

Assessment Evidence Guide

For

Meat Technology

Level-5

(Supervisor / Assistant Line Inspector)

(Summative)



**National Vocational & Technical Training
Commission Islamabad**

Instruction Sheet for the Candidate

Qualification	National Vocational Certificate in Meat Technology Level-5 (Supervisor / Assistant Line Inspector)
Competency Standards	1. Supervise processing and safety operations in meat industry 2. Prepare meat sausages 3. Monitor installation and maintenance of equipment 4. Ensure implementation of cleanliness and hygiene practices in meat processing operations 5. Implement/coordinate legislations for meat and meat products 6. Monitor proper transportation for meat / meat products 7. Conduct meat sampling 8. Implement HACCP 9. Implement halal food management system (HFMS) 10. Apply project human resource management 11. Develop entrepreneurial skills 12. Implement green skills at workplace
Purpose of Assessment	Summative Assessment
Candidate Details	Name _____ Registration Number _____
Guidance for Candidate	To meet this qualification level, you are required to perform sausage processing considering the principles of HACCP and guidelines of HFMS, and conduct sampling for analysis 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. Perform sausage processing considering the principles of HACCP and guidelines of HFMS 2. Conduct sampling for analysis

Minimum Evidence Required	1. Perform sausage processing considering the principles of HACCP and guidelines of HFMS i. Select meat types, ingredients and casings as per product's need ii. Supervise mincing of meat iii. Operate bowl chopper, mixer and stuffer iv. supervise cooking and packaging v. Ensure hygiene and cleanliness 2. Conduct sampling for analysis i. Perform sampling of meat, contact surfaces, air and personal hygiene ii. Perform coding and labeling of samples iii. Fill the log sheet for sample records
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Self-Assessment Checklist

Candidate Name	
Registration No.	
Qualification	National Vocational Certificate in Meat Technology Level-5 (Supervisor / Assistant Line Inspector)
Purpose of Assessment	Summative Assessment
Assessment Task	1. Perform sausage processing considering the principles of HACCP and guidelines of HFMS 2. Conduct sampling for analysis

I can.....

Performance Criteria	Yes	No
1.Select meat types as per product's need	☐	☐
2.Select ingredients for sausage preparation	☐	☐
3.Select casings for stuffing process	☐	☐
4.Supervise mincing of meat	☐	☐
5.Operate bowl chopper	☐	☐
6.Operate mixer	☐	☐
7.Operate stuffer	☐	☐
8.Supervise cooking process for sausage	☐	☐
9.supervise packaging of sausage	☐	☐
10.Perform sampling of meat	☐	☐
11.Collect sample for analysis of contact surfaces	☐	☐
12.Perform coding of samples	☐	☐
13.Perform labelling of samples	☐	☐
14.Fill the log sheets for samples records	☐	☐

Candidate's Signature_____ Assessor's Signature_____

Date: _____

Assessors Judgment Guide

Qualification	National Vocational Certificate in Meat Technology Level-5 (Supervisor / Assistant Line Inspector)
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. Perform sausage processing considering the principles of HACCP and guidelines of HFMS 2. Conduct sampling for analysis			
During the practical assessment, candidate demonstrated the following:		Yes	No	Remarks
1.	Selected meat types as per product's need			
2.	Selected ingredients for sausage preparation			
3.	Selected casings for stuffing process			
4.	Supervised mincing of meat			
5.	Operated bowl chopper			
6.	Operated mixer			
7.	Operated stuffer			
8.	Supervised cooking process for sausage			
9.	Supervised packaging of sausage			
10.	Performed sampling of meat			
11.	Collected sample for analysis of contact surfaces			
12.	Performed coding of samples			
13.	Performed labelling of samples			
14.	Filled the log sheets for samples records			
Competent ☐		Not Yet Competent ☐		

Knowledge Assessment

Qualification	National Vocational Certificate in Meat Technology Level-5 (Supervisor / Assistant Line Inspector)
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 sausage?		
2.	What is casing?		
3.	What are different types of casings used for sausage preparation?		
4.	Why hygiene is important in meat processing?		
5.	What is meant by meat hygiene?		
6.	How do you transport chilled meat?		
7.	How do you collect meat samples?		
8.	Why do we implement HACCP?		

9.	What are the 7 steps in implementing HACCP food safety plan?		
10.	What is halal food management system?		
11.	What is PS: 3733?		
12.	What is CIP?		
13.	What is COP?		
14.	What is the difference between cleaning and sanitation?		
15.	What is the difference between chilling and freezing?		
16.	What are different types of meat sausage?		
17.	What is the difference between food poisoning and food infection?		
18.	What is an allergen?		
19.	What is CCP?		
20.	What are different types of hazards in HACCP?		
21.	What is PRP?		

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

List of Tools and Equipment

Sr. No.	List of Tools/Equipment	Quantity (25 Candidates)
1.	Knives Bonner+ Stake	25
2.	Choppers	25
3.	Steel sharpener (file)	25
4.	Mince machine 5/8/12 mm	05
5.	Cutler machine	05
6.	Chopping board (wooden)	25
7.	Chopping board (Teflon food grade)	25
8.	Slicer machine	05
9.	Laser temperature gauge /Probe	05
10	Tape sealers	25
11	Leak Tester	25
12	Pressure Tester	25
13	Wrapper	25
14	Freezer	25
15	Risk Assessment Tool	25
16	Computer	05
17	Sausage Casings	5
18	Bowl chopper	5
19	Cooking oven	5
20	Packaging machine	5
21	Swab testing toolkit	5
22	Stuffer	5

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	500 g
5.	Wooden pallets/ shavings	5 kg
6.	Aluminum Foil	1 roll
7.	Cling Film Wraps	1 roll
8.	Milk	10 ltr
9.	Calcium Chloride	100 g
10.	Rennet	50 g
11.	Tartaric Acid	100 g
12.	Acetic Acid	500 ml
13.	Bacterial Culture	2 sachets
14.	Muslin Cloth	5 meters
15.	Log sheets	25
16.	Checklists	25
17.	Files	25

18.	Hooks	25
19.	Containers	25
20.	Sterile bags	25
21.	Decision Tree	25
22.	Flow Diagram of process	25
23.	PS 3733 standard copy	5
24.	HCCP Flow diagram	25
25.	Safety gloves (steel made)	25
26.	Mask Disposable	25
27.	Net Caps Disposable	25
28.	Uniform Hats	25
29.	Steel toe shoes	25
30.	Hanging bars	25