Model Curriculum

QP Name: Fortified Rice Technician

QP Code: FIC/Q1010

QP Version: 1.0

NSQF Level: 4

Model Curriculum Version: 1.0

Food Industry Capacity and Skill Initiative (FICSI)
Shriram Bhartiya Kala Kendra (3rd Floor)
1, Copernicus Marg, New Delhi 110001, Phone: 9711260230

Table of Contents

Training Parameters

Sector	Food Processing
Sub-Sector	Food Grain Milling
Occupation	Processing – Food Grain Milling (including oilseeds)
Country	India
NSQF Level	4
Aligned to NCO/ISCO/ISIC Code	NCO-2015/NIL
Minimum Educational Qualification and Experience	1. Class 12th or, 2. Class 10th passed with 2 years of relevant experience or, 3. Class 10th with 1 year ITI and 1 year of experience or, 4. Class 10th with 2 years of ITI or, 5. Class 10th with 3 years of Diploma or, 6. Class 8th with 4 years of relevant experience or, 7. NSQF Level 3 Certification in relevant occupation with 2 years of relevant experience
Pre-Requisite License or Training	Not Applicable
Minimum Job Entry Age	18 years
Last Reviewed On	03/03/2022
Next Review Date	30/03/2025
NSQC Approval Date	31/03/2022
QP Version	1.0
Model Curriculum Creation Date	03/03/2022
Model Curriculum Valid Up to Date	30/03/2025
Model Curriculum Version	1.0
Minimum Duration of the Course	390 Hours
Maximum Duration of the Course	390 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:

- Perform and monitor various activities for rice fortification
- Facilitate cleaning and regular maintenance of equipment at the workplace
- Apply necessary health and safety practices to ensure workplace health and safety
- Work effectively with others
- Use resources at the workplace optimally

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
Industry Orientation	**36:00**	**12:00**	**00:00**	**00:00**	**48:00**
Module 1: Introduction to Food Processing Sector and the Job of 'Milling Technician'	08:00	00:00	00:00	00:00	08:00
Module 2: Employability and Entrepreneurship skills	28:00	12:00	00:00	00:00	40:00
FIC/N9026: Prepare for production **NOS Version 1.0** **NSQF Level 3**	**12:00**	**32:00**	**00:00**	**00:00**	**44:00**
Module 3: Prepare for production	12:00	32:00	00:00	00:00	44:00
FIC/N1036: Carry out production of fortified rice **NOS Version No. 1.0** **NSQF Level 4**	**44:00**	**178:00**	**00:00**	**00:00**	**222:00**

Module 4: Select quality raw material to produce fortified rice	12:00	33:00	00:00	00:00	45:00
Module 5: Ensure processing of fortified rice kernel and blended fortified rice	20:00	120:00	00:00	00:00	140:00
Module 6: Ensure stability and proper storage of packed fortified rice	12:00	25:00	00:00	00:00	37:00
FIC/N9901 –Implement Health and Safety practices at the workplace **NOS Version No. 1.0** **NSQF Level 3**	**08:00**	**16:00**	**00:00**	**00:00**	**24:00**
Module 7: Implement health and safety practices at workplace	04:00	08:00	00:00	00:00	12:00
Module 8: Managing accidents and emergencies	04:00	08:00	00:00	00:00	12:00
FIC/N9902 – Work Effectively in an Organisation **NOS Version No. 1.0** **NSQF Level 3**	**08:00**	**08:00**	**00:00**	**00:00**	**16:00**
Module 9: Working effectively in an organization	08:00	08:00	00:00	00:00	16:00
SGJ/N1702 – Optimize Resource Utilization at the Workplace **NOS Version No. 1.0** **NSQF Level 3**	**12:00 Hours**	**24:00 Hours**	**00:00 Hours**	**00:00 Hours**	**36:00 Hours**
Module 10: Material Conservation	04:00 Hours	08:00 Hours	00:00	00:00	12:00 Hours
Module 11: Energy / electricity conservation	04:00 Hours	08:00 Hours	00:00	00:00	12:00 Hours
Module 12: Waste Management / Recycling	04:00 Hours	08:00 Hours	00:00	00:00	12:00 Hours
Total Duration	**120:00**	**270:00**	**00:00**	**00:00**	**390:00**

Module Details

Module 1: Introduction to Food Processing Sector and the Job of 'Fortified Rice Technician'

Industry Orientation

Terminal Outcomes:

- Describe the food processing industry and its sub-sectors in brief
- Discuss the roles and responsibilities of a Fortified Rice Technician
- Describe the traits of individual at workplace
- Demonstrate apply employability and entrepreneurship skills at workplace

Duration: *08:00*	**Duration**: *00:00*
Theory – Key Learning Outcomes	**Practical – Key Learning Outcomes**
• Discuss about the food processing industry and food grain milling sub-sector in brief • Discuss the career opportunities available to a fortified rice technician in the food processing industry • Explain the terminologies used in fortification • List the sequence of operations to be performed in the job • State the food safety hygiene standards to follow in a work environment	
Classroom Aids:	
Whiteboard, Marker, Duster, Projector, Laptop, PowerPoint Presentation	
Tools, Equipment and Other Requirements	
Nil	

Module 2: Employability and Entrepreneurship skills

Industry Orientation

Terminal Outcomes:

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

Duration: *28:00*	**Duration:** *12:00*
Theory – Key Learning Outcomes	**Practical – Key Learning Outcomes**
• 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 opportunities, generate employment and increase clientele. • Understand the make in India campaign	• 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.

• 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

Module 3: Prepare for production

Mapped to FIC/N9026 v. 1.0

Terminal Outcomes:

- Discuss the preparation tasks to be performed for fortification
- State the importance of maintaining tools and equipment effectively

Duration: *12:00*	**Duration**: *32:00*
Theory – Key Learning Outcomes	**Practical – Key Learning Outcomes**
• Elucidate production planning process. • List the manpower and material requirements as per work requirement. • Discuss the importance of various process charts, product flow charts, resource management process, etc. • List the priority of tasks as per work schedule. • List the documents which needs to be checked while procuring vitamin and mineral premix • Recall the steps to plan capacity utilization of machinery with respect to the processing time, production order and batch size for each product. • List down the basic concept of food safety and hygiene. KU8 • List the tools, equipment and production materials required. • Recall various steps required to organize production materials appropriately.	• Demonstrate the procedure for obtaining work requirements from supervisors. • Prepare samples to plan and prioritize work schedules • Demonstrate how to estimate the resources as per the requirement (raw materials, packaging materials, machineries, and manpower) • Employ appropriate practices to plan capacity utilization of machineries • Carry out cleaning and maintaining the work area following organizational procedures. • Perform cleaning of machines and tools and sanitize them following the organization's specifications and standards. • Demonstrate how to dispose of the waste material at the designated place, safely. • Inspect the tools, equipment and machinery to ascertain suitability for use. • Report information such as faulty tools and equipment to the concerned authority. • Demonstrate how to organize production materials appropriately. • Demonstrate how to allot responsibilities to the helpers.
Classroom Aids	
Computer, Projection Equipment, PowerPoint Presentation and software, Facilitator's Guide, Participant's Handbook.	

Tools, Equipment and Other Requirements
Raw materials, racks, utensils, pulverizer, blender, extruder, Dryer, Fire extinguishers, High speed exhausts, Masks – Head cover, mouth cover, cleaning ingredients and tools, Aprons, Safety Goggles, Safety Boots, Mouth Masks, Sanitizer, Food Safety Manual

Module 4: Select quality raw material to produce fortified rice

Mapped to FIC/N1036 v 1.0

Terminal Outcomes:

- List the raw materials required to produce fortified rice
- Demonstrate the tasks to identify the quality raw materials and equipment required to identify impurities in raw materials
- Explain the techniques used to store, discard and arrange the raw materials before production.

Duration: *12:00*	**Duration**: *33:00*
Theory – Key Learning Outcomes	**Practical – Key Learning Outcomes**
• Describe the characteristics of various raw material which are used to produce fortified rice (such as broken rice, vitamin premix, minerals etc) • List the equipment, tools, machinery and methods used in pre-screening of raw materials • Discuss the flow charts for pre-screening of raw materials includes selection, inspection, screening, arrange, organize, & discard) • State the importance of using vitamin and mineral premix • Describe the method of inspecting damaged raw material • Discuss the importance of vendor coordination	• Show how to identify various raw materials such as broken rice, vitamin premixes, minerals and other ingredients • Demonstrate the process to check the presence of foreign material with the use of magnetic separators • Employ appropriate practices to verify obtained ingredients meets the organisational standards as well as the standards laid down by FSSAI • Show how to arrange and segregate the raw material based on inspection
Classroom Aids:	
White board, Marker, Projector, Laptop, Presentation	
Tools, Equipment and Other Requirements	
Magnetic separator, raw materials, racks, utensils, etc.	

Module 5: Ensure processing of fortified rice kernel and blended fortified rice

Mapped to FIC/N1036 v 1.0

Terminal outcome

- Discuss the steps involved in fortification of rice
- Demonstrate the steps required for fortifying rice

Duration: *20:00*	**Duration**: *120:00*
Theory – Key Learning Outcomes	**Practical – Key Learning Outcomes**
• State the importance of maintaining temperature and moisture level in the conditioning stage • List the motors present in the extruder • List the parameters to be monitored during extrusion • State the importance of passing the fortified rice kernels through a bar magnet • List the basic quality tests performed on fortified rice to check its quality • List the equipment used in rice fortification process • Discuss the process of hot and cold extrusion techniques • State the importance of preconditioning method • Describe the other methods of fortification like dusting and coating • List the types of dryer used in fortification process •	• Show the process of grinding and sieving of normal rice • Demonstrate the process of mixing vitamin and mineral premix into the ground rice flour • Exhibit how to incorporate water into the mixture • Demonstrate the process to perform extrusion • Show how to cool and dry the extruded fortified rice kernels • Roleplay a situation to transfer fortified rice kernels to quality lab for analysis • Demonstrate the procedure to add the raw materials into the hopper • Administer dosing rate of fortified rice kernel to normal rice • Illustrate the process of blending the mixture to product fortified rice
Classroom Aids:	
Whiteboard, Marker, Projector, Laptop, Presentation, copy of FSSAI guidelines for Fortified rice	
Tools, Equipment and Other Requirements	
Pulverizer, raw materials, racks, utensils, flour mixer, extruder, blender, dryer, etc.	

Module 6: Ensure stability and proper storage of packed fortified rice

Mapped to FIC/N1036 v 1.0

Terminal Outcomes:

- Demonstrate how to identify production loss or any changes
- Explain the techniques used to store, maintain and discard final product.

Duration: *12:00*	**Duration**: *25:00*
Theory – Key Learning Outcomes	**Practical – Key Learning Outcomes**
• Discuss FSSAI Guidelines for Fortified rice • Discuss various losses during production and how to overcome them • Discuss how to monitor the stability of Fortified rice • State the importance of reporting instances related to production such to the concerned authority • Discuss the procedure to properly pack, label and store fortified rice • Discuss the importance of documenting production activities • Discuss how to safely dispose of waste and unwanted material • State the importance of storing equipment and tools in designated areas	• Show how to identify different losses during the production of fortified rice • Demonstrate how to monitor water loss during the cooking process • Demonstrate the process of butt drop and flat drop test on suitable packaging material • Show how to arrange a proper storage area for Fortified rice • Show how to pack fortified rice in suitable packaging material • Show how to properly label package according to FSSAI guidelines • Demonstrate how to clean, maintain and store equipment after production • Roleplay a situation to perform shelf-life study of fortified rice • Show how to report to higher authorities about non-conformity in the process • Demonstrate how to fill documents used in the production facility • Show how to dispose of waste and unwanted material according to FSSAI guidelines
Classroom Aids:	
Whiteboard, Marker, Projector, Laptop, Presentation, copy of FSSAI guidelines for Fortified rice	
Tools, Equipment, and Other Requirements	
Packaging equipment, packaging material, shelf-life study chamber, etc.	

Module 7: Ensuring food safety and personal hygiene

Mapped to FIC/N9901 v 1.0

Terminal Outcomes:

- Explain the ways to ensure food safety and personal hygiene at the workplace
- Demonstrate the steps to be followed for implementing good hygiene and manufacturing practices

Duration: *04:00*	**Duration:** *08:00*
Theory – Key Learning Outcomes	**Practical – Key Learning Outcomes**
• Define hazards and risks. • Recall the various types of health and safety equipment available in an organisation and the methods for obtaining them. • Discuss the organisational health and safety policies and procedures. • Discuss the relevant health and safety standards to be followed in the job as listed in 'The Food Safety and Standards Act, 2006'. • Explain the importance of wearing appropriate personal protective equipment (such as eye protection, hard hats, gloves apron, rubber boots, etc.) and ensuring personal hygiene at the workplace. • Elucidate the ways to prevent product contamination and cross contamination at the workplace. • Discuss the ways to handle items that can lead to allergic reactions in a retail environment. • State the importance of preventive health check-ups for ensuring personal hygiene. • State the importance of storing food at specified temperature. • Discuss the importance of sanitising self and the work area safely and appropriately. • Recall the ways to store the sanitising materials appropriately.	• Employ appropriate techniques to prevent product contamination and cross contamination. • Demonstrate the steps to be performed for implementing good manufacturing practices (GMP) in a retail environment. • Show how to treat injuries such as cuts, boils, skin infections and grazes appropriately. • Apply suitable methods for disinfecting the work area and equipment thoroughly. • Demonstrate how to wash hands and use alcohol-based sanitisers appropriately. • Show how to wear personal protective equipment such as gloves, hairnets, masks, ear plugs, goggles, shoes etc. properly ensuring adequate protection. • Prepare a sample report consisting of information such as illness to self and others as per organisational practice. • Roleplay a situation on how to communicate with the supervisor for reporting illness of self and others.
Classroom Aids:	

Computer, Projection Equipment, PowerPoint Presentation and software, Facilitator's Guide, Participant's Handbook
Tools, Equipment and Other Requirements
Gloves, hair net, shoe cover, soap dispenser, hand sanitizer, ear plugs, masks, aprons/lab coats eye protection, hard hats, gloves, rubber boots, etc.

Module 8: Managing accidents and emergencies

Mapped to FIC/N9901 v1.0

Terminal Outcomes:

- List the various types of accidents and emergencies that can arise at the workplace and the ways to address them
- Demonstrate the steps to be followed to implement emergency and evacuation procedures effectively

Duration: *04:00*	**Duration:** *08:00*
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. • Discuss the dangers associated with the use of electrical and other equipment. • 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. • Recall the preventive and remedial actions to be taken in the case of exposure to toxic materials at the workplace. • Discuss the various causes of fire and ways to prevent them. • Elaborate the steps to use different types of fire extinguishers. • Explain the procedure to provide artificial respiration and cardio-pulmonary resuscitation (CPR) to the affected. • Summarise the rescue techniques to be followed at times of fire hazard. • Discuss the significance of various types of hazard and safety signs. • Discuss the workplace emergency and evacuation procedures.	• Apply appropriate techniques to deal with hazards safely and appropriately. • Demonstrate the use of various types of fire extinguishers effectively. • Demonstrate appropriate ways to respond to an accident situation or medical emergency promptly and appropriately. • Demonstrate the steps to be followed for providing artificial respiration and cardio-pulmonary resuscitation (CPR) in various instances (e.g. cardiac arrest). • Perform the steps to be followed during emergency and evacuation procedure. • Demonstrate the procedure of freeing a person from electrocution. • Show how to administer appropriate first aid to victims in case of cuts, bleeding, burns, choking, electric shock, poisoning etc.

• Elaborate the type of first-aid treatment to be offered at times of shock, electrical shock, bleeding, breaks to bones, minor burns, resuscitation, poisoning, eye injuries, etc. • Discuss about the potential injuries and ill health conditions that are caused due to incorrect manual handling practices. • List the precautions to be taken while lifting and carrying materials in a food retail environment.	
Classroom Aids:	
Computer, Projection Equipment, PowerPoint Presentation and software, Facilitator's Guide, Participant's Handbook	
Tools, Equipment and Other Requirements	
Helmet, gloves, rubber mat, ladder, neon tester, leather or asbestos gloves, flame proof aprons, flame proof overalls buttoned to neck, cuff less (without folds) trousers, reinforced footwear, helmets/hard hats, cap and shoulder covers, ear defenders/plugs, safety boots, knee pads, particle masks, glasses/goggles/visors, hand and face shields, machine guards, residual current Devices, shields, dust sheets, respirator.	

Module 9: Working Effectively in an Organization

Mapped to FIC/N9902 v 1.0

Terminal Outcomes:

- State the importance of proper communication and teamwork at the workplace
- Roleplay a situation to communicate with others effectively

Duration: *08:00*	**Duration**: *08:00*
Theory – Key Learning Outcomes	**Practical – Key Learning Outcomes**
• Discuss the applicable organisational quality procedures and processes for working effectively in a team • Elucidate the legislations, standards, policies, and procedures followed in the organization relevant to employment, behaviour, harassment, discrimination, and performance conditions • State the importance of well-defined reporting structure in an organisation. List the various types of inter-dependent functions applicable in the job • Discuss the different types of harassment and discrimination based on gender, disability, caste, religion, and culture • List the key factors that aid in prioritising tasks • Discuss the components of effective communication and its importance at the workplace • State the impact of poor communication on the employee, the employer, and the customer • State the importance of teamwork in organizational and individual success. • Discuss the importance of ethics and discipline for professional success • Explain the ways to address grievances appropriately and effectively	• Roleplay a situation on how to obtain information, seek clarifications, reciprocate understanding and provide information accurately and clearly • Roleplay a situation on how to use inclusive language (verbal, non-verbal and written) that is gender, disability and culturally sensitive while interacting with others • Show how to consult and assist others to maximize effectiveness and efficiency at work • Dramatize a situation to show how to escalate problems and grievances beyond own scope to the concerned authority • Roleplay a situation on how to take appropriate action to resolve conflicts at the workplace • Roleplay a situation on how to report incidents of harassment and discrimination to appropriate authority

• Discuss the importance of managing interpersonal conflicts effectively and ways to do so • List the different types of disabilities and the challenges faced by persons with disability (PwD) • Discuss the applicable laws, acts and provisions defined for PwD by the statutory bodies • State the importance of gender sensitivity and equality • Discuss the applicable legislations, grievance redressal mechanisms, and penalties against harassment at the workplace • State the importance of transacting with others without personal bias	

Classroom Aids:
Computer, Projection Equipment, PowerPoint Presentation and software, Facilitator's Guide, Participant's Handbook
Tools, Equipment and Other Requirements
Nil

Module 10: Material Conservation

Mapped to SGJ/N1702 v 1.0

Terminal Outcomes:

- Discuss optimal usage of material including water in various tasks/activities/processes

Duration: *04:00*	**Duration**: *08:00*
Theory – Key Learning Outcomes	**Practical – Key Learning Outcomes**
• List the types of hazards, risks and threats associated with handling different materials • Discuss the role of workstation layout, electrical and thermal equipment used in the material conservation • Discuss organisational procedures for minimising waste • Elucidate practices of efficient and inefficient management and utilization of material and water at the workplace • Discuss the ways to manage material and water usage at work effectively	• Show how to check for spills and leakages in various materials applicable in the job • Demonstrate how to plug the spills and leakages appropriately • Roleplay a situation on how to escalate any issues related to repair of spills and leakages to the concerned authority effectively • Demonstrate the standard practices to be followed for cleaning tools, machines and equipment effectively
Classroom Aids:	
Computer, Projection Equipment, PowerPoint Presentation and software, Facilitator's Guide, Participant's Handbook	
Tools, Equipment and Other Requirements	
Materials and tools and equipment used at work	

Module 11: Energy/Electricity Conservation

Mapped to SGJ/N1702 v 1.0

Terminal Outcomes:

- Discuss optimal usage of energy/electricity

Duration: *04:00*	**Duration**: *08:00*
Theory – Key Learning Outcomes	**Practical – Key Learning Outcomes**
• Define electricity • Discuss the basics of electricity • List the energy efficient devices that are used in the job • Discuss the ways to identify electrical problems that can arise during work • Discuss the standard practices to be followed for conserving electricity in the job • State the impact of improperly connected electrical equipment and appliances on the tasks being performed	• Apply suitable techniques to check the equipment/machinery for desired level of functioning • Employ appropriate methods to rectify faulty equipment/machinery safely • Roleplay a situation on how to report equipment faults and maintenance lapses to the concerned personnel effectively
Classroom Aids:	
Computer, Projection Equipment, PowerPoint Presentation and software, Facilitator's Guide, Participant's Handbook	
Tools, Equipment and Other Requirements	
Energy saving devices	

Module 12: Waste Management/Recycling

Mapped to SGJ/N1702 v 1.0

Terminal Outcomes:

- Discuss the importance of minimal waste generation
- Demonstrate how to dispose waste as per industry approved standards

Duration: *04:00*	**Duration**: *08:00*
Theory – Key Learning Outcomes	**Practical – Key Learning Outcomes**
• List the various types of recyclable, non-recyclable, and hazardous waste • State the significance of different coloured dustbins • List the different types of waste to be segregated • State the importance of waste management • Discuss the standard methods for waste disposal • List the sources of pollution. • Discuss the ways to minimise various types of pollution	• Demonstrate the standard practices to be followed for segregating waste into respective categories • Show how to dispose non-recyclable waste appropriately and safely • Demonstrate the standard practice for depositing recyclable and reusable materials at designated place • Show how to dispose hazardous waste safely and appropriately
Classroom Aids:	
Computer, Projection Equipment, PowerPoint Presentation and software, Facilitator's Guide, Participant's Handbook	
Tools, Equipment and Other Requirements	
Non-recyclable, recyclable waste bins	

Annexure

Trainer Requirements

Trainer Prerequisites						
Minimum Educational Qualification	**Specialization**	**Relevant Industry Experience**		**Training Experience**		**Remarks**
		Years	***Specialization***	***Years***	***Specialization***	
Graduate	Science/home science, Food science	3	Milling Industry	1	Milling Industry	

Trainer Certification	
Domain Certification	**Platform Certification**
"Fortified Rice Technician", "FIC/Q1010, V1.0", Minimum accepted score is 80%	"Trainer", "MEP/Q2601, V1.0" with a scoring of minimum 80%

Assessor Requirements

Assessor Prerequisites						
Minimum Educational Qualification	**Specialization**	**Relevant Industry Experience**		**Training Experience**		**Remarks**
		Years	***Specialization***	***Years***	***Specialization***	
Graduate	Science/home science, Food science	5	Milling Industry	2	Milling Industry	

Assessor Certification	
Domain Certification	**Platform Certification**
"Fortified Rice Technician", "FIC/Q1010, V1.0", Minimum accepted score is 80%	"Assessor", "MEP/Q2701, V1.0" with a scoring of minimum 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. 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 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 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).
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.