organic acids etc)
8. Enlist types of fermentation.	i) Alcoholic fermentation ii) Acetic acid fermentation iii) Lactic acid fermentation
9. Define packaging.	The enclosure of products, items or packages in a wrapped pouch, bag, box, cup, tray, can, tube, bottle or other container form to perform one or more of the following functions: containment, protection, preservation, communication, utility and performance.

Feedback to the candidate on Assessment

Candidate Signature: _____

Assessor Signature: _____

