

Pickle Making Technician

Set A

Assessment for Certification

Qualification Pack	Pickle Making Technician
Reference ID	FIC/Q0102
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	
Candidate's Sign	

Assessor's Sign: _____

READ THE INSTRUCTIONS CAREFULLY BEFORE STARTING

- The question paper consists of Theory and Practical parts
- 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 (✓) as specified in the questions
- Select the most appropriate answer for multiple choice questions
- Time allotted for Theory: 1 hour

Prepare and maintain work area and process machineries for pickle making process(35 marks)

1. Which among the following will you do to avoid accumulation of flies and pests on your work area?(5 marks)

- i) Keep the garbage open
- ii) Pile up dirty dishes
- iii) Wipe up any crumbs or spills from counter tops, tables or floors
- iv) All of these

2. Choose any TWO practices that one should follow in kitchen to maintain hygiene (2.5x2 = 5 marks)

<input type="checkbox"/>	Use safe water	Use food beyond its expiry date	<input type="checkbox"/>
<input type="checkbox"/>	Leave food on the floor	Select fresh vegetables	<input type="checkbox"/>

3. Sanitizers are used for which one of the following?(5 marks)

- i) Cleaning dishes
- ii) Cleaning working area
- iii) Cleaning Tools
- iv) All of these

4. Which among the following tools are used in pickle making? (3x4 = 12 marks)

<input type="checkbox"/>	Peeler	Hacksaw	<input type="checkbox"/>
<input type="checkbox"/>	Blender	Vegetable slicer	<input type="checkbox"/>
<input type="checkbox"/>	Torch	Plier	<input type="checkbox"/>
<input type="checkbox"/>	Vegetable cutter	Stapler	<input type="checkbox"/>

5. Which among the following will you do if a machine has minor fault? (5 marks)

- i) Repair it yourself
- ii) Buy new machine
- iii) Discard the machine
- iv) None of these

6. Which among the following is non-biodegradable?(3 marks)

- i) Tissue
- ii) Wood
- iii) Leaves
- iv) Tin cans

Prepare for pickle making(35 marks)

7. What all materials will you check for availability after taking the production order from the supervisor? (3x4 = 12 marks)

<input type="checkbox"/>	Goggles	Cable	<input type="checkbox"/>
<input type="checkbox"/>	Raw materials	Packaging material	<input type="checkbox"/>
<input type="checkbox"/>	Equipment	Wire	<input type="checkbox"/>
<input type="checkbox"/>	Manpower	Date of expiry	<input type="checkbox"/>

8. Which among the following can be done to support planning production?(5 marks)

- i) Group products of same variety
- ii) Group products that can be made through same process
- iii) Prioritize urgent orders
- iv) All of these

9. Batch size for a particular order can be calculated on the basis of _____(5 marks)

- i) Taste of the raw material
- ii) Machine capacity
- iii) Odour
- iv) All of these

10. Why homemade pickles are mostly made in summers? (5 marks)

- i) They do not need sunlight
- ii) They need cold weather to mature quickly
- iii) They are matured by exposing to sunlight
- iv) All of these

11. How many jars will fill up 1 kg pickle if one jar can hold up to 250 grams of pickle?(4 marks)

- i) 1
- ii) 2
- iii) 3
- iv) 4

12. Which among the following will you do if your slicing machine is not slicing the vegetables properly?(4 marks)

- i) Sharpen the blades
- ii) Change the blades
- iii) Both of these
- iv) None of these

Pickle Making(35 marks)

13. High concentration of _____ is used in pickle as a preservative. (5 marks)

- i) Sugar
- ii) Jaggery
- iii) Salt
- iv) All of these

14. Which among the following vegetables or fruits need to be peeled before pickling?(2x4 = 8 marks)

<input type="checkbox"/>	Lemon	Chili	<input type="checkbox"/>
<input type="checkbox"/>	Carrot	Ginger	<input type="checkbox"/>
<input type="checkbox"/>	Radish	Cabbage	<input type="checkbox"/>
<input type="checkbox"/>	Cauliflower	Mango	<input type="checkbox"/>

15. Choose the ingredients that may be used in the process of pickle making (2x5 = 10 marks)

<input type="checkbox"/>	Mustard seed	Milk	<input type="checkbox"/>
<input type="checkbox"/>	Cottage cheese	Coriander seeds	<input type="checkbox"/>
<input type="checkbox"/>	Tuna	Clove	<input type="checkbox"/>
<input type="checkbox"/>	Tofu	Banana	<input type="checkbox"/>
<input type="checkbox"/>	Pepper flakes	Turmeric	<input type="checkbox"/>

16. Which among the following is used to give flavor to the pickle? (4 marks)

- i) Vinegar
- ii) Lactic acid
- iii) Coke
- iv) All of these

17. While putting the pickles in the jars you must ensure that the jar is _____?(4 marks)

- i) Air tight
- ii) Water tight
- iii) Milk tight
- iv) All of these

18. Vegetables and fruits are immersed in which one of the following so as to achieve uniform peeling? (4 marks)

- i) Nitric acid
- ii) Lye solution
- iii) Sugar solution
- iv) All of these

Documentation and record keeping(60 marks)

19. What all information about the raw materials will you note down while receiving them? (2.5x4 = 10 marks)

Type and variety	ERP
Date of manufacturer	Manpower required
Vendor details	Production yield
Receiving date	Process flowchart

20. If a machine can wash 50 pieces of mango then how many mangoes will be washed if there are three such machines? (6 marks)

- i) 50
- ii) 100
- iii) 150
- iv) 200

21. Why is there a need to maintain documents for all the process carried out while pickling? (5 marks)

- i) Future reference
- ii) For database
- iii) For discarding
- iv) None of these

22. Select only THREE correct statement which suggest the information in a log of production records. (3x3 = 9 marks)

<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Amount of finished products stored	Quality of ingredients used	Damaged materials
Types of raw materials	Number of apples used	Salary information
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

23. Which among the following are the reasons why stock rotation method is applied? (5x2 = 10 marks)

<input type="checkbox"/>	<input type="checkbox"/>
Ensure market demand	Ensure minimum spoilage of food
Ensure good income	Helps to retain the taste of processed foods
<input type="checkbox"/>	<input type="checkbox"/>

24. Final label details are put on which one of the following? (5 marks)



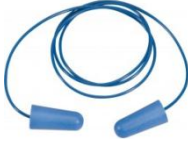

- i) Raw material
- ii) Product on processing stage
- iii) Final product
- iv) All of these

25. While looking for a recipe to make nimbuaachaar in the documents you found the following steps. However these steps are not in correct order hence identify the correct order. (15 marks)

- i) Mix the ingredients>>Transfer into the jar>>Keep under sun>>Deliver them
- ii) Deliver them>>Keep under sun>>Transfer into the jar>>Mix the ingredients
- iii) Keep under sun>>Transfer into the jar>>Deliver them>>Mix the ingredients
- iv) Mix the ingredients>>Deliver them>>Transfer into the jar>>Keep under sun

Food safety, Hygiene and sanitation for processing food products(35 marks)

26. 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

27. Which among the following should be conducted to ensure safety and hygiene? (5 marks)

- i) Periodic audits
- ii) Parties
- iii) Functions
- iv) All of these

28. Quality of the food can be determined by which one of the following? (5 marks)

- i) Aroma
- ii) Appearance
- iii) Taste
- iv) All of these

29. Which among the following will you choose to prevent cross contamination? **(5 marks)**

- i) Check the expiry date
- ii) Store in a cool place
- iii) Store allergens, raw materials separately
- iv) Wash the product before use

30. What are the basic food storage norms to be followed? **(5 marks)**

- i) Pack and label them
- ii) Use plastic bags to store products
- iii) Don't overheat the product
- iv) None of the above

31. Identify the shown sign: **(5 marks)**

32.

- i) Don't touch because it is hot
- ii) Don't touch because it has thorns
- iii) Pull the thorns out
- iv) All of these



PRACTICAL TEST

Prepare any **ONE** of the following and explain the industrial pickle making process of the same:

1. Mixed pickle
2. Fresh carrot/ radish/ cauliflower pickle
3. Stuffed Green Chilli Pickle
4. Green Chilli & ginger pickle
5. Lemon Pickle

READ THE INSTRUCTION CAREFULLY BEFORE STARTING:

- Produce at least 50 grams of the pickle 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 baking, 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

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	Prepare for pickle making	35		65	
Part III	Pickle making	35		65	
Part IV	Documentation & Record Keeping	60		40	
Part V	Part V: Health, Hygiene & Safety	35		65	
Total		200		300	

Associated Parts	Sections	Total Marks	Marks Obtained
Part I: Prepare and maintain work area and machineries for Production	Cleaning of workplace	20	
	Ensuring working/availability of tools & equipments	15	
	Ensure hygienic workplace	15	
	Cleaning of machinery and tools	15	
Part II: Production Planning for pickle making	Procuring Raw materials	15	
	Equipment utilization	20	
	Planning of production efficiently	15	
	Calculation of raw materials required	15	
Part III: Pickle Making	Cleaning the vegetables	10	
	Cutting the vegetables	11	
	Making spice recipe	8	
	Mixing vegetable, spice & oil	15	
	Preparing the jar	11	
	Filling, sealing & packing the jar	10	
Part V: Health, Hygiene & Safety	Overall food safety and hygiene maintained	25	
	Personal Hygiene and use of personal hygiene equipments	20	
TOTAL		240	

Viva Marks

Associated Parts	Ask & mark accordingly	Total Marks	Marks Obtained
Part IV: Documentation & Record Keeping	<p>Ask ANY TWO</p> <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	<p>Ask ANY ONE</p> <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? 	20	
TOTAL		60	