

## SELF-ASSESSMENT GUIDE

Qualification	<b>FISH PRODUCTS PACKAGING NC II</b>	
Title of Unit of Competency:	<b>PACKAGE PROCESSED FISH BY VACUUM OR ORDINAR POLY PACKING</b>	
Instruction: <ul style="list-style-type: none"> <li>• Read each of the questions in the left-hand column of the chart.</li> <li>• Place a check in the appropriate box opposite each question to indicate your answer.</li> </ul>		
<b>Can I?</b>	<b>YES</b>	<b>NO</b>
• Inspect appropriate packaging materials, tools and equipment according to workplace requirements *		
• Sanitize packaging materials, utensils, tools and equipment according to standard operating procedures*		
• Perform accurate measurement in packaging fish products according to the required quantity/amount per pack*		
• Package processed fish products by vacuum packing and ordinary poly packing according to quality, sanitary and hygienic conditions*		
• Label packaged fish products according to company's regulations and BFAD requirements*		
• Check condition of vacuum packed or poly packed fish products according to established standards*		
• Perform outer packaging procedures according to established company requirements*		
• Store properly and safely the vacuum packed or poly packed fish product according to temperature and humidity requirements depending on the type of fish product*		
• Apply Good Manufacturing Practices (GMP) during packaging fish products*		
• Apply relevant codes and regulations on food quality systems and principles		
• Apply relevant codes and regulations related to packaging fish products by vacuum or ordinary poly packing		
• Apply packaging procedures and techniques in vacuum packing and ordinary poly packing		

• Apply basic mathematical operations and measurements		
• Identify and report breakdown in packaging equipment and completes documentation according to workplace procedures*		
• Identify and report defects in packaging materials*		
• Record and document production data		
<b>I agree to undertake assessment in the knowledge that information gathered will only be used for professional development purposes and can only be accessed by concerned assessment personnel and my manager/supervisor</b>		
<b>Candidate's Name:</b>	<b>Date:</b>	

## SELF-ASSESSMENT GUIDE

Qualification	<b>FISH PRODUCTS PACKAGING NC II</b>	
Title of Unit of Competency:	<b>PACKAGE PROCESSED FISH BY BOTTLING</b>	
Instruction: <ul style="list-style-type: none"> <li>• Read each of the questions in the left-hand column of the chart.</li> <li>• Place a check in the appropriate box opposite each question to indicate your answer.</li> </ul>		
<b>Can I?</b>	<b>YES</b>	<b>NO</b>
• Inspect appropriate packaging materials, tools and equipment according to workplace requirements *		
• Sanitize packaging materials, utensils, tools and equipment according to standard operating procedures*		
• Package processed fish products by bottling according to quality, sanitary and hygienic conditions*		
• Label packaged fish products according to company's regulations and BFAD requirements*		
• Check condition of bottled fish products according to established standards*		
• Perform post bottling procedures according to established company requirements*		
• Store properly and safely the bottled fish products according to temperature requirements*		
• Apply Good Manufacturing Practices (GMP) during packaging fish products*		
• Apply relevant codes and regulations on food quality systems and principles		
• Apply relevant codes and regulations related to packaging fish products by bottling		
• Apply packaging procedures and techniques in bottling		
• Apply basic mathematical operations and measurements		
• Identify and report breakdown in packaging equipment and completes documentation according to workplace procedures*		

<ul style="list-style-type: none"> <li>Identify and report defects in packaging materials*</li> </ul>		
<ul style="list-style-type: none"> <li>Record and document production data</li> </ul>		
<p><b>I agree to undertake assessment in the knowledge that information gathered will only be used for professional development purposes and can only be accessed by concerned assessment personnel and my manager/supervisor</b></p>		
<p><b>Candidate's Name:</b></p>	<p><b>Date:</b></p>	

## SELF-ASSESSMENT GUIDE

Qualification	<b>FISH PRODUCTS PACKAGING NC II</b>	
Title of Unit of Competency:	<b>PACKAGE PROCESSED FISH BY CANNING</b>	
Instruction: <ul style="list-style-type: none"> <li>• Read each of the questions in the left-hand column of the chart.</li> <li>• Place a check in the appropriate box opposite each question to indicate your answer.</li> </ul>		
<b>Can I?</b>	<b>YES</b>	<b>NO</b>
• Inspect appropriate packaging materials, tools and equipment according to workplace requirements *		
• Sanitize packaging materials, utensils, tools and equipment according to standard operating procedures*		
• Package processed fish products by canning according to quality, sanitary and hygienic conditions*		
• Label packaged fish products according to company's regulations and BFAD requirements*		
• Check condition of canned fish products according to established standards*		
• Perform post packaging procedures according to established company requirements*		
• Store properly and safely the canned fish products according to temperature requirements*		
• Apply Good Manufacturing Practices (GMP) during packaging fish products*		
• Apply relevant codes and regulations on food quality systems and principles		
• Apply relevant codes and regulations related to packaging fish products by canning		
• Apply packaging procedures and techniques in canning		
• Apply basic mathematical operations and measurements		
• Identify and report breakdown in packaging equipment and completes documentation according to workplace procedures*		

<ul style="list-style-type: none"> <li>Identify and report defects in packaging materials*</li> </ul>		
<ul style="list-style-type: none"> <li>Record and document production data</li> </ul>		
<p><b>I agree to undertake assessment in the knowledge that information gathered will only be used for professional development purposes and can only be accessed by concerned assessment personnel and my manager/supervisor</b></p>		
<p><b>Candidate's name</b></p>	<p><b>Date:</b></p>	