

## Traditional Snack and Savoury Maker

### SET A

#### Assessment for Certification

<b>Qualification Pack</b>	Traditional Snack and Savoury Maker
<b>Reference ID</b>	FIC/Q8501
<b>NSQF Level</b>	4
<b>Sector</b>	Food Processingz
<b>Occupation</b>	Processing

<b>CANDIDATE'S DETAILS (Fill in Capital Letters only)</b>	
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 assessment comprises of Theory, Practical & Viva
- The theory section has 5 parts
- Only use Blue/Black Ball point pens to fill/answer the question paper.
- Read the questions carefully before answering
- Put a tick Mark (✓) against the right option
- The tick mark (✓) should only be in the box which you want to mark as an answer
- Time allotted for theory: 1 hr

**Prepare and maintain work area and process machineries for making snacks and savoury**

1. Which among the following can be used to clean the work area?(5 marks)

- i) Milk
- ii) Sanitizers
- iii) Nitric acid
- iv) All of these

2. Which among the following will you try to avoid in your work area?(5 marks)

- i) Waste
- ii) Flies
- iii) Pests
- iv) All of these

3. Which among the following is a purpose of maintaining safe and hygienic work area?(5 marks)

- i) Preparing unhealthy food
- ii) For making surfaces un-sanitary
- iii) Preventing foodborne illness
- iv) None of these

4. Choose any TWO ways of dry cleaning the machineries and tools? (2.5x2 = 5 marks)

<input type="checkbox"/>	Rinsing with water	Brushing	<input type="checkbox"/>
<input type="checkbox"/>	Scrapping	Grease	<input type="checkbox"/>

5. Which among the following tools can be used for removing skin of the vegetables? (5 marks)

- i) Grinder
- ii) Vegetable peeler
- iii) Blender
- iv) All of these

6. Why is there a need to dispose waste materials as per defined SOP's? Choose any TWO ( 2.5X2 = 5 marks)

Waste material is a potential source of food contamination	Waste material which is sealed attracts pests and vermin
Waste material never causes food contamination	Food waste kept in open attracts pests and vermin

7. Identify the function of the shown equipment.(5 marks)

- i) Canning
- ii) Pulverizing
- iii) Washing vegetables
- iv) None of these



**Prepare for production of snack and savoury**

8. Which among the following will you check and calculate after understanding the production order? (2x4 = 8 marks)

<input type="checkbox"/>	Availability of raw materials	Batch size	<input type="checkbox"/>
<input type="checkbox"/>	Waste material	Pay-slip	<input type="checkbox"/>
<input type="checkbox"/>	Manpower requirement	Bill	<input type="checkbox"/>
<input type="checkbox"/>	Equipment requirement	Work timings	<input type="checkbox"/>

9. Choose any two of the following snacks that can be prepared using almost same ingredients? (3x2= 6 marks)

<input type="checkbox"/>	Aloo tikka	Nankhatai	<input type="checkbox"/>
<input type="checkbox"/>	Baked bread rolls	Mushroom tikka	<input type="checkbox"/>

10. Planning the batch size and calculating the process time will lead to which one of the following? (6 marks)

- i) Effective utilization of machines
- ii) Efficient utilization of machines
- iii) Both of these
- iv) None of these

11. Which among the following charts will give tell you the process for producing a product?(5 marks)

- i) Demand-Supply
- ii) Product flowchart
- iii) ERP
- iv) None of these

12. Which among the following shapes can be created using an extruder? (5marks)

- i) Doughnuts
- ii) Tubes
- iii) Shells
- iv) All of these

13. How will you ensure excellent working of tools and machineries? (5 marks)

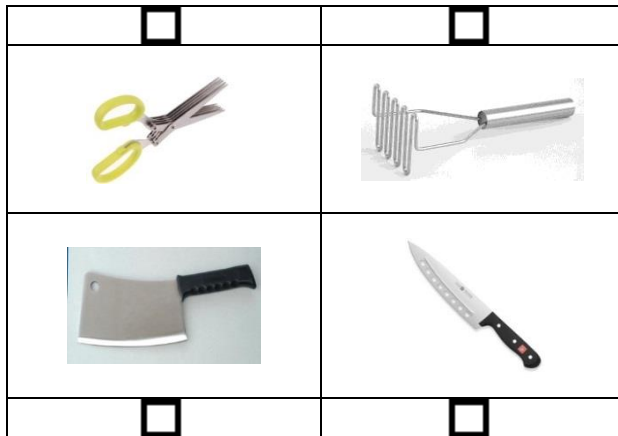
- i) Regular servicing
- ii) Efficient use
- iii) Follow instruction manual of the machine
- iv) All of these

**Prepare raw material for snack and savoury**

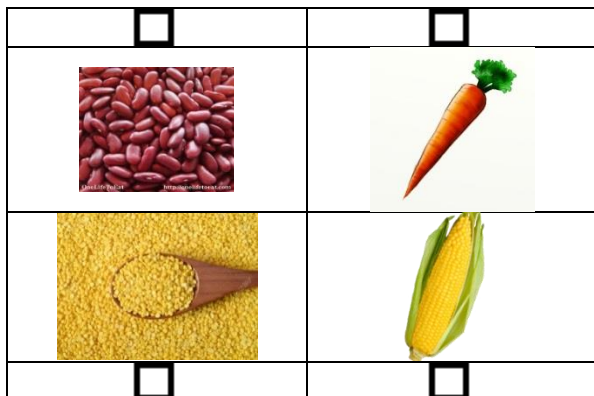
14. Which among the following parameters are taken into account for checking the quality of raw materials? (5 marks)

- i) Appearance
- ii) Colour
- iii) Texture
- iv) All of these

15. Which among the following will you use to slice a carrot? (5 marks)



16. Which among the following will you require if you have to prepare moong dal halwa?(5 marks)



17. Which among the following operations will you perform on the shown equipment? (5 marks)

- i) Disposing of water
- ii) Evaporating of milk
- iii) Transferring of milk
- iv) None of these



18. Which among the following will you do while boiling milk in a deep cooking-pot? (5 marks)

- i) Leave it idle
- ii) Add baking soda
- iii) Stir it manually
- iv) All of these

19. Identify any two ingredients that are used to cook a plain sugar syrup(2.5x2 = 5 marks)

<input type="checkbox"/>	Vodka	Water	<input type="checkbox"/>
<input type="checkbox"/>	Sugar	Tamarind	<input type="checkbox"/>

20. Identify the two parameters that must be adjusted while cooking sugar syrup? (2.5x2 = 5 marks)

<input type="checkbox"/>	Flexibility	Temperature	<input type="checkbox"/>
<input type="checkbox"/>	Pressure	Viscosity	<input type="checkbox"/>

**Prepare snack and savoury products**

21. Which among the following can be cooked using besan flour? (4 marks)

- i) Ladoo
- ii) Barfi
- iii) Cheela
- iv) All of these

22. Which among the following is done to remove the extra steam from a kettle? (4 marks)

- i) Add water
- ii) Add milk
- iii) Open valves
- iv) All of these

23. The shown food item must be \_\_\_\_\_ before eating?(5 marks)








- i) Boiled
- ii) Steamed
- iii) Fried
- iv) All of these

24. Which among the following food items are stored in the cans along with sugar syrup?(4 marks)

- i) GulabJamun
- ii) Namak pare
- iii) Pulao
- iv) All of these

25. Identify the items that need to be fried or boiled. Choose the correct option (2x5 = 10 marks)

<p>Milk</p> 	<p>Tomato soup</p> 	<p>Samosa</p> 	<p>Aloo tikki</p> 	<p>Mathri</p> 
<input type="checkbox"/> Boil	<input type="checkbox"/> Boil	<input type="checkbox"/> Boil	<input type="checkbox"/> Boil	<input type="checkbox"/> Boil
<input type="checkbox"/> Fry	<input type="checkbox"/> Fry	<input type="checkbox"/> Fry	<input type="checkbox"/> Fry	<input type="checkbox"/> Fry

26. Which among the following is the one which tells us about the last date before which an item should be eaten? (4 marks)

- i) Date of manufacture
- ii) Date of expiry
- iii) Date of production
- iv) All of these

27. Which among the following will keep the machines in perfect conditions? (4 marks)

- i) Keep using even if faults occur
- ii) Periodic maintenance
- iii) No servicing
- iv) All of these

**Complete documentation and record keeping related to making traditional snack and savoury**

28. You received an order for a birthday party and the customer asked you to prepare 100 samosa. Some key ingredients and steps are stated below. On the basis of the provided information choose the quantity of ingredients required to complete the order. (7x5 = 35 marks)

For 1 Samosa = 1 Potato, 2 tsp Vegetable oil, 1/2 tsp turmeric, 2 tsp garam masala, 1 tsp salt.

No of Potatoes	<input type="checkbox"/> 200	<input type="checkbox"/> 150	<input type="checkbox"/> 100	<input type="checkbox"/> 50
Vegetable oil	<input type="checkbox"/> 200 tsp	<input type="checkbox"/> 150 tsp	<input type="checkbox"/> 100 tsp	<input type="checkbox"/> 50 tsp
Turmeric	<input type="checkbox"/> 200 tsp	<input type="checkbox"/> 150 tsp	<input type="checkbox"/> 100 tsp	<input type="checkbox"/> 50 tsp
Garam Masala	<input type="checkbox"/> 200 tsp	<input type="checkbox"/> 150 tsp	<input type="checkbox"/> 100 tsp	<input type="checkbox"/> 50 tsp
Salt	<input type="checkbox"/> 200 tsp	<input type="checkbox"/> 150 tsp	<input type="checkbox"/> 100 tsp	<input type="checkbox"/> 50 tsp

29. Choose any 5 ingredients that will be required to make a bread pakora. (5x5 = 25 marks)

<input type="checkbox"/> Bread	<input type="checkbox"/> Mayonnaise	<input type="checkbox"/> Apple	<input type="checkbox"/> Urad dal	<input type="checkbox"/> Besan
<input type="checkbox"/> Oil for deep frying	<input type="checkbox"/> Baking soda	<input type="checkbox"/> Salt	<input type="checkbox"/> Garam Masala	<input type="checkbox"/> Sugar

**Ensure food safety hygiene and sanitation for processing food products**

30. Identify the shown personal hygiene equipment (6 marks)

- i) Hairnet
- ii) Gloves
- iii) Apron
- iv) All of these



31. Identify the shown personal hygiene equipment (6 marks)

- i) Hairnet
- ii) Gloves
- iii) Apron
- iv) All of these



32. Which among the following should be the first step when you start cooking? (6 marks)

- i) Use the washroom
- ii) Clean kitchen surface
- iii) Drink water
- iv) All of these

33. While carrying vegetables you dropped a tomato on the road by mistake but nobody saw you. Which among the following will you do next?(5 marks)

- i) Leave the tomato on the road
- ii) Pick that tomato and use it for cooking
- iii) Pick that tomato but not use it for cooking
- iv) None of these

34. Which among the following techniques can be used to check the quality of food? (6 marks)

- i) Smelling
- ii) Tasting
- iii) Checking best before date
- iv) All of these

35. What all safety equipment should be present at your work area in case of emergency? (6 marks)

Fire extinguisher	Carton box
	
	
Pepper spray	Pocket knives

**Practical Test**

The following listed tasks are to be given to the candidate for their practical evaluation against each NOS.

**NOTE: The assessor has to ensure the availability of all tools and equipment related to tasks, at the training center.**

S. No	NOS Title	Practical Task to be evaluated
1.	<i>Prepare and maintain work area and process machineries for making snacks and savoury</i>	<p>Undertake any one of the given tasks.</p> <p>i) Prepare and perform packaging of 10 samosa/10 bread pakora/250 gm Jalebi/Aloo chaat/Dahiballe.</p> <p>Points to be noted while the candidate is working</p> <ul style="list-style-type: none"> <li>• Clearing of the work site before and after completion.</li> <li>• Way of handling tools and equipment.</li> <li>• Safety measures taken</li> <li>• Quality of work</li> </ul>
2.	<i>Prepare for production of snack and savoury</i>	
3.	<i>Prepare raw material for snack and savoury</i>	
4.	<i>Prepare snack and savoury products</i>	
5.	<i>Complete documentation and record keeping related to making traditional snack and savoury</i>	<p><b>Observation based</b></p> <p>Observe the candidate for his time management, basic knowledge of the process parameters</p> <p>Disposing of the waste material, effective use of the resources.</p> <p>Maintenance of personal hygiene.</p>
6.	<i>Ensure food safety hygiene and sanitation for processing food products</i>	

**\*This part only for Assessor\***

**Practical Marking Sheet**

<i>Associated Parts</i>	<i>Sections</i>		<i>Total Marks</i>		<i>Marks Obtained</i>
Prepare and maintain work area and process machineries for making snacks and savory	Cleaning of workplace	10	65		
	Method of disposing waste	10			
	Clean the machineries with sanitizers	15			
	Placing of tools	15			
	Ensuring working/availability of tools & equipment	15			
Prepare for production of snack and savory	Production planning	10	65		
	Equipment utilization	10			
	Organizing raw materials	15			
	Organizing equipment	15			
	Efficient use of raw materials	15			
Prepare raw material for snack and savory	Cleaning of raw materials	10	65		
	Sorting and slicing vegetables	10			
	Checking quality of raw materials	15			
	Handling machineries	15			
	Choosing right material for right product	15			
Prepare snack and savory products	Preparing snack	20	65		
	Packaging of snack	10			
	Preparing savory	20			
	Post production cleaning	15			
Complete documentation and record keeping related to making traditional snack and savory	Create documents for raw materials	10	40		
	Create documents of production process	10			
	Create documents of finished product	10			
	Cross checking of documents	10			
Ensure food safety hygiene and sanitation for processing food products	Overall food safety	15	65		
	Food hygiene maintenance	20			
	Use of emergency tools if required	15			
	Personal Hygiene and use of personal hygiene equipments	15			
<b>Total Marks</b>			<b>365</b>		

### Final Marking Sheet

Part	NOS	Theory Marks		Practical Marks	
		Total	Obtained	Total	Obtained
Part I	Prepare and maintain work area and process machineries for making snacks and savory	35		65	
Part II	Prepare for production of snack and savory	35		65	
Part III	Prepare raw material for snack and savory	35		65	
Part IV	Prepare snack and savory products	35		65	
Part V	Complete documentation and record keeping related to making traditional snack and savory	60		40	
Part VI	Ensure food safety hygiene and sanitation for processing food products	35		65	
<b>Total</b>		<b>235</b>		<b>365</b>	