

Republic of the Philippines Technical Education and Skills Development Authority Region IV-B MIMAROPA SIMEON SUAN VOCATIONAL AND TECHNICAL COLLEGE Pag-asa, Bansud, Oriental Mindoro Tel No.: (043) 298-7097 email add: <u>ssvtc@tesda.gov.ph</u>



FOOD PROCESSING NC II

Course Code: FPBFOP205

BASIC COMPETENCIES		
Code No.	Units of Competency	
500311105	Participate in Workplace Communication	
500311106	Work in Team Environment	
500311107	Practice Career Professionalism	
500311108	Practice Occupational Health and Safety procedures	

COMMON COMPETENCIES

Code No.	Units of Competency
AGR741201	Apply Food Safety and Sanitation
AGR741202	Use Standard Measuring Devices/Instruments
AGR741203	Use Food Processing Tools, Equipment and Utensils
AGR741204	Perform Mathematical Computation
AGR741205	Implement Good Manufacturing Practice Procedure
AGR741206	Implement Environmental Policies and Procedures

CORE COMPETENCIES

Code No.	Units of Competency
AGR741301	Process food by salting, curing and smoking
AGR741302	Process food by fermenting and pickling
AGR741303	Process food by sugar concentration
AGR741304	Package finished/processed food products

JOB DESCRIPTION

Process foods by salting, curing and pickling, process food by sugar concentration and package finished/processed food products.

ENTRY REQUIREMENTS

Can communicate both oral and written; physically and mentally fit; with good moral character; and , can perform basic mathematical computation.

JOB OPPORTUNITIES

Upon completion of the course, trainees/students may be employed as:

- Production Aid
- Packaging Aid



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EVIDENCES

Upon completion of the course, trainees/students must be able to:

- Process food by salting, curing and smoking
- Process food by fermentation and pickling
- Process food by sugar concentration
- Package finished/processed food products

NATIONAL ASSESSMENT

To attain the National Qualification of FOOD PROCESSING NC II, the candidate must demonstrate competence in all the units. Successful candidates shall be awarded a National Certificate signed by the TESDA Director General.