

Plant Biscuit Production Specialist

SET A

Assessment for Certification

Qualification Pack	Plant Biscuit Production Specialist
Reference ID	FIC/Q5003
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
- Mark only the specified number of options for a particular question. Marking 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 numbers 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
- Time allotted for Theory: 1 ½ hour

THEORY TEST

Part I: Prepare and maintain work area and machineries for Biscuit production

1. Select and tick **ONLY SIX** items from the table which should NOT be present in or around the workspace in order for the place to remain hygienic. (2 X 6 = 12 marks)

Dust	Towels	Brush	Microbes
Parchment Paper	Waste	Baking tins	Tools
Whisk	Gloves	Spoons	Equipment
Insects	Cleaning Cloth	Flies	Sanitizer
Eggs	Water	Butter	Rodents

2. Hazard Analysis and Critical Control Points (HACCP) is used for maintaining _____ at the workplace. (2marks)

<input type="checkbox"/>	a. Safety	<input type="checkbox"/>	b. Hygiene
<input type="checkbox"/>	c. Security	<input type="checkbox"/>	d. None of these

3. State True or False: There are three basic principles of HACCP. (2marks)

<input type="checkbox"/>	a. True	<input type="checkbox"/>	b. False
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4. State True or False: HACCP are referred as the prevention of hazards rather than finished product inspection. (2marks)

<input type="checkbox"/>	a. True	<input type="checkbox"/>	b. False
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5. Select and tick **ONLY FOUR** correct tools and equipments that you will require as you a Craft Baker.(2 X 4 = 8 marks)

Spoon	Hammer	Stapler	Whisk
Broom	Spade	Baking Tins	Earthen Pots
Ladder	Measuring Cups	Fire Torch	Pliers

6. Put a **tick (v)** mark against the **Bio degradable** items and a **cross (X)** marks against the **Non- Biodegradable** items. (1 X 7 = 7 marks)

- | | | |
|---------------------------------------|------------------------------------------|----------------------------------------|
| <input type="checkbox"/> Cake Mix | <input type="checkbox"/> Plastic | <input type="checkbox"/> Zip Lock Bags |
| <input type="checkbox"/> Cream | <input type="checkbox"/> Parchment Paper | <input type="checkbox"/> Stale Bread |
| <input type="checkbox"/> Stale Butter | | |

7. Select **ONLY TWO** things that should be done before using a machine? (1 X 2 = 2 marks)

<input type="checkbox"/> Check if it is clean and dry	<input type="checkbox"/> Put water in it	<input type="checkbox"/> Spray disinfectant in it	<input type="checkbox"/> Attend any minor faults	<input type="checkbox"/> Clean it with broom
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Part II: Production Planning for Biscuit production

8. Put a **tick (v)** mark against the **Soft Dough** items and a **cross (X)** marks against the **hard dough** characteristics. (1 X7= 7 marks)

- | | | | |
|-------------------------------------------|--------------------------------------------|---------------------------------------------|----------------------------------------------|
| <input type="checkbox"/> No gluten formed | <input type="checkbox"/> Requires Kneading | <input type="checkbox"/> High Water content | <input type="checkbox"/> Formation of Gluten |
| <input type="checkbox"/> High Fat content | <input type="checkbox"/> Less water used | <input type="checkbox"/> Developed dough | |

9. Write the correct number as given below to categorize the items as used as the part of various ingredients. (1X12= 12marks)

1. Main Ingredient
2. Shortening Agent
3. Leavening Agent
4. Flavor

- | | | | |
|-----------------------------------|---------------------------------|-----------------------------------------|----------------------------------------|
| <input type="checkbox"/> Cinnamon | <input type="checkbox"/> Flour | <input type="checkbox"/> Vegetable Fats | <input type="checkbox"/> Whipping |
| <input type="checkbox"/> Eggs | <input type="checkbox"/> Butter | <input type="checkbox"/> Nutmeg | <input type="checkbox"/> Baking Powder |
| <input type="checkbox"/> Sugar | <input type="checkbox"/> Salt | <input type="checkbox"/> Water | <input type="checkbox"/> Oil |

10. For getting an output of 10 kg of baked cookies, 12 kg of ingredient mix is required. Calculate the process loss in number and percentage. (3 marks)
- i) 2kg, 0.16 % ii) 2kg, 0.36 % iii) 1kg, 0.16 % iv) 1kg, 0.36 %
11. Processing time for 100 biscuits is 20 minutes. How much time will it take to process 300 biscuits? (2 marks)
- i) 40 minute ii) 60 minute iii) 20 minute iv) 100 minutes
12. The net weight of biscuit packet is 100 grams while the weight of each biscuit is 5 grams. Calculate how many biscuits are there in the packet. (2 marks)
- i) 10 ii) 15 iii) 20 iv) 5
13. Tick the correct option from the two given options. (1X9=9marks)
- i) You should ensure the (working/breakdown) & (monitoring/performance) of each equipment required in the processes.
- ii) You should always assign a(target/work) &(responsibility/break) to your assistants so that productivity is increased and confusions are avoided
- iii) The equipments should be organized as per the (process/work) requirements.
- iv) (Moulds/Cutter) & (Dies/Knife) are used to give shape to the biscuits being produced.
- v) You should attend to the (faults/process) & repairs in the machine.
- vi) The machine should always be (overlooked /monitored) for its correct working and calibrations.

Part III: Biscuit production

14. Tick the correct option from the two given options: (2X16=32 marks)
- i) The recipe of a product enlists the (products/ingredients) that will be used.
- ii) All the components of the recipe should be (measured /added) and then the mix should be made.
- iii) Quality of the materials can be checked by their appearance, color, texture and (odour/touch).
- iv) The mix needs to be (mixed / kneaded) properly for converting it in dough.
- v) The sheeting roller produces a (continuous/discontinuous) sheet of dough.
- vi) The dough should be checked periodically checked for its (consistency/texture).
- vii) The freshly rolled dough is (sprinkled/sprayed) with a coat of flour to prevent its sticking to the conveyor.
- viii) The sheet of dough which is left after cutting desired shapes is automatically (collected/re-rolled) by the machine.
- ix) A (straight/rotary) cutter machine is used to cut the sheet of hard dough.
- x) Biscuits baked in small ovens are baked in (groups/batches).
- xi) The biscuits which are (non-conforming/conforming) to the parameters should be discarded.
- xii) The biscuit needs to be (cooled /heated) after they have come out of the oven to prevent withering.
- xiii) For making centre filled biscuits, (sandwiching/filling) machine is used.
- xiv) All the machines should be kept (clean/moist) & (dry/lighted) after use.
- xv) Machines should be checked for any (repairs/texture) & faults.

15. What kind of a biscuit production machine is shown in the given image: (3 marks)



- i) Batch Processing
- ii) Continuous Processing

Part IV: Documentation & Record Keeping

16. Select **ONLY ELEVEN** items from the table which is a reason for **why documentation is done**. (4 X 11= 44 marks)

It gives detailed knowledge about running of the business	It helps to clean the food handling equipment and machineries	It helps to set an appropriate product price.
It helps in raw material storage	It helps to control product quality.	It helps in theft
It helps to keep track of the money invested in the business.	It works as an evidence for legal procedures.	It helps to take corrective measures at the right time.
It helps to identify the separate costs of raw material or product ingredients	It helps in tracking what material was used in which product	It helps in sending the produce to the market
It helps to identify the production cost of a particular process.	It helps to ensure that quality assurance procedures are followed.	It helps to ensure that the production unit is running smoothly/effectively

17. Select **ONLY THREE** correct statement which suggest the information in a **log of production records**: (2 X 3 = 6 marks)





Amount of finished products stored	Quantity of ingredients used	Number of earplugs used
Type of raw materials	Number of gloves used	Information about product quality

18. Select **ONLY TWO** correct option which suggest the reason of why the **stock rotation method is used** (5 X 2 = 10 marks)

Ensure market demand	Ensure there is a minimum chance of food spoilage	Ensure continuous income	Help to retain the taste of processed foods.
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Part V: Health, Hygiene & Safety

19. 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

20. 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.

21. Identify and tick the correct name of the following safety equipments/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

22. Tick on YES or No for the given statements: (1 X 8 = 8 marks)

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

PRACTICAL TEST

Produce any **ONE** from the following

- Cheese Cracker
- Cookie (any flavor)
- Centre filled biscuits/Cream biscuits
- Sugar sprinkled sweet biscuit

NOTE:

- Produce at least 2 specimens for the category so that the assessor can taste/inspect it for quality. You will further be marked for preparing the workplace before starting to work, equipment utilization, adherence to various processes required for biscuit production, consistency, quality of output, and overall safety and hygiene maintained while the practical session of the assessment.
- Use the recipe which has been taught to you in due course of your training. Please adhere to the same for getting a desired output.
- Refer to the marking criteria in the next section to understand more about how you will be marked.

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

MARKING SHEET

Final Marks

Sections	Theory Marks		Practical Marks	
	Total	Obtained	Total	Obtained
Part I: Prepare and maintain work area and machineries for biscuit Production	35		65	
Part II: Production Planning for Biscuit production	35		65	
Part III: Biscuit production	35		65	
Part IV: Documentation & Record Keeping	60		40	
Part V: Health, Hygiene & Safety	35		65	
TOTAL	200		300	

<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 biscuit Production	Cleaning of workplace, tools & equipments	42	
	Ensuring working/availability of tools & equipments	23	
Part II: Production Planning for Biscuit production	Procuring Raw materials	31	
	Equipment utilization	34	
Part III: Biscuit production	Quality check of raw materials	10	
	Mixing ingredients	11	
	Laminate and Mould Dough	8	
	Preparation of other additional components	15	
	Baking	11	
	Consistency & Quality of output	10	
Part IV: Documentation & Record Keeping	Ask ANY ONE or similar question (VIVA)** <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	Overall food safety and hygiene maintained	26	
	Personal Hygiene and use of personal hygiene equipments	17	
	Ask ANY ONE or similar question (VIVA)** <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		300	