

	<p>GMP related to own work</p> <p>5.3 Observe personal hygiene and conduct to meet GMP requirements</p> <p>5.4 Follow GMP requirements when carrying out work activities</p> <p>5.5 Perform post-work activities in relation to GMP</p> <p>5.6 Complete workplace documentation to support GMP</p>	<ul style="list-style-type: none"> • Practical Lab • Demonstration • Individual Self-paced Learning 	<p>practical skills</p> <ul style="list-style-type: none"> • Direct observation • Interview
6. Implement Environmental Policies and Procedures	<p>6.1 Access and apply workplace information on environmental policies and procedures relating to own work</p> <p>6.2 Follow work procedures</p> <p>6.3 Identify, control and report unacceptable performance</p> <p>6.4 Maintain housekeeping standards in work area</p>	<ul style="list-style-type: none"> • Audio Visual • Lecture/ Discussion • Practical Lab • Demonstration • Individual Self-paced Learning 	<ul style="list-style-type: none"> • Written/Oral examination • Demonstration of practical skills • Direct observation • Interview

CORE COMPETENCIES

Unit of Competency	Learning Outcomes	Methodology	Assessment Approach
1. Process food by salting curing and smoking	<p>1.1 Identify and prepare the different equipment, apparatus, tools and utensils for salting, curing and smoking.</p> <p>1.2 Perform proper cleaning operation and sanitation of the different equipment, apparatus, tools, and utensils</p> <p>1.3 Perform proper cleaning operation and sanitation of the work area</p> <p>1.4 Check and calibrate the different equipment,</p>	<ul style="list-style-type: none"> • Lecturette • Discussion • Demonstration 	<ul style="list-style-type: none"> • Observation • Demonstration • Questioning

	<p>apparatus, tools, utensils for the process.</p> <p>1.5 Identify raw materials needed for salting, curing and smoking.</p> <p>1.6 Sort and grade fish/other marine products, meat and eggs for salting, curing and smoking.</p> <p>1.7 Clean, wash and weigh raw materials in preparation for salting, curing and smoking.</p> <p>1.8 Measure and weigh the required raw materials ingredients adjuncts for salting, curing and smoking.</p> <p>1.9 Measure and weigh the required ingredients for pumping pickles, cover pickles and dry cure according to specifications.</p> <p>1.10 Mix curing ingredients and prepared materials.</p> <p>1.11 Follow processing step/techniques in salting, curing and smoking.</p> <p>1.12 Produce quality salted, cured and smoked products.</p> <p>1.13 Produce quality sugar concentrated products.</p>		
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<p>2. Process food by fermentation and pickling</p>	<p>2.1 Identify and prepare the different equipment, tools and utensil for process foods by fermentation and pickling.</p> <p>2.2 Perform proper cleaning operation and sanitation of the different equipment, utensils for the process.</p> <p>2.3 Perform proper clearing operation and sanitation of work area</p> <p>2.4 Check and calibrate the different equipment tools, utensils for the process</p> <p>2.5 Identify the raw materials and other ingredients needed in the fermentation of food products.</p> <p>2.6 Sort and grade fresh fruits and vegetables/fish and marine products according to specifications.</p> <p>2.7 Wash, peel and slice fruits and vegetables according to specified sizes</p> <p>2.8 Prepare appropriate pick solutions according to specifications</p> <p>2.9 Mix prepared fruit and vegetables according to specifications.</p> <p>2.10 Extract juice needed for fermentation.</p> <p>2.11 Mix juice extract with appropriate amounts of ingredients for alcoholic fermentation according to specifications.</p> <p>2.12 Mix alcoholic solution with appropriate amounts of matter vinegar for acetones fermentation according specifications.</p> <p>2.13 Weigh eviscerated/ wash and drain fresh fish other marine products .</p>	<ul style="list-style-type: none"> • Demonstration • Discussion 	<ul style="list-style-type: none"> • Observation • Demonstration • Questioning • Written Test
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	<p>2.14 Mix fish and other marine products with salt according to specifications.</p> <p>2.15 Follow the processing steps /procedures for pickling /fermenting food products</p> <p>2.16. Produce quality pickled/fermented fruits and vegetables, fish and other marine products.</p>		
3. Process food by Sugar Concentration	<p>3.1 Identify and prepare the different equipment apparatus, tools and utensils for preserving foods by sugar concentration</p> <p>3.2 Perform proper cleaning operation sanitation of the different tools, equipment, apparatus and utensils for the process.</p> <p>3.3 Perform proper cleaning and sanitation of work area.</p> <p>3.4 Check and calibrate the different equipment, apparatus, tools and utensils for the process</p> <p>3.5 Identify the raw materials and others ingredients needed for preserving fruits & vegetables by sugar concentration</p> <p>3.6 Sort and grade fruits & vegetables according to specifications</p> <p>3.7 Clean, wash and weigh the raw materials in preparation for preserving by sugar concentration</p> <p>3.8 Slice/ cut fruits and vegetables according to specifications</p> <p>3.9 Pre-treat slice /cut materials according to specification</p> <p>3.10 Measure and wash</p>	<ul style="list-style-type: none"> • Discussion • Demonstration 	<ul style="list-style-type: none"> • Interview • Demonstration

	<p>required ingredients</p> <p>3.11 Mix prepared materials and ingredients according to standards</p> <p>3.12 Follow processing steps/ procedures in preserving fruits and vegetables by sugar concentration</p> <p>3.13 Produce quality sugar concentrated products</p>		
4. Package Finished/ Processed Food Products	<p>4.1 Prepare Packaging Equipment, Tools and Materials</p> <p>4.2 Select and check packaging materials according to the finished/processed food products specifications</p> <p>4.3 Wash and/or sterilize packaging materials of varying sizes in accordance with manufacturer's specification</p> <p>4.4 Select appropriate tools and equipment according to specified packaging requirements</p> <p>4.5 Check packaging equipment according to manufacturer's specifications</p> <p>4.6 Undertake packaging of finished processed, salted/cured/ smoked meat, fish and other marine products, fermented/pickled fruits & vegetables and fish and other marine products and sugar concentrated fruits and vegetables</p> <p>4.7 Perform Post Packaging Procedures</p> <p>4.8 Package finished/ processed food products are sealed and labeled according to</p>	<ul style="list-style-type: none"> • Discussion • Demonstration 	<ul style="list-style-type: none"> • Observation • Demonstration • Questioning • Written Test

	<p>specifications.</p> <p>4.9 Check Condition of packaged finished/processed food products to ensure conformity with specified outputs.</p> <p>4.10 Store packaged finished/processed food products are according to required temperature and humidity.</p>		
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3.2 TRAINING DELIVERY

The delivery of training should adhere to the design of the curriculum. Delivery should be guided by the 10 basic principles of competency-based TVET.

- The training is based on curriculum developed from the competency standards;
- Learning is modular in its structure;
- Training delivery is individualized and self-paced;
- Training is based on work that must be performed;
- Training materials are directly related to the competency standards and the curriculum modules;
- Assessment is based in the collection of evidence of the performance of work to the industry required standard;
- Training is based both on and off-the-job components;
- Allows for recognition of prior learning (RPL) or current competencies;
- Training allows for multiple entry and exit; and
- Approved training programs are Nationally Accredited

The competency-based TVET system recognizes various types of delivery modes, both on and off-the-job as long as the learning is driven by the competency standards specified by the industry. The following training modalities may be adopted when designing training programs:

- The dualized mode of training delivery is preferred and recommended. Thus programs would contain both in-school and in-industry training or fieldwork components. Details can be referred to the Dual Training System (DTS) Implementing Rules and Regulations.
- Modular/self-paced learning is a competency-based training modality wherein the trainee is allowed to progress at his own pace. The trainer just facilitates the training delivery.