



## QUALIFICATION FILE

### Traditional Sweet and Savoury Product Maker

Short Term Training (STT)  Long Term Training (LTT)  Apprenticeship

Upskilling  Dual/Flexi Qualification  For ToT  For ToA

General  Multi-skill (MS)  Cross Sectoral (CS)  Future Skills  OEM

NCrF/NSQF Level: 3

Submitted By:

Food Industry Capacity & Skill Initiative

Shriram Bhartiya Kala Kendra (3rd Floor)

1, Copernicus Marg, New Delhi 110001

Phone: 9711260230

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## Section 1: Basic Details

1.	<b>Qualification Name</b>	Traditional sweet and savoury product maker																	
2.	<b>Sector/s</b>	Food Processing																	
3.	<b>Type of Qualification:</b> <input type="checkbox"/> New <input checked="" type="checkbox"/> Revised <input type="checkbox"/> Has Electives/Options <input type="checkbox"/> OEM	<b>NQR Code &amp; version of existing/previous qualification:</b> (change to previous, once approved) 2022/FI/FICSI/05403 & V1.0	<b>Qualification Name of existing/previous version:</b> Traditional sweet and savoury product maker																
4.	a. OEM Name b. Qualification Name (Wherever applicable)	NA																	
5.	<b>National Qualification Register (NQR) Code &amp; Version</b> (Will be issued after NSQC approval)	QG-03-FI-03999-2025-V2-FICSI, V2.0	<b>6. NCrF/NSQF Level: 3</b>																
7.	<b>Award (Certificate/Diploma/Advance Diploma/ Any Other</b> (Wherever applicable specify multiple entry/exists also & provide details in annexure)	Certificate																	
8.	<b>Brief Description of the Qualification</b>	A Traditional Sweet and Savoury Product Maker is responsible for making various types of sweet and savoury snack products. The individual is responsible for using their skills to carry out day to day activities in preparing variety of food items while meeting defined SOPs.																	
9.	<b>Eligibility Criteria for Entry for Student/Trainee/Learner/Employee</b>	<b>a. Entry Qualification &amp; Relevant Experience:</b> <table border="1"><thead><tr><th>S. No.</th><th>Academic/Skill Qualification (with Specialization - if applicable)</th><th>Required Experience (with Specialization - if applicable)</th></tr></thead><tbody><tr><td>1.</td><td>Grade 10 pass</td><td>No Experience required</td></tr><tr><td>2.</td><td>8th grade pass</td><td>3-year relevant experience</td></tr><tr><td>3.</td><td>Previous relevant Qualification of NSQF Level 2.5</td><td>1.5-year relevant experience</td></tr><tr><td>4.</td><td>Previous relevant Qualification of NSQF Level 2</td><td>3-year relevant experience</td></tr></tbody></table> <b>b. Age:</b> NA			S. No.	Academic/Skill Qualification (with Specialization - if applicable)	Required Experience (with Specialization - if applicable)	1.	Grade 10 pass	No Experience required	2.	8th grade pass	3-year relevant experience	3.	Previous relevant Qualification of NSQF Level 2.5	1.5-year relevant experience	4.	Previous relevant Qualification of NSQF Level 2	3-year relevant experience
S. No.	Academic/Skill Qualification (with Specialization - if applicable)	Required Experience (with Specialization - if applicable)																	
1.	Grade 10 pass	No Experience required																	
2.	8th grade pass	3-year relevant experience																	
3.	Previous relevant Qualification of NSQF Level 2.5	1.5-year relevant experience																	
4.	Previous relevant Qualification of NSQF Level 2	3-year relevant experience																	
10.	<b>Credits Assigned to this Qualification, Subject to Assessment (as per National Credit Framework (NCrF))</b>	10	<b>11. Common Cost Norm Category (I/II/III) (wherever applicable):</b> I																

12.	<b>Any Licensing requirements for Undertaking Training on This Qualification (wherever applicable)</b>	NIL																		
13.	<b>Training Duration by Modes of Training Delivery (Specify Total Duration as per selected training delivery modes and as per requirement of the qualification)</b>	<p><input checked="" type="checkbox"/> Offline <input type="checkbox"/> Online <input type="checkbox"/> Blended</p> <table border="1"> <thead> <tr> <th>Training Delivery Modes</th> <th>Theory (Hours)</th> <th>Practical (Hours)</th> <th>OJT Mandatory (Hours)</th> <th>OJT Recommended (Hours)</th> <th>Total (Hours)</th> </tr> </thead> <tbody> <tr> <td>Classroom (offline)</td> <td>90:00</td> <td>150:00</td> <td>60:00</td> <td>00:00</td> <td>300:00</td> </tr> <tr> <td>Online</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> </tbody> </table> <p>(Refer Blended Learning Annexure for details)</p>	Training Delivery Modes	Theory (Hours)	Practical (Hours)	OJT Mandatory (Hours)	OJT Recommended (Hours)	Total (Hours)	Classroom (offline)	90:00	150:00	60:00	00:00	300:00	Online					
Training Delivery Modes	Theory (Hours)	Practical (Hours)	OJT Mandatory (Hours)	OJT Recommended (Hours)	Total (Hours)															
Classroom (offline)	90:00	150:00	60:00	00:00	300:00															
Online																				
14.	<b>Aligned to NCO/ISCO Code/s (if no code is available mention the same)</b>	NCO-2015/7512.0400																		
15.	<b>Progression path after attaining the qualification (Please show Professional and Academic progression)</b>	Convenience Food Maker (Level 4)																		
16.	<b>Other Indian languages in which the Qualification &amp; Model Curriculum are being submitted</b>	Hindi																		
17.	<b>Is similar Qualification(s) available on NQR-if yes, justification for this qualification</b>	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No URLs of similar Qualifications:																		
18.	<b>Is the Job Role Amenable to Persons with Disability</b>	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If "Yes", specify applicable type of Disability:																		
19.	<b>How Participation of Women will be Encouraged</b>	Yes, Encouraging the participation of women is essential for promoting gender equality and ensuring that women have equal opportunities in various aspects of society. It is important to provide education, mentorship to women, as well as training and development programs. Flexible work arrangements and promoting successful women in this job role can also inspire and encourage women to pursue careers in this field. Creating a culture of inclusion and diversity can help women feel welcome and valued in this job roles, through policies and practices that support work-life balance, equal pay and promotion opportunities, and a safe and respectful workplace.																		
20.	<b>Are Greening/ Environment Sustainability Aspects Covered (Specify the NOS/Module which covers it)</b>	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No																		
21.	<b>Is Qualification Suitable to be Offered in Schools/Colleges</b>	Schools <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Colleges <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No																		

22.	<b>Name and Contact Details of Submitting / Awarding Body SPOC</b> (In case of CS or MS, provide details of both Lead AB & Supporting ABs)	Name: Mr. Sunil K Marwah Email: ceo@ficsi.in Website: <a href="https://www.ficsi.in/">https://www.ficsi.in/</a> Contact No.: 9711260230
23.	Final Approval Date by NSQC: 01-05-2025	24. Validity Duration: 3 Years 25. Next Review Date: 30-04-2028

## Section 2: Module Summary

### NOS/s of Qualifications

(In exceptional cases these could be described as components)

#### Mandatory NOS/s:

Specify the training duration and assessment criteria at NOS/ Module level. For further details refer curriculum document.

Th.-Theory Pr.-Practical OJT-On the Job Man.-Mandatory Training Rec.-Recommended Proj.-Project

S. No	NOS/Module Name	NOS/Module Code & Version (if applicable)	Core/ Non-Core	NCrF/N SQF Level	Credi ts as per NCrF	Training Duration (Hours)					Assessment Marks					Weighta ge (%) (if applicable )
						Th.	Pr.	OJT-Man.	OJT-Rec.	Total	Th.	Pr.	Proj .	Viva	Total	
1.	Prepare for production	FIC/N9026	Non-Core	3	2	20:00	40:00	00:00	00:00	60:00	30	70	-	-	100	28
2.	Carry out production of sweet and savoury products	FIC/N8516	Core	3	6	30:00	90:00	60:00	00:00	180:00	30	70	-	-	100	28
3.	Apply Food Safety Guidelines in Food Processing	FIC/N9906	Core	3	1	10:00	20:00	00:00	00:00	30:00	30	60	-	10	100	28
4.	Employability Skills (30 Hours)	DGT/VSQ/N0101: Version 1.0	Non-Core	2	1	30:00	00:00	00:00	00:00	30:00	20	30	-	-	50	16
5.	OJT							60:00								

S. No	NOS/Module Name	NOS/Module Code & Version (if applicable)	Core/ Non-Core	NCrF/N SQF Level	Credits as per NCrF	Training Duration (Hours)					Assessment Marks					
						Th.	Pr.	OJT-Man.	OJT-Rec.	Total	Th.	Pr.	Proj.	Viva	Total	Weightage (%) (if applicable)
	Duration (in Hours) / Total Marks				10	90:00	150:00	60:00	00:00	300:00	110	230	-	10	350	100

## Assessment - Minimum Qualifying Percentage

*Please specify **any one** of the following:*

**Minimum Pass Percentage – Aggregate at qualification level:** 50 % (Every Trainee should score specified minimum aggregate passing percentage at qualification level to successfully clear the assessment.)

**Minimum Pass Percentage – NOS/Module-wise:** 50 % (Every Trainee should score specified minimum passing percentage in each mandatory and selected elective NOS/Module to successfully clear the assessment.)

## Section 3: Training Related

1.	<b>Trainer's Qualification and experience in the relevant sector (in years) (as per NCVET guidelines)</b>	B.Sc./B.Tech./BE/B.Voc/BHM in Food Science/Food Technology/Food Engineering/Hotel Management with 2 years of in food processing/ Hotel management/Food and Catering Technology and 1 year experience in training of Food Processing or Food Safety OR M.Sc./M.Tech/ME/M.Voc/MHM in Food Science/Hotel Management/Food Technology/Food Engineering with 1 years in Food Processing/Hotel Management/Food and Catering Technology and 1 year experience in training of Food Processing or Food Safety OR 3 year Diploma (after 10 <sup>th</sup> ) in Hotel Management and Catering, Food Production with 4 years of in food processing/ Hotel management/Food and Catering Technology and 1 year experience in training of Food Processing or Food Safety OR Executive Diploma (after graduation) in Food Safety and Management with 2 years of in food processing/ Hotel management/Food and Catering Technology and 1 year experience in training of Food Processing or Food Safety
2.	<b>Master Trainer's Qualification and experience in the relevant sector (in years) (as per NCVET guidelines)</b>	B.Sc./B.Tech./BE/B.Voc/BHM in Food Science/Food Technology/Food Engineering/Hotel Management with 3 years of in food processing/ Hotel management/Food and Catering Technology and 1 year experience in training of Food Processing or Food Safety OR M.Sc./M.Tech/ME/M.Voc/MHM in Food Science/Hotel Management/Food Technology/Food Engineering with 2 years in Food Processing/Hotel Management/Food and Catering Technology and 1 year experience in training of Food Processing or Food Safety OR 3 year Diploma (after 10 <sup>th</sup> ) in Hotel Management and Catering, Food Production with 5 years of in food processing/ Hotel management/Food and Catering Technology and 1 year experience in training of Food Processing or Food Safety

		OR Executive Diploma in Food Safety and Management with 3 years of in food processing/ Hotel management/Food and Catering Technology and 1 year experience in training of Food Processing or Food Safety
3.	<b>Tools and Equipment Required for Training</b>	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No (If "Yes", details to be provided in Annexure)
4.	<b>In Case of Revised Qualification, Details of Any Upskilling Required for Trainer</b>	NA

## Section 4: Assessment Related

1.	<b>Assessor's Qualification and experience in relevant sector (in years) (as per NCVET guidelines)</b>	B.Sc./B.Tech./BE/B.Voc/BHM in Food Science/Food Technology/Food Engineering/Hotel Management with 3 years of in food processing/ Hotel management/Food and Catering Technology and 1 year experience in assessment of Food Processing or Food Safety OR M.Sc./M.Tech/ME/M.Voc/MHM in Food Science/Food Technology/Food Engineering/Hotel Management with 2 years in Food Processing/Hotel Management/Food and Catering Technology and 1 year of experience in the assessment of Food Processing or Food Safety
2.	<b>Proctor's Qualification and experience in relevant sector (in years) (as per NCVET guidelines)</b>	B.Sc./B.Tech./BE/B.Voc in Food Science/Food Technology/Food Engineering/Hotel Management with 2 years of experience in food processing/ Hotel management/Food and Catering Technology and 1 year experience in training of Food Processing or Food Safety OR M.Sc./M.Tech/ME/M.Voc in Food Science/Food Technology/Food Engineering/Hotel Management with 1 year in Food Processing/Hotel Management/Food and Catering Technology and 1 year experience in training of Food Processing or Food Safety
3.	<b>Lead Assessor's/Proctor's Qualification and experience in relevant sector (in years) (as per NCVET guidelines)</b>	B.Sc./B.Tech./BE/B.Voc in Food Science/Food Technology/Food Engineering/Hotel Management with 4 years of in food processing/ Hotel management/Food and Catering Technology and 1 year of experience in training of Food Processing or Food Safety OR M.Sc./M.Tech/ME/M.Voc in Food Science/Food Technology/Food Engineering/Hotel Management with 3 years in Food Processing/Hotel Management/Food and Catering Technology and 1 year Experience in training of Food Processing or Food Safety

4.	<b>Assessment Mode</b> ( <i>Specify the assessment mode</i> )	Offline
5.	<b>Tools and Equipment Required for Assessment</b>	<input checked="" type="checkbox"/> Same as for training <input type="checkbox"/> Yes <input type="checkbox"/> No ( <i>details to be provided in Annexure-if it is different for Assessment</i> )

## Section 5: Evidence of the need for the Qualification

Provide Annexure/Supporting documents name.

1.	<b>Latest Skill Gap Study (not older than 2 years) (Yes/No):</b> Yes
2.	<b>Latest Market Research Reports or any other source (not older than 2 years) (Yes/No):</b> Yes
3.	<b>Government /Industry initiatives/ requirement (Yes/No):</b> Yes
4.	<b>Number of Industry validation provided:</b> 15
5.	<b>Estimated nos. of persons to be trained and employed:</b> 10,000
6.	<b>Evidence of Concurrence/Consultation with Line Ministry/State Departments:</b> Yes If "No", why: In Process

## Section 6: Annexure & Supporting Documents Check List

Specify Annexure Name / Supporting document file name

1.	<b>Annexure:</b> NCrF/NSQF level justification based on NCrF level/NSQF descriptors <i>(Mandatory)</i>	Attached
2.	<b>Annexure:</b> List of tools and equipment relevant for qualification <i>(Mandatory, except in case of online course)</i>	Attached
3.	<b>Annexure:</b> Detailed Assessment Criteria <i>(Mandatory)</i>	Attached
4.	<b>Annexure:</b> Assessment Strategy <i>(Mandatory)</i>	Attached
5.	<b>Annexure:</b> Blended Learning <i>(Mandatory, in case selected Mode of delivery is "Blended Learning")</i>	Filled
6.	<b>Annexure:</b> Multiple Entry-Exit Details <i>(Mandatory, in case qualification has multiple Entry-Exit)</i>	NA
7.	<b>Annexure:</b> Acronym and Glossary <i>(Optional)</i>	
8.	<b>Supporting Document:</b> Model Curriculum <i>(Mandatory – Public view)</i>	Attached
9.	<b>Supporting Document:</b> Career Progression <i>(Mandatory - Public view)</i>	Attached
10.	<b>Supporting Document:</b> Occupational Map <i>(Mandatory)</i>	Attached
11.	<b>Supporting Document:</b> Assessment SOP <i>(Mandatory)</i>	Attached
12.	<b>Any other document you wish to submit:</b>	

## Annexure: Evidence of Level

NCrF/NSQF Level Descriptors	Key requirements of the job role/ outcome of the qualification	How the job role/ outcomes relate to the NCrF/NSQF level descriptor	NCrF/NSQF Level
Professional Theoretical Knowledge/Process	<p><b>Requires a command of wide-ranging specialised theoretical and practical skills, involving variable routine and non routine contexts.</b></p> <ul style="list-style-type: none"><li>• Prepare for production</li><li>• Carry out production of sweet and savoury product</li><li>• Implement health and safety practices at the workplace</li><li>• Work effectively in an organization</li></ul> <p>Optimize resource utilization at workplace</p>	<p>A Traditional Sweet and Savoury Product Maker is responsible for making various types of sweet and savoury snack products. The individual is responsible for using their skills to carry out day to day activities in preparing variety of food items while meeting defined SOPs.</p> <p>Hence level 3.</p>	3
Professional and Technical Skills/ Expertise/ Professional Knowledge	<p><b>Wide-ranging factual and theoretical knowledge in broad contexts within a field of work or study.</b></p> <ul style="list-style-type: none"><li>• Prepare and maintain work area and process machineries for sweet and savoury products;</li><li>• Carry out production of sweet and savoury products</li><li>• Clean and maintain work area</li><li>• Organize for production</li><li>• Prepare raw material for production of sweet and savoury products;</li><li>• Evaluate Food Microbiology;</li><li>• Plan production sequence as per production order;</li></ul>	<p>A Traditional Sweets and Savoury Products Maker must have the ability to plan, organize, prioritize, calculate and handle pressure. The individual must possess reading, writing, communication skills, organizational &amp; analytical skills, as well as trouble shooting skills. In addition, the individual must maintain physical stamina and personal hygiene.</p> <p>Hence it falls under Level 3</p>	3

	<ul style="list-style-type: none"><li>Produce various sweet and savoury following specification and standards of the organization;</li><li>Process evaporated milk(khoya)</li><li>Process sugar syrup</li><li>Process sweet products</li><li>Process savoury</li><li>Canning of products</li><li>Wrap and label the products</li><li>Package and sterilize the products</li><li>Post production cleaning and regular maintenance of equipment</li><li>Document and record various process parameters related to Traditional sweet and savoury;</li></ul> <p>Observe food safety and hygiene standards at work;</p>		
<b>Employment Readiness &amp; Entrepreneurship Skills &amp; Mind-set/Professional Skill</b>	<p><b>Wide range of cognitive and practical skills required to generate solutions to specific problems in a field of work of study.</b></p> <ul style="list-style-type: none"><li>Read and interpret organizational policies, SOP, production charts, etc.</li><li>Communicate effectively with subordinates as well as supervisors</li><li>Plan and prioritize various tasks</li><li>Be always punctual and courteous</li><li>Organize all process/equipment manuals to access information easily</li></ul> <p>Discuss task lists, schedules, and activities with the senior/supervisor</p>	<p>A Traditional Sweets and Savoury Products Maker must have the ability to plan, organize, prioritize, calculate and handle pressure. The individual must possess reading, writing, communication skills, organizational &amp; analytical skills, as well as trouble shooting skills. In addition, the individual must maintain physical stamina and personal hygiene.</p> <p>Hence it falls under Level 3</p>	3
<b>Broad Learning Outcomes/Core Skill</b>	<p><b>Good logical and mathematical skill understanding of social political and natural</b></p>	<p>A Traditional sweet and savoury product maker applies as understanding of social skills, health, and hygiene and safety at workplace. The person should also have good</p>	3

	<p><b>environment and organising information, communication and presentation skill.</b></p> <ul style="list-style-type: none"><li>• Note down the raw materials used for production and the finished products produced, readings of the process parameters and provide necessary information to fill the process chart, observations (if any) related to the process, and data for online ERP or as per applicability in the organization</li><li>• Read and interpret the process required for producing various types of products, process flowchart for all products produced, organizational quality related data</li><li>• Read and comprehend basic English to read product manuals for safe operation</li><li>• Be punctual</li><li>• Listen to others concerns and doubts carefully and address them</li><li>• Communicate effectively with team members and senior management</li></ul> <p>Be courteous</p>	communication and organization skill. Hence it falls under Level 3	
<b>Responsibility</b>	<p><b>Full responsibility for output of group and development.</b></p> <ul style="list-style-type: none"><li>• Ensure product compliance</li><li>• Manage and conduct quality audits</li><li>• Ensure food safety at the workplace</li><li>• Follow preventive measures to avoid accidents</li><li>• Deal with emergencies</li><li>• Manage infection control</li><li>• Communicate effectively</li></ul>	A Traditional sweet and savoury product maker is responsible for maintaining product compliance, food safety, infection control, material conservation and waste management, etc. as per organizational standards. Hence it falls under Level 3	3

	<ul style="list-style-type: none"><li>• Work in a team effectively</li><li>• Respect diversity</li><li>• Material conservation practices</li><li>• Energy/electricity conservation practices</li></ul> <p>Effective waste management/recycling practices</p>		
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## Annexure: Tools and Equipment (Lab Set-Up)

### List of Tools and Equipment

Batch Size: 30

S. No.	Tool / Equipment Name	Specification	Quantity for specified Batch size
1	Peeler		3
2	Cutter		3
3	Knife		5
4	Extruder		1
5	Automatic Fryer		1
6	Frying Pan (Flat Base Kadhai)		1
7	Frying Pan (Round Base Kadhai)		1
8	Air Cooling System		1
9	Spray System		1
10	Oil and Flavour Spray System		1
11	Weighing Balance		1
12	Packing Wrap Rolls		2
13	Sealer		1
14	Different type of strainer		4
15	Ladle		5
16	Sieve		2
17	Sauce Pan		3
18	Rolling Pin		2
19	Cutter		3
20	Muslin Cloth		2

21	Lab Coat		30
22	Head Cover and Gloves		30

Classroom Aids

The aids required to conduct sessions in the classroom are:

1. Whiteboard
2. Projector
3. Computer/Laptop
4. Chairs
5. Tables
6. Whiteboard marker

### Annexure: Industry Validations Summary

Provide the summary information of all the industry validations in table. This is not required for OEM qualifications.

S. No	Organization Name	Representative Name	Designation	Contact Address	Contact Phone No	E-mail ID	LinkedIn Profile (if available)
1	Flex Food Ltd.	Mr Sujay Saha	Senior Vice President	Lal Tappar Industrial Area, P.O. Resham Majri, Haridwar Road, Dehradun - 248140 Uttarakhand	+91-135- 2499234 / 262	info@flexfoodsli.com	-
2	ID Fresh Food (India) Pvt. Ltd.	Pavitra Rajgopal	CHRO	Madivala village, KasabaHobli Attibele, Anekal Taluk	+91 9739910521	customercare@idfreshfood.com	-
3	KIZ FOODS LIMITED	Zardar Badami	CEO	Gujrat	98792 77472	info@kizfoods.com	-

4	LINGARAJ GROUP OF COMPANIES	Mr Shivamsaraf	CEO	SBI Colony Shastri Nagar, Nayapalli, Bhubaneswar, Odisha 751001	+91 8047308886 , 3920	lingarai.biscuits@parle.biz	-
5	Magadha Food & Beverages	Mr Mukesh Kumar	CEO	Urmila Devi, Banu Chhapar Bettiah ,West Champaran	99809 24412	dkwebdeveloper@gmail.com	-
6	Maheshwari Food Indusrties	Mr Tarun Maheswari	CEO	Haripur Motiya, Haldwani	953633886	mfi@maheshwarifood.com	-
7	Mayur	Sanjay Sharma	CEO	Kanpur	1800 120 9777	accounts@smpindia.com	-
8	Monarch International	Augustin Joseph Pereira.	CEO	Veraval, Gujarat, India - 362267	7923250583	lenin.augustin@gmail.com	-
9	NALANDA BISCUIT COMPANY LIMITED	Mr Manoj Parekh	CEO	KHAGUÁL ROAD, NAYA TOLA PS- PHULWARI SHARIF, PATNA, Bihar, India - 801505		nalandabiscuit@gmail.com	-
10	PARAG MILK FOODS	Mr V K Sharma	Project Head	Maharastra	+91-2133 224761/62/63	s@parag.com	-
11	Paris	Arijeet Mukherjee	Managing Partner	7, next to hotel Embassy, Dhamawala Mohalla, Paltan Bazaar, Dehradun, Uttarakhand 248001	-	-	-

12	Pran	Mr Sujoy Biswas	Business Head , COO	Kolkata	2800 121 4899	pbillcrd@pbil.in	-
13	Prime Agro farming Company	Mr Manoj Behera	HR , Plant Head	Bhebeneswar	0674 297 4801	info@primeodisha.com	-
14	SPS Food Products	Mr Shovon Chakraborty	Director	Kolkata	9681539671	spsfoodproducts12@gmail.com	-
15	SAA VISHNU GROUP	Aditya Dalmia	CEO	Kolkata	-	anirudh@saavishnu com	-

## Annexure: Training & Employment Details

### Training and Employment Projections:

Year	Total Candidates		Women		People with Disability	
	Estimated Training #	Estimated Employment Opportunities	Estimated Training #	Estimated Employment Opportunities	Estimated Training #	Estimated Employment Opportunities
2025-26	2000	2000	200	200		
2026-27	4000	4000	300	300		
2027-28	4000	4000	500	500		

Data to be provided year-wise for next 3 years

### Training, Assessment, Certification, and Placement Data for previous versions of qualifications: NA

Qualification Version	Year	Total Candidates				Women				People with Disability			
		Trained	Assessed	Certified	Placed	Trained	Assessed	Certified	Placed	Trained	Assessed	Certified	Placed
V1.0	22-25	6000											

Applicable for revised qualifications only, data to be provided year-wise for past 3 years.

### List Schemes in which the previous version of Qualification was implemented: NA

- 1.
- 2.

### Content availability for previous versions of qualifications: NA

Approved in 43rd NSQC Meeting- 08th May 2025  
On-File approval on 01st May 2025

Qualification File-[STT](#)

NQR Code -QG-03-FI-03999-2025-V2-FICSI

Participant Handbook  Facilitator Guide  Digital Content  Qualification Handbook  Any Other:

**Languages in which Content is available:** NA

NSQCAPPROVED

## Annexure: Blended Learning

### Blended Learning Estimated Ratio & Recommended Tools: NA

Refer NCVET "Guidelines for Blended Learning for Vocational Education, Training & Skilling" available on:

<https://ncvet.gov.in/sites/default/files/Guidelines%20for%20Blended%20Learning%20for%20Vocational%20Education,%20Training%20&%20Skilling.pdf>

S. No.	Select the Components of the Qualification	List Recommended Tools – for all Selected Components	Offline : Online Ratio
1	<input checked="" type="checkbox"/> Theory/ Lectures - Imparting theoretical and conceptual knowledge	<ul style="list-style-type: none"><li>Books/ e-books</li><li>Presentations</li><li>Reference Material</li><li>Audio / Video Modules</li></ul>	40 : 60
2	<input checked="" type="checkbox"/> Imparting Soft Skills, Life Skills, and Employability Skills /Mentorship to Learners	<ul style="list-style-type: none"><li>Self-Learning Videos</li><li>Broadcasts</li><li>Mobile Learning</li><li>Curated Digital content</li></ul>	40 : 60
3	<input checked="" type="checkbox"/> Showing Practical Demonstrations to the learners	<ul style="list-style-type: none"><li>Video Content</li><li>E-Resource library</li><li>AR/ VR/ XR</li></ul>	40 : 60
4	<input checked="" type="checkbox"/> Imparting Practical Hands-on Skills/ Lab Work/ workshop/ shop floor training	<ul style="list-style-type: none"><li>Training tools (tools list attached)</li><li>Video Play</li><li>Presentations</li></ul>	40 : 60
5	<input checked="" type="checkbox"/> Tutorials/ Assignments/ Drill/ Practice	<ul style="list-style-type: none"><li>Online Question Bank</li><li>Mobile Quick test app</li><li>MCQ based tests</li></ul>	40 : 60
6	<input checked="" type="checkbox"/> Proctored Monitoring/ Assessment/ Evaluation/ Examinations	<ul style="list-style-type: none"><li>Assessment engine for Essays</li><li>Up-loadable file examinations</li><li>Mock test sessions</li></ul>	40 : 60
7	<input checked="" type="checkbox"/> On the Job Training (OJT)/ Project Work Internship/ Apprenticeship Training	<ul style="list-style-type: none"><li>Online tests</li><li>Offline assessments</li></ul>	40 : 60

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Qualification File-[STT](#)

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## Annexure: Detailed Assessment Criteria

Detailed assessment criteria for each NOS/Module are as follows:

NOS/Module Name	Assessment Criteria for Performance Criteria/Learning Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
FIC/N9026: Prepare for production	<i>Plan for production</i>	11	25	-	-
	PC1. identify work requirements by obtaining instructions from the supervisor <b>Instructions:</b> process chart, product flow chart, formulation, chart, etc.	3	6	-	-
	PC2. plan and prioritize tasks as per work schedule <b>Tasks:</b> inspect, clean, maintain, verify, etc.	2	5	-	-
	PC3. estimate manpower and material requirements as per work requirement <b>Material:</b> raw materials and packaging materials	2	4	-	-
	PC4. ensure required quantity of raw materials, packaging materials, equipment, and manpower for production	2	5	-	-
	PC5. plan capacity utilization of machinery with respect to the processing time, production order, and batch size for each product	2	5	-	-
	<i>Clean and maintain work area, machineries, and tools for production</i>	14	32	-	-
	PC6. clean and maintain the work area as per organizational procedure	3	7	-	-
	PC7. clean and maintain the machines and tools and sanitize them as per the organization's specifications and standards	3	7	-	-
	PC8. dispose of the waste material at designated place safely <b>Waste material:</b> hazardous waste, food waste, packaging waste, etc.	3	7	-	-
	PC9. inspect the tools, equipment, and machinery to ascertain suitability for use	3	6	-	-
	PC10. report information such as faulty tools and equipment to the concerned authority	2	5	-	-
	<i>Organize for production</i>	5	13	-	-
	PC11. organize tools and equipment	2	7	-	-
	PC12. receive and organize production materials appropriately <b>Production materials:</b> raw materials, packaging materials, etc.	2	4	-	-
	PC13. allot responsibilities/work to the assistants and helpers	1	2	-	-
<b>Total Marks</b>		<b>30</b>	<b>70</b>	-	-
<i>Processing of evaporated milk (khoya)</i>		2	4	-	-

<b>FIC/N8516: Carry out production of sweet and savoury products</b>	PC1.	fill measured volume of milk into container/steam jacketed kettle/silos/ evaporator	0.5	1	-	-
	PC2.	set controls of steam jacketed kettle/silos/evaporator to stir milk until moisture evaporates upto desired moisture level; controls: temperature, pressure, agitator speed, time etc.	0.5	1	-	-
	PC3.	check the consistency of evaporated milk (khoya)and continue stirring till a concentration of 50% of total solids is attained	0.5	1	-	-
	PC4.	transfer khoya into container to storage room and ensure desired temperature is maintained till further processing between stones/plates to achieve required fineness, collect the milled material (flour/powder) from the discharge outlet	0.5	1	-	-
	<i>Processing of Sugar Syrup</i>		<b>3</b>	<b>5</b>	-	-
	PC5.	measure the amount of sugar and water required	0.5	1	-	-
	PC6.	transfer measured quantity of mixture into steam jacketed kettle/silos	0.5	1	-	-
	PC7.	controls the parameters of the steam jacketed kettle parameters: speed, temperature pressure, time etc.	0.5	1	-	-
	PC8.	check the soluble sugar content with refractometer after the syrup is formed as per the composition required	0.5	1	-	-
	PC9.	ensure the transfer of sugar syrup at optimum temperature to avoid crystallisation for further processing	1	1	-	-
	<i>Processing of sweet products</i>		<b>7</b>	<b>26</b>	-	-
	PC10.	clean, sort and grind the available raw material; Raw materials: besan flour, cashew/almond batter, maida, ghee/oil, nuts etc.	0.5	2	-	-
	PC11.	transfer the prepared material (khoya) and other raw materials (maida) into the container for kneading it manually or in a kneader and set the speed of the stirrer to mix the ingredients evenly	0.5	2	-	-
	PC12.	mix the ground ingredients with the kneaded raw material	0.5	2	-	-
	PC13.	load dough in feed hopper of continuous snack making machine/extruder and adjust controls to set speed of the conveyors, dough cutter to cut dough into specified weight	0.5	2	-	-
	PC14.	cut the product as per the desired shape and size or transfer the material into a moulder prior to cutting	0.5	2	-	-
	PC15.	transfer measured quantity of oil into the fryer and set controls of fryer such as temperature and level of oil etc.	0.5	2	-	-

PC16.	add shaped balls into heated oil to fry, stir continuously and ensure not to under fry or over fry	0.5	2	-	-
PC17.	follow company norms for reusing/discard the excess oil/used oil respectively	0.5	2	-	-
PC18.	check the desired parameters of the product parameters: appearance, texture, taste, oil absorbing capacity, etc.	0.5	2	-	-
PC19.	add the products into the cooking vat containing sugar syrup	0.5	2	-	-
PC20.	ensure cooking meets the required consistency and check the physical parameters of the product Parameters: colour, texture, sweetness, soaking capacity, etc.	0.5	2	-	-
PC21.	transfer product into cooling station	0.5	1	-	-
PC22.	set the parameters of the cooling station to cool the products	0.5	1	-	-
PC23.	pack the sample product using appropriate packaging material and transfer to lab for quality analysis	0.5	2	-	-
<i>Processing of Savoury Products</i>		5	14	-	-
PC24.	measure specified quantity of raw materials and ingredients Raw materials: flour, salt, spice powder, etc.	0.5	2	-	-
PC25.	set the speed of the dough mixer and feed the dough with ground ingredients to mix uniformly	0.5	1	-	-
PC26.	transfer the mixture in the hopper of sheeting machine and set the parameters Parameters: speed, temperature, time, etc	0.5	1	-	-
PC27.	set the parameters of the extruder and transfer the raw material into the extruder Parameters: temperature, pressure, RPM, etc.	0.5	2	-	-
PC28.	collect the extruded products from the extruder and perform further processing depending on the product requirement Requirement: frying, baking, etc Requirement: frying, baking, etc.	0.5	2	-	-
PC29.	add sliced vegetable/extruded or shaped dough into the oil and maintain the temperature as per the product requirement during frying	0.5	2	-	-
PC30.	transfer weighed product into the drum of blender machine to blend with desired amount of seasonings	0.5	1	-	-
PC31.	check for presence of metallic substances in the products using organisational practices	0.5	1	-	-
PC32.	check the physical parameters of the product for any variation Physical parameters: dimension, appearance, texture, taste, etc.	0.5	1	-	-

PC33. take samples as per specified amounts and handover to quality lab for testing	0.5	1	-	-
<i>Canning of Products</i>	<b>4</b>	<b>9</b>	-	-
PC34. feed flattened cans into can forming machine and operate machine to form cans	0.5	1	-	-
PC35. set the parameters of filling machine Parameters: weight and volume	0.5	1	-	-
PC36. feed product and sugar syrup in the filling machine	0.5	1	-	-
PC37. operate seaming machine to expel air during retorting and seal filled cans	0.5	2	-	-
PC38. set the parameters of retort machine to sterilize the canned products Parameters: pressure, time, temperature, etc.	0.5	1	-	-
PC39. prepare the cooling tunnel to cool the cans	0.5	1	-	-
PC40. set control parameters of the drying tunnel to dry the cooled cans Parameters: temperature, air flow and conveyor speed	0.5	1	-	-
PC41. store the products maintaining storage conditions following SOP	0.5	1	-	-
<i>Packaging and Labelling of the products</i>	<b>7</b>	<b>9</b>	-	-
PC42. load the desired packaging material on the machine appropriately	0.5	1	-	-
PC43. load the products on the packaging conveyor ensuring product safety	0.5	1	-	-
PC44. start the packaging machine safely and control the output of wrapped and labelled products as per the specifications	1.0	1	-	-
PC45. monitor the process to ascertain suitable packaging for the production	0.5	1	-	-
PC46. record information (manual, ERP, etc.) of finished products details as per FSSAI regulations Details: Name of the product, batch number, time of packing, date of manufacture, date of expiry, other label details, primary and secondary packaging materials for all finished products, storage conditions etc.	1.0	1	-	-
PC47. report information such as non-compliant product to the supervisor promptly as per organisational practices	0.5	1	-	-
PC48. document and maintain record on production, process details and the types of finished products produced	2.5	2	-	-

	Production records: raw material used, products produced, production sequence, defects observed, equipment and machinery details, efficiency and capacity utilization of equipment Process details: Process flow chart Finished products: sweet products, savoury products Records: batch number, time of packing, date of manufacture, date of expiry, other label details, primary and secondary and tertiary packaging materials for all finished products, SKUs, storage conditions and temperature				
	PC49. verify documents and track from finished product to ingredients, in case of quality concerns and for quality management system audits	0.5	1	-	-
	<i>Post production cleaning and regular maintenance of equipment</i>	<b>2.0</b>	<b>3</b>	-	-
	PC50. clean work area, machinery, equipment and tools using recommended cleaning agents and sanitizers	1	1	-	-
	PC51. inspect the tools, equipment and machinery periodically to identify defects and ensure their upkeep and maintenance	0.5	1	-	-
	PC52. report equipment faults to the concerned department/supervisor as per organisational practice	0.5	1	-	-
	<b>Total Marks</b>	<b>30</b>	<b>70</b>	-	-
<b>FIC/N9906: Apply food safety guidelines in Food Processing</b>	PC1. follow a site relevant documented procedure for Personal Hygiene and Visitor/Contractor rules.	2	4	-	-
	PC2. follow work instructions at levels of employees inside a food manufacturing site and ensure that the relevant instructions are well communicated and being followed at the fixed timelines.	2	4	-	2
	PC3. ensure timely participate and carry out the relevant training and awareness sessions on personal hygiene, GMP, and related topics.	2	4	-	-
	PC4. ensure timely medical examination from a prescribed and authorized doctor and comply with the guidelines of Schedule IV as described in Food Safety Standard Authority of India (FSSAI) guidelines.	2	4	-	-
	PC5. fill in data in the daily monitoring checklist related to personal hygiene, food safety, and GMP.	2	4	-	-

	<p>PC6. follow a site-relevant documented procedure and area-wise work instructions for Good Manufacturing Practices (GMP) to be followed on the site. procedure: Hand washing requirements, Gowning &amp; De gowning protocols, cleaning, and sanitation of employee lockers, follow the protocols as laid down in the different categories of processing areas like Low Risk, High Risk, High Care areas, etc.</p> <p>PC7. follow all validated Do's &amp; Don'ts inside a food manufacturing firm.</p> <p>PC8. follow man and materials movement throughout the production facility, to restrict unwanted hazards to cross-contaminate the products which are being manufactured in the facility.</p> <p>PC9. refer to the process flow charts, HACCP summary plan, and critical process parameters in each and respective areas of the production line.</p> <p>PC10. identify the material requirements such as manufacturing equipments, Utensils, and other processing aids, cleaning chemicals, and cleaning work instructions in all the relevant areas of the manufacturing facility. Also, a special focus shall be given to Allergens and their risks. Wherever required, the allergen requirements shall be separately addressed.</p> <p>PC11. ensure to properly tag and number all the equipment, machinery, tools, and other processing aids to keep proper traceability of the product being manufactured and handled at the site.</p> <p>PC12. follow and implement all training and awareness guidelines in the manufacturing area and regularly participate in training effectiveness for evaluation.</p> <p>PC13. in audits and address the aspects of Good Manufacturing Procedures, personal hygiene, and food safety.</p> <p>PC14. ensure the record keeping and documentation such as Daily Monitoring Sheets, Batch Traceability Records, machine records, product parameters, process control parameters, etc.</p>	2	4	-	2
		1	2	-	1
		2	4	-	-
		1	2	-	1
		2	4	-	-
		1	2	-	-
		2	4	-	-
		1	2	-	-
		1	2	-	-
		1	2	-	-
		1	2	-	-
		1	2	-	-
		1	2	-	-

	PC15. maintain updated facilities, equipment, and tool and design requirements to minimize the risks associated with the products being handled at the site.	2	4	-	-
	PC16. follow the instruction in the raw and packaging materials warehouse and ensure receiving material parameters match all the laid requirements. parameters: Incoming vehicles Visual report, storage, and handling requirements, hazardous and non-hazardous goods, allergens, cross-contamination risks, Quarantine, Accepted & rejected goods, monitoring temperature and humidity, etc.	1	2	-	1
	PC17. follow FSSAI Schedule IV requirements related to Pest Control, Cleaning, and Sanitation, Utilities, Waste Disposal, Prevention of Cross-Contamination, allergen management, corrective action, preventive actions, food operation control etc.	2	4	-	2
	PC18. ensure timely check of the critical control points and product parameters.	1	2	-	-
	PC19. record keeping and documentation such as daily monitoring sheets, cleaning sheets, parameters, etc.	1	2	-	1
	PC20. report any food safety and GMP issue to the supervisor, if any.	1	2	-	-
	<b>Total Marks</b>	<b>30</b>	<b>60</b>	<b>-</b>	<b>10</b>
<b>DGT/VSQ/N0101: Employability Skills (30 Hours)</b>	PC1. understand the significance of employability skills in meeting the job requirements	-	-	-	-
	<b>Constitutional values – Citizenship</b>	<b>1</b>	<b>1</b>	<b>-</b>	<b>-</b>
	PC2. identify constitutional values, civic rights, duties, personal values and ethics and environmentally sustainable practices	-	-	-	-
	<b>Becoming a Professional in the 21st Century</b>	<b>1</b>	<b>3</b>	<b>-</b>	<b>-</b>
	PC3. explain 21st Century Skills such as Self- Awareness, Behavior Skills, Positive attitude, self-motivation, problem-solving, creative thinking, time management, social and cultural awareness, emotional awareness, continuous learning mindset etc.	-	-	-	-
	<b>Basic English Skills</b>	<b>2</b>	<b>3</b>	<b>-</b>	<b>-</b>

PC4. speak with others using some basic English phrases or sentences	-	-	-	-
<b>Communication Skills</b>	<b>1</b>	<b>1</b>	-	-
PC5. follow good manners while communicating with others	-	-	-	-
PC6. work with others in a team	-	-	-	-
<b>Diversity &amp; Inclusion</b>	<b>1</b>	<b>1</b>	-	-
PC7. communicate and behave appropriately with all genders and PwD	-	-	-	-
PC8. report any issues related to sexual harassment	-	-	-	-
<b>Financial and Legal Literacy</b>	<b>3</b>	<b>4</b>	-	-
PC9. use various financial products and services safely and securely	-	-	-	-
PC10. calculate income, expenses, savings etc.	-	-	-	-
PC11. approach the concerned authorities for any exploitation as per legal rights and laws	-	-	-	-
<b>Essential Digital Skills</b>	<b>4</b>	<b>6</b>	-	-
PC12. operate digital devices and use its features and applications securely and safely	-	-	-	-
PC13. use internet and social media platforms securely and safely	-	-	-	-
<b>Entrepreneurship</b>	<b>3</b>	<b>5</b>	-	-
PC14. identify and assess opportunities for potential business	-	-	-	-
PC15. identify sources for arranging money and associated financial and legal challenges	-	-	-	-
<b>Customer Service</b>	<b>2</b>	<b>2</b>	-	-
PC16. identify different types of customers	-	-	-	-
PC17. identify customer needs and address them appropriately	-	-	-	-
PC18. follow appropriate hygiene and grooming standard	-	-	-	-
<b>Getting ready for apprenticeship &amp; Jobs</b>	<b>1</b>	<b>3</b>	-	-
PC19. create a basic biodata	-	-	-	-
PC20. search for suitable jobs and apply	-	-	-	-

	PC21. identify and register apprenticeship opportunities as per requirement	-	-	-	-
	<b>Total Marks</b>	<b>20</b>	<b>30</b>	-	-
	<b>Grand Total</b>	<b>110</b>	<b>230</b>	-	<b>350</b>

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## Annexure: Assessment Strategy

### 1. Assessment System Overview:

- Batches assigned to the assessment agencies for conducting the assessment on SDSM/SIP or email.
- Assessment agencies send the assessment confirmation to VTP/TC looping SSC.
- The assessment agency deploys the ToA certified Assessor for executing the assessment.
- SSC monitors the assessment process & records.

### 2. Testing Environment:

- Confirm that the centre is available at the same address as mentioned on SDMS or SIP.
- Check the duration of the training.
- Check the Assessment Start and End time to be as 10 a.m. and 5 p.m.
- If the batch size is more than 30, then there should be 2 Assessors.
- Check that the allotted time to the candidates to complete Theory & Practical Assessment is correct.
- Check the mode of assessment—Online (TAB/Computer) or Offline (OMR/PP).
- Confirm the number of TABs on the ground are correct to execute the Assessment smoothly.
- Check the availability of the Lab Equipment for the particular Job Role.

### 3. Assessment Quality Assurance levels / Framework:

- Question papers created by the Subject Matter Experts (SME).
- Question papers created by the SME verified by the other subject Matter Experts.
- Questions are mapped with NOS and PC.
- Question papers are prepared considering that level 1 to 3 is for the unskilled & semi-skilled individuals, and level 4 and above are for the skilled, supervisor & higher management.
- An assessor must be ToA certified & the trainer must be ToT Certified.
- The assessment agency must follow the assessment guidelines to conduct the assessment.

### 4. Types of evidence or evidence-gathering protocol:

- Time-stamped & geotagged reporting of the assessor from assessment location.
- Center photographs with signboards and scheme-specific branding.
- Biometric or manual attendance sheet (stamped by TP) of the trainees during the training period.
- Time-stamped & geotagged assessment (Theory + Viva + Practical) photographs & videos.

### 5. Method of verification or validation:

- A surprise visit to the assessment location.
- A random audit of the batch.
- Random audit of any candidate.

**6. Method for assessment documentation, archiving, and access:**

- Hard copies of the documents are stored.
- Soft copies of the documents & photographs of the assessment are uploaded / accessed from Cloud Storage.
- Soft copies of the documents & photographs of the assessment are stored in the Hard Drives.

**7. Assessment Strategy (Employability Skills 60 hours)**

The trainee will be tested for the acquired skill, knowledge and attitude through formative/summative assessment at the end of the course and as this NOS and MC is adopted across sectors and qualifications, the respective AB can conduct the assessments as per their requirements.

## Annexure: Acronym and Glossary

### Acronym

Acronym	Description
AA	Assessment Agency
AB	Awarding Body
ISCO	International Standard Classification of Occupations
NCO	National Classification of Occupations
NCrF	National Credit Framework
NOS	National Occupational Standard(s)
NQR	National Qualification Register
NSQF	National Skills Qualifications Framework
OJT	On the Job Training

### Glossary

Term	Description
National Occupational Standards (NOS)	NOS define the measurable performance outcomes required from an individual engaged in a particular task. They list down what an individual performing that task should know and also do.
Qualification	A formal outcome of an assessment and validation process which is obtained when a competent body determines that an individual has achieved learning outcomes to given standards
Qualification File	A Qualification File is a template designed to capture necessary information of a Qualification from the perspective of NSQF compliance. The Qualification File will be normally submitted by the awarding body for the qualification.
Sector	A grouping of professional activities on the basis of their main economic function, product, service or technology.
Long Term Training	Long-term skilling means any vocational training program undertaken for a year and above. <a href="https://ncvet.gov.in/sites/default/files/NCVET.pdf">https://ncvet.gov.in/sites/default/files/NCVET.pdf</a>