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| Title | **Carry out packaging of processed chillies** |
| Level | **3** | **Credits** | **12** |

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| Purpose | These competency standards will ensure that the trainee will be able to pack the processed chillies including chilli powder using suitable packaging material |

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| Classification ISCED | 0811 Crop and livestock production |

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| Available grade | Competent / Not yet competent |

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| Modification history | N/A |

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| **Competency Unit** | **Performance Criteria** | **Knowledge and Understanding** |
| **D-1:** Select the suitable packing material | **Trainee will be able to:****P1.** Determine the quality of packaging material**P2.** Identify/initiate procurement of appropriate packing material for processed chillies**P3.** Decide appropriate packing material for processed chillies**P4.** Procure the selected packaging material**P5.** Avoid substandard materials for packaging**P6.** Cost effectiveness of selected packaging materials**P7.** Store the packaging materials properly**P8.** Maintain and record the packaging materials**P9.** Maintain the hygienic conditions | **Trainee will be able to explain:****K1.** The importance of packaging of processed chillies**K2.** Different types of packaging materials**K3.** Merits and demerits of various packing material**K4.** Use of appropriate packing for processed chillies**K5.** Differentiation between suitable or not suitable material**K6.** Characteristics of material suitable for packaging**K7.** Impact of usage of substandard packaging material on end product quality**K8.** Maintenance of procurement record such as* Date of procurement
* Source of procurement
* Cost
* Types of packaging materials

**K9.** Maintenance of storage conditions of packaging materials |

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|  |  | **K 10.** Safe transportation of packaging materials from market to factory area |
| **D-2:** Check and operate the packaging machines | **P1.** Prepare the packaging machines and its accessories for operation using standard procedures**P2.** Operate the packaging machines**P3.** Calibrate the packaging machines with regular time interval**P4.** Maintain the packaging machines regularly**P5.** Check the machines before running the batch**P6.** Adopt safety measures for operators and workers during packaging**P7.** Perform pre and post cleaning of packaging machines following appropriate procedures**P8.** Take action on any type of emergency during packaging process like electric shut down, any type of mishap with personnel and machine etc.**P9.** Overcome the emergency situation, processed material, packaging machine etc.**P10.** Record the related information with machinery such as - Date, time and personal involved in cleaning* List of accessories
* Date and time of emergency
* Calibration date and person
 | **K1.** Knowledge about packaging machine **K2.** Different types of packaging machines **K3.** Operation of packaging machine**K4.** Safety measures during packaging operation**K5.** Inspection for the performance of packaging machines**K6.** Knowledge about the important components of machines before starting the packaging process**K7.** Calibration of packaging machines**K8.** Maintenance of packaging machines**K9.** Problems related to packaging machines**K10.** Causes of problems**K11.** Basic trouble shooting in packaging machines**K12.** Determination of efficiency of packaging machines**K13.** Packaging machines requirements such as hygiene, area, ventilation etc. |

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|  | **P11.** Calculate the efficiency of packaging machine |  |
| **D-3:** Undertake packaging of processed chillies | **P1.** Pack the processed chillies including* chilli powder
* crushed chillies
* mix recipes
* whole pods

**P2.** Identify the substandard packed chillies **P3.** Separate substandard packed chillies **P4.** Handle the substandard packed chillies**P5.** Check and maintain the personnel hygiene in packaging area**P6.** Maintain and calibrate the metal detector**P7.** Handle undesirable material detected by metal detector**P8.** Segregate and label different chilli lots carefully**P9.** Check the labelling details such as* Batch number
* Manufacturing date
* Expiry date
* Retail price
* Net weight
* Company monogram etc.
 | **K1.** Knowledge about chilli packaging**K2.** Importance of packaging**K3.** Importance of tagging/labelling for identification**K4.** Impact of substandard packaging of processed chillies**K5.** Handling of substandard packed chillies**K6.** Description of substandard packed chillies* Damaged boxes
* Improper sealing
* Absence or misprinting of manufacturing dates, batch numbers, and expiry dates etc.

**K7.** Hygienic condition of personnel and packaging area**K8.** Calibration of packaging machines**K9.** Inspection of weight after completion of packaging**K10.** Proper stacking of packed material**K11.** Importance of properly shifting the packed material to the store**K12.** Knowledge about the maintaining the proper storage condition in accordance to the finished product requirement |

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|  | **P10.** Shift the packed and processed material with care**P11.** Store the packed and processed material at the properly maintained store before marketing**P12.** Maintain the hygienic condition of ware house for processed material | **K13.** Storage of packed material**K14.** Need for maintaining the hygienic conditions of store for storage of packed material**K15.** Difference between storage of exportable packed chillies and chillies intended for local consumption**K16.** Safety measures during packaging |