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| Title | **Process citrus** | | |
| Level | **2** | **Credits** | **13** |

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| Purpose | These competency standards will ensure that the trainee will be able to perform citrus processing for export and high end local markets in processing unit. |

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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** |
| **B1:** Assure Quality during Processing | **P1:** Demonstrate advance citrus processing facility equipped with cool treatment facility.  **P2:** Observe citrus quality parameters and standards  **P3:** Develop citrus quality record? sheet at different critical steps involved in processing  **P4:** Demonstrate / or Explain quality characteristics of inputs including wax and fungicides etc  **P5:** Demonstrate / or Explain specific time frame for each processing step  **P6**: Explain physicochemical and sensory characteristics of citrus  **P7:** Demonstrate citrus quality parameters as per checklist at different critical points  **P8:** Observe standard procedures of processing scheme  **P9:** Maintain stock register of inputs in processing hall according to organisations procedures  **P10:** Demonstrate the use of emergency first aid kit | **K1:** Describe the complete operation of citrus processing line  **K2:** Describe citrus quality parameters as directed in SPS guidelines and WTO standards  **K3:** Explain citrus quality characteristics  **K4:** Explain processing steps and technology involved |

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| **B2:** Ensure Fruit Quality at Critical Control Point | **P1:** Identify Critical Control Points (CCPs) involved in citrus quality  **P2:** Demonstrate / explain critical limits (CLs) of each CCP (Critical Control Point)  **P3:** Demonstrate / explain fruit quality chart displayed in the processing hall  **P4:** Demonstrate / or explain fruit quality parameters for export markets  **P5:** Prepare checklists at all CCPs and CLs  **P6:** Monitor CCPs and CLs during processing of citrus fruit  **P7:** Explain / or demonstrate corrective action that should be taken for any violence (violation?) of CCPs | **K1:** Explain critical control point (CCPs) involved in processing unit  **K2:** Explain critical limits (CLs) of each critical control point  **K3:** Describe preventive and corrective action |