


JAM, JELLY AND KETCHUP PROCESSING TECHNICIAN QR CODE, P14/20245 VERSION: 3.0 (NSQF LEVEL: 3)

S.No.	NSQ Name	Not Details	PC used	English Question	English Ans1 Choice	English Ans2 Choice	English Ans3 Choice	English Ans4 Choice	Correct Answer	Marking
1	1. FC/N0109:	Prepare and maintain work area and process machineries for jam, jelly and ketchup processing	PC1. clean and maintain the cleanliness of the work area using approved sanitizers and keep it free from dust, waste, flies and pests	What are examples of approved sanitizers for cleaning the work area in jam, jelly, and ketchup processing?	Food-grade sanitizers	Industrial chemicals	Household cleaners	Bleach	1	5
2			PC4. check the working and performance of all machineries and tools used for the pickle-making process such as fruit washer, peeler, fruit pulper, juice extractor, clarifier, filler, pasteurizer, steam-jacketed kettles, packaging machines, etc.	The batch of tomato puree for ketchup is ready for pasteurization. Before starting the process, what is a crucial equipment check?	Double-check the expiration date on the cleaning chemicals for the pasteurizer.	Refill the cleaning solution tank for the pasteurizer.	Confirm the lids on the holding tanks for the puree are secure.	Verify the internal temperature settings of the pasteurizer are functioning correctly.	4	10
3			PC2. place the necessary tools required for process	How does proper tool placement contribute to safety in food processing?	By increasing clutter	By ignoring safety guidelines	By reducing the risk of accidents and injuries	By using damaged tools	3	5
4	2. FC/N0110:	Prepare for production of jam, jelly and ketchup	PC2. check the availability of raw materials, packaging materials, equipment and manpower	What is the first step a Jam, Jelly, and Ketchup Processing Technician should take before starting the production process?	Check the availability of packaging materials	Check the availability of raw materials	Check the availability of finished products	Check the availability of equipment	2	7
5			PC3. plan batch size considering full capacity utilization of machineries	You receive a new production order for a large batch of grape jelly. Before starting, what's an important factor to consider when planning the batch size?	Consider the maximum capacity of the pulping machine to avoid overloading	Focus on using up all the remaining ingredients in storage, regardless of quantity	Estimate the time it takes to complete a smaller batch and multiply it for the larger order	Choose the batch size based on the number of available workers on the production line	1	10
6			PC12. refer to the process chart/ product flow chart/formulation chart for product(s) produced	You've been assigned to produce a new type of fruit jam. What's the first step you should take before starting production?	Ask a colleague who has experience making jam for their advice	Consult the process chart for the specific fruit jam recipe to understand the steps involved	Review the safety protocols for operating the jam-making equipment	Begin gathering the necessary fruits and following your usual jam-making routine.	2	10
7	3. FC/N0111:	Produce jam, jelly and ketchup	PC2. open valves or start pump to fill water in the washing tank and control water level, dump fruits and vegetables in the washing tank for washing	Why is it important to open valves or start the pump to fill water in the washing tank?	To check the availability of packaging materials	To sample the raw materials	To adjust the cooking temperature	To control the water level	4	5
8			PC10. in case of mangoes, start conveyor and control speed to allow washed mangoes to pass through tip cutting line, cut the tip of the fruit manually, control conveyor speed to dump the tip cut mangoes into de-stoner machine to remove seed and peel	The mangoes are being de-stoned. What should you pay attention to while monitoring the process?	Watch for any conveyor belt malfunctions and adjust accordingly	Taste a sample of the mango flesh to assess its ripeness	Ensure the de-stoner is effectively removing the pits and peels from the mango flesh.	Check the temperature settings of the de-stoner and adjust if necessary	3	5
9			PC15. set temperature, pressure, stirrer speed, etc. of the cooking kettle/tank, set mixing time, cooking time, cooking temperature, etc. open valves to admit steam through the kettle or light burner to heat fruit pulp/ fruit juice to require temperature and thickness with continuous stirring to avoid sticking/scorching or stir manually	You're ready to cook a batch of strawberry jam. What should you do first when setting up the cooking kettle?	Turn on the stirrer and let it run for a few minutes before adding anything to the kettle	Program the cooking temperature, pressure, and stirrer speed according to the jam recipe	Light the burner under the kettle and wait for it to heat up before adding the ingredients.	Fill the kettle with the strawberry pulp and sugar mixture before setting the temperature	2	7
10	4. FC/N0112:	Complete documentation and record keeping related to production of jam, jelly and ketchup	PC4. verify the documents and track from finished product to raw materials, in case of quality concerns and during quality management system audits.	During a routine inspection, you discover a jar of finished ketchup with an unusual colour. What should you do first?	Refer to the production log for the batch this ketchup belongs to and identify potential causes	Throw away the entire jar of ketchup without further investigation	Ask your colleagues for their opinions on why the ketchup colour might be different	Repackage the ketchup jar with a new label, hoping no one notices the colour difference	1	7
11			PC5. document and maintain records of process details such as type of raw material used, process parameters (temperature, time, pressure, etc. as applicable) for entire production and packaging in process chart or production log for all products produced	A new batch of tomato puree is ready for processing into ketchup. What's the first thing you should do regarding documentation?	Write down the expiration date of the cleaning chemicals used on the previous batch.	Note the names of all team members working on the ketchup production line today	Record the date, time, and quantity of the tomato puree being processed in the production log	Check the packaging labels to ensure they match the type of ketchup being produced	3	7
12	5. FC/N0001:	Ensure food safety, hygiene and sanitation for processing food products	PC8. follow industry standards like GMP, HACCP and product recall process	HACCP (Hazard Analysis and Critical Control Points) is a system for food safety. What potential hazard should be considered during fruit sorting for jam production?	The colour of the fruit might not match the recipe perfectly	The size of the fruit pieces might vary slightly, affecting texture	The Fruit might not be perfectly ripe, impacting the sweetness of the jam	Mildly or rotten fruit could introduce harmful bacteria into the jam.	4	7
13			PC16. follow stock rotation based on FEFO/FFO	What is the full form of FEFO?	First In, First Out	First In, First Out	First In, First Out	Fast In, First Out	2	5
14	6. DGT/NSQ/N0101:	Employability Skills (30 Hours)	PC5. follow good manners while communicating with others	What does following good manners in communication involve?	Respecting colleagues and customers	Using technical jargon extensively	Adjusting the cooking temperature	Sampling the raw materials	1	5
15			PC12. operate digital devices and use its features and applications securely and safely	Which digital device is this? 	Smartphone	Palmtop	Smartwatch	Laptop	3	5
TOTAL MARKS									100	