

Qualification Pack



Introduction to Processing and packaging of edible paste

QP Code: FIC/N0215

Version: 1.0

NSQF Level: 3

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FIC/N0215: Introduction to Processing and packaging of edible paste

Brief Job Description

This OS is about the preparation, processing, and packaging of pastes in accordance with industry standards and regulations. This involves handling raw ingredients, operating processing equipment, maintaining hygiene standards, ensuring product quality and safety, and adhering to production schedules.

Personal Attributes

undefined

Applicable National Occupational Standards (NOS)

Compulsory NOS:

1. [FIC/N0215: Introduction to Processing and packaging of edible paste](#)

Qualification Pack (QP) Parameters

Sector	Food Processing
Sub-Sector	
Occupation	Processing-Fruits and Vegetables
Country	
NSQF Level	3
Credits	3
Aligned to NCO/ISCO/ISIC Code	

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Minimum Educational Qualification & Experience	10th grade pass (or Equivalent) OR 8th grade pass with 3 Years of experience in the Food Processing Industry OR Previous relevant Qualification of NSQF Level 2.5 with 1.5 years of experience in the Food Processing Industry OR Previous relevant Qualification of NSQF Level 2 with 3 Years of experience in the Food Processing Industry
Minimum Level of Education for Training in School	
Pre-Requisite License or Training	NA
Minimum Job Entry Age	16 Years
Last Reviewed On	NA
Next Review Date	18/02/2028
NSQC Approval Date	18/02/2025
Version	1.0
Reference code on NQR	NG-03-FI-03750-2025-V1-FICSI
NQR Version	1.0

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FIC/N0215: Introduction to Processing and packaging of edible paste

Description

This OS is about the preparation, processing, and packaging of pastes in accordance with industry standards and regulations. This involves handling raw ingredients, operating processing equipment, maintaining hygiene standards, ensuring product quality and safety, and adhering to production schedules.

Scope

The scope covers the following :

- Prepare paste
- Food Safety
- Employability skills

Elements and Performance Criteria

Prepare for process and paste

To be competent, the user/individual on the job must be able to:

- PC1.** estimate manpower and material requirements as per the work requirement
- PC2.** ensure the required quantity of raw materials, packaging materials, equipment, and manpower for production
- PC3.** plan capacity utilization of machinery for the processing time, production order, and batch size
- PC4.** inspect the tools, equipment, and machinery to ascertain suitability for use
- PC5.** organize tools and equipment before starting the process
- PC6.** blanch vegetables to preserve color, flavor, and texture
- PC7.** crush the cured vegetables with a mill/crusher and make a coarse paste with a pulper
- PC8.** transfer the coarse paste from the pulper to the grinding machine to make a fine paste
- PC9.** cook the paste to develop flavors and reduce microbial load
- PC10.** add preservatives, salts, etc., as per the type of paste to be produced
- PC11.** allow the paste to cool down using methods like- Air Cooling, Blast Chilling, Ice Bath Cooling, Water Jacket Cooling, Cold Room Storage

Food safety practices

To be competent, the user/individual on the job must be able to:

- PC12.** follow Good Manufacturing Practices (GMP) at the workplace
- PC13.** follow Good Hygiene Practices (GHP) at the workplace appropriately
- PC14.** 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
- PC15.** ensure the record keeping and documentation such as Daily Monitoring Sheets, Batch Traceability Records, machine records, product parameters, process control parameters, etc.

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PC16. 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.

PC17. report any food safety and GMP issues to the supervisor, if any

Employability Skills

To be competent, the user/individual on the job must be able to:

PC18. • understand the significance of employability skills in meeting job requirements
•

PC19. identify constitutional values, civic rights, duties, personal values and ethics, and environmentally sustainable practices

PC20. 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.

PC21. speak with others using some basic English phrases or sentences

PC22. follow good manners while communicating with others

PC23. work with others in a team

PC24. communicate and behave appropriately with all genders and PwD

PC25. report any issues related to sexual harassment

PC26. use various financial products and services safely and securely

PC27. calculate income, expenses, savings etc.

PC28. approach the concerned authorities for any exploitation as per legal rights and laws

PC29. operate digital devices and use their features and applications securely and safely

PC30. Use the internet and social media platforms securely and safely

PC31. identify and assess opportunities for potential business

PC32. identify sources for arranging money and associated financial and legal challenges

PC33. identify different types of customers

PC34. identify customer needs and address them appropriately

PC35. follow appropriate hygiene and grooming standards

PC36. create a basic biodata

PC37. search for suitable jobs and apply

PC38. identify and register apprenticeship opportunities as per the requirement

Knowledge and Understanding (KU)

The individual on the job needs to know and understand:

KU1. methods to inspect tools, equipment and machinery

KU2. how to carry out processes such as peeling and slicing without damaging the fruits and vegetables

KU3. sorting and grading the fruits and vegetables on the basis of their size, shape, colour, appearance, etc.

KU4. inspection techniques to detect spoilages, damaged fruits and vegetables and the procedure followed to discard them appropriately

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- KU5.** food laws and regulations applicable to product packaging and labelling, and the information to be printed on the packet labels
- KU6.** different types of packaging material to be used for the packaging of paste
- KU7.** different environmentally sustainable practices and their importance
- KU8.** different types of financial products and services
- KU9.** importance of maintaining safety and security in financial transactions
- KU10.** how to operate digital devices and applications safely and securely

Generic Skills (GS)

User/individual on the job needs to know how to:

- GS1.** maintain work-related notes and records
- GS2.** read the relevant guides and literature to get the latest information about the field of work
- GS3.** communicate clearly and politely
- GS4.** perform basic calculations
- GS5.** listen attentively to understand the instructions being given
- GS6.** identify solutions to work-related issues
- GS7.** plan and prioritize tasks to ensure timely completion
- GS8.** make quick decisions in case of an emergency

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Assessment Criteria

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
<i>Prepare for process and paste</i>	15	40	-	5
PC1. estimate manpower and material requirements as per the work requirement	-	-	-	-
PC2. ensure the required quantity of raw materials, packaging materials, equipment, and manpower for production	-	-	-	-
PC3. plan capacity utilization of machinery for the processing time, production order, and batch size	-	-	-	-
PC4. inspect the tools, equipment, and machinery to ascertain suitability for use	-	-	-	-
PC5. organize tools and equipment before starting the process	-	-	-	-
PC6. blanch vegetables to preserve color, flavor, and texture	-	-	-	-
PC7. crush the cured vegetables with a mill/crusher and make a coarse paste with a pulper	-	-	-	-
PC8. transfer the coarse paste from the pulper to the grinding machine to make a fine paste	-	-	-	-
PC9. cook the paste to develop flavors and reduce microbial load	-	-	-	-
PC10. add preservatives, salts, etc., as per the type of paste to be produced	-	-	-	-
PC11. allow the paste to cool down using methods like- Air Cooling, Blast Chilling, Ice Bath Cooling, Water Jacket Cooling, Cold Room Storage	-	-	-	-
<i>Food safety practices</i>	15	10	-	5
PC12. follow Good Manufacturing Practices (GMP) at the workplace	-	-	-	-
PC13. follow Good Hygiene Practices (GHP) at the workplace appropriately	-	-	-	-

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Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
PC14. 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	-	-	-	-
PC15. ensure the record keeping and documentation such as Daily Monitoring Sheets, Batch Traceability Records, machine records, product parameters, process control parameters, etc.	-	-	-	-
PC16. 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.	-	-	-	-
PC17. report any food safety and GMP issues to the supervisor, if any	-	-	-	-
<i>Employability Skills</i>	5	5	-	-
PC18. • understand the significance of employability skills in meeting job requirements •	-	-	-	-
PC19. identify constitutional values, civic rights, duties, personal values and ethics, and environmentally sustainable practices	-	-	-	-
PC20. 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.	-	-	-	-
PC21. speak with others using some basic English phrases or sentences	-	-	-	-
PC22. follow good manners while communicating with others	-	-	-	-
PC23. work with others in a team	-	-	-	-

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Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
PC24. communicate and behave appropriately with all genders and PwD	-	-	-	-
PC25. report any issues related to sexual harassment	-	-	-	-
PC26. use various financial products and services safely and securely	-	-	-	-
PC27. calculate income, expenses, savings etc.	-	-	-	-
PC28. approach the concerned authorities for any exploitation as per legal rights and laws	-	-	-	-
PC29. operate digital devices and use their features and applications securely and safely	-	-	-	-
PC30. Use the internet and social media platforms securely and safely	-	-	-	-
PC31. identify and assess opportunities for potential business	-	-	-	-
PC32. identify sources for arranging money and associated financial and legal challenges	-	-	-	-
PC33. identify different types of customers	-	-	-	-
PC34. identify customer needs and address them appropriately	-	-	-	-
PC35. follow appropriate hygiene and grooming standards	-	-	-	-
PC36. create a basic biodata	-	-	-	-
PC37. search for suitable jobs and apply	-	-	-	-
PC38. identify and register apprenticeship opportunities as per the requirement	-	-	-	-
NOS Total	35	55	-	10

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National Occupational Standards (NOS) Parameters

NOS Code	FIC/N0215
NOS Name	Introduction to Processing and packaging of edible paste
Sector	Food Processing
Sub-Sector	
Occupation	Processing-Fruits and Vegetables
NSQF Level	3
Credits	3
Version	1.0
Last Reviewed Date	18/02/2025
Next Review Date	18/02/2028
NSQC Clearance Date	18/02/2025

Assessment Guidelines and Assessment Weightage

Assessment Guidelines

This section includes the processes involved in identifying, gathering, and interpreting information to evaluate the Candidate on the required competencies of the program.

Assessment will be based on the concept of Independent Assessors empanelled with Assessment Agencies, identified, selected, trained, and certified on Assessment techniques. These Assessors would be aligned to assess as per the laid-down criteria.

Assessment Agency would conduct assessment only at the training centres of Training Partner or designated testing centers authorized by FICSI.

Ideally, the assessment will be a continuous process comprising two distinct steps:

- Mid-term assessment
- Term/Final Assessment

Each National Occupational Standard (NOS) in the respective QPs will be assigned weightage. In each Performance Criteria in the NOS will be assigned for theory and/or practical based on the relative importance and criticality of the function.

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This will facilitate the preparation of question banks/paper sets for each of the QPs. Each of these papers sets/question banks created by the Assessment Agency will be validated by the industry subject matter experts through FICSI, especially about the practical test and the defined tolerances, finish, accuracy etc.

The following tools are proposed to be used for the final assessment:

i. Written Test: This will comprise-

(i) True/False Statements,

(ii) Multiple Choice Questions,

(iii) Matching Type Questions. An online system for this will be preferred.

ii. Practical Test: This will comprise a test job to be prepared as per the project briefing, following appropriate working steps, using necessary tools, equipment, and instruments. Through observation, it will be possible to ascertain the candidate's aptitude, attention to detail, quality consciousness, etc. The end product will be measured against the pre-decided MCQ filled by the Assessor to gauge the level of their skill achievements.

iii. Structured Interview: This tool will be used to assess the conceptual understanding and the behavioral aspects regarding the job role and the specific task at hand.

On the Job:

1. Each module (which covers the job profile of Basics of Processing and Packaging of Edible Paste will be assessed separately.

2. The candidate must score 50% in each module to complete the OJT.

3. Tools of Assessment that will be used for assessing whether the candidate has having desired skills and etiquette of dealing with customers, understanding needs & requirements, assessing the customer, and performing Soft Skills effectively:

☐ Videos of Trainees during OJT

☐ Answer Sheets of Question Banks

☐ Assessing the Log Book entries of Trainees at the Employer location

☐ Employer Performance Feedback.

4. Assessment of each Module will ensure that the candidate can:

☐ Carry out the production of Paste

Minimum Aggregate Passing % at QP Level : 50

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(**Please note:** Every Trainee should score a minimum aggregate passing percentage as specified above, to successfully clear the Qualification Pack assessment.)

Assessment Weightage

Compulsory NOS

National Occupational Standards	Theory Marks	Practical Marks	Project Marks	Viva Marks	Total Marks	Weightage
FIC/N0215.Introduction to Processing and packaging of edible paste	35	55	-	10	100	100
Total	35	55	-	10	100	100

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Acronyms

NOS	National Occupational Standard(s)
NSQF	National Skills Qualifications Framework
QP	Qualifications Pack
TVET	Technical and Vocational Education and Training

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Glossary

Sector	Sector is a conglomeration of different business operations having similar business and interests. It may also be defined as a distinct subset of the economy whose components share similar characteristics and interests.
Sub-sector	Sub-sector is derived from a further breakdown based on the characteristics and interests of its components.
Occupation	Occupation is a set of job roles, which perform similar/ related set of functions in an industry.
Job role	Job role defines a unique set of functions that together form a unique employment opportunity in an organisation.
Occupational Standards (OS)	OS specify the standards of performance an individual must achieve when carrying out a function in the workplace, together with the Knowledge and Understanding (KU) they need to meet that standard consistently. Occupational Standards are applicable both in the Indian and global contexts.
Performance Criteria (PC)	Performance Criteria (PC) are statements that together specify the standard of performance required when carrying out a task.
National Occupational Standards (NOS)	NOS are occupational standards which apply uniquely in the Indian context.
Qualifications Pack (QP)	QP comprises the set of OS, together with the educational, training and other criteria required to perform a job role. A QP is assigned a unique qualifications pack code.
Unit Code	Unit code is a unique identifier for an Occupational Standard, which is denoted by an 'N'
Unit Title	Unit title gives a clear overall statement about what the incumbent should be able to do.
Description	Description gives a short summary of the unit content. This would be helpful to anyone searching on a database to verify that this is the appropriate OS they are looking for.
Scope	Scope is a set of statements specifying the range of variables that an individual may have to deal with in carrying out the function which have a critical impact on quality of performance required.

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Knowledge and Understanding (KU)	Knowledge and Understanding (KU) are statements which together specify the technical, generic, professional and organisational specific knowledge that an individual needs in order to perform to the required standard.
Organisational Context	Organisational context includes the way the organisation is structured and how it operates, including the extent of operative knowledge managers have of their relevant areas of responsibility.
Technical Knowledge	Technical knowledge is the specific knowledge needed to accomplish specific designated responsibilities.
Core Skills/ Generic Skills (GS)	Core skills or Generic Skills (GS) are a group of skills that are the key to learning and working in today's world. These skills are typically needed in any work environment in today's world. These skills are typically needed in any work environment. In the context of the OS, these include communication related skills that are applicable to most job roles.
Electives	Electives are NOS/set of NOS that are identified by the sector as contributive to specialization in a job role. There may be multiple electives within a QP for each specialized job role. Trainees must select at least one elective for the successful completion of a QP with Electives.
Options	Options are NOS/set of NOS that are identified by the sector as additional skills. There may be multiple options within a QP. It is not mandatory to select any of the options to complete a QP with Options.