

# **Assessment Evidence Guide**

**For**

**Food Technology**

**Level-2**

**(Summative)**



**National Vocational & Technical Training  
Commission Islamabad**

## Instruction Sheet for the Candidate

|                                  |  |
|----------------------------------|--|
| <b>Qualification</b>             | National Vocational Qualification Level-2 in Food Technology   |
| <b>Competency Standards</b>      | <ol style="list-style-type: none"> <li>1. Maintain Occupation Health &amp; Safety and Environment Standards</li> <li>2. Maintain Tools and Equipment</li> <li>3. Perform Food Cleaning and Sanitation Process</li> <li>4. Apply Basic Principles of Food Processing and Preservation</li> <li>5. Perform Milk Receiving</li> <li>6. Prepare Bread</li> <li>7. Prepare Cake</li> </ol>  |
| <b>Purpose of Assessment</b>     | <b>Summative Assessment – Level-2 Food Technology</b>  |
| <b>Candidate Details</b>         | Name _____<br>Registration Number _____  |
| <b>Guidance for Candidate</b>    | <b>To meet this qualification level, you are required to perform and demonstrate the Raw Milk Inspection and Baking of Cup Cake/Bread within 04:30 Hrs. time frame by following GMPs.</b>  |
| <b>Time: 04:30 Hrs</b>           | To meet this qualification level, you are required to perform the following tasks by following GMPs during practical assessment, under observation by an assessor. <ol style="list-style-type: none"> <li>1. Perform Raw Milk Inspection</li> <li>2. Perform Baking of Cake/Bread</li> </ol>   |
| <b>Minimum Evidence Required</b> | <ol style="list-style-type: none"> <li><b>1. Perform Raw Milk Inspection</b> <ol style="list-style-type: none"> <li>i. Record milk temperature</li> <li>ii. Perform Cleaning-in-place (CIP) of milk vehicle</li> <li>iii. Perform sensory evaluation</li> <li>iv. Perform milk analysis (Fat, SNF, pH, COB and APT tests)</li> <li>v. Perform adulteration tests</li> </ol> </li> <li><b>2. Perform Baking of Cake/Bread</b> <ol style="list-style-type: none"> <li>i. Identify and select the tools, equipment and materials as per the job requirement.</li> <li>ii. Pre-heat the oven to the required temperature as per the job requirement.</li> <li>iii. Weigh/measure the ingredients according to recipe for mixing</li> <li>iv. Bulk ferments the dough to the required size.</li> <li>v. Operate dough moulder</li> <li>vi. Set temperature and humidity of proofer</li> <li>vii. Operate oven to bake the bread/cake</li> <li>viii. De-pan and cool the baked products to normal temperature</li> <li>ix. Slice the bread / cake</li> <li>x. Pack and label bread/cake as per specifications</li> </ol> </li> </ol> |

## Self-Assessment Checklist

|                              |   |
|------------------------------|---|
| <b>Candidate Name</b>        |   |
| <b>Registration No.</b>      |   |
| <b>Qualification</b>         | National Vocational Qualification Level-2 in Food Technology      |
| <b>Purpose of Assessment</b> | <b>Summative Assessment – Level-2 Food Technology</b>             |
| <b>Assessment Task</b>       | 1. Perform Raw Milk Inspection<br>2. Perform Baking of Cake/Bread |

I can.....

| <b>Performance Criteria</b>   | <b>Yes</b>               | <b>No</b>                |
|---|--------------------------|--------------------------|
| 1. Record milk temperature  | <input type="checkbox"/> | <input type="checkbox"/> |
| 2. Perform Cleaning-in-place (CIP) of milk vehicle                                    | <input type="checkbox"/> | <input type="checkbox"/> |
| 3. Perform sensory evaluation   | <input type="checkbox"/> | <input type="checkbox"/> |
| 4. Perform milk analysis (Fat, SNF, pH, COB and APT tests)                            | <input type="checkbox"/> | <input type="checkbox"/> |
| 5. Perform adulteration tests   | <input type="checkbox"/> | <input type="checkbox"/> |
| 6. Identify and select the tools, equipment and materials as per the job requirement. | <input type="checkbox"/> | <input type="checkbox"/> |
| 7. Pre-heat the oven to the required temperature as per the job requirement.          | <input type="checkbox"/> | <input type="checkbox"/> |
| 8. Weigh/measure the ingredients according to recipe for mixing                       | <input type="checkbox"/> | <input type="checkbox"/> |
| 9. Ferment the dough to the required size.  | <input type="checkbox"/> | <input type="checkbox"/> |
| 10. Operate dough moulder   | <input type="checkbox"/> | <input type="checkbox"/> |
| 11. Set temperature and humidity of proofer   | <input type="checkbox"/> | <input type="checkbox"/> |
| 12. Operate oven to bake the bread/cake   | <input type="checkbox"/> | <input type="checkbox"/> |
| 13. De-pan and cool the baked products to normal temperature                          | <input type="checkbox"/> | <input type="checkbox"/> |
| 14. Slice the bread / cake  | <input type="checkbox"/> | <input type="checkbox"/> |
| 15. Pack and label bread/cake as per specifications                                   | <input type="checkbox"/> | <input type="checkbox"/> |

Candidate's Signature\_\_\_\_\_ Assessor's Signature\_\_\_\_\_

Date: \_\_\_\_\_

## Assessors Judgment Guide

|                              |  |
|------------------------------|--|
| <b>Qualification</b>         | National Vocational Qualification Level-2 in Food Technology   |
| <b>Purpose of Assessment</b> | <b>Summative Assessment – Level-2 Food Technology</b>  |
| <b>Candidate Details</b>     | Name: _____<br>Registration Number: _____ Signature: _____   |
| <b>Assessment Outcome</b>    | COMPETENT <input type="checkbox"/> NOT YET COMPETENT <input type="checkbox"/><br>Name of the Assessor _____<br>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 Raw Milk Inspection<br>2. Perform Baking of Cake/Bread |    |         |
|--|--|---|----|---------|
| During the practical assessment, candidate demonstrated the following: |  | Yes   | No | Remarks |
| 1.   | Recorded milk temperature  |   |    |         |
| 2.   | Performed Cleaning-in-place (CIP) of milk vehicle                                      |   |    |         |
| 3.   | Performed sensory evaluation   |   |    |         |
| 4.   | Performed milk analysis (Fat, SNF, pH, COB and APT tests)                              |   |    |         |
| 5.   | Performed adulteration tests   |   |    |         |
| 6.   | Identified and selected the tools, equipment and materials as per the job requirement. |   |    |         |
| 7.   | Pre-heated the oven to the required temperature as per the job requirement.            |   |    |         |
| 8.   | Weighed/measured the ingredients according to recipe for mixing                        |   |    |         |
| 9.   | Performed ferments the dough to the required size                                      |   |    |         |
| 10.  | Operated dough moulder   |   |    |         |
| 11.  | Set temperature and humidity of proofer  |   |    |         |
| 12.  | Operated oven to bake the bread/cake   |   |    |         |
| 13.  | De-pan and cool the baked products to normal temperature                               |   |    |         |
| 14.  | Sliced the bread / cake  |   |    |         |
| 15.  | Packed and labelled bread/cake as per specifications                                   |   |    |         |
| <b>Competent</b> <input type="checkbox"/>                              |  | <b>Not Yet Competent</b> <input type="checkbox"/>                 |    |         |

# Knowledge Assessment

|                              |   |
|------------------------------|---|
| <b>Qualification</b>         | National Vocational Qualification Level-2 in Food Technology  |
| <b>Purpose of Assessment</b> | <b>Summative Assessment – Level-2 Food Technology</b>   |
| <b>Candidate Details</b>     | Name: _____<br>Registration Number: _____ Candidate Signature: _____  |
| <b>Assessment Outcome</b>    | <b>COMPETENT</b> <input type="checkbox"/> <b>NOT YET COMPETENT</b> <input type="checkbox"/><br>Name of the Assessor: _____<br>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.

| <b>Questions</b> (Candidate confidently answered questions correctly and demonstrated understanding of the topics and their application) |                                    | <b>Satisfactory</b> | <b>Not Satisfactory</b> |
|--|------------------------------------|---------------------|-------------------------|
| 1.   | What does GMP stand for?           |                     |                         |
|  |                                    |                     |                         |
| 2.   | Enlist any two GMP                 |                     |                         |
|  |                                    |                     |                         |
| 3.   | What does PPE Stand for?           |                     |                         |
|  |                                    |                     |                         |
| 4.   | Enlist PPE                         |                     |                         |
|  |                                    |                     |                         |
| 5.   | What is cleaning?                  |                     |                         |
|  |                                    |                     |                         |
| 6.   | What does SOPs Stands for....      |                     |                         |
|  |                                    |                     |                         |
| 7.   | What is included in first aid box? |                     |                         |
|  |                                    |                     |                         |
| 8.   | Define sanitation                  |                     |                         |

|     |   |  |  |
|-----|---|--|--|
|     |   |  |  |
| 9.  | What are the possible hazards at workplace? |  |  |
|     |   |  |  |
| 10. | What is PLC machine?                        |  |  |
|     |   |  |  |
| 11. | What is HMI machine?                        |  |  |
|     |   |  |  |
| 12. | Define dry cleaning                         |  |  |
|     |   |  |  |
| 13. | Define wet cleaning                         |  |  |
|     |   |  |  |
| 14. | Define CIP                                  |  |  |
|     |   |  |  |
| 15. | Define COP                                  |  |  |
|     |   |  |  |
| 16. | What are the different types of sanitizers? |  |  |
|     |   |  |  |
| 17. | What are TDS of Water                       |  |  |
|     |   |  |  |
| 18. | What is pH?                                 |  |  |
|     |   |  |  |
| 19. | What is swab test?                          |  |  |
|     |   |  |  |
| 20. | Enlist 6 T's                                |  |  |
|     |   |  |  |
| 21. | Define pasteurization                       |  |  |
|     |   |  |  |
| 22. | What is sterilization?                      |  |  |
|     |   |  |  |

|     |   |  |  |
|-----|---|--|--|
| 23. | What is food preservation?                                |  |  |
|     |   |  |  |
| 24. | What is unit operation?                                   |  |  |
|     |   |  |  |
| 25. | Enlist food preservation techniques                       |  |  |
|     |   |  |  |
| 26. | Enlist different unit operations                          |  |  |
|     |   |  |  |
| 27. | Enlist important characteristics of a package             |  |  |
|     |   |  |  |
| 28. | Enlist types of packaging materials for food preservation |  |  |
|     |   |  |  |
| 29. | What is physical hazard?                                  |  |  |
|     |   |  |  |
| 30. | What is chemical hazard?                                  |  |  |
|     |   |  |  |
| 31. | What is biological hazard?                                |  |  |
|     |   |  |  |
| 32. | Enlist informations required on label                     |  |  |
|     |   |  |  |
| 33. | Enlist milk reception analysis                            |  |  |
|     |   |  |  |
| 34. | Define is adulteration                                    |  |  |
|     |   |  |  |
| 35. | Enlist adulterants in milk                                |  |  |
|     |   |  |  |
| 36. | What is the purpose of lactometer?                        |  |  |
|     |   |  |  |
| 37. | What is sensory evaluation?                               |  |  |



|     |  |  |  |
|-----|--|--|--|
|     |  |  |  |
| 38. | What is the use of Gerber machine?       |  |  |
|     |  |  |  |
| 39. | What are the ingredients of bread making |  |  |
|     |  |  |  |
| 40. | What is proofing?                        |  |  |
|     |  |  |  |
| 41. | What is molding?                         |  |  |
|     |  |  |  |
| 42. | What is baking temp of bread?            |  |  |
|     |  |  |  |

| Feedback to the Candidate                            |  |
|--|--|
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
| Candidate's Signature_____Assessor's Signature _____ |  |

## List of Consumables, Tools and Equipment

| Sr. no.            | Name of Items                | Quantity (25 Candidates) |
|--------------------|------------------------------|--------------------------|
| <b>Consumables</b> |                              |                          |
| 1.                 | Safety Shoes                 | 25 Pair                  |
| 2.                 | Gloves                       | 25 Pair                  |
| 3.                 | Goggles                      | 25                       |
| 4.                 | Helmet                       | 25                       |
| 5.                 | Ear plug                     | 25 pair                  |
| 6.                 | Bags                         | As produced              |
| 7.                 | Bins                         | 5                        |
| 8.                 | Vessels                      | As production requires   |
| 9.                 | Boxes                        | As production requires   |
| 10.                | Measuring scale              | 1 for each student       |
| 11.                | Labeler                      | 1 for each student       |
| 12.                | Stove                        | 1 for each group         |
| 13.                | Trolleys                     | As production requires   |
| 14.                | Cooking Pan                  | As production requires   |
| 15.                | Knives                       | As production requires   |
| 16.                | Cutter                       | As production requires   |
| 17.                | Cutting Boards               | As production requires   |
| <b>Tools</b>       |                              |                          |
| 18.                | Tool kit                     | 1                        |
| 19.                | Maintenance Box              | 1                        |
| 20.                | Safety Critical Devices Pack | 1                        |
| 21.                | Air Vents                    | 1                        |
| 22.                | Safety Siren                 | 1                        |
| 23.                | Drill Machine, grinder       | 1                        |
| 24.                | Cleaning Trolleys            | As production type       |
| 25.                | Cleaning hose pips,          | As production type       |
| 26.                | Disinfection liquid          | 1                        |
| <b>Equipment</b>   |                              |                          |
| 27.                | Slicer                       | 3                        |
| 28.                | Pasteurizer                  | 1                        |
| 29.                | Homogenizer                  | 3                        |
| 30.                | Mixer                        | 2                        |
| 31.                | Grinder                      | 5                        |
| 32.                | Lactometer                   | 1                        |
| 33.                | pH meter                     | 1                        |
| 34.                | Gerber machine               | 1                        |
| 35.                | Oven                         | 1                        |
| 36.                | Dough Mixer machine          | 1                        |
| 37.                | Dough Sheeter                | 1                        |
| 38.                | Proofing cabinet             | 1                        |
| 39.                | Balance                      | 1                        |
| 40.                | Refractometer                | 1                        |
| 41.                | Pasteurizer                  | 1                        |
| 42.                | Freezer                      | 1                        |