

**SELF-ASSESSMENT GUIDE
(Full Qualification)**

Qualification:	FOOD PROCESSING NC II	
Project:	<ul style="list-style-type: none"> • PROCESS FOOD BY SALTING, CURING AND SMOKING • PROCESS FOOD BY FERMENTATION AND PICKLING • PROCESS FOOD BY SUGAR CONCENTRATION • PACKAGE FINISHED/PROCESSED FOOD PRODUCTS 	
Instruction: <ul style="list-style-type: none"> • Read each of the questions in the left-hand column of the chart. • Place a check on each question to indicate your answer. 		
Can I?	YES	NO
PROCESS FOOD BY SALTING, CURING AND SMOKING		
• Prepare equipment, tools and utensils for salting, curing and smoking		
• Check, sanitize and calibrate appropriate equipment, tools and utensils for salting, curing and smoking*		
• Check salinity*		
• Select, check and clean raw materials in accordance with approved specifications*		
• Weigh cleaned raw materials in accordance with approved specifications		
• Prepare salting and curing solutions and mixtures		
• Undertake sanitary and hygienic curing of materials		
• Finish the cured materials		
• Cook the cured materials according to the food processing methods mentioned above		
• Prepare production report		
• Apply food quality systems and principles		
• Apply Sanitary Food Handling Practices		
• Know food processing methods and system		
• Know basic mathematical operations and measurements		
PROCESS FOOD BY FERMENTATION AND PICKLING		
• Prepare equipment, tools and utensils safely for fermentation and pickling		
• Check, sanitize and calibrate appropriate equipment, tools and utensils for fermentation and pickling		

• Select, check and clean raw materials in accordance with specifications*		
• Weigh sorted materials for fermentation and pickling		
• Prepare salting and curing solutions and mixtures		
• Cut and slice raw materials according to required sizes and shapes		
• Perform alcoholic, acetic/lactic acid fermentation and pickling process		
• Prepare production report		
• Apply food quality systems and principles		
• Apply Sanitary Food Handling Practices		
• Know fermentation and pickling method of food processing		
• Know basic mathematical operations and measurements		
PROCESS FOOD BY SUGAR CONCENTRATION		
• Prepare the equipment, tools and utensils used for preserving foods by sugar concentration in accordance with manufacturer's specification		
• Check, calibrate, clean and sanitize the equipment, tools, utensils and packing materials (bottles and caps)*		
• Select, sort and grade the raw materials in accordance with approved specifications and standards*		
• Prepare and pre-treat raw materials in accordance with approved specifications/standards, process parameters*		
• Check/test the brix, acid and pectin content of prepared and pre-treated raw materials*		
• Measure the required acid, sugar and pectin according to approved specifications*		
• Mix the measured acid, pectin, sugar and fruit/pulp/juice		
• Cook the mixture to desired end point and hot packs it in sterile glass jars*		
• Apply food safety, personal hygiene and proper waste disposal*		
• Know food laws, regulations and codes		
• Prepare flow charts and production reports		
• Perform cut-out tests of finished/processed sugar concentrated products		

PACKAGE FINISHED/PROCESSED FOOD PRODUCTS		
• Prepare packaging equipment and tools safely		
• Select and check appropriate packaging material according to requirements of finished/processed food products *		
• Monitor operation of packaging equipment		
• Undertake sanitary and hygienic packaging of finished/processed food products*		
• Label packaged finished/processed food products properly		
• Store packaged labelled finished/processed food products according to temperature and humidity requirements*		
• Know food quality systems and principles*		
• Apply sanitary food handling practices*		
• Know packaging system, process and operations		
• Apply sanitary food handling practices		
• Know basic mathematical operations and measurements		
• Identify and report defects in packaging materials		
• Identify and report breakdown in packaging equipment		
• Record and document production data		
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.		
Candidate's Name (Sign over Printed Name)	Date:	