

Dairy Products Processor

SET A

Assessment for LEVEL-4 Certification

(Parallel with *FC/Q2001: Dairy Products Processor, NSQF Level 4*)

Qualification Pack	Dairy Products Processor
Reference ID	FIC/Q2001
NSQF Level	5
Sector	Food Processing
Occupation	Processing

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 hour

Part I Preparation of the workplace & Equipments (35 marks)

1. Select and tick (v) **ONLY FIVE** items which should **NOT** be present in or around a hygienic workspace, (2 X 5 = 10 marks)

<input type="checkbox"/>	Dust	Cleaning Cloth	<input type="checkbox"/>
<input type="checkbox"/>	Waste	Flies	<input type="checkbox"/>
<input type="checkbox"/>	Gloves	Pests	<input type="checkbox"/>
<input type="checkbox"/>	Sanitizer	Butter	<input type="checkbox"/>
<input type="checkbox"/>	Milk	Microbes	<input type="checkbox"/>

2. What is the use of Hazard Analysis and Critical Control Points (HACCP) at workplace? (3 marks)

- i) Safety
- ii) Hygiene
- iii) Security
- iv) None of these

3. Which among the following dairy material should not be used? (5 marks)

- i) Spilled Material
- ii) Contaminated material
- iii) Products below quality standards
- iv) All of these

4. Select and tick **ONLY SEVEN** correct tools and machineries that are required for producing dairy products. (1 X 7 = 7 marks)

<input type="checkbox"/>	Filter	Hammer	<input type="checkbox"/>
<input type="checkbox"/>	Clarifier	Sieves	<input type="checkbox"/>
<input type="checkbox"/>	Pasteurizer	Packaging machines	<input type="checkbox"/>
<input type="checkbox"/>	Spade	Pliers	<input type="checkbox"/>
<input type="checkbox"/>	Homogenizer	Ladder	<input type="checkbox"/>
<input type="checkbox"/>	Separator	Coolers	<input type="checkbox"/>

5. Which among the following will you use for cleaning machinery? (5 marks)

- i) Sanitizer
- ii) Only Water
- iii) Towel
- iv) None of these

6. Which of the following will you do with damaged tool. Choose any 2. (2.5 X 2 = 5 marks)

Try to fix it	Complain to your supervisor
Keep using it	Throw it away

Part II Prepare for processing dairy products (35 marks)

7. What is the use of production order? (4 marks)

- i) For checking production quantity
- ii) For checking availability of packaging material
- iii) Manpower Requirement
- iv) All of these

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


<input type="checkbox"/>	Availability of raw materials	Batch size	<input type="checkbox"/>
<input type="checkbox"/>	Waste material	Salary-slip	<input type="checkbox"/>
<input type="checkbox"/>	Manpower requirement	Bill	<input type="checkbox"/>
<input type="checkbox"/>	Equipment requirement	Machine Capacity	<input type="checkbox"/>
<input type="checkbox"/>	Availability of packaging materials	Vendors name	<input type="checkbox"/>

9. Which among the following factors should be considered while planning production? (5 marks)

- i) Product details
- ii) Efficiency of machineries
- iii) Processing time
- iv) All of these

10. How much milk is required to produce 4 kg cheese, if 10kg milk is required for producing 1kg cheese? (4 marks)

- i) 20 kg
- ii) 30 kg
- iii) 40 kg
- iv) 50 kg

11. How much time is required to process 1 kg ghee, if 20 minutes is required for producing 500g ghee? **(2 marks)**
- 30
 - 40
 - 50
 - 60
12. Orders should be prioritized according to the requirement? **(2 marks)**
- Yes
 - No
13. Which one of the following will you refer for checking the process for producing a particular product? **(3 marks)**
- Process chart
 - Product flow chart
 - Both of these
 - None of these
14. Will you check the quality of raw material by verifying the quality analysis report from the supplier? **(2 marks)**
- Yes
 - No
15. Identify the equipment shown below: **(3 marks)**
- Homogenizer
 - Milk Separator
 - Air Cooler
 - Holding Tank
- 
16. What should be the condition of tools and machineries? **(4 marks)**
- Good condition
 - Bad condition
 - Damaged
 - Broken
- Part III Process dairy products (35 marks)**
17. Which one of the following parameters can be considered while judging the quality of the raw material? **(5 marks)**
- Colour
 - Appearance
 - Impurities
 - All of these
18. Which among the following meter will you use to measure the purity of milk? **(6 marks)**
- Lactometer
 - Alcoholmeter
 - Acidometer
 - Hydrometer
19. Which among the following process will you follow to separate cream from milk? **(5 marks)**
- Separator
 - Homogenizer
 - Pasteurizer
 - Standardiser
20. In which among the following will you set controls to allow milk to pass through filter to remove sediments in fully automated process? **(5 marks)**
- PLC
 - TLC
 - NLC
 - KLC
21. Which one of the following information is essential to be written on milk packet? **(5 marks)**
- Best Before Date
 - Date of Manufacture
 - Lot /Batch Number
 - All of these
22. What will you do in case of any discrepancy in work ? **(4 marks)**
- Ignore it
 - Inform your supervisor
 - Inform you friend
 - None of these
23. What is the importance of periodic maintenance of machines and equipments? **(5 marks)**
- Increase Output
 - Less risk factor
 - Less Disruptions
 - All of these

Part IV: Documentation & Record Keeping (60 marks)

24. 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

25. 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

26. Select **ONLY TWO** correct option which suggest the reason of why the **stock rotation method is used** (3 X 2 = 6 marks)



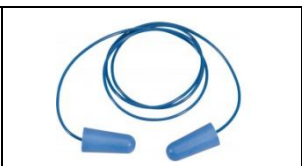

Ensure market demand	Ensure there is a minimum chance of food spoilage	Ensure continuous income	Help to retain the taste of processed foods.
----------------------	---	--------------------------	--

27. Where can you store all the data? (4 marks)

- i) ERP system
- ii) Paper
- iii) Both of these
- iv) None of these

Part V: Health, Hygiene & Safety (35 marks)





28. 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

29. 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.

30. 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

31. 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/fly 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)**

Part VI Manage and lead a team (35 marks)

32. How will you ensure that your team is updated with necessary information? **(5 marks)**

- i) Never interact with them
- ii) Involve in regular meetings
- iii) Stay alone
- iv) None of these

33. Which among the following is an appropriate method to communicate any information to the team members? **(5 marks)**

- i) Write on Notice boards
- ii) Announcements on speakers
- iii) Meetings
- iv) All of these

34. Which among the following will you do if you see one of your junior struggling with his work? **(5 marks)**

- i) Ignore him
- ii) Help him yourself
- iii) Ask someone else to help him
- iv) All of these

35. Choose any 5 practices that should be performed in a team. **(4x5 = 20 marks)**

<input type="checkbox"/>	Meetings at regular intervals	Partiality	<input type="checkbox"/>
<input type="checkbox"/>	Knowledge Sharing	Racism	<input type="checkbox"/>
<input type="checkbox"/>	Biasing	Internal fights	<input type="checkbox"/>
<input type="checkbox"/>	Feedbacks to each other	Periodic training	<input type="checkbox"/>
<input type="checkbox"/>	No interaction	Resolving of issues	<input type="checkbox"/>

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

Practical Test

Undertake **ANY FOUR** of the given tasks.

1. Preparation of Toned milk
2. Preparation of Ghee
3. Preparation of Butter
4. Preparation of Buttermilk
5. Preparation of Cream
6. Preparation of flavoured milk
7. Preparation of Curd
8. Preparation of Paneer
9. Preparation of Ice cream

Marking Sheet:

Criteria	Parameters	Marks	Food Chemistry	Introductory microbiology	Food Processing & Preservation
			Marks Obtained		
Preparation for the test (65 Marks)	Preparation of Work Area	20 marks			
	Preparation Of Tools & Equip.	25 marks			
	Adherence to food safety norms	20 marks			
Handling and use of chemicals/materials (65 Marks)	Handling Tools	20 marks			
	Handling Materials & chemical	25 marks			
	Adherence to safety standards	20 marks			
Procedure for Test (65 marks)	Use of correct method	15 marks			
	Stepwise work	25 marks			
	Correctness of reading/observation	25 marks			
Recording the Test Result (40 marks)	Explanation of steps	20 marks			
	Clarity & completeness of data	20 marks			
Total		235 marks			

Viva Sheet:

Part V: Ask the candidate for the explanation of the various procedures that they have used in the tests

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

Part VI: Scenario: Working in a dairy processing factory, you notice that some of the team members working with you are not following proper food safety and hygiene related processes while working.

- How will you communicate the right process?
- What can be done to avoid such situations in future?
- What will you do if they do not listen to you or are unable to follow the instructions?
- Any suggestions/ inputs you may like to share with your manager regarding the matter?

Factors	Communication of information to the team	Importance of participation of team members in organizational activities, meetings and engagement programs	Ability to handle situations and understanding the process of conflict resolution	Supporting seniors & giving relevant inputs for decision making	Training of the Team to enhance skill level	Total
Marks	24	8	8	12	13	65
Obtained Marks						

Final Marking Sheet

Part	NOS Number	NOS	Theory Marks		Practical	
			Total	Obtained	Total	Obtained
Part I	FIC/N2001	Preparation of the workplace & Equipments	35		65	
Part II	FIC/N2002	Prepare for processing dairy products	35		65	
Part III	FIC/N2003	Process dairy products	35		65	
Part IV	FIC/N2004	Documentation & Record Keeping	60		40	
Part V	FIC/N9001	Health, Hygiene & Safety	35		65	
Part VI	FIC/N9004	Manage & Lead a team	35		65	
Total			235		365	