

CONTACT DETAILS OF THE BODY SUBMITTING THE QUALIFICATION FILE

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List of documents submitted in support of the Qualifications File

1. Qualification document- Food Supply Chain Management
2. Curriculum for Food Supply Chain Management under Food Processing and Preservation Sector for Modular Employable Scheme (MES)
3. Executive Summary of Human Resource and Skill Requirements in Food Processing and Preservation sector by NSDC and others

SUMMARY

1	Qualification Title	Food supply Chain Management
2	Qualification Code, if any	FPP 623
3	NCO code and occupation	3323.0601:Associate – Supply Chain Management
4	Nature and purpose of the qualification (Please specify whether qualification is short term or long term)	Nature of the Qualification is Certificate in job role of Food supply chain management The purpose of the qualification is to introduction with logistic system, cold chain, unit operation 2-3, different type of packaging, food safety management and E-trading used in food supply chain.
5	Body/bodies which will award the qualification	National Council for Vocational Training (NCVT)
6	Body which will accredit providers to offer courses leading to the qualification	GOI Ministries and State departments who have adopted MES qualifications, accredit training providers for their programs and schemes (only in case of SDIS schemes Training providers accredited by States on behalf of NCVT)
7	Whether accreditation/affiliation norms are already in place or not , if applicable (if yes, attach a copy)	-NA-
8	Occupation(s) to which the qualification gives access	After completion of this training the participant will be able to become an Associate – FoodSupply Chain Management, Assistant Manager-Marketing in Food Industry, Logistics provider and food trading.
9	Job description of the occupation	Stratigiclogisticsplanningprocess,Functionso flogisticsmanagement, Intigratedlogisticssystem, PostHarvestFood Management-SupplyChainManagement. Themajorcold chain technologiesDryice, Gelpacks, Eutectic plates, Liquid nitrogen, uilts, Reefers Refrigerated Containers, FoodsafetyTheriskmanagement,Internationa lly agreeddefinition, framework andprocess ofrisk management.Risk analysis,risk assessment, risk managementand riskcommunication.FoodSafety andStandards- AgriculturalMarketing–

		<p>Production and Operations Management Commodity Markets and Futures Trading- Retail Management- Management Concepts- Business Communication, Organizational Behavior - Human Resource Management - Financial Management of Agribusiness, Managerial Accounting and Control materials, Function of a package, packaging their structural qualities and performance including moisture and gas transmission, interaction of food and the packaging material, methods of package testing, performance evaluation and design of packaging systems for plant and animal products. Food packaging and law, shelf life testing, modern and traditional packaging material, physical and chemical properties, production, storage and recycling of packaging materials, regulation and equipment analysis of various existing packaging systems and standards. Smart and intelligent packaging. Micro Finance for Agribusiness - Rural Marketing, Economic Environment and Business Laws - Agribusiness Cooperative Management, Traceability system: In order to nurture a diverse viewpoint capable of understanding and analyzing traceability, Recalls Quality Management in Agribusiness- Agribusiness and Society International food Legislation & Standards Concepts and trends in food legislation. International and federal standards: Codex alimentarius, ISO series, food safety in USA. Legislation in Europe: EU, Enforcers of Food Laws Approval Process for Food Additives Nutritional Labeling. Distribution 1. Purpose of Quality Control: Raw Material Safety, Product Value, Accident Prevention QC Issues in Food System: Raw Material Sourcing, Manufacturer, Distributer, Retailer. Safety/Quality/Price required by consumers: Consumer Needs The practices of QC in wholesalers</p>
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		The practices of QC in retailers and E-trading.	
10	Licensing requirements	-NA-	
11	Statutory and Regulatory requirement of the relevant sector (documentary evidence to be provided)	-NA-	
12	Level of the qualification in the NSQF	Level 3	
13	Anticipated volume of training/learning required to complete the qualification	350 hours	
14	Indicative list of training tools required to deliver this qualification	Mentioned in curriculum attached	
15	Entry requirements and/or recommendations and minimum age	12 th Standard	
16	Progression from the qualification (Please show Professional and academic progression)	An individual can pursue their career in any Food processing and preservation sector such as logistic, Trading and Marketing .After experience one can be promote as a Supervisor in logistic industry ,Manager- Marketing/ Manager-Supply Chain Management in Food processing and trading industry.	
17	Arrangements for the Recognition of Prior learning (RPL)	RPL arrangements are not planned under this qualification.	
18	International comparability where known (research evidence to be provided)	-NA-	
19	Date of planned review of the qualification.	5 years after approval of the Qualification	
20	Formal structure of the qualification		
	Mandatory components		
	Title of component and identification code/NOSs/Learning outcomes	Estimated size (learning hours)	Level
(i)	DGT/MES/FPP/N01: To understand the concept of logistics in Food supply chain and post harvesting food management, Agribusiness cooperative Management.	45	3

(ii)	DGT/MES/FPP/N02: Demonstrate the element supply chain, life cycle assessment studies, detection of microbial spoilage and sensory evaluation of foods and the major cold chain technologies such as dry ice, Gel packs, Eutectic Plates.	64	3
(iii)	DGT/MES/FPP/N03: Analysis the quantitative Management such liquid nitrogen, Quilts Reefers, Refrigerated containers and retail logistics.	33	3
(vi)	DGT/MES/FPP/N04:To understand the food processing unit operation-2&3, Risk management, retail management, business communication and packaging material and its function, properties and methods.	105	3
(v)	DGT/MES/FPP/N05:To understand the food safety quality management systems,Trace abilities, cleaning and sanitation in supply chain and E-Trading.	103	3
Sub Total (A)		350	
Optional components			
	Title of component and identification code/NOSs/ Learning outcomes	Estimated size (learning hours)	Level
	Sub Total (B)		
Total (A+B)		350	

SECTION 1
ASSESSMENT

<p>21</p>	<p>Body/Bodies which will carry out assessment:</p> <p>DGT empaneled Assessing Bodies (ABs). Some of Empaneled ABs are:</p> <ul style="list-style-type: none"> – CK Skills Research & Development – City & Deals Software Pvt. Ltd. – Smart Skill Trust – RMP Medicines Pvt. Ltd. – Shri AdinathSewaSamiti – Yuva Skill Foundation
<p>22</p>	<p>How will RPL assessment be managed and who will carry it out?</p> <p>RPL arrangements are not planned under this qualification.</p>
<p>23</p>	<p>Describe the overall assessment strategy and specific arrangements which have been put in place to ensure that assessment is always valid, reliable and fair and show that these are in line with the requirements of the NSQF.</p> <p>Criteria for selection of Assessment body</p> <p>Minimum Eligibility Criteria</p> <ul style="list-style-type: none"> • The applicant shall be a legal entity, registered in India. • The applicant should have in last two years carried out competency / skill assessment for minimum 1000 persons or should have trained minimum 1000 persons and got tested by some agencies such as NCVT, Sector Skill Council, State, board/ council and reputed industry Association. Organizations having experience in testing of competencies would be preferred. • In case more number of applications is received, preference will be given to those organizations that have trained/assessed larger number of persons. • The applicant is not a Training Provider (TP) in the same sector and in same State, but it can be TP in other States, other Sectors or other scheme. • The applicant shall have access to technically qualified personnel of repute and integrity in different industrial trades and technology. • The applicant shall develop dedicated human resource for handling the processes in assessment process. • The applicant shall declare its linkages with other organization(s), if

any to ensure independence and avoid any conflict of interest.

- Institutions/ Firms blacklisted by any Government Department shall not be considered in this RFP.
- The Applicant shall provide the information and supporting documents towards their claims.
- Initially provisional empanelment will be awarded to the organizations based on the evaluation of eligibility of the Assessing Body based on the criteria.
- Based on the module and sector that will be handled by the assessor, the assessing body shall send its assessor for competency evaluation in the institutions which will be notified by DGT time to time. The assessor will be assessed to ascertain the competency to carry out competency based assessment.
- Final empanelment would be granted subject to the Assessing Body fulfilling the following conditions of getting the competencies of 2 assessors of each module per State evaluated in the institutes notified by the DGT. Testing charges for evaluating the competencies of the assessors will be borne by the Assessing Bodies.

(1) Assessment process:

The assessment process aims to test and certify the competency of the persons through Assessing Bodies who seek certification of their skills acquired informally or the persons who have been trained at the registered TPs. The competency assessment of the candidate is being done by the Assessor Competency Evaluation (ACE) qualified assessor of the independent Assessing Bodies (AB) which is not involved in training delivery, to ensure an impartial assessment. ACE is conducted to evaluate the competency of the assessor. In the assessment process, identification of competency, ways to measure the competency and deciding on the type of evidence that has to be collected are the responsibility of the Assessing bodies whereas administering the assessment and collecting the evidence and reporting the results are the responsibility of the assessors. The assessment process consists of following components:

Theory Test:

- It must assess the knowledge which is essential for a person to do the job. Without this knowledge, the person will not be able to do the job.
- The questions shall be of objective type involving selection of correct response.
- The question paper should contain sketches/ diagrams/ photographs/ drawing to overcome the problems of reading comprehension.
- The test shall be of short duration.

Practical Test:

It shall be able to test:

- Manipulative skills to handle tools and equipment.
- Speed in doing work.
- Accuracy maintained
- Quality in workmanship.
- Sequence of performance.
- Economical use of material.
- Neatness & housekeeping.
- All the competencies prescribed in the course curriculum.

The Assessment Parameters adopted during assessment:

- Knowledge of equipment, limitation of use of tools and equipment, and methods & procedure.
- Understanding of functioning of equipment & tool, criteria to be used in selecting tools for given job, and the process of measurement.
- Skill in finishing to required measurement, handling measurement & calculations, handling tools and equipment with ease, finishing neatly.
- Abilities to take corrective steps, use correct work habits, take measurements, complete the job within stipulated time, and adopt safe practices.
- Attitude towards the work, accurate & precise work and co-workers and supervisor.

(2) Duration of Test:

The duration of test vary according to the task. Theory test shall be of 1 hour duration and practical test for engineering trade shall be 6 to 8 hours minimum and non-engineering it shall be of 4 hours minimum. Assessing Bodies while preparing practical test shall ensure that candidate shall be tested on all the competencies prescribed in the course module.

The marking pattern and distribution of marks for the qualification are as under:

Terminal competency	Maximum marks
Application of knowledge	30
Care for tools & equipment	15
Economic use of materials	15
Safety consciousness	10
Speed	10

Accuracy	15
Quality of workmanship	20
Amount of work	15
No. of attempts	10
Attitude	10
Total maximum marks for Practical	150
Maximum marks for theory	50

(3) Minimum pass mark:

Minimum passing marks for Practical is 60%

Minimum pass marks for theory is 40%

(4) Testing and certifications process for the course:

Pre- Assessment

- Regional Directorate of Apprenticeship Training (RDAT) allot batches to the Assessing Bodies on rotational basis depending on the presence of assessing body in that region sector wise and the assessing body in coordination with Training Provider and assessor should confirm and schedule the assessment.
- The Assessing Body confirms the date of assessment in consultation with Training Provider and communicates to the RDAT/State.
- The Assessing Body forms a panel of ACE qualified assessors of high repute and integrity, sector wise and location wise.
- The assessment of the candidates is done by the Assessing Bodies in designated Testing Centre (TC). The Testing Centre where the assessment is carried out and Testing Centre can be Training Center also. The Assessing Body select the TC based on the location, accessibility and the infrastructure facilities available for conducting the test.
- The testing center is approved by the RDAT incase of courses run by DGT,MSDE. Incase where the courses are run by the Sate Govt., TC is approved by State Govt.. Training conducted by other dept. at their accredited Training Centre, same training centre is designated as Testing centre.
- The Assessing Body provide details of selected TC along with skill areas in which assessment can be done at the TC, to the RDAT and respective States/UTs.
- The Assessing Bodies depute ACE qualified assessors for assessments whose details are furnished by Assessing Bodies to DGT in advance.
- Assessing Body has to communicate to the Testing Centre following:
-Details of the candidates to appear for assessment in various MES

courses.

- Details of Assessors selected with their contact details.
- Requirement of infrastructure, raw material etc.
- Testing charges to be reimbursed to Testing Centre

Preparation of assessment tools and prerequisites:

- The assessment tools contain components for testing the knowledge, application of knowledge and demonstration of skill. The knowledge test is objective paper based test or short structured questions based. The application of knowledge is verified based on questioning or seeking response for a case. Demonstration of skill is verified based on practical demonstration by the candidate.
- The type of assessment tools to be used for assessment are to be prepared in advance by the assessing body in accordance to the guidelines as prescribed below:
 - Define the performance objective – This is based on the course objectives and competency in workplace as prescribed by MES curriculum. The written tests and practical tests assess all the competencies mentioned in course curriculum.
 - In case of practical test, the operations which are to be observed in case of process test (how a particular task is being carried out) are clearly mentioned and the specifications of the final product in case of product test (the task in itself).
 - List of tools, infrastructure, and equipment to carry out the assessment are prepared based on the test instruments that are planned to be used.
 - Written directions are given to the candidates before the task is attempted.
 - Scoring system, observations and rating is prepared for each competency which is going to be assessed.

Pre-assessment activities for Assessor at the Testing Centre

- Verification of student credentials: The assessor check the application form submitted by the candidates and verify the photo pasted on the forms with candidates who are taking assessment in accordance with checklist
- Verification of testing centre for adequate infrastructure, tools and equipment: The assessor verifies the availability of infrastructure, tools and equipment for carrying out both theory and practical assessments. The minimum requirement prescribed under the MES modules is used as benchmark.
- Attendance verification: The assessor checks the attendance register of candidates and instructors until the time biometric attendance system is put in place. Once the biometric attendance system is in place, the biometric attendance of assessors along with that of trainees/candidates has to be captured during the assessment at the

start as well as end of theory and practical test.

- Attendance during assessment: The assessor takes the attendance of all the students who appear for assessment after the successful verification of the student credentials and before the start of the assessment. The assessor also provides his/her attendance during start and end of the practical and theory test.
- Verification of the documents related test carried out by Training Provider/ Testing Centre (TC) for candidates who were not able to produce document in support of having passed the qualification.

Assessment activities

- Before the start of assessment, read out the instructions to the students.
- The written test & practical test is for fixed duration as prescribed.
- It is ensured that individual attention is given to all the candidates during the practical test.
- The assessor takes photographs during the assessment process of all the students in the testing centre, the students during theory and practical tests, practical lab/workshop showing the equipment to be used for assessment, the assessor along with the students appearing for the assessment.

Post-assessment activities

- The assessor consolidates all the theory and practical test papers and ensures that all the mandatory information is filled. The total score for each student should be calculated and recorded in result sheet.
- The assessor send the attendance sheet, result sheet, answer papers by courier/post to the assessing body immediately after the completion of assessment
- Uploading outcome of the assessment and photos in portal by assessing body
- Assessing body upload the results within one week of the assessment date.
- Photos taken by the assessors during assessment are sent to respective RDATs through e-mail only. Non dispatch of photos of assessment to RDAT makes assessment void. Re-assessment of such batch is done by the Assessing Bodies on their own expenses.
- Details of assessors are emailed to RDAT at the time of uploading the outcome of the assessment. Outcome of the assessment is not accepted in case details of assessors are not emailed to respective RDAT.
- Maintaining assessment records
- Publishing of results and Certificate issue
- RDAT verifies the outcome of the assessment, details of assessors,

	<p>photos and print and sign the certificates for successful candidates and send it to the respective candidates. In case of direct candidate's assessment, the Certificates are sent to the Assessing Body.</p> <ul style="list-style-type: none"> • Certificates which will be issued carry photograph of the trainee, name of Training Provider, start date & end date of training and duration of training once the systems for the same are put in place. • The certificate is issues under the aegis of NCVT. All the communications are done through portal.
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Please attach most relevant and recent documents giving further information about assessment and/or RPL.

Give the titles and other relevant details of the document(s) here. Include page references showing where to find the relevant information.

ASSESSMENT EVIDENCE

Complete a grid for each component as listed in “Formal structure of the thequalification” in the Summary.

NOTE: this grid can be replaced by any part of the qualification documentation which shows the same information – ie Learning Outcomes to be assessed, assessment criteria and the means of assessment.

Assessment evidences

Title of Component:Food supplyChain Management

Outcomes to be assessed/N OSs to beassessed	Assessment criteria for the outcome	Means of Assessments
DGT/MES/FPP/N01: To understand the concept of logistics in Food supply chain and post harvesting food management, Agribusiness cooperative Management.	AO1. Explain the strategic logistics planning process, principles, function of logistic management and Logistics system, post harvesting food management and Agribusiness management such as research methodology	Theory
	AO2. Demonstrate the following in Research Methodology:- a) Prepare project report. b) Manage the Finance. c) Visit Mandi d) Study of present Handling Practices.	Practical
DGT/MES/FPP/N02: Demonstrate the	AO1. Explain the cold chain Technologies.	Theory

element supply chain, life cycle assessment studies, detection of microbial spoilage and sensory evaluation of foods and the major cold chain technologies such as dry ice, Gel packs, Eutectic Plates.	AO2. Demonstrate the following in cold chain Technologies:- a) Dry Ice b) Gel packs c) Eutectic Plates	Practical
	AO3. Demonstrate the Elements of the supply chain.	Practical
	AO4 Demonstrate the following works during the Food Supply chain management from farm to fork are given below:- a) Life cycle assessment studies of food products. b) Detect microbial spoilage of food. c) Do Sensory Evaluation of food.	Practical
DGT/MES/FPP/N03: Analysis the quantitative Management such liquid nitrogen, Quilts Reefers, Refrigerated containers and retail logistics.	AO1. Analysis the following works during quantitative management analysis are given below: a) Liquid nitrogen b) Quilts Reefers c) Refrigerated Containers d) Study of retail logistics	Practical
DGT/MES/FPP/N04: To understand the food processing unit operation-2 &3, Risk management, retail management, business communication and packaging material and its function, properties and methods.	AO1. Explain the unit operation 2&3 in food processing, Risk management, Retail Management, Concept of Business Communication.	Theory
	AO2. Describe the safety chain such as Biological Hazards	Theory
	AO3. Analyse the Biological Hazards such as Isolation of <i>Salmonell</i> and <i>S.aureus</i> , Physical Hazards.	Practical
	AO4. Explain the different packages, function of package and packaging material, storage and recycling of packaging material, shelf life testing, regulation and equipment analysis of various existing packaging system and Micro-Finance for Agribusiness-Rural Marketing	Theory
	AO5. Check the physical and chemical properties of packaging material	Practical
	AO6. Submit the project report on industrial visit of packaging industry.	Practical
	AO7. Demonstrate the method of vacuum, gas, shrink and MAP packaging.	Practical
DGT/MES/FPP/N05: Understand the food safety quality management	AO1. Explain the traceability system and product recalls, Information technology system for management, Quality management in agribusiness, International food Legislation &	Theory

<p>systems, Trace abilities, cleaning and sanitation in supply chain and E-Trading.</p>	<p>Standards Concepts and trends in Food legislation. International and federal standards: Codex alimentations, ISI series, food safety in USA. Legislation in Europe: EU, Enforcers of Food Laws Approval Process for Food Additives Nutritional Labeling. Distribution 1. Purpose of Quality Control: Raw Material Safety, Product Value, Accident Prevention QC Issues in Food System: Raw Material Sourcing, Manufacturer, Distributer, Retailer. Safety/Quality/Price required by consumers: Consumer Needs The practices of QC in wholesalers and retailers.</p>	
	<p>AO2. Demonstrate the Barcode, RFID, Recalls, on food packages.</p>	<p>Practical</p>
	<p>AO3. Submit the project report on industrial visit of logistic/supply chain.</p>	<p>Practical</p>
	<p>AO4. Demonstrate the global food supply chain, supply chain risk, HACCP, GAP and current state of food safety Assurance.</p>	<p>Practical</p>
	<p>AO5. Understand the Contract Farming- International Agricultural Trade Project report, E-Trading and risk communication in food supply chain, cleaning and sanitation in supply chain</p>	<p>Theory</p>
	<p>AO6. Prepare project report on visited fruit exporting unit</p>	<p>Practical</p>
	<p>AO7. Prepare project report on visited contract and cluster farm</p>	<p>Practical</p>
	<p>AO8. Prepare project report on visited food wholesalers and retailers.</p>	<p>Practical</p>

Means of assessment 1

The assessment comprise of

- Theory Examination MCQ, VIVA Voce
- Practical assessment Role plays, Demonstration

Pass/Fail

The trainee is judged as pass in the qualification if minimum passing marks is obtained in each test i.e Theory and Practical.

Minimum pass mark:

Minimum passing marks for Practical is 60%

Minimum pass marks for theory is 40%

NSQF QUALIFICATION FILE

SECTION 2

24. EVIDENCE OF LEVEL

OPTION A

Title/Name of qualification/component: Food supply Chain Management		Level: 3	
NSQF Domain	Outcomes of the Qualification/Component	How the outcomes relates to the NSQF level descriptors	NSQF Level
Process	<p>The job holder is expected to have the knowledge and display skills in the field of work like:</p> <ul style="list-style-type: none"> – Knowledge of Business Logistics, retail logistics in food supply chain. – Knowledge of the post harvest food management – Knowledge of Food safety the risk management. – Knowledge of different type of package and packaging material. – Knowledge of Quality management system and food safety system. – Knowledge of contract and cluster farming. – Knowledge of cleaning and sanitation on food supply chain. 	<p>The job requires basic knowledge of logistics related activities involving understanding of the task, packaging material, Food packages, food safety management system, contract and cluster farming, cleaning & sanitation.</p>	3
Professional knowledge	<p>The job holder is required to have knowledge in the related field of work like:</p> <ul style="list-style-type: none"> – Retail and Supply chain Logistics – Cold chain technologies like Dry ice, Gel Packs, Eutectic plates, Liquid nitrogen, Quilts and Refrigerated Container. – Food safety the risk management – Food packaging such as vacuum, gas and Shrink. 	<p>The job holder understands the basic facts, process and principles involved in his job role like basics of food supply chain management such logistics and Food safety systems, Food packages, Contract Farming and cleaning and sanitation.</p>	3

NSQF QUALIFICATION FILE

	<ul style="list-style-type: none"> Quality Management system such as global food supply chain, supply chain risk, HACCP, Current state of Food Safety Assurance. 		
Professional skill	<p>The job holder is needs to know and understand :</p> <ul style="list-style-type: none"> Different types of food spoilage such physical and chemical Hazards Techniques related to post harvest food management, packaging, logistics, food safety standard, Contract farming. 	<p>The job role only includes the understanding and knowledge of logistics such as fresh food and retail logistics. Techniques for detection of spoilage in foods. Techniques used in packaging of food such shrink and gas. Food safety standards, Traceability. Techniques used in post harvest Food management such cold chain technology.</p>	3
Core skill	<p>The job holder is expected to be Possess knowledge and skills regarding:</p> <ul style="list-style-type: none"> Handling of Fresh food and Retail logistics. Handling the food packaging for logistics. Handling the cold chain management such as dry ices and Gel Packs. Ensure to managethe food safety management 	<p>The candidate will able to explain the product to the customer, The candidate will communicate effectively with suppliers & vendors for smooth functioning of the inputs & outputs of an industry.</p>	3
Responsibility	<p>The job holder works under the supervision of his superior, as per his directions. He is responsible for his designated task as and when given by the superior.</p>	<p>The job holder works under the supervision of his superiors and is responsible for his own limited work assigned. For Example: The candidate has been directed to manage the supply chain of a particular product in the industry and to report to the superior regarding the status at the end of the day.</p>	3

SECTION 3

EVIDENCE OF NEED

26	<p>What evidence is there that the qualification is needed? What is the estimated uptake of this qualification and what is the basis of this estimate?</p> <p>Need of the Qualification:Food processing sector is an important segment of theeconomy, constituting a share of around 9–10 per cent ofgross domestic product (GDP) in agriculture andmanufacturing sector. Currently growing at more than 10per cent per annum, it is expected to touch US\$ 194 billionby 2015 from a value of US\$ 121 billion in 2012, accordingto MrSwapan Dutta, Deputy Director General, IndianCouncil of Agricultural Research (ICAR).</p> <p>While there are gaps in terms of excess of demand over supply in the organized sector at all levels, the gap is maximum when considering the demand for ‘those trained by short-term courses’ with low educational qualification (below 10th/12th standard) where there is a requireddemand for about 1 lakh trained persons annually against asupply of over 10,000 persons. This requirement willincrease to over 5.3 lakh if the unorganized sector is alsotaken into account. The skill requirements and gapsacross various functions and hierarchical/reporting ‘levels’in the Fruit and Vegetable Processing Segment are:Preparation of concentrates, juices, squash, Edible oil manufacture, Preparation of sauces, jelly, marmalades (Source: Skill Gaps Analysis in Food Processing Industry with Special Reference to Fruits and Vegetables by Smt. DurgaWatiKushwahaand Shri. TribhuvanNath Published at Asian Journal of Science and Applied Technology, ISSN: 2249-0698 Vol. 4 No. 2, 2015, pp.31-40)</p> <p>Industry Relevance: List of Trade Committee members is attached.</p> <p>Usage of the Qualification: Moreover about 30 individuals have been assessed in this course under this scheme in FY 2017-18.</p> <p>Estimated uptake:According to a study on ‘Assessment of Requirement ofFood Technologists, Managers and Entrepreneurs for theFood Processing Industries’ conducted by IAMR. Followingavailable skills under 10th plan and during period of 2008 to2014 is shown along with the required annual demand ineach specialized category of human resource. About 95351 Short-term course trainedpersonnel with educationbelow 10th/12th standard candidates are required annually. However, if unorganized sector is alsoto be considered then this required annual demand is likelyto increase. (Source: Skill Gaps Analysis in Food Processing Industry with Special Reference to Fruits and Vegetables by Smt. DurgaWatiKushwahaand Shri. TribhuvanNath Published at Asian Journal of Science and Applied</p>
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	Government/Regulatory Body. To be supported by documentary evidences -NA-
28	What steps were taken to ensure that the qualification(s) does (do) not duplicate already existing or planned qualifications in the NSQF? Give justification for presenting a duplicate qualification The Qualification has been mapped with the National Qualification Register, maintained by NSDA to ensure the qualification does not duplicate. Some of the courses pertaining to supply chain management are available on NQR with similar outcomes, but this outcome is specific to Food Industry.
29	What arrangements are in place to monitor and review the qualification(s)? What data will be used and at what point will the qualification(s) be revised or updated? Specify the review process here 1) DGT interacts with training providers to gather feedback in implementation and updation of qualification. 2) Monitoring of results of assessments 3) Employer feedback will be sought post-placement 4) In a recent initiative, a Mentor Council (MC) for the relevant sector has been formed to review the curriculum of this qualification under the sector. 5) CSTARI, the research wing of DGT, reviews and updates the qualification, in consultation with industries and other stakeholders, on a regular basis. The qualification is reviewed after every 5 years for updation according to latest Technologies and practices.

Please attach most relevant and recent documents giving further information about any of the topics above.

Give the titles and other relevant details of the document(s) here. Include page references showing where to find the relevant information.

SECTION 4

EVIDENCE OF PROGRESSION

30	What steps have been taken in the design of this or other qualifications to ensure that there is a clear path to other qualifications in this sector? <i>Show the career map here to reflect the clear progression</i>
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	<p>An Individual has vertical pathway to promote to higher designations in an organisation. Can further undergo specialization course to excel to the higher post in jobs listed above or can start with up his/her own business.</p> <p>Progression chart: Associate-Food Supply Chain Management > Manager- supply chain > Manager Vendor Development</p>
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Please attach most relevant and recent documents giving further information about any of the topics above.

Give the titles and other relevant details of the document(s) here. Include page references showing where to find the relevant information.

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