

## Jam, Jelly and Ketchup Processing Technician

### SET A

#### Assessment for Certification

<b>Qualification Pack</b>	Jam, Jelly and Ketchup Processing Technician
<b>Reference ID</b>	FIC/Q0103
<b>NSQF Level</b>	4
<b>Sector</b>	Food Processing
<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
- Select the most appropriate answer for multiple choice questions
- Time allotted for theory: 1 hr





## Theory Test

### FIC/N0109 Prepare and maintain work area and process machineries for jam, jelly and ketchup processing

- Which among the following will you do before keeping fruits on utensils or flatware? **(4 marks)**
  - Wash and sanitize flatware
  - Wash and sanitize utensils
  - Both of these
  - None of these
- What is the importance of following safe food handling procedures? **(4 marks)**
  - Protects people from getting sick
  - Protects business reputation with customers
  - Protects your job
  - All of these
- Which among the following should be present at your work area? **(4 marks)**

i) Waste	ii) Cockroach
	
	
iii) Flies	iv) Kitchen tools

- How can you ensure safe and hygienic work area? **(3 marks)**  
Select the most appropriate answer
  - Wash your hands before starting
  - Use clean dishes
  - Both of these
  - None of these
- Which among the following is a correct way of handling waste material? **(4 marks)**

i) Keep In bags	ii) In open containers
	
	
iii) On the streets	iv) Throw in river

- Why used oil is never disposed through drainage system? Select the most appropriate answer **(3 marks)**
  - They cause blockages
  - They cause pollution in streams
  - Both of these
  - None of these
- Why is it important to check the condition of machines and tools before using them? **(3 marks)**
  - For quality results
  - For personal safety
  - For effectiveness
  - All of these
- Which among the following will you use for cleaning a pulp extractor? **(2 marks)**
  - Local sanitizer
  - Approved sanitizer
  - Only Water
  - Towel



- When should you clean pots, pans, utensils, etc? **(4 marks)** Select the most appropriate answer
  - Before using them
  - After using them
  - Both of these
  - None of these
- Which among the following will you do if you have a major fault in your equipment? **(4 marks)**
  - Try to fix it
  - Inform your supervisor
  - Keep using it
  - Throw it away

### FIC/N0110 Prepare for production of jam, jelly and ketchup

- What is the importance of understanding the production order? Choose **ONLY** three **(2X3=6 marks)**

For checking raw materials	For personal hygiene	For safety
For availability of packaging materials	For calculating number of workers required	For waste management

- What is the basis on which batch size is calculated? Choose the most appropriate answer **(4 marks)**
  - Production order
  - Machine capacity
  - Both of these
  - None of these

13. Why is it important to calculate the amount of raw material and manpower required? Choose **ONLY** two (2X2=4 marks)

To properly utilise time	To decrease productivity
To decrease reliability	To schedule work

14. Identify the shown equipment? (4 marks)

- i) Rotary mixer
- ii) Grinder
- iii) Griller
- iv) None of these



15. How will you calculate process time and batch size for utilisation of machineries? Choose the most appropriate answer (4 marks)

- i) By checking previous data
- ii) By consulting supervisors
- iii) By collecting all the required materials
- iv) All of these

16. Should orders be prioritized according to the requirement? (2marks)

- i) Yes
- ii) No

17. On what basis should you measure the quality of raw material? Choose **ONLY** two (2X3 = 6 marks)

Physical analysis	On basis of manpower	Do as you wish
Do not measure	On amount of pulp required	Refer to quality analysis

18. What should be the condition of tools and machineries before and after using them? (2.5X2 = 5 marks)

Well organised	Good condition
Damaged	Broken

**FIC/N0111 Produce jam, jelly and ketchup**

19. What are the physical parameters on which quality of the raw material can be judged? Choose **ONLY** 3 (2x3=6 marks)

Appearance	Taste	Nutritional value
Odour	Colour	Contaminants

20. What will you do if you have a clogged sieve? (4 marks)  
Choose the most appropriate answer

- i) Replace it
- ii) Clean it
- iii) Both of these
- iv) None of these







21. What are the important factors that should be kept in mind while fruit pulp is in cooking tank? Choose **ONLY** three (2X3=6 marks)

Viscosity	Pressure	Temperature
Intensity	Stirrer speed	Rigidity

22. Following are the 4 processes while production. Choose the correct order. (6 marks)

- i) Packaging → Cooking → Washing → Extracting pulp
- ii) Washing → Cooking → Packaging → Extracting pulp
- iii) Packaging → Extracting pulp → Washing → Cooking
- iv) Washing → Extracting pulp → Cooking → Packaging

23. Which among the following are necessary while cooking jelly? (6 marks)

i) Skin	ii) Seeds
	
	
iii) Fiber	iv) Pulp juice

24. Which among the following should be measured carefully to meet the standards? Choose **ONLY** 3 (2X3=6 marks)

Sugar	Turmeric	Pectin solution
Alcohol	Flavour	Pepper

25. Maintenance of machineries should **NOT** be done periodically. (1 mark)

- i) Yes
- ii) No

**FIC/N0112 Complete documentation and record keeping related to production of jam, jelly and ketchup**

26. Which among the following details about the raw materials are important to be noted down in documents? Choose **ONLY 5 (2X5 = 10 marks only)**

<input type="checkbox"/>	Supplier Details	Personal hygiene	<input type="checkbox"/>
<input type="checkbox"/>	Fire extinguisher	Raw materials	<input type="checkbox"/>
<input type="checkbox"/>	Conveyer belt	Quantity	<input type="checkbox"/>
<input type="checkbox"/>	Date of manufacture	Grilling machine	<input type="checkbox"/>
<input type="checkbox"/>	Quality parameters	Toaster	<input type="checkbox"/>

27. You can store, manage and interpret data through which one of the following? **(4 marks)**

- i) ERP
- ii) Enterprise resource planning
- iii) Both of these
- iv) None of these

28. Tracking of documents should be done \_\_\_\_\_. **(4 marks)**

- i) For only finished product
- ii) For raw material only
- iii) From finished product to raw material
- iv) None of these

29. Details about temperature and pressure will be documented under \_\_\_\_\_. **(4 marks)**

- i) Raw materials
- ii) Process parameters
- iii) Finished products
- iv) None of these

30. Which among the following details are maintained in while planning production? Choose **ONLY 5 (2X5 = 10 marks)**

<input type="checkbox"/>	Product details	Colour	<input type="checkbox"/>
<input type="checkbox"/>	Production sequence	Odour	<input type="checkbox"/>
<input type="checkbox"/>	Utensils	Equipments	<input type="checkbox"/>
<input type="checkbox"/>	Machinery details	Efficiency of equipments	<input type="checkbox"/>
<input type="checkbox"/>	Masks	Gloves	<input type="checkbox"/>

31. Which among the following are process parameters for entire production? Choose **ONLY 3 (2X3 = 6 marks)**

Temperature to be maintained	Intensity	Time Required
Pressure to be applied	Water to be added	Packaging

32. What will you do if you see any deviations related to ketchup production? **(3 marks)**

- i) Ignore it
- ii) Make note of it on documents
- iii) Inform your supervisor
- iv) Both (i) and (ii)

33. Process details are noted in ERP for which one of the following? **(3 marks)**

- i) Discarding
- ii) Future reference
- iii) Making biscuits
- iv) None of these

34. Your company is currently adding 10% sugar, 20% pectin solution 30 % pulp, 30% water and miscellaneous but you have an old customer who has been regularly placing you order but his specifications are 15% sugar, 25% pectin solution , 35% pulp and 35% water. Which among the provided specifications will you choose for that customer when he places his next order? **(4X4= 16 marks)**

<input type="checkbox"/>	10%	Sugar	15%	<input type="checkbox"/>
<input type="checkbox"/>	25%	Pectin solution	20%	<input type="checkbox"/>
<input type="checkbox"/>	30%	Pulp	35%	<input type="checkbox"/>
<input type="checkbox"/>	35%	Water	30%	<input type="checkbox"/>

**FIC/N9001 Food safety hygiene and sanitation for processing food products**

35. How will you take care of food processing equipment? **(4 marks)**

- i) Clean and maintain the equipment
- ii) Wash it with water
- iii) Do not overuse the equipment
- iv) All of the above


36. What are the basic food storage norms to be followed? **(4 marks)**

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

37. How do you ensure hygienic production of food? **(4 marks)**

- i) By washing the product
- ii) Inspecting raw materials
- iii) Using masks
- iv) All of the above

38. How do you ensure food hygiene while working? **(4 marks)**

i) Use Gloves while working	ii) Use Knife
	
	
iii) Use Duct tape	iv) Use Plier





39. Which among the following will you choose to prevent cross contamination? **(3 marks)**

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

40. How can you prevent mishap during food processing? Select the most appropriate answer **(3 marks)**

- i) Do not use the machinery
- ii) By attending training on hazard management
- iii) Wear gloves and masks
- iv) All of the above

41. What all safety equipments should be present at your work area in case of emergency? **(4 marks)**

Fire extinguisher	Carton box
	
	
Pepper spray	Pocket knives

42. Stock rotation should be done according to \_\_\_\_\_. Select the most appropriate answer **(3 marks)**

- i) FIFO
- ii) FEFO
- iii) Both of these
- iv) None of these

43. Labelling of the raw materials and finished products while processing is important for \_\_\_\_\_. Choose **ONLY 3 (3X2 =6 marks)**

For Ingredient details	For date of expiry	Safety
For chemical composition	For selling	For date of manufacture



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

**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 equipments related to tasks, at the training centre.**

S. No	NOS Title	Practical Task to be evaluated
1.	FIC/N0109 Prepare and maintain work area and process machineries for jam, jelly and ketchup processing	<b>Undertake any one of the two given tasks.</b>  i) Prepare 200 gram Mixed fruit jam ii) Prepare 200 gram tomato ketchup  <b>Points to be noted while the candidate is working</b> <ul style="list-style-type: none"> <li>• Clearing of the work site before and after completion.</li> <li>• Way of handling tools and equipments.</li> <li>• Safety measures taken</li> <li>• Quality of work</li> </ul>
2.	FIC/N0110 Prepare for production of jam, jelly and ketchup	
3.	FIC/N0111 Produce jam, jelly and ketchup	
4.	FIC/N0112 Complete documentation and record keeping related to production of jam, jelly and ketchup	
5.	FIC/N9001 Food safety hygiene and sanitation for processing food products	<b>Observation based</b> Observe the candidate for his time management, basic knowledge of the process parameters Disposing of the waste material, effective use of the resources. Maintenance of personal hygiene.

**Final Marking Sheet**

Part	NOS	Theory Marks		Practical Marks	
		Total	Obtained	Total	Obtained
Part 1	FIC/N0109 Prepare and maintain work area and process machineries for jam, jelly and ketchup processing	35		65	
Part II	FIC/N0110 Prepare for production of jam, jelly and ketchup	35		65	
Part III	FIC/N0111 Produce jam, jelly and ketchup	35		65	
Part IV	FIC/N0112 Complete documentation and record keeping related to production of jam, jelly and ketchup	60		40	
Part V	FIC/N9001 Food safety hygiene and sanitation for processing food products	35		65	
		200		300	

### Practical Marking Sheet

<i>Associated Parts</i>	<i>Sections</i>		<i>Total Marks</i>		<i>Marks Obtained</i>
<b>Part I: Prepare and maintain work area and process machineries for jam, jelly and ketchup processing</b>	Cleaning of workplace	15	65		
	Method of disposing waste	15			
	Clean the machineries with sanitizers	10			
	Placing of tools	10			
	Ensuring working/availability of tools & equipments	15			
<b>Part II: Prepare for production of jam, jelly and ketchup</b>	Procuring Raw materials	10	65		
	Understanding of amount of raw materials required	15			
	Proper weighing of raw materials	10			
	Time management	15			
	Equipment utilization	15			
<b>Part III: Produce jam, jelly and ketchup</b>	Receive and wash fruits	10	65		
	Peel fruits	10			
	Pulp fruits	10			
	Prepare jam and jelly	15			
	Preparing the jar	10			
	Filling, sealing & packing the jar	10			
<b>Part IV: Complete documentation and record keeping related to production of jam, jelly and ketchup</b>	Create documents for raw materials	10	40		
	Create documents of production process	10			
	Create documents of finished product	10			
	Cross checking of documents	10			
<b>Part V: Food safety hygiene and sanitation for processing food products</b>	Overall food safety	15	65		
	Food hygiene maintenance	15			
	Use of emergency tools if required	15			
	Personal Hygiene and use of personal hygiene equipments	20			
			<b>TOTAL</b>	300	