



# **Food Products Packaging Technician**

# Assessment for LEVEL-5 Certification

(Parallel with FIC/Q7001: Food Products Packaging Technician, NSQF Level 5)

CANDIDATE'S DETAILS (Fill in Capital Letters only)				
CANDIDATE'S NAME				
AADHAR / IDENTITY CARD NUMBER				
SDMS ENROLMENT ID				
BATCH ID				
TRAINING CENTRE NAME				
LOCATION				
Candidate's Sign				

Assessor's Sign: \_\_\_\_\_

#### Instructions:

- The question paper consists of Theory and Practical paper
- Complete the theory part first and then move on to the practical part
- The Theory Paper is of 200 Marks
- All questions are compulsory
- Give a point wise answer wherever applicable
- Only use Blue/Black Ball point pens to answer the question paper
- Read the questions carefully before answering
- Put a tick Mark (v) in the box against the right option
- Do not write anything in the section marked for the assessor
- Time allotted for theory: 2 hours

# Theory Test



#### Part I: Preparation of the workplace & Equipments

 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)

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Dust	Towels	Brush	Microbes		
Cream	Waste	Stabilizers	Tools		
Whisk	Gloves	Spoons	Equipment		
Insects	Cleaning Cloth	Flies	Sanitizer		
Eggs	Water	Butter	Cockroaches		

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

a. Safety	b. Hygiene
c. Security	d. None of these

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

a. True
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4. State True or False: HACCP are referred as the prevention of hazards rather than finished product inspection. (2 marks)

a. True	b. False
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 Select and tick ONLY FOUR correct tools and equipments that you will require as a Grain Mill Operator.(2 X 4 = 8 marks)

Craping Machine	Hammer	Stapler	Polisher
De- huller	Spade	Labeling Machine	Earthen Pots
Ladder	Crowing Machine	Grinder	Pliers

- Chemical, reagents or broth cultures should be transported using a \_\_\_\_\_ (3 marks)
  - i) Mouth
  - ii) Flask
  - iii) Distilled container
  - iv) Pipette

 Select ONLY TWO things that should be done before using a machine? (3 X 2 = 6 marks)

Check if it is clean and dry	Put water in it	Spray disinfectant in it	Attend any minor faults	Clean it with broom
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#### Part II: Prepare for packaging of food products

8. Identify the type of packaging material used for the below written products: (3x5 = 15 marks)

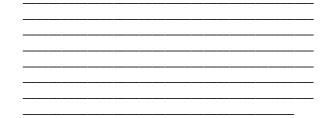
Soups, Soft drinks	i) Tin Plate container ii) Paper iii) Cardboard
Fishes	i) Flexible plastic ii) Glass container <b>iii)</b> Aluminium container
Chocolate wrapper	i) Aluminium foil ii) Cardboard iii) Flexible plastic
Pickles	i) Aluminium foil ii) Glass container iii) Tin Plate container
Thermally processed food	i) Tin free Steel can ii) Aluminium container iii) Flexible plastic

- Which type of active packaging is applicable to fruits? (3 marks)
  - i) Oxygen absorbers
  - ii) Moisture absorbers
  - iii) Ethylene absorbers
  - iv) None of these
- Which of the following is a must in food labeling? (3 marks)
  - i) Name
  - ii) Standard Specification
  - iii) Place of Origin
  - iv) All of these
- 11. HDPE bottles for packaging of milk are pigmented so as to provide protection against \_\_\_\_\_ (3 marks)
  - i) Air
  - ii) Light
  - iii) Humidity
  - iv) High temperature





12. How can packaging be used a marketing material? (5 marks)

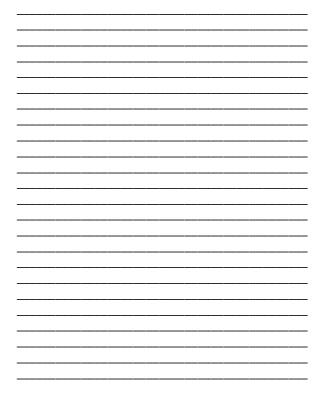


 Select and tick ONLY SIX things that you will check and calculate for completing the production order? (1X 6 = 6 marks)

Availability of raw materials Batch size		
Waste material Salary-slip		
Manpower requirement	Bill	
Equipment requirement	Machine Capacity	
Availability of packaging materials	Vendors name	

#### Part III: Package food products

14. Explain the main types of packaging methods. Use last page for extra space. **(12 marks)** 



15. Identify the correct order of the packaging process(Enter the order numerically in the provided column): **(8 marks)** 

Labelling section	
Sealing section	
Filling section	
End of Line section	

- 16. Which of the following is not a type of filling machine? (3 marks)
  - i) Agitator filling machine
  - ii) Flow filling machine
  - iii) Blister filling machine
  - iv) Tablet filler
- 17. Name any two sealing machines: (2 marks)
- 18. Which of the following is an example of tertiary packaging? (3 marks)
  - i) Packet of dried apricot
  - ii) Crate of beer bottle
  - iii) Box of breakfast cereal
  - iv) Shrink wrapped pallet of juice
- 19. Identify the type of packaging in the shown image (4 marks)
  - i) Aseptic
  - ii) Glassine
  - iii) Shrink
  - iv) None of these



- 20. Identify the use of shown tool: (3 marks)
  - i) Round bottle
    - labeling
  - ii) Vacuum packaging
  - iii) Sealing
  - iv) Filling









#### Part IV: Documentation & Record Keeping

21. 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
ſ	Thype of raw materials	Number of gloves used	Information about product quality

22. 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

23. Select ONLY TWO correct option which suggest the reason of why the stock rotation method is used (2 X 2 = 4 marks)

Ensure market	Ensure there is a minimum	Ensure continuous	Help to retain the taste of
demand	chance of food spoilage	income	processed foods.

24. Which of the following information has to essentially written on milk packet? (2 X 3 = 6 marks)

Best Before Date Dimension of packet		Date of Manufacture
Color of packaging	Lot /Batch Number	Company supplying packets

#### Part V: Health, Hygiene & Safety

25. Identify and tick the correct name of the shown equipment used for maintaining hygiene. (2.5 X 4 = 10 marks)

i. Head mask	i. Single use gloves	i. Ear plugs	i. Nose and Mouth Mask	
ii. Hair Restraint	ii. Rubber gloves	ii. Ear enhancers	ii. Smell & Odor retardant	





- 26. 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 (<u>scrub / rub</u>) hands & arms for (<u>4-5 / 10-15</u>) seconds.
  - Step 5: Clean under finger (nails / tips) and (inside / between) finger
  - Step 6: (<u>Rinse / Wash</u>) under running water and <u>(rinse/wash)</u> thoroughly.
  - Step 7: Dry using a (single use / wet) paper towel.
- 27. Identify and tick the correct name of the following safety equipments/signage (1.5 X 4 = 6 marks)

i. Don't use hands	<ul><li>i. Assembly point</li><li>ii. Refreshment</li><li>point</li></ul>	<ul> <li>i. Hot, don't touch.</li> <li>ii. Thorns, don't put</li></ul>	i) Air Extinguisher
ii. No Entry		hands	ii) Fire Extinguisher

#### 28. 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/flies 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**

#### Perform All Three of the following:

- 1. Primary Packaging
- 2. Secondary Packaging
- 3. Tertiary Packaging





### Marking Sheet:

Criteria	Parameters	Marks	Marks Obtained
Preparation of	Preparation of Work Area	20 marks	
workplace (65 Marks)	Preparation Of Tools & Equip.	25 marks	
(65 Marks)	Adherence to food safety norms	20 marks	
	Handling Tools	10 marks	
Preparation for	Handling Materials & chemical	15 marks	
packaging (65 Marks)	Plan equipment utilization	15 marks	
	Organize raw material	15 marks	
	Adherence to safety standards	10 marks	
	Use of correct method	15 marks	
Packaging	Stepwise work	15 marks	
( 65 marks)	Correct use of controls of machine	15 marks	
	Correctness of reading/observation	10 marks	
	Inspection after packaging	10 marks	
Recording the Test	Explanation of steps	20 marks	
Result ( 40 marks)	Clarity & completeness of data	20 marks	
	Total	235 marks	





### Part V:

**<u>Viva Sheet</u>**: Ask the candidate for the explanation of the various procedure that they have used in the test.

Factors	Technical Knowledge	Ability to explain	Correctness & completeness of answer	Attitude & Behavior	Total
Marks	ks 20 15		15	15	65
Obtained Marks					

## Theory Marking Sheet

Deut		NOC		Theory Marks		Practical	
Part	NOS Number	NOS		Total	Obtained	Total	Obtained
Part I	FIC/N7001	Part I: Prepare and maintain work area and machineries for packaging food products		35		65	
Part II	FIC/N7002	Part II: Prepare for packaging food products		35		65	
Part III	FIC/N7003	Part III: Package food products		35		65	
Part IV	FIC/N7004	Part IV: Documentation & Record Keeping		60		40	
Part V	FIC/N7005	Part V: Health, Hygiene & Safety		35		65	
			Total	200		300	