

Assessment Evidence Guide

For

Meat Technology Level-2

(Assistant Slaughterer / Helper)

(Formative)



**National Vocational & Technical Training
Commission Islamabad**

Instruction Sheet for the Candidate

Qualification	National Vocational Qualification in Meat Technology Level-2 (Assistant Slaughterer / Helper)
Competency Standard	Maintain Occupation Health & Safety and Environment Standards
Purpose of Assessment	Formative Assessment
Candidate Details	Name_____
	Registration/Roll Number_____
Guidance for Candidate	To meet this standard, you are required to complete and demonstrate the tasks of apply occupational health and safety measures (OHS) in contribute to continuous improvement, identify hazards at workplace and dispose of hazardous waste/materials, follow safe work procedures relating to own work, maintain first-aid box and fire extinguisher for safe environment within 04 Hrs. Time frame (for practical demonstration & assessment)
Time: 04 Hrs.	During a practical assessment, under observation by an assessor, you are required to 1. Apply occupational health and safety measures (OHS) 2. Contribute to continuous improvement in OHS practice 3. Dispose of hazardous waste/materials 4. Follow safe work procedures relating to own work 5. Maintain first-aid box 6. maintain fire extinguisher 7. Follow environmental, health and safety standards
Minimum Evidence Required	1. Apply occupational health and safety measures (OHS) ◆ Perform work safely at all times, complying with health and safety precautions and other regulations related to Meat processing & packaging industry ◆ Identify personal safety hazards in the workplace, so that the potential for personal injury, damage to equipment or the workplace is prevented, and corrective action is taken. ◆ Deal with problems which are within your control, and report those that cannot be resolved to safety officer. ◆ Keep work area clean and clear of obstructions and storing tools or equipment as per the procedure of industry to overcome any incident. ◆ Remove personal articles (jewelry, watch, cell phone, etc.) before entering work area. ◆ Wear personal protective equipment (PPE) as per job. 2. Contribute to continuous improvement in OHS practice ◆ Interpret work processes and procedures correctly to identify risk of hazards at workplace

	♦ Recognize engineering processes, tools, equipment and consumable materials that have the potential to cause harm ♦ Identify any potential hazards and take appropriate action to minimize the risk 3. Dispose of hazardous waste/materials ♦ Identify hazardous waste materials need to be disposed off ♦ Collect hazardous or non-hazardous waste carefully from the designated area as per approved procedure ♦ Use proper disposal hazardous containers for dispose-off hazardous waste as per procedure ♦ Take necessary precautions like putting masks and gloves while dispose-off hazardous waste/ materials as per standard operating procedure 4. Follow safe work procedures relating to own work ♦ Follow industry's occupational safety rules/regulations and current good manufacturing practices (CGMPs) ♦ Keep work area clean and clear of obstructions, and storing tools or equipment as per the procedure of industry to overcome any incident ♦ Use personal protective equipment (PPEs) ♦ Perform LOTO-TO (lock out tag out –try out) 5. Maintain first-aid box • Ensure availability of first aid box • Check first aid box for requisite emergency medicines • Check expiry of medicines • Perform first aid treatment against electric shocks • Perform first aid treatment/bandages against minor injuries 6. Maintain fire extinguisher ♦ Check fire extinguisher ♦ Operate fire extinguisher ♦ Replace fire extinguisher 7. Follow environmental, health and safety standards ♦ Follow health and safety rules ♦ Follow safety guideline while meat processing and packaging ♦ Store all tools and equipment properly in a safe area ♦ Follow emergency response plan
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Self-Assessment Checklist

Candidate Name	
Registration No.	
Qualification	National Vocational Qualification in Meat Technology Level-2 (Assistant Slaughterer / Helper)
Competency Standard	Maintain Occupation Health & Safety and Environment Standards
Purpose of Assessment	Formative Assessment

Assessment Tasks	1. Apply occupational health and safety measures (OHS) 2. Contribute to continuous improvement in OHS practice 3. Dispose of hazardous waste/materials 4. Follow safe work procedures relating to own work 5. Maintain first-aid box, 6. Maintain fire extinguisher 7. Follow environmental, health and safety standards
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I can.....

Performance Criteria	Yes	No
1. Perform work safely at all times, complying with health and safety precautions and other regulations related to Meat processing & packaging industry	☐	☐
2. Identify personal safety hazards in the workplace, so that the potential for personal injury, damage to equipment or the workplace is prevented, and corrective action is taken	☐	☐
3. Deal with problems which are within your control, and report those that cannot be resolved to safety officer.	☐	☐
4. Keep work area clean and clear of obstructions and storing tools or equipment as per the procedure of industry to overcome any incident.	☐	☐
5. Remove personal articles (jewelry, watch, cell phone, etc.) before entering work area.	☐	☐
6. Wear personal protective equipment (PPE) as per job	☐	☐
7. Interpret work processes and procedures correctly to identify risk of hazards at workplace	☐	☐
8. Recognize engineering processes, tools, equipment and consumable materials that have the potential to cause harm	☐	☐
9. Check work processes and procedures correctly to identify risk of hazards at workplace	☐	☐
10. Identify any potential hazards and take appropriate action to minimize the risk	☐	☐
11. Identify hazardous waste/ drug materials need to be disposed off	☐	☐
12. Collect hazardous or non-hazardous waste carefully from the designated area as per approved procedure	☐	☐
13. Use proper disposal hazardous containers for dispose-off hazardous waste as per procedure	☐	☐
14. Take necessary precautions like PPEs, while dispose-off hazardous waste/ materials as per standard operating procedure	☐	☐
15. Follow industry's occupational safety rules/regulations and current good manufacturing practices (CGMPs)	☐	☐
16. Keep work area clean and clear of obstructions, and storing tools or equipment as per the procedure of industry to overcome any incident	☐	☐

17. Perform LOTO-TO (lock out tag out –try out)	☐	☐
18. Ensure availability of first aid box	☐	☐
19. Check first aid box for requisite emergency medicines	☐	☐
20. Check expiry of medicines	☐	☐
21. Perform first aid treatment against electric shocks	☐	☐
22. Check fire extinguisher	☐	☐
23. Operate fire extinguisher	☐	☐
24. Replace fire extinguisher	☐	☐
25. Follow health and safety rules	☐	☐
26. Follow safety guideline while meat processing and packaging	☐	☐
27. Store all tools and equipment properly in a safe area	☐	☐
28. Follow emergency response plan	☐	☐

Candidate's Signature_____ Assessor's Signature_____

Date: _____

Assessors Judgment Guide

Qualification	National Vocational Qualification in Meat Technology Level-2 (Assistant Slaughterer / Helper)
Competency Standard	Maintain Occupation Health & Safety and Environment Standards
Purpose of Assessment	Formative Assessment
Candidate Details	Name: _____ Registration/Roll Number: _____ Signature: _____
Assessment Outcome	COMPETENT ☐ NOT YETCOMPETENT ☐ Name of the Assessor _____ Assessor's code: _____ Signature: _____

Assessment Summary (to be filled by the assessor)							
Activity	Method					Result	
Nature of Activity	Written	Oral	Observation	Portfolio	Role Play	Competent	Not Yet Competent
Practical Skill Demonstration			✓				
Knowledge Assessment		✓					
Other Requirement							

Observation Checklist

Assessment Tasks	1.	Apply occupational health and safety measures (OHS)			
	2.	Contribute to continuous improvement in OHS practice			
	3.	Dispose of hazardous waste/materials			
	4.	Follow safe work procedures relating to own work			
	5.	Maintain first-aid box			
	6.	maintain fire extinguisher			
	7.	Follow environmental, health and safety standards			
During the practical assessment, candidate demonstrated the following:			Yes	No	Remarks
1.	Performed work safely at all times, complying with health and safety precautions and other regulations related to Meat processing & packaging industry				
2.	Identified personal safety hazards in the workplace, so that the potential for personal injury, damage to equipment or the workplace is prevented, and corrective action is taken				
3.	Dealt with problems which are within your control, and report those that cannot be resolved to safety officer.				
4.	Kept work area clean and clear of obstructions and storing tools or equipment as per the procedure of industry to overcome any incident.				
5.	Removed personal articles (jewelry, watch, cell phone, etc.) before entering work area.				
6.	Wore personal protective equipment (PPE) as per job				
7.	Interpreted work processes and procedures correctly to identify risk of hazards at workplace				
8.	Recognized engineering processes, tools, equipment and consumable materials that have the potential to cause harm				
9.	Checked work processes and procedures correctly to identify risk of hazards at workplace				
10.	Identified any potential hazards and take appropriate action to minimize the risk				
11.	Identified hazardous waste/ drug materials need to be disposed off				
12.	Collected hazardous or non-hazardous waste carefully from the designated area as per approved procedure				
13.	Used proper disposal hazardous containers for				

	dispose-off hazardous waste as per procedure			
14.	Took necessary precautions like PPEs, while dispose-off hazardous waste/ materials as per standard operating procedure			
15.	Followed industry's occupational safety rules/regulations and current good manufacturing practices (CGMPs)			
16.	Kept work area clean and clear of obstructions, and storing tools or equipment as per the procedure of industry to overcome any incident			
17.	Performed LOTO-TO (lock out tag out –try out)			
18.	Ensured availability of first aid box			
19.	Checked first aid box for requisite emergency medicines			
20.	Checked expiry of medicines			
21.	Performed first aid treatment against electric shocks			
22.	Checked fire extinguisher			
23.	Operated fire extinguisher			
24.	Replaced fire extinguisher			
25.	Followed health and safety rules			
26.	Followed safety guideline while meat processing and packaging			
27.	Stored all tools and equipment properly in a safe area			
28.	Followed emergency response plan			
Competent ☐		Not Yet Competent ☐		

Knowledge Assessment

Qualification	National Vocational Qualification in Meat Technology Level-2 (Assistant Slaughterer / Helper)
Competency Standard	Maintain Occupation Health & Safety and Environment Standards
Purpose of Assessment	Formative Assessment

Candidate Details	Name: _____
	Registration/Roll Number: _____ Candidate Signature: _____
Assessment Outcome	COMPETENT ☐ NOT YET COMPETENT ☐
	Name of the Assessor: _____
	Assessor's code: _____
	Signature of the Assessor: _____

Candidate's response is not required to be identical, but similar concepts and/or keywords must be used. Oral questioning may be used to clarify candidate understanding of topic and its application.

Questions (Candidate confidently answered questions correctly and demonstrated understanding of the topics and their application)		Satisfactory	Not Satisfactory
1.	Which safety equipment are used in manufacturing area?		
2.	Which safety signs and symbols are used in meat processing area?		
3.	What are different kinds of waste materials?		

4.	Which Personnel protection equipment (PPEs) are used in processing area?		
5.	What are Good Manufacturing Procedures (GMP) relating to clean work environment?		
6.	Why Good Manufacturing Practices are necessary in meat processing industry?		

Feedback to the Candidate	
Candidate's Signature	Assessor's Signature

List of Tools, Consumables and Equipment

Sr. No.	Name of items	Quantity (25 Candidates)
Consumables		
1.	Gloves	25 Pair
2.	Health and Safety Manual	25
3.	Maintenance box	25
4.	Fire Extinguishers	25
5.	First Aid Box	25
6.	Air Vents	2 for each student
7.	Safety Siren	1 for all Students
8.	Lab coat	25
9.	Masks	25
10.	Safety shoes	25 pairs
11.	Helmet	25
12.	Goggles	25
13.	Ear Plugs	25

Instruction Sheet for the Candidate

Qualification	National Vocational Qualification in Meat Technology Level-2 (Assistant Slaughterer / Helper)
Competency Standard	Adopt Basic Good Manufacturing Practices (GMP) for Meat Processing
Purpose of Assessment	Formative Assessment
Candidate Details	Name _____ Registration/Roll Number _____
Guidance for Candidate	To meet this standard, you are required to complete and demonstrate the tasks of apply basic GMP requirements in regard to layout of workspace, requirements in regard to personal hygiene, meat packaging, production quality control and in process controls, storage (Refrigeration/Freezing), cleaning and sanitation within 04 Hrs. Time frame (for practical demonstration & assessment)
Time: 04 Hrs.	During a practical assessment, under observation by an assessor, you are required to 1. Apply basic GMP requirements with reference to work place 2. Apply Basic GMP requirements in regard to personal hygiene 3. Apply basic GMP requirements in regard to meat packaging 4. Apply basic GMP requirements to production quality control and in process controls 5. Apply basic GMP requirements in regard to storage (Refrigeration/Freezing) 6. Apply basic GMP requirements in regard to cleaning and sanitation
Minimum Evidence Required	1. Apply basic GMP requirements in regard to layout of premises, workspace ◆ Perform adequate cleaning and/or disinfection ◆ Set of space for Meat processing and storage of equipment ◆ Follow safety rules and regulations for the meat processing industry 2. Apply Basic GMP requirements in regard to personal hygiene ◆ Perform proper hand washing and disinfection procedures before entering production ◆ Wear Personal Protective Equipment (PPE) as per SOPs regarding hygienic measures ◆ Report to supervisor in the case of illness 3. Apply basic GMP requirements in regard to meat packaging ◆ Prevent contamination in slaughtering, processing and storage ◆ Maintain packing surfaces and equipment to minimize product damage and contamination 4. Apply basic GMP requirements to production quality control and in process controls ◆ Follow master production instructions (SOPs) ◆ Follow basic quality control measure under supervision

	5. Apply basic GMP requirements in regard to storage (Refrigeration/Freezing) ◆ Store materials and end product appropriately ◆ Follow First Expire First Out (FEFO)/First In First Out (FIFO) ◆ Perform stacking as per instruction 6. Apply basic GMP requirements in regard to cleaning and sanitation ◆ Follow sanitation procedures for all food contact equipment and food contact surfaces ◆ Report sanitation failures ◆ Record cleaning and sanitation work
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Self-Assessment Checklist

Candidate Name	
Registration No.	
Qualification	National Vocational Qualification in Meat Technology Level-2 (Assistant Slaughterer / Helper)
Competency Standard	Perform Food Microbiological Tests
Purpose of Assessment	Formative Assessment
Assessment Tasks	1. Apply basic GMP requirements in regard to layout of premises, workspace 2. Apply Basic GMP requirements in regard to personal hygiene 3. Apply basic GMP requirements in regard to meat packaging 4. Apply basic GMP requirements to production quality control and in process controls 5. Apply basic GMP requirements in regard to storage (Refrigeration/Freezing) 6. Apply basic GMP requirements in regard to cleaning and sanitation

I can.....

Performance Criteria	Yes	No
1. Perform adequate cleaning and/or disinfection	☐	☐
2. Set of space for Meat processing and storage of equipment	☐	☐
3. Follow safety rules and regulations for the meat processing industry	☐	☐
4. Perform proper hand washing and disinfection procedures before entering production	☐	☐
5. Wear Personal Protective Equipment (PPE) as per SOPs regarding hygienic measures	☐	☐
6. Report to supervisor in the case of illness	☐	☐
7. Prevent contamination in slaughtering, processing and storage	☐	☐
8. Maintain packing surfaces and equipment to minimize product damage and contamination	☐	☐
9. Follow master production instructions (SOPs)	☐	☐
10. Follow basic quality control measure under supervision	☐	☐
11. Store materials and end product appropriately	☐	☐
12. Follow First Expire First Out (FEFO)/First In First Out (FIFO)	☐	☐
13. Perform stacking as per instruction	☐	☐

14. Follow sanitation procedures for all food contact equipment and food contact surfaces	☐	☐
15. Report sanitation failures	☐	☐
16. Record cleaning and sanitation work	☐	☐

Candidate's Signature_____ Assessor's Signature_____

Date: _____

Assessors Judgment Guide

Qualification	National Vocational Qualification in Meat Technology Level-2 (Assistant Slaughterer / Helper)
Competency Standard	Adopt Basic Good Manufacturing Practices (GMP) for Meat Processing
Purpose of Assessment	Formative Assessment
Candidate Details	Name: _____ Registration/Roll Number: _____ Signature: _____
Assessment Outcome	COMPETENT ☐ NOT YETCOMPETENT ☐ Name of the Assessor _____ Assessor's code: _____ Signature: _____

Assessment Summary (to be filled by the assessor)							
Activity	Method					Result	
Nature of Activity	Written	Oral	Observation	Portfolio	Role Play	Competent	Not Yet Competent
Practical Skill Demonstration			✓				
Knowledge Assessment		✓					
Other Requirement							

Observation Checklist

Assessment Tasks	1.	Apply basic GMP requirements with reference to work place		
	2.	Apply Basic GMP requirements in regard to personal hygiene		
	3.	Apply basic GMP requirements in regard to meat packaging		
	4.	Apply basic GMP requirements to production quality control and in process controls		
	5.	Apply basic GMP requirements in regard to storage (Refrigeration/Freezing)		
	6.	Apply basic GMP requirements in regard to cleaning and sanitation		
	7.	Apply basic GMP requirements in regard to layout of premises, workspace		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1.	Performed adequate cleaning and/or disinfection			
2.	Set of space for Meat processing and storage of equipment			
3.	Followed safety rules and regulations for the meat processing industry			
4.	Performed proper hand washing and disinfection procedures before entering production			
5.	Wore Personal Protective Equipment (PPE) as per SOPs regarding hygienic measures			
6.	Reported to supervisor in the case of illness			
7.	Prevented contamination in slaughtering, processing and storage			
8.	Maintained packing surfaces and equipment to minimize product damage and contamination			
9.	Followed master production instructions (SOPs)			
10.	Followed basic quality control measure under supervision			
11.	Stored materials and end product appropriately			
12.	Followed First Expire First Out (FEFO)/First In First Out (FIFO)			
13.	Performed stacking as per instruction			
14.	Followed sanitation procedures for all food contact equipment and food contact surfaces			

15.	Reported sanitation failures			
16.	Recorded cleaning and sanitation work			
Competent ☐		Not Yet Competent ☐		

Knowledge Assessment

Qualification	National Vocational Qualification in Meat Technology Level-2 (Assistant Slaughterer / Helper)
Competency Standard	Adopt Basic Good Manufacturing Practices (GMP) for Meat Processing
Purpose of Assessment	Formative Assessment
Candidate Details	Name: _____ Registration/Roll Number: _____ Candidate Signature: _____
Assessment Outcome	COMPETENT ☐ NOT YET COMPETENT ☐ Name of the Assessor: _____ Assessor's code: _____ Signature of the Assessor: _____

Candidate's response is not required to be identical, but similar concepts and/or keywords must be used. Oral questioning may be used to clarify candidate understanding of topic and its application.

Questions (Candidate confidently answered questions correctly and demonstrated understanding of the topics and their application)		Satisfactory	Not Satisfactory
1.	Why personal hygiene is important in meat industry?		

2.	Define FEFO and FIFO?		
3.	Differentiate between cleaning and sanitation?		
4.	What is CIP?		
5.	What is COP?		
6.	What is disinfection?		

Feedback to the Candidate	
Candidate's Signature_____	Assessor's Signature_____

List of Tools, Consumables and Equipment

Sr. No.	Name of items	Quantity (25 Candidates)
Consumables		
1.	PPE's	25
2.	Disinfectors, sanitizer	5 for all Students
3.	Insect-o-cutors, Bait Station, Glue Boards & Straws, Cages	1 of each for all students
4.	Hose cleaning pipe	1 for all students
5.	Glass protective lights	1 for all students
6.	Trolleys	5 for all students
7.	Scrubbers	25
8.	Mopes,	25
9.	color coded brushes	5 for all students

Instruction Sheet for the Candidate

Qualification	National Vocational Qualification in Meat Technology Level-2 (Assistant Slaughterer / Helper)
Competency Standard	Maintain Meat Processing Tools and Equipment
Purpose of Assessment	Formative Assessment
Candidate Details	Name _____ Registration/Roll Number _____
Guidance for Candidate	To meet this standard, you are required to complete and demonstrate the tasks of prepare and cleaning of processing tools and equipment, apply food grade lubricants of tools/equipment, implement internal control plan (ICP) for tools and sharp knives within 04 Hrs. Time frame (for practical demonstration & assessment)
Time: 04 Hrs.	During a practical assessment, under observation by an assessor, you are required to 1. Prepare meat processing tools 2. Perform cleaning of tools and equipment 3. Apply food grade lubricants of tools/equipment 4. Implement Internal Control Plan (ICP) for tools and equipment 5. Sharp Knives and carcass Handling Equipment's
Minimum Evidence Required	1. Prepare meat processing tools ♦ Identify meat processing tools. ♦ Apply color coded scheme to identify knives and cutting board ♦ Prepare Slaughtering tool (knife, Sharp edges) ♦ Prepare the bone cutting Saw ♦ Prepare de-skinning knife. 2. Perform cleaning of tools and equipment ♦ Clean and wash all equipment, utensils and machines before and after working ♦ Disinfect tools and equipment according to procedure ♦ Record relevant data Execute the production as per set standards 3. Apply food grade lubricants of tools/equipment ♦ Diagnose and rectify the machine faults ♦ Apply proper food lubrication of machinery as per schedule 4. Implement Internal Control Plan (ICP) for tools and equipment ♦ Check the tools/equipment regularly ♦ Identify damaged tools/equipment

	♦ Perform repair/replace tools/parts ♦ Record of tools/equipment as per industry SOPs 5. Sharp Knives and carcass Handling Equipment's ♦ Sharp Knives with steel rod / grinding stone ♦ Clean fat from knives ♦ Sharp the steel hooks
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Self-Assessment Checklist

Candidate Name	
Registration No.	
Qualification	National Vocational Qualification in Meat Technology Level-2 (Assistant Slaughterer / Helper)
Competency Standard	Maintain Meat Processing Tools and Equipment
Purpose of Assessment	Formative Assessment
Assessment Tasks	1. Prepare meat processing tools 2. Perform cleaning of tools and equipment 3. Apply food grade lubricants of tools/equipment 4. Implement Internal Control Plan (ICP) for tools and equipment 5. Sharp Knives and carcass Handling Equipment's

I can.....

Performance Criteria	Yes	No
1. Identify meat processing tools.	☐	☐
2. Apply color coded scheme to identify knives and cutting board	☐	☐
3. Prepare Slaughtering tool (knife, Sharp edges)	☐	☐
4. Prepare the bone cutting Saw	☐	☐
5. Prepare de-skinning knife		
6. Clean and wash all equipment, utensils and machines before and after working	☐	☐
7. Disinfect tools and equipment according to procedure	☐	☐
8. Record relevant data	☐	☐
9. Diagnose and rectify the machine faults	☐	☐
10. Apply proper food lubrication of machinery as per schedule	☐	☐
11. Check the tools/equipment regularly	☐	☐
12. Identify damaged tools/equipment	☐	☐
13. Perform repair/replace tools/parts	☐	☐
14. Record of tools/equipment as per industry SOPs	☐	☐
15. Sharp Knives with steel rod / grinding stone	☐	☐

16. Clean fat from knives	☐	☐
17. Sharp the steel hooks	☐	☐

Candidate's Signature_____ Assessor's Signature_____

Date: _____

Assessors Judgment Guide

Qualification	National Vocational Qualification in Meat Technology Level-2 (Assistant Slaughterer / Helper)
Competency Standard	Maintain Meat Processing Tools and Equipment
Purpose of Assessment	Formative Assessment
Candidate Details	Name: _____ Registration/Roll Number: _____ Signature: _____
Assessment Outcome	COMPETENT ☐ NOT YETCOMPETENT ☐ Name of the Assessor _____ Assessor's code: _____ Signature: _____

Assessment Summary (to be filled by the assessor)							
Activity	Method					Result	
Nature of Activity	Written	Oral	Observation	Portfolio	Role Play	Competent	Not Yet Competent
Practical Skill Demonstration			✓				
Knowledge Assessment		✓					
Other Requirement							

Observation Checklist

Assessment Tasks	1. Prepare meat processing tools			
	2. Perform cleaning of tools and equipment			
	3. Apply food grade lubricants of tools/equipment			
	4. Implement Internal Control Plan (ICP) for tools and equipment			
	5. Sharp Knives and carcass Handling Equipment's			
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1.	Identified meat processing tools.			
2.	Applied color coded scheme to identify knives and cutting board			
3.	Prepared Slaughtering tool (knife, Sharp edges)			
4.	Prepared the bone cutting Saw			
5.	Prepared de-skinning knife			
6.	Cleaned and washed all equipment, utensils and machines before and after working			
7.	Disinfected tools and equipment according to procedure			
8.	Recorded relevant data			
9.	Diagnosed and rectify the machine faults			
10.	Applied proper food lubrication of machinery as per schedule			
11.	Checked the tools/equipment regularly			
12.	Identified damaged tools/equipment			
13.	Performed repair/replace tools/parts			
14.	Recorded of tools/equipment as per industry SOPs			
15.	Sharped Knives with steel rod / grinding stone			
16.	Cleaned fat from knives			
17.	Sharped the steel hooks			
Competent ☐		Not Yet Competent ☐		

Knowledge Assessment

Qualification	National Vocational Qualification in Meat Technology Level-2 (Assistant Slaughterer / Helper)
Competency Standard	Maintain Meat Processing Tools and Equipment
Purpose of Assessment	Formative Assessment
Candidate Details	Name: _____
	Registration/Roll Number: _____ Candidate Signature: _____
Assessment Outcome	COMPETENT ☐ NOT YET COMPETENT ☐ Name of the Assessor: _____ Assessor's code: _____ Signature of the Assessor: _____

Candidate's response is not required to be identical, but similar concepts and/or keywords must be used. Oral questioning may be used to clarify candidate understanding of topic and its application.

Questions (Candidate confidently answered questions correctly and demonstrated understanding of the topics and their application)		Satisfactory	Not Satisfactory
1.	What does SOP stand for?		
2.	What are the required SOPs for slaughtering?		

3.	Enlist different types of knives		
4.	Define food grade lubricants?		
5.	What is ICP?		
6.	What is use of grinding stone/sharpening steel?		
7.	Why we use hot water for cleaning of knives?		
8.	What is temperature of water for disinfection of tools?		

Feedback to the Candidate	
Candidate's Signature_____	Assessor's Signature_____

List of Tools, Consumables and Equipment

Sr. No.	Name of items	Quantity (25 Candidates)
Equipment		
1.	Weighing scale	1
2.	Slaughtering knife	25 for each student
3.	Saw Cutter	5 for all students
4.	Tub	2 for all students
5.	Data sheets to record the results	25 sheets

Instruction Sheet for the Candidate

Qualification	National Vocational Qualification in Meat Technology Level-2 (Assistant Slaughterer / Helper)
Competency Standard	Receive live birds/animals
Purpose of Assessment	Formative Assessment
Candidate Details	Name_____ Registration/Roll Number_____
Guidance for Candidate	To meet this standard, you are required to complete and demonstrate the tasks of Perform physical inspection of live birds/animals and weighing of birds/ animals, shackle birds and handle animals (cow, sheep, goat) at right alley within 04 Hrs. Time frame (for practical demonstration & assessment)
Time: 04 Hrs.	During a practical assessment, under observation by an assessor, you are required to 1. Perform physical inspection of live birds/animals 2. Perform weighing of birds/ animals 3. Shackle birds 4. Handle animals (cow, sheep, goat) at right alley
Minimum Evidence Required	1. Perform physical inspection of live birds/animals ♦ Check physical condition of bird/animal at receiving ♦ Separate abnormal birds/animals ♦ Inform about abnormality to supervisor ♦ Record mortality rate in case of poultry/birds ♦ Wash animals at receiving 2. Perform weighing of birds/ animals ♦ Calibrate measuring equipment ♦ Weigh the birds/animals as per requirements ♦ Maintain records according to work instructions 3. Shackle birds ♦ Hang birds on shackles ♦ Perform vertical hanging (head toward ground) 4. Handle animals (cow, sheep, goat) at right alley ♦ Use appropriate path for handling animals ♦ Handle animal carefully to safe guard personnel safety and animal welfare

Self-Assessment Checklist

Candidate Name	
Registration No.	
Qualification	National Vocational Qualification in Meat Technology Level-2 (Assistant Slaughterer / Helper)
Competency Standard	Receive live birds/animals
Purpose of Assessment	Formative Assessment
Assessment Tasks	1. Perform physical inspection of live birds/animals 2. Perform weighing of birds/ animals 3. Shackle birds 4. Handle animals (cow, sheep, goat) at right alley

I can.....

Performance Criteria	Yes	No
1. Check health of bird/animal at receiving	☐	☐
2. Separate abnormal birds/animals	☐	☐
3. Inform about abnormality to supervisor	☐	☐
4. Record mortality rate in case of poultry/birds	☐	☐
5. Perform physical inspection as per specification	☐	☐
6. Check movement of animals	☐	☐
7. Wash animals at receiving	☐	☐
8. Prevent cross contamination	☐	☐
9. Perform balancing and zero-tare of measuring equipment	☐	☐
10. Weigh the birds/animals as per requirements	☐	☐
11. Maintain log book/log sheets for record of all received birds/animals	☐	☐
12. Record health and weight trend of birds/animals	☐	☐
13. Hang birds on shackles	☐	☐
14. Perform vertical hanging (head toward ground)	☐	☐
15. Use appropriate path for handling animals	☐	☐
16. Handle animal carefully to safe guard personnel safety and animal welfare	☐	☐

Candidate's Signature _____ Assessor's Signature _____

Date: _____

Assessors Judgment Guide

Qualification	National Vocational Qualification in Meat Technology Level-2 (Assistant Slaughterer / Helper)
Competency Standard	Receive live birds/animals
Purpose of Assessment	Formative Assessment
Candidate Details	Name: _____ Registration/Roll Number: _____ Signature: _____
Assessment Outcome	COMPETENT ☐ NOT YET COMPETENT ☐ Name of the Assessor _____ Assessor's code: _____ Signature: _____

Assessment Summary (to be filled by the assessor)							
Activity	Method					Result	
Nature of Activity	Written	Oral	Observation	Portfolio	Role Play	Competent	Not Yet Competent
Practical Skill Demonstration			✓				
Knowledge Assessment		✓					
Other Requirement							

Observation Checklist

Assessment Tasks	1. Perform physical inspection of live birds/animals 2. Perform weighing of birds/ animals 3. Shackle birds 4. Handle animals (cow, sheep, goat) at right alley
During the practical assessment, candidate demonstrated the following:	Yes No Remarks
1. Checked health of bird/animal at receiving	
2. Separated abnormal birds/animals	
3. Informed about abnormality to supervisor	
4. Recorded mortality rate in case of poultry/birds	
5. Performed physical inspection as per specification	
6. Checked movement of animals	
7. Washed animals at receiving	
8. Prevented cross contamination	
9. Performed balancing and zero-tare of measuring equipment	
10. Weighed the birds/animals as per requirements	
11. Maintained log book/log sheets for record of all received birds/animals	
12. Recorded health and weight trend of birds/animals	
13. Hanged birds on shackles	
14. Performed vertical hanging (head toward ground)	
15. Used appropriate path for handling animals	
16. Handled animal carefully to safe guard personnel safety and animal welfare	
Competent ☐	Not Yet Competent ☐

Knowledge Assessment

Qualification	National Vocational Qualification in Meat Technology Level-2 (Assistant Slaughterer / Helper)
Competency Standard	Implement Quality Management System
Purpose of Assessment	Formative Assessment
Candidate Details	Name: _____ Registration/Roll Number: _____ Candidate Signature: _____
Assessment Outcome	COMPETENT ☐ NOT YET COMPETENT ☐ Name of the Assessor: _____ Assessor's code: _____ Signature of the Assessor: _____

Candidate's response is not required to be identical, but similar concepts and/or keywords must be used. Oral questioning may be used to clarify candidate understanding of topic and its application.

Questions (Candidate confidently answered questions correctly and demonstrated understanding of the topics and their application)		Satisfactory	Not Satisfactory
1.	Define livestock/meat animals		
2.	What do you mean by halal birds/animals?		

3.	Define calibration.		
4.	What is method of monitoring temperature at time of receiving?		
5.	What do you mean by cross contamination?		
6.	What is shackling?		
7.	What is DOA?		

8.	What is normal body temperature of bird/animal?		

Feedback to the Candidate

Candidate's Signature _____ **Assessor's Signature** _____

List of Tools/Consumables and Equipment

Sr. No.	Name of items	Quantity (25 Candidates)
Consumables		
1.	Markers	25
2.	Files	25
3.	Pen	25
4.	First aid box	5 set
5.	Gloves	25 pairs
6.	Masks	25
Equipment		
1.	Steel Hooks, Shackles	1
2.	Thermometer (Probe, IR Gun)	5
3.	Weighing scales	1

Instruction Sheet for the Candidate

Qualification	National Vocational Qualification in Meat Technology Level-2 (Assistant Slaughterer / Helper)
Competency Standard	Perform Slaughtering of Poultry/Birds
Purpose of Assessment	Formative Assessment
Candidate Details	Name_____ Registration/Roll Number_____
Guidance for Candidate	To meet this standard, you are required to complete and demonstrate the tasks of arrange required tools/equipment, halal slaughtering and cleaning/sanitation as per schedule/procedure within 04 Hrs. Time frame (for practical demonstration & assessment)
Time: 04 Hrs.	During a practical assessment, under observation by an assessor, you are required to 1. Arrange required tools/equipment 2. Hang poultry/birds 3. Apply halal slaughtering method 4. Perform cleaning and sanitation as per schedule/procedure
Minimum Evidence Required	1. Arrange required tools/equipment ♦ Check availability of slaughtering knife ♦ Check sharpness of slaughtering knife ♦ Check availability of water 2. Examine Shackled poultry/birds ♦ Check neck toward sternum of poultry/birds in front of slaughterer ♦ Check the functioning of blue light 3. Apply halal slaughtering method ♦ Face birds toward Qibla ♦ Recite TASMIYA (BISMILLAH WALLAH-O-AKBAR) ♦ Cut trachea, Oesophagus and both Carotid arteries and Juglar veins with a single cut ♦ Cut should be through the wedge of knife ♦ Allow complete bleeding of birds 4. Perform cleaning and sanitation as per schedule/procedure ♦ Use color coded cleaning tools for cleaning for blood, floor and apparatus ♦ Clean as per requirement of SOP ♦ Perform disinfection of food contact surfaces where required

Self-Assessment Checklist

Candidate Name	
Registration No.	
Qualification	National Vocational Qualification in Meat Technology Level-2 (Assistant Slaughterer / Helper)
Competency Standard	Perform Slaughtering of Poultry/Birds
Purpose of Assessment	Formative Assessment
Assessment Tasks	1. Arrange required tools/equipment 2. Examine Shackled poultry/birds 3. Apply halal slaughtering method 4. Perform cleaning and sanitation as per schedule/procedure

I can.....

Performance Criteria	Yes	No
1. Check availability of slaughtering knife	☐	☐
2. Check sharpness of slaughtering knife	☐	☐
3. Check availability of water	☐	☐
4. Check neck toward sternum of poultry/birds in front of slaughterer	☐	☐
5. Check the functioning of blue light	☐	☐
6. Face birds toward Qibla	☐	☐
7. Recite TASMIYA (BISMILLAH WALLAH-O-AKBAR)	☐	☐
8. Cut trachea, Oesophagus and both Carotid arteries and Juglar veins with a single cut	☐	☐
9. Cut should be through the wedge of knife	☐	☐
10. Allow complete bleeding of birds	☐	☐
11. Use color coded cleaning tools for cleaning for blood, floor and apparatus	☐	☐
12. Clean as per requirement of SOP	☐	☐
13. Perform disinfection of food contact surfaces where required	☐	☐

Candidate's Signature _____ Assessor's Signature _____

Date: _____

Assessors Judgment Guide

Qualification	National Vocational Qualification in Meat Technology Level-2 (Assistant Slaughterer / Helper)
Competency Standard	Perform Slaughtering of Poultry/Birds
Purpose of Assessment	Formative Assessment
Candidate Details	Name: _____ Registration/Roll Number: _____ Signature: _____
Assessment Outcome	COMPETENT ☐ NOT YETCOMPETENT ☐ Name of the Assessor _____ Assessor's code: _____ Signature: _____

Assessment Summary (to be filled by the assessor)							
Activity	Method					Result	
Nature of Activity	Written	Oral	Observation	Portfolio	Role Play	Competent	Not Yet Competent
Practical Skill Demonstration			✓				
Knowledge Assessment		✓					
Other Requirement							

Observation Checklist

Assessment Tasks	1. Arrange required tools/equipment			
	2. Examine Shackled poultry/birds			
	3. Apply halal slaughtering method			
	4. Perform cleaning and sanitation as per schedule/procedure			
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1.	Checked availability of slaughtering knife			
2.	Checked sharpness of slaughtering knife			
3.	Checked availability of water			
4.	Checked neck toward sternum of poultry/birds in front of slaughterer			
5.	Checked the functioning of blue light			
6.	Faced birds toward Qibla			
7.	Recited TASMIYA (BISMILLAH WALLAH-O-AKBAR)			
8.	Cut trachea, Oesophagus and both Carotid arteries and Juglar veins with a single cut			
9.	Cut should be through the wedge of knife			
10.	Allowed complete bleeding of birds			
11.	Used color coded cleaning tools for cleaning for blood, floor and apparatus			
12.	Cleaned as per requirement of SOP			
13.	Performed disinfection of food contact surfaces where required			
Competent ☐		Not Yet Competent ☐		

Knowledge Assessment

Qualification	National Vocational Qualification in Meat Technology Level-2 (Assistant Slaughterer / Helper)
Competency Standard	Perform Slaughtering of Poultry/Birds
Purpose of Assessment	Formative Assessment
Candidate Details	Name: _____ Registration/Roll Number: _____ Candidate Signature: _____
Assessment Outcome	COMPETENT ☐ NOT YET COMPETENT ☐ Name of the Assessor: _____ Assessor's code: _____ Signature of the Assessor: _____

Candidate's response is not required to be identical, but similar concepts and/or keywords must be used. Oral questioning may be used to clarify candidate understanding of topic and its application.

Questions (Candidate confidently answered questions correctly and demonstrated understanding of the topics and their application)		Satisfactory	Not Satisfactory
1.	Define Halal Slaughtering		

2.	Recite Tasmiyah (Takbeer)		
3.	What are the requirements for a Slaughterer?		
4.	Enlist different types of knives		
5.	What do you know about cleaning techniques?		
6.	Differentiate between cleaning and disinfection?		

7.	What is appropriate method of cleaning and disinfection tools and machine?		
8.	What is bleed out time for birds?		

Feedback to the Candidate

Candidate's Signature _____ **Assessor's Signature** _____

List of Tools/Consumables and Equipment

Sr. No.	Name of items	Quantity (25 Candidates)
Consumables		
1.	Goggles	25
2.	Gloves	25
3.	Head Cover	25
4.	First aid box	5 set
5.	Masks	25
Equipment		
1.	Slaughtering Knife	25
2.	Conveyor, Shackles	1
3.	Cleaning trolleys	3
4.	Brushes	5
5.	Scrapers	25

Instruction Sheet for the Candidate

Qualification	National Vocational Qualification in Meat Technology Level-2 (Assistant Slaughterer / Helper)
Competency Standard	Perform Slaughtering of Animals (Cow, Buffalo, Sheep, Goat)
Purpose of Assessment	Formative Assessment
Candidate Details	Name _____ Registration/Roll Number _____
Guidance for Candidate	To meet this standard, you are required to complete and demonstrate the tasks of arrange required tools/equipment for performing halal slaughtering and cleaning/sanitation as per schedule/procedure within 04 Hrs. Time frame (for practical demonstration & assessment)
Time: 04 Hrs.	During a practical assessment, under observation by an assessor, you are required to: 1. Arrange required tools/equipment 2. Apply halal slaughtering method 3. Perform cleaning and sanitation as per schedule/procedure
Minimum Evidence Required	1. Arrange required tools/equipment ♦ Check availability of slaughtering knife ♦ Check sharpness of slaughtering knife ♦ Check availability of water ♦ Check the working of animal slaughtering box 2. Apply halal slaughtering method ♦ Handle the animal for slaughtering ♦ Lay down the animal horizontally ♦ Face birds toward Qibla ♦ Recite TASMIYA (BISMILLAH WALLAH-O-AKBAR) ♦ Cut trachea, Oesophagus and both Carotid arteries and Juglar veins wi ♦ Cut should be through the wedge of knife ♦ Allow complete bleeding of birds 3. Perform cleaning and sanitation as per schedule/procedure ♦ Select appropriate method of cleaning as per process nature (dry and v ♦ Use color coded cleaning tools for cleaning for blood, floor and apparat ♦ Clean as per requirement of SOP ♦ Perform disinfection of food contact surfaces where required

Self-Assessment Checklist

Candidate Name	
Registration No.	
Qualification	National Vocational Qualification Level-2 Meat Technology
Competency Standard	Perform Slaughtering of Animals (Cow, Buffalo, Sheep, Goat)
Purpose of Assessment	Formative Assessment
Assessment Tasks	1. Arrange required tools/equipment 2. Apply halal slaughtering method 3. Perform cleaning and sanitation as per schedule/procedure

I can.....

Performance Criteria	Yes	No
1. Check availability of slaughtering knife	☐	☐
2. Check sharpness of slaughtering knife	☐	☐
3. Check availability of water	☐	☐
4. Handle the animal for slaughtering	☐	☐
5. Lay down the animal horizontally	☐	☐
6. Face birds toward Qibla	☐	☐
7. Recite TASMIYA (BISMILLAH WALLAH-O-AKBAR)	☐	☐
8. Cut trachea, Oesophagus and both Carotid arteries and Juglar veins with a single cut	☐	☐
9. Cut should be through the wedge of knife	☐	☐

10. Allow complete bleeding of birds		
11. Select appropriate method of cleaning as per process nature (dry and wet cleaning)		
12. Use color coded cleaning tools for cleaning for blood, floor and apparatus		
13. Clean as per requirement of SOP		
14. Perform disinfection of food contact surfaces where required		

Candidate's Signature _____ Assessor's Signature _____

Date: _____

Assessors Judgment Guide

Qualification	National Vocational Qualification in Meat Technology Level-2 (Assistant Slaughterer / Helper)
Competency Standard	Perform Slaughtering of Animals (Cow, Buffalo, Sheep, Goat)
Purpose of Assessment	Formative Assessment
Candidate Details	Name: _____ Registration/Roll Number: _____ Signature: _____
Assessment Outcome	COMPETENT ☐ NOT YET COMPETENT ☐ Name of the Assessor _____ Assessor's code: _____ Signature: _____

Assessment Summary (to be filled by the assessor)							
Activity	Method					Result	
Nature of Activity	Written	Oral	Observation	Portfolio	Role Play	Competent	Not Yet Competent
Practical Skill Demonstration			✓				
Knowledge Assessment		✓					
Other Requirement							

Observation Checklist

Assessment Tasks	1. Arrange required tools/equipment			
	2. Apply halal slaughtering method			
	3. Perform cleaning and sanitation as per schedule/procedure			
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1.	Checked availability of slaughtering knife			
2.	Checked sharpness of slaughtering knife			
3.	Checked availability of water			
4.	Handled the animal for slaughtering			
5.	Laid down the animal horizontally			
6.	Faced birds toward Qibla			
7.	Recited TASMIYA (BISMILLAH WALLAH-O-AKBAR)			
8.	Cut trachea, Oesophagus and both Carotid arteries and Juglar veins with a single cut			
9.	Cut should be through the wedge of knife			
10.	Allowed complete bleeding of birds			
11.	Select appropriate method of cleaning as per process nature (dry and wet cleaning)			
12.	Used color coded cleaning tools for cleaning for blood, floor and apparatus			
13.	Cleaned as per requirement of SOP			
14.	Performed disinfection of food contact surfaces where required			
Competent ☐		Not Yet Competent ☐		

Knowledge Assessment

Qualification	National Vocational Qualification in Meat Technology Level-2 (Assistant Slaughterer / Helper)
Competency Standard	Perform Slaughtering of Animals (Cow, Buffalo, Sheep, Goat)
Purpose of Assessment	Formative Assessment
Candidate Details	Name: _____ Registration/Roll Number: _____ Candidate Signature: _____
Assessment Outcome	COMPETENT ☐ NOT YET COMPETENT ☐ Name of the Assessor: _____ Assessor's code: _____ Signature of the Assessor: _____

Candidate's response is not required to be identical, but similar concepts and/or keywords must be used. Oral questioning may be used to clarify candidate understanding of topic and its application.

Questions (Candidate confidently answered questions correctly and demonstrated understanding of the topics and their application)		Satisfactory	Not Satisfactory
1.	Define Halal Slaughtering		
2.	Recite Tasmiyah (Takbeer)		
3.	What are requirements for a Slaughterer?		
4.	Enlist different types of knives		

4.	What do you know about cleaning techniques?		
5.	Differentiate between cleaning and disinfection?		
6.	What is appropriate method of cleaning and disinfection tools and machine?		
7.	What is bleed out time for Cattle/Sheep?		

Feedback to the Candidate
Candidate's Signature _____ Assessor's Signature _____

List of Tools and Equipment

Sr. No.	Name of items	Quantity (25 Candidates)
Consumables		
1.	Goggles	25
2.	Gloves	25
3.	Head Cover	25
4.	First aid box	5 set
5.	Masks	25
Equipment		
1.	Slaughtering Knife	25
2.	Conveyor, Shackles	1
3.	Cleaning trolleys	3
4.	Brushes	5
5.	Scrapers	25
6.	Ropes	25

Instruction Sheet for the Candidate

Qualification	National Vocational Qualification in Meat Technology Level-2 (Assistant Slaughterer / Helper)
Competency Standard	Perform Scalding/De-feathering/De-Skinning/De-hiding
Purpose of Assessment	Formative Assessment
Candidate Details	Name _____ Registration/Roll Number _____
Guidance for Candidate	To meet this standard, you are required to complete and demonstrate the tasks of prepare scalding tank, perform scalding, perform scheduled cleaning of scalding tank, perform de-feathering of birds and de-skinning/de-hiding of animal within 04 Hrs. Time frame (for practical demonstration & assessment)
Time: 04 Hrs.	During a practical assessment, under observation by an assessor, you are required to: 1. Prepare scalding tank 2. Perform scalding of birds 3. Perform scheduled cleaning of scalding tank 4. Perform de-feathering of birds 5. Perform De-skinning/de-hiding of animal
Minimum Evidences Required	1. Prepare scalding tank ♦ Warm the water as per required temperature ♦ Check temperature 2. Perform scalding of birds ♦ Allow the desensitization of the bird ♦ Adjust the speed and time for scalding ♦ Maintain level of water 3. Perform scheduled cleaning of scalding tank ♦ Clean the scalding tub ♦ Keep record of cleaning 4. Perform de-feathering of birds ♦ Check efficiency of plucker ♦ Check fingers of plucking machine ♦ Adjust fingers of plucking machine according to bird size ♦ Clean waste of de-feathering 5. Perform De-skinning/de-hiding of animal ♦ Cut legs from joints ♦ Hang on hooks for de-skinning/de-hiding or bed de-skinning ♦ Handle skin of animal

Self-Assessment Checklist

Candidate Name	
Registration No.	
Qualification	National Vocational Qualification in Meat Technology Level-2 (Assistant Slaughterer / Helper)
Competency Standard	Perform Scalding/De-feathering/De-Skinning/De-hiding
Purpose of Assessment	Formative Assessment
Assessment Tasks	1. Prepare scalding tank 2. Perform Scalding of birds 3. Perform scheduled cleaning of scalding tank 4. Perform de-feathering of birds 5. Perform De-skinning/de-hiding of animal

I can.....

Performance Criteria	Yes	No
1. Warm water as per required temperature	☐	☐
2. Check temperature	☐	☐
3. Ensure the desensitization of the bird	☐	☐
4. Adjust the speed and time for scalding	☐	☐
5. Maintain level of water	☐	☐
6. Clean the scalding tub	☐	☐
7. Keep record of cleaning	☐	☐
8. Check efficiency of plucker	☐	☐
9. Check fingers of plucking machine	☐	☐
10. Adjust fingers of plucking machine according to bird size	☐	☐

11. Clean waste of de-feathering		
12. Cut legs from joints		
13. Hang on hooks for de-skinning/de-hiding or bed de-skinning		
14. Handle skin of animal		

Candidate's Signature_____ Assessor's Signature_____

Date: _____

Assessors Judgment Guide

Qualification	National Vocational Qualification in Meat Technology Level-2 (Assistant Slaughterer / Helper)
Competency Standard	Perform Scalding/De-feathering/De-Skinning/De-hiding
Purpose of Assessment	Formative Assessment
Candidate Details	Name: _____ Registration/Roll Number: _____ Signature: _____
Assessment Outcome	COMPETENT ☐ NOT YET COMPETENT ☐ Name of the Assessor _____ Assessor's code: _____ Signature: _____

Assessment Summary (to be filled by the assessor)							
Activity	Method					Result	
Nature of Activity	Written	Oral	Observation	Portfolio	Role Play	Competent	Not Yet Competent
Practical Skill Demonstration			✓				
Knowledge Assessment		✓					
Other Requirement							

Observation Checklist

Assessment Task	1. Prepare scalding tank			
	2. Perform Scalding of birds			
	3. Perform scheduled cleaning of scalding tank			
	4. Perform de-feathering of birds			
	5. Perform De-skinning/de-hiding of animal			
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1.	Warmed water as per required temperature			
2.	Checked temperature			
3.	Ensured the desensitization of the bird			
4.	Adjusted the speed and time for scalding			
5.	Maintained level of water			
6.	Cleaned the scalding tub			
7.	Kept record of cleaning			
8.	Checked efficiency of plucker			
9.	Checked fingers of plucking machine			
10.	Adjusted fingers of plucking machine according to bird size			
11.	Cleaned waste of de-feathering			
12.	Cut legs from joints			
13.	Hanged on hooks for de-skinning/de-hiding or bed de-skinning			
14.	Handled skin of animal			
Competent ☐		Not Yet Competent ☐		

Knowledge Assessment

Qualification	National Vocational Qualification in Meat Technology Level-2 (Assistant Slaughterer / Helper)
Competency Standard	Perform Scalding/De-feathering/De-Skinning/De-hiding
Purpose of Assessment	Formative Assessment
Candidate Details	Name: _____ Registration/Roll Number: _____ Candidate Signature: _____
Assessment Outcome	COMPETENT ☐ NOT YET COMPETENT ☐ Name of the Assessor: _____ Assessor's code: _____ Signature of the Assessor: _____

Candidate's response is not required to be identical, but similar concepts and/or keywords must be used. Oral questioning may be used to clarify candidate understanding of topic and its application.

Questions (Candidate confidently answered questions correctly and demonstrated understanding of the topics and their application)		Satisfactory	Not Satisfactory
1.	Define Scalding		
2.	What is de-feathering?		
3.	What is method for preparing scalding tub?		

4.	Define dressing of animals		
5.	Enlist different dressing techniques		
6.	Why treated water is necessary for scalding?		

Feedback to the Candidate
Candidate's Signature _____ Assessor's Signature _____

List of Tools and Equipment

Sr. No	DESCRIPTION	Quantity (25 candidates)
1	Knives	25
2	Boiler	1
3	Buckets/Tubs/Containers	5
4	Hooks	5
5	Scalding tank	2
6	Shackles/Conveyers	1
7	Plucking machine	1

Instruction Sheet for the Candidate

Qualification	National Vocational Qualification in Meat Technology Level-2 (Assistant Slaughterer / Helper)
Competency Standard	Perform Evisceration and Waste Management
Purpose of Assessment	Formative Assessment
Candidate Details	Name _____ Registration/Roll Number _____
Guidance for Candidate	To meet this standard, you are required to complete and demonstrate the tasks of eviscerate birds and animals, Handle waste of evisceration process, wash and chill the carcass within 04 Hrs. Time frame (for practical demonstration & assessment)
Time: 04 Hrs.	During a practical assessment, under observation by an assessor, you are required to 1. Eviscerate birds 2. Eviscerate animals 3. Handle waste of evisceration process 4. Wash and chill the carcass
Minimum Evidence Required	♦ Eviscerate birds ♦ Cut abdomen ♦ Remove offal ♦ Check efficiency of evisceration machine (auto line) ♦ Cut feet of birds ♦ Eviscerate animals ♦ Cut abdomen ♦ Remove offal ♦ Segregate the edible and non-edible offal ♦ Handle waste of evisceration process ♦ Trim offal ♦ Remove offal fat ♦ Clean non-edible offal ♦ Dispose off condemned material ♦ Wash and chill the carcass ♦ Wash carcass with water ♦ Check temperature of chilling water and storage room ♦ Perform carcass splitting/quartering ♦ Chill carcass of animals ♦ Clean and disinfect chiller

Self-Assessment Checklist

Candidate Name	
Registration No.	
Qualification	National Vocational Qualification in Meat Technology Level-2 (Assistant Slaughterer / Helper)
Competency Standard	Perform Evisceration and Waste Management
Purpose of Assessment	Formative Assessment
Assessment Tasks	1. Eviscerate birds 2. Eviscerate animals 3. Handle waste of evisceration process 4. Wash and chill the carcass

I can.....

Performance Criteria	Yes	No
1. Cut abdomen	☐	☐
2. Remove offal	☐	☐
3. Check efficiency of evisceration machine (auto line)	☐	☐
4. Cut feet of birds	☐	☐
5. Cut abdomen	☐	☐
6. Remove offal	☐	☐
7. Segregate the edible and non-edible offal	☐	☐
8. Trim offal	☐	☐
9. Remove offal fat	☐	☐
10. Clean non-edible offal	☐	☐
11. Dispose off condemned material	☐	☐
12. Wash carcass with water	☐	☐
13. Check temperature of chilling water and storage room	☐	☐
14. Perform carcass splitting/quartering	☐	☐
15. Chill carcass of animals	☐	☐
16. Clean and disinfect chiller	☐	☐

Candidate's Signature _____ Assessor's Signature _____

Date: _____

Assessors Judgment Guide

Qualification	National Vocational Qualification in Meat Technology Level-2 (Assistant Slaughterer / Helper)
Competency Standard	Perform Evisceration and Waste Management
Purpose of Assessment	Formative Assessment
Candidate Details	Name: _____ Registration/Roll Number: _____ Signature: _____
Assessment Outcome	COMPETENT ☐ NOT YET COMPETENT ☐ Name of the Assessor _____ Assessor's code: _____ Signature: _____

Assessment Summary (to be filled by the assessor)							
Activity	Method					Result	
Nature of Activity	Written	Oral	Observation	Portfolio	Role Play	Competent	Not Yet Competent
Practical Skill Demonstration			✓				
Knowledge Assessment		✓					
Other Requirement							

Observation Checklist

Assessment Tasks		1. Eviscerate birds		
		2. Eviscerate animals		
		3. Handle waste of evisceration process		
		4. Wash and chill the carcass		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1.	Cut abdomen			
2.	Removed offal			
3.	Checked efficiency of evisceration machine (auto line)			
4.	Cut feet of birds			
5.	Cut abdomen			
6.	Removed offal			
7.	Segregated the edible (Lungs, Rumen, Liver, Spleen, Kidneys, heart) and non-edible (Small intestine, Manure etc.) offal			
8.	Trimmed offal			
9.	Removed offal fat			
10.	Cleaned non-edible offal			
11.	Disposed off condemned material			
12.	Washed carcass with water			
13.	Checked temperature of chilling water and storage room			
14.	Performed carcass splitting/quartering			
15.	Chilled carcass of animals			
16.	Cleaned and disinfected chiller			
Competent ☐		Not Yet Competent ☐		

Knowledge Assessment

Qualification	National Vocational Qualification in Meat Technology Level-2 (Assistant Slaughterer / Helper)
Competency Standard	Perform Evisceration and Waste Management
Purpose of Assessment	Formative Assessment
Candidate Details	Name: _____ Registration/Roll Number: _____ Candidate Signature: _____
Assessment Outcome	COMPETENT ☐ NOT YET COMPETENT ☐ Name of the Assessor: _____ Assessor's code: _____ Signature of the Assessor: _____

Candidate's response is not required to be identical, but similar concepts and/or keywords must be used. Oral questioning may be used to clarify candidate understanding of topic and its application.

Questions (Candidate confidently answered questions correctly and demonstrated understanding of the topics and their application)		Satisfactory	Not Satisfactory
1.	What is evisceration?		
2.	Define offal		
3.	Define GIBLETS/Pluck		

4.	What is cleaning procedure of offal?		
5.	Define chlorination		
6.	What are the storage parameters for carcass of animals?		

Feedback to the Candidate	
Candidate's Signature _____ Assessor's Signature _____	

List of Tools and Equipment

Sr. No	DESCRIPTION	Quantity (25 candidates)
1	Vent cutter	1
2	Eviscerator	1
3	Neck cutter	1
4	Lungs and heart separator	1
5	Chiller	1
6	Knives	25
7	Cleaning Tub/Basket	5