

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 (✓) in the box against the right option
- Do not write anything in the section marked for the assessor
- Time allotted for theory: 2 hours

Part I: Preparation of the workplace & Equipments

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

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

<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. (**2 marks**)

<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. (**2 marks**)

<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**)

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

6. Chemical, reagents or broth cultures should be transported using a _____ (**3 marks**)

- i) Mouth
- ii) Flask
- iii) Distilled container
- iv) Pipette

7. Select **ONLY TWO** things that should be done before using a machine? (**3 X 2 = 6 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: 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 iii) 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

9. Which type of active packaging is applicable to fruits? (**3 marks**)

- i) Oxygen absorbers
- ii) Moisture absorbers
- iii) Ethylene absorbers
- iv) None of these

10. 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

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
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 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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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 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

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 (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.

27. 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

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/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

Perform All Three of the following:

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

Marking Sheet:

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

Part V:

Viva Sheet: 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	20	15	15	15	65
Obtained Marks					

Theory Marking Sheet

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