



## Fundamentals of FSSAI Guidelines- Labelling & Display

Micro-Credential Code: FIC/MCr-0004

Version: 1.0

NSQF Level: 3.0

Food Industry Capacity & Skill Initiative || Shriram Bharatiya Kala kendra, 3rd floor, 1, Copernicus Marg, Mandi  
House, New Delhi  
Delhi 110001 || email: [admin@ficsi.in](mailto:admin@ficsi.in)

## Table of Contents

Training Parameters.....	3
Program Overview .....	4
Training Outcomes .....	4
Compulsory Modules.....	4
Module 1: Introduction to the job role .....	5
Module 2: FSSAI Labelling Regulations Interpretation and Compliance.....	6
Module 3: Food Label Compliance and Standards Management .....	7
Module 4: Display Requirements for Food Products.....	8
Annexture .....	9
Trainer Requirements.....	9
Assessor Requirements.....	10
References .....	13
Glossary .....	13
Acronyms and Abbreviations.....	14

## Training Parameters

<b>Sector</b>	Food Processing
<b>Sub-Sector</b>	Multi-Sectorial
<b>Occupation</b>	Quality Analysis/Assurance
<b>Country</b>	India
<b>NSQF Level</b>	3.0
<b>Aligned to NCO/ISCO/ISIC Code</b>	NCO-2015/1213.0101
<b>Minimum Educational Qualification and Experience</b>	Grade 10 Pass or Equivalent OR 8th-grade pass with 3 years of experience in food processing OR Previous relevant Qualification of NSQF Level 2 with 3 years of experience in food processing OR Previous relevant qualification of NSQF Level 2.5 with 1.5 years of experience in food processing
<b>Pre-Requisite License or Training</b>	NA
<b>Minimum Job Entry Age</b>	NA
<b>Last Reviewed On</b>	08/05/2025
<b>Next Review Date</b>	07/05/2028
<b>NSQC Approval Date</b>	08/05/2025
<b>QP Version</b>	1.0
<b>Model Curriculum Creation Date</b>	08/05/2025
<b>Model Curriculum Valid Up to Date</b>	07/05/2025
<b>Model Curriculum Version</b>	1.0
<b>Minimum Duration of the Course</b>	7:30 Hours
<b>Maximum Duration of the Course</b>	7:30 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 should have acquired the listed knowledge and skills to:

- Explain the FSSAI regulations related to labeling and the legal requirements for food businesses.
- Evaluate the significance of proper labeling in ensuring traceability of food products, especially in cases of food recalls or safety issues.
- Identify the components of nutritional information that are crucial for consumers to manage their dietary needs and health goals.
- Describe the importance of clear and accurate labeling for consumer safety and regulatory compliance.
- Inspect sample labels to verify compliance with mandatory labeling requirements, identifying any discrepancies or non-conformities.
- Create a checklist of mandatory labeling requirements and use it to verify the compliance of sample food labels in a classroom exercise.

### Compulsory Modules

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

NOS and Module Details	Theory Duration (Hours)	Practical Duration (Hours)	Total Duration
<b>Module 1: Introduction to Food Labelling and Consumer Trust</b>	<b>00:30</b>	<b>00:00</b>	<b>00:30</b>
<b>Module 2: Food Label Compliance and Verification</b>	<b>01:30</b>	<b>01:00</b>	<b>02:30</b>
<b>Module 3: Label Design and Implementation</b>	<b>01:00</b>	<b>01:00</b>	<b>02:00</b>
<b>Module 4: Quality Assurance, Corrective Actions, and Continuous Improvement</b>	<b>01:30</b>	<b>01:00</b>	<b>02:30</b>
<b>Total Duration</b>	<b>04:30</b>	<b>03:00</b>	<b>07:30</b>

## Module Details

### Module 1: Introduction to Food Labelling & Consumer Trust

#### Terminal Outcomes:

- Analyze the role of the person handling the Food Label & Display.
- Recognize the role of effective labelling in product differentiation within a competitive market.

Duration: 00:30 (Hours)	Duration: 00:00 (Hours)
<b>Theory – Key Learning Outcomes</b>	<b>Practical – Key Learning Outcomes</b>
<ul style="list-style-type: none"> <li>• Explain the FSSAI regulations related to labelling and the legal requirements for food businesses.</li> <li>• Evaluate the significance of proper labelling in ensuring traceability of food products, especially in cases of food recalls or safety issues.</li> <li>• Describe how transparent and accurate labelling can build consumer trust and enhance brand reputation.</li> <li>• Identify the components of nutritional information that are crucial for consumers to manage their dietary needs and health goals.</li> </ul>	
<b>Classroom Aids</b>	
Training Kit - Trainer Guide, Presentations, Whiteboard, Marker, Projector, Laptop, Video Films	
<b>Tools, Equipment and Other Requirements</b>	
Pen, Notebook.	

## Module 2: Food Label Compliance and Verification

### Terminal Outcomes:

- Demonstrate an understanding of the significance of clear and accurate labelling in ensuring consumer safety and regulatory compliance.
- Explain the latest updates and guidelines issued by the Food Safety and Standards Authority of India (FSSAI) regarding food labelling requirements.
- Analyze product labels to determine compliance with FSSAI guidelines, including mandatory details like best-before dates, manufacturing dates, and packaging dates.

<b>Duration: 01:30 (Hours)</b>	<b>Duration: 01:00 (Hours)</b>
<b>Theory – Key Learning Outcomes</b>	<b>Practical – Key Learning Outcomes</b>
<ul style="list-style-type: none"> <li>• Explain the mandatory labelling requirements for various food products, including retail and non-retail containers, food additives, imported foods, and specific food categories.</li> <li>• Identify the essential product details such as the best before date, age limit, manufacturing date, and recommended dietary allowances (RDA), and explain how they meet regulatory standards.</li> <li>• Discuss the importance of legibility, correct information, and compliance with regulations related to font size, colors, and placement of information on labels.</li> <li>• Analyze the impact of non-compliance with labelling regulations on food safety and legal accountability.</li> </ul>	<ul style="list-style-type: none"> <li>• Inspect sample food product labels to verify compliance with mandatory labelling requirements for various categories (e.g., retail and non-retail containers, food additives, imported foods).</li> <li>• Verify that a sample set of food labels includes all the necessary information, such as the food name, ingredient list, nutritional details, vegetarian/non-vegetarian declaration, and FSSAI logo and license number, through hands-on inspection.</li> <li>• Check the legibility, accuracy, and proper placement of information on food labels by performing a label audit based on given regulatory criteria.</li> <li>• Redesign a food label to correct errors in compliance, ensuring all required elements are present.</li> </ul>
<b>Classroom Aids</b>	
Training Kit - Trainer Guide, Presentations, Whiteboard, Marker, Projector, Laptop, Video Films	
<b>Tools, Equipment and Other Requirements</b>	
Various food products with different labels, Printed or digital copies of the FSSAI food labeling regulations and guidelines, Pen, Notebook, scale, checklist.	

## Module 3: Label Design and Implementation

### Terminal Outcomes:

- Define the mandatory labeling elements required for prepackaged foods, including the name of food, list of ingredients, nutritional information, and other key details.
- Explain the importance of each mandatory labeling element and its role in ensuring consumer safety and regulatory compliance.
- Inspect sample labels to verify compliance with mandatory labeling requirements, identifying any discrepancies or non-conformities.

<b>Duration: 01:00 (Hours)</b>	<b>Duration: 01:00 (Hours)</b>
<b>Theory – Key Learning Outcomes</b>	<b>Practical – Key Learning Outcomes</b>
<ul style="list-style-type: none"> <li>• Explain the principles of label design for food products, including the balance between necessary information and visual appeal, while ensuring legal compliance.</li> <li>• Identify the required elements for food labelling, such as net quantity, retail sale price, batch identification, date marking, instructions for use, and food allergen declarations, according to regulatory standards.</li> <li>• Discuss the methods used for periodic checks to identify discrepancies or non-compliance issues in food labelling, and explain the consequences of non-compliance.</li> </ul>	<ul style="list-style-type: none"> <li>• Create a food label design that includes all the mandatory information (e.g., net quantity, retail sale price, batch identification, date marking, instructions for use, and food allergen declarations), ensuring compliance with legal requirements.</li> <li>• Inspect sample labels for food products to verify that they contain all required elements and comply with standards regarding legibility, placement, font size, and other specifications.</li> </ul>
<b>Classroom Aids</b>	
Training Kit (Trainer Guide, Presentations), Whiteboard, Marker, Projector, Laptop	
<b>Tools, Equipment and Other Requirements</b>	
Adobe Illustrator, prepackaged food items with different labels, Printed or digital copies of the FSSAI food labeling regulations and guidelines, Rulers, Magnifying glasses, record book	

## Module 4: Quality Assurance, Corrective Actions, and Continuous Improvement

### Terminal Outcomes:

- Define the Principal Display Panel (PDP) and describe its components, including the product name, nature, weight/quantity, and nutritional claims.
- Explain the significance of the PDP and its role as the first point of customer interaction with the product.

Duration: 01:30 (Hours)	Duration: 01:00 (Hours)
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
<ul style="list-style-type: none"> <li>• Explain the importance of working closely with different teams (production, quality, suppliers).</li> <li>• Describe the steps involved in taking immediate corrective actions for labelling errors and strategies to prevent their recurrence.</li> <li>• Discuss ways to improve the accessibility and clarity of labelling information for consumers.</li> </ul>	<ul style="list-style-type: none"> <li>• Perform an immediate corrective action exercise for a mock labelling error, documenting the steps taken to rectify the error and suggesting measures to prevent recurrence.</li> <li>• Execute a root cause analysis for a given labelling discrepancy, using problem-solving tools to identify the source of the issue and propose corrective actions.</li> <li>• Redesign a label based on provided feedback to improve clarity and accessibility for consumers, ensuring the revised label meets regulatory requirements.</li> </ul>
<b>Classroom Aids:</b>	
Training Kit (Trainer Guide, Presentations), Whiteboard, Marker, Projector, Laptop	
<b>Tools, Equipment and Other Requirements</b>	
Adobe Illustrator, prepackaged food items with different labels, Printed or digital copies of the FSSAI food labelling regulations and guidelines, Rulers, Magnifying glasses, record book	

## Annexure

### Trainer Requirements

Trainer Prerequisites						
Minimum Educational Qualification	Specialization	Relevant Industry Experience		Training Experience		Remarks
		Years	Specialization	Years	Specialization	
B.Sc. / B.Tech / BE	Food Safety and Quality Management/ Food Science/Food Technology/Food Processing	3	Quality assurance Or Food processing Or Food Regulatory Or Food Science	1	Quality assurance Or Food processing Or FSSAI Labelling and Packaging or Food Regulatory	NA
M.Sc. / M.Tech / ME	Food Safety and Quality Management/ Food Science/Food Technology/Food Processing	2	Quality assurance Or Food processing Or Food Regulatory Or Food Science	1	Quality assurance Or Food processing Or FSSAI Labelling and Packaging or Food Regulatory	NA
MBA	Food Safety and Quality Management	2	Quality assurance Or Food processing Or Food Regulatory Or Food Science	1	Quality assurance Or Food processing Or FSSAI Labelling and Packaging or Food Regulatory	NA

Trainer Certification	
Domain Certification	Platform Certification
Certified for Job Role: “Fundamentals of FSSAI Guidelines - Labelling & Display”, mapped to “FIC/MCr-0004, v1.0”, Minimum accepted score is 80%	Recommended that the Trainer is certified for the Job Role: “Trainer (VET and Skills)”, mapped to the Qualification Pack: “MEP/Q2601, v2.0”. The minimum accepted score as per MEPC guidelines is 80%.

## Assessor Requirements

Assessor Prerequisites						
Minimum Educational Qualification	Specialization	Relevant Industry Experience		Training/Assessment Experience		Remarks
		Years	Specialization	Years	Specialization	
B.Sc. / B.Tech / BE	Food Safety and Quality Management/ Food Science/Food Technology/Food Processing	4	Quality assurance Or Food processing Or Food Regulatory Or Food Science	1	Quality assurance Or Food processing Or FSSAI Labelling and Packaging or Food Regulatory	NA
M.Sc. / M.Tech / ME	Food Safety and Quality Management/ Food Science/Food Technology/Food Processing	3	Quality assurance Or Food processing Or Food Regulatory Or Food Science	1	Quality assurance Or Food processing Or FSSAI Labelling and Packaging or Food Regulatory	NA
MBA	Food Safety and Quality Management	3	Quality assurance Or Food processing Or Food Regulatory Or Food Science	1	Quality assurance Or Food processing Or FSSAI Labelling and Packaging or Food Regulatory	NA

Assessor Certification	
Domain Certification	Platform Certification
Certified for Job Role: “Fundamentals of FSSAI Guidelines - Labelling & Display”, mapped to “FIC/MCr-0004, v1.0”, Minimum accepted score is 80%	Certified for the Job Role: “Assessor (VET and Skills)”, mapped to the Qualification Pack: “MEP/Q2701, v2.0”, with a minimum score of 80%.

## 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 4.5 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 the 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 is 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 are 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 HardDrives.

## References

### Glossary

Term	Description
<b>Declarative Knowledge</b>	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.
<b>Key Learning Outcome</b>	A key learning outcome is a 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).
<b>OJT (M)</b>	On-the-job training (Mandatory); trainees are mandated to complete specified hours of training on-site
<b>OJT (R)</b>	On-the-job training (Recommended); trainees are recommended the specified hours of training on-site
<b>Procedural Knowledge</b>	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.
<b>Training Outcome</b>	Training outcome is a statement of what a learner will know, understand and be able to do upon the completion of the training.
<b>Terminal Outcome</b>	The 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
OJT	On-the-job Training
QP	Qualifications Pack
PwD	People with Disability
PPE	Personal Protective Equipment