



Model Curriculum

QP Name: Processed Food Entrepreneur

QP Code: FIC/Q9001

QP Version: 3.0

NSQF Level: 4

Model Curriculum Version: 3.0

Food Industry Capacity and Skill Initiative (FICSI)
Shriram Bhartiya Kala Kendra (3rd Floor)
Copernicus Marg, New Delhi 110001

Phone: 9711260230

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Training Parameters

Sector	Food Processing
Sub-Sector	Multi-Sectorial
Occupation	Generic
Country	India
NSQF Level	4
Aligned to NCO/ISCO/ISIC Code	NCO-2015/1321.0500
Minimum Educational Qualification and Experience	1. 11th grade pass & pursuing continuous schooling OR 2. Completed 1st year of 3-year diploma (after 10 th) OR 3. 10th grade pass plus 1-year NTC/ NAC OR 4. 10th Class Pass plus 2 years of relevant experience OR 5. Previous relevant qualification of NSQF Level 3 with 2 years of relevant experience OR 6. Previous relevant qualification of NSQF Level 3.5 with 1 years of relevant experience
Pre-Requisite License or Training	NA
Minimum Job Entry Age	18 years
Last Reviewed On	30/12/2021
Next Review Date	29/12/2024
NSQC Approval Date	30/12/2021
QP Version	3.0
Model Curriculum Creation Date	30/10/2021
Model Curriculum Valid Up to Date	29/10/2024
Model Curriculum Version	3.0

Minimum Duration of the Course	480 Hours
Maximum Duration of the Course	480 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:

- Starting and managing a food processing organization by exploring the market.
- Identifying opportunities in food processing.
- Innovating and giving a different dimension to products.

Compulsory Modules

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

NOS and Module Details	Theory Duration	Practical Duration	On-the-Job Training Duration (Mandatory)	On-the-Job Training Duration (Recommended)	Total Duration
FIC/N9005 Evaluate and develop entrepreneurship skills NOS Version No.: 1.0 NSQF Level: 4	30:00 Hours	30:00 Hours	00:00 Hours	00:00 Hours	60:00Hours
Module 1: Introduction to the training program	01:00 Hours	00:00 Hours	00:00 Hours	00:00 Hours	01:00Hours
Module 2: Overview of the “Processed food entrepreneur” Role	01:00 Hours	00:00 Hours	00:00 Hours	00:00 Hours	01:00 Hours
Module 3: Introduction to the Food Processing Industry	02:00 Hours	00:00 Hours	00:00 Hours	00:00 Hours	02:00 Hours
Module 4: Introduction to entrepreneurship	04:00 Hours	02:00 Hours	00:00 Hours	00:00 Hours	06:00 Hours
Module 5: Professional and Core Skills	03:00 Hours	05:00 Hours	00:00 Hours	00:00 Hours	08:00 Hours
Module 6: IT skills	09:00 Hours	07:00 Hours	00:00 Hours	00:00 Hours	16:00 Hours
Module 7: Evaluate and	10:00	16:00	00:00 Hours	00:00 Hours	26:00

develop entrepreneur skills	Hours	Hours			Hours
FIC/N9006 Selection of product and business planning NOS Version No.: 1.0 NSQF Level: 4	10:00 Hours	20:00 Hours	00:00 Hours	00:00 Hours	30:00 Hours
Module 8: Selection of product and business planning	10:00 Hours	20:00 Hours	00:00 Hours	00:00 Hours	30:00 Hours
FIC/N9007 Prepare for startup of food processing unit NOS Version No.: 1.0 NSQF Level: 4	20:00 Hours	40:00 Hours	00:00 Hours	00:00 Hours	60:00 Hours
Module 9: Prepare for startup of food processing unit	20:00 Hours	40:00 Hours	00:00 Hours	00:00 Hours	60:00 Hours
FIC/N9008 Start food processing unit NOS Version No.: 1.0 NSQF Level: 4	70:00 Hours	80:00 Hours	60:00 Hours	00:00 Hours	210:00 Hours
Module 10: Start food processing unit	70:00 Hours	80:00 Hours	60:00 Hours	00:00 Hours	150:00 Hours
FIC/N9009 Complete documentation and record keeping NOS Version No.: 2.0 NSQF Level: 4	10:00 Hours	20:00 Hours	00:00 Hours	00:00 Hours	30:00 Hours
Module 11: Complete documentation and record keeping	10:00 Hours	20:00 Hours	00:00 Hours	00:00 Hours	30:00 Hours
FIC/N9010 Ensure Food Safety, Hygiene and Sanitation NOS Version No.: 2.0 NSQF Level: 3	10:00 Hours	20:00 Hours	00:00 Hours	00:00 Hours	30:00 Hours
Module 12: Food Safety, Hygiene and Sanitation	10:00 Hours	20:00 Hours	00:00 Hours	00:00 Hours	30:00 Hours
DGT/VSQ/N0102 Employability Skills NOS Version No.: 1.0 NSQF Level: 4	24:00 Hours	36:00 Hours	00:00 Hours	00:00 Hours	60:00 Hours
Module 13 : Employability skills	24:00 Hours	36:00 Hours	00:00Hours	00:00Hours	60:00 Hours

Total Duration	174:00 Hours	246:00 Hours	60:00 Hours	00:00 Hours	480:00 Hours
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Module Details

Module 1: Introduction to the training program Mapped to FIC/N9005 v1.0

Terminal Outcomes:

- Introduce to fellow participants and the trainer.

Duration: 01:00	Duration: 00:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
<ul style="list-style-type: none"> • Introduce each other and build rapport with fellow participants and the trainer. 	
Classroom Aids:	
White board/Chart papers, marker.	
Tools, Equipment and Other Requirements	
Nil	

Module 2: Overview of the “Processed food entrepreneur” Role Mapped to FIC/N9005 v1.0

Terminal Outcomes:

- Discuss the roles and responsibilities of processed food entrepreneur.

Duration: 01:00	Duration: 00:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
<ul style="list-style-type: none"> • Define the roles and responsibilities of processed food entrepreneur. • Discuss about the awareness of the nature and availability of job opportunities. 	
Classroom Aids:	
Laptop/computer, white board/Chart papers, marker, projectors.	
Tools, Equipment and Other Requirements	
Nil	

Module 3: Introduction to the Food Processing Industry

Mapped to FIC/N9005 v1.0

Terminal Outcomes:

- Discuss the various sectors of food processing industry.
- Describe current market trends in food processing

Duration: 02:00	Duration: 00:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
<ul style="list-style-type: none"> • Define food processing. • List the various sub sectors of food processing industry. • Describe future of food processing industry • Describe the current market trends in food processing 	
Classroom Aids:	
Laptop, white/black board, marker, chart papers, projector, Trainer's guide, Student manual.	
Tools, Equipment and Other Requirements	
Nil	

Module 4: Introduction to entrepreneurship

Mapped to FIC/N9005 v1.0

Terminal Outcomes:

- Define and understand entrepreneurship
- Describe the characteristics of an entrepreneur

Duration: 04:00	Duration: 02:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
<ul style="list-style-type: none"> • Define entrepreneurship. • Define the behaviour and techniques of a successful entrepreneur 	<ul style="list-style-type: none"> • Display the behaviour of an entrepreneur.
Classroom Aids:	
Laptop, white board, marker, chart papers, projector, trainer’s guide and student handbook.	
Tools, Equipment and Other Requirements	
Nil	

Module 5: Professional and Core Skills

Mapped to FIC/N9005 v1.0

Terminal Outcomes:

- Discuss the attributes of desirable professional behaviour
- Demonstrate the standard measures undertaken for working effectively

Duration: 03:00	Duration: 05:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
<ul style="list-style-type: none"> • Identify personal strengths and weaknesses. • State the importance of decision making in the job. • State the importance of communicating effectively. • State the importance of listening. • State the importance of reading skills. 	<ul style="list-style-type: none"> • Apply standard practice to undertake a self-assessment test for identifying strengths and weaknesses. • Plan and prioritise tasks effectively to ensure timely completion. • Demonstrate the ways to analyse situations for identifying problems and making sound decision promptly. • Demonstrate effective communication skills to attract clientele
Classroom Aids:	
Laptop, white/black board, marker, chart papers, projector, Trainer's guide, Student manual.	
Tools, Equipment and Other Requirements	
Nil	

Module 6: IT Skills

Mapped to FIC/N9005 v1.0

Terminal Outcomes:

- Demonstrate the use of computer applications effectively.
- Operate the computer keyboard effectively to type
- Describe and demonstrate use of application soft wares like MS Word, MS excel and Power point

Duration: 09:00	Duration: 07:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
<ul style="list-style-type: none"> • Describe parts of computer • Discuss the process flow for operating a computer • Recall basics of application software like MS Word, MS excel and Power point • Describe how to open an E-mail account and send emails 	<ul style="list-style-type: none"> • Identify parts of the computer. • Demonstrate the use of computer keyboard effectively to type. • Demonstrate the use of computer applications effectively to record day-to-day activities. • Demonstrate the use of word processor effectively. • Demonstrate the use of spreadsheet application effectively. • Demonstrate the use of computer to document day-to-day activities. • Demonstrate opening an E-mail account and sending emails
Classroom Aids:	
Laptop, white/black board, marker, chart papers, projector, Trainer's guide, Student manual.	
Tools, Equipment and Other Requirements	
Nil	

Module7: Evaluate and develop entrepreneurship skills

Mapped to FIC/N9005 v1.0

Terminal Outcomes:

- Define the requirements of skilled entrepreneur e.g., capability to start business, develop business, manage an organization, manage time, handle different people.
- Discuss choosing the right product based on potential, market demand, profitability and personal preferences
- List various types of enterprises and entrepreneurship
- Demonstrate operation management, marketing and sales and finance management

Duration: 10:00	Duration: 16:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
<ul style="list-style-type: none"> • Define the requirements of skilled entrepreneur e.g. capability to start business, develop business, manage an organization, manage time, handle different people (customers, vendors, government officials, bankers, consultants, etc), make independent and clear. • Discuss how to choose the right product based on strengths, potential, capability, market demand, profitability, personal preferences. • Design a business development plan • Explain the procedure to review market demands based on competitors, customers, market requirements, current market status etc. • Define the knowledge and technical skills acquired by entrepreneur. • Discuss own strengths and weaknesses and analyse the gaps to ensure continuous improvement. • Discuss the measures to be undertaken to utilise time effectively thereby achieving maximum productivity. • List the characteristics of innovative 	<ul style="list-style-type: none"> • Show how to analyse a situation to identify gaps for improving the work process. • Demonstrate the procedure to plan the time taken to perform various tasks effectively. • Describe how market research is carried out • Role play the characteristics of an effective entrepreneur and leader • Demonstrate on how to identify new business opportunities • Demonstrate managing of an enterprise, people recruiting and management and HR management • Demonstrate operation management, management of marketing and sales, advertising, public relations, supply chain management, regulatory compliance, customer relationship management, vendor management and managing finances • Prepare a sample plan to solve problems and improve productivity at the workplace. • Demonstrate the procedure to operate a computer for digital marketing, e-

<p>individuals</p> <ul style="list-style-type: none"> • Discuss how to manage an enterprise • Describe how to plan effective strategies for solving problems and improving work culture within the team. • List the various types of digital marketing techniques. • Discuss the types and importance of e-commerce in promoting businesses. • List the various types of online banking services being used widely. • Discuss the procedure to apply for bank finances • List the elements of a proposal to attract future business opportunities and prospective clients. • Explain how to conduct entrepreneurial programs to identify business opportunities, generate employment and increase clientele. • Understand the importance of entrepreneurship • Describe the traits of successful entrepreneur • List the types of enterprises • List various types of entrepreneurship • Describe the core keys of marketing 	<p>commerce, branding, etc.</p> <ul style="list-style-type: none"> • Show how to use services such as NEFT, IMPS, UPI, RTGS for online banking. • Show how to conduct market surveys to understand market trend, market needs, opportunities, competition. • Display the skills required for distribution, sales and marketing. • Display the skills required for business planning.
Classroom Aids:	
Computer, Projection Equipment, PowerPoint Presentation and software, Facilitator's Guide, Participant's Handbook.	
Tools, Equipment and Other Requirements	
Nil	

Module 8: Selection of product and business planning

Mapped to FIC/N9006 v1.0

Terminal Outcomes:

- Identify and evaluate products based on idea, market demand, competition, availability of raw material, process capability, export potential.
- State the method to conduct market surveys for identified products.

Duration: 10:00	Duration: 20:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
<ul style="list-style-type: none"> • State the production/process capabilities for products. • State the method to conduct market surveys for identified products. • Explain the production feasibility of the product identified. • Describe how to design attractive, unique and eye-catching packaging to present it in an attractive manner. • Discuss how to test market of the product to know the market response. • Explain how to fix right selling price based on production cost, current sales price of similar product in the market, competitor price, quality of product produced against competitor's product. • Describe how to grow slowly with the market and continue the business. 	<ul style="list-style-type: none"> • Identify and evaluate products based on idea, market demand, competition, availability of raw material, process capability, export potential. • Identify stages of new product development • Demonstrate how to produce small quantity (trial production) of product in home kitchen or in incubation centre (if possible) to check the process feasibility. • Demonstrate process and prototype development , testing and product launch.
Classroom Aids:	
Laptop, white board, marker, chart papers, projector, trainer's guide, business plan and student handbook.	
Tools, Equipment and Other Requirements	
NIL	

Module 9: Prepare for start-up of food processing unit

Mapped to FIC/N9007 v1.0

Terminal Outcomes:

- State the method to secure funds from family, friends and financial institutions
- Describe the approaching method financial institutions for financial assistance to start small, medium and large scale food processing unit
- Describe the legal procedures after loan approval and loan rejection.

Duration: 20:00	Duration: 40:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
<ul style="list-style-type: none"> • State the method to secure funds from family, friends and financial enterprises. • Describe how to evaluate financial support suitable for starting food processing unit, like seed capital/marginal money, risk capital, bridge loans, short term for working capital, long and medium term loans. • Describe the approaching method to financial enterprises for financial assistance to start small, medium or large scale food processing unit. • Describe the legal procedures after loan approval and loan rejection. • Describe the entire procedure for filling of entrepreneur's memorandum. 	<ul style="list-style-type: none"> • Identify location for starting food processing unit. • Select location for food processing unit based on raw materials availability and availabilities of utilities like (water, electricity, communication), accessibility to main road/areas, proper environmental surroundings. • Identify the sources of fund for your venture • Demonstrate the process of filling entrepreneurs' memorandum
Classroom Aids:	
Laptop, white board, marker, chart papers, projector, business plan, trainer's guide and student manual.	
Tools, Equipment and Other Requirements	
NIL	

Module 10: Start food processing unit

Mapped to FIC/N9008 v1.0

Terminal Outcomes:

- State the procedure to obtain legal licenses required for setting up food processing industry.
- Describe the method for getting the processing unit constructed.
- Describe marketing and selling the product through marketing agency or through appointed sales team.
- Demonstrate monitoring of sale and decide on expansion/decreasing production quantity/halting of the enterprise.

Duration: 70:00	Duration: 80:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
<ul style="list-style-type: none"> • Discuss about recruiting manpower based on manpower and staffing mentioned in the project. • State the procedure to obtain legal licenses required for setting up food processing industry. • Describe the method for getting the processing unit constructed. • State various necessary applications to be submitted to relevant government departments (water board, electricity board, department of telecommunications, public work department etc.) and obtain utilities like water, power, communication etc. • State the method for recruiting engineers and operators before the installation of the machinery. • Describe necessary methods to obtain necessary registrations and license for starting food processing unit. • Describe the procedure for getting the food processing unit evaluated. • State different organizational 	<ul style="list-style-type: none"> • Identify how to select and order right machinery and equipment by prior consultation with experts, dealers /suppliers/ manufacturers and users. • Design the processing unit based on the type of industry through design engineers and plan an appropriate plant layout. • Demonstrate how to provide training to the employees for handling food processing from purchase of raw material to production and storage of finished products, on standard operating procedures (sop), food hygiene and sanitation, personnel hygiene etc. • Demonstrate monitoring of sale and decide on expansion/decreasing production quantity/halting of the enterprise. • Check the conformance of purchased materials quality to organisation standards. • Carry out trial production and standardise formulation and process parameters. • Check and test the nutritional

<p>standards.</p> <ul style="list-style-type: none"> • State the materials required for production (like raw materials, ingredients, packaging materials etc considering the expected market demand. • State various regulations in force like regulatory, taxation, environmental and certain product to procure the materials by complying with various regulations in force like regulatory, taxation, environmental and certain product specific clearances etc. • Describe managing of logistics for distribution of products to the market. • Describe marketing and selling the product through marketing agency or through appointed sales team. • Explain food hygiene and sanitation to be followed in the processing unit for all stages of processing (for handling raw material, process, storage, distribution, facility, personnel etc). • Discuss about appointing distributor all over the city/district/state/country (based on marketing and sale) for distribution of products. 	<p>composition of the product from an accredited laboratory for nutritional information labelling.</p> <ul style="list-style-type: none"> • Carry out commercial production(through trained employees) and produce finished product following the standardised formulations using processing machineries following the standardised process parameters. • Demonstrate packing and labelling of finished product using right packaging material and labelling information, and store as per organisation standards. • Demonstrate cleaning of machineries and equipment following clean-in-place & clean out of-place methods and procedures using recommended cleaning agents and sanitizers as per specifications and standards of the organisation. • Check the quality of the product in the internal or external lab to ensure its conformance to specification and standards of the organisation.
Classroom Aids:	
Laptop, white board, marker, chart papers, projector, business plan, trainer's guide, and student manual.	
Tools, Equipment and Other Requirements	
Laptop, business plan, equipment depending upon the type of food processed.	

Module 11: Complete documentation and record keeping

Mapped to FIC/N9009 v2.0

Terminal Outcomes:

- Define the needs for documenting and maintaining records
- Demonstrate the process of documenting records of production plan, process parameters, and finished products.
- Demonstrate how to document daily records in the ERP system effectively.

Duration: 10:00	Duration: 20:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
<ul style="list-style-type: none"> • State the need and method for documenting and maintaining records organization layout like blueprint the food processing unit, interior and exterior design of the food processing unit. • Elaborate the need for documenting and maintaining records on processing machinery, movable and immovable assets of the food processing unit. • Define the needs for documenting and maintaining records on personal and health records, on each employees employed in the food processing unit. • Discuss the needs for documenting and maintaining records on accounts records on loans, income, expenses, profit/loss etc of the organisation. • Discuss the need for documenting and maintaining records of raw materials, processes and finished products. • Explain the method of documenting and recording the details of raw material to final finished product. 	<ul style="list-style-type: none"> • Demonstrate the process of documenting records of production plan, process parameters, and finished products. • Demonstrate how to document daily records in the ERP system effectively. • Show how to document and maintain records on the storage of finished products like quantity stored, quality of stock (saleable or to be disposed), condition of stock (like packaging condition / rework /repack required).

<ul style="list-style-type: none"> • Explain how to document and maintain records on storage facility, like condition of storage facility, storage parameters if any like temperature, humidity, pressure (as applicable), space utilised, stacking procedure etc. • Explain how to document and maintain records on distribution details like transport details, quality, hygiene and cleanliness of vehicle, quantity loaded in the vehicle, distribution routes, outlet details, customer/consumer details, distribution quantity, quantity returned etc. 	
Classroom Aids:	
Laptop, white board, marker, chart papers, projector, trainer's guide and student manual.	
Tools, Equipment and Other Requirements	
Computer/Laptop, logbooks, internal audit register, food safety manual, quality policy etc.	

Module 12: Food Safety, Hygiene and Sanitation

Mapped to FIC/N9010 v2.0

Terminal Outcomes:

- State the importance of safety, hygiene and sanitation in the food industry.
- Demonstrate the safety practices to be followed in the work area.
- Demonstrate the personal hygiene to be followed in the work area.

Duration: 10:00	Duration: 20:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
<ul style="list-style-type: none"> • State the importance of safety, hygiene and sanitation in the food industry. • Discuss about the industry standards to maintain a safe and hygiene workplace. • Define HACCP principles to eliminate food safety hazards in the process and products. • State various physical, chemical and biological hazards and methods to prevent them. 	<ul style="list-style-type: none"> • Demonstrate the safety practices to be followed in the work area. • Demonstrate the personal hygiene to be followed in the work area. • Demonstrate the housekeeping practices by having designated area for all materials/tools and storing them in designated areas.
Classroom Aids:	
Laptop, white board, marker, chart papers, projector, business plan, trainer's guide and student manual.	
Tools, Equipment and Other Requirements	
Protective gloves, head caps, aprons, safety goggles, safety boots, mouth covers, sanitizer, safety manual, logbooks etc.	

Module 13 : Employability skills

Mapped to DGT/VSQ/N0102, v 1.0

Terminal Outcomes:

- Describe the traits of individual at workplace
- Demonstrate apply employability and entrepreneurship skills at workplace

Duration: 24:00	Duration: 36:00
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. • Discuss 21st century skills. • Display positive attitude, self-motivation, problem solving, time management skills and continuous learning mindset in different situations. • Discuss the significance of reporting sexual harassment issues in time • Discuss the significance of using financial products and services safely and securely. • Explain the significance of approaching the concerned authorities in time for any exploitation as per legal rights and laws • Explain the importance of managing expenses, income, and savings. • Discuss the significance of using internet for browsing, accessing social media platforms, safely and securely • Discuss the need for identifying opportunities for potential business, 	<ul style="list-style-type: none"> • Show how to practice different environmentally sustainable practices • Use appropriate basic English sentences/phrases while speaking • 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 • Use various sources to search and apply for jobs

<p>sources for arranging money and potential legal and financial challenges</p> <ul style="list-style-type: none"> • Differentiate between types of customers • Explain the significance of identifying customer needs and addressing them • Discuss the significance of maintaining hygiene and dressing appropriately • 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	
Computer/laptop.	

Annexure

Trainer Requirements

Trainer Prerequisites						
Minimum Educational Qualification <i><Select the minimum educational requirements, such as 12th Pass, Graduate or NSQF certified.></i>	Specialization <i><Specify the areas of specialization that are desirable.></i>	Relevant Industry Experience		Training Experience		Remarks
		Years	Specialization	Years	Specialization	
M. Sc./M.Tech/ME	Food Technology or Food Engineering	2	Food Industry	1	Training of Processed Food Entrepreneur	
B.Sc or graduate/B.Tech/BE	Food Technology or Food Engineering	3	Food Industry	1	Training of Processed Food Entrepreneur	
B.SC	Food Science and Quality Control	4	Food Industry	1	Training of Processed Food Entrepreneur	
Diploma/ certificate course	Food Technology	5	Food Industry	1	Training of Processed Food Entrepreneur	
Diploma	Food Technology or Food Engineering	4	Food Industry	1	Training of Processed Food Entrepreneur	

Trainer Certification	
Domain Certification	Platform Certification
Certified for Job Role: "Processed food entrepreneur" mapped to QP:"FIC/Q9001, v3.0". 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 <i><Select the minimum educational requirements, such as 12th Pass, Graduate or NSQF certified.></i>	Specialization <i><Specify the areas of specialization that are desirable.></i>	Relevant Industry Experience		Training/Assessment Experience		Remarks
		Years	Specialization	Years	Specialization	
Diploma	Hotel Management/ Food Technology/ Home Science	5	Food Industry	3	Assessment of Processed Food Entrepreneur	
B.SC	Hotel Management/ Food Technology/ Home Science	5	Food Industry	3	Assessment of Processed Food Entrepreneur	
B.Voc	Hotel Management/ Food Technology/ Home Science	5	Food Industry	3	Assessment of Processed Food Entrepreneur	

Assessor Certification	
Domain Certification	Platform Certification
Certified for Job Role: “Processed food entrepreneur” mapped to QP:“FIC/Q9001, v3.0”. 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 behavioral 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