



Model Curriculum

QP Name: Fish and Sea Food Jr. Processor

QP Code: FIC/Q4001

QP Version: 4.0

NSQF Level: 3

Model Curriculum Version: 4.0

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Training Parameters

Sector	Food Processing
Sub-Sector	Fish and Sea Food
Occupation	Processing-Fish and Sea Food
Country	India
NSQF Level	3
Aligned to NCO/ISCO/ISIC Code	NCO-2015/7511.9900
Minimum Educational Qualification and Experience	<ul style="list-style-type: none"> • Grade 10 pass & Equivalent • Grade 8 pass with three years of relevant experience in Food Industry • Previous relevant Qualification of NSQF Level 2.5 – 1.5 year experience in Food Industry • Previous relevant Qualification of NSQF Level 2 – 3 year relevant experience in Food Industry
Pre-Requisite License or Training	NA
Minimum Job Entry Age	16 years
Last Reviewed On	27/08/2024
Next Review Date	26/08/2027
NSQC Approval Date	27/08/2024
QP Version	4.0
Model Curriculum Creation Date	20/06/2024
Model Curriculum Valid Up to Date	26/08/2027
Model Curriculum Version	4.0
Minimum Duration of the Course	300 Hours
Maximum Duration of the Course	300 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:

- Process all types of fish and seafood manually or mechanically to achieve the desired quality as set by the organization
- Operate the machinery/equipment for processing fish and seafood
- Plan, organize, and prioritize production as per schedule
- Follow and maintain food safety and hygiene in the work environment

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)	On-the-Job Training Duration (Mandatory) (Hours)	On-the-Job Training Duration (Recommended) (Hours)	Total Duration(Hours)
FIC/N9026: Prepare for production NOS Version No.: 1.0 NSQF Level: 3	20	40	0	0	60
Module 1: Introduction to Food Processing Sector and the Job of 'Fish and Seafood Jr. Processor'	4	0	0	0	4
Module 2: Prepare work area and equipment for fish and seafood processing	16	40	0	0	56
FIC/N4002: Prepare for execution of fish and seafood NOS Version No.: 2.0 NSQF Level: 3	20	40	0	0	60
Module 3: Prepare for execution of fish and seafood	20	40	0	0	90
FIC/N4003: Execution of fish and seafood NOS Version No.: 2.0 NSQF Level: 3	30	60	0	0	90
Module 4: Execution of fish and seafood	30	60	0	0	90
FIC/N9906: Apply food safety guidelines in food processing NOS Version No.: 1.0	10	20	0	0	30

NSQF Level: 3					
Module 5: Practice personal hygiene and follow good manufacturing practices at workplace	5	10	0	0	15
Module 6: Apply food safety practices at workplace	5	10	0	0	15
DGT/VSQ/N0101 Employability Skills NOS Version No.: 1.0 NSQF Level: 2	12	18	0	0	30
Module 7: Employability skills	12	18	0	0	30
Total Duration	92	178	30	0	300

Module Details

Module 1: Introduction to the Food Processing Sector and the Job of Fish and Seafood Jr. Processor

Terminal Outcomes:

- Explain food processing and its sub-sectors
- Discuss fish and seafood processing
- Discuss the roles and responsibilities of the individual in the job
- Discuss the opportunities available for Fish and Seafood Jr. Processor in the food processing industry

Duration: 04:00	Duration: 00:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
<ul style="list-style-type: none"> • Define food processing industry, its sub-sectors and its growth trends • Discuss the career opportunities available for Fish and Seafood processing technician • List the various types of fish and seafood products • Explain the different methods of fish and seafood processing • Discuss the future trends and career growth opportunities available to fish and seafood processing technicians • Discuss the roles and responsibilities of an individual • Describe the function and benefits of various automated systems used in fish and seafood processing 	
Classroom Aids:	
White/Black board/ Chart paper, Markers/ computer and projector	
Tools, Equipment and Other Requirements	
Nil	

Module 2: Prepare work area and equipment for fish and seafood processing

Mapped to FIC/N9026, V1.0

Terminal Outcomes:

- Plan for production
- Clean and maintain work area, machinery, and tools for production
- Organize for production

Duration: 16:00	Duration: 40:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
<ul style="list-style-type: none"> • Discuss the process of analyzing and interpreting the production instructions (product details, process flow charts, formulation charts etc) • Discuss the production planning and prioritize tasks as per work like inspect, clean, maintain, verify, etc. • Discuss the methods of calculating the estimate manpower and material requirements as per work requirement. • explain about the capacity utilization of machinery with respect to the processing time, production order, and batch size for each product • discuss the various tools used in the process • explain the cleaning procedures of work area and tools used in the production area • discuss the importance of verifying the availability and working of the tools before commencing the sugar processing. • discuss how to organize the raw materials safely and securely • discuss the waste disposal measures as per the organization and environmental guidelines • Discuss the escalation mechanism in case of faulty devices 	<ul style="list-style-type: none"> • Demonstrate the use of various tools used for sugarcane processing • Demonstrate how to interpret the various flowcharts • Demonstrate through a role play production planning process • Demonstrate the methods to calculate the required manpower and materials • Show how to clean and sanitize work place and equipment • Demonstrate the waste disposal methods • Show how to use the PPE kits
Classroom Aids:	
Training kit (Trainer guide, Presentations), Whiteboard, Marker, Projector, Laptop, Presentation slides, Participant Handbook, etc.	

Tools, Equipment and Other Requirements
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Sample legislative guidelines, Various materials and equipment, etc.
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Module 3: Prepare for execution of fish and seafood

Mapped to FIC/N4002, v2.0

Terminal Outcomes:

- List the tasks to be performed to prepare for fish and seafood processing
- Demonstrate the techniques to be followed to inspect and prepare the raw materials as per desirable standards

Duration: 20:00	Duration: 40:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
<ul style="list-style-type: none"> • List the different varieties of fish and seafood that are processed. • Explain the quality parameters for raw materials to be processed. • Describe the quality assessment methods based on the physical parameters. • List the types and categories of packaging materials used for processed fish and seafood. • Discuss the laws and regulations related to product packaging and labeling. • Discuss the storage requirements for raw materials and finished products. • Discuss the quality of food and intake measures to prevent spoilage. • Describe various preservation methods used to prevent spoilage in seafood, such as chilling, freezing, canning, and drying. • Recognize physical, sensory, and biochemical indicators of spoilage in seafood products • Explain stock rotation based on FIFO/FEFO. • Discuss the cleaning procedures such as CIP and COP • Describe the refrigeration and cold storage facility used for fish and seafood processing. • Describe the storage conditions for all varieties of fish and seafood. • Discuss the documenting procedures for packaging and storing. 	<ul style="list-style-type: none"> • Calculate the requirement of raw materials for desired quantity of finished product • Support in planning production sequence. • Implement and manage effective storage procedures for both raw materials and processed foods to ensure quality and safety • Implement quality control measures, including visual inspection, odor testing, and microbiological analysis, to ensure the freshness and safety of seafood products. • Demonstrate practical applications of various machines used in seafood and fish processing, including their operation, maintenance, and role in ensuring product quality and safety

<ul style="list-style-type: none"> • Plan the production schedule as per organizational standards and instructions. • State theoretical principles and practical applications of various machines used in seafood and fish processing, including their operation, maintenance, and role in ensuring product quality and safety • Organize for raw material, packaging materials, manpower, equipment, and machineries for the scheduled production 	
Classroom Aids:	
Computer, Projection Equipment, PowerPoint Presentation and software, Facilitator's Guide, Participant's Handbook	
Tools, Equipment and Other Requirements	
Filtering machine, Scaling machine, Shelling machine, Slitting machine, Grounding machine, Opening machine, Thermoformers, Moulders, Heat sealers, Can making equipment, Can closers/ sealers, Seam testers, Fillers of all type, Cutting / slitting / trimming equipment, Typing / sieving/ stapling equipment, Closing / sealing equip, Form / fill/ seal equip, Cappers/ crumpers / hooders, Wrappers, Cartoners, Multipackers, Bundlers, Shrink wrappers and tunnels, Labellers, Coding equipment, weighing scale, Metal detection equipment, Level checking equipment, Code/ label inspecting equipment, Palletisers, Bottle spotters, Aligners, Container cleaning/ washing/ drying systems, Accumulator/ collectors, refrigerator	

Module 4: Execution of fish and seafood

Mapped to FIC/N4003, v2.0

Terminal Outcomes:

- Discuss the stages involved in the execution of fish and seafood processing
- Demonstrate the tasks to be performed for fish and seafood processing

Duration: 30:00	Duration: 60:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
<ul style="list-style-type: none"> • Describe the organization standards, process standards, and procedures followed within the organization • Understand code of business conduct, provisions of wages and working hours as per organizational policy • Explain internal processes such as procurement, store management, inventory management, quality management, and identify key contact points for query resolution • Describe food safety and hygiene standards followed in seafood processing • Understand the importance and application of GMP (Good Manufacturing Practices) and HACCP (Hazard Analysis Critical Control Points) • Know the different food laws and regulations on product, packaging, and labeling • Describe the function and benefits of various automated systems used in fish and seafood processing • Apply safety protocols when working with and around automated machinery • Use automated systems to monitor and ensure product quality • Describe the process of receiving live or chilled raw materials (fish and seafood) delivered in refrigerated trucks • Explain inspection process of raw 	<ul style="list-style-type: none"> • Demonstrate the process of cleaning the work area and machineries after production • Demonstrate the operation, adjustment, and maintenance procedures for various machines used in seafood and fish processing, including filleting, portioning, packaging, sorting, and inspection systems • Implement routine maintenance procedures for automated machines, such as cleaning, lubrication, and minor repairs • Apply safety protocols and regulations associated with operating and maintaining automated machines in a seafood processing environment • Operate, adjust, and maintain procedures for shrink-wrap machines, tray sealers, and vacuum sealers • Demonstrate the process of sorting and grading of fish and seafood based on various factors • Demonstrate the preprocessing methods of fish and seafood • Demonstrate various methods of Fish & seafood processing such as salting, smoking, canning, packaging, fermentation etc. • Demonstrate proper weighing and transferring techniques for raw materials to the sorting table • Execute manual or mechanical deheading, and gut pulling with precision • Demonstrate proper harvesting techniques to minimize stress and damage to shrimp. • Perform peeling and deveining of shrimp according to customer specifications

<p>material and transporting vehicles for any signs of contamination</p> <ul style="list-style-type: none"> • Illustrate tap test for live shellfish (e.g., oysters, mussels) and observe leg movement for crabs and lobsters • Explain different kinds of tests on fish (Physical, Chemical, Microbiological, Quality, Purity, Freshness Indicators, etc.) • State washing procedure of raw material in a tank and placing it in crates or containers • Know the basic of refrigeration, cold storage facility maintenance, and storage conditions and procedures for all varieties of fish and seafood • Understand various processes and process parameters for different species and types of fishes and seafood • Explain types of machinery used for processing and their handling • Describe quality parameters, basic food microbiology, and quality assessment based on physical parameters • List graded procedure for fish and seafood based on size and quality • State the significance of maintaining temperature for pasteurizing fish to remove microbial load • Explain the glazing and filleting process by maintaining appropriate water temperature and conveyor speeds • State techniques of sorting and grading post-processing to meet export requirements • Explain the significance of selecting suitable packaging materials • Understand types and categories of packaging materials, packaging machinery, and their properties • Understand how to document and maintain records of raw materials, production schedules, process 	<ul style="list-style-type: none"> • Clean, arrange, and inspect the size and quality of seafood, including shrimp, crabs, lobsters, cuttlefish, and squid • Demonstrate peeling, and deveining shrimp, and handling of live crabs and lobsters with care • Implement effective storage procedures for both raw materials and processed food to ensure quality and safety • Apply temperature control techniques, including refrigeration and freezing methods, to maintain product freshness and quality at different levels • Conduct quality checks on packaged products and address packaging defects to ensure product integrity • Manage cold chain logistics to maintain the freshness and integrity of fish and seafood products, minimize spoilage, and extend shelf life • Perform cleaning procedures such as CIP (Clean-In-Place) and COP (Clean-Out-of-Place) • Implement sanitization processes required for removing invisible contaminants, including microorganisms • Conduct organoleptic analysis on raw products, process line products, and finished products by random sampling • Record details of all raw materials used in the process, including supplier details and internal quality analysis reports • Document processed food details, including batch number, time of packing, date of manufacture, date of expiry, and storage conditions as per organization standards • Perform basic maintenance and troubleshooting of automated equipment • Conduct different kinds of tests on fish (Physical, Chemical, Microbiological, Quality, Purity, Freshness Indicators, etc.)
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<p>parameters, and finishes products</p> <ul style="list-style-type: none"> • Explain the information on cartons, such as date of production, date of expiry, storage instructions at -18 degrees C, country of origin, country of destination, and necessary shipping marks • Explain the importance of conducting organoleptic analysis on raw products, process line products, and finished products by random sampling • Describe procedures for ensuring product purity, including the removal of visible objects and sanitization processes for removing invisible contaminants • Explain proper harvesting techniques to minimize stress and damage to shrimp • Describe the methods for peeling and deveining shrimp according to customer specifications • Understand the criteria for inspecting and assessing the size and quality of various seafood, including shrimp, crabs, lobsters, cuttlefish, squid, and fish fillets 	
Classroom Aids: Computer, Projection Equipment, PowerPoint Presentation and software, Facilitator's Guide, Participant's Handbook	
Tools, Equipment and Other Requirements White/Black board/ Chart paper, Markers/ computer and projector, Trainer Guide, Student Handbook, Filtering machine, Scaling machine, Shelling machine, Grounding machine, Opening machine, Thermoformers, Moulders, Heat sealers, Can making equipment, Can closers/ sealers, Seam testers, Fillers of all type, Cutting / slitting / trimming equipment, Typing / sieving/ stappling equipment, Closing / sealing equipment, Form / fill/ seal equip, Cappers/ crumpers/ hooders, Wrappers, Cartoners, Multipackers, Bundlers, Shrink wrappers and tunnels, Labellers, Coding equipments, Check weighers, Metal detection equipment, Level checking equipment, Code/ lable inspecting equipment, Printing equipment, Palletisers, Bottle spotters, Aligners, Container cleaning/ washing/ drying systems, Accumulator/ collectors, Unloaders, stackers, Feeding/ orienting equipment, various types of fish and sea food	

Module 5: Practice personal hygiene and follow Good Manufacturing Practices at workplace

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: 05:00	Duration: 10:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
<ul style="list-style-type: none"> • Define hazards and risks • Recall 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 • Ensure timed 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 areas of the production line • Explain how to identify the material requirements such as manufacturing equipment's, Utensils and other processing 	<ul style="list-style-type: none"> • 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 • Illustrate 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.

<p>aids, cleaning chemicals, cleaning work instructions in all the relevant areas of manufacturing facility</p> <ul style="list-style-type: none"> • Define the Allergens, their risks and the allergen requirements • State the relevance of guidelines in manufacturing area and how training evaluation will be implemented <p>Explain the process of audits and ways to address the aspects of Good Manufacturing Procedures, personal hygiene and food safety</p>	
Classroom Aids:	
Computer, Projection Equipment, PowerPoint Presentation and software, Facilitator's Guide, Participant's Handbook	
Tools, Equipment and Other Requirements	
GMP format and guidelines, allergen manual, personal hygiene guidelines, etc.	

Module 6: 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: 05:00	Duration: 10:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
<ul style="list-style-type: none"> • 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 and GMP issue to supervisor, if any 	<ul style="list-style-type: none"> • Apply appropriate techniques to deal with hazards safely and appropriately • Perform 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. • Perform the steps to be followed during emergency and evacuation procedure.
Classroom Aids:	
Computer, Projection Equipment, PowerPoint Presentation and software, Facilitator's Guide, Participant's Handbook	
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 7: Employability Skills

Mapped to DGT/VSQ/N0101 v1.0

Terminal Outcomes:

- Discuss Employability skills, Constitutional values, digital, financial, and legal literacy
- Explain about diversity and Inclusion, communication skills, and customer service
- State the relevance of entrepreneurship skills and how to be ready for jobs and apprenticeship

Duration: 12:00	Duration: 18:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
<ul style="list-style-type: none"> • Discuss the importance of Employability Skills in meeting the job requirements • Explain constitutional values, civic rights, duties, citizenship, responsibility towards society etc. that are required to be followed to become a responsible citizen • Show how to practice different environmentally sustainable practices • Discuss 21st century skills. • Display positive attitude, self - motivation, problem solving, time management skills and continuous learning mindset in different situations • Use appropriate basic English sentences/phrases while speaking • Discuss the significance of reporting sexual harassment issues in time • Discuss the significance of using financial products and services safely and securely • Explain the importance of managing expenses, income, and savings • Explain the significance of approaching the concerned authorities in time for any exploitation as per legal rights and laws • Discuss the significance of using internet for browsing, accessing social media platforms, safely and securely • Discuss the need for identifying opportunities for potential business, sources for arranging money and potential legal and financial challenges • Differentiate between types of customers • Explain the significance of identifying 	<ul style="list-style-type: none"> • Demonstrate how to communicate in a well -mannered way with others • Demonstrate working with others in a team • Show how to conduct oneself appropriately with all genders and PwD • Show how to operate digital devices and use the associated applications and features, safely and securely • Create a biodata

<p>customer needs and addressing them</p> <ul style="list-style-type: none"> • Discuss the significance of maintaining hygiene and dressing appropriately • Use various sources to search and apply for jobs • Discuss the significance of dressing up neatly and maintaining hygiene for an interview • Discuss how to search and register for apprenticeship opportunities 	
Classroom Aids:	
Computer, Projection Equipment, PowerPoint Presentation and software, Facilitator's Guide, Participant's Handbook	
Tools, Equipment and Other Requirements	
<p>Computer (PC) with latest configurations – and Internet connection with standard operating system and standard word processor and worksheet software (Licensed) (all software should either be latest version or one/two version below) , UPS, Scanner cum Printer, Computer Tables, Computer Chairs, LCD Projector, White Board 1200mm x 900mm</p>	

Module 8: On-the-Job training

Duration: 30:00

Key Learning Outcomes

- Demonstrate the correct procedures for receiving live or chilled raw materials
- Verify raw materials' compliance with requirements by conducting quality inspections
- Carry out raw material washing and initial storage procedures
- Sort seafood by species and quality to ensure correct handling
- Grade seafood based on size and quality criteria
- Perform pre-processing operations like gutting, beheading, shell removal, and cleaning with accuracy
- Use the proper equipment and tools for each type of pre-processing job
- Show that you can arrange pre-processed goods in stacks and rows according to their size, weight, and quality
- Correctly set up and run freezing equipment (such as tray freezers and tunnel freezers)
- Maintain and keep an eye on freezer temperatures, to guarantee that goods are frozen to predetermined specifications
- Choose the right packing supplies and techniques based on the needs of the product
- Set up, operate and keep an eye on packing machinery, such as vacuum sealers and shrink wraps
- Use efficient storage techniques to guarantee the safety and quality of both processed and raw resources
- Transfer packed products to cold storage, ensuring the maintenance of proper storage temperatures

Annexure

Trainer Requirements

Trainer Prerequisites						
Minimum Educational Qualification	Specialization	Relevant Industry Experience		Training Experience		Remarks
		Years	Specialization	Years	Specialization	
B.Sc or graduate/B.Tech/BE	Food technology or food engineering	2	Food processing	1	Food processing	
M.Sc/M.Tech/ME	Food technology or food engineering	1	Food processing	1	Food processing	
Diploma /certificate course	(Food Technology / Food Engineering /packaging/Home science, or allied sector	3	Food processing	1	Food processing	

Trainer Certification	
Domain Certification	Platform Certification
Certified for Job Role: “Fish and Sea Food Processing Technician” mapped to QP: “FIC/Q4001, v4.0”. Minimum accepted score is 80%.	Recommended that the Trainer is certified for the Job Role: “Trainer” (VET & SKILLS), mapped to the Qualification Pack: “MEP/Q2601”, V.2. Minimum accepted SCORE IS 80 % as per SSC guidelines.

Assessor Requirements

Assessor Prerequisites						
Minimum Educational Qualification	Specialization	Relevant Industry Experience		Training/Assessment Experience		Remarks
		Years	Specialization	Years	Specialization	
M.Sc/M.Tech/M E	Food technology or food engineering	2	Food processing	1	Food processing	
B.Sc or graduate/B.Tech /BE	Food technology/ Home Science	3	Food processing	2	Food processing	
Diploma	Hotel management/ Food Science/ Home Science	4	Food processing	2	Food processing	

Assessor Certification	
Domain Certification	Platform Certification
Certified for Job Role: "Fish and Sea Food Processing Technician" mapped to QP: "FIC/ Q4001, v4.0". Minimum accepted score is 80%.	Recommended that the Assessor is certified for the Job Role: "Assessor" (VET & SKILLS), mapped to the Qualification Pack: "MEP/Q2701", V-2. Minimum accepted SCORE IS 80 % as per SSC 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 behavioural 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