CHILLI PROCESSING

Assessment Package

National Vocational Certificate Level 2

Version 1 - January 2014















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CHILLI PROCESSING

Assessment Package

National Vocational Certificate Level 2

Version 1 - January 2014





ASSESSMENT MATERIAL			
EVIDENCE GUIDE			
Qualification Chilli Processing CS Code: Level: 2 Credit: 16 Version: 1	MANAGE T	HE PUROCUMENT OF	CHILLIES
CONTENTS	 Assessment Summary and R Candidate Assessment 	ecord	
	 Assessor Judgment Guide List of required tools/equipm 	ent, material and context of assessment	
ASSESSMENT AND ASSESSOR	Competent	Not Yet Competent	
DETAILS	Assessment	Re-Assessment	
	Assessor's Name	Assessor's Code	
	Assessor's Signature	Date	DD MM YYYY
CANDIDATE DETAILS	Candidate's Name	First Name Last Nar	ne
	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 of the assessment. I fully understand my rights of a	
	Candidate's Signature	· · ·	
ASSESSMENT RESULTS SUMMARY FORM	You can use this coversheet as an	Assessment Results Summary Form. Simply post a coversheet to NAVTTC	photocopy of this completed
NAVTTC OFFICE ONLY	1. DATE FORM RECEIVED: DD MM	2. DATE ENTERED INTO DATABASE: D	D MM YYYY

ACTIVITY	METHOD			DESIRED OUTCOMES	RES	ULT	
NATURE OF ACTIVITY	WRITTEN	ORAL	PORTFOLIO	OBSERVATION	DESIRED OUTCOMES FOR SUCCESSFUL ASSESSMENT OF COMPETENCY STANDARD: MANAGE THE PUROCUMENT OF CHILLIES	COMPETENT	NOT YET COMPETENT
Practical Skill Demonstration				~	 Select the Dandi Cut chillies from given pods. Test the Dandi Cut chilli for transportation. 		
Knowledge Assessment	~	✓			 Answer all questions your Assessor may have during the practical assessment. 		
Other Requirements			~		• NA		

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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 3 Hours timeframe:

- Select the Dandi Cut chillies from given pods. •
- Test the Dandi Cut chilli for transportation. •

ACTIVITIES	CANDIDATE RESPONSE
1. Complete practical task of Manage the procurement of Chillies under observation by an assessor	 Select the Dandi Cut Chilli from given pods. Select different market to purchase of chilli whole Select the Dandi cut chilli lots Calculate the cost analysis of the chilli. Segregate the appropriate pods. Test the Dandi Cut chilli for transportation. Draw the random samples for test of chilli whole Physical analysis the sample to check the quality Negotiate the price. Of chilli whole Calculate the cost analysis of select chilli lot Supervise the loading of chillies. Transport chilli bag from supplier to factory. Determine the impact of improper transport on damage chilli during transportation.
2.Other requirements	• NA
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.

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 Manage the procurement of Chillies under observation by an assessor	During a practical assessment, under observation by an assessor, the candidate correctly carried out the following tasks:			
Select the Dandi Cut Chilli from given pods	Selected different market to purchase of chilli whole			
	Selected the Dandi cut chilli lots			
	Calculated the cost analysis of the chilli			
	Segregated the appropriate pods.			
Test the Dandi Cut chilli for	Drew the random samples for test of chilli whole			
transportation	Analysed the sample to check the quality			
	Negotiated the price of chilli whole			
	Calculated the cost analysis of select chilli lot			
	Supervised the loading of chillies			
	Transported chilli bag from supplier to factory			
	Determined the impact of improper transport on damage chilli during transportation			
	Supervised the offloading of chillies whole dundi cut			
Prepare the warehouse to store	Selected the site/area to store the chilli			
the chilli as per requirements	Cleaned the area before storage to remove dust and insects			
requirements	Placed the plastic/wooden pallets for chilli storage			
	Stacked the chilli bags on pallets			
	Checked the storage area for maintaining humidity and temperature			
	Checked storage weather the condition is unfavourable for the growth and development of fungi and insect			
	Checked the airflow of the area ventilation.		_	
2. Other requirements	N/A			

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	Assessor to document below all questions asked and candidate		
assessment	answers. Use extra sheets if required and attach.		

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

2. Lis	2. List of tools and equipment required(for five candidates)				
S. No	Items	Quantity			
1	Calculator	5			
2		0			
3		0			

3. Lis	List of consumable items required(for five candidates)			
S. No	Items	Quantity		
1	Bags	5		
2		0		
3		0		





ASSESSMENT MATERIAL		
EVIDENCE GUIDE		
Qualification Chilli Processing CS Code: Level: 2 Credit: 16 Version: 1	STORE CH	ILLIES IN THE FACTORY AREA
CONTENTS	1. Assessment Summary and R 2. Candidate Assessment	ecord
	3. Assessor Judgment Guide	
	4. List of required tools/equipm	ent, material and context of assessment
ASSESSMENT AND ASSESSOR	Competent	Not Yet Competent
DETAILS	Assessment	Re-Assessment
	Assessor's Name	Assessor's Code
	Assessor's Signature	Date 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 ar	Assessment Results Summary Form. Simply post a photocopy of this completed coversheet to NAVTTC
NAVTTC OFFICE ONLY	1. DATE FORM RECEIVED: DD MM	2. DATE ENTERED INTO DATABASE: DD MM YYYY

ACTIVITY	METHOD			DESIRED OUTCOMES	RES	ULT	
NATURE OF ACTIVITY	WRITTEN	ORAL	PORTFOLIO	OBSERVATION	DESIRED OUTCOMES FOR SUCCESSFUL ASSESSMENT OF COMPETENCY STANDARD: STORE CHILLIES IN THE FACTORY AREA	COMPETENT	NOT YET COMPETENT
Practical Skill Demonstration				~	 Prepare the warehouse to store the chilli as per requirements. Check the infestation and apply the method of fumigation 		
Knowledge Assessment	~	~			 Answer all questions your Assessor may have during the practical assessment. 		
Other Requirements			~		• NA		

CANDIDATE ASSESSMENT

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 3 hours timeframe:

- Prepare the warehouse to store the chilli as per requirements. .
- Check the infestation and apply the method of fumigation.

Important Note: The following general performance criteria will be followed and performed in all the tasks (where applicable by the candidate in order to meet this standard :

- Follow precautionary procedures as per requirements of the given tasks
- Select, use and maintain equipment/ tools as per requirement of the task
- Report to supervisor in case of any emergency after taking necessary actions .
- Complete the work by following sequence of the operations
- Perform task(s) within standard timeframe

ACTIVITIES	CANDIDATE RESPONSE
1. Complete practical task of	During a practical assessment, under observation by an assessor, I will correctly :
Store chillies in	Prepare the warehouse to store the chilli as per requirements.
the factory area	✓ Select the site/area to store the chilli.
under observation	 Clean the area before storage to remove dust and insects.
by an assessor	 Place the plastic/wooden pallets for chilli storage.
-	✓ Stack the chilli bags on pallets.
	 Check the storage area for maintaining humidity and temperature.
	 Check storage weather the condition is unfavourable for the growth and development of fungi
	and insect.
	 Check the airflow of the area ventilation.
	Check the infestation and apply the method of fumigation.
	 Chose the random samples to identification the infestation in chilli lot.
	 Calculate/Analysis the level of the infestation in chilli.
	 Arrange the plastic sheets for fumigation of chilli lot properly.
	 Use fumigation tablets (Phosphine Tablets) against the calculate lot of chilli.
	 Cover the plastic sheet on floor with proper tape to maintain the fumigation.
	 Monitor the fumigation with fumigation meter.
2. Other	• NA
Requirements	
3. Answer any	My answers to questions are correct and demonstrate my understanding of the topics and their application.
questions your	
assessor may	
have during the	
practical	
assessment	

Candidate's Name	didate's Name
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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 Store Chillies in the factory area under observation by an assessor	During a practical assessment, under observation by an assessor, the candidate correctly carried out the following tasks:			
Prepare the warehouse to store	Selected the site/area to store the chilli			
the chilli as per requirements	Cleaned the area before storage to remove dust and insects			
	Placed the plastic/wooden pallets for chilli storage			
	Stacked the chilli bags on pallets			
	Checked the storage area for maintaining humidity and temperature			
	Checked storage weather the condition is unfavourable for the growth and development of fungi and insect			
	Checked the airflow of the area ventilation.			
Check the infestation and apply the method	Chose the random samples to identification the infestation in chilli lot			
of fumigation	Calculated/Analysed the level of the infestation in chilli			
	Arranged the plastic sheets for fumigation of chilli lot properly			
	Used fumigation tablets (Phosphine Tablets) against the calculate lot of chilli			
	Covered the plastic sheet on floor with proper tape to maintain the fumigation			
	Monitored the fumigation with fumigation meter			
2. Other requirements	N/A			

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.		

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

2. Lis	2. List of tools and equipment required (for five candidates)				
S. No	Items	Quantity			
1	Calculator	5			
2	Fumigation meter	5			
3	Moister meter	5			

3. Lis	st of consumable items required (for five candidates)	
S. No	Items	Quantity
1	Pallets	5
2	Bags	5
3	Gloves	5





ASSESSMENT MATERIAL					
EVIDENCE GUIDE					
Qualification Chilli Processing CS Code: Level: 2 Credit: 20 Version: 1	MANAG	GE THE MILLING PRO	OCESS		
CONTENTS	 Assessment Summary and Re Candidate Assessment Assessor Judgment Guide List of required tools/equipment 	ecord ent, material and context of assessment			
ASSESSMENT AND ASSESSOR DETAILS	Competent	Not Yet Competent			
	Assessment	Re-Assessment			
	Assessor's Name Assessor's Signature	Assessor's Code			
CANDIDATE DETAILS	Candidate's Name	First Name Last	DD MM YYYY		
	Father's Name Institute Name and District				
	CNIC/BFORM #				
	Registration Number issued by Assessment Body Gender	Male Female Transgender			
	Candidate's Consent Candidate's Signature	I agree to the time and date of the assessment a of the assessment. I fully understand my rights o			
ASSESSMENT RESULTS SUMMARY FORM	You can use this coversheet as an	Assessment Results Summary Form. Simply post coversheet to NAVTTC	a photocopy of this completed		
NAVTTC OFFICE ONLY	1. DATE FORM RECEIVED: DD MM	2. DATE ENTERED INTO DATABASE:	DD MM YYYY		

ACTIVITY	METHOD			Y METHOD DESIRED OUTCOMES			RESULT	
NATURE OF ACTIVITY	WRITTEN	ORAL	PORTFOLIO	OBSERVATION	DESIRED OUTCOMES FOR SUCCESSFUL ASSESSMENT OF COMPETENCY STANDARD: MANAGE THE MILLING PROCESS		NOT YET COMPETENT	
Practical Skill Demonstration				~	 Prepare the chilli lot for milling process. Prepare the Milling machine for the making of chilli powder. Prepare the chilli powder as per requirements 			
Knowledge Assessment	~	~			Answer all questions your Assessor may have during the practical assessment.			
Other Requirements			\checkmark		• NA			

CANDIDATE ASSESSMENT

Candidate'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 4 hours timeframe:

- Prepare the chilli lot for milling process. •
- Prepare the Milling machine for the making of chilli powder.
- Prepare the chilli powder as per requirements.

Important Note: The following general performance criteria will be followed and performed in all the tasks (where applicable by the candidate in order to meet this standard :

- Follow precautionary procedures as per requirements of the given tasks
- Select, use and maintain equipment/ tools as per requirement of the task
- Report to supervisor in case of any emergency after taking necessary actions .
- Complete the work by following sequence of the operations
- Perform task(s) within standard timeframe

ACTIVITIES	CANDIDATE RESPONSE
1. Complete practical task of manage the milling process under observation by an assessor	 During a practical assessment, under observation by an assessor, I will correctly : Prepare the chilli lot for milling process. Check & separate the physical quality of chillies. Check the colour of chilli. Check the dust in chilli. Check the iron in chilli. Check the stone in chilli. Check the Aflatoxin in chilli. Check the moisture content in chilli. Check the fungal load in chilli. Check the fungal load in chilli. Check the pungency in chilli. Weigh the batch/lot of chilli on digital scale. Prepare the Milling machine for making of chilli powder. Check the milling machine operations before and during the chilli lot processing. Check the milling machine operations before and during the chilli lot processing. Check the milling machine as per requirements. Feed the whole chilli to milling machine as per requirements of chilli powder. Calculate receiving of chilli powder from milling of every batch. Check the quality and mesh size of chilli powder against standard.
2. Other requirements	• NA
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.

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 manage the milling process under observation by an assessor	During a practical assessment, under observation by an assessor, the candidate correctly carried out the following tasks:			
Prepare the chilli lot for milling process.	Checked & separated the physical quality of chillies.			
	Checked the colour of chilli			
	Checked the dust in chilli.			
	Checked the iron in chilli			
	Checked the stone in chilli			
	Checked the Aflatoxin in chilli			
	Checked the moisture content in chilli			
	Checked the fungal load in chilli			
	Checked the pungency in chilli			
	Cleaned the lot if any unwanted materials in chilli			
	Weighed the batch/lot of chilli on digital scale.			
Prepare the Milling machine for the	Performed pre-clean of milling machine for making of chilli powder			
making of chilli powder	Checked the milling machine operations before and during the chilli lot processing			
	Calculated and monitor the key performance of indicators of milling machine			
Prepare the chilli powder as per	Fed the whole chilli to milling machine as per requirements of chilli powder			
requirements	Calculated receiving of chilli powder from milling of every batch			
	Checked the quality and mesh size of chilli powder against standard			
2. Other requirements	N/A			

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.		

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

2. Lis	2. List of tools and equipment required (for five candidates)				
S. No	S. No Items				
1	Moisture meter	5			
2	Calculator	5			
3	Digital scale	5			

3. Lis	3. List of consumable items required (for five candidates)		
S. No	Items	Quantity	
1	Mask	5	
2	Gloves	5	
3	Bags	5	





ASSESSMENT MATERIAL				
EVIDENCE GUIDE Qualification Chilli Processing CS Code: Level: 2 Credit: 12 Version: 1	CARRYOUT PACKAGING OF PROCESSED CHILLIES			
CONTENTS	1. Assessment Summary and Re	ecord		
	 Candidate Assessment Assessor Judgment Guide 			
	4. List of required tools/equipme	ent, material and context of assessment		
ASSESSMENT AND ASSESSOR	Competent	Not Yet Competent		
DETAILS	Assessment	Re-Assessment		
	Assessor's Name	Assessor's Code		
	Assessor's Signature	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	2. DATE ENTERED INTO DATABASE: DD MM YYYY		

ACTIVITY		METHOD DESIRED OUTCOMES		METHOD DESIRED OUTCOMES		RES	ULT
NATURE OF ACTIVITY	WRITTEN	ORAL	PORTFOLIO	OBSERVATION	DESIRED OUTCOMES FOR SUCCESSFUL ASSESSMENT OF COMPETENCY STANDARD: CARRYOUT PACKAGING OF PROCESSED CHILLIES		NOT YET COMPETENT
Practical Skill Demonstration				~	 Select the packing material to pack the processed chilli. Prepare & operate the packaging machine to processed chilli pack 		
Knowledge Assessment	~	~			Answer all questions your Assessor may have during the practical assessment.		
Other Requirements			~		• NA		

CANDIDATE ASSESSMENT

Candidate'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 3 hours timeframe:

- Select the packing material to pack the processed chilli. .
- Prepare & operate the packaging machine to processed chilli pack.

Important Note: The following general performance criteria will be followed and performed in all the tasks (where applicable by the candidate in order to meet this standard :

- Follow precautionary procedures as per requirements of the given tasks
- Select, use and maintain equipment/ tools as per requirement of the task
- Report to supervisor in case of any emergency after taking necessary actions .
- Complete the work by following sequence of the operations
- Perform task(s) within standard timeframe

ACTIVITIES	CANDIDATE RESPONSE
1. Complete practical task of Carryout Packaging of Processed Chillies observation by an assessor	 During a practical assessment, under observation by an assessor, I will correctly : Select the packing material to pack the processed chilli. Purchase the suitable (food grade) packaging materials to pack the chilli. Check the packing materials. Avoid insufficient materials use for packing. Maintain the hygienic condition of packaging store area. Prepare & operate the packaging machine to processed chilli pack. Set the packing machine to pack the processed chilli pack. Set the packing machine to pack the processed chilli. Check and calibrate the machine before start packing of chilli. Operate the machine to pack the processed chilli against requirements. Take action in any time of emergency during packing. Claculate the KPI (Key performance indicator) of the machine. Weigh the pack pouches in digital weighing scale. Check the sealing of filled pouch. Separate the substandard packs of chilli. Check the personal hygiene in packaging area. Cleaning of the machine pre and post production.
2. Other Requirement	• NA
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.

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 Carryout Packaging of Processed Chillies under observation by an assessor	During a practical assessment, under observation by an assessor, the candidate correctly carried out the following tasks:			
Select the packing material to pack the	Purchased the suitable (food grade) packaging materials to pack the chilli.			
processed chilli	Checked the packing materials.			
	Ensured sufficient materials use for packing.			
	Maintained hygienic condition of packaging and store area			
Prepare & operate the packaging	Set the packing machine to pack the processed chilli			
machine to processed chilli pack.	Checked and calibrated the machine before start packing of chilli			
p	Operated the machine to pack the processed chilli against requirements			
	Took action in any time of emergency during packing			
	Calculated the KPI (Key performance indicator) of the machine.			
	Weighed the pack pouches in digital weighing scale.			
	Checked the sealing of filled pouch.			
	Separated the substandard packs of chilli.			
	Checked the personal hygiene in packaging area.			
	Cleaned of the machine pre and post production			
2. Other requirements	N/A			

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	Assessor to document below all questions asked and candidate		
assessment	answers. Use extra sheets if required and attach.		

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

2. Lis	2. List of tools and equipment required (for five candidates)				
S. No	S. No Items				
1	Digital weighing scale	5			
2	Calculator	5			
3	Humidity meter	5			

3. Lis	3. List of consumable items required (for five candidates)			
S. No	Items	Quantity		
1	Gloves	5		
2	Bags	5		
3	Masks	5		





ASSESSMENT MATERIAL		
EVIDENCE GUIDE Qualification Chilli Processing CS Code: Level: 2 Credit: 16 Version: 1	ASSURE THE	PROCESSING OF GOOD QUALITY CHILLIES
CONTENTS	 Assessment Summary and R Candidate Assessment 	ecord
	 Assessor Judgment Guide List of required tools/equipm 	ent, material and context of assessment
ASSESSMENT AND ASSESSOR	Competent	Not Yet Competent
DETAILS	Assessment	Re-Assessment
	Assessor's Name	Assessor's Code
	Assessor's Signature	Date 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 Candidate's Signature	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.
ASSESSMENT RESULTS SUMMARY FORM		Assessment Results Summary Form. Simply post a photocopy of this completed coversheet to NAVTTC
NAVTTC OFFICE ONLY	1. DATE FORM RECEIVED: DD MM	2. DATE ENTERED INTO DATABASE: DD MM YYYY

ACTIVITY	METHOD				DESIRED OUTCOMES	RES	ULT
NATURE OF ACTIVITY	WRITTEN	ORAL	PORTFOLIO	OBSERVATION	DESIRED OUTCOMES FOR SUCCESSFUL ASSESSMENT OF COMPETENCY STANDARD: ASSURE THE PROCESSING OF GOOD QUALITY CHILLIES	COMPETENT	NOT YET COMPETENT
Practical Skill Demonstration				~	 Check the quality of raw arrival and storage of whole chillies. Assure the quality of powder chillies during the milling processing. Check the quality of finish chilli powder. 		
Knowledge Assessment	✓	✓			 Answer all questions your Assessor may have during the practical assessment. 		
Other Requirements			\checkmark		• N/A		

CANDIDATE ASSESSMENT

Candidate'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 3 hours timeframe:

- Check the quality of raw arrival and storage of whole chillies.
- Assure the quality of powder chillies during the milling processing.
- Check the quality of finish chilli powder.

Important Note: The following general performance criteria will be followed and performed in all the tasks (where applicable by the candidate in order to meet this standard :

- Follow precautionary procedures as per requirements of the given tasks
- Select, use and maintain equipment/ tools as per requirement of the task
- Report to supervisor in case of any emergency after taking necessary actions
- Complete the work by following sequence of the operations
- Perform task(s) within standard timeframe

ACTIVITIES CANDIDATE RESPONSE 1. Complete During a practical assessment, under observation by an assessor, I will correctly : practical task of Assure the Check the quality of raw arrival and storage of whole chillies. processing of ✓ Check the quality of chilli as per standard. good quality ✓ Draw the random sample of whole chillies. chillies ✓ Perform the analytical test of chilli as per follow. observation an ✓ Test the moisture level of the whole chillies with moisture meter ✓ Test the physical colour of the whole chillies assessor ✓ Test the foreign matters of the whole chillies ✓ Test the fungal load of the whole chillies. ✓ Check the temperature of the store/warehouse with temperature meter for whole chilli storage. ✓ Check the humidity level of the store/warehouse with humidity meter for whole chilli storage ✓ Check the ventilation of the store/warehouse for whole chilli storage. Assure the guality of powder chilli during the milling processing. ✓ ✓ Check the sample of chilli during milling processing. Clean the undesirable materials from chilli whole before milling. ✓ Put the chilli whole in grinding for milling processing accordingly. ✓ Inspect the chilli processing during milling. ✓ Check the chilli power moister. Check the texture of chilli powder \checkmark ✓ Check the mesh size of chilli powder. Check the quality of finish chilli product. ✓ Collect the sample according to procedure. Label the sample with date and batch no. ✓ Analyse the finis product sample. Check the labelling of Finish product. Check the printer maters of chilli powder finish product manufacturing, expiry date, batch no and Price). Mark the Export and Local market finish product for identification and traceability.

2. Any other requirement	• NA
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.

 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 Assure the processing of good quality chillies under observation by an assessor	During a practical assessment, under observation by an assessor, the candidate correctly carried out the following tasks:			
Check the quality of raw arrival and	Checked the quality of chilli as per standard.			
storage of whole	Draw the random sample of whole chillies.			
chillies.	Performed the analytical test of chilli as per follow.			
	Tested the moisture level of the whole chillies with moisture meter			
	Tested the physical colour of the whole chillies			
	Tested the foreign matters of the whole chillies.			
	Tested the fungal load of the whole chillies			
	Checked the temperature of the store/warehouse with temperature meter for whole chilli storage			
	Checked the humidity level of the store/warehouse with humidity meter for whole chilli storage			
	Checked the ventilation of the store/warehouse for whole chilli storage.			
Assure the quality of powder chilli during	Checked the sample of chilli during milling processing			
the milling processing.	Cleaned the undesirable materials from chilli whole before milling			
	Put the chilli whole in grinding for milling processing accordingly			
	Inspected the chilli processing during milling.			
	Checked the chilli power moister.			
	Checked the texture of chilli powder			
	Checked the mesh size of chilli powder			
Check the quality of finish chilli product.	Collected the sample according to procedure.			
	Label the sample with date and batch no			
	Analysed the finis product sample			
	Checked the labelling of Finish product			

	Checked the printer maters of chilli powder finish product manufacturing, expiry date, batch no and Price) Marked the Export and Local market finish product for identification and traceability		-
2. Other requirements	N/A		

3 Answer any	Candidate's answers to questions are correct and demonstrate			
3. Answer any questions the	understanding of the topics and their application.			
assessor may have	and or other topics and their application.			
during the practical	Assessor to document below all questions asked and candidate			
assessment	answers. Use extra sheets if required and attach.			
		1	1	

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

2. Lis	2. List of tools and equipment required (for five candidates)				
S. No	Items	Quantity			
1	Moisture meter	5			
2	Temperature meter	5			
3	Humidity meter	5			

3. Lis	3. List of consumable items required (for five candidates)				
S. No	Items	Quantity			
1	Plastic bags	5			
2	Gloves	5			
3	Mask	5			





ASSESSMENT MATERIAL		
EVIDENCE GUIDE		
Qualification Chilli Processing CS Code: Level: 2 Credit: 80 Version: 1		CHILLI PROCESSING
CONTENTS	 Assessment Summary and R Candidate Assessment 	lecord
	 Assessor Judgment Guide List of required tools/equipm 	nent, material and context of assessment
ASSESSMENT AND ASSESSOR	Competent	Not Yet Competent
DETAILS	Assessment	Re-Assessment
	Assessor's Name	Assessor's Code
	Assessor's Signature	Date 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 Candidate's Signature	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.
ASSESSMENT RESULTS SUMMARY FORM		Assessment Results Summary Form. Simply post a photocopy of this completed coversheet to NAVTTC
NAVTTC OFFICE ONLY	1. DATE FORM RECEIVED: DD MM	2. DATE ENTERED INTO DATABASE: DD MM YYYY

ACTIVITY	SMETHOD				DESIRED OUTCOMES	RES	ULT
NATURE OF ACTIVITY	WRITTEN	ORAL	PORTFOLIO	OBSERVATION	DESIRED OUTCOMES FOR SUCCESSFUL ASSESSMENT OF COMPETENCY STANDARD: PREPARE TO CARRY OUT HVAC WORK	COMPETENT	NOT YET COMPETENT
Practical Skill Demonstration				~	 Prepare the warehouse to store the chilli as per requirements. Check the infestation and apply the method of fumigation 		
Knowledge Assessment	✓	✓			 Answer all questions your Assessor may have during the practical assessment. 		
Other Requirements			✓		 Provide verified evidence for Managing the Procurement of Chillies Provide verified evidence of Packaging of Processed Chillies Provide verified evidence of Processing of Good Quality Chillies 		

CANDIDATE ASSESSMENT

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 [five hours] timeframe:

- Prepare the warehouse to store the chilli as per requirements. .
- Check the infestation and apply the method of fumigation.

Perform any two tasks (given by the assrssor) from the following tasks

- Prepare the chilli lot for milling process.
- Prepare the Milling machine for the making of chilli powder.
- Prepare the chilli powder as per requirements.

ACTIVITIES	CANDIDATE RESPONSE
1. Complete practical task of Chilli processing under observation by an assessor	 During a practical assessment, under observation by an assessor, I will correctly : Prepare the warehouse to store the chilli as per requirements. Select the site/area to store the chilli. Clean the area before storage to remove dust and insects. Place the plastic/wooden pallets for chilli storage. Stack the chilli bags on pallets. Check the storage area for maintaining humidity and temperature. Check storage weather the condition is unfavourable for the growth and development of fungi and insect. Check the airflow of the area ventilation
	 Check the airflow of the area ventilation. Check the infestation and apply the method of fumigation Chose the random samples to identification the infestation in chilli lot. Calculate/Analysis the level of the infestation in chilli. Arrange the plastic sheets for fumigation of chilli lot properly. Use fumigation tablets (Phosphine Tablets) against the calculate lot of chilli. Cover the plastic sheet on floor with proper tape to maintain the fumigation. Monitor the fumigation with fumigation meter Prepare the chilli lot for milling process. Check & separate the physical quality of chillies. Check the colour of chilli. Check the dust in chilli. Check the stone in chilli. Check the function in chilli. Check the function in chilli. Check the Aflatoxin in chilli. Check the fungal load in chilli. Check the fungal load in chilli. Check the fungal od in chilli. Check the fungal load in chilli. Check the fungal load in chilli. Check the pungency in chilli. Check the fungal load in chilli. Check the fungal load in chilli. Check the pungency in chilli. Clean the lot if any unwanted materials in chilli. Weigh the batch/lot of chilli on digital scale. Prepare the Milling machine for the making of chilli powder. Perform pre-clean of milling machine for making of chilli powder. Check the milling machine operations before and during the chilli lot processing. Calculate and monitor the key

	 Prepare the chilli powder as per requirements. ✓ Feed the whole chilli to milling machine as per requirements of chilli powder. ✓ Calculate receiving of chilli powder from milling of every batch. ✓ Check the quality and mesh size of chilli powder against standard.
2.Other requirements	 Provide verified evidence for Managing the Procurement of Chillies Provide verified evidence of Packaging of Processed Chillies Provide verified evidence of Processing of Good Quality Chillies
3. Answer any questions your assessor may have during the practical assessment	

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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 Manage the procurement of Chillies observation by an assessor	During a practical assessment, under observation by an assessor, the candidate correctly carried out the following tasks:			
Prepare the warehouse to store	Selected the site/area to store the chilli.			
the chilli in factory area as per	Cleaned the area before storage to remove dust and insects			
requirements.	Placed the plastic/wooden pallets for chilli storage			
	Stacked the chilli bags on pallets			
	Checked the storage area for maintaining humidity and temperature			
	Checked storage weather the condition is unfavourable for the growth and development of fungi and insect Checked the airflow of the area ventilation.			
Check the infestation and apply the	Chosen the random samples to identification the infestation in chilli lot			
method of fumigation as per requirements	Calculated/Analysis the level of the infestation in chilli			
	Arranged the plastic sheets for fumigation of chilli lot properly			
	Used fumigation tablets (Phosphine Tablets) against the calculate lot of chilli			
	Covered the plastic sheet on floor with proper tape to maintain the fumigation			
	Monitored the fumigation with fumigation meter			
Prepare the chilli lot for milling process as	Checked & separate the physical quality of chillies			
per requirements	Checked the colour of chilli			
	Checked the dust in chilli			
	Checked the iron in chilli			
	Checked the stone in chilli			
	Checked the Aflatoxin in chilli			
	Checked the moisture content in chilli			
	Checked the fungal load in chilli.			
	Checked the pungency in chilli			

r		
	Cleaned the lot if any unwanted materials in chilli	
	Weight the batch/lot of chilli on digital scale	
Prepare the Milling machine for the	Performed pre-clean of milling machine for making of chilli powder	
making of chilli powder.	Checked the milling machine operations before and during the chilli lot processing	
	Calculated and monitor the key performance of indicators of milling machine	
Prepare the chilli powder as per requirements.	Feed the whole chilli to milling machine as per requirements of chilli powder	
	Calculated receiving of chilli powder from milling of every batch.	
	Checked the quality and mesh size of chilli powder against standard	
2. Other requirements	Provided verified evidence for Managing the Procurement of Chillies	
	Provided verified evidence of Packaging of Processed Chillies	
	Provided verified evidence of Processing of Good Quality Chillies	

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	Assessor to document below all questions asked and candidate		
assessment	answers. Use extra sheets if required and attach.		

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

2. List of tools and equipment required(for five candidates)			
S. No	Items	Quantity	
1	Calculator	5	
2	Fumigation meter	5	
3	Moisture meter	5	
4	Digital scale	5	

3. List of consumable items required(for five candidates)			
S. No	Items	Quantity	
1	Pallets	5	
2	Bags	5	
3	Gloves	5	
4	Mask	5	
5	Fumigation tablets (Phosphine Tablets)	5	
6	Plastic sheets	5	

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