



TECHNICAL EDUCATION AND SKILLS DEVELOPMENT AUTHORITY

National Assessment

for

**FOOD PROCESSING NC II**

**SELF-ASSESSMENT GUIDE**

<b>Reference No.</b>																			
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### SELF-ASSESSMENT GUIDE

Qualification:	<b>FOOD PROCESSING II</b>		
Unit/s of Competency Covered:	<ul style="list-style-type: none"> <li>• Process Food by Salting, Curing and Smoking</li> <li>• Process Food by Fermentation and Pickling</li> <li>• Process Food by Sugar Concentration</li> <li>• Process Food by Drying and Dehydration</li> <li>• Process Food by Thermal Application</li> </ul>		
Instruction: <ul style="list-style-type: none"> <li>• Read each of the questions in the left-hand column of the chart.</li> <li>• Place a check in the appropriate box opposite each question to indicate your answer.</li> </ul>			
<b>Can I?</b>	<b>YES</b>	<b>NO</b>	
• Prepare equipment and tools in accordance with manufacturer’s specifications.			
• Source-out processing materials are made available according to work requirements.			
• Check and sanitize kitchen utensils in accordance with manufacturer’s specifications.			
• Apply safety measure in accordance with Occupational Safety and Health Standards (OSHS).			
• Calibrate quality control tools and weighing scales in accordance with manufacturer’s specifications.			
• Sort, grade, wash and sanitize raw materials in accordance with product specifications, established procedures and company standards.*			
• Reduce size of raw materials in accordance with required product specifications.			
• Identify temperature and time requirements for pasteurization and sterilization in accordance with product specifications.*			
• Prepare packing medium in accordance with product type and its requirements.			
• Prepares raw materials based on specified procedures and methods of processing.			
• Prepare sorted fruits in accordance with required forms and target finished product.*			
• Weigh cleaned raw materials in accordance with approved specifications.			
• Boil prepared fruit for jelly and marmalade to obtain the juice extract.			
• Fill with packing medium in the container in accordance with specifications and GMP.*			

<ul style="list-style-type: none"> <li>• Check headspace and filling temperature in accordance with company requirements.*</li> </ul>		
<ul style="list-style-type: none"> <li>• Pack food materials in identified packing materials and weighs in accordance with product specifications.*</li> </ul>		
<ul style="list-style-type: none"> <li>• Operate equipment following manufacturer’s manual.</li> </ul>		
<ul style="list-style-type: none"> <li>• Measure and weighs required ingredients for salting and curing in line with approved specifications and Philippine National Standards (PNS).</li> </ul>		
<ul style="list-style-type: none"> <li>• Prepare curing solutions in line with approved specifications and formulation.</li> </ul>		
<ul style="list-style-type: none"> <li>• Operate tools and equipment following instructional manuals.</li> </ul>		
<ul style="list-style-type: none"> <li>• Cure raw materials in accordance with curing conditions and enterprise requirements.</li> </ul>		
<ul style="list-style-type: none"> <li>• Wash and drain cured materials in accordance with standard operating procedures.</li> </ul>		
<ul style="list-style-type: none"> <li>• Perform post -curing process in accordance with the processing requirements.</li> </ul>		
<ul style="list-style-type: none"> <li>• Practice food safety measures following PNS, HACCP and CGMP.</li> </ul>		
<ul style="list-style-type: none"> <li>• Apply work safety practices in accordance with OSHS.</li> </ul>		
<ul style="list-style-type: none"> <li>• Pack and weigh processed cured materials in accordance with product specifications.*</li> </ul>		
<ul style="list-style-type: none"> <li>• Seal and label processed cured products in accordance with product specifications.</li> </ul>		
<ul style="list-style-type: none"> <li>• Practice packing procedures in accordance with CGMP.</li> </ul>		
<ul style="list-style-type: none"> <li>• Observe current good manufacturing practices in the preparation of raw materials.</li> </ul>		
<ul style="list-style-type: none"> <li>• Operate packing equipment in accordance with instructions manual.*</li> </ul>		
<ul style="list-style-type: none"> <li>• Perform finished product inspection to ensure conformity with specifications.*</li> </ul>		
<ul style="list-style-type: none"> <li>• Employ food safety practices in accordance with HACCP and CGMP.</li> </ul>		
<ul style="list-style-type: none"> <li>• Apply work safety measures in accordance with OSHS.</li> </ul>		
<ul style="list-style-type: none"> <li>• Store packed and finished food products in accordance with the required storage condition.*</li> </ul>		
<ul style="list-style-type: none"> <li>• Clean and store tools, materials and equipment based on workplace procedures and operation manuals.</li> </ul>		
<ul style="list-style-type: none"> <li>• Practice proper disposal of wastes in accordance with environmental rules and regulations.</li> </ul>		
<ul style="list-style-type: none"> <li>• Accomplish production data checklist in accordance with enterprise protocol.*</li> </ul>		

• Seal can / bottle in accordance with the procedures manual.*		
• Check seal integrity following standard prescribed by enterprise.*		
• Apply thermal processing to bottled / canned products based on processing requirements.*		
• Observe proper cooling, drying and labeling procedures of bottled / canned products in accordance with standard operating procedures.*		
• Prepare production report in accordance with company standard operating procedures.		
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.		
<b>Candidate's Name and signature</b>	<b>Date</b>	

NOTE: \* Critical aspects of competency