# CITRUS PROCESSING

**Assessment Package** 

National Vocational Certificate Level 2

Version 1 - January 2014















#### **Published by**

National Vocational and Technical Training Commission Government of Pakistan

#### Headquarter

Plot 38, Kirthar Road, Sector H-9/4, Islamabad, Pakistan www.navttc.org

#### Responsible

Director General Skills Standard and Curricula, National Vocational and Technical Training Commission

National Deputy Head, TVET Reform Support Programme, Deutsche Gesellschaft für Internationale Zusammenarbeit (GIZ) GmbH

#### Layout & design

**SAP Communications** 

#### **Photo Credits**

**TVET Reform Support Programme** 

#### **URL links**

Responsibility for the content of external websites linked in this publication always lies with their respective publishers. TVET Reform Support Programme expressly dissociates itself from such content.

This document has been produced with the technical assistance of the TVET Reform Support Programme, which is funded by the European Union, the Embassy of the Kingdom of the Netherlands, the Federal Republic of Germany and the Royal Norwegian Embassy and has been commissioned by the German Federal Ministry for Economic Cooperation and Development (BMZ). The Deutsche Gesellschaft für Internationale Zusammenarbeit (GIZ) GmbH in close collaboration with the National Vocational and Technical Training Commission (NAVTTC) as well as provincial Technical Education and Vocational Training Authorities (TEVTAs), Punjab Vocational Training Council (PVTC), Qualification Awarding Bodies (QABs)s and private sector organizations.

Document Version January, 2014 Islamabad, Pakistan

# CITRUS PROCESSING

**Assessment Package** 

National Vocational Certificate Level 2

Version 1 - January 2014





#### ASSESSMENT MATERIAL

### EVIDENCE GUIDE

# **Qualification**Citrus Processing

# CITRUS RECEIVING AND RECORD KEEPING AT FACTORY

CS Code: Level: 2 Credit: 11 Version: 1	IACIONI
CONTENTS	Assessment Summary and Record     Candidate Assessment     Assessor Judgment Guide     List of required tools/equipment, material and context of assessment
ASSESSMENT AND ASSESSOR	Competent Not Yet Competent
DETAILS	Assessment Re-Assessment
	Assessor's Name Assessor's Code  Date  DD MM YYYY
CANDIDATE DETAILS	Candidate's Name  First Name  Last Name
	Father's Name
	Institute Name and District  CNIC/BFORM #
	Registration Number issued by Assessment Body
	Gender Male Female Transgender
	Candidate's Consent  I agree to the time and date of the assessment and am aware of the requirements of the assessment. I fully understand my rights of appeal.
	Candidate's Signature
ASSESSMENT RESULTS SUMMARY FORM	You can use this coversheet as an Assessment Results Summary Form. Simply post a photocopy of this completed coversheet to NAVTTC
NAVTTC OFFICE ONLY	1. DATE FORM RECEIVED: DD MM YYYY  2. DATE ENTERED INTO DATABASE: DD MM YYYY  DD MM YYYY

# **ASSESSMENT SUMMARY & RECORD**

ACTIVITY	METHOD			DESIRED OUTCOMES	RES	ULT	
NATURE OF ACTIVITY	WRITTEN	ORAL	PORTFOLIO	OBSERVATION	DESIRED OUTCOMES FOR SUCCESSFUL ASSESSMENT OF COMPETENCY STANDARD: CITRUS RECEIVING AND RECORD KEEPING AT FACTORY	COMPETENT	NOT YET COMPETENT
Practical Skill Demonstration				<b>✓</b>	Supervise unloading and counting of baskets of citrus fruit at citrus processing factory     Ensure quality and maintain record of citrus fruit at citrus processing factory		
Knowledge Assessment	<b>✓</b>	<b>✓</b>			Answer all questions your Assessor may have during the practical assessment.		
Other Requirements			✓		• N/A		

### **CANDIDATE ASSESSMENT**

Candidate's Name	Father's Name

#### ALL WORK ASSESSED IN THIS COMPETENCY STANDARD MUST BE YOUR OWN WORK.

#### **GUIDANCE TO CANDIDATE**

To meet this standard you are required to complete the following tasks within 1 hour and 30 minutes timeframe:

- Supervise unloading and counting of baskets of citrus fruit at citrus processing factory
- Ensure quality and maintain record of citrus fruit at citrus processing factory

ACTIVITIES	CANDIDATE RESPONSE
Complete practical task of citrus receiving and record keeping at factory under observation by an assessor      Other requirements	During a practical assessment, under observation by an assessor, I will correctly:  Supervise unloading and counting of citrus fruit at citrus processing factory  Ensure the availability of uniforms and changing rooms for citrus processing unit labour  Supervise the post-harvest handling of citrus fruit baskets at unloading premises of citrus processing unit  Ensure the setting and cleanliness of decking area for the unloading of citrus fruit baskets  Supervise the unloading of citrus fruit baskets at the unloading and decking area  Supervise the stacking of citrus fruit baskets as per quality grades in the citrus processing hall  Verify the documents received from Farm Supervisor/Supplier against the actual quality and quantity received  Ensure quality and maintain record of citrus fruit at citrus processing factory  Ensure quality standards of citrus fruit at citrus processing factory  Ensure quality standards of citrus fruit received to complying export requirements  Inspect and fill quality inspection sheets of citrus fruits  Label the citrus fruit based on industry defined physicochemical characteristics  Label the stock with standard industry coloured tags for different fruit grades  Maintain and record the supply of citrus received in the stock register  Fill and maintain data collection sheet based on farm harvesting  Maintain the records of fruit baskets filled and return empty from farms.  Maintain the record of transportation vehicle and maintain their maintenance checklist  Fill and report back observations shared /collected from field harvesting supervisors
3. Answer any questions your assessor may have during the practical assessment	My answers to questions are correct and demonstrate my understanding of the topics and their application.

# **ASSESSOR JUDGEMENT GUIDE**

Candidate's Name .	Father's Name
INSTRUCTIONS FOR ASSESSOR	This section contains minimum evidence requirements. Oral questioning may be used to clarify candidate understanding of the topic and its application.

ACTIVITIES	MINIMUM EVIDENCE REQUIRED	YES	NO	ASSESSOR COMMENTS
1. Complete practical task of citrus receiving and record keeping at factory under observation by an assessor	During a practical assessment, under observation by an assessor, the candidate correctly carried out the following tasks:			
Unload and count baskets of citrus fruit	Ensured the availability of uniforms and changing rooms for citrus processing unit labour			
at citrus processing factory	Supervised the post-harvest handling of citrus fruit baskets at unloading premises of citrus processing unit			
	Ensured the setting and cleanliness of decking area for the unloading of citrus fruit baskets			
	Supervised the unloading of citrus fruit baskets at the unloading and decking area			
	Supervised the stacking of citrus fruit baskets as per quality grades in the citrus processing hall			
	Verified the documents received from Farm Supervisor/Supplier against the actual quality and quantity received			
Ensure quality and maintain record of	Ensured quality standards of citrus fruit received to complying export requirements			
citrus fruit at citrus processing factory	Inspected and filled quality inspection sheets of citrus fruits			
	Labelled the citrus fruit based on industry defined physicochemical characteristics			
	Labelled the stock with standard industry coloured tags for different fruit grades of citrus fruit			
	Filled and maintained data collection sheet based on farm harvesting of citrus fruit			
	Maintained the records of fruit baskets filled and return empty from farms.			
	Maintained the record of transportation vehicle and maintain their maintenance checklist			
	Maintained and recorded the supply of citrus received in the stock register			
	Filled and reported back observations shared /collected from field harvesting supervisors			
2. Other requirements	N/A			

3. Answer any	Candidate's answers to questions are correct and demonstrate		
questions the	understanding of the topics and their application.		
assessor may have			
during the practical	Assessor to document below all questions asked and candidate		
assessment	answers. Use extra sheets if required and attach.		

# LIST OF TOOLS, EQUIPMENT, MATERIAL AND CONTEXT OF ASSESSMENT

	This section contains information regarding;					
INSTRUCTIONS	<ul> <li>Context of the assessment</li> <li>List of required tools and equipment.</li> </ul>					
	List of consumable items required during the service					
Context of     Assessment	This task will be performed in <b>real time</b> environment.					

2. Lis	2. List of tools and equipment required (for five candidates)				
S. No	Items	Quantity			
1	Ring Sizer	05			
2	Calculator	05			
3	Computer	01			

3. Lis	3. List of consumable items required (for five candidates)				
S. No	Items	Quantity			
1	Drafting Pads	05			
2	Pencils	05			
3	Tagging Cards	05			
4	Gloves	05			
5	Stock Register	05			





#### **ASSESSMENT MATERIAL EVIDENCE GUIDE** Qualification CITRUS PROCESSING Citrus Processing CS Code: Level: 2 Credit: 13 Version: 1 CONTENTS 1. Assessment Summary and Record 2. Candidate Assessment 3. Assessor Judgment Guide 4. List of required tools/equipment, material and context of assessment **ASSESSMENT AND** Competent **Not Yet Competent ASSESSOR DETAILS** Assessment Re-Assessment Assessor's Code Assessor's Name Assessor's Signature DD MM YYYY CANDIDATE Candidate's Name **DETAILS** First Name Father's Name Institute Name and District CNIC/BFORM # Registration Number issued by Assessment Body Female Transgender Gender Candidate's Consent I agree to the time and date of the assessment and am aware of the requirements of the assessment. I fully understand my rights of appeal. Candidate's Signature **ASSESSMENT** You can use this coversheet as an Assessment Results Summary Form. Simply post a photocopy of this completed **RESULTS** coversheet to NAVTTC SUMMARY FORM **NAVTTC OFFICE** 2. DATE ENTERED INTO 1. DATE **ONLY** FORM DATABASE:

DD

RECEIVED

# **ASSESSMENT SUMMARY & RECORD**

ACTIVITY		MET	METHOD DESIRED OUTCOMES		DESIRED OUTCOMES		ULT
NATURE OF ACTIVITY	WRITTEN	ORAL	PORTFOLIO	OBSERVATION	DESIRED OUTCOMES FOR SUCCESSFUL ASSESSMENT OF COMPETENCY STANDARD: CITRUS PROCESSING	COMPETENT	NOT YET COMPETENT
Practical Skill Demonstration				<b>✓</b>	Assure quality of citrus fruit during processing at citrus processing plant     Ensure the control of food safety hazards during citrus processing at Critical Control Points of citrus processing plant		
Knowledge Assessment	✓	✓			Answer all questions your Assessor may have during the practical assessment.		
Other Requirements			<b>✓</b>		• N/A		

### **CANDIDATE ASSESSMENT**

Candidate's Name	Father's Name

#### ALL WORK ASSESSED IN THIS COMPETENCY STANDARD MUST BE YOUR OWN WORK.

#### **GUIDANCE TO CANDIDATE**

To meet this standard you are required to complete the following tasks within 1 hour and 30 minutes timeframe:

- Assure quality of citrus fruit during processing at citrus processing plant
- Ensure the control of food safety hazards during citrus processing at Critical Control Points of citrus processing plant

ACTIVITIES	CANDIDATE RESPONSE
Complete practical task of citrus processing under observation by an assessor	Assure quality of citrus fruit during processing at citrus processing plant     Check the speed of conveyer belt to ensure the smooth operations of citrus processing plant     Ensure the application of wax and fungicide during waxing and grading process of citrus fruit     Supervise that the quality parameters are being followed at different quality checking points in the citrus processing line e.g. colour cosmetics and injured fruit.     Supervise the standard procedure of processing line of citrus processing unit e.g. washing, waxing, grading and packaging     Ensure the chilling treatment of citrus fruit in citrus processing hall.     Maintain the stock register of inputs in the processing hall of citrus processing unit.  Ensure the control of food safety hazards during citrus processing at Critical Control Points of citrus processing plant  Draw flow diagram of citrus processing line     Identify critical control point (CCP) of citrus processing line     Determine the critical limit at each critical control point of citrus processing was processing control point of critical limits during citrus processing     Supervise the monitoring of critical limits at each critical control point     Ensure corrective actions being taken in case of deviation from critical limits during citrus processing and storage operations
2. Other requirements	• N/A
3. Answer any questions your assessor may have during the practical assessment	My answers to questions are correct and demonstrate my understanding of the topics and their application.

# **ASSESSOR JUDGEMENT GUIDE**

Candidate's Name .	Father's Name
INSTRUCTIONS FOR ASSESSOR	This section contains minimum evidence requirements. Oral questioning may be used to clarify candidate understanding of the topic and its application.

ACTIVITIES	MINIMUM EVIDENCE REQUIRED	YES	NO	ASSESSOR COMMENTS
Complete     practical task of     citrus processing     under     observation by     an assessor	During a practical assessment, under observation by an assessor, the candidate correctly carried out the following tasks:			
Assure quality of	Checked the speed of conveyer belt to ensure the smooth			
citrus fruit during	operations of citrus processing plant			
processing at citrus processing plant	Ensured the application of wax and fungicide during waxing and grading process of citrus fruit			
	Supervised that the quality parameters are being followed at different quality checking points in the citrus processing line e.g.			
	colour cosmetics and injured fruit.  Supervised the standard procedure of processing line of citrus			
	processing unit e.g. washing, waxing, grading and packaging			
	Ensured the chilling treatment of citrus fruit in citrus processing hall.			
	Maintained the stock register of inputs in the processing hall of citrus processing unit			
Ensure the control of food safety hazards	Drew flow diagram of citrus processing line			
during citrus processing at Critical	Identified critical control point (CCP) of citrus processing line			
Control Points of citrus processing	Determined the critical limit at each critical control point of citrus processing line			
plant	Determined the corrective action in case of deviation from critical limits during citrus processing			
	Supervised the monitoring of critical limits at each critical control point			
	Ensured corrective actions being taken in case of deviation from critical limits during citrus processing and storage operations			
2. Other	N/A	1		
requirements				

		•	
3. Answer any	Candidate's answers to questions are correct and demonstrate		]
questions the	understanding of the topics and their application.		
assessor may have			
during the practical	Assessor to document below all questions asked and candidate		
assessment	answers. Use extra sheets if required and attach.		

# LIST OF TOOLS, EQUIPMENT, MATERIAL AND CONTEXT OF ASSESSMENT

	This section contains information regarding;
INSTRUCTIONS	<ul> <li>Context of the assessment</li> <li>List of required tools and equipment.</li> </ul>
	List of consumable items required during the service
Context of     Assessment	This task will be performed in <b>real time</b> environment.

2. Lis	st of tools and equipment required (for five candidates)	
S. No	Items	Quantity
1	Ring Sizer	05
2	Calculator	05
3	Fruit cutter knives	05
4	Magnifying lens	05
5	pH meter	01
6	Refractometer	01
7	Weighing machine	01

3. Lis	st of consumable items required (for five candidates)	
S. No	Items	Quantity
1	Drafting Pads	05
2	Pencils	05
3	Tagging Cards	05
4	Gloves	05
5	Stock Register	05
6	Fungicide	
7	Head cover	05
8	Food Wax	



Qualification



# ASSESSMENT MATERIAL EVIDENCE GUIDE

# **CITRUS PACKING AND STORAGE**

Citrus Processing CS Code: Level: 2 Credit: 13 Version: 1	
CONTENTS	Assessment Summary and Record     Candidate Assessment     Assessor Judgment Guide     List of required tools/equipment, material and context of assessment
ASSESSMENT AND ASSESSOR	Competent Not Yet Competent
DETAILS	Assessment Re-Assessment
	Assessor's Name Assessor's Code  Date  DD MM YYYY
CANDIDATE DETAILS	Candidate's Name  First Name  Last Name
	Father's Name
	Institute Name and District
	CNIC/BFORM #
	Registration Number issued by Assessment Body
	Gender Male Female Transgender
	Candidate's Consent I agree to the time and date of the assessment and am aware of the requirements
	of the assessment. I fully understand my rights of appeal.  Candidate's Signature
ASSESSMENT RESULTS SUMMARY FORM	You can use this coversheet as an Assessment Results Summary Form. Simply post a photocopy of this completed coversheet to NAVTTC
NAVTTC OFFICE ONLY	1. DATE FORM DATABASE:  CONTROL OF THE PROPERTY OF THE PROPERT

# **ASSESSMENT SUMMARY & RECORD**

ACTIVITY	METHOD			DESIRED OUTCOMES	RES	ULT	
NATURE OF ACTIVITY	WRITTEN	ORAL	PORTFOLIO	OBSERVATION	DESIRED OUTCOMES FOR SUCCESSFUL ASSESSMENT OF COMPETENCY STANDARD: CITRUS PACKING AND STORAGE	COMPETENT	NOT YET COMPETENT
Practical Skill Demonstration				<b>✓</b>	<ul> <li>Monitor the filling and labelling of citrus fruit boxes at citrus processing plant</li> <li>Maintain stocks of citrus fruit boxes in the cold storage and dispatch</li> </ul>		
Knowledge Assessment	<b>✓</b>	<b>✓</b>			Answer all questions your Assessor may have during the practical assessment.		
Other Requirements			<b>✓</b>		• N/A		

### **CANDIDATE ASSESSMENT**

Candidate's NameFather's Name	Candidate's Name	Father's Name
-------------------------------	------------------	---------------

#### ALL WORK ASSESSED IN THIS COMPETENCY STANDARD MUST BE YOUR OWN WORK.

#### **GUIDANCE TO CANDIDATE**

To meet this standard you are required to complete the following tasks within 1 hour and 30 minutes timeframe:

- Monitor the filling and labelling of citrus fruit boxes at citrus processing plant
- Maintain stocks of citrus fruit boxes in the cold storage and dispatch

ACTIVITIES	CANDIDATE RESPONSE
Complete practical task of citrus packing and storage under observation by an assessor      Other requirements	Monitor the filling and labelling of citrus fruit boxes at citrus processing plant Supervise filling of citrus fruit boxes after processing following the standard filling procedure at citrus processing plant.  Ensure the packing of citrus fruit in wooden/cupboard boxed for packaging depending on market requirement.  Ensure the packaging of citrus fruit in such a way that net weight of the filled boxes do not cross the limits required for export/marketing  Ensure labelling of citrus fruit boxes with different cods for the certified/non-certified citrus fruit Monitor filling of citrus fruit boxes with citrus fruits in different layers with placement of separation sheet on each layer  Ensure quality and quantity of citrus fruit to boxes while packaging with traceable records  Maintain stocks of citrus fruit boxes in the cold storage and dispatch  Prepare stock report and maintain stock register of citrus fruit boxes  Ensure the application of standard operating procedures (SOPs) to maintain fruits stock for export  Perform final quality inspection using pre-set standards.  Assess the loading capacity of a container and ensure the application of standard procedure of loading.  Select different modes of transportations depending on related advantages and disadvantages.  Perform the quarantine inspection of the fruit boxes and containers in compliance with the standards.  Ensure Integrated Pest Management system (IPM) in citrus fruit processing and storage hall Monitor the dispatch the citrus fruit boxes for local and international market
requirements	
3. Answer any questions your assessor may have during the practical assessment	My answers to questions are correct and demonstrate my understanding of the topics and their application.

# **ASSESSOR JUDGEMENT GUIDE**

Candidate's Name .	Father's Name
INSTRUCTIONS FOR ASSESSOR	This section contains minimum evidence requirements. Oral questioning may be used to clarify candidate understanding of the topic and its application.

ACTIVITIES	MINIMUM EVIDENCE REQUIRED	YES	NO	ASSESSOR COMMENTS
Complete     practical task of     citrus processing     under     observation by     an assessor	During a practical assessment, under observation by an assessor, the candidate correctly carried out the following tasks:			
Monitor the filling and	Supervised filling of citrus fruit boxes after processing following the			
labelling of citrus fruit boxes at citrus	standard filling procedure at citrus processing plant.			
processing plant	Ensured the packing of citrus fruit in wooden/cupboard boxed for packaging depending on market requirement.			
	Ensured the packaging of citrus fruit in such a way that net weight of the filled boxes did not cross the limits required for export/marketing			
	Ensured labelling of citrus fruit boxes with different cods for the certified/non-certified citrus fruit			
	Monitored filling of citrus fruit boxes with citrus fruits in different layers with placement of separation sheet on each layer			
	Ensured quality and quantity of citrus fruit in the boxes while packaging with traceable records			
Maintain stocks of citrus fruit boxes in	Prepared stock report and maintained stock register of citrus fruit boxes			
the cold storage and dispatch	Ensured the application of standard operating procedures (SOPs) to maintain fruits stock for export			
•	Performed final quality inspection using pre-set standards.			
	Assessed the loading capacity of a container and ensured the application of standard procedure of loading.			
	Selected different modes of transportations depending on related advantages and disadvantages.			
	Ensured Integrated Pest Management system (IPM) in citrus fruit processing and storage hall			
	Performed the quarantine inspection of the fruit boxes and containers in compliance with the standards.			
	Monitored the dispatch the citrus fruit boxes for local and international market			
2. Other	N/A			
requirements				

3. Answer any	Candidate's answers to questions are correct and demonstrate		
questions the	Candidate's answers to questions are correct and demonstrate understanding of the topics and their application.		
assessor may have	and standing of the topics and their approachers.		
during the practical	Assessor to document below all questions asked and candidate		
assessment	Assessor to document below all questions asked and candidate answers. Use extra sheets if required and attach.		
	·		

# LIST OF TOOLS, EQUIPMENT, MATERIAL AND CONTEXT OF ASSESSMENT

INSTRUCTIONS	This section contains information regarding;  Context of the assessment List of required tools and equipment.
1. Context of Assessment	List of consumable items required during the service  This task will be performed in <b>real time</b> environment.

2. Lis	2. List of tools and equipment required (for five candidates)				
S. No	Items	Quantity			
1	Ring Sizer	05			
2	Calculator	05			
3	Fruit cutter knives	05			
4	Magnifying lens	05			
5	pH meter	01			
6	Refractometer	01			
7	Weighing machine	01			

3. Lis	3. List of consumable items required (for five candidates)			
S. No	Items	Quantity		
1	Drafting Pads	05		
2	Pencils	05		
3	Tagging Cards	05		
4	Gloves	05		
5	Stock Register	05		
6	Head cover	05		





#### **ASSESSMENT MATERIAL EVIDENCE GUIDE** Qualification CITRUS PROCESSING Citrus Processing CS Code: Level: 2 Credit: 40 Version: 1 CONTENTS 1. Assessment Summary and Record 2. Candidate Assessment 3. Assessor Judgment Guide 4. List of required tools/equipment, material and context of assessment **ASSESSMENT AND** Competent **Not Yet Competent ASSESSOR DETAILS** Assessment Re-Assessment Assessor's Code Assessor's Name Assessor's Signature DD MM YYYY CANDIDATE Candidate's Name **DETAILS** First Name Father's Name Institute Name and District CNIC/BFORM # Registration Number issued by Assessment Body Female Transgender Gender Candidate's Consent I agree to the time and date of the assessment and am aware of the requirements of the assessment. I fully understand my rights of appeal. Candidate's Signature **ASSESSMENT** You can use this coversheet as an Assessment Results Summary Form. Simply post a photocopy of this completed **RESULTS** coversheet to NAVTTC SUMMARY FORM **NAVTTC OFFICE** 2. DATE ENTERED INTO 1. DATE **ONLY** FORM DATABASE:

DD

RECEIVED

# **ASSESSMENT SUMMARY & RECORD**

ACTIVITY	ME		HOD		DESIRED OUTCOMES	RES	ULT
NATURE OF ACTIVITY	WRITTEN	ORAL	PORTFOLIO	OBSERVATION	DESIRED OUTCOMES FOR SUCCESSFUL ASSESSMENT OF QUALIFICATION: CITRUS PROCESSING	COMPETENT	NOT YET COMPETENT
Practical Skill Demonstration				<b>✓</b>	<ul> <li>Supervise unloading and counting of baskets of citrus fruit at citrus processing factory</li> <li>Ensure quality and maintain record of citrus fruit at citrus processing factory</li> <li>Assure quality of citrus fruit during processing at citrus processing plant</li> <li>Ensure the control of food safety hazards during citrus processing at Critical Control Points of citrus processing plant</li> <li>Monitor the filling and labelling of citrus fruit boxes at citrus processing plant</li> <li>Maintain stocks of citrus fruit boxes in the cold storage and dispatch</li> </ul>		
Knowledge Assessment	<b>√</b>	<b>✓</b>			Answer all questions your Assessor may have during the practical assessment.		
Other Requirements			<b>✓</b>		• N/A		

### **CANDIDATE ASSESSMENT**

Candidate's Name	Father's Name

#### ALL WORK ASSESSED IN THIS COMPETENCY STANDARD MUST BE YOUR OWN WORK.

#### **GUIDANCE TO CANDIDATE**

To meet this standard you are required to complete the following tasks within **four hours** timeframe:

- Supervise unloading and counting of baskets of citrus fruit at citrus processing factory
- Ensure quality and maintain record of citrus fruit at citrus processing factory
- Assure quality of citrus fruit during processing at citrus processing plant
- Ensure the control of food safety hazards during citrus processing at Critical Control Points of citrus processing plant
- Monitor the filling and labelling of citrus fruit boxes at citrus processing plant
- Maintain stocks of citrus fruit boxes in the cold storage and dispatch

ACTIVITIES	CANDIDATE RESPONSE
Complete practical task	During a practical assessment, under observation by an assessor, I will correctly :
of citrus	Supervise unloading and counting of citrus fruit at citrus processing factory
processing at	✓ Ensure the availability of uniforms and changing rooms for citrus processing unit labour
factory under	✓ Supervise the post-harvest handling of citrus fruit baskets at unloading premises of citrus
observation by	processing unit
an assessor	Ensure the setting and cleanliness of decking area for the unloading of citrus fruit baskets
	✓ Supervise the unloading of citrus fruit baskets at the unloading and decking area
	Supervise the stacking of citrus fruit baskets as per quality grades in the citrus processing hall
	✓ Verify the documents received from Farm Supervisor/Supplier against the actual quality and quantity received
	Ensure quality and maintain record of citrus fruit at citrus processing factory
	✓ Ensure quality standards of citrus fruit received to complying export requirements
	✓ Inspect and fill quality inspection sheets of citrus fruits
	✓ Label the citrus fruit based on industry defined physicochemical characteristics
	✓ Label the stock with standard industry coloured tags for different fruit grades
	✓ Maintain and record the supply of citrus received in the stock register
	✓ Fill and maintain data collection sheet based on farm harvesting
	✓ Maintain the records of fruit baskets filled and return empty from farms.
	✓ Maintain the record of transportation vehicle and maintain their maintenance checklist
	✓ Fill and report back observations shared /collected from field harvesting supervisors
	Assure quality of citrus fruit during processing at citrus processing plant
	✓ Check the speed of conveyer belt to ensure the smooth operations of citrus processing plant
	✓ Ensure the application of wax and fungicide during waxing and grading process of citrus fruit
	✓ Supervise that the quality parameters are being followed at different quality checking points in
	the citrus processing line e.g. colour cosmetics and injured fruit.
	✓ Supervise the standard procedure of processing line of citrus processing unit e.g. washing,
	waxing, grading and packaging
	✓ Ensure the chilling treatment of citrus fruit in citrus processing hall.
	✓ Maintain the stock register of inputs in the processing hall of citrus processing unit.
	<ul> <li>Ensure the control of food safety hazards during citrus processing at Critical Control Points of citrus</li> </ul>
	processing plant
	✓ Draw flow diagram of citrus processing line
	✓ Identify critical control point (CCP) of citrus processing line
	Determine the critical limit at each critical control point of citrus processing line
	Determine the corrective action in case of deviation from critical limits during citrus processing
	Supervise the monitoring of critical limits at each critical control point
	✓ Ensure corrective actions being taken in case of deviation from critical limits during citrus

	<ul> <li>Monitor the filling and labelling of citrus fruit boxes at citrus processing plant</li> <li>Supervise filling of citrus fruit boxes after processing following the standard filling procedure at citrus processing plant.</li> <li>Ensure the packing of citrus fruit in wooden/cupboard boxed for packaging depending on market requirement.</li> <li>Ensure the packaging of citrus fruit in such a way that net weight of the filled boxes do not cross the limits required for export/marketing</li> <li>Ensure labelling of citrus fruit boxes with different cods for the certified/non-certified citrus fruit Monitor filling of citrus fruit boxes with citrus fruits in different layers with placement of separation sheet on each layer</li> <li>Ensure quality and quantity of citrus fruit in the boxes while packaging with traceable records</li> <li>Maintain stocks of citrus fruit boxes in the cold storage and dispatch</li> <li>Prepare stock report and maintain stock register of citrus fruit boxes</li> <li>Ensure the application of standard operating procedures (SOPs) to maintain fruits stock for export</li> <li>Perform final quality inspection using pre-set standards.</li> <li>Assess the loading capacity of a container and ensure the application of standard procedure of loading.</li> <li>Select different modes of transportations depending on related advantages and disadvantages.</li> <li>Perform the quarantine inspection of the fruit boxes and containers in compliance with the standards.</li> <li>Ensure Integrated Pest Management system (IPM) in citrus fruit processing and storage hall</li> <li>Monitor the dispatch the citrus fruit boxes for local and international market</li> </ul>
2. Other requirements	• N/A
3. Answer any questions your assessor may have during the practical assessment	My answers to questions are correct and demonstrate my understanding of the topics and their application.

Integrated \_ Citrus Processing © NAVTTC April 2016 Page 4 of 8

# **ASSESSOR JUDGEMENT GUIDE**

Candidate's Name .	Father's Name
INSTRUCTIONS FOR ASSESSOR	This section contains minimum evidence requirements. Oral questioning may be used to clarify candidate understanding of the topic and its application.

ACTIVITIES	MINIMUM EVIDENCE REQUIRED	YES	NO	ASSESSOR
		120	.,0	COMMENTS
1. Complete practical task of citrus receiving and record keeping at factory under observation by an assessor	During a practical assessment, under observation by an assessor, the candidate correctly carried out the following tasks:			
Unload and count	Ensured the availability of uniforms and changing rooms for citrus			
baskets of citrus fruit at citrus processing factory	processing unit labour  Supervised the post-harvest handling of citrus fruit baskets at unloading premises of citrus processing unit			
	Ensured the setting and cleanliness of decking area for the unloading of citrus fruit baskets			
	Supervised the unloading of citrus fruit baskets at the unloading and decking area			
	Supervised the stacking of citrus fruit baskets as per quality grades in the citrus processing hall			
	Verified the documents received from Farm Supervisor/Supplier against the actual quality and quantity received			
Ensure quality and maintain record of	Ensured quality standards of citrus fruit received to complying export requirements			
citrus fruit at citrus processing factory	Inspected and filled quality inspection sheets of citrus fruits			
processing sectory	Labelled the citrus fruit based on industry defined physicochemical characteristics			
	Labelled the stock with standard industry coloured tags for different fruit grades of citrus fruit			
	Filled and maintained data collection sheet based on farm harvesting of citrus fruit			
	Maintained the records of fruit baskets filled and return empty from farms.			
	Maintained the record of transportation vehicle and maintain their maintenance checklist			
	Maintained and recorded the supply of citrus received in the stock register			
	Filled and reported back observations shared /collected from field harvesting supervisors			
Assure quality of citrus fruit during	Checked the speed of conveyer belt to ensure the smooth operations of citrus processing plant			
processing at citrus processing plant	Ensured the application of wax and fungicide during waxing and grading process of citrus fruit			
	Supervised that the quality parameters are being followed at different quality checking points in the citrus processing line e.g. colour cosmetics and injured fruit.			
	Supervised the standard procedure of processing line of citrus processing unit e.g. washing, waxing, grading and packaging			
	Ensured the chilling treatment of citrus fruit in citrus processing hall.			

		1	1
	Maintained the stock register of inputs in the processing hall of		
	citrus processing unit		
Ensure the control of	Drew flow diagram of citrus processing line		
food safety hazards	11 (5 1 3) 1 (005) 6 (1		
during citrus	Identified critical control point (CCP) of citrus processing line		
processing at Critical	Determined the critical limit at each critical control point of citrus		
Control Points of	processing line		
citrus processing	Determined the corrective action in case of deviation from critical		
plant	limits during citrus processing		
	Supervised the monitoring of critical limits at each critical control		
	point		
	Ensured corrective actions being taken in case of deviation from		
	critical limits during citrus processing and storage operations		
Monitor the filling and	Supervised filling of citrus fruit boxes after processing following the		
labelling of citrus fruit	standard filling procedure at citrus processing plant.		
boxes at citrus	Ensured the packing of citrus fruit in wooden/cupboard boxed for		
processing plant	packaging depending on market requirement.		
	Ensured the packaging of citrus fruit in such a way that net weight		
	of the filled boxes did not cross the limits required for		
	export/marketing		
	Ensured labelling of citrus fruit boxes with different cods for the		
	certified/non-certified citrus fruit		
	Monitored filling of citrus fruit boxes with citrus fruits in different		
	layers with placement of separation sheet on each layer		
	Ensured quality and quantity of citrus fruit in the boxes while		
	packaging with traceable records		
Maintain stocks of	Prepared stock report and maintained stock register of citrus fruit		
citrus fruit boxes in	boxes		
the cold storage and	Ensured the application of standard operating procedures (SOPs)		
dispatch	to maintain fruits stock for export		
	Performed final quality inspection using pre-set standards.		
	Assessed the loading capacity of a container and ensured the		
	application of standard procedure of loading.		
	Selected different modes of transportations depending on related		
	advantages and disadvantages.		
	Ensured Integrated Pest Management system (IPM) in citrus fruit		
	processing and storage hall		
	Performed the quarantine inspection of the fruit boxes and		-
	containers in compliance with the standards.		
	Monitored the dispatch the citrus fruit boxes for local and		
	international market		

3. Answer any questions the	Candidate's answers to questions are correct and demonstrate understanding of the topics and their application.		
assessor may have during the practical assessment	Assessor to document below all questions asked and candidate answers. Use extra sheets if required and attach.		
assessment	anowers. Ose extra sheets in required and attach.		

# LIST OF TOOLS, EQUIPMENT, MATERIAL AND CONTEXT OF ASSESSMENT

		This section contains information regarding;
IN	STRUCTIONS	<ul> <li>Context of the assessment</li> <li>List of required tools and equipment.</li> <li>List of consumable items required during the service</li> </ul>
1.	Context of Assessment	This task will be performed in <b>real time</b> environment.

2. List of tools and equipment required (for five candidates)				
S. No	Items	Quantity		
1	Ring Sizer	05		
2	Calculator	05		
3	Computer	01		
4	Fruit cutter knives	05		
5	Magnifying lens	05		
6	pH meter	01		
7	Refractometer	01		
8	Weighing machine	01		

3. List of consumable items required (for five candidates)				
S. No	Items	Quantity		
1	Drafting Pads	05		
2	Pencils	05		
3	Tagging Cards	05		
4	Gloves	05		
5	Stock Register	05		
6	Fungicide			
7	Head cover	05		
8	Food Wax			

#### National Vocational and Technical Training Commission (NAVTTC)

- **%** +92 51 9044 04
- **♥** +92 51 9044 04
- 🖄 info@navttc.org
- 🕏 www.navttc.org