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SELF-ASSESSMENT GUIDE

Qualification:	FOOD PROCESSING NC II		
COC 1:	Process Food by Salting, Curing and Smoking		
Instruction:			
<ul style="list-style-type: none"> • Read each of the questions in the left-hand column of the chart. • Place a check in the appropriate box opposite each question to indicate your answer. 			
Can I?	YES	NO	

PROCESS FOOD BY SALTING, CURING AND SMOKING		
Prepare equipment tools, materials and utensils		
1. Prepare equipment and tools in accordance with manufacturer's specifications*		
2. Source-out processing materials are made available according to work requirements.		
3. Check and sanitize kitchen utensils in accordance with manufacturer's specifications.		
4. Apply safety measure in accordance with Occupational Safety and Health Standards (OSHS)*		
Prepare the raw materials		
5. Sort and grade raw materials in accordance with product specifications and standards		
6. Prepare raw materials based on specified procedures and methods of processing*		
7. Weigh cleaned raw materials in accordance with approved specifications		
8. Use tools and utensils for raw materials based on work requirements and manuals		
9. Operate equipment following manufacturer's manual		
Cure raw materials		
10. Measure and weigh required ingredients for salting and curing in line with approved specifications and Philippine National Standards (PNS)*		

11. Prepare curing solutions in line with approved specifications and formulation		
12. Operate tools and equipment following instructional manuals		
13. Cure raw materials in accordance with curing conditions and enterprise requirements*		
Process cured materials		
14. Wash and drain cured materials in accordance with standard operating procedures		
15. Perform post-curing processes in accordance to processing requirements*		
16. Practice food safety measures following PNS, HACCP and cGMP*		
17. Apply work safety practices according to OSHS*		
18. Evaluate products using sensory testing according to enterprise procedures		
Pack processed cured materials		
19. Pack and weigh processed cured materials in accordance with product specifications*		
20. Seal and label processed cured products in accordance with product specifications*		
21. Practice packing procedures in accordance to cGMP*		
22. Operate packing equipment in accordance with instructions manual		
23. Perform finished product inspection to ensure conformity with specifications		
24. Employ food safety practices according to HACCP and cGMP*		
25. Apply work safety measures in accordance with OSHS*		
Perform post-production activities		
26. Store packed finished food products according to required storage condition*		
27. Clean and store tools, materials and equipment based on workplace procedures and operation manuals		
28. Practice proper disposal of wastes according to environmental rules and regulations		
29. Accomplish production data checklist according to enterprise protocol*		

I agree to undertake assessment in the knowledge that information gathered will only be used for professional development purposes and can only be accessed by concerned assessment personnel and my manager/supervisor.

Candidate's Name and signature	Date
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NOTE: * Critical aspects of competency