

Milling Technician

SET A

Assessment for Certification

Qualification Pack	Grain Mill Operator
Reference ID	FIC/Q1002
NSQF Level	4
Sector	Food Processing
Occupation	Processing

CANDIDATE'S DETAILS (Fill in Capital Letters only)	
CANDIDATE'S NAME	
AADHAR / RATION CARD NUMBER	
SDMS ENROLMENT ID	
BATCH ID	
TRAINING CENTRE NAME	
LOCATION	
DATE OF ASSESSMENT	
Candidate's Sign	

Assessor's Sign: _____

READ THE INSTRUCTIONS CAREFULLY BEFORE STARTING

- The question paper consists of Theory and Practical parts
- Complete the Theory part first and then move on to the practical part when instructed
- The theory section has 5 parts
- All questions are compulsory
- Only use Blue/Black Ball point pens to fill/answer the question paper
- Read the questions carefully before answering
- Tick only the specified number of options for a particular question. Ticking more than specified options will get you ZERO for the whole question.
- Put a tick mark (✓) or a cross mark (X) as specified in the questions
- The marks should only be in the box which you want to mark as an answer.
- Do not write anything in the section marked for the assessor
- Select the most appropriate answer for multiple choice question

Prepare and maintain work area and process machineries for executing of the grain milling process

1. Select only **SIX** items that should not be present in or around workplace in order for the place to remain hygienic. **(2x6 = 12 marks)**

<input type="checkbox"/>	Dust	Water	<input type="checkbox"/>
<input type="checkbox"/>	Grains	Grinders	<input type="checkbox"/>
<input type="checkbox"/>	Insects	Towels	<input type="checkbox"/>
<input type="checkbox"/>	Waste	Gloves	<input type="checkbox"/>
<input type="checkbox"/>	Soap	Flies	<input type="checkbox"/>
<input type="checkbox"/>	Microbes	Cockroaches	<input type="checkbox"/>

2. Select only **TWO** things that should be done with a machine before using it? **(3x2 = 6 marks)**

<input type="checkbox"/>	Put water in the machine	Check its working	<input type="checkbox"/>
<input type="checkbox"/>	Check its performance	Discard it	<input type="checkbox"/>

3. Choose any **FOUR** tools or machines that you will require as a Milling Technician. **(3x4 = 12 marks)**

<input type="checkbox"/>	Hammer	Grinder	<input type="checkbox"/>
<input type="checkbox"/>	Spade	Polisher	<input type="checkbox"/>
<input type="checkbox"/>	De-huller	Ladder	<input type="checkbox"/>
<input type="checkbox"/>	Plier	Sieves	<input type="checkbox"/>

4. Which among the following is a non- bio degradable item?**(5 marks)**

- i) Husk
- ii) Gunny Bags
- iii) Flour
- iv) Machine oil

Grain Milling

5. Identify the shown machinery. **(5 marks)**

<ul style="list-style-type: none"> i) Pulverizer ii) Paddy shifter iii) Sortex iv) Blender machine 	
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6. Select only three reasons for the use of screens. **(2x3 = 6 marks)**

<input type="checkbox"/>	Cleaning	Grading	<input type="checkbox"/>
<input type="checkbox"/>	Soaking	Sieving	<input type="checkbox"/>
<input type="checkbox"/>	Washing	Drying	<input type="checkbox"/>

7. Identify the correct machine for the mentioned process.**(2x4 = 8 marks)**

Machine used for tempering the grains	<input type="checkbox"/> Conditioner
	<input type="checkbox"/> Tampere
Machine used for removing outer layer of the grains	<input type="checkbox"/> Husker
	<input type="checkbox"/> Aspirator
Machine used for removing barns from grains	<input type="checkbox"/> Polisher
	<input type="checkbox"/> Splitter
Machine used to separate de-husked grains and husk	<input type="checkbox"/> Husker
	<input type="checkbox"/> Aspirator

8. Which among the following parameters of wheat processing machinery should be adjusted according to the requirements?**(5 marks)**

- i) Material flow rate
- ii) Rotation
- iii) Moisture content
- iv) All of these

9. Milling can be performed on which one of the following? **(5 marks)**

- i) Pulses
- ii) Sugarcane
- iii) Carrot
- iv) All of these

10. Identify the shown machine. **(6 marks)**

<ul style="list-style-type: none"> i) Pulverizer ii) Length grader iii) De-husker iv) Polisher 	
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Complete documentation and record keeping related to execution of the grain milling process

11. Identify the correct order of the steps which are carried out in milling process? **(10 marks)**

- i) Packaging>>Conditioning>>Cleaning>>De-husking
- ii) Conditioning>>De-husking>>Cleaning>>Packaging
- iii) Cleaning>>Conditioning>>De-husking>>Packaging
- iv) None of these

12. Select any **TWO** things that are written on grain bags
(3x2 = 6 marks)

<input type="checkbox"/>	Material of bag	Batch code	<input type="checkbox"/>
<input type="checkbox"/>	Type of adhesive used	Filling quantity	<input type="checkbox"/>

13. Choose any 5 reasons from the following table which are the reasons due to which documentation is done? (5x5 = 25 marks)

<input type="checkbox"/>	It helps to measure the moisture content needed	It helps to keep track of the money invested in the business.	<input type="checkbox"/>
<input type="checkbox"/>	It tells the speed of the rotary mixer	It helps to identify the separate costs of raw material or product ingredients	<input type="checkbox"/>
<input type="checkbox"/>	It helps to take corrective measures at the right time.	It helps in theft	<input type="checkbox"/>
<input type="checkbox"/>	It helps to identify the production cost of a particular process.	It helps in tracking what material was used in which product	<input type="checkbox"/>
<input type="checkbox"/>	It helps in tracking of salaries	It helps in poor quality products	<input type="checkbox"/>

You received a work order for Milling and packaging the following amount of wheat and pulses. Answer the questions (14-16) on the basis of the information provided:-

<u>Item</u>	<u>Vendor</u>	<u>Receiving Date</u>	<u>Quantity to be produced</u>	<u>Packaging bags required for 1 quintal</u>	<u>Date of delivery</u>
Wheat	Mr. Prakash	5 th January	5 Quintal	5	15 th January
Urad dal	Mr. Anil	10 th January	10 Quintal	10	20 th January

14. Which among the following delivered you wheat?
(3 marks)

- Mr. Prakash
- Mr. Anil
- Both of these
- None of these

16. Which among the following is the deadline to deliver 5 quintal wheat? (4 marks)

- 5th January
- 15th January
- 10th January
- 20th January





15. How many packaging bags will be required to pack Urad dal? (3 marks)

- 5
- 15
- 25
- 30

17. Which among the following information will you store about the production planning?(3x3 = 9 marks)

<input type="checkbox"/>	Production sequence	MRP of machinery	<input type="checkbox"/>
<input type="checkbox"/>	Data entry	Product details	<input type="checkbox"/>
<input type="checkbox"/>	Machinery details	Pulverizer speed	<input type="checkbox"/>

18. Identify and tick the correct name of the shown equipment used for maintaining hygiene. (2.5 X 4 = 10 marks)

			
i. Head mask ii. Hair Restraint	i. Single use gloves ii. Rubber gloves	i. Ear plugs ii. Ear enhancers	i. Nose and Mouth Mask ii. Smell & Odor retardant

19. Tick the correct option from the two given options: (1 X 11= 11 marks)

Step 1: Wet hands & (arms / legs) with (mild/ warm) water

Step 2: Apply (soap / surf)

Step 3: Use enough to build a good (bubbles / lather)





Step 4: Vigorously (scrub / rub) hands & arms for (4-5 / 10-15) seconds.

Step 5: Clean under finger (nails / tips) and (inside / between) finger

Step 6: (Rinse / Wash) under running water and (rinse/wash) thoroughly.

Step 7: Dry using a (single use / wet) paper towel.

20. Identify and tick the correct name of the following safety equipment/signage (1.5 X 4 = 6 marks)

			
i. Don't use hands ii. No Entry	i. Assembly point ii. Refreshment point	i. Hot, don't touch. ii. Thorns, don't put hands	i) Air Extinguisher ii) Fire Extinguisher

21. Tick on the correct option: (1 X 8 = 8 marks)

- i) You should be aware about any potential physical/chemical/biological hazard that can occur at the work place. (YES/ NO)
- ii) It is alright if rodents/pest/flies etc are present in the baking area. (YES/ NO)
- iii) Periodic audits should be conducted to ensure safety and hygiene.(YES/ NO)
- iv) Documenting what has been used for which product may help for future reference, in case required (YES/ NO)
- v) The quality of food can be determined by its aroma, appearance, taste and best before date. (YES/ NO)
- vi) Storing raw food with cooked ones can result in cross-contamination. (YES/ NO)
- vii) Labeling material can help in avoiding confusion while identification? (YES/ NO)
- viii) FIFO means First in First Out. (YES/ NO)

Manage and lead a team

22. How will you ensure that your team is updated with necessary information? (5 marks)

- i) Never interact with them
- ii) Involve in regular meetings
- iii) Stay alone
- iv) None of these

23. Which among the following is an appropriate method to communicate any information to the team members? (5 marks)

- i) Write on Notice boards
- ii) Announcements on speakers
- iii) Meetings
- iv) All of these

24. Which among the following will you do if you see one of your junior struggling with his work? (5 marks)

- i) Ignore him
- ii) Help him yourself
- iii) Ask someone else to help him
- iv) All of these

25. Choose any 5 practices that should be performed in a team. (4x5 = 20 marks)

<input type="checkbox"/>	Meetings at regular intervals	Partiality	<input type="checkbox"/>
<input type="checkbox"/>	Knowledge Sharing	Racism	<input type="checkbox"/>
<input type="checkbox"/>	Biasing	Internal fights	<input type="checkbox"/>
<input type="checkbox"/>	Feedbacks to each other	Periodic training	<input type="checkbox"/>
<input type="checkbox"/>	No interaction	Resolving of issues	<input type="checkbox"/>

**This section is only for the use of assessor*

PRACTICAL TEST

Mill the grain which is given to you with the correct standard operating procedure taught to you while in training. Also perform its packaging according to standards.

MARKING SHEET

Practical Marks

<i>Associated Parts</i>	<i>Sections</i>	<i>Total Marks</i>	<i>Marks Obtained</i>
Part I: Prepare and maintain work area and machineries for Production	Cleaning of workplace,	12	
	Cleaning of tools and equipment	15	
	Proper disposing of waste	15	
	Ensuring working/availability of tools & equipment	23	
Part II: Grain Milling	Preparing the machine for grain milling	10	
	Feeding the grains for milling	10	
	Monitoring the milling procedure	15	
	Collecting the output	10	
	Quality of the output	10	
	Post production cleaning and maintenance	10	
Part IV: Health, Hygiene & Safety	Overall food safety and hygiene maintained	26	
	Personal Hygiene and use of personal hygiene equipments	17	
Part V: Manage and lead a team	Co-operation with team members	25	
	Sharing of knowledge	20	
	Provide feedback	20	
TOTAL		238	

Viva Marks

Associated Parts	Ask & mark accordingly	Total Marks	Marks Obtained
Part IV: Documentation & Record Keeping	Ask ANY TWO <ul style="list-style-type: none"> What do you understand by BATCH NUMBER and what is its importance? What do you understand by BEST BEFORE DATE and how is it important? How would previous records help in planning for upcoming production orders of biscuits? 	40	
Part V: Health, Hygiene & Safety	Ask ANY ONE <ul style="list-style-type: none"> Should you come to work if you have cough and cold? How should you drink water when thirsty while mixing dough? 	22	
TOTAL		62	

Final Marks Sheet

Part	NOS	Theory Marks		Practical Marks	
		Total	Obtained	Total	Obtained
Part 1	Prepare and maintain work area and machineries for Production	35		65	
Part II	Grain Milling	35		65	
Part III	Documentation & Record Keeping	60		40	
Part IV	Health, Hygiene & Safety	35		65	
Part V	Manage and lead a team	35		65	
Total		200		300	