Model Curriculum

QP Name: Assistant Dehydration Technician (Fruits and Vegetables)

QP Code: FIC/Q0207

QP Version: 1.0

NSQF Level: 3

Model Curriculum Version: 1.0

FOOD INDUSTRY CAPACITY & SKILL INITIATIVE (FICSI),
Shriram Bharatiya Kala Kendra, 3rd floor,
1, Copernicus Marg, New Delhi 110001,
Landmark: Opposite Doordarshan Bhawan

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Training Parameters

Sector	Food Processing
Sub-Sector	Fruits and Vegetables
Occupation	Processing-Fruits and Vegetables
Country	India
NSQF Level	3
Aligned to NCO/ISCO/ISIC Code	NCO-2015/8160.3200
Minimum Educational Qualification and Experience	Grade 10 pass & equivalent Or 8th grade pass with 3 years of relevant experience Or Previous relevant Qualification of NSQF Level 2 with 3 years of relevant experience Or Previous relevant Qualification of NSQF Level 2.5 with 1.5 years of relevant experience
Pre-Requisite License or Training	Not Applicable
Minimum Job Entry Age	18 years
Last Reviewed On	06/02/2026
Next Review Date	05/02/2029
NSQC Approval Date	06/02/2026
QP Version	1.0
Model Curriculum Creation Date	06/02/2026
Model Curriculum Valid Up to Date	05/02/2029
Model Curriculum Version	1.0
Minimum Duration of the Course	270 Hours
Maximum Duration of the Course	270 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 learner will be able to:

- Prepare and maintain work area and process machineries for drying/dehydration
- Prepare raw material for drying/dehydration
- Dry/dehydrate fruits and vegetables
- Document and maintain records related to the drying/dehydration process
- Follow and maintain food safety and hygiene in the work environment

Compulsory Modules

The table lists the modules, their duration and mode of delivery.

NOS and Module Details	Theory Duration	Practical Duration	On-the-Job Training Duration (Mandatory)	On-the-Job Training Duration (Recommended)	Total Duration
FIC/N9026: Prepare for Production NOS Version No.: 1.0 NSQF Level: 3.0	**20:00**	**40:00**	**00:00**	**00:00**	**60:00**
Module 2: Carry Out Preparation for Production	20:00	40:00	00:00	00:00	60:00
FIC/N0118: Perform drying and dehydration of fruits and vegetables NOS Version No.: 2.0 NSQF Level: 3	**30:00 Hours**	**60:00 Hours**	**00:00 Hours**	**00:00 Hours**	**90:00 Hours**
Module 1: Introduction to the Training Program and Overview of Food Processing Industry	05:00 Hours	00:00 Hours	00:00 Hours	00:00 Hours	05:00 Hours
Module 3: Carry out Drying/ Dehydration of fruits and vegetables	25:00 Hours	60:00 Hours	00:00 Hours	00:00 Hours	85:00 Hours
FIC/N9906: Apply food safety guidelines in Food Processing	**10:00 Hours**	**20:00 Hours**	**00:00 Hours**	**00:00 Hours**	**30:00 Hours**

NOS Version No.: 1.0 NSQF Level: 3					
Module 4: Implement Personal Hygiene and Follow Good Manufacturing Practices	05:00	10:00	00:00	00:00	15:00
Module 5: Apply Food Safety Practices at Workplace	05:00	10:00	00:00	00:00	15:00
DGT/VSQ/N0101 Employability Skills NOS Version No.: 1.0 NSQF Level: 2	**30:00 Hours**	**0:00 Hours**	**00:00 Hours**	**00:00 Hours**	**30:00 Hours**
Module 6: Employability skills	30:00 Hours	0:00 Hours	00:00 Hours	00:00 Hours	30:00 Hours
OJT			**60:00 Hours**		**60:00 Hours**
Total Duration	**90:00**	**120:00**	**60:00**	**00:00**	**270:00**

Module Details

Module 1: Introduction to the Training Program and Overview of Food Processing Industry

Mapped to FIC/N0118, v2.0

Terminal Outcomes:

- Describe the food processing sector in brief.
- Discuss the career opportunities available to the individual within the food processing sector.

Duration: *05:00*	**Duration**: *00:00*
Theory – Key Learning Outcomes	**Practical – Key Learning Outcomes**
• Follow introduction with each other and the trainer. • Define food processing. • List the various subsectors of food processing Industry. • Define fruits and vegetables Processing. • State the need for fruits and vegetables processing. • State the common methods of fruits and vegetables processing. • State the difference between drying and dehydration. • State the roles and responsibilities of fruits and vegetables drying/dehydration technician. • Discuss the nature and availability of job opportunities.	-
Classroom Aids	
Tools, Equipment and Other Requirements	
Nil.	

Module 2: Carry Out Preparation for Production

Mapped to FIC/N9026, v1.0

Terminal Outcomes:

- Discuss the standard practices to be followed to plan for production.
- Demonstrate the tasks to be performed to prepare for the production process.

Duration (in hours): 20:00	Duration (in hours): 40:00
Theory – Key Learning Outcomes	**Practical – Key Learning Outcomes**
• Discuss how to plan and prioritize the tasks to be performed. • State the importance of obtaining work instructions from supervisor to plan the work process. • State the importance of process chart, product flow chart, formulation, chart, etc. to obtain required information. • List the key considerations to prepare the work schedule. • Identify the resource requirements as per the production schedule. • Explain how to utilise the machine capacity of the machinery involved with respect to the processing time, production order and batch size for each product. • List the chemical agents, sanitisers and methods used to clean the work area. • Identify different kinds of waste material and comprehend the ways to dispose them safely. • Describe how to carry out inspection of tools, equipment, and machinery to be used in the job. • Discuss the policies and procedures to be followed to prepare for the work process. • State the importance of inspecting tools, equipment and machinery on a timely basis.	• Show how to prepare a plan to carry out various tasks as required in the job. • Show how to prepare sample estimates for resource requirements to carry out the tasks. • Demonstrate method to be followed for cleaning (CIP, COP etc) and maintaining a clean work area. • Show how to identify, label and store different chemicals in food processing unit safely. • Demonstrate with help of roleplay a situation on how to allot work and responsibilities to the team and confirm that they have understood. • Demonstrate the procedure to be followed for disposing the waste material (wet, dry, plastic, packaging material, food waste and glass waste) as per environmentally safe practices. • Show how to inspect the tools, equipment and machinery thoroughly for production. • Demonstrate how to receive and organize the work materials appropriately.
Classroom Aids	
Training Kit - Facilitator's Guide, Participant's Handbook, Presentations and Software, Whiteboard, Marker, Projector, Laptop, Video Films	
Tools, Equipment and Other Requirements	

Process related documents, list of raw materials, tools, equipment and machinery, organizational documents, logbook, Packaging Material, Refrigerator, Gas Burner (LPG), LPG Cylinders, Work Table, Sinks.

Module 3: Carry out Drying/Dehydration of fruits and vegetables

Mapped to FIC/N0118, v2.0

Terminal Outcomes:

- Discuss the process to wash and dry the produce
- Demonstrate the standard practices followed to sort and grade the produce
- Demonstrate the standard practices followed to Package produce
- Demonstrate the standard practices followed during transportation and storage

Duration: *25:00*	**Duration**: *60:00*
Theory – Key Learning Outcomes	**Practical – Key Learning Outcomes**
• internal processes such as procurement, store management, inventory management, quality management and key contact points for query resolution • food safety and hygiene standards followed • types and varieties of raw materials (various fruits and vegetables) • various types of drying and dehydration process • production process, parameters for drying/dehydration of various fruits and vegetables • types of machineries used in processing and machineries used in the organisation • safe handling all processing machineries • maintenance of machineries, equipments and tools • calculation of raw material to yield of finished product • procedures for disposal of waste from agricultural produce • quality parameters, basic food microbiology and quality assessment based on physical parameters • types and category of packaging materials, packaging machineries • energy management and sustainability practices in drying operations. • sensor-based monitoring and data recording systems used in industrial dehydration. • packaging innovations for extended	• receive fruits and vegetables from the supplier/vendor, check weight and check the quality through physical parameters such as appearance, colour, texture, maturity, etc. • start pump to fill water into the washing tank at required water level and transfer fruits into washing tank through elevator conveyor for washing (or) wash and rinse • switch on agitator of revolving screens/blades in washing tank to remove dirt, soil, etc. from fruits and vegetables and then transfer the fruits and vegetables from the washing tank for next process through washing line conveyor • use high-pressure spraying or bubbling systems to wash fruits and vegetables using chlorinated or ozonated water, followed by rinsing with clean potable water, as per standard operating procedures (SOPs) and regulatory limits • transfer the fruits and vegetables to inspection station through sorting/inspecting line conveyor, inspect/sort them visually and remove damaged, blemished and rotten fruits, dispose waste by following SOP • feed the sorted fruits and vegetables into peeler or corer machine (depending on the type of fruits and vegetables) through conveyor and then start peeler/corer machine to remove peel or core of fruits and vegetables • add measured quantity of lye chemical into tank of heated water to prepare lye solution for lye peeling, turn valves to

shelf-life (MAP, vacuum-sealed pouches). • waste valorization techniques (use of by-products for powders or animal feed) • storage procedures for raw materials, packaging materials and finished goods • cleaning procedures such as CIP and COP • knowledge on sanitizers and disinfectants and its handling and storing methods • food laws and regulations on product, packaging and labelling • documentation system followed in the organization like, production chart, process chart and finished goods chart • details to be recorded on raw materials and finished products • details to be recorded and maintained on production and process parameters • methods to record and maintain records on observations (if any) related to raw materials, process and finished products • methods to track back the record from finished product to raw material • entering the details in ERP system followed by the organisation	enter steam into heat lye solution in tank, observe dials and adjust controls to regulate pressure and temperature of steam in the tank • pass the fruit and vegetables through lye peeling machine manually or by setting and adjusting timer for immersion time of machine to ensure removal of skin or membrane fruit and vegetables • introduce steam at appropriate pressure for steam peeling of fruits and vegetables in tank and then wash the peeled/ scalded fruits and vegetables by opening valves of water spraying system in it • transfer fruits and vegetable to chopper/cutter/slicer machine to slice to specified size and shape by following SOP • fill water in the blanching machine and transfer the chopped fruits and vegetable in it for blanching operation • set and adjust parameters and controls of blanching machine at required temperature, pressure, blanching time, etc. for different types of fruits and vegetables by following SOP • examine blanched fruits and vegetables visually and through feel/texture to determine adequacy of softening after blanching process • load fruits and vegetables (only that require sulphurizing) in trays either manually or mechanically and the shake/tap trays (or) pass trays though vibrator machines to vibrate trays for uniform spreading of fruits and vegetable • place loaded trays into sulphurizing chamber, set timer and light burner of sulphurizing chamber and allow the fruits and vegetables inside the chamber for specified time • pump measured quantity of water into sulphurizing tank, then add and mix appropriate quantity of sulphurizing chemicals in it manually or by using stirrer at controlled speed for uniform mixing to prepare sulphur solution • move fruits and vegetables trays out of

	the chamber, transfer them in a basket and lower the basket mechanically into sulphurizing tank for sulphur treatment • lift basket and remove sulphur treated fruits and vegetables from sulphurizing tank after specified time and then transfer them to drying line through conveyor • weigh pre-processed fruits and vegetables (with or without sulphur treatment) for drying, load in tray, shake/tap trays manually or pass trays though vibrator machines to vibrate for uniform spreading • transfer loaded trays in the drying area/yard and place them under the direct sunlight in rows until fruits and vegetable are completely dried (drying time depends on intensity of sunlight) • check the fruits and vegetables periodically through feel to ensure complete removal of moisture and complete dryness • transfer dried product into scraping line to remove dried product from the tray manually or by using scrapper • start vibrating mesh conveyor at controlled vibration, then transfer dried product on it to remove any undesirable particles and send them for next process • start hot air drier and set/adjust temperature and time to preheat it for hot air-drying process • use furnace to heat drier for batch process) and tunnel drier for continuous process • move loaded trays from sulfurizing chamber into drier for specified time to dehydrate fruit and vegetables • monitor operational parameters like drier temperature, drying time, fan speed, air temperature, rate of air flow etc. of drier during drying process and adjust them as per the requirement • check the dried product passing out of drier by analysing physical parameters like colour, appearance, dryness (through feel), firmness etc. to ensure complete removal moisture content and required dryness

	• remove trays from the drier after completion of drying process, pass them through the cooling fans for cooling process through conveyor and send them for next process • load dried fruits and vegetables in cartons/crates and transfer them into freezing room • set parameters like temperature, time etc. of freezing room and allow them to freeze until required temperature • monitor gauges to confirm dried fruits and vegetables have reached specified temperature, • unload frozen produce, open carton and check frozen raw materials to ensure it is completely frozen (i.e. converted to ice crystals) • start and adjust speed of sorting/inspection line conveyor, inspect visually and remove produce non-conforming to standards • load sorted frozen produce in trays, move them into cold storage room/ freeze drying chamber for freeze drying process • set controls of freeze drying chamber like pressure, time etc. in control panel, observe gauges and adjust controls to maintain process parameters during the process • unload trays after specified time from freeze drying chamber and check freeze dried product through physical parameters like colour, flavour, appearance, dryness (through feel) etc. or send them for final inspection by following SOP • load dried product on inspection line conveyor and allow to pass though visual inspection station, electronic colour sorter and metal detector to remove metals and products that do not conform to standards • pump or manually load dried/dehydrated products in the hopper of the packaging machine to pack finished product • load packing materials in packaging machine and set packing and labelling

	parameters like batch number, date of manufacture, date of expiry etc. on the machine • start packaging machine to form, fill and seal measured quantity of finished products • sample packed product and transfer to quality lab for analysis and to ensure its conformance to quality standards • place packed and labelled products in cartons and store them into storage area at appropriate storage conditions by following SOP • report discrepancies/concerns to department supervisor for immediate action • document and maintain records of the finished products details like batch number, time of packing, date of manufacture, date of expiry, other label details etc. by following organisation standards • clean the work area, machineries, equipment and tools using recommended cleaning agents and sanitizers • attend minor repairs/faults of all machines (if any) • ensure periodic (daily/weekly/monthly/quarterly/half yearly/annual) maintenance of all machines and equipment following the sop or following suppliers instructions/manuals
Classroom Aids	
Computer, Projection Equipment, PowerPoint Presentation and software, Facilitator's Guide, Participant's Handbook	
Tools, Equipment and Other Requirements	
Pump, Water, Spray System, Sorting Line Conveyor, Grading Line Conveyor, Electronic Sorting Machine, Packaging Machine, Protective Gloves, Head Caps, Aprons, Safety Goggles, Safety Boots, Mouth Masks, Sanitizer, Food Safety Manual	

Module 4: Implement Personal Hygiene and Follow Good Manufacturing Practices

Mapped to FIC/N9906, v1.0

Terminal Outcomes:

- Discuss the importance of personal hygiene and GMP at the workplace
- Demonstrate the tasks to be performed for ensuring personal hygiene and GMP practices at the workplace.

Duration (in hours): 05:00	**Duration (in hours): 10:00**
Theory – Key Learning Outcomes	**Practical – Key Learning Outcomes**
• Define hazards and risks. • Discuss the various types of health and safety equipment available in an organisation and the methods for obtaining them. • Discuss the organisational health and safety policies and procedures. • Discuss site relevant documented procedure for Personal Hygiene and Visitor/ Contractor rules. • Explain work instructions at levels of employee inside a food manufacturing site. • Discuss how to conduct timely planning and participation of relevant training and awareness sessions on personal hygiene, GMP and related topics. • Explain the importance of timely medical examination from a prescribed and authorized doctor and to comply with the guidelines of Schedule IV as described in Food Safety Standard Authority of India (FSSAI) guidelines. • State how to follow a site relevant documented procedure and area wise work instructions for Good Manufacturing Practices (GMP) to be followed on the site. • List validated Do's & Don'ts inside a food manufacturing firm. • State process flow charts, HACCP summary plan and critical process parameters in each and respective	• Demonstrate the steps to be performed for implementing good manufacturing practices (GMP). • Demonstrate how to follow work instructions at levels of employee inside a food manufacturing site and ensure that the relevant instructions are well communicated and being followed at the fixed timelines. • Show how to fill data in daily monitoring checklist related to personal hygiene, food safety and GMP. • Demonstrate the process to 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. • Show how to tag and number all the equipment, machinery, tools, and other processing aids to keep a proper traceability of the product being manufactured and handled at site. • Demonstrate process of record keeping and documentation such as Daily Monitoring Sheets, Batch Traceability Records, machine records, product parameters, process control parameters etc.

areas of the production line. • Explain how to identify the material requirements such as manufacturing equipment's, Utensils and other processing aids, cleaning chemicals, cleaning work instructions in all the relevant areas of manufacturing facility. • Define the Allergens, their risks and the allergen requirements. • State the relevance of guidelines in manufacturing area and how training evaluation will be implemented. • Explain the process of audits and ways to address the aspects of Good Manufacturing Procedures, personal hygiene and food safety.	
Classroom Aids	
Training Kit - Facilitator's Guide, Participant's Handbook, Presentations and Software, Whiteboard, Marker, Projector, Laptop, Video Films	
Tools, Equipment and Other Requirements	
GMP Format and Guidelines, Allergen Manual, Personal Hygiene Guidelines, PPE Kits.	

Module 5: Apply Food Safety Practices at Workplace

Mapped to FIC/N9906, v1.0

Terminal Outcomes:

- List the food safety practices at the workplace and the ways to implement them.
- Demonstrate the steps to be followed to implement food safety procedures effectively.

Duration (in hours): **05:00**	**Duration (in hours)**: **10:00**
Theory – Key Learning Outcomes	**Practical – Key Learning Outcomes**
• List the various types of health and safety hazards present in the environment. • Discuss the possible causes of risk, hazard or accident at the workplace. • Elucidate the standard practices and precautions used to control and prevent risks, hazards and accidents at the workplace. • Explain requirements to maintain updated facilities, equipment and tool to minimize the risks associated with the products being handled at the site. • State the importance of using protective equipment and clothing for specific tasks and work conditions. • Discuss the role of organisational protocols in preventing accidents and hazards. • Discuss the significance of various types of hazard and safety signs. • Explain 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. • Discuss the relevance of checking critical control points and product parameters. • Explain importance of record keeping and documentation such as daily monitoring sheets, cleaning sheets, parameters etc. • Discuss how to report any food safety	• Show how to apply appropriate techniques to deal with hazards safely and appropriately. • Demonstrate the steps for checking critical control points and product parameters. • Show how to record keeping and documentation such as daily monitoring sheets, cleaning sheets, parameters etc. • Demonstrate appropriate ways to respond to an accident situation or medical emergency promptly and appropriately. • Demonstrate the steps to be followed during emergency and evacuation procedure.

and GMP issue to supervisor, if any.	
Classroom Aids	
Training Kit - Facilitator's Guide, Participant's Handbook, Presentations and Software, Whiteboard, Marker, Projector, Laptop, Video Films	
Tools, Equipment and Other Requirements	
Helmet, gloves, rubber mat, ladder, neon tester, leather or asbestos gloves, flame proof aprons, flame proof overalls buttoned to neck, cuff less (without folds) trousers, reinforced footwear, helmets/hard hats, cap and shoulder covers, ear defenders/plugs, safety boots, knee pads, particle masks, glasses/goggles/visors, hand and face shields, machine guards, residual current Devices, shields, dust sheets, respirator.	

Module 6: Employability Skills (30 Hours)

Mapped to DGT/VSQ/N0101, v1.0

Duration: 30:00

Key Learning Outcomes

Introduction to Employability Skills Duration: 1 Hour

After completing this programme, participants will be able to:

1. Discuss the importance of Employability Skills in meeting the job requirements

Constitutional values - Citizenship Duration: 1 Hour

2. Explain constitutional values, civic rights, duties, citizenship, responsibility towards society etc. that are required to be followed to become a responsible citizen.

3. Show how to practice different environmentally sustainable practices

Becoming a Professional in the 21st Century Duration: 1 Hour

4. Discuss 21st-century skills.

5. Display a positive attitude, self-motivation, problem-solving, time management skills and continuous learning mindset in different situations.

Basic English Skills Duration: 2 Hours

6. Use appropriate basic English sentences/phrases while speaking

Communication Skills Duration: 4 Hours

7. Demonstrate how to communicate in a well-mannered way with others.

8. Demonstrate working with others in a team

Diversity & Inclusion Duration: 1 Hour

9. Show how to conduct oneself appropriately with all genders and PwD

10. Discuss the significance of reporting sexual harassment issues in time

Financial and Legal Literacy Duration: 4 Hours

11. Discuss the significance of using financial products and services safely and securely.

12. Explain the importance of managing expenses, income, and savings.

13. Explain the significance of approaching the concerned authorities in time for any exploitation as per legal rights and laws

Essential Digital Skills Duration: 3 Hours

14. Show how to operate digital devices and use the associated applications and features, safely and securely

15. Discuss the significance of using the internet for browsing, and accessing social media platforms, safely and securely

Entrepreneurship Duration: 7 Hours

16. Discuss the need for identifying opportunities for potential business, sources for arranging money and potential legal and financial challenges

Customer Service Duration: 4 Hours

17. Differentiate between types of customers

18. Explain the significance of identifying customer needs and addressing them

19. Discuss the significance of maintaining hygiene and dressing appropriately

Getting ready for Apprenticeship & Jobs Duration: 2 Hours

20. Create a biodata

21. Use various sources to search and apply for jobs

22. Discuss the significance of dressing up neatly and maintaining hygiene for an interview

23. Discuss how to search and register for apprenticeship opportunities

Annexure

Trainer Requirements

Trainer Prerequisites						
Minimum Educational Qualification *<Select the minimum educational requirements, such as 12th Pass, Graduate or NSQF certified.>*	**Specialization** *<Specify the areas of specialization that are desirable.>*	**Relevant Industry Experience**		**Training Experience**		**Remarks**
		Years	***Specialization***	***Years***	***Specialization***	
B.Sc /B.Tech/BE	Food technology or food engineering or Food Science	2	Fruits and Vegetable Industry	1	Food processing	
M.Sc/M.Tech/ME	Food technology or food engineering or Food Science	1	Fruits and Vegetable Industry	1	Food processing	

Trainer Certification	
Domain Certification	**Platform Certification**
Certified for Job Role: "Assistant Dehydration technician (Fruits and Vegetables)" mapped to QP: "FIC/Q0207, v3.0". 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 *<Select the minimum educational requirements, such as 12th Pass, Graduate or NSQF certified.>*	**Specialization** *<Specify the areas of specialization that are desirable.>*	**Relevant Industry Experience**		**Training/Assessment Experience**		**Remarks**
		Years	***Specialization***	***Years***	***Specialization***	
M.Sc/M.Tech/ME	Food technology or food engineering or Food Science	2	Fruits and Vegetable Industry	1	Food processing	
B.Sc /B.Tech/BE	Food technology or food engineering or Food Science	3	Fruits and Vegetable Industry	1	Food processing	

Assessor Certification	
Domain Certification	**Platform Certification**
Certified for Job Role: "Assistant Dehydration technician (Fruits and Vegetables)" mapped to QP: "FIC/Q0207, v3.0". Minimum accepted score is 80%	Recommended that the Assessor is certified for the Job Role: "Assessor", mapped to the Qualification Pack: "MEP/Q2701". Minimum accepted score as per MEPSC guidelines is 80%.

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:

1. Mid- term assessment

2. 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:

- 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.
- 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.

3. Structured Interview: This tool will be used to assess the conceptual understanding and the behavioural aspects as regards the job role and the specific task at hand.

References

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
NOS	National Occupational Standard(s)
NSQF	National Skills Qualifications Framework
QP	Qualifications Pack
TVET	Technical and Vocational Education and Training
CIP	Clean In Place
COP	Clean Out Of Place
ERP	Enterprise Resource Planning
FIFO	First In First Out
EFO	First Expiry First Out
FSSAI	Food Safety and Standards Authority of India
GMP	Good Manufacturing Practice
GHP	Good Hygiene Practices
HACCP	Hazard Analysis and Critical Control Point
NOS	National Occupational Standard
NSQF	National Skill Qualification Framework
NVEQF	National Vocational Educational Qualification Framework
NVQF	National Vocational Qualification Framework
OS	Occupational Standard
PC	Performance Criteria
QP	Qualification Pack
SSC	Sector Skill Council
SOP	Standard Operating Procedure
QMS	Quality Management System