

Assessment Evidence Guide

For

Food Technology

Level-4

(Formative)



**National Vocational & Technical Training
Commission Islamabad**

Instruction Sheet for the Candidate

Qualification	National Vocational Qualification Level-3 in Food Technology
Competency Standard(s)	Apply Food Waste Management Techniques
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 the given time frame (for practical demonstration & assessment):</p> <ol style="list-style-type: none"> 1. Identify the process wastes 2. Apply the standard operating procedure of waste disposal 3. Analyze environmental pollution due to food waste 4. Apply basic mathematics to calculate the impact of loss
Time: 03 hrs.	<p>During a practical assessment, under observation by an assessor, you are required to</p> <ol style="list-style-type: none"> 1. Identify the process wastes <ul style="list-style-type: none"> ♦ Manage waste and by-products ♦ Categorize different types of food waste
Minimum Evidence Required	<ol style="list-style-type: none"> 2. Apply the standard operating procedure of waste disposal <ul style="list-style-type: none"> ♦ Check characteristics of food waste ♦ Perform different analyses of food waste ♦ Apply waste disposal according to SOP's and environmental standards 3. Analyze environmental pollution due to food waste <ul style="list-style-type: none"> ♦ Apply analytical techniques to examine sources of environmental pollution ♦ Execute different steps to reduce environmental pollution 4. Apply basic mathematics to calculate the impact of loss <ul style="list-style-type: none"> ♦ Calculate the waste percentage ♦ Interpret the results

Self-Assessment Checklist

Candidate Name	
Registration No.	
Qualification	National Vocational Qualification Level-3 in Food Technology
Competency Standards	Apply Food Waste Management Techniques
Assessment Tasks	<ol style="list-style-type: none"> 1. Identify the process wastes 2. Apply the standard operating procedure of waste disposal 3. Analyze environmental pollution due to food waste 4. Apply basic mathematics to calculate the impact of loss

I can.....

Performance Criteria	Yes	No
1. Manage waste and by-products		
2. Categorize different types of food waste		
3. Check characteristics of food waste		
4. Perform different analyses of food waste		
5. Apply waste disposal according to SOP's and environmental standards		
6. Apply analytical techniques to examine sources of environmental pollution		
7. Execute different steps to reduce environmental pollution		
8. Calculate the waste percentage		
9. Interpret the results		

Candidate's Signature _____

Assessor's Signature _____

Date: _____

Assessors Judgment Guide

Qualification	National Vocational Qualification Level-3 in Food Technology
Competency Standard(s)	Apply Food Waste Management Techniques
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

Assessment Task	<ol style="list-style-type: none"> 1. Identify the process wastes 2. Apply the standard operating procedure of waste disposal 3. Analyze environmental pollution due to food waste 4. Apply basic mathematics to calculate the impact of loss 		
During the practical assessment, candidate demonstrated the following:	Yes	No	Remarks
1. Managed waste and by-products			
2. Categorized different types of food waste			
3. Checked characteristics of food waste			
4. Performed different analyses of food waste			
5. Applied waste disposal according to SOP's and environmental standards			
6. Applied analytical techniques to examine sources of environmental pollution			
7. Executed different steps to reduce environmental pollution			
8. Calculated the waste percentage			
9. Interpreted the results			
Competent	Not Yet Competent		

Knowledge Assessment

Qualification	National Vocational Qualification Level-3 in Food Technology
Competency Standard(s)	Apply Food Waste Management Techniques
Candidate Details	Name: _____ Registration/Roll Number: _____ Candidate Signature: _____
Assessment Outcome	COMPETENT <input type="checkbox"/> NOT YETCOMPETENT <input type="checkbox"/> Name of the Assessor: _____ Assessor's code: _____ Signature of the Assessor: _____

Questions (Candidate confidently answered questions correctly and demonstrated understanding of the topics and their application)		Satisfactory	Not Satisfactory
1.	Enlist Different types of wastes?		
2.	Which are the different strategies to reduce wastes in the food industry?		
3.	How environmental pollution can be reduced?		
4.	Enlist the ways to minimize wastage		
5.	Enlist the food waste disposal ways?		
6.	BOD stands for?		
7.	What is COD?		

8.	What is pollution?		
9	Define contamination?		
10	What is personal hygiene?		
11	How many types of pollution?		
12	GMP stands for??		
13	GHP stands for?		
14	Differentiate between safety and hygiene?		
15	Why swab test is performed?		

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

List of Tools and Equipment

Sr. No.	Name of tool	Quantity (25 candidates)
1	pH Meter	2
2	Atomic absorption spectrometer	1
3	Flame photometer	1
4	Conductivity meter	1
5	COD apparatus	1

List of Consumables

Sr. no.	Name of tool	Quantity (Kg) (25 candidates)
1	Different types of waste	10

Instruction Sheet for the Candidate

Qualification	National Vocational Qualification Level-4 in Food Technology
Competency Standard(s)	Perform Canning 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 the given time frame (for practical demonstration & assessment):</p> <ol style="list-style-type: none"> 1. Perform preparatory operations 2. Prepare syrup/brine for fruits and vegetables 3. Perform Fill and close can seams 4. Perform and operate the retort process
Time: 03 hrs.	During a practical assessment, under observation by an assessor, you are required to
Minimum Evidence Required	<ul style="list-style-type: none"> ♦ Perform blanching as per set specifications. ♦ Operate peeler. ♦ Operate destoner. ♦ Perform Cutting, Slicing, Dicing, Shredding, Pulping, Crushing etc. ♦ Perform Mixing according to product requirements ♦ Perform Syruping for fruits. ♦ Perform brining for vegetables ♦ Check quality parameters (Brix, viscosity, acidity, sensory evaluation) ♦ Perform to start the filling process according to company procedures ♦ Check filled and closed containers meet specification ♦ Check cans leakage ♦ Operate filler and seamer machine ♦ Record workplace information in the appropriate format ♦ Prepare the retort process for the operation to meet production requirements ♦ Check materials available to meet production requirements ♦ Check services ready for operation ♦ Perform the retort process according to company procedures ♦ Check retorted product meets the specification ♦ Identify out-of-specification product, process and equipment performance ♦ Collect, treat and dispose of waste according to company procedures

Self-Assessment Checklist

Candidate Name	
Registration No.	
Qualification	National Vocational Qualification Level-4 in Food Technology
Competency Standards	Perform Canning process
Assessment Task	<ol style="list-style-type: none"> 1. Perform preparatory operations 2. Prepare syrup/brine for fruits and vegetables 3. Perform Fill and close can seams 4. Perform and operate the retort process

I can.....

Performance Criteria	Yes	No
1. Perform blanching as per set specifications.	<input type="checkbox"/>	<input type="checkbox"/>
2. Operate peeler.	<input type="checkbox"/>	<input type="checkbox"/>
3. Operate destoner.	<input type="checkbox"/>	<input type="checkbox"/>
4. Perform Cutting, Slicing, Dicing, Shredding, Pulping, Crushing etc.	<input type="checkbox"/>	<input type="checkbox"/>
5. Perform Mixing according to product requirements	<input type="checkbox"/>	<input type="checkbox"/>
6. Perform Syruping for fruits.	<input type="checkbox"/>	<input type="checkbox"/>
7. Perform brining for vegetables	<input type="checkbox"/>	<input type="checkbox"/>
8. Check quality parameters (Brix, viscosity, acidity, sensory evaluation)	<input type="checkbox"/>	<input type="checkbox"/>
9. Perform to start the filling process according to company procedures	<input type="checkbox"/>	<input type="checkbox"/>
10. Check filled and closed containers meet specification	<input type="checkbox"/>	<input type="checkbox"/>
11. Check cans leakage	<input type="checkbox"/>	<input type="checkbox"/>
12. Operate filler and seamer machine	<input type="checkbox"/>	<input type="checkbox"/>
13. Record workplace information in the appropriate format	<input type="checkbox"/>	<input type="checkbox"/>
14. Prepare the retort process for the operation to meet production requirements	<input type="checkbox"/>	<input type="checkbox"/>
15. Check materials available to meet production requirements	<input type="checkbox"/>	<input type="checkbox"/>
16. Check services ready for operation	<input type="checkbox"/>	<input type="checkbox"/>
17. Perform the retort process according to company procedures	<input type="checkbox"/>	<input type="checkbox"/>

18. Check retorted product meets the specification	<input type="text"/>	<input type="text"/>
19. Identify out-of-specification product, process and equipment performance	<input type="text"/>	<input type="text"/>
20. Collect, treat and dispose of waste according to company procedures	<input type="text"/>	<input type="text"/>

Candidate's Signature_____

Assessor's Signature_____

Date: _____

Assessors Judgment Guide

Qualification	National Vocational Qualification Level-4 in Food Technology
Competency Standard(s)	Perform Canning process
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

Assessment Task	1. Perform preparatory operations 2. Prepare syrup/brine for fruits and vegetables 3. Perform Fill and close can seams 4. Perform and operate the retort process			
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1.	Performed blanching as per set specifications.			
2.	Operated peeler.			
3.	Operated destoner.			
4.	Performed Cutting, Slicing, Dicing, Shredding, Pulping, Crushing etc.			
5.	Performed Mixing according to product requirements			
6.	Performed Syruping for fruits.			
7.	Performed brining for vegetables			
8.	Checked quality parameters (Brix, viscosity, acidity, sensory evaluation)			
9.	Performed to start the filling process according to company procedures			
10.	Checked filled and closed containers meet specification			
11.	Checked cans leakage			
12.	Operated filler and seamer machine			
13.	Recorded workplace information in the appropriate format			
14.	Prepared the retort process for the operation to meet production requirements			
15.	Checked materials available to meet production requirements			
16.	Checked services ready for operation			
17.	Performed the retort process according to company procedures			
18.	Checked retorted product meets the specification			
19.	Identified out-of-specification product, process and equipment performance			
20.	Collected, treated and disposed of waste according to company procedures			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Knowledge Assessment

Qualification	National Vocational Qualification Level-4 in Food Technology
Competency Standard(s)	Perform Canning process
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 the specifications of can?		
2.	What is the purpose of filling and closing?		
3.	Name stages in the filling and closing process		
4.	What is the basic principle of freezing?		
5.	What is the effect of heat treatment on the end product?		
6.	What is hermetic sealing?		
7.	What is headspace in canning?		
8.	What is retort process?		

9.	What is syrup?		
10.	Difference b/w brine & syrup?		
11	Define brix		

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

List of Tools and Equipment

Sr. No.	Name of tool	Quantity (25 candidates)
1	Can Filler	2
2	Seamer	2
3	Refractometer	3
4	Cans	25

List of Consumables

Sr. no.	Name of tool	Quantity (Kg) (25 candidates)
1	Vegetables	10
2	Fruits	10
3	Cans	25
4	Salt	5
5	Sugar	10

Instruction Sheet for the Candidate

Qualification	National Vocational Qualification Level-4 in Food Technology
Competency Standard	Perform Pickling Process
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 the given time frame (for practical demonstration & assessment): <ol style="list-style-type: none"> 1. Prepare raw materials for pickling 2. Mix ingredients 3. Packaging of pickles
Time: 03 hrs.	During a practical assessment, under observation by an assessor, you are required to
Minimum Evidence Required	<ul style="list-style-type: none"> ♦ Inspect raw materials for use in production to meet specifications ♦ Perform sorting, sizing and grading machines to meet specifications ♦ Operate washing, cleaning, peeling, destoning units ♦ Operate conveying equipment/systems used to transfer materials to required locations ♦ Operate blanching process/conditions (time, temperature, etc.) ♦ Maintain storage requirements of semi-processed products ♦ Prepare mixtures of vegetables/fruits and additives according to product specification ♦ Store product at defined conditions for aging ♦ Select appropriate packaging material ♦ Operate filling and sealing machine

Self-Assessment Checklist

Candidate Name	
Registration No.	
Qualification	National Vocational Qualification Level-4 in Food Technology
Competency Standards	Perform Canning process
Assessment Task	1. Prepare raw materials for pickling 2. Mix ingredients 3. Packaging of pickles

I can.....

Performance Criteria	Yes	No
1. Inspect raw materials for use in production to meet specifications	<input type="checkbox"/>	<input type="checkbox"/>
2. Perform sorting, sizing and grading machines to meet specifications	<input type="checkbox"/>	<input type="checkbox"/>
3. Operate washing, cleaning, peeling, destoning units	<input type="checkbox"/>	<input type="checkbox"/>
4. Operate conveying equipment/systems used to transfer materials to required locations	<input type="checkbox"/>	<input type="checkbox"/>
5. Operate blanching process/conditions (time, temperature, etc.)	<input type="checkbox"/>	<input type="checkbox"/>
6. Maintain storage requirements of semi-processed products	<input type="checkbox"/>	<input type="checkbox"/>
7. Prepare mixtures of vegetables/fruits and additives according to product specification	<input type="checkbox"/>	<input type="checkbox"/>
8. Store product at defined conditions for aging	<input type="checkbox"/>	<input type="checkbox"/>
9. Select appropriate packaging material	<input type="checkbox"/>	<input type="checkbox"/>
10. Operate filling and sealing machine	<input type="checkbox"/>	<input type="checkbox"/>

Candidate's Signature_____

Assessor's Signature_____

Date: _____

Assessors Judgment Guide

Qualification	National Vocational Qualification Level-4 in Food Technology
Competency Standard(s)	Perform Canning process
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

Assessment Task	1. Prepare raw materials for pickling 2. Mix ingredients 3. Packaging of pickles			
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1.	Inspected raw materials for use in production to meet specifications			
2.	Performed sorting, sizing and grading machines to meet specifications			
3.	Operated washing, cleaning, peeling, destoning units			
4.	Operated conveying equipment/systems used to transfer materials to required locations			
5.	Operated blanching process/conditions (time, temperature, etc.)			
6.	Maintained storage requirements of semi-processed products			
7.	Prepared mixtures of vegetables/fruits and additives according to product specification			
8.	Stored product at defined conditions for aging			
9.	Selected appropriate packaging material			
10.	Operated filling and sealing machine			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Knowledge Assessment

Qualification	National Vocational Qualification Level-4 in Food Technology
Competency Standard(s)	Perform Canning process
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 are Quality requirements of raw materials?		
2.	Enlist Cleaning methods?		
3.	What is Sorting criteria?		
4.	Which are Quality characteristics of the fermented product?		

5.	Which preservative is used in pickle?		
6.	What is the shelf life of pickle?		
7.	What is the percentage of oil in pickle?		
9	Define blanching?		
10	Differentiate between sorting and grading?		
11	Which type of fermentation occurs during pickling process?		

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

List of Tools and Equipment

Sr. No.	Name of tool	Quantity (25 candidates)
1	Pickling unit	2
2	Mixer	2
3	Cutting board	25
4	Knives	25

List of Consumables

Sr. no.	Name of tool	Quantity (Kg) (25 candidates)
1	Vegetables	10
2	Fruits	10
3	Jars/ buckets	25
4	Salt	5
5	Vinegar	10
6	Oil	10

Instruction Sheet for the Candidate

Qualification	National Vocational Qualification Level-4 in Food Technology
Competency Standard(s)	Ensure Water Treatment in Food Industry
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 the given time frame (for practical demonstration & assessment):</p> <ol style="list-style-type: none"> 1. Ensure raw and final water analysis. 2. Ensure pre filtration. 3. Ensure satisfactory working of RO (reverse osmosis) unit. 4. Ensure satisfactory working of UV. 5. Ensure ultrafiltration (UF). 6. Perform activated carbon filtration. 7. Ensure satisfactory working of Ozonator. 8. Perform water testing.
Time: 03 hrs.	<p>During a practical assessment, under observation by an assessor, you are required to</p> <ul style="list-style-type: none"> ♦ Ensure availability of water testing chemicals and equipment are available ♦ Check the physical, chemical and microbiological analysis of raw and final water as per the defined frequency ♦ Check all chemicals and equipment are in good working conditions ♦ Read specifications for raw and final water standards ♦ Operate pre filter (sand, dirt, silt and other sediments) ♦ Check carbon filter

Minimum Evidence Required	<ul style="list-style-type: none"> ♦ Check water odour ♦ Check RO memberane ♦ Ensure cleaning of membrane ♦ Change membrane after certain running hours ♦ Check UV lamp ♦ Operate UV lamp ♦ Ensure the lamp is in well working condition ♦ Analyze water sample before and after UV ♦ Replace lamp after its life ♦ Check UF membrane ♦ Change UF as per standard requirement ♦ Check post carbon filter ♦ Change carbon filter as per standard requirement ♦ Operate RO water purifier ♦ Operate TDS controller ♦ Check the exact dose of ozone to water ♦ Ensure performance of ozonator as per advised in manual ♦ Check the pressure gauge on ozonator ♦ Determine TDS (total dissolved solids) ♦ Check microbial contamination of water ♦ Check sensory properties of water
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Self-Assessment Checklist

Candidate Name	
Registration No.	
Qualification	National Vocational Qualification Level-4 in Food Technology
Competency Standards	Ensure Water Treatment in Food Industry
Assessment Task	<ol style="list-style-type: none"> 1. Ensure raw and final water analysis. 2. Ensure pre filtration . 3. Ensure satisfactory working of RO (reverse osmosis) unit. 4. Ensure satisfactory working of UV. 5. Ensure ultrafiltration (UF). 6. Perform activated carbon filtration. 7. Ensure satisfactory working of Ozonator. 8. Perform water testing.

I can.....

Performance Criteria	Yes	No
1. Ensure availability of water testing chemicals and equipment are available	<input type="checkbox"/>	<input type="checkbox"/>
2. Check the physical, chemical and microbiological analysis of raw and final water as per the defined frequency	<input type="checkbox"/>	<input type="checkbox"/>
3. Check all chemicals and equipment are in good working conditions	<input type="checkbox"/>	<input type="checkbox"/>
4. Read specifications for raw and final water standards.	<input type="checkbox"/>	<input type="checkbox"/>
5. Operate pre filter (sand, dirt, silt and other sediments)	<input type="checkbox"/>	<input type="checkbox"/>
6. Check carbon filter	<input type="checkbox"/>	<input type="checkbox"/>
7. Check water odour	<input type="checkbox"/>	<input type="checkbox"/>
8. Check RO memberane	<input type="checkbox"/>	<input type="checkbox"/>
9. Ensure cleaning of membrane	<input type="checkbox"/>	<input type="checkbox"/>
10. Change membrane after certain running hours	<input type="checkbox"/>	<input type="checkbox"/>
11. Check UV lamp	<input type="checkbox"/>	<input type="checkbox"/>
12. Operate UV lamp	<input type="checkbox"/>	<input type="checkbox"/>
13. Ensure the lamp is in well working condition	<input type="checkbox"/>	<input type="checkbox"/>
14. Analyze water sample before and after UV	<input type="checkbox"/>	<input type="checkbox"/>
15. Replace lamp after its life	<input type="checkbox"/>	<input type="checkbox"/>
16. Check UF membrane	<input type="checkbox"/>	<input type="checkbox"/>
17. Change UF as per standard requirement	<input type="checkbox"/>	<input type="checkbox"/>
18. Check post carbon filter	<input type="checkbox"/>	<input type="checkbox"/>
19. Change carbon filter as per standard requirement	<input type="checkbox"/>	<input type="checkbox"/>

20. Operate RO water purifier	<input type="text"/>	<input type="text"/>
21. Operate TDS controller	<input type="text"/>	<input type="text"/>
22. Check the exact dose of ozone to water	<input type="text"/>	<input type="text"/>
23. Ensure performance of ozonator as per advised in manual	<input type="text"/>	<input type="text"/>
24. Check the pressure gauge on ozonator	<input type="text"/>	<input type="text"/>
25. Determine TDS (total dissolved solids)	<input type="text"/>	<input type="text"/>
26. Check microbial contamination of water	<input type="text"/>	<input type="text"/>
27. Check sensory properties of water	<input type="text"/>	<input type="text"/>

Candidate's Signature _____

Assessor's Signature _____

Date: _____

Assessors Judgment Guide

Qualification	National Vocational Qualification Level-4 in Food Technology
Competency Standard(s)	Ensure Water Treatment in Food Industry
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

Assessment Task		<ol style="list-style-type: none"> 1. Ensure raw and final water analysis. 2. Ensure pre filtration. 3. Ensure satisfactory working of RO (reverse osmosis) unit. 4. Ensure satisfactory working of UV. 5. Ensure ultrafiltration (UF). 6. Perform activated carbon filtration. 7. Ensure satisfactory working of Ozonator. 8. Perform water testing. 		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1.	Ensured availability of water testing chemicals and equipment are available			
2.	Checked the physical, chemical and microbiological analysis of raw and final water as per the defined frequency			
3.	Checked all chemicals and equipment are in good working conditions			
4.	Read specifications for raw and final water standards.			
5.	Operated pre filter (sand, dirt, silt and other sediments)			
6.	Checked carbon filter			
7.	Checked water odor			
8.	Checked RO membrane			
9.	Ensured cleaning of membrane			
10.	Changed membrane after certain running hours			
11.	Checked UV lamp			
12.	Operated UV lamp			
13.	Ensured the lamp is in well working condition			
14.	Analyzed water sample before and after UV			
15.	Replaced lamp after its life			
16.	Checked UF membrane			
17.	Changed UF as per standard requirement			
18.	Checked post carbon filter			
19.	Changed carbon filter as per standard requirement			
20.	Operated RO water purifier			
21.	Operated TDS controller			
22.	Checked the exact dose of ozone to water			
23.	Ensured performance of ozonator as per advised in manual			
24.	Checked the pressure gauge on ozonator			

25	Determined TDS (total dissolved solids)			
26	Checked microbial contamination of water			
27	Checked sensory properties of water			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Knowledge Assessment

Qualification	National Vocational Qualification Level-4 in Food Technology
Competency Standard(s)	Ensure Water Treatment in Food Industry
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: _____

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.	Name different types of water filter?		
2.	Enlist Water treatment chemicals?		
3.	What dose RO stands for?		
4.	What does TDS stands for?		
5.	What is ozonator?		
6.	What is the function of carbon filtration?		
7.	What is the purpose of RO?		
8.	What is the time period of RO operation?		

9.	What is a pressure gauge?		
10.	Define RO working principle?		

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

List of Tools and Equipment

Sr. No.	Name of tool	Quantity (25 candidates)
1	RO Unit	1
2	pH Meter	2
3	TDS Meter	2
4	Colony counter	5
5	Reverse Osmosis Water treatment plant	1
6	Water pumps	2

List of Consumables

Sr. no.	Name of tool	Quantity (Kg) (25 candidates)
1	Drinking water	25
2	River water	25
3	Industrial water	25
4	Waste water	25

Instruction Sheet for the Candidate

Qualification	National Vocational Qualification Level-4 in Food Technology
Competency Standard	Perform Non-Carbonated Beverage Processing
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 the given time frame (for practical demonstration & assessment):</p> <ol style="list-style-type: none"> 1. Apply standard formulation procedure 2. Apply mixing process 3. Ensure Pasteurization and homogenization of for non-carbonated drinks 4. Filling of beverages
Time: 03 hrs.	During a practical assessment, under observation by an assessor, you are required to
Minimum Evidence Required	<ul style="list-style-type: none"> ◆ Ensure availability of all ingredients (pulp) as per formulation ◆ Ensure formulation contains permitted ingredients ◆ Tag each food ingredients appropriately ◆ Check the working of weighing balance and its calibration. ◆ Check the working of mixing tank /agitator ◆ Check availability of all utilities ◆ Check the cleaning of all equipment used ◆ Check strainers and line filters are in sound condition. ◆ Check availability of steam for pasteurization ◆ Make sure pasteurizer temp gauge is in working condition and calibrated. ◆ Ensure there is no leakage from the pasteurizer ◆ Ensure homogenizer is in good working condition ◆ Check the sample before and after homogenization ◆ Ensure quality of packaging material ◆ Ensure all filters and strainers are in place before starting beverage filling. ◆ Ensure product meet the quality parameters as per standard specifications ◆ Ensure properly filling and sealing of capping machines ◆ Check the working of the label and date coding printer

Self-Assessment Checklist

Candidate Name	
Registration No.	
Qualification	National Vocational Qualification Level-4 in Food Technology
Competency Standard	Perform Non-Carbonated Beverage Processing
Assessment Task	<ol style="list-style-type: none"> 1. Apply standard formulation procedure 2. Apply mixing process 3. Ensure Pasteurization and homogenization of for non-carbonated drinks 4. Filling of beverages

I can.....

Performance Criteria	Yes	No
1. Ensure availability of all ingredients (pulp) as per formulation	<input type="checkbox"/>	<input type="checkbox"/>
2. Ensure formulation contains permitted ingredients	<input type="checkbox"/>	<input type="checkbox"/>
3. Tag each food ingredients appropriately	<input type="checkbox"/>	<input type="checkbox"/>
4. Check the working of weighing balance and its calibration.	<input type="checkbox"/>	<input type="checkbox"/>
5. Check the working of mixing tank /agitator	<input type="checkbox"/>	<input type="checkbox"/>
6. Check availability of all utilities	<input type="checkbox"/>	<input type="checkbox"/>
7. Check the cleaning of all equipment used	<input type="checkbox"/>	<input type="checkbox"/>
8. Check strainers and line filters are in sound condition.	<input type="checkbox"/>	<input type="checkbox"/>
9. Check availability of steam for pasteurization	<input type="checkbox"/>	<input type="checkbox"/>
10. Make sure pasteurizer temp gauge is in working condition and calibrated.	<input type="checkbox"/>	<input type="checkbox"/>
11. Ensure there is no leakage from the pasteurizer	<input type="checkbox"/>	<input type="checkbox"/>
12. Ensure homogenizer is in good working condition	<input type="checkbox"/>	<input type="checkbox"/>
13. Check the sample before and after homogenization	<input type="checkbox"/>	<input type="checkbox"/>
14. Ensure quality of packaging material	<input type="checkbox"/>	<input type="checkbox"/>
15. Ensure all filters and strainers are in place before starting beverage filling.	<input type="checkbox"/>	<input type="checkbox"/>
16. Ensure product meet the quality parameters as per standard specifications	<input type="checkbox"/>	<input type="checkbox"/>
17. Ensure properly filling and sealing of capping machines	<input type="checkbox"/>	<input type="checkbox"/>
18. Check the working of the label and date coding printer	<input type="checkbox"/>	<input type="checkbox"/>

Candidate's Signature_____

Assessor's Signature_____

Date: _____

Assessors Judgment Guide

Qualification	National Vocational Qualification Level-4 in Food Technology
Competency Standard(s)	Perform Non-Carbonated Beverage Processing
Candidate Details	Name: _____ Registration/Roll Number: _____ 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: _____

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

Assessment Task	1. Apply standard formulation procedure 2. Apply mixing process 3. Ensure Pasteurization and homogenization of for non-carbonated drinks 4. Filling of beverages			
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1.	Ensured availability of all ingredients (pulp) as per formulation			
2.	Ensured formulation contains permitted ingredients			
3.	Tagged each food ingredients appropriately			
4.	Checked the working of weighing balance and its calibration.			
5.	Checked the working of mixing tank /agitator			
6.	Checked availability of all utilities			
7.	Checked the cleaning of all equipment used			
8.	Checked strainers and line filters are in sound condition.			
9.	Checked availability of steam for pasteurization			
10.	Made sure pasteurizer temp gauge is in working condition and calibrated.			
11.	Ensured there is no leakage from the pasteurizer			
12.	Ensured homogenizer is in good working condition			
13.	Checked the sample before and after homogenization			
14.	Ensured quality of packaging material			
15.	Ensured all filters and strainers are in place before starting beverage filling.			
16.	Ensured product meet the quality parameters as per standard specifications			
17.	Ensured properly filling and sealing of capping machines			
18.	Checked the working of the label and date coding printer			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Knowledge Assessment

Qualification	National Vocational Qualification Level-4 in Food Technology
Competency Standard(s)	Perform Non-Carbonated Beverage Processing
Candidate Details	Name: _____ Registration/Roll Number: _____ Candidate Signature: _____
Assessment Outcome	COMPETENT <input type="checkbox"/> NOT YETCOMPETENT <input type="checkbox"/> 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.	Name the Beverage equipments?		
2.	Define dates coding machine operation?		
3.	What is the Pasteurization time and temp?		
4.	What is pasteurization?		
5.	What is the abbreviation of CIP?		
6.	Which chemicals are used in CIP?		
7.	Which sweeteners are used in beverages?		

8.	What is the brix of juices?		
9.	What is binding agent?		
10.	Which preservative is used in beverages?		
11.	What is the shelf life of juices?		
12.	Which colors are used in beverages?		
13.	What is the dose level of preservatives?		

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

List of Tools and Equipment

Sr. No.	Name of tool	Quantity (25 candidates)
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1	Mixing tank	1
2	Pasteurizer	1
3	Carbo cooler	1
4	Filler	1
5	Capper	1
6	pH Meter	2
7	Refractometer	3
8	Date coding machine	1

List of Consumables

Sr. no.	Name of tool	Quantity (Kg) (25 candidates)
1	Drinking water	25
2	Sugar	50
3	Sweetener	2
4	Guar gum	5
5	Fruit Pulp	10
6	Food color	1
7	Bottles	50
8	Caps	50

Instruction Sheet for the Candidate

Qualification	National Vocational Qualification Level-4 in Food Technology
Competency Standard(s)	Prepare Fermented Dairy Products
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 the given time frame (for practical demonstration & assessment):</p> <ol style="list-style-type: none"> 1. Prepare the fermentation process for operation 2. Operate and monitor the fermentation process 3. Shut down fermentation process 4. Recording information
Time: 03 hrs.	During a practical assessment, under observation by an assessor, you are required to
Minimum Evidence Required	<ul style="list-style-type: none"> ◆ Confirmed materials available to meet production requirements as per product demand ◆ Standardize milk for yogurt making as per product requirement ◆ Confirm services as being ready for operation ◆ Check equipment to confirm readiness for use ◆ Check inoculum is ready for the fermentation process ◆ Set the fermentation process to meet production specifications ◆ Start the fermentation process according to company specifications ◆ Monitor control points to confirm that performance is maintained within specification ◆ Monitor equipment to confirm operating condition ◆ Stock flow to and from the fermentation process is maintained within production requirements ◆ Shutdown fermentation process according to company procedures ◆ Collect and dispose of waste according to company waste management procedures ◆ Record workplace information in the appropriate format ◆ Ensure record of all consumables as per requirements

Self-Assessment Checklist

Candidate Name	
Registration No.	
Qualification	National Vocational Qualification Level-4 in Food Technology
Competency Standards	Prepare Fermented Dairy Products
Assessment Task	<ol style="list-style-type: none"> 1. Prepare the fermentation process for operation 2. Operate and monitor the fermentation process 3. Shut down fermentation process 4. Recording information

I can.....

Performance Criteria	Yes	No
1. Confirm materials available to meet production requirements as per product demand	<input type="checkbox"/>	<input type="checkbox"/>
2. Standardize milk for yogurt making as per product requirement	<input type="checkbox"/>	<input type="checkbox"/>
3. Confirm services as being ready for operation	<input type="checkbox"/>	<input type="checkbox"/>
4. Check equipment to confirm readiness for use	<input type="checkbox"/>	<input type="checkbox"/>
5. Check inoculum is ready for the fermentation process	<input type="checkbox"/>	<input type="checkbox"/>
6. Set the fermentation process to meet production specifications	<input type="checkbox"/>	<input type="checkbox"/>
7. Start the fermentation process according to company specifications	<input type="checkbox"/>	<input type="checkbox"/>
8. Monitor control points to confirm that performance is maintained within specification	<input type="checkbox"/>	<input type="checkbox"/>
9. Monitor equipment to confirm operating condition	<input type="checkbox"/>	<input type="checkbox"/>
10. Stock flow to and from the fermentation process is maintained within production requirements	<input type="checkbox"/>	<input type="checkbox"/>
11. Shutdown fermentation process according to company procedures	<input type="checkbox"/>	<input type="checkbox"/>
12. Collect and dispose of waste according to company waste management procedures	<input type="checkbox"/>	<input type="checkbox"/>
13. Record workplace information in the appropriate format	<input type="checkbox"/>	<input type="checkbox"/>
14. Ensure record of all consumables as per requirements	<input type="checkbox"/>	<input type="checkbox"/>

Candidate's Signature _____

Assessor's Signature _____

Date: _____

Assessors Judgment Guide

Qualification	National Vocational Qualification Level-4 in Food Technology
Competency Standard(s)	Prepare Fermented Dairy Products
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

Assessment Task	1. Prepare the fermentation process for operation 2. Operate and monitor the fermentation process 3. Shut down fermentation process 4. Recording information			
During the practical assessment, candidate demonstrated the following:			No	Remarks
1.	Confirmed materials available to meet production requirements as per product demand			
2.	Standardized milk for yogurt making as per product requirement			
3.	Confirmed services as being ready for operation			
4.	Checked equipment to confirm readiness for use			
5.	Checked inoculum is ready for the fermentation process			
6.	Set the fermentation process to meet production specifications			
7.	Started the fermentation process according to company specifications			
8.	Monitored control points to confirm that performance is maintained within specification			
9.	Monitored equipment to confirm operating condition			
10.	Stock flow to and from the fermentation process is maintained within production requirements			
11.	Shutdown fermentation process according to company procedures			
12.	Collected and dispose of waste according to company waste management procedures			
13.	Recorded workplace information in the appropriate format			
14.	Ensured record of all consumables as per requirements			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Knowledge Assessment

Qualification	National Vocational Qualification Level-4 in Food Technology
Competency Standard(s)	Prepare Fermented Dairy Products
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 the purpose of the fermentation process?		
2.	What is the relationship between the fermentation process and other dairy processes?		
3.	Define stages during fermentation?		
4.	Define critical factors in the fermentation process?		
5.	What are the parameters for efficient fermentation?		
6.	What is the effect of fermentation on the end product?		
7.	What are fermented dairy products?		

8.	Difference b/w fermented & Non-fermented products?		
9.	Enlist fermented products?		
10.	Enlist types of starter?		

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

List of Tools and Equipment

Sr. No.	Name of tool	Quantity (25 candidates)
1	Milk Analysis lab	1
2	Microbiology lab	1
3	Incubator	1
4	Lactic acid bacteria	1
5	Mixters of yeast	1
6	Molds & Bacteria	1

List of Consumables

Sr. no.	Name of tool	Quantity (Kg) (25 candidates)
1	Milk	25
2	Starter	5

Instruction Sheet for the Candidate

Qualification	National Vocational Qualification Level-4 in Food Technology
Competency Standard	Prepare Non-Fermented Dairy Products
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 the given time frame (for practical demonstration & assessment):</p> <ol style="list-style-type: none"> 1. Receiving milk 2. Perform pasteurization 3. Perform fat separation as per product requirement 4. Perform milk standardization 5. Pack pasteurized milk 6. Operate milk evaporator 7. Prepare UHT milk 8. Pack UHT milk 9. Prepare milk powder
Time: 03 hrs.	<p>During a practical assessment, under observation by an assessor, you are required to</p> <ol style="list-style-type: none"> 1. Receive Milk <ul style="list-style-type: none"> ♦ Perform milk sampling ♦ Perform sensory evaluation ♦ Perform milk analysis (Fat, SNF, pH, COB and APT tests) ♦ Perform adulteration tests 2. Perform pasteurization <ul style="list-style-type: none"> ♦ Check pasteurizer to confirm readiness for use ♦ Set time and temperature for pasteurization ♦ Operate pasteurizer to meet production as per standard requirements 3. Perform fat separation as per product requirement <ul style="list-style-type: none"> ♦ Prepare the fat separator for operation ♦ Operate fat separator as per manufacturer requirement ♦ Collect cream from separator ♦ Ensure record-keeping in the standard format

Minimum Evidence Required	<p>4. Perform milk standardization</p> <ul style="list-style-type: none"> ♦ Standardize pasteurized milk by fat addition ♦ Perform analysis for SNF and Fat % in pasteurized milk ♦ Ensure record-keeping in the standard format <p>5. Pack pasteurized milk</p> <ul style="list-style-type: none"> ♦ Operate pasteurized milk filler ♦ Maintain sufficient packaging material and record-keeping of packaging material ♦ Monitor proper labeling of products ♦ Record keeping in the standard format <p>6. Operate milk evaporator</p> <ul style="list-style-type: none"> ♦ Run milk evaporator as per company requirement ♦ Record all parameters and product specifications ♦ Perform CIP of evaporator plant <p>7. Prepare UHT milk</p> <ul style="list-style-type: none"> ♦ Check UHT to confirm readiness for use ♦ Set time and temperature for UHT ♦ Operate UHT to meet production as per standard requirements <p>8. Pack UHT milk</p> <ul style="list-style-type: none"> ♦ Operate UHT milk filler/Tetra pack machine ♦ Maintain sufficient packaging material and record-keeping of packaging material ♦ Monitor proper labeling of products ♦ Record keeping in the standard format <p>9. Prepare milk powder</p> <ul style="list-style-type: none"> ♦ Check milk dryer to confirm readiness for use ♦ Set time and temperature for drying ♦ Operate milk/spray dryer to meet production as per standard requirements ♦ Perform routine analysis (Fat, moisture, density)
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Self-Assessment Checklist

Candidate Name	
Registration No.	
Qualification	National Vocational Qualification Level-4 in Food Technology
Competency Standards	Prepare Non-Fermented Dairy Products
Assessment Task	<ol style="list-style-type: none"> 1. Receiving milk 2. Perform pasteurization 3. Perform fat separation as per product requirement 4. Perform milk standardization 5. Pack pasteurized milk 6. Operate milk evaporator 7. Prepare UHT milk 8. Pack UHT milk 9. Prepare milk powder

I can.....

Performance Criteria	Yes	No
1. Perform milk sampling	<input type="checkbox"/>	<input type="checkbox"/>
2. Perform sensory evaluation	<input type="checkbox"/>	<input type="checkbox"/>
3. Perform milk analysis (Fat, SNF, pH, COB and APT tests)	<input type="checkbox"/>	<input type="checkbox"/>
4. Perform adulteration tests	<input type="checkbox"/>	<input type="checkbox"/>
5. Check pasteurizer to confirm readiness for use	<input type="checkbox"/>	<input type="checkbox"/>
6. Set time and temperature for pasteurization	<input type="checkbox"/>	<input type="checkbox"/>
7. Operate pasteurizer to meet production as per standard requirements	<input type="checkbox"/>	<input type="checkbox"/>
8. Prepare the fat separator for operation	<input type="checkbox"/>	<input type="checkbox"/>
9. Operate fat separator as per manufacturer requirement	<input type="checkbox"/>	<input type="checkbox"/>
10. Collect cream from separator	<input type="checkbox"/>	<input type="checkbox"/>
11. Ensure record-keeping in the standard format	<input type="checkbox"/>	<input type="checkbox"/>
12. Standardize pasteurized milk by fat addition	<input type="checkbox"/>	<input type="checkbox"/>
13. Perform analysis for SNF and Fat % in pasteurized milk	<input type="checkbox"/>	<input type="checkbox"/>
14. Ensure record-keeping in the standard format	<input type="checkbox"/>	<input type="checkbox"/>
15. Operate pasteurized milk filler	<input type="checkbox"/>	<input type="checkbox"/>
16. Maintain sufficient packaging material and record-keeping of packaging material	<input type="checkbox"/>	<input type="checkbox"/>

17. Monitor proper labeling of products	<input type="checkbox"/>	<input type="checkbox"/>
18. Record keeping in the standard format	<input type="checkbox"/>	<input type="checkbox"/>
19. 19.Run milk evaporator as per company requirement	<input type="checkbox"/>	<input type="checkbox"/>
20. Record all parameters and product specifications	<input type="checkbox"/>	<input type="checkbox"/>
21. Perform CIP of evaporator plant	<input type="checkbox"/>	<input type="checkbox"/>
22. Check UHT to confirm readiness for use	<input type="checkbox"/>	<input type="checkbox"/>
23. Set time and temperature for UHT	<input type="checkbox"/>	<input type="checkbox"/>
24. Operate UHT to meet production as per standard requirements	<input type="checkbox"/>	<input type="checkbox"/>
25. Operate UHT milk filler/Tetra pack machine	<input type="checkbox"/>	<input type="checkbox"/>
26. Maintain sufficient packaging material and record-keeping of packaging material	<input type="checkbox"/>	<input type="checkbox"/>
27. Monitor proper labeling of products	<input type="checkbox"/>	<input type="checkbox"/>
28. Record keeping in the standard format	<input type="checkbox"/>	<input type="checkbox"/>
29. Check milk dryer to confirm readiness for use	<input type="checkbox"/>	<input type="checkbox"/>
30. Set time and temperature for drying	<input type="checkbox"/>	<input type="checkbox"/>
31. Operate milk/spray dryer to meet production as per standard requirements	<input type="checkbox"/>	<input type="checkbox"/>
32. Perform routine analysis (Fat, moisture, density)	<input type="checkbox"/>	<input type="checkbox"/>

Candidate's Signature _____

Assessor's Signature _____

Date: _____

Assessors Judgment Guide

Qualification	National Vocational Qualification Level-4 in Food Technology
Competency Standard(s)	Prepare Non-Fermented Dairy Products
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

Assessment Task		1. Receiving milk 2. Perform pasteurization 3. Perform fat separation as per product requirement 4. Perform milk standardization 5. Pack pasteurized milk 6. Operate milk evaporator 7. Prepare UHT milk 8. Pack UHT milk 9. Prepare milk powder		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1.	Perform milk sampling			
2.	Perform sensory evaluation			
3.	Perform milk analysis (Fat, SNF, pH, COB and APT tests)			
4.	Perform adulteration tests			
5.	Check pasteurizer to confirm readiness for use			
6.	Set time and temperature for pasteurization			
7.	Operate pasteurizer to meet production as per standard requirements			
8.	Prepare the fat separator for operation			
9.	Operate fat separator as per manufacturer requirement			
10.	Collect cream from separator			
11.	Ensure record-keeping in the standard format			
12.	Standardize pasteurized milk by fat addition			
13.	Perform analysis for SNF and Fat % in pasteurized milk			
14.	Ensure record-keeping in the standard format			
15.	Operate pasteurized milk filler			
16.	Maintain sufficient packaging material and record-keeping of packaging material			
17.	Monitor proper labeling of products			
18.	Record keeping in the standard format			
19.	19.Run milk evaporator as per company requirement			
20.	Record all parameters and product specifications			
21.	Perform CIP of evaporator plant			
22.	Check UHT to confirm readiness for use			
23.	Set time and temperature for UHT			
24.	Operate UHT to meet production as per standard requirements			
25.	Operate UHT milk filler/Tetra pack machine			
26.	Maintain sufficient packaging material and record-keeping of packaging material			

27.	Monitor proper labeling of products			
28.	Record keeping in the standard format			
29.	Check milk dryer to confirm readiness for use			
30.	Set time and temperature for drying			
31.	Operate milk/spray dryer to meet production as per standard requirements			
32.	Perform routine analysis (Fat, moisture, density)			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Knowledge Assessment

Qualification	National Vocational Qualification Level-4 in Food Technology
Competency Standard(s)	Prepare Non-Fermented Dairy Products
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 purpose of the fermentation process?		
2.	What is the relationship between the fermentation process and other dairy processes?		
3.	Define stages of fermentation?		
4.	Define types of starters?		
5.	What is Pasteurization?		
6.	What are the critical factors in the fermentation process?		
7.	What is the effect of the fermentation process on the end product?		

8.	Which are the microbiological considerations in fermentation?		
9.	What is homogenization?		
10.	What are the critical control points in fermentation?		
11.	How many types of heat treatment used in milk?		
12.	What is holding time in milk treatment?		
13.	Which services are used in fermentation?		
14.	What is the time & temperature in UHT?		

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

List of Tools and Equipment

Sr. No.	Name of tool	Quantity (25 candidates)
1	Milk Analysis lab	1
2	Microbiology lab	1
3	Pasteurizer	1
4	Fat separator	1
5	Standardizer	1
6	Evaporator	1
7	UHT	1
8	Packaging machine	1
9	Plate heat exchanger	1
10	Spray dryer	1

List of Consumables

Sr. no.	Name of tool	Quantity (Kg) (25 candidates)
1	Milk	25

Instruction Sheet for the Candidate

Qualification	National Vocational Qualification Level-4 in Food Technology
Competency Standard(s)	Perform Egg Processing & 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 the given time frame (for practical demonstration & assessment):</p> <ol style="list-style-type: none"> 1. Receive eggs 2. Grade and apply coating of eggs 3. Store eggs 4. Produce egg powder
Time: 03 hrs.	During a practical assessment, under observation by an assessor, you are required to
Minimum Evidence Required	<ol style="list-style-type: none"> 1. Receive eggs <ul style="list-style-type: none"> ♦ Check cleaning of eggs ♦ Check cleanliness of egg trays ♦ Check expiry date of eggs ♦ Perform water soaking test of eggs 2. Grade and apply coating of eggs <ul style="list-style-type: none"> ♦ Candle Eggs using appropriate equipment in a light-proof area. ♦ Grade Eggs according to weight and quality ♦ Report to the supervisor according to organization procedures in case of rotten eggs. ♦ Wash Eggs with running water

	<ul style="list-style-type: none"> ♦ Oil Eggs when required according to legislative requirements and organizational practice. <p>3. Store eggs</p> <ul style="list-style-type: none"> ♦ Clean and sanitize cold store ♦ Monitor temperature and humidity of cold store ♦ Maintain records of cold store temperature and humidity. <p>4. Produce egg powder</p> <ul style="list-style-type: none"> ♦ Remove egg shells ♦ Separate egg yolk/egg white ♦ Operate spray dryer ♦ Operate drum dryer ♦ Fill egg powder with nitrogen (inert gas) ♦ Pack and store egg powder in cold store
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Self-Assessment Checklist

Candidate Name	
Registration No.	
Qualification	National Vocational Qualification Level-4 in Food Technology
Competency Standards	Perform Egg Processing & Preservation
Assessment Task	<ol style="list-style-type: none"> 1. Receive eggs 2. Grade and apply coating of eggs 3. Store eggs 4. Produce egg powder

I can.....

Performance Criteria	Yes	No
1. Check cleaning of eggs	<input type="checkbox"/>	<input type="checkbox"/>
2. Check cleanliness of egg trays	<input type="checkbox"/>	<input type="checkbox"/>
3. Check expiry date of eggs	<input type="checkbox"/>	<input type="checkbox"/>
4. Perform water soaking test of eggs	<input type="checkbox"/>	<input type="checkbox"/>
5. Candle Eggs using appropriate equipment in a light-proof area.	<input type="checkbox"/>	<input type="checkbox"/>
6. Grade Eggs according to weight and quality	<input type="checkbox"/>	<input type="checkbox"/>
7. Report to the supervisor according to organization procedures in case of rotten eggs.	<input type="checkbox"/>	<input type="checkbox"/>
8. Wash Eggs with running water	<input type="checkbox"/>	<input type="checkbox"/>
9. Oil Eggs when required according to legislative requirements and organizational practice.	<input type="checkbox"/>	<input type="checkbox"/>
10. Clean and sanitize cold store	<input type="checkbox"/>	<input type="checkbox"/>
11. Monitor temperature and humidity of cold store	<input type="checkbox"/>	<input type="checkbox"/>
12. Maintain records of cold store temperature and humidity.	<input type="checkbox"/>	<input type="checkbox"/>
13. Remove egg shells	<input type="checkbox"/>	<input type="checkbox"/>
14. Separate egg yolk/egg white	<input type="checkbox"/>	<input type="checkbox"/>
15. Operate spray dryer	<input type="checkbox"/>	<input type="checkbox"/>
16. Operate drum dryer	<input type="checkbox"/>	<input type="checkbox"/>
17. Fill egg powder with nitrogen (inert gas)	<input type="checkbox"/>	<input type="checkbox"/>
18. Pack and store egg powder in cold store	<input type="checkbox"/>	<input type="checkbox"/>

Candidate's Signature_____

Assessor's Signature_____

Date: _____

Assessors Judgment Guide

Qualification	National Vocational Qualification Level-4 in Food Technology
Competency Standard(s)	Perform Egg Processing & Preservation
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

Assessment Task	1. Receive eggs 2. Grade and apply coating of eggs 3. Store eggs 4. Produce egg powder			
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1.	Checked cleaning of eggs			
2.	Checked cleanliness of egg trays			
3.	Checked expiry date of eggs			
4.	Performed water soaking test of eggs			
5.	Candled Eggs using appropriate equipment in a light-proof area.			
6.	Graded Eggs according to weight and quality			
7.	Reported to the supervisor according to organization procedures in case of rotten eggs.			
8.	Washed Eggs with running water			
9.	Oiled Eggs when required according to legislative requirements and organizational practice.			
10.	Cleaned and sanitize cold store			
11.	Monitored temperature and humidity of cold store			
12.	Maintained records of cold store temperature and humidity.			
13.	Removed egg shells			
14.	Separated egg yolk/egg white			
15.	Operated spray dryer			
16.	Operated drum dryer			
17.	Filled egg powder with nitrogen (inert gas)			
18.	Packed and store egg powder in cold store			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Knowledge Assessment

Qualification	National Vocational Qualification Level-4 in Food Technology
Competency Standard	Perform Egg Processing & Preservation
Candidate Details	Name: _____ Registration/Roll Number: _____ Candidate Signature: _____
Assessment Outcome	COMPETENT <input type="checkbox"/> NOT YETCOMPETENT <input type="checkbox"/> 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 egg grading?		
2.	How to operate spray dryer?		
3.	What is the purpose of drum dryer?		
4.	Define water soaking test?		
5.	What is the temperature of spray dryer?		
6.	Which coating is used for eggs?		
7.	What is the shelf life of egg?		
8.	What is average weight of egg?		

9.	Which bacteria is present in egg?		
10	Which water is used for washing?		

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

List of Tools and Equipment

Sr. No.	Name of tool	Quantity (25 candidates)
1	Egg washing machine	2
2	Drum dryer	2
3	Spray dryer	1
4	Weighting scale	2
5	Packaging machine	2

List of Consumables

Sr. no.	Name of tool	Quantity (Kg) (25 candidates)
1	Eggs	25
2	Nitrogen gas	5
3	Water	50
4	Packaging material	20

Instruction Sheet for the Candidate

Qualification	National Vocational Qualification Level-4 in Food Technology
Competency Standard(s)	Perform Sea Food Processing.
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 the given time frame (for practical demonstration & assessment):</p> <ol style="list-style-type: none"> 1. Receive the raw material 2. Perform preparatory operations 3. Perform cutting and filleting 4. Pack and store fish cuts
Time: 03 hrs.	During a practical assessment, under observation by an assessor, you are required to
Minimum Evidence Required	<ol style="list-style-type: none"> 1. Receive the raw material <ul style="list-style-type: none"> ♦ Check freshness of sea food according to standards ♦ Perform salting and grading on basis of size, freshness, species and damage ♦ Maintain and ensure storage temperature at reception 2. Perform preparatory operations <ul style="list-style-type: none"> ♦ Perform blanching and washing to remove slime ♦ Operate scaler machine to remove scales ♦ Apply de-heading of fish ♦ Remove fins ♦ Perform gutting and remove visera 3. Perform cutting and filleting <ul style="list-style-type: none"> ♦ Perform cutting of fish ♦ Prepare fish fillets 4. Pack and store fish cuts <ul style="list-style-type: none"> ♦ Use appropriate packaging material for fish cuts ♦ Ensure storage of fish products at recommended temperature

Self-Assessment Checklist

Candidate Name	
Registration No.	
Qualification	National Vocational Qualification Level-4 in Food Technology
Competency Standards	Perform Sea Food Processing.
Assessment Task	<ol style="list-style-type: none"> 1. Receive the raw material 2. Perform preparatory operations 3. Perform cutting and filleting 4. Pack and store fish cuts

I can.....

Performance Criteria	Yes	No
1. Check freshness of sea food according to standards	<input type="checkbox"/>	<input type="checkbox"/>
2. Perform salting and grading on basis of size, freshness, species and damage	<input type="checkbox"/>	<input type="checkbox"/>
3. Maintain and ensure storage temperature at reception	<input type="checkbox"/>	<input type="checkbox"/>
4. Perform blanching and washing to remove slime	<input type="checkbox"/>	<input type="checkbox"/>
5. Operate scaler machine to remove scales	<input type="checkbox"/>	<input type="checkbox"/>
6. Apply de-heading of fish	<input type="checkbox"/>	<input type="checkbox"/>
7. Remove fins	<input type="checkbox"/>	<input type="checkbox"/>
8. Perform gutting and remove visera	<input type="checkbox"/>	<input type="checkbox"/>
9. Perform cutting of fish	<input type="checkbox"/>	<input type="checkbox"/>
10. Prepare fish fillets	<input type="checkbox"/>	<input type="checkbox"/>
11. Use appropriate packaging material for fish cuts	<input type="checkbox"/>	<input type="checkbox"/>
12. Ensure storage of fish products at recommended temperature	<input type="checkbox"/>	<input type="checkbox"/>

Candidate's Signature _____

Assessor's Signature _____

Date: _____

Assessors Judgment Guide

Qualification	National Vocational Qualification Level-4 in Food Technology
Competency Standard(s)	Perform Sea Food Processing.
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	
	Written	Oral	Observation	Portfolio	Role Play	Competent	Not Yet Competent
Nature of Activity							
Practical Skill Demonstration			✓				
Knowledge Assessment		✓					
Other Requirement							

Observation Checklist

Assessment Task	1. Receive the raw material 2. Perform preparatory operations 3. Perform cutting and filleting 4. Pack and store fish cuts			
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1.	Checked freshness of sea food according to standards			
2.	Performed salting and grading on basis of size, freshness, species and damage			
3.	Maintained and ensure storage temperature at reception			
4.	Performed blanching and washing to remove slime			
5.	Operated scaler machine to remove scales			
6.	Applied de-heading of fish			
7.	Removed fins			
8.	Performed gutting and remove visera			
9.	Performed cutting of fish			
10.	Prepared fish fillets			
11.	Used appropriate packaging material for fish cuts			
12.	Ensured storage of fish products at recommended temperature			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Knowledge Assessment

Qualification	National Vocational Qualification Level-4 in Food Technology
Competency Standard(s)	Perform Sea Food Processing.
Candidate Details	Name: _____ Registration/Roll Number: _____ Candidate Signature: _____
Assessment Outcome	COMPETENT <input type="checkbox"/> NOT YETCOMPETENT <input type="checkbox"/> 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 types of fish?		
2.	Define types of sea food?		
3.	Define fish cutting?		
4.	Define blanching?		
5.	Define storage conditions of sea food?		
6.	What is filleting?		
7.	What is gutting?		
8.	What is the concentration of brine solution?		

9	What are the different techniques used for fish preservation?		
10	What are the key microbes that may contaminate seafood?		
11	How to control the spoilage of fish meat?		

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

List of Tools and Equipment

Sr. No.	Name of tool	Quantity (25 candidates)
1	Cutter	5
2	Scaler	5
3	Washer	2
4	De-Heading Machine	1
5	Knives	5
6	Filleting Machine	1
7	Skinning Machine	1
8	Packaging Machine	1

List of Consumables

Sr. no.	Name of tool	Quantity (Kg) (25 candidates)
1	Fish	25
2	Sea Food	25
3	Packaging material	25

Instruction Sheet for the Candidate

Qualification	National Vocational Qualification Level-4 in Food Technology
Competency Standard(s)	Prepare Snacks
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 the given time frame (for practical demonstration & assessment):</p> <ol style="list-style-type: none"> 1. Receive & Prepare ingredients. 2. Mix ingredients. 3. Perform Moulding. 4. Perform Frying/Baking. 5. Ensure cooling. 6. Pack and store snack products.
Time: 03 hrs.	During a practical assessment, under observation by an assessor, you are required to
Minimum Evidence Required	<ol style="list-style-type: none"> 1. Receive & Prepare ingredients. <ul style="list-style-type: none"> ♦ Receive ingredients as per protocols ♦ Select ingredients for batch preparation as per manufacturing order ♦ Check quality parameters of received goods. 2. Mix ingredients <ul style="list-style-type: none"> ♦ Ensure the standard mixing of dry and wet ingredients for batch making. ♦ Check viscosity, moisture and uniformity of mixtures. 3. Perform Moulding <ul style="list-style-type: none"> ♦ Select moulds as per product specs ♦ Ensure cleaning of moulds before processing ♦ Load the batch in moulding machine 4. Perform Frying/Baking <ul style="list-style-type: none"> ♦ Check fryer and its utilities before operation ♦ Check oven for temperature adjustment ♦ Ensure cleaning of all accessories ♦ Operate fryer/Baking oven 5. Ensure Cooling <ul style="list-style-type: none"> ♦ Transfer batch to cooling section to ensure integrity of product

	<ul style="list-style-type: none"> ♦ Follow time and temperature according to prepared batch. <p>6. Pack and store snack products</p> <ul style="list-style-type: none"> ♦ Select appropriate packaging material ♦ Operate packaging machine ♦ Check storage temperature of stored products
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Self-Assessment Checklist

Candidate Name	
Registration No.	
Qualification	National Vocational Qualification Level-4 in Food Technology
Competency Standards	Prepare Snacks
Assessment Task	<ol style="list-style-type: none"> 1. Receive & Prepare ingredients. 2. Mix ingredients. 3. Perform Moulding. 4. Perform Frying/Baking. 5. Ensure cooling. 6. Pack and store snack products

I can.....

Performance Criteria	Yes	No
1. Receive ingredients as per protocols	<input type="checkbox"/>	<input type="checkbox"/>
2. Select ingredients for batch preparation as per manufacturing order	<input type="checkbox"/>	<input type="checkbox"/>
3. Check quality parameters of received goods.	<input type="checkbox"/>	<input type="checkbox"/>
4. Ensure the standard mixing of dry and wet ingredients for batch making.	<input type="checkbox"/>	<input type="checkbox"/>
5. Check viscosity, moisture and uniformity of mixtures.	<input type="checkbox"/>	<input type="checkbox"/>
6. Select moulds as per product specs	<input type="checkbox"/>	<input type="checkbox"/>
7. Ensure cleaning of moulds before processing	<input type="checkbox"/>	<input type="checkbox"/>
8. Load the batch in moulding machine	<input type="checkbox"/>	<input type="checkbox"/>
9. Check fryer and its utilities before operation	<input type="checkbox"/>	<input type="checkbox"/>
10. Check oven for temperature adjustment	<input type="checkbox"/>	<input type="checkbox"/>
11. Ensure cleaning of all accessories	<input type="checkbox"/>	<input type="checkbox"/>
12. Operate fryer/Baking oven	<input type="checkbox"/>	<input type="checkbox"/>
13. Transfer batch to cooling section to ensure integrity of product	<input type="checkbox"/>	<input type="checkbox"/>
14. Follow time and temperature according to prepared batch.	<input type="checkbox"/>	<input type="checkbox"/>
15. Select appropriate packaging material Operate packaging machine	<input type="checkbox"/>	<input type="checkbox"/>
16. Operate packaging machine	<input type="checkbox"/>	<input type="checkbox"/>
17. Check storage temperature of stored products	<input type="checkbox"/>	<input type="checkbox"/>

Candidate's Signature _____

Assessor's Signature _____

Date: _____

Assessors Judgment Guide

Qualification	National Vocational Qualification Level-4 in Food Technology
Competency Standard(s)	Prepare Snacks
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

Assessment Task	1. Receive & Prepare ingredients. 2. Mix ingredients. 3. Perform Moulding. 4. Perform Frying/Baking. 5. Ensure cooling. 6. Pack and store snack products			
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1.	Received ingredients as per protocols			
2.	Selected ingredients for batch preparation as per manufacturing order			
3.	Checked quality parameters of received goods.			
4.	Ensured the standard mixing of dry and wet ingredients for batch making.			
5.	Checked viscosity, moisture and uniformity of mixtures.			
6.	Selected moulds as per product specs			
7.	Ensured cleaning of moulds before processing			
8.	Loaded the batch in moulding machine			
9.	Checked fryer and its utilities before operation			
10.	Checked oven for temperature adjustment			
11.	Ensured cleaning of all accessories			
12.	Operated fryer/Baking oven			
13.	Transferred batch to cooling section to ensure integrity of product			
14.	Followed time and temperature according to prepared batch.			
15.	Selected appropriate packaging material Operate packaging machine			
16.	Checked storage temperature of stored products			
17.	Received ingredients as per protocols			
18.	Selected ingredients for batch preparation as per manufacturing order			
19.	Checked quality parameters of received goods.			
20.	Ensured the standard mixing of dry and wet ingredients for batch making.			
Competent <input type="checkbox"/>		Not Yet Competent <input type="checkbox"/>		

Knowledge Assessment

Qualification	National Vocational Qualification Level-4 in Food Technology
Competency Standard(s)	Prepare Snacks
Candidate Details	Name: _____ Registration/Roll Number: _____ Candidate Signature: _____
Assessment Outcome	COMPETENT <input type="checkbox"/> NOT YETCOMPETENT <input type="checkbox"/> 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 classification of snacks?		
2.	How to operation fryer and oven?		
3.	Define types of moulds?		
4.	Define the types of extruders?		
5.	What is Caramelization?		
6.	What is the role of extrusion ingredients?		
7.	Which services are used in the tanker loading/unloading process?		
8.	What is the basic principle of the deodorizing process?		

9.	What is the difference between the neutralization process and other edible fats processes?		
10.	Name the instruments used for erecting perpendicular in chain survey?		
11.	Define changes which occur during neutralization?		
12.	What is the effect of deodorizing process on the end product?		
13.	Which quality characteristics need to be achieved during neutralization?		
14.	Which are the operating parameters during neutralization		
15.	What is the neutralization process?		
16.	What is the purpose of the bleaching process?		
17.	Which changes occur during bleaching?		
18.	Name the types of materials used in bleaching?		
19.	What is the effect of bleaching process on the end product?		
20.	What is the bleaching process?		

21.	What is the principles of the deodorizing process?		
22.	Which changes which occur during deodorizing?		
23.	What is the effect of the deodorizing process on the end product		
24.	Name the quality characteristics to be achieved after deodorizing?		
25.	What is significance of monitoring control points within the deodorizing process?		
26.	What is basic principles of the hydrogenation process?		
27.	Name different stages which occur during hydrogenation?		
28.	What is the effect of hydrogenation process on the end product?		
29.	Enlist quality characteristics to be achieved after hydrogenation?		
30.	What is the basic principle of the inter-esterification process?		
31.	Which are the stages during interesterification?		
32.	What is the effect of the interesterification process on the end product?		

33.	Which quality characteristics to be achieved after interesterification process?		
34.	What is the basic principle of the fractionation process?		

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

List of Tools and Equipment

Sr. No.	Name of tool	Quantity (25 candidates)
1	Fryer	1
2	Extruder	1
3	Dyes	5
4	Mixer	2
5	Wrapping Machine	2
6	Moisture Analyzer	1
7	Oven	1

List of Consumables

Sr. no.	Name of tool	Quantity (Kg) (25 candidates)
1	Snacks	5
2	Cooking oil	50
3	Packaging material	50