

Assessment Evidence Guide

For

Food Technology

Level-2

(Formative)



**National Vocational & Technical Training
Commission Islamabad**

Instruction Sheet for the Candidate

Qualification	National Vocational Qualification Level – 2 in Food Technology
Competency Standard	Maintain Occupation Health & Safety and Environment Standards
Purpose of Assessment	Formative Assessment
Candidate Details	Name _____ Registration/Roll Number _____
Guidance for Candidate	<p>To meet this standard, you are required to complete the following within time frame (for practical demonstration & assessment):</p> <ol style="list-style-type: none"> 1. Apply occupational health and safety measures (OHS) 2. Contribute to continuous improvement in OHS practice Identify Hazards at Workplace 3. Dispose of hazardous waste/materials 4. Interpret personal safety rules & regulations related to the manufacturing industry 5. Follow safe work procedures relating to own work 6. Maintain First-aid Box 7. Maintain Fire Extinguisher 8. Follow Environmental, Health and Safety standards
Time: 04.5 Hrs.	<p>During a practical assessment, under observation by an assessor, you are required to:</p> <ol style="list-style-type: none"> 1. Apply occupational health and safety measures (OHS) 2. Contribute to continuous improvement in OHS practice Identify Hazards at Workplace 3. Dispose of hazardous waste/materials 4. Interpret personal safety rules & regulations related to the manufacturing industry 5. Follow safe work procedures relating to own work 6. Maintain First-aid Box 7. Maintain Fire Extinguisher 8. Follow Environmental, Health and Safety standards
Minimum Evidence Required	<ol style="list-style-type: none"> 1. Apply occupational health and safety measures (OHS) <ul style="list-style-type: none"> ♦ Perform Work safely at all times, complying with health and safety precautions and other regulations related to the food processing & packaging industry. ♦ Identify personal safety hazards in the workplace, so that the potential for personal injury, damage to equipment or the workplace is prevented, and corrective action is taken ♦ Keep work area clean and clear of obstructions and storing tools or equipment as per the procedure of industry to overcome any incident

	<p>2. Contribute to continuous improvement in OHS practice</p> <p>Identify Hazards at Workplace</p> <ul style="list-style-type: none"> ♦ Interpret work processes and procedures correctly to identify the risk of hazards at the workplace ♦ Recognize engineering processes, tools, equipment and consumable materials that have the potential to cause harm ♦ Identify any potential hazards and take appropriate action to minimize the risk <p>3. Dispose of hazardous waste/materials</p> <ul style="list-style-type: none"> ♦ Identify hazardous waste/ drug materials need to be disposed off ♦ Collect hazardous or non-hazardous waste carefully from the designated area as per the approved procedure ♦ Use proper disposal hazardous containers for dispose- off hazardous waste as per the procedure ♦ Take necessary precautions like PPEs while dispose- off hazardous waste/ materials as per the standard operating procedure <p>4. Interpret personal safety rules & regulations related to the manufacturing industry</p> <ul style="list-style-type: none"> ♦ Keep work area ready for inspection as per Standard Operating Procedures of the food industry ♦ Follow CGMP and Standard Operating Procedures to maintain a clean work environment that complies with regulatory requirements <p>5. Follow safe work procedures relating to own work</p> <ul style="list-style-type: none"> ♦ Follow the industry's occupational safety rules/regulations and Current Good Manufacturing Practices (CGMPs) ♦ Perform LOTO-TO (lockout tag out –try out) <p>6. Maintain First-aid Box</p> <ul style="list-style-type: none"> ♦ Ensure availability of first aid box ♦ Perform first aid treatment against electric shocks ♦ Perform first aid treatment/bandages against minor injuries <p>7. Maintain Fire Extinguisher</p> <ul style="list-style-type: none"> ♦ Operate fire extinguisher ♦ Replace fire extinguisher <p>8. Follow Environmental, Health and Safety standards</p> <ul style="list-style-type: none"> ♦ Follow Health and Safety Rules ♦ Ensure environmental safety ♦ Ensure compliance of metrology effects ♦ Ensure workplace safety by following safety standards of the food industry ♦ Ensure safety while food processing and packaging ♦ Store all tools and equipment properly in a safe area ♦ Follow the emergency response plan
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Self-Assessment Checklist

Candidate Name	
Registration No.	
Qualification	National Vocational Qualification Level – 2 in Food Technology
Competency Standard	Maintain Occupation Health & Safety and Environment Standards
Purpose of Assessment	Formative Assessment
Assessment Tasks	<ol style="list-style-type: none"> 1. Apply occupational health and safety measures (OHS) 2. Contribute to continuous improvement in OHS practice Identify Hazards at Workplace 3. Dispose of hazardous waste/materials 4. Interpret personal safety rules & regulations related to the manufacturing industry 5. Follow safe work procedures relating to own work 6. Maintain First-aid Box 7. Maintain Fire Extinguisher 8. Follow Environmental, Health and Safety standards

I can.....

Performance Criteria	Yes	No
1. Apply occupational health and safety measure	<input type="checkbox"/>	<input type="checkbox"/>
2. Dispose of hazardous waste/materials	<input type="checkbox"/>	<input type="checkbox"/>
3. Follow Personal safety rules & regulations related to the manufacturing industry	<input type="checkbox"/>	<input type="checkbox"/>
4. Identify the risk of hazards at the workplace	<input type="checkbox"/>	<input type="checkbox"/>
5. Identify hazardous waste/ drug materials need to be disposed off	<input type="checkbox"/>	<input type="checkbox"/>
6. Take necessary precautions like PPEs while dispose off hazardous waste/ materials as per the standard operating procedure	<input type="checkbox"/>	<input type="checkbox"/>
7. Follow the industry's occupational safety rules/ regulations and Current Good Manufacturing Practices (CGMPs)	<input type="checkbox"/>	<input type="checkbox"/>
8. Use personal protective equipment (PPEs)	<input type="checkbox"/>	<input type="checkbox"/>
9. Perform LOTO-TO (lockout tag out –try out	<input type="checkbox"/>	<input type="checkbox"/>
10. Perform first aid treatment against electric shocks	<input type="checkbox"/>	<input type="checkbox"/>

11. Perform first aid treatment/bandages against minor injuries	<input type="checkbox"/>	<input type="checkbox"/>
12. Operate fire extinguisher	<input type="checkbox"/>	<input type="checkbox"/>
13. Store all tools and equipment properly in a safe area	<input type="checkbox"/>	<input type="checkbox"/>
14. Follow the emergency response plan	<input type="checkbox"/>	<input type="checkbox"/>
15. Check the expiry of products	<input type="checkbox"/>	<input type="checkbox"/>

Candidate's Signature _____ Assessor's Signature _____

Date: _____

Assessors Judgment Guide

Qualification	National Vocational Qualification Level – 2 in Food Technology
Competency Standard	Maintain Occupation Health & Safety and Environment Standards
Purpose of Assessment	Formative Assessment
Candidate Details	Name: _____ Registration/Roll Number: _____ Signature: _____
Assessment Outcome	<div style="display: flex; justify-content: space-between; align-items: center;"> COMPETENT <input type="checkbox"/> NOT YET COMPETENT <input type="checkbox"/> </div> Name of the Assessor _____ Assessor's code: _____ Signature: _____

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				✓			

Observation Checklist

During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1.	Applied occupational health and safety measure	<input type="checkbox"/>	<input type="checkbox"/>	
2.	Disposed of hazardous waste/materials	<input type="checkbox"/>	<input type="checkbox"/>	
3.	Followed Personal safety rules & regulations related to the manufacturing industry	<input type="checkbox"/>	<input type="checkbox"/>	
4.	Identified the risk of hazards at the workplace	<input type="checkbox"/>	<input type="checkbox"/>	
5.	Identified hazardous waste/ drug materials need to be disposed off	<input type="checkbox"/>	<input type="checkbox"/>	
6.	Taken necessary precautions like PPEs while dispose off hazardous waste/ materials as per the standard operating procedure	<input type="checkbox"/>	<input type="checkbox"/>	
7.	Followed the industry's occupational safety rules/ regulations and Current Good Manufacturing Practices (CGMPs)	<input type="checkbox"/>	<input type="checkbox"/>	
8.	Performed LOTO-TO (lockout tag out –try out	<input type="checkbox"/>	<input type="checkbox"/>	
9.	Performed first aid treatment against electric shocks	<input type="checkbox"/>	<input type="checkbox"/>	
10.	Performed first aid treatment/bandages against minor injuries	<input type="checkbox"/>	<input type="checkbox"/>	
11.	Operated fire extinguisher	<input type="checkbox"/>	<input type="checkbox"/>	
12.	Followed Health and Safety Rules	<input type="checkbox"/>	<input type="checkbox"/>	
13.	Stored all tools and equipment properly in a safe area	<input type="checkbox"/>	<input type="checkbox"/>	
14.	Followed the emergency response plan	<input type="checkbox"/>	<input type="checkbox"/>	
15.	Checked the expiry of medicines	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Knowledge Assessment

Qualification	National Vocational Qualification Level – 2 in Food Technology
Competency Standard	Maintain Occupation Health & Safety and Environment Standards
Purpose of Assessment	Formative Assessment
Candidate Details	Name: _____ Registration/Roll Number: _____ Candidate Signature: _____
Assessment Outcome	<div style="display: flex; justify-content: space-between; align-items: center;"> <div> COMPETENT <input type="checkbox"/> </div> <div> NOT YET COMPETENT <input type="checkbox"/> </div> </div> Name of the Assessor: _____ Assessor's code: _____ Signature of the Assessor: _____

Candidate's response is not required to be identical, but similar concepts and/or keywords must be used. Oral questioning may be used to clarify candidate understanding of topic and its application.

Questions (Candidate confidently answered questions correctly and demonstrated understanding of the topics and their application)	Satisfactory	Not Satisfactory
1. What are main three Good Manufacturing Practices concerning the food processing industry?		
2. What are safety rules and regulations of the food industry?		
3. What are 3 main safety equipment in the manufacturing area?		
4. Identify food safety signs and symbols		
5. What are disposal techniques related to different types of food waste		
6. Why to put masks and gloves, while disposing of hazardous waste/materials		

7. HACCP stands for -----		
8. What are physical hazards?		
9. What is different between risk and Hazards?		
10. What are the key elements of health and safety?		
11. How do you maintain safety in the work place?		
12. What is food safety?		
13. What are the elements of safety?		
14. What are the components of health and safety policy?		
15. What color is warning safety sign?		
16. What is safety risk assessment?		
17. What are the types of risk assessment?		
18. What is food poisoning?		
19. What is food intoxication?		
20. What is food infection?		

Feedback to the Candidate

Candidate's Signature_____ **Assessor's Signature** _____

List of Tools and Equipment

Sr. no.	Name of tool	Quantity (25 candidates)
1	Personal Protective Equipment (safety shoes, gloves, goggles, helmet & earplug, etc.)	25
2	Health and Safety Manual	5
3	Maintenance box	5
4	Safety-Critical Devices (Fire Extinguishers, Smoke Detectors, Fire Hydrants, Self- Containing Breathing Apparatus (SCBA)	5
5	First Aid Box	5
6	Air Vents	5
7	Safety Siren	5
8	Mask	25
9	Cap	25
10	Fire extinguisher	5

Instruction Sheet for the Candidate

Qualification	National Vocational Qualification Level – 2 in Food Technology
Competency Standard	Maintain Tools and Equipment
Purpose of Assessment	Formative Assessment
Candidate Details	Name _____ Registration/Roll Number _____
Guidance for Candidate	<p>To meet this standard, you are required to complete the following within time frame (for practical demonstration & assessment):</p> <ol style="list-style-type: none"> 1. Perform cleaning of tools and equipment 2. Apply food-grade lubricants of tools/equipment 3. Implement Internal Control Plan (ICP) for tools and equipment 4. Adopt housekeeping practices for tools/equipment (e.g. 5 S)
Time: 04Hrs.	<p>During a practical assessment, under observation by an assessor, you are required to:</p> <ol style="list-style-type: none"> 1. Perform cleaning of tools and equipment 2. Apply food-grade lubricants of tools/equipment 3. Implement Internal Control Plan (ICP) for tools and equipment 4. Adopt housekeeping practices for tools/equipment (e.g. 5 S)
Minimum Evidence Required	<ol style="list-style-type: none"> 1. Perform cleaning of tools and equipment <ul style="list-style-type: none"> ♦ Check the cleanliness status of the machine after completion of each batch as per the instructions given in manual ♦ Take corrective measures in case of inappropriate cleaning ♦ Maintain record-keeping 2. Apply food-grade lubricants of tools/equipment <ul style="list-style-type: none"> ♦ Check gauge of food lubricants as per machine manual ♦ Ensure proper food lubrication of machinery as per schedule 3. Implement Internal Control Plan (ICP) for tools and equipment <ul style="list-style-type: none"> ♦ Inspect the tools/equipment regularly ♦ Identify damaged tools/equipment ♦ Perform repair/replace tools/parts ♦ Perform calibration as per the defined frequency ♦ Maintain all record of tools/equipment as per industry SOPs

	<p>4. Adopt housekeeping practices for tools/equipment (e.g. 5 S)</p> <ul style="list-style-type: none"> ♦ Identify and eliminate all unnecessary items from the workplace (Sort) ♦ Put every necessary item in good order and focused on efficient and effective storage methods (Systemize)
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Self-Assessment Checklist

Candidate Name	
Registration No.	
Qualification	National Vocational Qualification Level – 2 in Food Technology
Competency Standard	Maintain Tools and Equipment
Purpose of Assessment	Formative Assessment
Assessment Tasks	<ol style="list-style-type: none"> 1. Perform cleaning of tools and equipment 2. Apply food-grade lubricants of tools/equipment 3. Implement Internal Control Plan (ICP) for tools and equipment 4. Adopt housekeeping practices for tools/equipment (e.g. 5S)

I can.....

Performance Criteria	Yes	No
1. Check the cleanliness status of the machine after completion of each batch as per the instructions given in manual	<input type="checkbox"/>	<input type="checkbox"/>
2. Take corrective measures in case of inappropriate cleaning	<input type="checkbox"/>	<input type="checkbox"/>
3. Check gauge of food lubricants as per machine manual	<input type="checkbox"/>	<input type="checkbox"/>
4. Identify damaged tools/equipment	<input type="checkbox"/>	<input type="checkbox"/>
5. Perform calibration as per the defined frequency	<input type="checkbox"/>	<input type="checkbox"/>
6. Sort and eliminate all unnecessary items from the workplace	<input type="checkbox"/>	<input type="checkbox"/>
7. Put every necessary item in good order and focused on efficient and effective storage methods	<input type="checkbox"/>	<input type="checkbox"/>
8. Inspect the workplace and equipment for defects	<input type="checkbox"/>	<input type="checkbox"/>
9. Keep the workplace organized, orderly and clean	<input type="checkbox"/>	<input type="checkbox"/>
10. Check the cleanliness status of the machine after completion of each batch as per the instructions given in manual	<input type="checkbox"/>	<input type="checkbox"/>

Candidate's Signature _____ Assessor's Signature _____

Date: _____

Assessors Judgment Guide

Qualification	National Vocational Qualification Food Technology (Level 2)
Competency Standard	Maintain Tools and Equipment
Purpose of Assessment	Formative Assessment
Candidate Details	Name: _____ Registration/Roll Number: _____ Signature: _____
Assessment Outcome	COMPETENT <input type="checkbox"/> NOT YET COMPETENT <input type="checkbox"/> Name of the Assessor _____ Assessor's code: _____ Signature: _____

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				✓			

Observation Checklist

During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1.	Checked the cleanliness status of the machine after completion of each batch as per the instructions given in manual	<input type="checkbox"/>	<input type="checkbox"/>	
2.	Took corrective measures in case of inappropriate cleaning	<input type="checkbox"/>	<input type="checkbox"/>	
3.	Checked gauge of food lubricants as per machine manual	<input type="checkbox"/>	<input type="checkbox"/>	
4.	Identified damaged tools/equipment	<input type="checkbox"/>	<input type="checkbox"/>	
5.	Performed calibration as per the defined frequency	<input type="checkbox"/>	<input type="checkbox"/>	
6.	Sorted and eliminated all unnecessary items from the workplace	<input type="checkbox"/>	<input type="checkbox"/>	
7.	Put every necessary item in good order and focused on efficient and effective storage methods	<input type="checkbox"/>	<input type="checkbox"/>	
8.	Inspected the workplace and equipment for defects	<input type="checkbox"/>	<input type="checkbox"/>	
9.	Kept the workplace organized, orderly and clean	<input type="checkbox"/>	<input type="checkbox"/>	
10.	Checked the cleanliness status of the machine after completion of each batch as per the instructions given in manual	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Knowledge Assessment

Qualification	National Vocational Qualification Food Technology (Level 2)
Competency Standard	Maintain Tools and Equipment
Purpose of Assessment	Formative Assessment
Candidate Details	Name: _____ Registration/Roll Number: _____ Candidate Signature: _____
Assessment Outcome	<div style="display: flex; justify-content: space-around; align-items: center;"> COMPETENT <input type="checkbox"/> NOT YET COMPETENT <input type="checkbox"/> </div> Name of the Assessor: _____ Assessor's code: _____ Signature of the Assessor: _____

Candidate's response is not required to be identical, but similar concepts and/or keywords must be used. Oral questioning may be used to clarify candidate understanding of topic and its application.

Questions (Candidate confidently answered questions correctly and demonstrated understanding of the topics and their application)	Satisfactory	Not Satisfactory
1. What is a machine?		
2. What are critical parts of the machine?		
3. What is IPM?		
4. Why do use food-grade lubrication?		
5. Can lubricant cause food safety hazard?		
6. Give one example of Physical hazard.		
7. What are safety rules?		
8. What is general safety?		

9. How many types of safety rules?		
10. What is different between safety analysis and risk assessment		
11. How many types of pumps?		
12. What are 5S?		

Feedback to the Candidate	
Candidate's Signature _____ Assessor's Signature _____	

List of Tools and Equipment

Sr. no.	Name of tool	Quantity (25 candidates)
1	Personal Protective Equipment (safety shoes, gloves, goggles, helmet & earplug, etc.)	25
2	Health and Safety Manual	5
3	Maintenance box	5
4	Safety-Critical Devices (Fire Extinguishers, Smoke Detectors, Fire Hydrants, Self- Containing Breathing Apparatus (SCBA)	5
5	First Aid Box	5
6	Air Vents	5
7	Safety Siren	5
8	Grease gun	5
9	Drill Machine, grinder	5
10	Pressure guns for oiling	5
11	Hand jacks	5
12	Volt and ampere meters	5

Instruction Sheet for the Candidate

Qualification	National Vocational Qualification Level – 2 in Food Technology
Competency Standard	Perform Food Cleaning and Sanitation Process
Purpose of Assessment	Formative Assessment
Candidate Details	Name_____ Registration/Roll Number_____
Guidance for Candidate	<p>To meet this standard, you are required to complete the following within time frame (for practical demonstration & assessment):</p> <ol style="list-style-type: none"> 1. Ensure availability of all cleaning and sanitation materials 2. Ensure all utilities are available 3. Perform cleaning and sanitation as per schedule/procedure 4. Verify cleaning and sanitation by analytical/swab test/ATP-testing 5. Prepare log sheets as per the procedure 6. Control cleaning solution temperature to melt fats/meats 7. Ensure equipment free of visible soil, haze or water beads 8. Sanitize inaccessible parts of machinery before assembling 9. Ensure pre-operation Inspection
Time: 04Hrs.	<p>During a practical assessment, under observation by an assessor, you are required to:</p> <ol style="list-style-type: none"> 1. Ensure availability of all cleaning and sanitation materials 2. Ensure all utilities are available 3. Perform cleaning and sanitation as per schedule/procedure 4. Verify cleaning and sanitation by analytical/swab test/ATP-testing 5. Prepare log sheets as per the procedure 6. Control cleaning solution temperature to melt fats/meats 7. Ensure equipment free of visible soil, haze or water beads 8. Sanitize inaccessible parts of machinery before assembling 9. Ensure pre-operation Inspection
Minimum Evidence Required	<ol style="list-style-type: none"> 1. Ensure availability of all cleaning and sanitation materials <ul style="list-style-type: none"> ♦ Verify cleaning and sanitation materials as per requirement ♦ Check quality parameters of cleaning chemicals (pH, Purity, Reactivity, Conductivity) 2. Ensure all utilities are available <ul style="list-style-type: none"> ♦ Check the availability of potable water for cleaning ♦ Check the availability of heating source ♦ Check the availability of compressed air 3. Perform cleaning and sanitation as per schedule/procedure

	<ul style="list-style-type: none"> ♦ Use of color-coded cleaning tools for food and non- food surfaces ♦ Apply 6Ts (Time, Temperature, Titration, Turbulence, Technology, Training) of cleaning ♦ Perform disinfection of food contact surfaces where required ♦ Validate the cleaning method as per requirement <p>4. Verify cleaning and sanitation by analytical/swab test/ATP-testing</p> <ul style="list-style-type: none"> ♦ Perform visual verification of the surface after cleaning ♦ Analyze the pH of initial and final rinsing water ♦ Ensure all analytical/Swab/ATP results are as per standards <p>5. Prepare log sheets as per the procedure</p> <ul style="list-style-type: none"> ♦ Maintain a record of all 6Ts ♦ Maintain records of all lab results <p>6. Control cleaning solution temperature to melt fats/meats</p> <ul style="list-style-type: none"> ♦ Ensure the water temperature & pressure during the cleaning process ♦ Ensure cleaning solution temperature as per the specification of food processing to remove product debris <p>7. Ensure equipment free of visible soil, haze or water beads</p> <ul style="list-style-type: none"> ♦ Ensure cleaning of stainless steel (SS) equipment with acid regularly ♦ Ensure the filtration of cleaning solutions and water before cleaning <p>8. Sanitize inaccessible parts of machinery before assembling</p> <ul style="list-style-type: none"> ♦ Ensure cleaning of hard to reach parts by dismantling ♦ Ensure cleaning out place (COP) of equipment/Machinery as per SOP <p>9. Ensure pre-operation Inspection</p> <ul style="list-style-type: none"> ♦ Monitor workplace by sight, feel, hearing and smell regularly ♦ Ensure equipment free of visible soil, haze or water beads ♦ Inspect visible parts and inaccessible parts of machinery after assembling ♦ Inspect that equipment is free of chemicals, tools and cleaning supplies ♦ Inspect that guard are in place before starting equipment ♦ Complete formal pre-operation inspection according to plant Sanitation Standing Operating Procedures (SSOP)
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Self-Assessment Checklist

Candidate Name	
Registration No.	
Qualification	National Vocational Qualification Level – 2 in Food Technology
Competency Standard	Perform Food Cleaning and Sanitation Process
Purpose of Assessment	Formative Assessment
Assessment Tasks	<ol style="list-style-type: none"> 1. Ensure availability of all cleaning and sanitation materials 2. Ensure all utilities are available 3. Perform cleaning and sanitation as per schedule/procedure 4. Verify cleaning and sanitation by analytical/swab test/ATP-testing 5. Prepare log sheets as per the procedure 6. Control cleaning solution temperature to melt fats/meats 7. Ensure equipment free of visible soil, haze or water beads 8. Sanitize inaccessible parts of machinery before assembling 9. Ensure pre-operation Inspection

I can.....

Performance Criteria	Yes	No
1. Verify cleaning and sanitation materials as per requirement	<input type="checkbox"/>	<input type="checkbox"/>
2. Check quality parameters of cleaning chemicals (pH, Purity, Reactivity, Conductivity)	<input type="checkbox"/>	<input type="checkbox"/>
3. Check the availability of potable water for cleaning	<input type="checkbox"/>	<input type="checkbox"/>
4. Check the availability of heating source	<input type="checkbox"/>	<input type="checkbox"/>
5. Check the availability of compressed air	<input type="checkbox"/>	<input type="checkbox"/>
6. Use of color-coded cleaning tools for food and non- food surfaces	<input type="checkbox"/>	<input type="checkbox"/>
7. Apply 6Ts (Time, Temperature, Titration, Turbulence, Technology, Training) of cleaning	<input type="checkbox"/>	<input type="checkbox"/>
8. Perform disinfection of food contact surfaces where required	<input type="checkbox"/>	<input type="checkbox"/>
9. Validate the cleaning method as per requirement	<input type="checkbox"/>	<input type="checkbox"/>
10. Perform visual verification of the surface after cleaning	<input type="checkbox"/>	<input type="checkbox"/>

11. Analyze the pH of initial and final rinsing water	<input type="checkbox"/>	<input type="checkbox"/>
12. Ensure all analytical/Swab/ATP results are as per standards	<input type="checkbox"/>	<input type="checkbox"/>
13. Maintain a record of all 6Ts	<input type="checkbox"/>	<input type="checkbox"/>
14. Maintain records of all lab results	<input type="checkbox"/>	<input type="checkbox"/>
15. Ensure the water temperature & pressure during the cleaning process	<input type="checkbox"/>	<input type="checkbox"/>
16. Ensure cleaning solution temperature as per the specification of food processing to remove product debris	<input type="checkbox"/>	<input type="checkbox"/>
17. Ensure cleaning of stainless steel (SS) equipment with acid regularly	<input type="checkbox"/>	<input type="checkbox"/>
18. Ensure the filtration of cleaning solutions and water before cleaning	<input type="checkbox"/>	<input type="checkbox"/>
19. Ensure cleaning of hard to reach parts by dismantling	<input type="checkbox"/>	<input type="checkbox"/>
20. Ensure cleaning out place (COP) of equipment/Machinery as per SOP	<input type="checkbox"/>	<input type="checkbox"/>
21. Monitor workplace by sight, feel, hearing and smell regularly	<input type="checkbox"/>	<input type="checkbox"/>
22. Ensure equipment free of visible soil, haze or water beads	<input type="checkbox"/>	<input type="checkbox"/>
23. Inspect visible parts and inaccessible parts of machinery after assembling	<input type="checkbox"/>	<input type="checkbox"/>
24. Inspect that equipment is free of chemicals, tools and cleaning supplies	<input type="checkbox"/>	<input type="checkbox"/>
25. Inspect that guard are in place before starting equipment	<input type="checkbox"/>	<input type="checkbox"/>
26. Complete formal pre-operation inspection according to plant Sanitation Standing Operating Procedures (SSOP)	<input type="checkbox"/>	<input type="checkbox"/>

Candidate's Signature _____ Assessor's Signature _____

Date: _____

Assessors Judgment Guide

Qualification	National Vocational Qualification Level – 2 in Food Technology
Competency Standard	Perform Food Cleaning and Sanitation Process
Purpose of Assessment	Formative Assessment
Candidate Details	Name: _____ Registration/Roll Number: _____ Signature: _____
Assessment Outcome	COMPETENT <input type="checkbox"/> NOT YET COMPETENT <input type="checkbox"/> Name of the Assessor _____ Assessor's code: _____ Signature: _____

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				✓			

Observation Checklist

During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1.	Verified cleaning and sanitation materials as per requirement	<input type="checkbox"/>	<input type="checkbox"/>	
2.	Checked quality parameters of cleaning chemicals (pH, Purity, Reactivity, Conductivity)	<input type="checkbox"/>	<input type="checkbox"/>	
3.	Checked the availability of potable water for cleaning	<input type="checkbox"/>	<input type="checkbox"/>	
4.	Checked the availability of heating source	<input type="checkbox"/>	<input type="checkbox"/>	
5.	Checked the availability of compressed air	<input type="checkbox"/>	<input type="checkbox"/>	
6.	Used color-coded cleaning tools for food and non- food surfaces	<input type="checkbox"/>	<input type="checkbox"/>	
7.	Applied 6Ts (Time, Temperature, Titration, Turbulence, Technology, Training) of cleaning	<input type="checkbox"/>	<input type="checkbox"/>	
8.	Performed disinfection of food contact surfaces where required	<input type="checkbox"/>	<input type="checkbox"/>	
9.	Validated the cleaning method as per requirement	<input type="checkbox"/>	<input type="checkbox"/>	
10.	Performed visual verification of the surface after cleaning	<input type="checkbox"/>	<input type="checkbox"/>	
11.	Analyzed the pH of initial and final rinsing water	<input type="checkbox"/>	<input type="checkbox"/>	
12.	Ensured all analytical/Swab/ATP results are as per standards	<input type="checkbox"/>	<input type="checkbox"/>	
13.	Maintained a record of all 6Ts	<input type="checkbox"/>	<input type="checkbox"/>	
14.	Maintained records of all lab results	<input type="checkbox"/>	<input type="checkbox"/>	
15.	Ensured the water temperature & pressure during the cleaning process	<input type="checkbox"/>	<input type="checkbox"/>	
16.	Ensured cleaning solution temperature as per the specification of food processing to remove product debris	<input type="checkbox"/>	<input type="checkbox"/>	
17.	Ensured cleaning of stainless steel (SS) equipment with acid regularly	<input type="checkbox"/>	<input type="checkbox"/>	

18.	Ensured the filtration of cleaning solutions and water before cleaning	<input type="checkbox"/>	<input type="checkbox"/>	
19.	Ensured cleaning of hard to reach parts by dismantling	<input type="checkbox"/>	<input type="checkbox"/>	
20.	Ensured cleaning out place (COP) of equipment/Machinery as per SOP	<input type="checkbox"/>	<input type="checkbox"/>	
21.	Monitored workplace by sight, feel, hearing and smell regularly	<input type="checkbox"/>	<input type="checkbox"/>	
22.	Ensured equipment free of visible soil, haze or water beads	<input type="checkbox"/>	<input type="checkbox"/>	
23.	Inspected visible parts and inaccessible parts of machinery after assembling	<input type="checkbox"/>	<input type="checkbox"/>	
24.	Inspected that equipment is free of chemicals, tools and cleaning supplies	<input type="checkbox"/>	<input type="checkbox"/>	
25.	Inspected that guard are in place before starting equipment	<input type="checkbox"/>	<input type="checkbox"/>	
26.	Completed formal pre-operation inspection according to plant Sanitation Standing Operating Procedures (SSOP)	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Knowledge Assessment

Qualification	National Vocational Qualification Level – 2 in Food Technology
Competency Standard	Perform Food Cleaning and Sanitation Process
Purpose of Assessment	Formative Assessment
Candidate Details	Name: _____ Registration/Roll Number: _____ Candidate Signature: _____
Assessment Outcome	<div style="display: flex; justify-content: space-around; align-items: center;"> COMPETENT <input type="checkbox"/> NOT YET COMPETENT <input type="checkbox"/> </div> Name of the Assessor: _____ Assessor's code: _____ Signature of the Assessor: _____

Candidate's response is not required to be identical, but similar concepts and/or keywords must be used. Oral questioning may be used to clarify candidate understanding of topic and its application.

Questions (Candidate confidently answered questions correctly and demonstrated understanding of the topics and their application)	Satisfactory	Not Satisfactory
1. Define cleaning		
2. Define sanitation		
3. Define 6T's		
4. Define the swab test		
5. Define the TDS		

6. Define pH		
7. Define acid		
8. Define base		
9. What are the steps in cleaning?		
10. What are the steps in sanitizing?		
11. Can food be sanitized?		
12. What are the stages of cleaning?		
13. What are the methods of sanitizing?		
14. What is different between cleaning and disinfection?		
15. What is the best disinfectant floor cleaner?		
16. What is hard water?		
17. How to remove hardness of water?		
18. What is the reason for hardness of water?		
19. What is soft water?		
20. What is CIP?		
21. How to remove proteins during cleaning?		

22. How to remove fats during cleaning?		
23. What is validation?		
24. What are bacteria?		
25. What are microbes?		
26. What is food safety?		

Feedback to the Candidate	
Candidate's Signature _____ Assessor's Signature _____	

List of Tools and Equipment

Sr. no.	Name of tool	Quantity (25 candidates)
1	Cleaning trolleys	5
2	Cleaning hose pips	5
3	shower guns	5
4	Conductivity meters	5
5	level switches	5
6	flow meters	5
7	PPE's (Goggles, face shield, comical suite, chemical gloves)	25
8	Pumps	5
9	Air Blowers	5
10	Brushes	5
11	scrapers	5
12	sponge	5
13	Vacuum Pump	5

List of Consumables

Sr. no.	Name of tool	Quantity (Kg) (25 candidates)
1	Disinfectants	5
2	Sanitizers	5
3	Washing liquid soaps	10

Instruction Sheet for the Candidate

Qualification	National Vocational Qualification Level – 2 in Food Technology
Competency Standard	Apply Basic Principles of Food Processing and Preservation
Purpose of Assessment	Formative Assessment
Candidate Details	Name_____ Registration/Roll Number_____
Guidance for Candidate	<p>To meet this standard, you are required to complete the following within time frame (for practical demonstration & assessment):</p> <ol style="list-style-type: none"> 1. Examine the characteristics of raw food 2. Apply different food processing technologies 3. Apply alternative existing technologies for food preservation 4. Categorize Food Packaging
Time: 04Hrs.	<p>During a practical assessment, under observation by an assessor, you are required to:</p> <ol style="list-style-type: none"> 1. Examine the characteristics of raw food 2. Apply different food processing technologies 3. Apply alternative existing technologies for food preservation 4. Categorize Food Packaging
Minimum Evidence Required	<ol style="list-style-type: none"> 1. Examine the characteristics of raw food <ul style="list-style-type: none"> ♦ Evaluate the components of the food product ♦ Identify the source and variability of raw food material ♦ Analyze the impact on food processing operations 2. Apply different food processing technologies <ul style="list-style-type: none"> ♦ Apply the principles and current practices of processing techniques ♦ Check the effects of processing parameters on product quality ♦ Apply the basic principles and practices of cleaning and sanitation in food processing operations 3. Apply alternative existing technologies for food preservation <ul style="list-style-type: none"> ♦ Develop a process chart for the implementation of irradiation or high-pressure preservation ♦ Assess the physical, biochemical and microbiological changes to a food product preservation treatment ♦ Differentiate the types of hazards (biological, physical and chemical) and the critical limits 4. Categorize Food Packaging <ul style="list-style-type: none"> ♦ Enlist types of packaging materials for food preservation

Self-Assessment Checklist

Candidate Name	
Registration No.	
Qualification	National Vocational Qualification Level – 2 in Food Technology
Competency Standard	Apply Basic Principles of Food Processing and Preservation
Purpose of Assessment	Formative Assessment
Assessment Tasks	<ol style="list-style-type: none"> 1. Examine the characteristics of raw food 2. Apply different food processing technologies 3. Apply alternative existing technologies for food preservation 4. Categorize Food Packaging

I can.....

Performance Criteria	Yes	No
1. Evaluate the components of the food product	<input type="checkbox"/>	<input type="checkbox"/>
2. Identify the source and variability of raw food material	<input type="checkbox"/>	<input type="checkbox"/>
3. Analyze the impact on food processing operations	<input type="checkbox"/>	<input type="checkbox"/>
4. Apply the principles and current practices of processing techniques	<input type="checkbox"/>	<input type="checkbox"/>
5. Check the effects of processing parameters on product quality	<input type="checkbox"/>	<input type="checkbox"/>
6. Apply the basic principles and practices of cleaning and sanitation in food processing operations	<input type="checkbox"/>	<input type="checkbox"/>
7. Develop a process chart for the implementation of irradiation or high-pressure preservation	<input type="checkbox"/>	<input type="checkbox"/>
8. Assess the physical, biochemical and microbiological changes to a food product preservation treatment	<input type="checkbox"/>	<input type="checkbox"/>
9. Differentiate the types of hazards (biological, physical and chemical) and the critical limits	<input type="checkbox"/>	<input type="checkbox"/>

Candidate's Signature _____ Assessor's Signature _____

Date: _____

Assessors Judgment Guide

Qualification	National Vocational Qualification Level – 2 in Food Technology
Competency Standard	Apply Basic Principles of Food Processing and Preservation
Purpose of Assessment	Formative Assessment
Candidate Details	Name: _____ Registration/Roll Number: _____ Signature: _____
Assessment Outcome	COMPETENT <input type="checkbox"/> NOT YET COMPETENT <input type="checkbox"/> Name of the Assessor _____ Assessor's code: _____ Signature: _____

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				✓			

Observation Checklist

During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1.	Evaluated the components of the food product	<input type="checkbox"/>	<input type="checkbox"/>	
2.	Identified the source and variability of raw food material	<input type="checkbox"/>	<input type="checkbox"/>	
3.	Analyzed the impact on food processing operations	<input type="checkbox"/>	<input type="checkbox"/>	
4.	Applied the principles and current practices of processing techniques	<input type="checkbox"/>	<input type="checkbox"/>	
5.	Checked the effects of processing parameters on product quality	<input type="checkbox"/>	<input type="checkbox"/>	
6.	Applied the basic principles and practices of cleaning and sanitation in food processing operations	<input type="checkbox"/>	<input type="checkbox"/>	
7.	Developed a process chart for the implementation of irradiation or high-pressure preservation	<input type="checkbox"/>	<input type="checkbox"/>	
8.	Assessed the physical, biochemical and microbiological changes to a food product preservation treatment	<input type="checkbox"/>	<input type="checkbox"/>	
9.	Differentiated the types of hazards (biological, physical and chemical) and the critical limits	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Knowledge Assessment

Qualification	National Vocational Qualification Level – 2 in Food Technology
Competency Standard	Apply Basic Principles of Food Processing and Preservation
Purpose of Assessment	Formative Assessment
Candidate Details	Name: _____ Registration/Roll Number: _____ Candidate Signature: _____
Assessment Outcome	<div style="display: flex; justify-content: space-around; align-items: center;"> COMPETENT <input type="checkbox"/> NOT YET COMPETENT <input type="checkbox"/> </div> Name of the Assessor: _____ Assessor's code: _____ Signature of the Assessor: _____

Candidate's response is not required to be identical, but similar concepts and/or keywords must be used. Oral questioning may be used to clarify candidate understanding of topic and its application.

Questions (Candidate confidently answered questions correctly and demonstrated understanding of the topics and their application)	Satisfactory	Not Satisfactory
1. Define food processing.		
2. Define preservation		
3. Enlist different types of packaging material		
4. Give two examples of biological hazards		
5. What is different between food processing and food preservation?		

6. What are the biological methods of food processing?		
7. Why food spoils?		
8. What are the principals of food preservation?		
9. Give name of one chemical preservative.		
10. What are the advantages of food preservation?		
11. What are the disadvantages of food preservation		
12. What are the worst preservatives?		
13. What is a natural food preservative?		
14. What is tetra packaging?		
15. What are two main features of packaging material?		

Feedback to the Candidate	
Candidate's Signature _____	Assessor's Signature _____

List of Tools and Equipment

Sr. no.	Name of tool	Quantity (25 candidates)
1	Washer	5
2	Peeler	5
3	Blancher	5
4	Slicer	5
5	Pasteurizer	5
6	Homogenizer	5
7	Mixture	25
8	Grinder	5
9	Dryer	5
10	Evaporator	5
11	Fryer	5
12	Carbo cooler	5
13	Filler	5
14	Concentrator	5
15	Metal detector	5
16	Boiler	5
17	Sifter	5
18	Husker	5
19	Polisher	5
20	Length grader	5
21	Color sortex	5
22	Paddy separator	5
23	Metal detector	5

24	Palletizer	5
25	Vacuum packing machine	5
26	Bins	5
27	Tanks	5
28	Boxes	5
29	Silos	5
30	Vessels	5
31	Vats	5

List of Consumables

Sr. no.	Name of tool	Quantity (Kg) (25 candidates)
1	Disinfectants	5
2	Sanitizers	5
3	Washing liquid soaps	10

Instruction Sheet for the Candidate

Qualification	National Vocational Qualification Food Technology (Level2)
Competency Standard	Perform Milk Receiving
Purpose of Assessment	Formative Assessment
Candidate Details	Name_____ Registration/Roll Number_____
Guidance for Candidate	To meet this standard, you are required to complete the following within time frame (for practical demonstration & assessment): <ol style="list-style-type: none"> 1. Inspect milk vehicle 2. Perform milk analysis 3. Maintain records
Time: 04Hrs.	During a practical assessment, under observation by an assessor, you are required to: <ol style="list-style-type: none"> 1. Inspect milk vehicle 2. Perform milk analysis 3. Maintain records
Minimum Evidence Required	<ol style="list-style-type: none"> 1. Inspect milk vehicle <ul style="list-style-type: none"> ♦ Inspect milk vehicle ♦ Record milk temperature ♦ Perform Cleaning-in-place (CIP) of milk vehicle 2. Perform milk analysis <ul style="list-style-type: none"> ♦ Perform milk sampling ♦ Perform sensory evaluation ♦ Perform milk analysis (Fat, SNF, pH, COB and APT tests) 3. Maintain records <ul style="list-style-type: none"> ♦ Maintain log book ♦ Record milk test results in a standard format ♦ Record chemicals and equipment in milk reception lab

Self-Assessment Checklist

Candidate Name	
Registration No.	
Qualification	National Vocational Qualification Food Technology (Level 2)
Competency Standard	Perform Milk Receiving
Purpose of Assessment	Formative Assessment
Assessment Task	1. Inspect milk vehicle 2. Perform milk analysis 3. Maintain records

I can.....

Performance Criteria	Yes	No
1. Inspect milk vehicle	<input type="checkbox"/>	<input type="checkbox"/>
2. Record milk temperature	<input type="checkbox"/>	<input type="checkbox"/>
3. Perform Cleaning-in-place (CIP) of milk vehicle	<input type="checkbox"/>	<input type="checkbox"/>
4. Perform milk sampling	<input type="checkbox"/>	<input type="checkbox"/>
5. Perform sensory evaluation	<input type="checkbox"/>	<input type="checkbox"/>
6. Perform milk analysis (Fat, SNF, pH, COB and APT tests)	<input type="checkbox"/>	<input type="checkbox"/>
7. Maintain log book	<input type="checkbox"/>	<input type="checkbox"/>
8. Record milk test results in a standard format	<input type="checkbox"/>	<input type="checkbox"/>
9. Record chemicals and equipment in milk reception lab	<input type="checkbox"/>	<input type="checkbox"/>

Candidate's Signature _____ Assessor's Signature _____

Date: _____

Assessors Judgment Guide

Qualification	National Vocational Qualification Food Technology (Level 2)
Competency Standard	Perform Milk Receiving
Purpose of Assessment	Formative Assessment
Candidate Details	Name: _____ Registration/Roll Number: _____ Signature: _____
Assessment Outcome	COMPETENT <input type="checkbox"/> NOT YET COMPETENT <input type="checkbox"/> Name of the Assessor _____ Assessor's code: _____ Signature: _____

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				✓			

Observation Checklist

During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1.	Inspected milk vehicle	<input type="checkbox"/>	<input type="checkbox"/>	
2.	Recorded milk temperature	<input type="checkbox"/>	<input type="checkbox"/>	

3.	Performed Cleaning-in-place (CIP) of milk vehicle	<input type="checkbox"/>	<input type="checkbox"/>	
4.	Performed milk sampling	<input type="checkbox"/>	<input type="checkbox"/>	
5.	Performed sensory evaluation	<input type="checkbox"/>	<input type="checkbox"/>	
6.	Performed milk analysis (Fat, SNF, pH, COB and APT tests)	<input type="checkbox"/>	<input type="checkbox"/>	
7.	Maintained log book	<input type="checkbox"/>	<input type="checkbox"/>	
8.	Recorded milk test results in a standard format			
9.	Recorded chemicals and equipment in milk reception lab	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Knowledge Assessment

Qualification	National Vocational Qualification Food Technology (Level 2)
Competency Standard	Perform Milk Receiving
Purpose of Assessment	Formative Assessment
Candidate Details	Name: _____ Registration/Roll Number: _____ Candidate Signature: _____
Assessment Outcome	<div style="display: flex; justify-content: space-around; align-items: center;"> COMPETENT <input type="checkbox"/> NOT YETCOMPETENT <input type="checkbox"/> </div> Name of the Assessor: _____ Assessor's code: _____ Signature of the Assessor: _____

Candidate's response is not required to be identical, but similar concepts and/or keywords must be used. Oral questioning may be used to clarify candidate understanding of topic and its application.

Questions (Candidate confidently answered questions correctly and demonstrated understanding of the topics and their application)	Satisfactory	Not Satisfactory
1. What is the significance of quality of raw milk?		
2. What is COB?		
3. What is pH of milk?		
4. What is difference between quantitative and qualitative analysis?		
5. What is clean milk production?		

6. Which is the most common test while receiving milk in the chilling and processing center?		
7. What is milk reception?		
8. What is chilling of milk?		
9. How do milk tankers stay cold?		
10. How milk is collected from the farm?		
11. How do control milk adulteration?		
12. Is a milk an acid or base?		
13. Why NaOH is added in milk?		
14. What to use for CIP of vehicle?		
15. What should be temperature of raw milk?		

Feedback to the Candidate

Candidate's Signature_____ **Assessor's Signature** _____

List of Tools and Equipment

Sr. no.	Name of tool	Quantity (25 candidates)
1	Lactometer	5
2	pH meter	5
3	Gerber machine	5
4	Petri plates	5
5	Milk sampler	5
6	Steel bowls	10
7	Ice bucket	5
8	Cylinders	10
9	Water bath	5
10	Glass bottles	25
11	Flasks	5
12	burner	5
13	Butyrometer	5
14	Thermometer	5

List of Consumables

Sr. no.	Name of tool	Quantity (Kg) (25 candidates)
1	Isoamyl alcohol	5
2	H ₂ SO ₄	5
3	NaOH	5

Instruction Sheet for the Candidate

Qualification	National Vocational Qualification Level – 2 in Food Technology
Competency Standard	Prepare Bread
Purpose of Assessment	Formative Assessment
Candidate Details	Name _____ Registration/Roll Number _____
Guidance for Candidate	To meet this standard, you are required to complete the following within time frame (for practical demonstration & assessment): <ol style="list-style-type: none"> 1. Prepare for work for break making 2. Make bread/rusk/burger bun 3. Perform packaging and labeling
Time: 04Hrs.	During a practical assessment, under observation by an assessor, you are required to: <ol style="list-style-type: none"> 1. Prepare for work for break making 2. Make bread/rusk/burger bun 3. Perform packaging and labeling
Minimum Evidence Required	<ol style="list-style-type: none"> 1. Prepare for work for break making <ul style="list-style-type: none"> ♦ Select and use workplace dress according to job requirement ♦ Identify and select the tools, equipment and materials as per the job requirement. ♦ Perform pre-heat the oven to the required temperature as per the job requirement. 2. Make bread/rusk/burger bun <ul style="list-style-type: none"> ♦ Receive ingredients as per specifications ♦ Weigh/measure the ingredients according to recipe. ♦ Mix the ingredients to make dough ♦ Bulk ferment the dough to the required size. ♦ Operate dough moulder ♦ Set temperature and humidity of proofer ♦ Operate oven to bake the bread/rusk/burger bun ♦ De-pan and cool the baked products to normal temperature 3. Perform packaging and labeling <ul style="list-style-type: none"> ♦ Slice the bread/rusk/burger bun ♦ Pack and label bread/rusk/burger bun as per specifications ♦ Store the product as per the product requirement.

Self-Assessment Checklist

Candidate Name	
Registration No.	
Qualification	National Vocational Qualification Level – 2 in Food Technology
Competency Standard	Prepare Bread
Purpose of Assessment	Formative Assessment
Assessment Task	1. Prepare for work for bread making 2. Make bread/rusk/burger bun 3. Perform packaging and labeling.

I can.....

Performance Criteria	Yes	No
1. Select and use workplace dress according to job requirement	<input type="checkbox"/>	<input type="checkbox"/>
2. Identify and select the tools, equipment and materials as per the job requirement.	<input type="checkbox"/>	<input type="checkbox"/>
3. Perform pre-heating of oven to the required temperature	<input type="checkbox"/>	<input type="checkbox"/>
4. Perform mixing the ingredients to make dough	<input type="checkbox"/>	<input type="checkbox"/>
5. Operate dough moulder	<input type="checkbox"/>	<input type="checkbox"/>
6. Operate oven to bake the bread at required temperature	<input type="checkbox"/>	<input type="checkbox"/>
7. Apply cooling the baked products to normal temperature	<input type="checkbox"/>	<input type="checkbox"/>
8. Slice the bread according to specifications	<input type="checkbox"/>	<input type="checkbox"/>
9. Perform packing and labelling of bread as per specifications		
10. Store the product as per the product requirement	<input type="checkbox"/>	<input type="checkbox"/>

Candidate's Signature _____ Assessor's Signature _____

Date: _____

Assessors Judgment Guide

Qualification	National Vocational Qualification Level – 2 in Food Technology
Competency Standard	Prepare Bread
Purpose of Assessment	Formative Assessment
Candidate Details	Name: _____ Registration/Roll Number: _____ Signature: _____
Assessment Outcome	COMPETENT <input type="checkbox"/> NOT YET COMPETENT <input type="checkbox"/> Name of the Assessor _____ Assessor's code: _____ Signature: _____

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				✓			

Observation Checklist

During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1.	Selected and used workplace dress according to job requirement	<input type="checkbox"/>	<input type="checkbox"/>	
2.	Identified and select the tools, equipment and materials as per the job requirement.	<input type="checkbox"/>	<input type="checkbox"/>	
3.	Performed pre-heating of oven to the required temperature	<input type="checkbox"/>	<input type="checkbox"/>	
4.	Mixed the ingredients to make dough	<input type="checkbox"/>	<input type="checkbox"/>	
5.	Operated dough moulder	<input type="checkbox"/>	<input type="checkbox"/>	
6.	Operated oven to bake the bread at required temperature	<input type="checkbox"/>	<input type="checkbox"/>	
7.	Applied cooling the baked products to normal temperature	<input type="checkbox"/>	<input type="checkbox"/>	
8.	Sliced the bread according to specification	<input type="checkbox"/>	<input type="checkbox"/>	
9.	Packed and labelled bread as per specifications	<input type="checkbox"/>	<input type="checkbox"/>	
10.	Stored the product as per the product requirement	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Knowledge Assessment

Qualification	National Vocational Qualification Level – 2 in Food Technology
Competency Standard	Prepare Bread
Purpose of Assessment	Formative Assessment
Candidate Details	Name: _____ Registration/Roll Number: _____ Candidate Signature: _____
Assessment Outcome	<div style="display: flex; justify-content: space-around; align-items: center;"> COMPETENT <input type="checkbox"/> NOT YET COMPETENT <input type="checkbox"/> </div> Name of the Assessor: _____ Assessor's code: _____ Signature of the Assessor: _____

Candidate's response is not required to be identical, but similar concepts and/or keywords must be used. Oral questioning may be used to clarify candidate understanding of topic and its application.

Questions (Candidate confidently answered questions correctly and demonstrated understanding of the topics and their application)	Satisfactory	Not Satisfactory
1. What is proofing?		
2. What are quality defects in bread?		
3. What is fermentation?		
4. Which microorganism is used in fermentation of bread making?		
5. What is moulding?		

6. What ingredients are used for preparing bread?		
7. What are the basic steps to making yeast bread?		
8. How do you make a bread tougher?		
9. What happens if too much water added to bread dough?		
10. What happens if dough is not kneaded enough?		
11. What is temperature of baking for bread?		
12. What are conditions for proofing of dough for bread making?		
13. What is gluten?		
14. Which yeast is used in bread making?		
15. Why bread volume increase in fermentation		

Feedback to the Candidate

Candidate's Signature_____ **Assessor's Signature** _____

List of Tools and Equipment

Sr. no.	Name of tool	Quantity (25 candidates)
1	Measuring scale	5
2	Dough Mixer machine	5
3	Dough Sheeter	5
4	Proofing cabinet	1
5	Oven	1
6	Proofing pans	5
7	Bread slicer	5
8	Bowl	5
9	Thermometer	5

List of Consumables

Sr. no.	Name of tool	Quantity (Kg) (25 candidates)
1	Flour	5
2	Sugar	1
3	salt	1
4	Yeast	0.5

Instruction Sheet for the Candidate

Qualification	National Vocational Qualification Level – 2 in Food Technology
Competency Standard	Prepare Cake
Purpose of Assessment	Formative Assessment
Candidate Details	Name_____ Registration/Roll Number_____
Guidance for Candidate	To meet this standard, you are required to complete the following within time frame (for practical demonstration & assessment): <ol style="list-style-type: none"> 1. Prepare for work 2. Make different cake types (muffins, sponge cake, pound cake, layer cake, cupcake etc.) 3. Perform packaging and labeling
Time: 04Hrs.	During a practical assessment, under observation by an assessor, you are required to: <ol style="list-style-type: none"> 1. Prepare for work 2. Make different cake types (muffins, sponge cake, pound cake, layer cake, cupcake etc.) 3. Perform packaging and labeling
Minimum Evidence Required	<ol style="list-style-type: none"> 1. Prepare for work <ul style="list-style-type: none"> ♦ Select and use workplace dress according to job requirement ♦ Identify and select the tools, equipment and materials as per the job requirement. ♦ Pre-heat the oven to the required temperature as per the job requirement. 2. Make different cake types (muffins, sponge cake, pound cake, layer cake, cupcake etc.) <ul style="list-style-type: none"> ♦ Receive ingredients as per specifications ♦ Weigh/measure the ingredients according to recipe. ♦ Mix the ingredients according to the methods to make batter as per the required consistencies and standard recipe. ♦ Pour the batter into baking dish as per the required shape ♦ Bake the batter at the required temperature and time. ♦ Remove the cake from the oven and cool the cake following safety procedure. ♦ De-pan and cool the baked products to normal temperature 3. Perform packaging and labeling <ul style="list-style-type: none"> ♦ Slice the cake ♦ Pack and label cake ♦ Store the product as per the product requirement.

Self-Assessment Checklist

Candidate Name	
Registration No.	
Qualification	National Vocational Qualification Level – 2 in Food Technology
Competency Standard	Prepare Cake
Purpose of Assessment	Formative Assessment
Assessment Task	<ol style="list-style-type: none"> 1. Prepare for work 2. Make different cake types (muffins, sponge cake, pound cake, layer cake, cupcake etc.) 3. Perform packaging and labeling

I can.....

Performance Criteria	Yes	No
1. Select and use workplace dress according to job requirement	<input type="checkbox"/>	<input type="checkbox"/>
2. Identify and select the tools, equipment and materials as per the job requirement.	<input type="checkbox"/>	<input type="checkbox"/>
3. Perform pre-heating of oven to the required temperature	<input type="checkbox"/>	<input type="checkbox"/>
4. Mixing the ingredients to make dough	<input type="checkbox"/>	<input type="checkbox"/>
5. Pouring the batter into baking dish as per the required shape	<input type="checkbox"/>	<input type="checkbox"/>
6. Operate the oven to required temperature	<input type="checkbox"/>	<input type="checkbox"/>
7. Apply cooling the baked products to normal temperature	<input type="checkbox"/>	<input type="checkbox"/>
8. Slice the cake according to specification	<input type="checkbox"/>	<input type="checkbox"/>
9. Pack and labelling of cake as per specifications	<input type="checkbox"/>	<input type="checkbox"/>
10. Store the product as per the product requirement.	<input type="checkbox"/>	<input type="checkbox"/>

Candidate's Signature _____ Assessor's Signature _____

Date: _____

Assessors Judgment Guide

Qualification	National Vocational Qualification Level – 2 in Food Technology
Competency Standard	Prepare Cake
Purpose of Assessment	Formative Assessment
Candidate Details	Name: _____ Registration/Roll Number: _____ Signature: _____
Assessment Outcome	COMPETENT <input type="checkbox"/> NOT YET COMPETENT <input type="checkbox"/> Name of the Assessor _____ Assessor's code: _____ Signature: _____

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				✓			

Observation Checklist

During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1.	Selected and used workplace dress according to job requirement	<input type="checkbox"/>	<input type="checkbox"/>	
2.	Identified and selected the tools, equipment and materials as per the job requirement.	<input type="checkbox"/>	<input type="checkbox"/>	
3.	Performed pre-heating of oven to the required temperature	<input type="checkbox"/>	<input type="checkbox"/>	
4.	Mixed the ingredients to make dough	<input type="checkbox"/>	<input type="checkbox"/>	
5.	Poured the batter into baking dish as per the required shape	<input type="checkbox"/>	<input type="checkbox"/>	
6.	Operated the oven to required temperature	<input type="checkbox"/>	<input type="checkbox"/>	
7.	Applied cooling the baked products to normal temperature	<input type="checkbox"/>	<input type="checkbox"/>	
8.	Sliced the cake according to specification	<input type="checkbox"/>	<input type="checkbox"/>	
9.	Packed and labelling of cake as per specifications	<input type="checkbox"/>	<input type="checkbox"/>	
10.	Stored the product as per the product requirement.	<input type="checkbox"/>	<input type="checkbox"/>	
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Knowledge Assessment

Qualification	National Vocational Qualification Level – 2 in Food Technology
Competency Standard	Prepare Cake
Purpose of Assessment	Formative Assessment
Candidate Details	Name: _____ Registration/Roll Number: _____ Candidate Signature: _____
Assessment Outcome	<div style="display: flex; justify-content: space-around; align-items: center;"> COMPETENT <input type="checkbox"/> NOT YET COMPETENT <input type="checkbox"/> </div> Name of the Assessor: _____ Assessor's code: _____ Signature of the Assessor: _____

Candidate's response is not required to be identical, but similar concepts and/or keywords must be used. Oral questioning may be used to clarify candidate understanding of topic and its application.

Questions (Candidate confidently answered questions correctly and demonstrated understanding of the topics and their application)	Satisfactory	Not Satisfactory
1. What are different types of cakes?		
2. What are quality defects in cake?		
3. What is role of baking soda in cake preparation?		
4. What is food packing?		
5. What is shelf life of cakes?		

6. What can make a cake tough?		
7. What are the basic cake ingredients?		
8. Which makes ingredient cake soft		
9. Why yeast is not used in cakes		
10. What are the steps to making a cake?		
11. What are the different methods of cake making?		
12. Which is the best flour for cakes?		
13. What happens if you make cake without baking powder?		

Feedback to the Candidate	
Candidate's Signature _____ Assessor's Signature _____	

List of Tools and Equipment

Sr. no.	Name of tool	Quantity (25 candidates)
1	Measuring scale	5
2	Dough Mixer machine	5
3	Dough Sheeter	5
4	Proofing cabinet	1
5	Oven	1
6	Proofing pans	5
7	Bread slicer	5
8	Bowl	5
9	Thermometer	5

List of Consumables

Sr. no.	Name of tool	Quantity (Kg) (25 candidates)
1	Flour	5
2	Sugar	1
3	salt	1
4	Yeast	0.5