

Assessment Evidence Guide

For

Meat Technology

Level-3

(Meat Cutter/ Meat Packer/ Butcher)

(Formative)



**National Vocational & Technical Training
Commission Islamabad**

Instruction Sheet for the Candidate

Qualification	National Vocational Qualification in Meat Technology Level – 3 (Meat Cutter/ Meat Packer/Butcher)
Competency Standard	Implement Quality and Safety 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 how to Perform work according to meat Safety Program, Maintain meat quality aspects at workplace and Follow GMPs at workplace , within 04 Hours' Time frame (for practical demonstration & assessment)
Time: 04 Hour	During a practical assessment, under observation by an assessor, you are required to: 1. Perform work according to meat Safety Program 2. Maintain meat quality aspects at workplace 3. Perform Standard meat cutting techniques and cutting tools
Minimum Evidence Required	1. Perform work according to meat Safety Program ◆ Apply SOPs of meat safety program ◆ Check compliance of GHPs in meat handling 2. Maintain meat quality aspects at workplace ◆ Check water supply and drain at cutting site ◆ Check electric supplies carefully ◆ Check proper functioning of hot water sterilizer ◆ Shift meat hygienically at workplace ◆ Maintain hygienic preparation of meat carcass 3. Perform Standard meat cutting techniques and cutting tools ◆ Check implementation of GMPs in all sections of the cutting process ◆ Avoid mishandling in work area

Self-Assessment Checklist

Candidate Name	
Registration No.	
Qualification	National Vocational Qualification in Meat Technology Level – 3 (Meat Cutter/ Meat Packer/Butcher)
Competency Standard	Implement Quality and Safety Standards
Purpose of Assessment	Formative Assessment
Assessment Tasks	1. Perform work according to meat Safety Program 2. Maintain meat quality aspects at workplace 3. Perform Standard meat cutting techniques and cutting tools

I can.....

Performance Criteria	Yes	No
1. Apply SOPs of meat safety program	☐	☐
2. Check compliance of GHPs in meat handling	☐	☐
3. Check water supply and drain at cutting site	☐	☐
4. Check electric supplies carefully	☐	☐
5. Check proper functioning of hot water sterilizer	☐	☐
6. Shift meat hygienically at workplace	☐	☐
7. Maintain hygienic preparation of meat carcass	☐	☐
8. Check implementation of GMPs in all sections of the cutting process	☐	☐
9. Avoid mishandling in work area	☐	☐

Candidate's Signature _____ Assessor's Signature _____

Date: _____

Assessors Judgment Guide

Qualification	National Vocational Qualification in Meat Technology Level – 3 (Meat Cutter/ Meat Packer/Butcher)
Competency Standard	Implement Quality and Safety Standards
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 work according to meat Safety Program		
		2. Maintain meat quality aspects at workplace		
		3. Perform Standard meat cutting techniques and cutting tools		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1.	Applied SOPs of meat safety program	☐	☐	
2.	Checked compliance of GHPs in meat handling	☐	☐	
3.	Checked water supply and drain at cutting site	☐	☐	
4.	Checked electric supplies carefully	☐	☐	
5.	Checked proper functioning of hot water sterilizer	☐	☐	
6.	Shifted meat hygienically at workplace	☐	☐	
7.	Maintained hygienic preparation of meat carcass	☐	☐	
8.	Checked implementation of GMPs in all sections of the cutting process	☐	☐	
9.	Avoided mishandling in work area	☐	☐	
Competent ☐		Not Yet Competent ☐		

Knowledge Assessment

Qualification	National Vocational Qualification in Meat Technology Level – 3 (Meat Cutter/ Meat Packer/Butcher)
Competency Standard	Implement Quality and Safety 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.

Sr. No.	Questions (Candidate confidently answered questions correctly and demonstrated understanding of the topics and their application)	Satisfactory	Not Satisfactory
1.	Define GMPs and GHPs?		
2.	What is the difference between cleaning and disinfection of meat handling workplace		
3.	What are 3 main safety equipment required during meat handling?		
4.	Why to put masks and gloves in meat handling?		

5.	HACCP stands for -----		
6.	What are the different types of hazards?		
7.	What are physical hazards?		
8.	What is difference between risk and Hazards?		
9.	What is safety risk assessment?		

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.	PPEs (Personal Protective Equipment: Safety shoes, gloves, goggles, mask, lab coat, helmet & earplug, etc.)	25
2.	Health and Safety Manual	5
3.	First Aid Box	5
4.	Soap	5
5.	Container	25
Equipment		
1.	Dispenser	2

Instruction Sheet for the Candidate

Qualification	National Vocational Qualification in Meat Technology Level – 3 (Meat Cutter/ Meat Packer/Butcher)
Competency Standard	Maintain Cutting Area
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 task of how to Use PPEs as per safety procedure, Clean and sanitize cutting place, Arrange standard cutting tools in addition to Scrub and decontaminate cutting tools , within 04 Hours' Time frame (for practical demonstration & assessment)
Time: 04 Hours	During a practical assessment, under observation by an assessor, you are required to: 1. Clean and sanitize cutting place 2. Arrange standard cutting tools 3. Perform Scrubbing of cutting tools
Minimum Evidence Required	1. Clean and sanitize cutting place ♦ Select and wear PPEs at workplace ♦ Wash cutting area before and after processing ♦ Apply proper disinfectants, detergents etc. 2. Arrange standard cutting tools ♦ Clean cutting tools ♦ Place required cutting tools 3. Perform Scrubbing of cutting tools ♦ Arrange detergents, disinfectants, scrubbers for tools decontamination ♦ Check complete scrubbing of cutting tools ♦ Dry cutting tools after cutting process

Self-Assessment Checklist

Candidate Name	
Registration No.	
Qualification	National Vocational Qualification in Meat Technology Level – 3 (Meat Cutter/ Meat Packer/Butcher)
Competency Standard	Maintain Cutting Area
Purpose of Assessment	Formative Assessment
Assessment Tasks	1. Perform clean and sanitize cutting place 2. Arrange standard cutting tools 3. Perform Scrubbing of cutting tools

I can.....

Performance Criteria	Yes	No
1. Select and wear PPEs at workplace		
2. Wash cutting area before and after processing	☐	☐
3. Apply proper disinfectants, detergents etc.	☐	☐
4. Clean cutting tools	☐	☐
5. Place basic and additional tools needed for cutting	☐	☐
6. Provide detergents, disinfectants, scrubbers for tools decontamination	☐	☐
7. Check complete scrubbing of cutting tools	☐	☐
8. Dry cutting tools after cutting process	☐	☐

Candidate's Signature _____ Assessor's Signature _____

Date: _____

Assessors Judgment Guide

Qualification	National Vocational Qualification in Meat Technology Level – 3 (Meat Cutter/ Meat Packer/Butcher)
Competency Standard	Maintain Cutting Area
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

	1. Clean and sanitize cutting place			
	2. Arrange standard cutting tools			
	3. Perform Scrubbing of cutting tools			
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1.	Selected and wore PPEs	☐	☐	
2.	Washed cutting area before and after processing	☐	☐	
3.	Applied proper disinfectants, detergents etc.	☐	☐	
4.	Cleaned cutting tools	☐	☐	
5.	Placed required cutting tools	☐	☐	
6.	Provided detergents, disinfectants, scrubbers for tools decontamination	☐	☐	
7.	Checked complete scrubbing of cutting tools	☐	☐	
8.	Dried cutting tools after cutting process.	☐	☐	
Competent ☐		Not Yet Competent ☐		

Knowledge Assessment

Qualification	National Vocational Qualification in Meat Technology Level – 3 (Meat Cutter/ Meat Packer/Butcher)
Competency Standard	Maintain Cutting Area
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.

Sr. No.	Questions (Candidate confidently answered questions correctly and demonstrated understanding of the topics and their application)	Satisfactory	Not Satisfactory
1.	What are 3 main safety equipment required during meat handling?		
2.	Why to put masks and gloves in meat handling?		
3.	Define PPE with examples		
4.	What are the different types of expected health hazards at cutting area?		

5.	What are the components of first aid box?		
6.	What is the difference between cleaning and disinfection?		
7.	Why cleaning and disinfection of meat cutting area is required?		
8.	What is color coding scheme for cutting tools?		
9.	Describe different types of cutting tools?		
10.	Why scrubbing of cutting tools is required?		
11.	What is used for decontamination of cutting tools?		

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.	PPEs (Personal Protective Equipment: Safety shoes, gloves, goggles, safety shield, mask, lab coat, helmet & earplug, etc.)	25
2.	Health and Safety Manual	5
3.	First Aid Box	5
4.	Cleaning trolleys	25
5.	Cleaning hose pips	25
6.	Disinfection liquid	5
7.	Detergents	5
8.	Brushes, scrubbers, scrappers, sponge	25
9.	Cutting tools (basic and additional cutting tools)	25
Equipment		
1.	Drying oven	5
2.	Vacuum pump	5
3.	Pumps, Air Blowers	5
4.	Shower guns	5

Instruction Sheet for the Candidate

Qualification	National Vocational Qualification in Meat Technology Level – 3 (Meat Cutter/ Meat Packer/Butcher)
Competency Standard	Perform Physical Inspection of Carcass
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 to Apply physical quality checks of carcass , Perform carcass weighing and Apply measures to prevent contamination , within 04 Hours' Time frame (for practical demonstration & assessment)
Time: 04 Hours	During a practical assessment, under observation by an assessor, you are required to: 1. Apply physical quality checks of carcass 2. Apply measures to prevent contamination
Minimum Evidence Required	1. Apply physical quality checks of carcass ♦ Check temperature of carcass ♦ Check color of meat carcass ♦ Check freshness and smell of meat carcass ♦ Check sizes of meat carcass ♦ Grade carcass ♦ Weigh the carcass 2. Apply measures to prevent contamination ♦ Take precautionary measures to prevent contamination ♦ Control temperature and humidity to prevent microbial growth ♦ Follow color coding schemes for cutting boards ♦ Follow color coding schemes for cleaning equipment

Self-Assessment Checklist

Candidate Name	
Registration No.	
Qualification	National Vocational Qualification in Meat Technology Level – 3 (Meat Cutter/ Meat Packer/Butcher)
Competency Standard	Perform Physical Inspection of Carcass
Purpose of Assessment	Formative Assessment
Assessment Tasks	1. Apply physical quality checks of carcass 2. Apply measures to prevent contamination

I can.....

Performance Criteria	Yes	No
1. Check temperature of carcass	☐	☐
2. Check color of meat carcass	☐	☐
3. Check freshness and smell of meat carcass	☐	☐
4. Check sizes of meat carcass	☐	☐
5. Separate meat carcass according to quality	☐	☐
6. Weigh the carcass	☐	☐
7. Take precautionary measures to prevent contamination	☐	☐
8. Control temperature and humidity to prevent microbial growth	☐	☐
9. Follow color coding schemes for cutting boards	☐	☐
10. Follow color coding schemes for cleaning equipment	☐	☐

Candidate's Signature_____ Assessor's Signature_____

Date: _____

Assessors Judgment Guide

Qualification	National Vocational Qualification in Meat Technology Level – 3 (Meat Cutter/ Meat Packer/Butcher)
Competency Standard	Perform Physical Inspection of Carcass
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. Apply physical quality checks of carcass		
		2. Apply measures to prevent contamination		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1.	Checked temperature of carcass	☐	☐	
2.	Checked color of meat carcass	☐	☐	
3.	Checked freshness and smell of meat carcass	☐	☐	
4.	Checked sizes of meat carcass	☐	☐	
5.	Separated meat carcass according to quality	☐	☐	
6.	Weighed the carcass	☐	☐	
7.	Took precautionary measures to prevent contamination	☐	☐	
8.	Controlled temperature and humidity to prevent microbial growth	☐	☐	
9.	Followed color coding schemes for cutting boards	☐	☐	
10.	Followed color coding schemes for cleaning equipment	☐	☐	
Competent ☐		Not Yet Competent ☐		

Knowledge Assessment

Qualification	National Vocational Qualification in Meat Technology Level – 3 (Meat Cutter/ Meat Packer/Butcher)
Competency Standard	Perform Physical Inspection of Carcass
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.

Sr. No.	Questions (Candidate confidently answered questions correctly and demonstrated understanding of the topics and their application)	Satisfactory	Not Satisfactory
1.	What are the physical characteristics of carcass for meat quality assurance?		
2.	Why carcass evaluation is important?		
3.	What will be done if the carcass or part of it is found unfit for food?		
4.	Which factors affect meat quality?		

5.	What is meat contamination?		
6.	How will you control meat contamination?		
7.	What is meat hygiene?		
8.	Define calibration and its importance?		
9.	What is meat grading?		
10.	What is the purpose of color coded cutting tools?		

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.	Cleaning trolleys	25
2.	Disinfection liquid	5
3.	Cutting board with color coding	25
4.	Thermometers	25
5.	Container	25
Equipment		
1.	Digital humidity meter	5
2.	Weighing balance	5
3.	Moisture analyzer	5

Instruction Sheet for the Candidate

Qualification	National Vocational Qualification in Meat Technology Level – 3 (Meat Cutter/ Meat Packer/Butcher)
Competency Standard	Prepare Poultry Meat Cuts
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 to Arrange carcass for meat cuts , how to Use appropriate cutting tools and Perform deboning & cutting in addition to Handle meat waste material and Wash cutting tools , within 04 Hours' Time frame (for practical demonstration & assessment)
Time: 04 Hours	During a practical assessment, under observation by an assessor, you are required to: 1. Perform deboning 2. Perform cutting 3. Handle meat waste material 4. Wash cutting tools
Minimum Evidence Required	1. Perform deboning ♦ Place carcass at cutting station ♦ Segregate meat carcass according to weight ♦ Select cutting tools ♦ Place carcass on conveyers/cutting boards for deboning 2. Perform cutting ♦ Place knife at angle as per required for meat cut ♦ Cut carcass into different parts (wing, breast, thigh etc.) ♦ Prevent exposure of meat cuts from pests, dust etc. 3. Handle meat waste material ♦ Collect meat waste in disposable waste bags ♦ Wash cutting area ♦ Prevent cross contamination 4. Wash cutting tools ♦ Use hot water to wash cutting tools ♦ Disinfect and dry cutting tools ♦ Store the cutting tools at appropriate place

Self-Assessment Checklist

Candidate Name	
Registration No.	
Qualification	National Vocational Qualification in Meat Technology Level – 3 (Meat Cutter/ Meat Packer/Butcher)
Competency Standard	Prepare Poultry Meat Cuts
Purpose of Assessment	Formative Assessment
Assessment Tasks	1. Perform deboning 2. Perform cutting 3. Handle meat waste material 4. Wash cutting tools

I can.....

Performance Criteria	Yes	No
1. Place meat carcass at cutting station	☐	☐
2. Segregate meat carcass according to weight	☐	☐
3. Select cutting tool as per need	☐	☐
4. Place carcass on conveyor/cutting board for deboning	☐	☐
5. Place knife at angle as per required for meat cut	☐	☐
6. Cut carcass into different parts (wing, breast, thigh etc.)	☐	☐
7. Prevent exposure of meat cuts from pests, dust	☐	☐
8. Collect meat waste in disposable waste bags	☐	☐
9. Wash cutting area	☐	☐
10. Prevent cross contamination	☐	☐
11. Use hot water to wash cutting tools	☐	☐
12. Disinfect and dry cutting tools	☐	☐
13. Store the cutting tools at appropriate place	☐	☐

Candidate's Signature _____ Assessor's Signature _____

Date: _____

Assessors Judgment Guide

Qualification	National Vocational Qualification in Meat Technology Level – 3 (Meat Cutter/ Meat Packer/Butcher)
Competency Standard	Prepare Poultry Meat Cuts
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 deboning		
		2. Perform cutting		
		3. Handle meat waste material		
		4. Wash cutting tools		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1.	Placed meat carcass at cutting station	☐	☐	
2.	Segregated meat carcass according to weight	☐	☐	
3.	Selected cutting tool as per need	☐	☐	
4.	Placed carcass on conveyor/cutting board for deboning	☐	☐	
5.	Placed knife at angle as per required for meat cut	☐	☐	
6.	Cut carcass into different parts (wing, breast, thigh etc.)	☐	☐	
7.	Prevent exposure of meat cuts from pests, dust	☐	☐	
8.	Collected meat waste in disposable waste bags	☐	☐	
9.	Washed cutting area	☐	☐	
10.	Prevented cross contamination	☐	☐	
11.	Used hot water to wash cutting tools	☐	☐	
12.	Disinfected and dried cutting tools	☐	☐	
13.	Stored the cutting tools at appropriate place	☐	☐	
Competent ☐		Not Yet Competent ☐		

Knowledge Assessment

Qualification	National Vocational Qualification in Meat Technology Level – 3 (Meat Cutter/ Meat Packer/Butcher)
Competency Standard	Prepare Poultry Meat Cuts
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.

Sr. No.	Questions (Candidate confidently answered questions correctly and demonstrated understanding of the topics and their application)	Satisfactory	Not Satisfactory
1.	Why segregation of poultry meat carcass is required?		
2.	What is deboning in poultry?		
3.	What are the different poultry meat cuts?		
4.	Why placement of knife at right angle is required for meat cuts?		

5.	What measures are adopted to prevent cross contamination of poultry meat cuts?		
6.	What are the non-edible parts of poultry meat?		
7.	What are the uses of poultry meat by-products?		

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.	Cutting board	25
2.	Containers	25
3.	Cutting tool box	25
4.	Cutters	25
5.	Knives	25
6.	Cleavers	25
7.	Bone saw	25
8.	Chopping board (Teflon food grade)	25
9.	Chopping board (wooden)	25
10.	Hooks	25
11.	Hanging bars	25
12.	Disposable waste bags	25
13.	Detergents	5
14.	Disinfection liquid	5
Equipment		
1.	Drying oven	5
2.	Slicer machine	5
3.	Steel sharpener (file)	5
4.	Weighing scale	5

Instruction Sheet for the Candidate

Qualification	National Vocational Qualification in Meat Technology Level – 3 (Meat Cutter/ Meat Packer/Butcher)
Competency Standard	Prepare Goat/Sheep Meat Cuts
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 to Arrange carcass for meat cuts, Select appropriate cutting tools, Perform cutting, Perform deboning, Handle meat waste material and Wash cutting tool , within 04 Hours' Time frame (for practical demonstration & assessment)
Time: 04 Hours	During a practical assessment, under observation by an assessor, you are required to: 1. Perform cutting 2. Perform deboning 3. Handle meat waste material 4. Wash cutting tools
Minimum Evidence Required	1. Perform cutting ♦ Place carcass at cutting station ♦ Segregate meat carcass according to weight ♦ Select cutting tools ♦ Place carcass on conveyers/cutting boards for deboning ♦ Cover meat cuts 2. Perform deboning ♦ Place carcass on conveyor/cutting board for deboning ♦ Remove bone from various portions of mutton ♦ Inspect deboned carcass ♦ Separate rejected meat 3. Handle meat waste material ♦ Collect meat waste in disposable waste bags ♦ Wash cutting area ♦ Prevent cross contamination 4. Wash cutting tools ♦ Use hot water to wash cutting tools

	♦ Disinfect and dry cutting tools ♦ Store the cutting tools at appropriate place
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Self-Assessment Checklist

Candidate Name	
Registration No.	
Qualification	National Vocational Qualification in Meat Technology Level – 3 (Meat Cutter/ Meat Packer/Butcher)
Competency Standard	Prepare Goat/Sheep Meat Cuts
Purpose of Assessment	Formative Assessment
Assessment Tasks	1. Perform cutting 2. Perform deboning 3. Handle meat waste material 4. Wash cutting tools

I can.....

Performance Criteria	Yes	No
1. Place meat carcass at cutting station	☐	☐
2. Segregate meat carcass according to weight	☐	☐
3. Use proper cutting tool as per need	☐	☐
4. Place knife at angle as per required for meat cut	☐	☐
5. Cut carcass different parts (loin, sirloin, thigh, shank, brisket etc.)	☐	☐
6. Cover meat cuts appropriately from pests, dust	☐	☐
7. Place carcass on conveyor/cutting board for deboning	☐	☐
8. Remove bone from various portions of mutton	☐	☐
9. Inspect deboned carcass	☐	☐
10. Separate rejected meat	☐	☐
11. Collect meat waste in disposable waste bags	☐	☐
12. Wash cutting area	☐	☐
13. Prevent cross contamination	☐	☐
14. Use hot water to wash cutting tools	☐	☐

15. Disinfect and dry cutting tools		
16. Store the cutting tools at appropriate place		

Candidate's Signature _____ Assessor's Signature _____

Date: _____

Assessors Judgment Guide

Qualification	National Vocational Qualification in Meat Technology Level – 3 (Meat Cutter/ Meat Packer/Butcher)
Competency Standard	Prepare Goat/Sheep Meat Cuts
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 cutting		
		2. Perform deboning		
		3. Handle meat waste material		
		4. Wash cutting tools		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1.	Placed meat carcass at cutting station	☐	☐	
2.	Segregated meat carcass according to weight	☐	☐	
3.	Used proper cutting tool as per need	☐	☐	
4.	Placed knife at angle as per required for meat cut	☐	☐	
5.	Cut carcass different parts (loin, sirloin, thigh, shank, brisket etc.)	☐	☐	
6.	Covered meat cuts from pests, dust	☐	☐	
7.	Placed carcass on conveyor/cutting board for deboning	☐	☐	
8.	Removed bone from various portions of mutton	☐	☐	
9.	Inspected deboned carcass	☐	☐	
10.	Separated rejected meat	☐	☐	
11.	Collected meat waste in disposable waste bags	☐	☐	
12.	Washed cutting area	☐	☐	
13.	Prevented cross contamination	☐	☐	
14.	Used hot water to wash cutting tools	☐	☐	

15.	Disinfected and dried cutting tools			
16.	Stored the cutting tools at appropriate place			
Competent ☐		Not Yet Competent ☐		

Knowledge Assessment

Qualification	National Vocational Qualification in Meat Technology Level – 3 (Meat Cutter/ Meat Packer/Butcher)
Competency Standard	Prepare Goat/Sheep Meat Cuts
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.

Sr. No.	Questions (Candidate confidently answered questions correctly and demonstrated understanding of the topics and their application)	Satisfactory	Not Satisfactory
1.	What is meat grading?		
2.	What is marbling?		
3.	What is deboning?		
4.	What is the use of saw cutter?		
5.	What are the different goat/sheep meat cuts?		

6.	Why placement of knife at right angle is required for goat/sheep meat cuts?		
7.	What measures are adopted to prevent cross contamination of goat/sheep meat cuts?		
8.	What are the non-edible parts of goat/sheep?		
9.	What are the uses of by-products of goat/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.	Cutting board	25
2.	Containers	25
3.	Cutting tool box	25
4.	Cutters	25
5.	Knives	25
6.	Cleavers	25
7.	Bone saw	25
8.	Chopping board (Teflon food grade)	25
9.	Chopping board (wooden)	25
10.	Hooks	25
11.	Hanging bars	25
12.	Disposable waste bags	25
13.	Detergents	5
14.	Disinfection liquid	5
Equipment		
1.	Drying oven	5
2.	Slicer machine	5
3.	Steel sharpener (file)	5
4.	Weighing scale	5

Instruction Sheet for the Candidate

Qualification	National Vocational Qualification Level – 3 (Meat Cutter/ Meat Packer/Butcher) in Meat Technology
Competency Standard	Prepare Cattle/ Buffalo Meat Cuts
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 to Arrange carcass for meat cuts, Select appropriate cutting tools, Perform cutting, Perform deboning, Handle meat waste material and Wash cutting tool , within 04 Hours' Time frame (for practical demonstration & assessment)
Time: 04 Hours	During a practical assessment, under observation by an assessor, you are required to: 1. Perform cutting 2. Perform deboning 3. Handle meat waste material 4. Wash cutting tools
Minimum Evidence Required	1. Perform cutting ♦ Place carcass at cutting station ♦ Segregate meat carcass according to weight ♦ Select cutting tools ♦ Place carcass on conveyers/cutting boards for deboning ♦ Cover meat cuts 2. Perform deboning ♦ Place carcass on conveyor/cutting board for deboning ♦ Remove bone from various portions of beef ♦ Inspect deboned carcass ♦ Separate rejected meat 3. Handle meat waste material ♦ Collect meat waste in disposable waste bags ♦ Wash cutting area ♦ Prevent cross contamination 4. Wash cutting tools ♦ Use hot water to wash cutting tools

	♦ Disinfect and dry cutting tools ♦ Store the cutting tools at appropriate place
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Self-Assessment Checklist

Candidate Name	
Registration No.	
Qualification	National Vocational Qualification in Meat Technology Level – 3 (Meat Cutter/ Meat Packer/Butcher)
Competency Standard	Prepare Cattle/ Buffalo Meat Cuts
Purpose of Assessment	Formative Assessment
Assessment Tasks	1. Perform cutting 2. Perform deboning 3. Handle meat waste material 4. Wash cutting tools

I can.....

Performance Criteria	Yes	No
1. Place meat carcass at cutting station	☐	☐
2. Segregate meat carcass according to weight	☐	☐
3. Use proper cutting tool as per need	☐	☐
4. Place knife at angle as per required for meat cut	☐	☐
5. Cut carcass different parts (loin, sirloin, thigh, shank, brisket etc.)	☐	☐
6. Cover meat cuts from pests, dust	☐	☐
7. Place carcass on conveyor/cutting board for deboning	☐	☐
8. Remove bone from various portions of beef	☐	☐
9. Inspect deboned carcass	☐	☐
10. Separate rejected meat	☐	☐
11. Collect meat waste in disposable waste bags	☐	☐
12. Wash cutting area	☐	☐
13. Prevent cross contamination	☐	☐
14. Use hot water to wash cutting tools	☐	☐

15. Disinfect and dry cutting tools		
16. Store the cutting tools at appropriate place		

Candidate's Signature _____ Assessor's Signature _____

Date: _____

Assessors Judgment Guide

Qualification	National Vocational Qualification in Meat Technology Level – 3 (Meat Cutter/ Meat Packer/Butcher)
Competency Standard	Prepare Cattle/ Buffalo Meat Cuts
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 cutting		
		2. Perform deboning		
		3. Handle meat waste material		
		4. Wash cutting tools		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1.	Placed meat carcass at cutting station	☐	☐	
2.	Segregated meat carcass according to weight	☐	☐	
3.	Used proper cutting tool as per need	☐	☐	
4.	Placed knife at angle as per required for meat cut	☐	☐	
5.	Cut carcass different parts (loin, sirloin, thigh, shank, brisket etc.)	☐	☐	
6.	Covered meat cuts from pests, dust	☐	☐	
7.	Placed carcass on conveyor/cutting board for deboning	☐	☐	
8.	Removed bone from various portions of beef	☐	☐	
9.	Inspected deboned carcass	☐	☐	
10.	Separated rejected meat	☐	☐	
11.	Collected meat waste in disposable waste bags	☐	☐	
12.	Washed cutting area	☐	☐	
13.	Prevented cross contamination	☐	☐	
14.	Used hot water to wash cutting tools	☐	☐	

15.	Disinfected and dried cutting tools			
16.	Stored the cutting tools at appropriate place			
Competent ☐		Not Yet Competent ☐		

Knowledge Assessment

Qualification	National Vocational Qualification in Meat Technology Level – 3 (Meat Cutter/ Meat Packer/Butcher)
Competency Standard	Prepare Cattle/ Buffalo Meat Cuts
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.

Sr. No.	Questions (Candidate confidently answered questions correctly and demonstrated understanding of the topics and their application)	Satisfactory	Not Satisfactory
1.	What is the grading of meat?		
2.	What is marbling?		
3.	What is deboning?		
4.	What is the use of saw cutter?		

5.	What are the different cattle/buffalo meat cuts?		
6.	What are the non-edible parts of cattle/buffalo?		
7.	What are the uses of by-products of cattle/buffalo?		

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.	Cutting board	25
2.	Containers	25
3.	Cutting tool box	25
4.	Cutters	25
5.	Knives	25
6.	Cleavers	25
7.	Bone saw	25
8.	Chopping board (Teflon food grade)	25
9.	Chopping board (wooden)	25
10.	Hooks	25
11.	Hanging bars	25
12.	Disposable waste bags	25
13.	Detergents	5
14.	Disinfection liquid	5
Equipment		
1.	Drying oven	5
2.	Slicer machine	5
3.	Steel sharpener (file)	5
4.	Weighing scale	5

Instruction Sheet for the Candidate

Qualification	National Vocational Qualification in Meat Technology Level – 3 (Meat Cutter/ Meat Packer/Butcher)
Competency Standard	Prepare Fish Meat Cuts
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 to Perform fish scaling, Select appropriate cutting tools, Perform skinning and deboning, Perform cutting in addition to Handle fish waste material and Wash cutting tool , within 04 Hours' Time frame (for practical demonstration & assessment)
Time: 04 Hours	During a practical assessment, under observation by an assessor, you are required to: 1. Perform fish scaling 2. Perform skinning and deboning 3. Perform cutting 4. Handle fish waste material 5. Wash cutting tools
Minimum Evidence Required	1. Perform fish scaling ♦ Select scaling tools ♦ Select scaling board ♦ De-scale the fish by scrapping 2. Perform skinning and deboning ♦ Place fish on conveyor/cutting board for deboning ♦ Remove skin as per need ♦ Debone various sections of fish ♦ Inspect deboned fish 3. Perform cutting ♦ Take weighed fish on cutting board ♦ Cut into fillet and steaks 4. Handle fish waste material ♦ Collect fish waste in disposable waste bags ♦ Wash cutting area

	♦ Prevent cross contamination 5. Wash cutting tools ♦ Use hot water to wash cutting tools ♦ Disinfect and dry cutting tools ♦ Store the cutting tools at appropriate place
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Self-Assessment Checklist

Candidate Name	
Registration No.	
Qualification	National Vocational Qualification in Meat Technology Level – 3 (Meat Cutter/ Meat Packer/Butcher)
Competency Standard	Prepare Fish Meat Cuts
Purpose of Assessment	Formative Assessment
Assessment Tasks	1. Perform fish cutting 2. Perform skinning and deboning 3. Perform cutting 4. Handle fish waste material 5. Wash cutting tools

I can.....

Performance Criteria	Yes	No
1. Select appropriate cutting board for fish scaling	☐	☐
2. De-scale the fish by scrapping	☐	☐
3. Use proper cutting tool as per need	☐	☐
4. Place fish on conveyor/cutting board for deboning	☐	☐
5. Remove skin as per need	☐	☐
6. Debone various sections of fish	☐	☐
7. Inspect deboned fish	☐	☐
8. Take weighed fish on cutting board	☐	☐
9. Cut into fillet and steaks	☐	☐
10. Collect fish waste in disposable waste bags	☐	☐
11. Wash cutting area	☐	☐
12. Prevent cross contamination	☐	☐
13. Use hot water to wash cutting tools	☐	☐
14. Disinfect and dry cutting tools	☐	☐

15. Store the cutting tools at appropriate place		
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Candidate's Signature_____ Assessor's Signature_____

Date: _____

Assessors Judgment Guide

Qualification	National Vocational Qualification in Meat Technology Level – 3 (Meat Cutter/ Meat Packer/Butcher)
Competency Standard	Prepare Fish Meat Cuts
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 fish scaling			
	2. Perform skinning and deboning			
	3. Perform cutting			
	4. Handle fish waste material			
	5. Wash cutting tools			
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1.	Selected appropriate cutting board for fish scaling	☐	☐	
2.	De-scaled the fish by scrapping	☐	☐	
3.	Used proper cutting tool as per need	☐	☐	
4.	Placed fish on conveyor/cutting board for deboning	☐	☐	
5.	Removed skin as per need	☐	☐	
6.	Deboned various sections of fish	☐	☐	
7.	Inspected deboned fish	☐	☐	
8.	Took weighed fish on cutting board	☐	☐	
9.	Cut into fillet and steaks	☐	☐	
10.	Collected fish waste in disposable waste bags	☐	☐	
11.	Washed cutting area	☐	☐	
12.	Prevented cross contamination	☐	☐	
13.	Used hot water to wash cutting tools	☐	☐	
14.	Disinfected and dried cutting tools	☐	☐	
15.	Stored the cutting tools at appropriate place	☐	☐	

Competent ☐

Not Yet Competent ☐

Knowledge Assessment

Qualification	National Vocational Qualification in Meat Technology Level – 3 (Meat Cutter/ Meat Packer/Butcher)
Competency Standard	Prepared Fish Meat Cuts
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.

Sr. No.	Questions (Candidate confidently answered questions correctly and demonstrated understanding of the topics and their application)	Satisfactory	Not Satisfactory
1.	What is red meat and white meat?		
2.	What is fish scaling and how it is performed?		
3.	What is the skinning and deboning of fish?		
4.	What is fish gutting?		
5.	What is the difference between fish fillet and steak?		

6.	What are the different fish meat cuts?		
7.	What are the non-edible parts of fish?		
8.	What are the uses of by-products of fish?		

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.	Cutting board	25
2.	Containers	25
3.	Cutting tool box	25
4.	Cutters	25
5.	Knives	25
6.	Cleavers	25
7.	Bone saw	25
8.	Chopping board (Teflon food grade)	25
9.	Chopping board (wooden)	25
10.	Hooks	25
11.	Hanging bars	25
12.	Disposable waste bags	25
13.	Detergents	5
14.	Disinfection liquid	5
Equipment		
1.	Drying oven	5
2.	Slicer machine	5
3.	Steel sharpener (file)	5
4.	Weighing scale	5

Instruction Sheet for the Candidate

Qualification	National Vocational Qualification in Meat Technology Level – 3 (Meat Cutter/ Meat Packer/Butcher)
Competency Standard	Perform Meat Packaging as per order
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 to Receive packaging materials as per specifications, Perform sizing, wrapping and packing operations in addition to Verify label contents as per processing order, Make packaging for bulk handling for warehouses storage & shipping /transport and Maintain chilling, freezing and storage conditions , within 04 Hours' Time frame (for practical demonstration & assessment)
Time: 04 Hours	During a practical assessment, under observation by an assessor, you are required to: 1. Receive packaging materials as per specifications 2. Execute packing operations 3. Verify label contents as per processing order
Minimum Evidence Required	1. Receive packaging materials as per specifications ♦ Receive approved halal packaging material. ♦ Check lot number as per specifications ♦ Report to concerned supervisor 2. Execute packing operations ♦ Select proper packaging technique ♦ Perform cleaning and disinfection of packing machine ♦ Perform Longitudinal Seal (LS) and Transversal Seal (TS) 3. Verify label contents as per processing order ♦ Check labelling information ♦ Verify printing quality and content as per standard ♦ Report Supervisor for non-conformance

Self-Assessment Checklist

Candidate Name	
Registration No.	
Qualification	National Vocational Qualification in Meat Technology Level – 3 (Meat Cutter/ Meat Packer/Butcher)
Competency Standard	Perform Meat Packaging as per order
Purpose of Assessment	Formative Assessment
Assessment Tasks	1. Receive packaging materials as per specifications 2. Execute packing operations 3. Verify label contents as per processing order

I can.....

Performance Criteria	Yes	No
1. Receive approved halal packaging material.	☐	☐
2. Check lot number as per specifications	☐	☐
3. Report to concerned supervisor	☐	☐
4. Ensure proper sizing of meat cuts	☐	☐
5. Select proper packaging technique	☐	☐
6. Check cleaning and disinfection of packing machine	☐	☐
7. Check Longitudinal Seal (LS) and Transversal Seal (TS)	☐	☐
8. Check labelling information	☐	☐
9. Verify printing quality and content as per standard	☐	☐
10. Report Supervisor for non-conformance	☐	☐
11. Perform pelleting of packaged meat	☐	☐
12. Ensure shrink wrapping of pellets	☐	☐
13. Keep packed meat cuts at required temperature	☐	☐
14. Check cleaning and disinfection of chiller, freezer/ cold store	☐	☐

15. Monitor temperature and humidity of cold store		
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Candidate's Signature_____ Assessor's Signature_____

Date: _____

Assessors Judgment Guide

Qualification	National Vocational Qualification in Meat Technology Level – 3 (Meat Cutter/ Meat Packer/Butcher)
Competency Standard	Perform Meat Packaging as per order
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. Receive packaging materials as per specifications		
		2. Execute packing operations		
		3. Verify label contents as per processing order		
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1.	Receive approved halal packaging material.	☐	☐	
2.	Check lot number as per specifications	☐	☐	
3.	Report to concerned supervisor	☐	☐	
4.	Ensured proper sizing of meat cuts	☐	☐	
5.	Selected proper packaging technique	☐	☐	
6.	Checked cleaning and disinfection of packing machine	☐	☐	
7.	Checked Longitudinal Seal (LS) and Transversal Seal (TS)	☐	☐	
8.	Checked batch. no. manufacturing date, expiry date, pack size, manufacturer name and address on packed meat	☐	☐	
9.	Verified printing quality and content as per standard	☐	☐	
10.	Reported Supervisor for non-conformance	☐	☐	
11.	Performed pelleting of packaged meat	☐	☐	
12.	Ensured shrink wrapping of pellets	☐	☐	
13.	Kept packed meat cuts at required temperature	☐	☐	
14.	Checked cleaning and disinfection of chiller, freezer/ cold store	☐	☐	
15.	Monitored temperature and humidity of cold store	☐	☐	

Competent

☐

Not Yet Competent

☐

Knowledge Assessment

Qualification	National Vocational Qualification in Meat Technology Level – 3 (Meat Cutter/ Meat Packer/Butcher)
Competency Standard	Perform Meat Packaging as per order
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.

Sr. No.	Questions (Candidate confidently answered questions correctly and demonstrated understanding of the topics and their application)	Satisfactory	Not Satisfactory
1.	What are the types of packaging material used for meat?		
2.	Why we inspect the incoming packaging material?		
3.	What are the characteristics of a good packaging material?		
4.	Why vacuum packaging is important?		

5.	Why packaging and labeling are important?		
6.	Why cleaning and disinfection of packing machine is required?		
7.	What tests can performed after packaging?		
8.	Why the removal of air is ensured from the package before sealing?		
9.	What are storage conditions for packed meat cuts?		
10.	What are the hygienic practices in storing meat cuts?		

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.	Containers	25
2.	Packaging material e.g. printed/ unprinted, leaflets, cups, master cartons, labels	25
3.	Capper	25
4.	Thermometer	25
5.	Detergents	5
6.	Disinfection liquid	5
Equipment		
1.	Blister/strip machine	5
2.	Printing Machine	5
3.	Tertiary packing machine	5
4.	Metal detectors	5
5.	Rejecters	5
6.	Shrink machine	5
7.	Tape sealers	5
8.	Manual shrink	5
9.	Vernier Caliper, Micrometer	5
10.	Torque Meter	5
11.	Cutting Blades	5
12.	Weighing balance	5
13.	Leak Tester	5
14.	Pressure Tester	5
15.	Height Gauge	5
16.	Wrapper	5
17.	Sleeve	5

18.	Labellor	5
19.	Straw applicator	5
20.	Pelletizers	5
21.	Chiller	5
22.	Freezer	5
23.	Digital Humidity meter	5