



Model Curriculum

QP Name: Industrial Production Worker

QP Code: FIC/Q9005

QP Version: 1.0

NSQF Level: 2

Model Curriculum Version: 1.0

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Training Parameters

Sector	Food Processing
Sub-Sector	Multi-Sectorial
Occupation	Production/Processing
Country	India
NSQF Level	2
Aligned to NCO/ISCO/ISIC Code	NCO-2004/NIL
Minimum Educational Qualification and Experience	1. Class 8th Passed 2. Class 5th passed and 3 years of Experience
Pre-Requisite License or Training	NA
Minimum Job Entry Age	18 years
Last Reviewed On	30/07/2021
Next Review Date	30/07/2024
NSQC Approval Date	05/02/2018
QP Version	1.0
Model Curriculum Creation Date	15/01/2016
Model Curriculum Valid Up to Date	30/07/2024
Model Curriculum Version	1.0
Minimum Duration of the Course	280 Hours
Maximum Duration of the Course	280 Hours

Program Overview

This section summarizes the end objectives of the program along with its duration.

Training Outcomes

At the end of the program, the participants will be able to:

- Perform a limited range of tasks such as stacking of equipment on production line, monitoring production, cleaning up etc. as per instructions and specifications provided.
- Understand and carry out safe working practice.
- Understand the importance of working safely in an industry.

Compulsory Modules

The table lists the modules and their duration corresponding to the Compulsory NOS of the QP.

NOS and Module Details	Theory Duration	Practical Duration	On-the-Job Training Duration (Mandatory)	On-the-Job Training Duration (Recommended)	Total Duration
Introduction to the sector and the job	12:00 Hours	09:00 Hours	00:00 Hours	00:00 Hours	21:00 Hours
Module 1: Introduction to the training program	01:00 Hours	00:00 Hours	00:00 Hours	00:00 Hours	01:00 Hours
Module 2: Overview of the 'Industrial Production Worker' Role	01:00 Hours	00:00 Hours	00:00 Hours	00:00 Hours	01:00 Hours
Module 3: Introduction to the Food Processing Industry	01:00 Hours	00:00 Hours	00:00 Hours	00:00 Hours	01:00 Hours
Module 4: Organizational standards and norms	04:00 Hours	02:00 Hours	00:00 Hours	00:00 Hours	06:00 Hours
Module 5: IT Skills	05:00 Hours	07:00 Hours	00:00 Hours	00:00 Hours	12:00 Hours
FIC/N9020 Monitor the food production on a mechanized production line for processed food items NOS Version No.: 1.0 NSQF Level: 2	10:00 Hours	11:00 Hours	00:00 Hours	00:00 Hours	21:00 Hours
Module 6: Monitor the food production on a	10:00 Hours	11:00 Hours	00:00 Hours	00:00 Hours	21:00 Hours

mechanized production line for processed food items					
FIC/N9002 Use basic health and safety practices at a food processing workplace NOS Version No.: 1.0 NSQF Level: 2	08:00 Hours	14:00 Hours	00:00 Hours	00:00 Hours	22:00 Hours
Module 7: Use basic health and safety practices at a food processing workplace	08:00 Hours	14:00 Hours	00:00 Hours	00:00 Hours	22:00 Hours
CSC/N1336 Work effectively with others NOS Version No.: 1.0 NSQF Level: 2	08:00 Hours	08:00 Hours	00:00 Hours	00:00 Hours	16:00 Hours
Module 8: Work effectively with others	05:00 Hours	03:00 Hours	00:00 Hours	00:00 Hours	08:00 Hours
Module 9: Professional and Core Skills	03:00 Hours	05:00 Hours	00:00 Hours	00:00 Hours	08:00 Hours
Assessment and site visits	44:00 Hours	116:00 Hours	00:00 Hours	00:00 Hours	160:00 Hours
Module 10: Field Visits	04:00 Hours	30:00 Hours	00:00 Hours	00:00 Hours	34:00 Hours
Module 11: Revision	02:00 Hours	02:00 Hours	00:00 Hours	00:00 Hours	04:00 Hours
Module 12: Evaluation	08:00 Hours	19:00 Hours	00:00 Hours	00:00 Hours	27:00 Hours
Module 13: On-the-job Training	30:00 Hours	65:00 Hours	00:00 Hours	00:00 Hours	95:00 Hours
Employability and Entrepreneurship skills	28:00 Hours	12:00 Hours	00:00 Hours	00:00 Hours	40:00 Hours
Module 14: Employability and Entrepreneurship skills	28:00 Hours	12:00 Hours	00:00 Hours	00:00 Hours	40:00 Hours
Total Duration	110:00 Hours	170:00 Hours	00:00 Hours	00:00 Hours	280:00 Hours

Module Details

Module 1: Introduction to the training program

Bridge Module

Terminal Outcomes:

- Discuss the opportunities available for industrial production worker in food processing industry
- List the GMP and HACCP practices and FSSAI guidelines applicable in food processing industry

Duration: 01:00	Duration: 00:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
<ul style="list-style-type: none"> • Introduce each other and build rapport with fellow participants and the trainer. • Discuss the future trends and career growth opportunities available to industrial production worker in the food processing industry. • Summarise the key roles and responsibilities of a 'Industrial Production Worker'. • Discuss the role of organisational policies and procedures in the job. • Discuss the impact of not following Good Manufacturing Practices (GMP), Hazard Critical Analysis and Control Points (HACCP) and Food Safety and Standards Authority of India (FSSAI) guidelines in the job. 	
Classroom Aids:	
White board/Chart papers, marker	
Tools, Equipment and Other Requirements	
Nil	

Module 2: Overview of the 'Industrial Production Worker' Role

Bridge Module

Terminal Outcomes:

- List the roles and responsibilities of an industrial production worker

Duration: 01:00	Duration: 00:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
<ul style="list-style-type: none"> Define the roles and responsibilities of an industrial production worker. Discuss the nature and availability of job opportunities. 	
Classroom Aids:	
Laptop/computer, white board/Chart papers, marker, projectors.	
Tools, Equipment and Other Requirements	
Nil	

Module 3: Introduction to the Food Processing Industry

Bridge Module

Terminal Outcomes:

- List the various sectors of food processing industry.

Duration: 01:00	Duration: 00:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
<ul style="list-style-type: none"> Define ‘food processing’. Discuss the various sub sectors of food processing industry. 	
Classroom Aids:	
Laptop, white/black board, marker, chart papers, projector, Trainer’s guide, Student manual.	
Tools, Equipment and Other Requirements	
Nil	

Module 4: Organizational standards and norms

Bridge Module

Terminal Outcomes:

- Discuss the roles and responsibilities of an industrial production worker
- Describe importance of personal hygiene and sanitation

Duration: 04:00	Duration: 02:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
<ul style="list-style-type: none"> • List the roles and responsibilities the individual in the job. • Explain the food safety hygiene standards to be followed in a work environment. 	<ul style="list-style-type: none"> • Demonstrate how to conduct yourself at the workplace. • Apply relevant practices to follow the personal hygiene and sanitation guidelines at the workplace.
Classroom Aids:	
Laptop, white board, marker, chart papers, projector, trainer's guide and student handbook.	
Tools, Equipment and Other Requirements	
Protective gloves, head caps, aprons, safety goggles, safety boots, mouth masks, sanitizer, food safety manual.	

Module 5: IT Skills

Bridge Module

Terminal Outcomes:

- List the parts of a computer
- Demonstrate the effective use of data recording applications at the workplace

Duration: 05:00	Duration: 07:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
<ul style="list-style-type: none"> • List the various parts of a computer. • Describe the functions of different computer devices. • List the various applications used in recording information. 	<ul style="list-style-type: none"> • Demonstrate the standard techniques used to operate a computer. • Show how to use an ERP software for recording information. • Demonstrate the effective use of applications such as word processor and spread sheets.
Classroom Aids:	
Laptop, white/black board, marker, chart papers, projector, Trainer's guide, Student manual.	
Tools, Equipment and Other Requirements	
Nil	

Module 6: Monitor the food production on a mechanized production line for processed food items

Mapped to FIC/N9020 v1.0

Terminal Outcomes:

- Discuss the steps to be followed to monitor the food production line
- Demonstrate the equipment, used are clean and clear of any possible problems or malfunctions

Duration: 10:00	Duration: 11:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
<ul style="list-style-type: none"> • Describe how to identify and pick out unacceptable/distorted stacking or food carrying equipment from the conveyer belt to ensure quality maintenance. • Define how to conduct performance check of equipment to maintain effective operating condition. • Define how to monitor pieces passing to confirm that all the items pass through the conveyor belt as per the allotted process. • Identify and report variation/technical issues in operating condition. • Identify anomalies/ variations in operating system and report the issue to the concerned authorised person immediately. • Identify the appropriate method to shut down the operating system following. • Identify and pick out non-conforming product pieces passing through the conveyer belt. 	<ul style="list-style-type: none"> • Demonstrate the use of appropriate personal protective equipment (PPE) against hazards associated with production as per occupational health and safety guidelines. • Demonstrate how to carry out preliminary safety & hygiene checks of the working area and related inputs for e.g. equipment, containers, utensils, hand tools, lifting aids, etc. • Demonstrate the procedure to clean the equipment for carrying the food items in various stages of processing properly. • Demonstrate the way to place the equipment for carrying the food items in the stacking equipment in correct position and load into the machine as per the instruction given in the guideline. • Demonstrate selection of appropriate lining materials or agents as per the specifications given and apply it on to food item carrying equipment where required. • Demonstrate checking and adjusting the stacking equipment to avoid blockage/ jam. • Show how to check the equipment used to ensure it is clean and clear of any possible problems or malfunctions. • Demonstrate how to identify regulatory

	<p>keys of the machine and key functions.</p> <ul style="list-style-type: none"> • Show how to inspect the machines prior to operation for any mechanical inefficiency and technical problem. • Apply standard practices for identifying and reporting of technical maintenance is required. • Show how to set and adjust the parameters of food processing machine in accordance as per the specification given. • Demonstrate how to monitor the various stages of processing operation to maintain quality standards. • Demonstrate how to operate machines effectively and safely while working. • Apply standard practices for checking and controlling line speeds, production rates, starting and stopping of equipment, etc. as per the requirements specified. • Demonstrate placing the nonconforming product in a separate box and label the box as per the workplace instruction. • Roleplay a situation to report any operating system issues. • Check and confirm the approved product and direct it to the specified belt for packaging. • Check that the outcome product meets the standard quality as per the specification mentioned in the guidelines. • Operate the machine by using the control keys safely and efficiently in line with production requirements. • Demonstrate shutting down the operating system safely and correctly following the necessary organizational guidelines. • Prepare basic documentation required such as recording the number of batches, etc. • Demonstrate following workplace hygiene
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	<p>and sanitation practices on the completion of processing activity chemicals; etc.</p> <ul style="list-style-type: none"> • Demonstrate storing of used equipment, tools and other utilities to their respective storage as per organizational guidelines or policies.
Classroom Aids:	
Laptop, white board, marker, chart papers, projector, trainer's guide, business plan and student manual.	
Tools, Equipment and Other Requirements	
Coats and aprons; ear plugs or muffs; eye and facial protection; head-wear; lifting assistance; mesh aprons; protective boot covers; protective hand and arm covering ; protective head and hair covering; work uniforms; safety and waterproof footwear, containers, utensils, hand tools, lifting aids, stacking equipment, processing unit, conveyor and processing belts.	

Module 7: Use basic health and safety practices at a food processing workplace

Mapped to FIC/N9002 v1.0

Terminal Outcomes:

- Define methods of accident prevention in the work environment of the job role
- Demonstrate handling all food and related materials safely using correct procedures
- Demonstrate rescue techniques applied during hazard

Duration: 08:00	Duration: 14:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
<ul style="list-style-type: none"> • Discuss the need to use protective clothing/equipment for specific tasks and work conditions. • Discuss the name and location of people responsible for health and safety in the workplace. • Define methods of accident prevention in the work environment of the job role. • State location of general health and safety equipment in the workplace. • State relevant food safety policies such as propriety product policy, gloves policy, pest control policy, restrictions on harmful. • Discuss how to participate in emergency procedures. • Define how to complete a written accident/incident report or dictate a report to another person, and send report to person responsible. • Discuss how to perform and organize loss minimization or rescue activity during an accident in real or simulated environments. 	<ul style="list-style-type: none"> • Identify job-site hazardous work and state possible causes of risk or accident in the workplace. • Carry out safe working practices while dealing with hazards to ensure the safety of self and others. • Demonstrate working safely in and around trenches, elevated places and confined areas. • Demonstrate handling all food and related materials safely using correct procedures. • Demonstrate application of good housekeeping practices at all times. • Identify common hazard signs displayed in various areas. • Demonstrate how to use the various appropriate fire extinguishers on different types of fires correctly. • Demonstrate rescue techniques applied during fire hazard. • Demonstrate good housekeeping in order to prevent fire hazards. • Demonstrate the correct use of a fire extinguisher. • Demonstrate how to free a person from electrocution. • Demonstrate how to administer

	<p>appropriate first aid to victims were required e.g. in case of bleeding, burns, choking, electric shock, poisoning, etc.</p> <ul style="list-style-type: none"> • Demonstrate basic techniques of bandaging. • Demonstrate how to respond promptly and appropriately to an accident situation or medical emergency in real or simulated environments. • Demonstrate how to administer first aid to victims in case of a heart attack or cardiac arrest due to electric shock, before the arrival of emergency services in real or simulated cases. • Demonstrate the artificial respiration and the CPR Process. • Demonstrate correct method to move injured people and others during an emergency.
Classroom Aids:	
Laptop, white board, marker, chart papers, projector, trainer's guide, business plan and student handbook.	
Tools, Equipment and Other Requirements	
Coats and aprons; ear plugs or muffs; eye and facial protection; head-wear; lifting assistance; mesh aprons; protective boot covers; protective hand and arm covering; protective head and hair covering; work uniforms; safety and waterproof footwear, containers, utensils, hand tools, lifting aids, stacking equipment, processing unit, conveyor and processing belts.	

Module 8: Work effectively with others

Mapped to CSC/N1336 v1.0

Terminal Outcomes:

- Display helpful behaviour by assisting others in performing tasks in a positive manner, where required and possible
- Demonstrate how to consult with and assist others to maximize effectiveness and efficiency in carrying out tasks

Duration: 05:00	Duration: 03:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
<ul style="list-style-type: none"> • Describe the process of receiving information accurately and instructions from the supervisor and fellow workers, getting clarification where required. • Discuss about passing on information accurately to authorized persons who require it and within agreed timescale and confirm its receipt. • Discuss about giving information to others clearly, at a pace and in a manner that helps them to understand. • Discuss about the use appropriate tone, pitch and language to convey politeness, assertiveness, care and professionalism. • Describe how to escalate grievances and problems to appropriate authority as per procedure to resolve them and avoid conflict. 	<ul style="list-style-type: none"> • Display helpful behaviour by assisting others in performing tasks in a positive manner, where required and possible. • Demonstrate how to consult with and assist others to maximize effectiveness and efficiency in carrying out tasks. • Display appropriate communication etiquette while working Communication etiquette: do not use abusive language; use appropriate titles and terms of respect; do not eat or chew while talking (vice versa) etc. • Display active listening skills while interacting with others at work. • Demonstrate responsible and disciplined behaviours at the workplace Disciplined behaviours: e.g. punctuality; completing tasks as per given time and standards; not gossiping and idling time; eliminating waste, honesty, etc.
Classroom Aids:	
Laptop, white board, marker, chart papers, projector, business plan, trainer's guide and student manual.	
Tools, Equipment and Other Requirements	

Coats and aprons; ear plugs or muffs; eye and facial protection; head-wear; lifting assistance; mesh aprons; protective boot covers; protective hand and arm covering; protective head and hair covering; work uniforms; safety and waterproof footwear, containers, utensils, hand tools, lifting aids, stacking equipment, processing unit, conveyor and processing belts.

Module 9: Professional and Core Skills

Bridge Module

Terminal Outcomes:

- Discuss the attributes of desirable professional behaviour
- Demonstrate the procedure to be followed for working effectively

Duration: 05:00	Duration: 03:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
<ul style="list-style-type: none"> • State the importance of decision making in the job. • State the importance of communicating effectively. • State the importance of listening. • State the importance of reading skills. 	<ul style="list-style-type: none"> • Apply standard practice to undertake a self-assessment test for identifying strengths and weaknesses. • Plan and prioritise tasks effectively to ensure timely completion. • Demonstrate the ways to resolve issues and problems using acquired knowledge. • Demonstrate the ways to analyse situations for identifying problems and making sound decision promptly.
Classroom Aids:	
Laptop, white/black board, marker, chart papers, projector, Trainer's guide, Student manual.	
Tools, Equipment and Other Requirements	
Nil	

Module 10: Field Visits

Bridge Module

Terminal Outcomes:

- Discuss the importance of field visit.

Duration: 04:00	Duration: 30:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
<ul style="list-style-type: none"> • Discuss about the various machineries used in process. • Define the packaging and storage processes of raw material and finished product. 	<ul style="list-style-type: none"> • Check the factory location, layout and safety aspects of food processing. • Check the storage facilities for raw materials and finished products. • Check the various machineries used in process. • Check the cleaning methods and processes followed to maintain the process machineries and tools. • Check the raw materials used and their storage procedures. • Check the packaging and storage processes of raw material and finished product. • Check the post-production cleaning and maintenance process followed in the industry.
Classroom Aids:	
Laptop, white/black board, marker, chart papers, projector, Trainer's guide, Student manual.	
Tools, Equipment and Other Requirements	
All the tools and equipment listed in modules must be available at the site of field visit.	

Module 11: Revision

Bridge Module

Terminal Outcomes:

- Revise the knowledge gained so far.

Duration: 02:00	Duration: 02:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
<ul style="list-style-type: none"> Revise the knowledge gained so far. 	<ul style="list-style-type: none"> Practice the knowledge gained so far.
Classroom Aids:	
White board/Chart papers, marker.	
Tools, Equipment and Other Requirements	
All the tools and equipment listed in modules must be available at the site of revision.	

Module 12: Evaluation

Bridge Module

Terminal Outcomes:

- Assess the knowledge and skills acquired by the participants.

Duration: 08:00	Duration: 19:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
<ul style="list-style-type: none"> Discuss and evaluate the knowledge and skills acquired by the participants. 	<ul style="list-style-type: none"> Assess the knowledge and skills acquired by the participants.
Classroom Aids:	
White board/Chart papers, marker.	
Tools, Equipment and Other Requirements	
All the tools and equipment listed in modules must be available for evaluation.	

Module 13: On-the-job Training

Bridge Module

Terminal Outcomes:

- Demonstrate the skills and knowledge acquired in the training program in the field.

Duration: 30:00	Duration: 65:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
<ul style="list-style-type: none"> • Discuss the skills and knowledge acquired in the training program in the field. 	<ul style="list-style-type: none"> • Apply the skills and knowledge acquired in the training program in the field.
Classroom Aids:	
White board/Chart papers, marker.	
Tools, Equipment and Other Requirements	
All the tools and equipment listed in modules must be available on the site at the time of OJT.	

Module 14 : Employability and Entrepreneurship skills

Terminal Outcomes:

- Describe the traits of individual at workplace
- Demonstrate apply employability and entrepreneurship skills at workplace

Duration: 28:00	Duration: 12:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
<ul style="list-style-type: none"> • Discuss own strengths and weaknesses and analyse the gaps to ensure continuous improvement. • Discuss the measures to be undertaken to utilise time effectively thereby achieving maximum productivity. • List the characteristics of innovative individuals • List the levels of Maslow Hierarchy of needs • List the traits of effective team • Discuss tips for stress management • Discuss the importance of good work ethics • Discuss how to manage an enterprise • Describe how to plan effective strategies for solving problems and improving work culture within the team. • List the various types of digital marketing techniques. • Discuss the types and importance of e-commerce in promoting businesses. • List the various types of online banking services being used widely. • Discuss the procedure to apply for bank finances • List the elements of a proposal to attract future business opportunities and prospective clients. • Explain how to conduct entrepreneurial programs to identify business 	<ul style="list-style-type: none"> • Show how to analyse a situation to identify gaps for improving the work process. • Demonstrate the procedure to plan the time taken to perform various tasks effectively. • Describe how market research is carried out • Role play the characteristics of an effective entrepreneur and leader • Demonstrate on how to identify new business opportunities • Prepare a sample plan to solve problems and improve productivity at the workplace. • Demonstrate the procedure to operate a computer for digital marketing, e-commerce, branding, etc. • Show how to use services such as NEFT, IMPS, UPI, RTGS for online banking.

<p>opportunities, generate employment and increase clientele.</p> <ul style="list-style-type: none"> • Understand the make in India campaign • Discuss the importance of Swachh Bharat Abhiyan • Understand the importance of entrepreneurship • Describe the traits of successful entrepreneur • List the types of enterprises • Understand the importance of effective speaking and listening • Discuss the importance of problem solving • Discuss how to deal with failures • Describe the core keys of marketing • Discuss ways to manage risks at workplace 	
Classroom Aids:	
Computer, Projection Equipment, PowerPoint Presentation and software, Facilitator's Guide, Participant's Handbook.	
Tools, Equipment and Other Requirements	
Nil	

Annexure

Trainer Requirements

Trainer Prerequisites						
Minimum Educational Qualification <i><Select the minimum educational requirements, such as 12th Pass, Graduate or NSQF certified.></i>	Specialization <i><Specify the areas of specialization that are desirable.></i>	Relevant Industry Experience		Training Experience		Remarks
		Years	Specialization	Years	Specialization	
M. Sc./ M.Tech / M.E.	Food Technology or Food Engineering or allied sector	2	Food Industry	1	Training of Industrial Production worker	
B.Sc or graduate/ B.Tech/BE	Food Technology or Food Engineering or allied sector	3	Food Industry	1	Training of Industrial Production worker	
B.Sc	Food or allied sector	3	Food Industry	1	Training of Industrial Production worker	
B.Sc	Home Science	5	Food Industry	1	Training of Industrial Production worker	
Diploma	Food Technology or Food Engineering	4	Food Industry	1	Training of Industrial Production worker	
Diploma/ certificate course	Food Technology	5	Food Industry	1	Training of Industrial Production worker	

Trainer Certification	
Domain Certification	Platform Certification
Certified for Job Role: "Industrial Production Worker" mapped to QP: "FIC/Q9005, v1.0". Minimum accepted score is 80%.	Recommended that the Trainer is certified for the Job Role: "Trainer", mapped to the Qualification Pack: "MEP/Q0102". Minimum accepted SCORE IS 80 % as per FICSI guidelines.

Assessor Requirements

Assessor Prerequisites						
Minimum Educational Qualification <i><Select the minimum educational requirements, such as 12th Pass, Graduate or NSQF certified.></i>	Specialization <i><Specify the areas of specialization that are desirable.></i>	Relevant Industry Experience		Training/Assessment Experience		Remarks
		Years	Specialization	Years	Specialization	
B.SC	Hotel Management/ Food Technology/ Home Science/ Dairy Science/ Biotechnology	5	Food Industry	2	Assessment of Industrial Production Worker	
Diploma	Hotel Management/ Food Technology/ Home Science/ Dairy Science/ Biotechnology	5	Food Industry	2	Assessment of Industrial Production Worker	

Assessor Certification	
Domain Certification	Platform Certification
Certified for Job Role: “Industrial Production Worker” mapped to QP: “FIC/Q9005, v1.0”. Minimum accepted score is 80%.	Recommended that the Trainer is certified for the Job Role: “Trainer”, mapped to the Qualification Pack: “MEP/Q0102”. Minimum accepted SCORE IS 80 % as per FICSI guidelines.

Assessment Strategy

This section includes the processes involved in identifying, gathering and interpreting information to evaluate the learner 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 of three distinct steps:

- A. Mid- term assessment
- B. Term / Final Assessment

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

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

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

- i. Written Test: This will comprise of (i) True / False Statements (ii) Multiple Choice Questions (iii) Matching Type Questions. Online system for this will be preferred.
- ii. Practical Test: This will comprise a test job to be prepared as per project briefing following appropriate working steps, using necessary tools, equipment and instruments. Through observation it will be possible to ascertain candidate's aptitude, attention to details, quality consciousness etc. The end product will be measured against the pre-decided MCQ filled by the Assessor to gauge the level of his skill achievements.
- iii. Structured Interview: This tool will be used to assess the conceptual understanding and the behavioral aspects as regards the job role and the specific task at hand.

Glossary

Term	Description
Declarative Knowledge	Declarative knowledge refers to facts, concepts and principles that need to be known and/or understood in order to accomplish a task or to solve a problem.
Key Learning Outcome	Key learning outcome is the statement of what a learner needs to know, understand and be able to do in order to achieve the terminal outcomes. A set of key learning outcomes will make up the training outcomes. Training outcome is specified in terms of knowledge, understanding (theory) and skills (practical application).
OJT (M)	On-the-job training (Mandatory); trainees are mandated to complete specified hours of training on site
OJT (R)	On-the-job training (Recommended); trainees are recommended the specified hours of training on site
Procedural Knowledge	Procedural knowledge addresses how to do something, or how to perform a task. It is the ability to work, or produce a tangible work output by applying cognitive, affective or psychomotor skills.
Training Outcome	Training outcome is a statement of what a learner will know, understand and be able to do upon the completion of the training .
Terminal Outcome	Terminal outcome is a statement of what a learner will know, understand and be able to do upon the completion of a module . A set of terminal outcomes help to achieve the training outcome.

Acronyms and Abbreviations

Term	Description
QP	Qualification Pack
NSQF	National Skills Qualification Framework
NSQC	National Skills Qualification Committee
NOS	National Occupational Standards
HACCP	Hazard Analysis and Critical Control Points
GMP	Good Manufacturing Practices
GHP	Good Hygiene Practices