

Assessment Evidence Guide

For

Meat Technology

Level-4

(Assistant Meat Processor / Assistant Supervisor)

(Summative)



**National Vocational & Technical Training
Commission Islamabad**

Instruction Sheet for the Candidate

Qualification	National Vocational Certificate in Meat Technology Level-4 (Assistant Meat Processor/ Assistant Supervisor)
Competency Standards	1. Receive Meat and Other Raw Materials 2. Coordinate Meat Analysis 3. Assist in Shelf life Determination of Meat 4. Assist in Value-added Product Development 5. Manage Canning Process 6. Maintain Chilling and Freezing Process 7. Apply Meat Preservation Techniques 8. Implement Quality Management System 9. Assist in HACCP Implementation
Purpose of Assessment	Summative Assessment
Candidate Details	Name _____ Registration Number _____
Guidance for Candidate	To meet this qualification level, you are required to perform and demonstrate the procedures/skills of Meat Analysis as well as Value added product development and Meat preservation by implementing Quality Management Systems (QMS) emphasizing food safety within 05 hours during assessment. Knowledge Assessment (Oral)
Time: 05 Hours	To meet this qualification standard, you are required to perform the following tasks during practical and knowledge assessment, under observation by an assessor: 1. Coordinate Meat Analysis 2. Prepare Value-added Products 3. Apply Meat Preservation Techniques
Minimum Evidence Required	1. Coordinate Meat Analysis i. Arrange Meat sampling materials ii. Perform sampling for microbiological analysis 2. Prepare Value-added Products i. Receive and inspect raw materials ii. Supervise mixing iii. Perform cooking process iv. Perform different stuffing and packaging techniques v. Chill and store the meat products 3. Apply Meat Preservation Techniques i. Prepare meat / ingredients for curing ii. Prepare brines iii. Operate curing equipment iv. Prepare meat / ingredients for smoking v. Smoke the meat products

	vi. Chill the meat products
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Self-Assessment Checklist

Candidate Name	
Registration No.	
Qualification	National Vocational Certificate in Meat Technology Level-4 (Assistant Meat Processor/ Assistant Supervisor)
Purpose of Assessment	Summative Assessment
Assessment Task	1. Coordinate Meat Analysis 2. Prepare Value-added Products 3. Apply Meat Preservation Techniques

I can.....

Performance Criteria	Yes	No
1. Arrange Meat sampling materials	☐	☐
2. Coordinate for meat sampling (Physicochemical Analysis)	☐	☐
3. Perform sampling for microbiological analysis	☐	☐
4. Deliver samples to lab	☐	☐
5. Obtain results	☐	☐
6. Receive and inspect raw materials	☐	☐
7. Supervise mixing	☐	☐
8. Perform cooking process	☐	☐
9. Perform different stuffing and packaging techniques	☐	☐
10. Chill and store the meat products	☐	☐
11. Receive and inspect raw materials	☐	☐
12. Arrange processing equipment for curing	☐	☐
13. Prepare meat / ingredients for curing	☐	☐
14. Prepare brines	☐	☐
15. Operate curing equipment	☐	☐
16. Prepare meat / ingredients for smoking	☐	☐
17. Smoke the meat products	☐	☐
18. Chill the meat products	☐	☐

Candidate's Signature _____ Assessor's Signature _____

Date: _____

Assessors Judgment Guide

Qualification	National Vocational Certificate in Meat Technology Level-4 (Assistant Meat Processor/ Assistant Supervisor)
Purpose of Assessment	Summative Assessment
Candidate Details	Name: _____ Registration 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. Coordinate Meat Analysis 2. Prepare Value-added Products 3. Apply Meat Preservation Techniques			
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1.	Arranged Meat sampling materials			
2.	Coordinated for meat sampling (Physicochemical Analysis)			
3.	Performed sampling for microbiological analysis			
4.	Delivered samples to lab			
5.	Obtained results			
6.	Received and inspected raw materials			
7.	Supervised mixing			
8.	Performed cooking process			
9.	Performed different stuffing and packaging techniques			
10.	Chilled and stored the meat products			
11.	Received and inspect raw materials			
12.	Arranged processing equipment for curing			
13.	Prepared meat / ingredients for curing			
14.	Prepared brines			
15.	Operated curing equipment			
16.	Prepared meat / ingredients for smoking			
17.	Smoked the meat products			
18.	Chilled the meat products			
Competent ☐		Not Yet Competent ☐		

Knowledge Assessment

Qualification	National Vocational Certificate in Meat Technology Level-4 (Assistant Meat Processor/ Assistant Supervisor)
Purpose of Assessment	Summative Assessment
Candidate Details	Name: _____ Registration 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 meat curing?		
2.	What are meat sampling techniques?		
3.	Define smoking of meat?		
4.	What are the effects of curing on shelf life?		
5.	What is stuffing?		
6.	What are storage conditions for cured products?		
7.	What is HACCP?		
8.	Enlist types of hazard?		

9.	What does TPC stand for?		
10.	Enlist cooking methods for meat?		
11.	What is sausage casing?		
12.	What is function of retort?		
13.	What is hermetic sealing?		
14.	What is thawing?		
15.	What is root cause analysis?		
16.	Differentiate between sanitation and hygiene?		
17.	What is blast freezing and cryogenic freezing?		

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

List of Tools and Equipment

Sr. No.	List of Tools/Equipment	Quantity (25 Candidates)
01	Cutting boards	10
02	Choppers	10
03	Knives	15
04	Automatic Injector Machine (Injectometer)	01
05	Massager	05
06	Pumping Equipment	01
07	Smoker generator	01
08	Smoke jet	01
09	Brine tanks	05
10	Chiller/Freezer	02
11	Wooden Boxes	05
12	Colony Counter	01
13	Laminar Flow hood	01
14	Optical Microscope	01
15	pH meter	02
16	Titration apparatus	02
18	Mincer	01
19	Weighing scale	01
20	Probe thermometer	05
21	Shrink wrapping machine	01
22	Tumbler	01
23	Computer	05
24	Printer	01
25	Refrigerator	01
26	Autoclave	01
27	Steam Generator	01
28	Vortex mixer	01

List of Consumables

Sr. No.	List of Consumables	Quantity (25 Candidates)
1	Meat	5 kg
2	Rock Salt	1 kg
3	Preservatives	100 g
4	Spices for seasoning/flavoring	0.5 Kg
5	Wooden pallets/ shavings	5 kg
6	Aluminum Foil	1 roll
7	Cling Film Wraps	1 roll
8	Acetic Acid	500 ml
9	Bacterial Culture	2 sachets
10	Log sheets	25
11	Checklists	25
12	Test tubes	50
13	Petri plates	50
14	Sterile tools for manipulating food samples; spoons, scissors, forceps, knives, etc.	01 set
15	Capper	01
16	Labeler	01
17	Date coder	01
19	Dilution Bottles	12 Nos.
20	Sample jars	12 Nos.