



Model Curriculum

QP Name: Traditional Snack and Savoury Maker

QP Code: FIC/Q8501

QP Version: 3.0

NSQF Level: 3

Model Curriculum Version: 3.0

Food Industry Capacity and Skill Initiative
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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- 2015/75120.400
Minimum Educational Qualification and Experience	<p>1. Grade 8 pass and pursuing continuous schooling in regular school with vocational subject OR</p> <p>2. 8th grade pass with 1-year of relevant experience OR</p> <p>3. 5th grade pass with 4 years of relevant experience OR</p> <p>4. Ability to read and write with 5 years relevant experience OR</p> <p>5. Previous relevant qualification of NSQF Level 2 with 1 years of relevant experience OR</p> <p>6. Previous relevant qualification of NSQF Level 2.5 with 6 months of relevant experience</p>
Pre-Requisite License or Training	Not Applicable
Minimum Job Entry Age	18 years
Last Reviewed On	30/09/2021
Next Review Date	29/09/2024

NSQC Approval Date	30/09/2021
QP Version	3.0
Model Curriculum Creation Date	30/07/2021
Model Curriculum Valid Up to Date	29/09/2024
Model Curriculum Version	3.0
Minimum Duration of the Course	300 Hours
Maximum Duration of the Course	300 Hours

Program Overview

This section summarizes the end objectives of the program along with its duration.

Training Outcomes

At the end of the program, the participants will be able to:

- Prepare and maintain work area and process machineries.
- Prepare for production of snack & savoury.
- Prepare raw material for production of snack & savoury.
- Produce various traditional snack and savoury following specification and standards of the organization.
- Document and keep records related to traditional snack and savoury.
- Apply food safety and hygiene standards at work.

Compulsory Modules

NOS and Module Details	Theory Duration	Practical Duration	On-the-Job Training Duration (Mandatory)	On-the-Job Training Duration (Recommended)	Total Duration
FIC/N8501 Prepare and maintain work area and process machineries for making snack and savoury NOS Version No.: 1.0 NSQF Level: 4	20:00 Hours	40:00 Hours	00:00Hours	00:00Hours	60:00 Hours
Module 1: Introduction to the training program and overview of the traditional Snack and savoury role	04:00 Hours	00:00 Hours	00:00Hours	00:00Hours	04:00 Hours
Module 2: Prepare and maintain work area and process machineries for making snack and savory	16:00 Hours	40:00 Hours	00:00Hours	00:00Hours	56:00 Hours
FIC/N8502 Prepare for production of snack and savoury NOS Version No.: 1.0 NSQF Level: 4	10:00 Hours	20:00 Hours	00:00Hours	00:00Hours	30:00 Hours

Module 3: Prepare for production of snack and savoury	10:00 Hours	20:00 Hours	00:00Hours	00:00Hours	30:00 Hours
FIC/N8503 Prepare raw material for snack and savoury NOS Version No.: 1.0 NSQF Level:4	10:00 Hours	20:00 Hours	00:00Hours	00:00Hours	30:00 Hours
Module 4: Prepare raw material for production of Snack and savoury	10:00 Hours	20:00 Hours	00:00Hours	00:00Hours	30:00 Hours
FIC/N8504 Prepare snack and savoury products NOS Version No.: 1.0 NSQF Level: 4	30:00 Hours	60:00 Hours	00:00Hours	00:00Hours	90:00 Hours
Module5: Prepare snack And savoury products	30:00 Hours	60:00 Hours	00:00Hours	00:00Hours	90:00 Hours
FIC/N8505 Complete documentation and record keeping related to making traditional snack and savoury NOS Version No.: 1.0 NSQF Level: 4	10:00 Hours	20:00 Hours	00:00Hours	00:00Hours	30:00 Hours
Module 6: Complete documentation and record keeping	10:00 Hours	20:00 Hours	00:00Hours	00:00Hours	30:00 Hours
FIC/N9001 Ensure food safety, hygiene and sanitation for processing food products NOS Version No.: 1.0 NSQF Level: 4	10:00 Hours	20:00 Hours	00:00Hours	00:00Hours	30:00 Hours
Module 7: Food Safety, Hygiene and Sanitation	10:00 Hours	20:00 Hours	00:00Hours	00:00Hours	30:00 Hours
DGT/VSQ/N0101 Employability Skills NOS Version No.: 1.0 NSQF Level: 2	12:00 Hours	18:00 Hours	00:00Hours	00:00Hours	30:00 Hours
Module 8: Employability skills	12:00 Hours	18:00 Hours	00:00 Hours	00:00 Hours	30:00 Hours
Total Duration	102:00 Hours	198:00 Hours	00:00Hours	00:00Hours	300:00 Hours

Module Details

Module 1: Introduction to the training program and overview of the traditional snack and savoury role

Mapped to FIC/N8501 v1.0

Terminal Outcomes:

- Discuss the opportunities available for Traditional Snack and Savoury Maker in food processing industry.
- Discuss the various sectors of food processing industry and current market trends.
- Discuss the roles and responsibilities of Traditional Snack and Savoury Maker.

Duration: 04:00	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. • List the sequence of tasks performed. • Explain the roles and responsibilities of traditional snack and savoury maker. • Define food processing. • Describe future trends of food processing industry • Describe the various sub sectors of food processing industry. • Describe the various units within a traditional snack and savoury processing unit. • List the various products produced in snack and savoury industry. 	
Classroom Aids:	
NIL	
Tools, Equipment and Other Requirements	
NIL	

Module 2: Prepare and maintain work area and process machineries for making snack and savoury

Mapped to FIC/N8501 v1.0

Terminal Outcomes:

- Discuss the tasks to be performed to prepare for traditional snack and savoury.
- Enlist and describe equipment used in preparation of different snack and savory products
- State the importance of maintaining tools and equipment effectively.

Duration: 16:00	Duration: 40:00
Theory–Key Learning Outcomes	Practical–Key Learning Outcomes
<ul style="list-style-type: none"> • State the materials and equipment used in the preparation of traditional snack and savory • State the common detergents and sanitizers used in cleaning work area and machineries. • Describe the functions to be carried out before starting production. • State the methods of cleaning and sanitization. • State the different types of maintenance procedures. • Describe CIP/COP method of cleaning. • Describe SIP method of cleaning. 	<ul style="list-style-type: none"> • Demonstrate the process of preparing the work area for scheduled production. • Demonstrate how to use tools safely. • Demonstrate attending of minor repairs and faults in process machineries. • Prepare the machines and tools required for production of traditional snack and savoury.
Classroom Aids:	
Laptop,whiteboard,marker,chartpapers,projector,trainer’sguide,studenthandbook.	
Tools, Equipment and Other Requirements	
cleaning machines, extruder, vegetable washer, vegetable peeler, pulveriser, fryer, roaster, blender,strainer,canningmachineriesblender,MeasurementCane;Weighingbalance,Timer,Gas with Burner; Knives, spatulas, packing wrap rolls, measuring cup and spoons, utensils, ladle, ladle with holes, digital hygrometer, Muslin Cloth; Weighing Machine; Milk Stirrer; Thermometer; Test Tube (Glass); Test Tube Holder; Gas with Burner.	

Module 3: Prepare for production of snack and savoury

Mapped to FIC/N8502 v1.0

Terminal Outcomes:

- Discuss the various methods used for production of snack and savoury.
- Demonstrate the standard practices followed for production planning.

Duration: 10:00	Duration: 20:00
Theory–Key Learning Outcomes	Practical–Key Learning Outcomes
<ul style="list-style-type: none"> • State the method of supporting in planning production. • Explain the process of calculating raw material requirement. 	<ul style="list-style-type: none"> • Demonstrate the process of calculating batch size based on production order. • Demonstrate how to plan the production process. • Demonstrate the process of calculating packaging material, raw material and manpower requirement.
Classroom Aids:	
Laptop, whiteboard, marker, chart papers, projector, trainer’s guide, business plan and student handbook.	
Tools, Equipment and Other Requirements	
cleaning machines, extruder, vegetable washer, vegetable peeler, pulveriser, fryer, roaster, blender, strainer, canning machineries, blender, Measurement Cane; Weighing balance, Timer, Gas with Burner; Knives, spatulas, packing wrap rolls, measuring cup and spoons, utensils, ladle, ladle with holes, digital hygrometer, Muslin Cloth; Weighing Machine; Milk Stirrer; Thermometer; Test Tube (Glass); Test Tube Holder; Gas with Burner.	

Module 4: Prepare raw material for production of snack and savoury

Mapped to FIC/N8503 v1.0

Terminal Outcomes:

- Discuss the various methods used to prepare raw material for production of snack and savoury.
- Demonstrate the processes used to prepare raw material for snack and savoury production.

Duration: 10:00	Duration: 20:00
Theory–Key Learning Outcomes	Practical–Key Learning Outcomes
<ul style="list-style-type: none"> • Describe the process of receiving raw materials (legumes, pulses, dal, oil seeds, spices, vegetables etc) from supplier and check weight. • Describe the process of cleaning and further processing of raw materials, wherever required • Describe suitable storage condition for raw materials 	<ul style="list-style-type: none"> • Demonstrate the process of using pulverizer and checking the fineness of the raw material. • Demonstrate the process of transferring raw material until further processing method or storage method. • Exhibit the process of grinding of raw materials. • Execute the process of washing, sorting and slicing vegetables for processing • Execute the process of soaking legumes, pulses, and nuts for processing • Execute the process of grinding nuts for processing • Demonstrate the process followed in the process line.
Classroom Aids:	
NIL	
Tools, Equipment and Other Requirements	
cleaning machines, extruder, vegetable washer, vegetable peeler, pulveriser, fryer, roaster, blender, strainer, canning machineries, blender, Measurement Cane; Weighing balance, Timer, Gas with Burner; Knives, spatulas, packing wrap rolls, measuring cup and spoons, utensils, ladle, ladle with holes, digital hygrometer, Muslin Cloth; Weighing Machine; Milk Stirrer; Thermometer; Test Tube (Glass); Test Tube Holder; Gas with Burner.	

Module 5: Prepare snack and savoury products

Mapped to FIC/N8504 v1.0

Terminal Outcomes:

- Demonstrate the process of producing snack and savoury products and cleaning machineries and work area after production.
- Explain the complete process of snack and savoury products production.

Duration: 30:00	Duration: 60:00
Theory–Key Learning Outcomes	Practical–Key Learning Outcomes
<ul style="list-style-type: none"> • Explain the standard operating procedures followed traditional snack and savoury industry. • List the ingredients required for production. • Explain the process of weighing required raw material. • Describe operating of machines as per SOP. • Describe preparation of various snack & savory products • Describe process of testing of various snack & savory products produced • Explain packing methods including the sterilization of cans in retort and materials used for packaging of various snack and savory products produced • Describe post-production cleaning and maintenance 	<ul style="list-style-type: none"> • Demonstrate how to follow the process of setting controls like temperature, pressure, time etc of steam jacketed kettle, opening valves of steam (or) light burner to cook ingredients, stirring manually or set controls like speed of stirrer to stir mechanically. • Demonstrate the process of cooking different snack and savouries. • Demonstrate testing for quality analysis of different products produced

Classroom Aids:

NIL

Tools, Equipment and Other Requirements

Cleaning machines, extruder, vegetable washer, vegetable peeler, pulveriser, fryer, roaster, blender, strainer, canning machineries, blender, Measurement Cane; Weighing balance, Timer, Gas with Burner; Knives, spatulas, packing wrap rolls, measuring cup and spoons, utensils, ladle, ladle with holes, digital hygrometer, Muslin Cloth; Weighing Machine; Milk Stirrer; Thermometer; Test Tube (Glass); Test Tube Holder.

Module 6: Complete documentation and record keeping

Mapped to FIC/N8505 v1.0

Terminal Outcomes:

- Document and maintain records related to processing.

Duration: 10:00	Duration: 20:00
Theory–Key Learning Outcomes	Practical–Key Learning Outcomes
<ul style="list-style-type: none"> • Explain the need for documenting and maintaining records of raw materials, processes and finished products. • Discuss the method of documenting and recording the details of raw material to final finished product. • Describe the process of documenting daily records in the ERP system effectively. 	<ul style="list-style-type: none"> • Demonstrate the process of documenting records of production plan, process parameters, raw material and finished product.
Classroom Aids:	
Laptop,whiteboard,marker,chartpapers,projector,trainer’s guideandstudenthandbook.	
Tools, Equipment and Other Requirements	
Computer/Laptop, logbooks, internal audit register, food safety manual, quality policy etc.	

Module 7: Food Safety, Hygiene and Sanitation

Mapped to FIC/N9001 v1.0

Terminal Outcomes:

- Discuss the importance of health and safety at the workplace.
- Demonstrate the task to be performed for ensuring health and safety at the workplace.

Duration: 10:00	Duration: 20:00
Theory–Key Learning Outcomes	Practical–Key Learning Outcomes
<ul style="list-style-type: none"> • Explain the importance of safety, hygiene and sanitation in the production of snack and savoury. • Describe measures to prevent contamination and cross contamination • Discuss in detail GMP and GHP to be followed in the work environment • Discuss HACCP to be followed in the organization 	<ul style="list-style-type: none"> • Apply the industry standards to maintain a safe and hygiene workplace. • Apply HACCP principles to eliminate food safety hazards in the process and products. • Apply safety practices in the work area. • Demonstrate the procedure to identify agents which area potential food hazard.
Classroom Aids:	
Laptop, white board, marker, chart papers, projector, trainer’s guide and student handbook.	
Tools, Equipment and Other Requirements	
Protective gloves, head caps, aprons, safety goggles, safety boots, mouth covers, sanitizer, safety manual, logbooks etc.	

Module 8: Employability skills

Mapped to DGT/VSQ/N0101, v 1.0

Terminal Outcomes:

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

Duration: 12:00	Duration: 18:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
<ul style="list-style-type: none"> • 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 individuals • List the levels of Maslow Hierarchy of needs • List the traits of effective team • Discuss tips for stress management • Discuss the importance of good work ethics • 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 	<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 • Prepare a sample plan to solve problems and improve productivity at the workplace. • Demonstrate the procedure to operate a computer for digital marketing, e-commerce, branding, etc. • Show how to use services such as NEFT, IMPS, UPI, RTGS for online banking.

<p>opportunities, generate employment and increase clientele.</p> <ul style="list-style-type: none"> • Understand the make in India campaign • Discuss the importance of Swachh Bharat Abhiyan • Understand the importance of entrepreneurship • Describe the traits of successful entrepreneur • List the types of enterprises • Understand the importance of effective speaking and listening • Discuss the importance of problem solving • Discuss how to deal with failures • Describe the core keys of marketing • Discuss ways to manage risks at workplace 	
Classroom Aids:	
White board/Chart papers, marker.	
Tools, Equipment and Other Requirements	
NIL	

Annexure

Trainer Requirements

Trainer Prerequisites						
Minimum Educational Qualification	Specialization	Relevant Industry Experience		Training Experience		Remarks
		Years	Specialization	Years	Specialization	
M. Sc./M.Tech/ME	Food Technology or Food Engineering or allied sector	2	Food Industry	1	Training of Traditional Snack and Savoury Maker	
B.Sc or Graduate/ B.Tech/BE	Food Technology or Food Engineering or allied sector	3	Food Industry	1	Training of Traditional Snack and Savoury Maker	
B.SC	Food Science and Quality Control	4	Food Industry	1	Training of Traditional Snack and Savoury Maker	
B.SC	Home Science	5	Food Industry	1	Training of Traditional Snack and Savoury Maker	
Diploma	Food Technology or Food Engineering	4	Food Industry	1	Training of Traditional Snack and Savoury Maker	
Diploma/Certificate course	Food Technology	5	Food Industry	1	Training of Traditional Snack and Savoury Maker	

Trainer Certification	
Domain Certification	Platform Certification
Certified for Job Role: "Traditional Snack and Savoury Maker" mapped to QP: "FIC/Q8501, v3.0". Minimum accepted score is 80%.	Recommended that the Trainer is certified for the Job Role: "Trainer", mapped to the Qualification Pack: "MEP/Q0102". Minimum accepted score is 80 % as per FICSI guidelines.

Assessor Requirements

Assessor Prerequisites						
Minimum Educational Qualification	Specialization	Relevant Industry Experience		Training/Assessment Experience		Remarks
		Years	Specialization	Years	Specialization	
B.SC	Hotel Management or Food Technology or Home Science	5	Food Industry	3	Assessment of Traditional Snack and Savoury Maker	
Diploma	Hotel Management or Food Technology or Home Science	5	Food Industry	3	Assessment of Traditional Snack and Savoury Maker	

Assessor Certification	
Domain Certification	Platform Certification
Certified for Job Role: “Traditional Snack and Savoury Maker” mapped to QP: “FIC/Q8501, v3.0”. Minimum accepted score is 80%.	Recommended that the Trainer is certified for the Job Role: “Trainer”, mapped to the Qualification Pack: “MEP/Q0102”. Minimum accepted score is 80 % as per FICSI guidelines.

Assessment Strategy

This section includes the processes involved in identifying, gathering and interpreting information to evaluate the learner on the required competencies of the program.

Assessment will be based on the concept of Independent Assessors empanelled with Assessment Agencies, identified, selected, trained and certified on Assessment techniques. These assessors would be aligned to assess as per the laid down criteria.

Assessment Agency would conduct assessment only at the training centres of Training Partner or designated testing centers authorized by FICSI.

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

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

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

This will facilitate preparation of question bank / paper sets for each of the QPs. Each of these papers sets / question bank so created by the Assessment Agency will be validated by the industry subject matter experts through FICSI, especially with regard to the practical test and the defined tolerances, finish, accuracy etc.

The following tools are proposed to be used for final assessment:

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

Glossary

Term	Description
Declarative Knowledge	Declarative knowledge refers to facts, concepts and principles that need to be known and/or understood in order to accomplish a task or to solve a problem.
Key Learning Outcome	Key learning outcome is the statement of what a learner needs to know, understand and be able to do in order to achieve the terminal outcomes. A set of key learning outcomes will make up the training outcomes. Training outcome is specified in terms of knowledge, understanding (theory) and skills (practical application).
OJT (M)	On-the-job training (Mandatory); trainees are mandated to complete specified hours of training on site
OJT (R)	On-the-job training (Recommended); trainees are recommended the specified hours of training on site
Procedural Knowledge	Procedural knowledge addresses how to do something, or how to perform a task. It is the ability to work, or produce a tangible work output by applying cognitive, affective or psychomotor skills.
Training Outcome	Training outcome is a statement of what a learner will know, understand and be able to do upon the completion of the training.
Terminal Outcome	Terminal outcome is a statement of what a learner will know, understand and be able to do upon the completion of a module. A set of terminal outcomes help to achieve the training outcome.

Acronyms and Abbreviations

Term	Description
QP	Qualification Pack
NSQF	National Skills Qualification Framework
NSQC	National Skills Qualification Committee
NOS	National Occupational Standards
HACCP	Hazard Analysis and Critical Control Points
GMP	Good Manufacturing Practices
GHP	Good Hygiene Practices