Model Curriculum

QP Name: Spice Processor

QP Code: FIC/Q8502

Version: 5.0

NSQF Level: 3.0

Model Curriculum Version: 5.0

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Training Parameters

Sector	Food Processing
Sub-Sector	Packaged Foods
Occupation	Processing-Packaged Foods
Country	India
NSQF Level	3
Aligned to NCO/ISCO/ISIC Code	NCO-2015/8160.0700
Minimum Educational Qualification and Experience	10th Grade Pass or equivalent OR 8th-grade pass with 3-year experience in Food Industry OR Previous relevant Qualification of NSQF Level 2.0 with 3-year experience in Food Industry OR Previous relevant qualification of NSQF Level 2.5 with 1.5-year experience in Food Industry
Pre-Requisite License or Training	NA
Minimum Job Entry Age	16 Years
Last Reviewed On	30-04-2025
Next Review Date	29-04-2028
NSQC Approval Date	30-04-2025
QP Version	5.0
Model Curriculum Creation Date	04-03-2025
Model Curriculum Valid Up to Date	29-04-2028
Model Curriculum Version	5.0
Minimum Duration of the Course	360 Hours
Maximum Duration of the Course	360 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:

- Explain the key steps involved in preparing for production in the food processing industry.
- Describe the process of producing spices and seasonings, highlighting the essential techniques and quality considerations.
- Discuss the importance of food safety guidelines in food processing and their impact on product quality and consumer health.
- Discuss employability and entrepreneurship skills relevant to the food processing sector.

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: 3.0**	**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/N8515: Produce Spice and Seasoning **NOS Version No.: 2.0** **NSQF Level: 3.0**	**60:00**	**120:00**	**60:00**	**00:00**	**240:00**
Module 1: Introduction to Food Processing Sector and the Job Role of a Spice Processor	05:00	00:00	00:00	00:00	05:00
Module 3: Pre-processing of Whole Spices	10:00	20:00	10:00	00:00	40:00
Module 4: Production of Spices, Curry Powder, and Seasonings	20:00	60:00	30:00	00:00	110:00
Module 5: Packaging, Labeling, and Post-Production Maintenance	25:00	40:00	20:00	00:00	85:00
FIC/N9906: Apply food safety guidelines in Food Processing **NOS Version No.: 1.0** **NSQF Level: 3**	**10:00**	**20:00**	**00:00**	**00:00**	**30:00**

Module 6: Implement Personal Hygiene and Follow Good Manufacturing Practices	05:00	10:00	00:00	00:00	15:00
Module 7: Apply Food Safety Practices at Workplace	05:00	10:00	00:00	00:00	15:00
DGT/VSQ/N0101: Employability Skills (30 Hours) **NOS Version No.: 1.0** **NSQF Level: 2**	**30:00**	**00:00**	**00:00**	**00:00**	**30:00**
Module 8: Employability Skills (30 Hours)	30:00	00:00	00:00	00:00	30:00
Total Duration	**120:00**	**180:00**	**60:00**	**00:00**	**360:00**

Module Details

Module 1: Introduction to Food Processing Sector and the Job Role of a Spice Processor

Mapped to FIC/N8515, v2.0

Terminal Outcomes:

- Describe the food processing sector in brief.
- Discuss the career opportunities available to the individual within the food processing sector.
- Explain the importance of training program and job role of a Spice Processor.

Duration (in hours): 05:00	**Duration (in hours): 00:00**
Theory – Key Learning Outcomes	**Practical – Key Learning Outcomes**
• Define the term 'Food Processing'. • Discuss the size and scope of the food processing industry in brief. • List the various sub sectors of food processing industry. • Describe the significance of spice processing within the food processing industry. • Discuss the future trends and career growth opportunities available to the Spice Processor. • Explain the key role and responsibilities of a Spice Processor. • Describe the key personal and professional attributes required for a Spice Processor.	
Classroom Aids	
Training Kit - Facilitator's Guide, Participant's Handbook, Presentations and Software, Whiteboard, Marker, Projector, Laptop, Video Films	
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): 15:00	Duration (in hours): 40:00
Theory – Key Learning Outcomes	**Practical – Key Learning Outcomes**
• Describe the production planning process in a food processing unit. • Explain how to interpret process charts, product flow charts, and formulation charts used in production. • Define the procedure to estimate manpower and material requirements for production. • Discuss the principles of resource management in preparing for food production. • Explain how to calculate and plan for effective capacity utilization of machinery. • Identify organizational standard operating procedures and hygiene norms for cleanliness in production areas. • List general maintenance and operational practices for food processing machinery and tools. • Elucidate different types of waste generated in food production and their safe disposal methods. • Describe the methods used for inspecting tools, equipment, and machinery for suitability and safety. • Explain the process and considerations involved in allocating responsibilities to production team members.	• Show how to prepare a plan to carry out various tasks as required in the job. • Demonstrate how to ensure availability of raw materials, packaging materials, equipment, and manpower before production. • Show how to clean and maintain the work area according to hygiene and safety standards. • Demonstrate the correct procedure for cleaning, maintaining, and sanitizing machines and tools used in production. • Demonstrate how to dispose of hazardous, food, and packaging waste safely at designated locations. • Show how to inspect tools, equipment, and machinery to ensure operational readiness before production. • Demonstrate how to report faulty or malfunctioning tools and equipment to the appropriate authority. • Show how to organize tools and equipment systematically for efficient production. • Demonstrate how to receive, verify, and organize raw materials and packaging materials before processing. • Show how to assign and communicate work responsibilities effectively to assistants and helpers. • Demonstrate with help of roleplay a situation on how to allot work and responsibilities to the team and confirm that they have understood.

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

Module 3: Pre-processing of Whole Spices

Mapped to FIC/N8515, v2.0

Terminal Outcomes:

- Explain how to inspect and pre-process whole spices for production.
- Demonstrate spice-specific cleaning, grading, and drying using suitable tools and techniques.

Duration (in hours): 10:00	**Duration (in hours): 20:00**
Theory – Key Learning Outcomes	**Practical – Key Learning Outcomes**
• Define the types and characteristics of raw whole spices used in spice processing. • Discuss the sequence of operations to be followed for producing different types of spices. • Identify impurities and contaminants commonly found in raw spices. • Explain organizational procedures for inspecting and segregating spices. • Describe tools and equipment used for pre-cleaning and sorting spices (e.g., aspirators, destoners). • Explain spice-specific pre-cleaning methods (e.g., removing stalks in chilies, washing turmeric). • Discuss the use of high-precision cleaning using SORTEX to remove unwanted color defects, impurities, foreign material, and insect-damaged seeds. • Describe the methods of drying (sun, tray, forced-air) and their application based on spice type. • Explain safe handling practices and hygiene during pre-processing operations. • Identify proper waste disposal and defect reporting procedures during pre-cleaning.	• Demonstrate how to receive and inspect raw whole spices for damage, mold, pest infestation, and moisture levels as per organizational standards. • Show how to identify and segregate spices based on their type and intended processing requirements. • Demonstrate how to remove foreign matter using aspirators, air classifiers, sieves, magnets, and SORTEX machines. • Show how to operate destoners, magnetic separators, and SORTEX machines to eliminate stones, metallic contaminants, and discolored or damaged pieces. • Demonstrate how to grade spices by size, shape, density, and color using manual, mechanical, and SORTEX-based grading methods. • Show how to perform spice-specific cleaning and sorting procedures using appropriate tools and SORTEX technology for chilies, turmeric, cumin, coriander, fennel, cardamom, cloves, pepper, etc. • Demonstrate how to dry cleaned spices using suitable methods and pass them through SORTEX for final cleaning and grading.
Classroom Aids	
Training Kit - Facilitator's Guide, Participant's Handbook, Presentations and Software, Whiteboard, Marker, Projector, Laptop, Video Films	
Tools, Equipment and Other Requirements	

SORTEX, Moisture meters, sample trays, aspirators, sieves, air classifiers, magnets, destoners, washing tanks, scrubbers, drying trays, drying nets, forced-air dryers, weighing scales, visual inspection tools.

Module 4: Production of Spices, Curry Powder, and Seasonings

Mapped to FIC/N8515, v2.0

Terminal Outcomes:

- Explain the procedures for producing sterilized whole spices using standardized equipment.
- Discuss the process of preparing spice blends, curry powders, and seasonings to meet production specifications.
- Discuss the essential techniques used in producing seasonings and ensuring consistency in flavour and texture.

Duration (in hours): 20:00	**Duration (in hours): 60:00**
Theory – Key Learning Outcomes	**Practical – Key Learning Outcomes**
• Describe the sequence of operations in the production of whole spices, powdered spices, and blends. • Explain the working and safety measures of spice production machinery such as grinders, cutting machines, sterilizers, roasting machines, and vacuum dryers. • Explain the importance and process of sterilization to eliminate microbial contamination. • Identify critical control points (CCPs) in spice sterilization and blending processes to maintain food safety. • Explain the desirable product parameters such as color, size, texture, and moisture for whole and powdered spices. • Describe the use of mesh sizes and grinder screen adjustments for producing uniform spice powders. • Explain the differences between single spice powders and blended powders like garam masala, and their formulation requirements. • Describe the proper cooling and handling methods for spice powders and blends before packaging. • Explain the sensory evaluation parameters used to inspect spices and seasoning (appearance, aroma, taste, texture). • Identify best practices to prevent microbial contamination during milling,	• Show how to safely transfer dried whole spices to the cutting machine with minimal product loss. • Demonstrate how to operate the cutting machine and set controls to achieve the desired texture. • Demonstrate how to sterilize whole spices using automated sterilizers by setting correct time, temperature, and pressure. • Show how to identify and monitor critical control points (CCPS) during sterilization to ensure food safety. • Demonstrate how to collect and inspect sterilized whole spices for parameters like size, color, and cleanliness. • Show how to operate and adjust the roasting machine as per product requirements. • Demonstrate how to pulverize roasted spices using spice millers with correct screen settings. • Show how to collect and cool the milled spices in food-grade containers. • Demonstrate how to operate sieving/sifting machines to remove impurities and ensure consistency. • Show how to operate blending machines to prepare single and mixed spice powders as per formulation.

blending, and seasoning preparation. • List the parameters to be documented and submitted during sample collection for quality inspection.	• Show how to operate sterilization and vacuum drying equipment for powdered spices. • Demonstrate how to cool spice powders and blends after drying and before packing. • Show how to collect samples from spice powders and blends and submit them for QC verification. • Show how to weigh, mix, and sieve ingredients in the correct proportion for preparing seasonings. • Demonstrate how to monitor the seasoning process to ensure uniformity and prevent contamination. • Show how to inspect seasonings and submit final samples for quality checks. • Demonstrate how to document production parameters, defects observed, and corrective actions taken.
Classroom Aids	
Training Kit - Facilitator's Guide, Participant's Handbook, Presentations and Software, Whiteboard, Marker, Projector, Laptop, Video Films	
Tools, Equipment and Other Requirements	
Cutting machine, spice millers, sterilizers (steam/chemical), roasting machine, sieves and sifters, vacuum dryers, blending machines, food-grade containers, weighing scale, thermometer, pressure gauge, moisture meter, cleaning tools, sample collection kits, and QC forms.	

Module 5: Packaging, Labeling, and Post-Production Maintenance

Mapped to FIC/N8515, v2.0

Terminal Outcomes:

- Elucidate the procedures for packaging and labeling spice products, ensuring compliance with industry standards.
- Determine the best practices for post-production cleaning and regular maintenance of equipment to ensure hygiene and efficiency.

Duration (in hours): 25:00	**Duration (in hours): 40:00**
Theory – Key Learning Outcomes	**Practical – Key Learning Outcomes**
• Explain the organizational procedures for packaging and labelling of whole and powdered spices. • Identify the types of packaging materials suitable for different spice forms (e.g., pouches, jars, sachets, bottles). • Describe the importance of automated metal detection and verification in final product packaging. • Explain the essential information to be included on product labels in accordance with FSSAI regulations. • Describe the traceability process from final product to raw material through batch and production records. • Explain shelf-life testing procedures and the role of quality control in final verification. • Define clean-in-place (CIP) and clean-out-of-place (COP) procedures in spice processing. • Identify common workplace hazards related to equipment maintenance and safe disposal practices. • Describe protocols for allergen handling and prevention of cross-contamination. • Explain routine inspection and maintenance requirements for tools and machines used in spice processing. • Describe proper methods of cleaning work areas and disposal of waste after production activities.	• Show how to load whole spices, powdered spices, curry powders, and seasonings into the packaging machine. • Demonstrate how to set and monitor controls on the packaging machine for different product types. • Show how to load appropriate packaging materials (e.g., bottles, jars, pouches) into the machine based on product specifications. • Demonstrate the use of automated metal detectors to check for contamination in packaged spice products. • Show how to record all mandatory packaging information as per FSSAI guidelines (e.g., product name, batch number, allergen info). • Demonstrate how to maintain digital or manual production records (including ERP entry) for traceability and audits. • Show the process of transferring final spice products to the quality lab for shelf-life analysis. • Demonstrate how to clean workstations, tools, and equipment using recommended cleaning agents and sanitizers after production. • Show how to inspect machines for operational faults or maintenance needs and report them as per organizational protocols. • Demonstrate the cleaning steps for allergen control, including

•	documentation of measures taken.
Classroom Aids	
Training Kit - Facilitator's Guide, Participant's Handbook, Presentations and Software, Whiteboard, Marker, Projector, Laptop, Video Films	
Tools, Equipment and Other Requirements	
Packaging machine, jars, bottles, sachets, pouches, automated metal detector, ERP/computer system, labelling materials, cleaning tools (brushes, sanitizers, CIP/COP setup), quality sampling containers, maintenance checklist forms.	

Module 6: 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 7: 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 8: 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

Module 9: On-the-Job Training

Mapped to Spice Processor

Mandatory Duration: 60:00	Recommended Duration: 00:00
Location: On-Site	

Terminal Outcomes

- Demonstrate the standard practices to be followed while planning for production.
- Demonstrate the tasks required to prepare for the production process.
- Show how to carry out the key steps involved in producing whole spices, from cleaning to final quality inspection using machines like SORTEX.
- Demonstrate the process of producing spice and curry powder, emphasizing the importance of roasting, milling, and blending.
- Show how to apply essential techniques in producing seasonings while maintaining consistency in flavor and texture.
- Demonstrate the procedures for wrapping and labeling spice products in compliance with industry standards.
- Show how to perform post-production cleaning and regular maintenance of equipment to maintain hygiene and efficiency.
- Demonstrate the importance of personal hygiene and Good Manufacturing Practices (GMP) at the workplace.
- Show how to perform tasks that ensure personal hygiene and GMP practices at the workplace.
- Demonstrate food safety practices at the workplace and the ways to implement them effectively.
- Show how to follow the steps necessary for implementing food safety procedures successfully.

Annexure

Trainer Requirements

Trainer Prerequisites						
Minimum Educational Qualification	**Specialisation**	**Relevant Industry Experience**		**Training Experience**		**Remarks**
		Years	***Specialization***	***Years***	***Specialization***	
M.Sc/ M.Tech/ ME	Food technology or food engineering	2	Food processing	1	Food Processing	
B.Sc or Graduate/ B.Tech/BE	Food technology or food engineering	3	Food processing	1	Food Processing	
Diploma/ Certificate course	Food Technology/ Food Engineering/ packaging/ Home science, or allied sector	4	Food processing	1	Food Processing	

Trainer Certification	
Domain Certification	**Platform Certification**
Certified for Job Role: "Spice Processor" mapped to QP: "FIC/Q8502, v5.0". 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/Assessment Experience**		**Remarks**
		Years	***Specialization***	***Years***	***Specialization***	
M.Sc/ M.Tech/ ME	Food technology or food engineering	2	Food processing	1	Food Processing	
B.Sc or Graduate/ B.Tech/BE	Food technology or food engineering	3	Food processing	1	Food Processing	
Diploma/ Certificate course	Food Technology/ Food Engineering/ packaging/ Home science, or allied sector	4	Food processing	1	Food Processing	

Assessor Certification	
Domain Certification	**Platform Certification**
Certified for Job Role: "Spice Processor" mapped to QP: "FIC/Q8502, v5.0". 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 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. There in 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 banks 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.

On the Job:

1. Each module (which covers the job profile of Spice Processor) will be assessed separately.

2. The candidate must score 70% in each module to successfully complete the OJT.

3. Tools of Assessment that will be used for assessing whether the candidate is having desired skills and etiquette of dealing with customers, understanding needs & requirements, assessing the customer and perform Soft Skills effectively:

- Videos of Trainees during OJT
- Answer Sheets of Question Banks
- Assessing the Logbook entries of Trainees at Employer location
- Employer Performance Feedback.

4. Assessment of each Module will ensure that the candidate is able to:

- Carry out production of fortified food
- Work effectively and efficiently as per schedules and timelines.
- Escalate the problem to appropriate authority.
- Implement safety practices.
- Optimize the use of resources to ensure less wastage and maximum conservation.

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 it 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
NCVET	National Council for Vocational Education and Training
NVEQF	National Vocational Educational Qualification Framework
FICSI	Food Industry Capacity & Skill Initiative
QP	Qualification Pack
MC	Model Curriculum
NSQF	National Skills Qualification Framework
NSQC	National Skills Qualification Committee
NOS	National Occupational Standards
NCO	National Classification of Occupations
ES	Employability Skills
HACCP	Hazard Analysis and Critical Control Points
FSSAI	Food Safety and Standards Authority of India
GMPs	Good Manufacturing Practices
GHP	Good Hygiene Practices
PPE	Personal Protective Equipment
SOP	Standard Operating Procedure
QMS	Quality Management System
COP	Clean Out of Place
CIP	Clean In Place
CCPs	Critical Control Points
QC	Quality Control
ERP	Enterprise Resource Planning