



### Model Curriculum

NOS Name: Fundamentals of Baking

NOS Code: FIC/N5023

NOS Version: 1.0

NSQF Level: 4.0

Model Curriculum Version: 1.0

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## Table of Contents

Training Parameters.....	3
Program Overview .....	4
Training Outcomes.....	4
Compulsory Modules.....	4
Module 1: Introduction to Bakery Industry and Products.....	5
Module 2: Cookies .....	6
Module 3: Puff Pastry and Savoury Puffs .....	7
Module 4: Muffins and Cupcakes .....	8
Module 5: Cakes .....	9
Module 6: Packaging and Storage .....	11
Module 7: Troubleshooting in Bakery Production.....	13
Module 8: Entrepreneurial Skills .....	14
Annexure.....	15
Trainer Requirements.....	15
Assessor Requirements.....	16
Assessment Strategy.....	17
Glossary .....	18
Acronyms and Abbreviations.....	19

### Training Parameters

<b>Sector</b>	Food Processing
<b>Sub-Sector</b>	Bread and Bakery
<b>Occupation</b>	Processing – Bread and Bakery
<b>Country</b>	India
<b>NSQF Level</b>	4
<b>Aligned to NCO/ISCO/ISIC Code</b>	NCO-2015/7512.0100
<b>Minimum Educational Qualification and Experience</b>	12th grade pass or Equivalent OR 10th grade pass or Equivalent with 3 years of relevant experience OR Previous relevant qualification of NSQF Level 3.5 with 1.5 years' experience in Food Processing OR Previous relevant qualification of NSQF Level 3.0 with 3 years' experience in Food Processing
<b>Pre-Requirement License or Training</b>	NA
<b>Minimum Job Entry Age</b>	NA
<b>Last Reviewed On</b>	07-10-2025
<b>Next Review Date</b>	06-10-2028
<b>NSQC Approval Date</b>	07-10-2025
<b>NOS Version</b>	1.0
<b>Model Curriculum Creation Date</b>	07-10-2025
<b>Model Curriculum Valid Up to Date</b>	06-10-2028
<b>Model Curriculum Version</b>	1.0
<b>Minimum Duration of the Course</b>	60 Hours
<b>Maximum Duration of the Course</b>	60 Hours

## Program Overview

This section summarises 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:

- Apply baking principles, hygiene and safety practices
- Prepare a variety of baked goods
- Decorate and present bakery products
- Package, label, and store baked products
- Manage costing, marketing, and customer satisfaction

### Compulsory Modules

The table lists the modules and their duration corresponding to the NOS:

NOS and Module Details	Theory	Practical	On-the-Job Training Duration (Mandatory)	On-the-Job Training Duration (Recommended)	Total Duration
	Duration (Hours)	Duration (Hours)	(Hours)	(Hours)	(Hours)
<b>FIC/N5023: Fundamentals of Bakery</b>	20	40	0	0	60
Module 1-Introduction to Baking	2	0			2
Module 2- Cookie-making Process	2	8			10
Module 3- Puff Pastry and Savoury Puffs making process	2	8			10
Module 4- Muffins and Cupcakes making process	3	8			11
Module 5- Cake-making process	3	8			11
Module 6-Packaging and Storage of Bakery Products	3	8			11
Module 7-Troubleshooting in Bakery Products	2	0			2
Module 8- Entrepreneurial Skills	3	0			3
<b>Total Duration</b>	20	40			60

**Module 1: Introduction to Baking**  
*Mapped to FIC/N5023 v1.0*

**Terminal Outcomes:**

- Overview of the bakery sector and home-based entrepreneurship
- Types and categories of bakery products
- Trends and consumer preferences in baking
- Challenges and opportunities in home-based baking

<b>Duration:</b> 02:00	<b>Duration:</b> 00:00
<b>Theory – Key Learning Outcomes</b>	<b>Practical – Key Learning Outcomes</b>
<ul style="list-style-type: none"> <li>• Recognize various types of bakery products (bread, cookies, cakes, muffins, etc.)</li> <li>• Explain the basic principles of baking (conduction, convection, evaporation, and browning reactions)</li> <li>• Describe the role of key ingredients (flour, fat, sugar, eggs, leavening agents) in the baking process</li> <li>• Introduce common mixing methods (e.g., creaming, folding, rubbing)</li> <li>• Explain how different mixing methods influence the structure, texture, and overall outcome of baked products</li> <li>• Identify the physical and chemical changes that occur during baking</li> <li>• Understand how temperature and time affect texture, volume, and doneness of products</li> <li>• Understand the importance of wearing clean aprons, gloves, hairnets, and maintaining trimmed nails to ensure personal hygiene in a baking environment.</li> <li>• Identify and follow safety protocols for handling hot ovens, trays, and sharp tools to prevent burns and cuts during the baking process.</li> <li>• Learn proper storage techniques for perishable and non-perishable baking ingredients to maintain freshness and avoid bacterial growth.</li> <li>• Demonstrate the correct method to clean and sanitize workstations, baking trays, tools, and mixers before and after use.</li> <li>• Recognize and apply key food safety practices such as using separate equipment for raw and cooked products to prevent cross-contamination.</li> </ul>	
<b>Classroom Aids:</b>	
Training kit (Trainer guide, Presentations), Whiteboard, Marker, Projector, Laptop, Presentation, Participant Handbook, etc.	
<b>Tools, Equipment, and Other Requirements</b>	
NIL	

## Module 2: Cookie-making Process

Mapped to FIC/N5023 v1.0

### Terminal Outcomes:

- Understand how fat, sugar, and flour impact cookie texture.
- Identify suitable ingredients and tools for cookie-making.
- Apply appropriate methods for different cookie types.
- Prepare basic and specialty cookies of consistent quality.
- Modify recipes for dietary needs, like gluten-free options.
- Follow hygiene and safety practices during cookie preparation.

Duration: 02:00	Duration: 08:00
<b>Theory – Key Learning Outcomes</b>	<b>Practical – Key Learning Outcomes</b>
<ul style="list-style-type: none"> <li>• Understand the science behind cookie texture and how fat, sugar, and flour influence it.</li> <li>• Learn the role of each ingredient in shaping the structure and flavor of cookies.</li> <li>• Identify appropriate equipment and tools used in cookie preparation.</li> <li>• Differentiate between various methods of cookie-making (drop, rolled, bar, piped, etc.).</li> <li>• Recognize different types of cookies based on technique and composition.</li> <li>• Explore the world of specialty and dietary-specific cookies (gluten-free, millet-based, low-sugar, etc.).</li> </ul>	<ul style="list-style-type: none"> <li>• Learn to prepare and bake basic cookies like butter and coconut cookies.</li> <li>• Practice making savory crackers with a balanced texture.</li> <li>• Gain hands-on experience with oatmeal and millet-based cookies.</li> <li>• Understand the process and adjustments needed for gluten-free cookie baking.</li> <li>• Apply theoretical knowledge to achieve consistency in cookie shape, size, and doneness.</li> </ul>
<b>Classroom Aids:</b>	
Training kit (Trainer guide, Presentations), Whiteboard, Marker, Projector, Laptop, Presentation, Participant Handbook, etc.	
<b>Tools, Equipment, and Other Requirements</b>	
Mixing bowls, Measuring cups and spoons, Hand/stand mixer, Spatula, Whisk, Sieve, Rolling pin, Cookie cutters, Baking trays/sheets, Parchment paper or silicone baking mat, Cooling rack, Oven, Weighing scale, Timer, etc.	

### Module 3: Puff Pastry and Savoury Puffs making process

Mapped to FIC/N5023 v1.0

#### Terminal Outcomes:

- Understand and explain the lamination process, ingredients, and science behind puff pastry preparation
- Identify and apply appropriate techniques for preparing savoury puffs like veg, paneer, cheese, and egg puffs
- Demonstrate hygienic practices and evaluate puff products based on texture, layering, and taste

<b>Duration: 02:00</b>	<b>Duration: 08:00</b>
<p><b>Theory – Key Learning Outcomes</b></p> <ul style="list-style-type: none"> <li>• Understand the science behind laminated dough and its flakiness</li> <li>• Identify the function of each ingredient in puff pastry</li> <li>• Explain the lamination process and importance of cold environment</li> <li>• Recognize different types of savoury puffs like veg, paneer, cheese, and egg puff</li> <li>• Learn the layering, folding, and resting techniques in pastry making</li> <li>• Understand baking temperature and time requirements for puff pastries</li> </ul>	<p><b>Practical – Key Learning Outcomes</b></p> <ul style="list-style-type: none"> <li>• Demonstrate dough lamination with proper layering techniques</li> <li>• Prepare and roll puff pastry dough to correct thickness</li> <li>• Shape and fill veg and paneer puffs uniformly</li> <li>• Maintain hygiene and safety during preparation and baking.</li> <li>• Bake savoury puffs to the correct texture and golden-brown finish</li> <li>• Evaluate baked puffs for flakiness, taste, and structure</li> </ul>
<b>Classroom Aids:</b>	
Training kit (Trainer guide, Presentations), Whiteboard, Marker, Projector, Laptop, Presentation, Participant Handbook, etc.	
<b>Tools, Equipment, and Other Requirements</b>	
Rolling pin, Pastry board or work table, Dough scraper, Pastry brush, Baking trays/sheets, Oven (convection preferred), Mixing bowls, Measuring cups and spoons, Cooling rack, Knife or pizza cutter, Parchment paper/baking sheet, Weighing scale, etc.	

## Module 4: Muffins and Cupcakes making process

Mapped to FIC/N5023 v1.0

### Terminal Outcomes:

- Differentiate muffins and cupcakes based on formulation and preparation.
- Demonstrate correct techniques for preparing muffins and cupcakes.
- Apply frosting to cupcakes using standard decorative methods.

Duration: 03:00	Duration: 08:00
<b>Theory – Key Learning Outcomes</b>	<b>Practical – Key Learning Outcomes</b>
<ul style="list-style-type: none"> <li>• Understand the difference between muffins and cupcakes based on ingredients and preparation techniques.</li> <li>• Explain the function of key ingredients like flour, fat, sugar, eggs, and leavening agents.</li> <li>• Distinguish between the creaming method (used in cupcakes) and the muffin method.</li> <li>• Identify how overmixing or undermixing affects the final product.</li> <li>• Discuss variations in batter consistency and its impact on crumb and volume.</li> <li>• Recognize suitable flavorings, add-ins (like fruits or nuts), and frostings for muffins and cupcakes.</li> </ul>	<ul style="list-style-type: none"> <li>• Prepare vanilla, chocolate, and fruit muffins using the appropriate mixing method.</li> <li>• Prepare cupcake batter using the creaming method and ensure even portioning.</li> <li>• Bake muffins and cupcakes with proper control of time and temperature.</li> <li>• Assess doneness, crumb texture, and visual appeal of baked products.</li> <li>• Prepare and apply buttercream frosting using basic piping techniques.</li> <li>• Prepare whipped cream frosting and decorate cupcakes creatively.</li> </ul>
<b>Classroom Aids:</b>	
Training kit (Trainer guide, Presentations), Whiteboard, Marker, Projector, Laptop, Presentation, Participant Handbook, etc.	
<b>Tools, Equipment, and Other Requirements</b>	
Mixing bowls, Measuring cups and spoons, Hand/stand mixer, Muffin trays, Paper liners, Spatula, Whisks, Oven, Cooling rack, Ice cream scoop (for portioning), Piping bags and nozzles, Weighing scale, Sieve, Oven mitts, etc.	

## Module 5: Cake-making process

Mapped to FIC/N5023 v1.0

### Terminal Outcomes:

- Prepare different types of basic cakes such as sponge, pound, and fruit cakes using appropriate ingredients, mixing methods, and baking techniques.
- Apply fundamental icing and basic piping techniques on cakes using suitable tools and materials to achieve simple decorative finishes.
- Identify and apply suitable eggless substitutions and mixing procedures to produce quality cakes for varied dietary preferences.

Duration: 03:00	Duration: 08:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
<ul style="list-style-type: none"> <li>• Explain how ingredients like texture, fat, sugar, and flour impact the final cake product, and how each element contributes to the cake's structure, flavor, and texture.</li> <li>• Select the correct type and proportion of ingredients for various cake types based on their intended outcome.</li> <li>• Identify and describe the purpose of key equipment used in cake baking, including mixers, baking pans, and thermometers.</li> <li>• Describe and differentiate the techniques of creaming, rubbing, and folding in cake mixing, and understand their application in various cake types.</li> <li>• Identify different leavening agents (baking soda, baking powder, yeast, etc.) and explain how they affect the rise, texture, and taste of cakes.</li> <li>• Apply basic cake decoration techniques, including the use of icings, piped designs, and garnishing, to enhance the aesthetic appeal of cakes.</li> <li>• Describe common eggless baking techniques and identify suitable egg substitutes for creating cakes without eggs.</li> <li>• Substitute various ingredients in cake recipes, including egg replacements, flour, fat, and sugar alternatives, while ensuring the integrity of the final product.</li> <li>• Adapt cake recipes to suit dietary restrictions or preferences, adjusting ingredients to achieve similar texture and taste profiles.</li> <li>• Understand how temperature affects the baking process and make necessary adjustments to achieve perfect results with different cakes.</li> </ul>	<ul style="list-style-type: none"> <li>• Mix and bake dry cakes like fruit cake, sponge cake (vanilla/chocolate), and pound cake by following the correct mixing methods.</li> <li>• Prepare and apply basic cake icing techniques, practicing basic piping methods on dummy cakes, parchment paper, or sponge cakes.</li> <li>• Demonstrate proficiency in basic cake decoration, including the creation of simple piped patterns and designs.</li> <li>• Prepare eggless cakes using substitution techniques and ensure the desired texture and taste are maintained.</li> </ul>
<b>Classroom Aids:</b>	
Training kit (Trainer guide, Presentations), Whiteboard, Marker, Projector, Laptop, Presentation, Participant Handbook, etc.	
<b>Tools, Equipment, and Other Requirements</b>	

Measuring cups, Measuring spoons, Digital kitchen scale, Mixing bowls, Hand whisk, Electric hand mixer, Stand mixer, Sifter, Oven, Oven thermometer, Baking pans, Cupcake trays, Cooling racks, Parchment paper, Silicone baking mats, Oven mitts, Rubber spatula, Dough scraper, Offset spatula, Pastry brush, Dough cutter, Piping bags, Piping nozzles, Cake turntable, Palette knife, Bench scraper, Cake leveler, Serrated knife, Dummy cakes, Cake combs, Blender, Food processor, Small bowls, Ingredient substitute chart, Clean cloths, Towels, Dishwashing brush, Sanitizer spray, Apron, Head cap, Gloves, etc.

## Module 6: Packaging and Storage of Bakery Products

### Mapped to FIC/N5023 v1.0

#### Terminal Outcomes:

- Apply knowledge of different packaging materials and their impact on shelf-life and quality to select suitable options for bakery products.
- Demonstrate safe and hygienic packaging techniques and ensure compliance with labelling regulations for various bakery items.
- Ensure that bakery products are packaged in a way that preserves their quality, communicates accurate information, and meets food safety and regulatory standards.

<b>Duration: 03:00</b>	<b>Duration: 08:00</b>
<b>Theory – Key Learning Outcomes</b>	<b>Practical – Key Learning Outcomes</b>
<ul style="list-style-type: none"> <li>• Explain the different types of packaging materials used in the bakery industry such as paper, plastic, foil, and biodegradable options.</li> <li>• Identify the advantages and limitations of various packaging materials based on the type of bakery product.</li> <li>• Explain the types and functions of industrial packaging machines used in bakeries (such as flow wrap machines, vacuum sealers, band sealers, and shrink wrap machines) and their role in improving efficiency and shelf-life.</li> <li>• Explain the factors affecting the shelf-life of bakery products such as moisture, oxygen, temperature, and microbial contamination.</li> <li>• Describe how packaging can help in extending the shelf-life and maintaining the quality of bakery items.</li> <li>• Interpret the mandatory and optional elements of food product labelling as per FSSAI guidelines, such as product name, net weight, ingredients, allergens, manufacturing and expiry dates, storage instructions, and nutritional information.</li> <li>• Recognize the role of barcodes, batch numbers, and traceability details in bakery product packaging.</li> <li>• Explain the environmental impact of different packaging materials and the importance of sustainable packaging practices.</li> </ul>	<ul style="list-style-type: none"> <li>• Select suitable packaging material for different types of bakery products such as bread, cookies, cakes, and pastries.</li> <li>• Demonstrate the step-by-step process of packaging bakery items hygienically using appropriate tools and materials.</li> <li>• Apply correct labelling practices including placing labels accurately on packaged products.</li> <li>• Identify packaging defects or errors and take corrective action during the packaging process.</li> </ul>
<b>Classroom Aids:</b>	
Training kit (Trainer guide, Presentations), Whiteboard, Marker, Projector, Laptop, Presentation, Participant Handbook, etc.	
<b>Tools, Equipment, and Other Requirements</b>	
Packaging table/workstation, Heat sealer machine (manual/automatic), Hand impulse sealer, Cling wrap dispenser, Label printer or pre-printed labels, Scissors, Tape dispenser, Packaging tape, Barcode scanner (optional), Measuring scale, Gloves (disposable, food-safe), Apron, Head cap, Mask, Sanitizer spray or wipes, Food-grade plastic pouches, Laminated foil pouches, Clamshell containers, Cake boxes, Paper bags with food-safe lining, Butter paper, Parchment paper, Aluminium foil wraps, Corrugated	

outer cartons, Biodegradable packaging options, Labels (blank or pre-printed), Marker pens, Permanent markers, Product information stickers, Storage crates, Desiccant pouches, etc.

## Module 7: Troubleshooting in Bakery Production

Mapped to FIC/N5023 v1.0

### Terminal Outcomes:

- Analyze and troubleshoot common production issues in bakery items related to baking, texture, leavening, and ingredient use.
- Apply theoretical understanding and practical techniques to reduce faults, ensure consistent product quality, and minimise wastage in bakery production.

Duration: 02:00	Duration: 00:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
<ul style="list-style-type: none"> <li>• Explain common baking issues such as uneven baking, underbaking, overbaking, and burning along with their causes.</li> <li>• Explain texture-related issues such as dryness, sogginess, hardness, or crumbly structure and the role of ingredient proportions and mixing techniques.</li> <li>• Describe the impact of oven temperature, baking time, and rack position on final product quality.</li> <li>• Explain problems related to improper leavening or fermentation such as collapsed, dense, or misshaped baked items.</li> <li>• Describe ingredient-related issues like use of expired or poor-quality flour, sugar, or fat and their effect on taste, structure, and shelf-life.</li> <li>• Explain common icing and decoration issues such as cracking, melting, or uneven spreading and their causes.</li> </ul>	
<b>Classroom Aids:</b>	
Training kit (Trainer guide, Presentations), Whiteboard, Marker, Projector, Laptop, Presentation, Participant Handbook, etc.	
<b>Tools, Equipment, and Other Requirements</b>	
Oven, Oven thermometer, Cooling rack, Baking trays, Cake tins, Loaf pans, Skewer or cake tester, Digital kitchen scale, Measuring cups, Measuring spoons, Mixing bowls, Hand whisk, Electric hand mixer, Stand mixer, Rubber spatula, Dough scraper, Offset spatula, Bench scraper, Serrated knife, Timer, Parchment paper, Thermometer probe, Gloves, Apron, Head cap, Cleaning cloth, Sanitizer spray, Ingredient storage containers, Notepad or checklist for fault documentation, etc.	

**Module 8: Entrepreneurial Skills**  
*Mapped to FIC/N5023 v1.0*

**Terminal Outcomes:**

- Apply costing principles, raw material calculations, and bakery maths to determine product pricing and profitability.
- Demonstrate an understanding of sales and marketing strategies relevant to the bakery industry to enhance customer reach and business growth.

<b>Duration: 03:00</b>	<b>Duration: 00:00</b>
<b>Theory – Key Learning Outcomes</b>	<b>Practical – Key Learning Outcomes</b>
<ul style="list-style-type: none"> <li>• Explain the basic concepts of costing, including fixed cost, variable cost, and total cost in a bakery business.</li> <li>• Explain the raw material (RM) costing mechanism including unit cost, batch cost, and cost per portion.</li> <li>• Apply bakery maths to calculate recipe scaling, yield, wastage percentage, and cost per unit.</li> <li>• Explain the relationship between cost, selling price, and profit margin in bakery operations.</li> <li>• Describe how to calculate break-even point for bakery products.</li> <li>• Explain the importance of pricing strategies based on market demand, competition, and value addition.</li> <li>• Describe key sales and marketing strategies used in promoting bakery products through offline and online channels.</li> <li>• Explain the role of packaging, branding, and product placement in improving product visibility and sales.</li> <li>• Identify different customer segments and how marketing efforts can be tailored to each group.</li> <li>• Describe the importance of customer feedback, repeat sales, and loyalty programs in building a sustainable bakery business.</li> </ul>	
<b>Classroom Aids:</b>	
Training kit (Trainer guide, Presentations), Whiteboard, Marker, Projector, Laptop, Presentation, Participant Handbook, etc.	
<b>Tools, Equipment, and Other Requirements</b>	
Calculator, Recipe costing sheets, Excel or Google Sheets, Computer or laptop, Internet connection, Printer, Notepad, Pen/pencil, Raw material price list, Invoice samples, Sales register, Order forms, Packaging cost list, Profit margin charts, Marketing brochures, Sample advertisements, Business card samples, Social media content planner, Branding material samples, Sample feedback forms, Customer database template, etc.	

## 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 Technology/Food Science/ Food Engineering	3	Bakery Industry	1	Food Processing	
Bachelor's	Hotel Management	3	Bakery Industry	1	Food Processing	
M.Sc/M.Tech./ME	Food Technology/Food Science/ Food Engineering	2	Bakery Industry	1	Food Processing	
Master's	Hotel Management	2	Bakery Industry	1	Food Processing	
1 year Diploma	Bakery and Confectionery	5	Bakery Industry	1	Food Processing	

Trainer Certification	
Domain Certification	Platform Certification
Certified for Job Role: "Fundamentals of Baking" mapped to NOS: "FIC/N5023, 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 MEPSC guidelines is 80%.

## Assessor Requirements

Assessor Prerequisites						
Minimum Educational Qualification	Specialization	Relevant Industry Experience		Training Experience		Remarks
		Years	Specialization	Years	Specialization	
B.Sc./B.Tech./BE	Food Technology/Food Science/ Food Engineering	4	Bakery Industry	1	Food Processing	
Bachelor's	Hotel Management	4	Bakery Industry	1	Food Processing	
M.Sc/M.Tech./ME	Food Technology/Food Science/ Food Engineering	3	Bakery Industry	1	Food Processing	
Master's	Hotel Management	3	Bakery Industry	1	Food Processing	
1-year Diploma	Bakery and Confectionery	5	Bakery Industry	1	Food Processing	

Assessor Certification	
Domain Certification	Platform Certification
Certified for Job Role: "Fundamentals of Baking" mapped to NOS: "FIC/N5023, 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

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 in accordance with the laid-down criteria.

Assessment Agency would conduct assessments only at the training centres of the Training Partner or at designated testing centres authorised by FICSI.

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

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

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

This will facilitate the preparation of question bank / paper sets for the NOS. Each of these papers and question banks, so created by the Assessment Agency, will be validated by 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 the final assessment:

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

## 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>	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).
<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 <b>upon the completion of the training</b> .
<b>Terminal Outcome</b>	Terminal outcome is a statement of what a learner will know, understand and be able to do <b>upon the completion of a module</b> . A set of terminal outcomes help to achieve the training outcome.

## Acronyms and Abbreviations

Term	Description
<b>NSQF</b>	National Skills Qualification Framework
<b>NSQC</b>	National Skills Qualification Committee
<b>NOS</b>	National Occupational Standards
<b>TVET</b>	Technical and Vocational Education and Training
<b>SOP</b>	Technical and Vocational Education and Training
<b>OH&amp;S</b>	Occupational Health and Safety
<b>PPE</b>	Personal Protective Equipment
<b>HACCP</b>	Hazard Analysis and Critical Control Points
<b>VACCP</b>	Vulnerability Assessment Critical Control Points
<b>TACCP</b>	Threat Assessment Critical Control Points
<b>FSSAI</b>	Food Safety and Standards Authority of India
<b>FIFO</b>	First In First Out
<b>FEFO</b>	First Expire First Out
<b>GMP</b>	Good Manufacturing Practices
<b>GHP</b>	Good Hygiene Practices