

# Grain Mill Operator

## Assessment for Certification

Qualification Pack	Grain Mill Operator
Reference ID	FIC/Q1003
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
- Complete the Theory part first and then move on to the practical part when instructed.
- The theory section has **5 parts which consists of 21 questions** in total.
- 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.

## THEORY TEST

### Part I: Prepare and maintain work area and machineries for 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)

<input type="checkbox"/> Dust	<input type="checkbox"/> Towels	<input type="checkbox"/> Sanitizer	<input type="checkbox"/> Microbes
<input type="checkbox"/> Grains	<input type="checkbox"/> Waste	<input type="checkbox"/> Water	<input type="checkbox"/> Packaging Bags
<input type="checkbox"/> Grinders	<input type="checkbox"/> Gloves	<input type="checkbox"/> Soap	<input type="checkbox"/> Coolers
<input type="checkbox"/> Insects	<input type="checkbox"/> Cleaning Cloth	<input type="checkbox"/> Flies	<input type="checkbox"/> Machines
<input type="checkbox"/> Product order	<input type="checkbox"/> Sieve	<input type="checkbox"/> Mask	<input type="checkbox"/> Cockroaches

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 a Grain Mill Operator.( 2 X 4 = 8 marks)

Grinders	Hammer	Stapler	Sieves
Broom	Spade	De-huller	Earthen Pots
Ladder	Polisher	Fire Torch	Pliers

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

<input type="checkbox"/> Husk	<input type="checkbox"/> Gunny Bags	<input type="checkbox"/> Packaging Plastic
<input type="checkbox"/> Machine Oil	<input type="checkbox"/> Flour	<input type="checkbox"/> Flour
<input type="checkbox"/> Par Boiled rice		

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 grain milling

8. Which of the following machines are used in Grain Milling: (4 X4=16 marks)

De-stoner	Batch Oven	Aspirator	Pulverizer
Continuous Ovens	Separators	Aeration machines	Slicers

9. Identify the shown maintenance tools: (4 X4=16 marks)

			
i) Screw Driver ii) Tongs	i) Spanner ii) Knife	i) Hammer ii) Axe	i) Pliers ii) Tongs

10. Equipment Utilization time: (1.5 x 2 = 3 marks)

i) If the milling time for 10 kgs of grain is 10 minutes. How much time it will take to mill 1 quintal of grains.	
ii) If the milling drum can hold 10 kgs of grains at a time, then how many times will you have to load the drum in order to mill 2 quintals of grains?	

**Part III: Operating Grain Mill**

11. Select and tick **ANY THREE** correct reasons for the use of screens (2X3= 6 marks)

- Cleaning       Soaking       Grading       Sieving       Washing       Drying

12. Select and tick **ANY THREE** impurities which are eliminated by the use of blowers and suction (3X3= 9 marks)

- Light impurities       Dust       Microbes       Mud       Small particle

13. Identify the correct machine used for the said process: (3X5= 15 marks)

- i) Machine used for tempering the grains (**Conditioner/ Tampere**)
- ii) Machine used for removal of the outer layer on the grains (**Husker/ Aspirator**)
- iii) Machine used to separate de husked grains and husk (**Husker/ Aspirator**)
- iv) Machine used to break down he de-husked grains. (**Splitter/ Sifter**)
- v) Machine used for removing barn for grains. ( **Polisher/ Splitter**)

14. Select and tick the **ANY TWO** things that are mentioned on the grain bags (2.5 x 2=5 marks)

- Material of bag       Batch Code       Type of adhesive used       Filling Quantity

**Part IV: Documentation & Record Keeping**

15. 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

16. 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

17. 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**

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 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

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/flyes 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)**

**PRACTICAL TEST**

1. Mill the grain which is given to you with the correct standard operating procedure taught to you while in training.

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

## MARKING SHEET

### Theory Marks

<i>Associated Parts</i>	<i>Total Marks</i>	<i>Marks Obtained</i>
Part I: Prepare and maintain work area and machineries for Production	<b>35</b>	
Part II: Production planning for grain milling	<b>35</b>	
Part III: Operating Grain Mill	<b>35</b>	
Part IV: Documentation & Record Keeping	<b>60</b>	
Part V: Health, Hygiene & Safety	<b>35</b>	
<b>TOTAL</b>	<b>200</b>	

### 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, tools & equipments	42	
	Ensuring working/availability of tools & equipments	23	
Part II: Production planning for grain milling	Procuring Raw materials	31	
	Equipment utilization	34	
Part III: Operating Grain Mill	Preparing the machine for grain milling	10	
	Feeding the grains for milling	10	
	Monitoring the milling procedure	11	
	Collecting the output	10	
	Quality of the output	12	
	Post production cleaning and maintenance	12	
<b>Part V: Health, Hygiene &amp; Safety</b>	Overall food safety and hygiene maintained	26	
	Personal Hygiene and use of personal hygiene equipments	17	
<b>TOTAL</b>		<b>238</b>	

### Viva Marks

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