

Food Processing NC II

Course Description

This course is designed to enhance the knowledge, skills and attitude in processing foods by salting, curing, smoking, fermentation and pickling; and sugar concentration. It also includes preparing equipment, tools, utensils, raw materials and other ingredients, packaging finished products and preparing production report, applying food safety and sanitation and implementing good manufacturing practice (GMP).

Nominal Duration

• Basic Competencies	72 hrs.
• Common Competencies	168 hrs.
• Core Competencies	304 hrs.
• Institutional Assessment	8 hrs.
• In-house Training	80 hrs.

TOTAL 632 hrs.

A person who has achieved this qualification is competent to be:

- **Production Aide**
- **Packaging Aide**

TRAINEE ENTRY REQUIREMENTS:

- At least 15 years of age
- Physically and mentally fit
- Can communicate in English. Both Oral and Written
- Must undergo Career Profiling and Trainability Evaluation

TWC Training is guided by the ten (10) basic principles of Competency-Based Training (CBT) delivery.

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

Course Structure

BASIC COMPETENCIES

Unit of Competency	Module Title	Learning Outcomes	Nominal Duration
• Participate in workplace communication	• Participating in workplace communication	<ul style="list-style-type: none"> • Obtain and convey workplace information • Participate in workplace meetings and discussions applying gender-fair language • Complete relevant work related documents • Follow routine spoken messages • Perform workplace duties following written notices 	24 hrs
• Work in a team environment	• Working in a team environment	<ul style="list-style-type: none"> • Describe team role and scope • Identify own role and responsibility within team • Work as a team member • Develop effective workplace relationship including personal values and beliefs related to gender • Contribute to work group activities 	4 hrs
	• Observing gender sensitivity in the workplace	<ul style="list-style-type: none"> • Discuss the differences between sex and gender • Discuss gender identity and sexual orientation • Analyze the different manifestations of gender inequality in TVET, in society and in enterprise • Discuss gender and rights based approach to sexual and reproductive health including HIV-AIDS awareness and prevention 	12 hrs
• Practice career professionalism	• Practicing career professionalism	<ul style="list-style-type: none"> • Integrate gender perspectives with personal with organizational goals • Set and meet work priorities • Maintain professional growth and development 	4 hrs
	• Demonstrating work and entrepreneurial values and gender sensitivity	<ul style="list-style-type: none"> • Describe the purpose of work and enterprise • Identify and deal with ethical problems • Apply work and entrepreneurial values and gender sensitivity • Maintain integrity of conduct in the workplace 	12 hrs

Course Structure

BASIC COMPETENCIES (continued...)

Unit of Competency	Module Title	Learning Outcomes	Nominal Duration
• Practice occupational health and safety procedures	• Practicing occupational health and safety procedures	<ul style="list-style-type: none"> • Identify hazards and risks • Evaluate hazards and risks • Control hazards and risks • Maintain occupational health and safety awareness including women's issues/ concerns relative to OSH 	8 hrs
	• Practicing basic housekeeping procedures	<ul style="list-style-type: none"> • Sort and remove unnecessary items • Arrange items • Maintain work areas, tools and equipment • Follow standardized work process and procedures • Perform work spontaneously 	8 hrs

Course Structure

COMMON COMPETENCIES

Unit of Competency	Module Title	Learning Outcomes	Nominal Duration
• Apply food safety and sanitation	• Applying food safety and sanitation	<ul style="list-style-type: none"> • Wear personal protective equipment • Observe personal hygiene and good grooming • Implement housekeeping activities • Render safety measures and first aid procedures 	40 hrs
• Use standard measuring devices and instrument	• Using standard measuring devices and instrument	<ul style="list-style-type: none"> • Identify standard measuring devices and instruments • Review the procedures in using standard measuring devices and instruments • Follow procedures in using measuring devices and instruments 	48 hrs
• Perform mathematical computation	• Performing mathematical computation	<ul style="list-style-type: none"> • Gather and tabulate the recorded data • Review various formulations. • Calculate the production input and output • Compute the costs of production 	40 hrs
• Implement good manufacturing practices and procedures	• Implementing good manufacturing practices and procedures	<ul style="list-style-type: none"> • Identify requirements of GMP related to own work • Observe personal hygiene and conduct to meet GMP requirements • Implement GMP requirements when carrying out work activities • Participate in improving GMP • Participate in validation processes • Complete workplace documentation to support GMP 	40 hrs

Course Structure

COMMON COMPETENCIES (continued...)

Unit of Competency	Module Title	Learning Outcomes	Nominal Duration
<ul style="list-style-type: none"> Implement environmental policies and procedures 	<ul style="list-style-type: none"> Implementing environmental policies and procedures 	<ul style="list-style-type: none"> Conduct work in accordance with environmental policies and procedures Participate in improving environmental practices at work Respond to an environmental emergency 	Embedded in the Apply food safety and sanitation and Implement good manufacturing practices and procedures unit of competencies

Course Structure

CORE COMPETENCIES

Unit of Competency	Module Title	Learning Outcomes	Nominal Duration
<ul style="list-style-type: none"> Process foods by salting, curing & smoking 	<ul style="list-style-type: none"> Processing foods by salting, curing & smoking 	<ul style="list-style-type: none"> Prepare equipment, tools, utensils and working area Prepare raw materials Prepare salting and curing solution and mixtures Salt, cure and smoke raw materials Cure the materials Finish the cured materials Prepare production report 	80 hrs
<ul style="list-style-type: none"> Process foods by fermentation and pickling 	<ul style="list-style-type: none"> Processing foods by fermentation and pickling 	<ul style="list-style-type: none"> Prepare equipment, tools, utensils and working area Prepare raw materials Perform alcoholic fermentation of fruits/ vegetables Perform acetic acid/lactic acid fermentation pickling of vegetables Ferment fish and other marine products Prepare production report 	80 hrs
<ul style="list-style-type: none"> Process food by sugar concentration 	<ul style="list-style-type: none"> Processing food by sugar concentration 	<ul style="list-style-type: none"> Prepare equipment, tools, apparatus, utensils and working area to process food by sugar concentration Prepare raw materials Adjust acid, pectin and sugar concentration Cook sugar concentrate Prepare production report 	80 hrs
<ul style="list-style-type: none"> Package finished/ processed products 	<ul style="list-style-type: none"> Packaging finished/ processed products 	<ul style="list-style-type: none"> Prepare packaging equipment, tools and materials Undertake packaging of finished/processed food products Perform post packaging procedures 	64 hrs



TESDA Women's Center

VISION

"TESDA Women's Center is the lead TVET Institution of excellence in empowering Filipino women."

MISSION

"As the lead TVET Institution of excellence in women empowerment, TESDA Women's Center advocates and provides programs and services geared towards quality-assured, inclusive and gender-fair TVET."

FOOD PROCESSING NC II



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