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| Title | **Carry out packaging of processed chillies** | | |
| Level | **3** | **Credits** | **12** |

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| Purpose | These competency standards will ensure that the trainee will be able to pack the processed chillies including chilli powder using suitable packaging material |

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| Classification ISCED | 0811 Crop and livestock production |

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| Available grade | Competent / Not yet competent |

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| Modification history | N/A |

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| **Competency Unit** | **Performance Criteria** | **Knowledge and Understanding** |
| **D-1:** Select the suitable packing material | **Trainee will be able to:**  **P1.** Determine the quality of packaging material  **P2.** Identify/initiate procurement of appropriate packing material for processed chillies  **P3.** Decide appropriate packing material for processed chillies  **P4.** Procure the selected packaging material  **P5.** Avoid substandard materials for packaging  **P6.** Cost effectiveness of selected packaging materials  **P7.** Store the packaging materials properly  **P8.** Maintain and record the packaging materials  **P9.** Maintain the hygienic conditions | **Trainee will be able to explain:**  **K1.** The importance of packaging of processed chillies  **K2.** Different types of packaging materials  **K3.** Merits and demerits of various packing material  **K4.** Use of appropriate packing for processed chillies  **K5.** Differentiation between suitable or not suitable material  **K6.** Characteristics of material suitable for packaging  **K7.** Impact of usage of substandard packaging material on end product quality  **K8.** Maintenance of procurement record such as   * Date of procurement * Source of procurement * Cost * Types of packaging materials   **K9.** Maintenance of storage conditions of packaging materials |

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|  |  | **K 10.** Safe transportation of packaging materials from market to factory area |
| **D-2:** Check and operate the packaging machines | **P1.** Prepare the packaging machines and its accessories for operation using standard procedures  **P2.** Operate the packaging machines  **P3.** Calibrate the packaging machines with regular time interval  **P4.** Maintain the packaging machines regularly  **P5.** Check the machines before running the batch  **P6.** Adopt safety measures for operators and workers during packaging  **P7.** Perform pre and post cleaning of packaging machines following appropriate procedures  **P8.** Take action on any type of emergency during packaging process like electric shut down, any type of mishap with personnel and machine etc.  **P9.** Overcome the emergency situation, processed material, packaging machine etc.  **P10.** Record the related information with machinery such as - Date, time and personal involved in cleaning   * List of accessories * Date and time of emergency * Calibration date and person | **K1.** Knowledge about packaging machine **K2.** Different types of packaging machines **K3.** Operation of packaging machine  **K4.** Safety measures during packaging operation  **K5.** Inspection for the performance of packaging machines  **K6.** Knowledge about the important components of machines before starting the packaging process  **K7.** Calibration of packaging machines  **K8.** Maintenance of packaging machines  **K9.** Problems related to packaging machines  **K10.** Causes of problems  **K11.** Basic trouble shooting in packaging machines  **K12.** Determination of efficiency of packaging machines  **K13.** Packaging machines requirements such as hygiene, area, ventilation etc. |

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|  | **P11.** Calculate the efficiency of packaging machine |  |
| **D-3:** Undertake packaging of processed chillies | **P1.** Pack the processed chillies including   * chilli powder * crushed chillies * mix recipes * whole pods   **P2.** Identify the substandard packed chillies **P3.** Separate substandard packed chillies **P4.** Handle the substandard packed chillies  **P5.** Check and maintain the personnel hygiene in packaging area  **P6.** Maintain and calibrate the metal detector  **P7.** Handle undesirable material detected by metal detector  **P8.** Segregate and label different chilli lots carefully  **P9.** Check the labelling details such as   * Batch number * Manufacturing date * Expiry date * Retail price * Net weight * Company monogram etc. | **K1.** Knowledge about chilli packaging  **K2.** Importance of packaging  **K3.** Importance of tagging/labelling for identification  **K4.** Impact of substandard packaging of processed chillies  **K5.** Handling of substandard packed chillies  **K6.** Description of substandard packed chillies   * Damaged boxes * Improper sealing * Absence or misprinting of manufacturing dates, batch numbers, and expiry dates etc.   **K7.** Hygienic condition of personnel and packaging area  **K8.** Calibration of packaging machines  **K9.** Inspection of weight after completion of packaging  **K10.** Proper stacking of packed material  **K11.** Importance of properly shifting the packed material to the store  **K12.** Knowledge about the maintaining the proper storage condition in accordance to the finished product requirement |

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|  | **P10.** Shift the packed and processed material with care  **P11.** Store the packed and processed material at the properly maintained store before marketing  **P12.** Maintain the hygienic condition of ware house for processed material | **K13.** Storage of packed material  **K14.** Need for maintaining the hygienic conditions of store for storage of packed material  **K15.** Difference between storage of exportable packed chillies and chillies intended for local consumption  **K16.** Safety measures during packaging |