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| Reference No. |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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**SELF-ASSESSMENT GUIDE**

|  |                                     |           |  |
|--|-------------------------------------|-----------|--|
| Qualification Title:   | <b>FOOD PROCESSING NC I</b>         |           |  |
| COC 1 Title  | <b>Assist in Quality Inspection</b> |           |  |
| Instruction: Read each question and check the appropriate box to indicate your answer.   |                                     |           |  |
| <b>Can I?</b>  | <b>YES</b>                          | <b>NO</b> |  |
| <i>Conduct preparatory activities</i>  |                                     |           |  |
| • Identify samples and follow sampling requirements in accordance with the sampling plan   |                                     |           |  |
| • Identify, check and calibrate tools/equipment in terms of working condition*   |                                     |           |  |
| • Clean and maintain the preparation area according to industry guidelines*  |                                     |           |  |
| <i>Check raw materials, in-process products and finished products</i>  |                                     |           |  |
| • Check raw materials, packaging and delivery vehicle according to industry guidelines   |                                     |           |  |
| • Prepare samples according to sampling procedures and sampling plan   |                                     |           |  |
| • Record sample information according to industry guidelines*  |                                     |           |  |
| • Accomplish quality control checklist based on workplace procedure  |                                     |           |  |
| • Check raw materials, in-process products and finished products according to industry guidelines and free from defects*   |                                     |           |  |
| • Weigh and keep acceptable raw materials and products in accordance with industry guidelines*   |                                     |           |  |
| <i>Conduct post operation activities</i>   |                                     |           |  |
| • Clean and keep equipment according to industry guidelines*   |                                     |           |  |
| • Complete and report records according to workplace procedures*   |                                     |           |  |
| • Dispose wastes according to waste management   |                                     |           |  |
| 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 signature:</b>  | <b>Date:</b>                        |           |  |

\* *Critical Aspects of Competency*

**Note:**

1. The Candidate must bring head cap, laboratory gown, facemask, goggles and basic calculator.
2. The use of cellphone/smart phone is NOT allowed during the assessment.