



Qualification Pack

Assistant Dehydration Technician (Fruits and Vegetables)

QP Code: FIC/Q0207

Version: 1.0

NSQF Level: 3

Food Industry Capacity & Skill Initiative || Shriram Bharatiya Kala kendra, 3rd floor, 1, Copernicus Marg, Mandi House, New Delhi
Delhi 110001 || email:Shikha@ficsi.in

Qualification Pack

Contents

FIC/Q0207: Assistant Dehydration Technician (Fruits and Vegetables)	3
<i>Brief Job Description</i>	3
Applicable National Occupational Standards (NOS)	3
<i>Compulsory NOS</i>	3
<i>Qualification Pack (QP) Parameters</i>	3
FIC/N9026: Prepare for production	5
FIC/N0118: Perform drying and dehydration of fruits and vegetables	10
FIC/N9906: Apply food safety guidelines in Food Processing	23
DGT/VSQ/N0101: Employability Skills (30 Hours)	30
Assessment Guidelines and Weightage	35
<i>Assessment Guidelines</i>	35
<i>Assessment Weightage</i>	37
Acronyms	38
Glossary	39

Qualification Pack

FIC/Q0207: Assistant Dehydration Technician (Fruits and Vegetables)

Brief Job Description

A Assistant Dehydration Technician (Fruits and Vegetables) is responsible for drying/dehydration of various types of fruits and vegetables through the process of washing, sorting, peeling, cutting/slicing, blanching, drying /dehydration, using various methods, packaging and storing.

Personal Attributes

An Assistant Dehydration Technician (Fruits and Vegetables) must have the ability to plan, organize, prioritize, calculate and handle pressure. The individual must possess reading, writing and communication skills. In addition, the individual must have stamina and professional hygiene.

Applicable National Occupational Standards (NOS)

Compulsory NOS:

1. [FIC/N9026: Prepare for production](#)
2. [FIC/N0118: Perform drying and dehydration of fruits and vegetables](#)
3. [FIC/N9906: Apply food safety guidelines in Food Processing](#)
4. [DGT/VSQ/N0101: Employability Skills \(30 Hours\)](#)

Qualification Pack (QP) Parameters

Sector	Food Processing
Sub-Sector	Fruits and Vegetables
Occupation	Processing-Fruits and Vegetables
Country	India
NSQF Level	3
Credits	9
Aligned to NCO/ISCO/ISIC Code	NCO-2015/8160.3200

Qualification Pack

Minimum Educational Qualification & Experience	10th grade pass OR 8th Class pass with 3 Years of experience relevant experience in Food Processing OR Previous relevant Qualification of NSQF Level 2 with 3 Years of experience relevant experience in Food Processing OR Previous relevant Qualification of NSQF Level 2.5 with 1.5 years of experience relevant experience in Food Processing
Minimum Level of Education for Training in School	8th Class
Pre-Requisite License or Training	NA
Minimum Job Entry Age	16 Years
Last Reviewed On	NA
Next Review Date	06/02/2029
NSQC Approval Date	06/02/2026
Version	1.0
Reference code on NQR	QG-03-FI-04925-2026-V1-FICSI
NQR Version	1.0

Remarks:

NA

Qualification Pack

FIC/N9026: Prepare for production

Description

This NOS unit is about performing various tasks prior to production in the food processing industry.

Scope

The scope covers the following :

- Plan for production
- Clean and maintain work area, machineries, and tools for production
- Organize for production

Elements and Performance Criteria

Plan for production

To be competent, the user/individual on the job must be able to:

- PC1.** identify work requirements by obtaining instructions from the supervisor. Instructions: process chart, product flow chart, formulation, chart, etc.
- PC2.** plan and prioritize tasks as per work schedule. Tasks: inspect, clean, maintain, verify, etc.
- PC3.** estimate manpower and material requirements as per work requirement. Material: raw materials and packaging materials
- PC4.** ensure required quantity of raw materials, packaging materials, equipment, and manpower for production
- PC5.** plan capacity utilization of machinery with respect to the processing time, production order, and batch size for each product

Clean and maintain work area, machineries, and tools for production

To be competent, the user/individual on the job must be able to:

- PC6.** clean and maintain the work area as per organizational procedures
- PC7.** clean and maintain the machines and tools and sanitize them as per the organization's specifications and standards
- PC8.** dispose of the waste material at designated place safely. Waste material: hazardous waste, food waste, packaging waste, etc.
- PC9.** inspect the tools, equipment, and machinery to ascertain suitability for use
- PC10.** report information such as faulty tools and equipment to the concerned authority

Organize for production

To be competent, the user/individual on the job must be able to:

- PC11.** organize tools and equipment
- PC12.** receive and organize production materials appropriately. Production materials: raw materials, packaging materials, etc.
- PC13.** allot responsibilities/work to the assistants and helpers

Knowledge and Understanding (KU)

Qualification Pack

The individual on the job needs to know and understand:

- KU1.** production planning process
- KU2.** analysis and interpretation of various process charts, product flow charts, etc.
- KU3.** resource management process
- KU4.** procedure to estimate manpower and raw material
- KU5.** capacity utilization calculation
- KU6.** organizational policies and SOP on cleanliness
- KU7.** operating procedure and general maintenance of food production machineries
- KU8.** waste management procedures
- KU9.** methods to inspect tools, equipment and machinery
- KU10.** procedure to allot work or responsibility to the team

Generic Skills (GS)

User/individual on the job needs to know how to:

- GS1.** read and interpret organizational policies, SOP, production charts, etc.
- GS2.** communicate effectively with subordinates as well as supervisors
- GS3.** plan and prioritize various tasks
- GS4.** be always punctual and courteous
- GS5.** organize all process/equipment manuals to access information easily
- GS6.** discuss task lists, schedules, and activities with the senior/supervisor

Qualification Pack

Assessment Criteria

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
<i>Plan for production</i>	11	25	-	-
PC1. identify work requirements by obtaining instructions from the supervisor. Instructions: process chart, product flow chart, formulation, chart, etc.	3	6	-	-
PC2. plan and prioritize tasks as per work schedule. Tasks: inspect, clean, maintain, verify, etc.	2	5	-	-
PC3. estimate manpower and material requirements as per work requirement. Material: raw materials and packaging materials	2	4	-	-
PC4. ensure required quantity of raw materials, packaging materials, equipment, and manpower for production	2	5	-	-
PC5. plan capacity utilization of machinery with respect to the processing time, production order, and batch size for each product	2	5	-	-
<i>Clean and maintain work area, machineries, and tools for production</i>	14	32	-	-
PC6. clean and maintain the work area as per organizational procedures	3	7	-	-
PC7. clean and maintain the machines and tools and sanitize them as per the organization's specifications and standards	3	7	-	-
PC8. dispose of the waste material at designated place safely. Waste material: hazardous waste, food waste, packaging waste, etc.	3	7	-	-
PC9. inspect the tools, equipment, and machinery to ascertain suitability for use	3	6	-	-
PC10. report information such as faulty tools and equipment to the concerned authority	2	5	-	-
<i>Organize for production</i>	5	13	-	-
PC11. organize tools and equipment	2	7	-	-

Qualification Pack

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
PC12. receive and organize production materials appropriately. Production materials: raw materials, packaging materials, etc.	2	4	-	-
PC13. allot responsibilities/work to the assistants and helpers	1	2	-	-
NOS Total	30	70	-	-

Qualification Pack

National Occupational Standards (NOS) Parameters

NOS Code	FIC/N9026
NOS Name	Prepare for production
Sector	Food Processing
Sub-Sector	Generic
Occupation	Production
NSQF Level	3
Credits	TBD
Version	1.0
Last Reviewed Date	06/02/2026
Next Review Date	06/02/2029
NSQC Clearance Date	06/02/2026

Qualification Pack

FIC/N0118: Perform drying and dehydration of fruits and vegetables

Description

This unit is about drying/dehydration of fruits and vegetables through various methods using machineries as per the specifications and standards of the organization.

Scope

The scope covers the following :

- The scope covers the following:
- Perform pre-processing activities
- Sulphurize fruits and vegetables
- Sun dry fruits and vegetables
- Hot air-dry fruits and vegetables
- Freeze dry fruits and vegetables
- Inspect, pack and store dried/dehydrated fruits and vegetables

Elements and Performance Criteria

Perform pre-processing activities

To be competent, the user/individual on the job must be able to:

- PC1.** receive fruits and vegetables from the supplier/vendor, check weight and check the quality through physical parameters such as appearance, colour, texture, maturity, etc
- PC2.** start pump to fill water into the washing tank at required water level and transfer fruits into washing tank through elevator conveyor for washing (or) wash and rinse
- PC3.** switch on agitator of revolving screens/blades in washing tank to remove dirt, soil, etc. from fruits and vegetables and then transfer the fruits and vegetables from the washing tank for next process through washing line conveyor
- PC4.** use high-pressure spraying system to spray chlorinated water for washing fruits and vegetables and after that rinse them with fresh water
- PC5.** transfer the fruits and vegetables to inspection station through sorting/inspecting line conveyor, inspect/sort them visually and remove damaged, blemished and rotten fruits by following SOP
- PC6.** feed the sorted fruits and vegetables into peeler or corer machine (depending on the type of fruits and vegetables) through conveyor and then start peeler/corer machine to remove peel or core of fruits and vegetables
- PC7.** add measured quantity of lye chemical into tank of heated water to prepare lye solution for lye peeling, turn valves to enter steam into heat lye solution in tank, observe dials and adjust controls to regulate pressure and temperature of steam in the tank
- PC8.** pass the fruit and vegetables through lye peeling machine manually or by setting and adjusting timer for immersion time of machine to ensure removal of skin or membrane fruit and vegetables

Qualification Pack

- PC9.** introduce steam at appropriate pressure for steam peeling of fruits and vegetables in tank and then wash the peeled/ scalded fruits and vegetables by opening valves of water spraying system in it
- PC10.** transfer fruits and vegetable to chopper/cutter/slicer machine to slice to specified size and shape by following SOP
- PC11.** fill water in the blanching machine and transfer the chopped fruits and vegetable in it for blanching operation
- PC12.** set and adjust parameters and controls of blanching machine at required temperature, pressure, blanching time, etc. for different types of fruits and vegetables by following SOP
- PC13.** examine blanched fruits and vegetables visually and through feel/texture to determine adequacy of softening after blanching process

Sulphurize fruits and vegetables

To be competent, the user/individual on the job must be able to:

- PC14.** load fruits and vegetables (only that require sulphurizing) in trays either manually or mechanically and the shake/tap trays (or) pass trays through vibrator machines to vibrate trays for uniform spreading of fruits and vegetable
- PC15.** place loaded trays into sulphurizing chamber, set timer and light burner of sulphurizing chamber and allow the fruits and vegetables inside the chamber for specified time
- PC16.** pump measured quantity of water into sulphurizing tank, then add and mix appropriate quantity of sulphurizing chemicals in it manually or by using stirrer at controlled speed for uniform mixing to prepare sulphur solution
- PC17.** move fruits and vegetables trays out of the chamber, transfer them in a basket and lower the basket mechanically into sulphurizing tank for sulphur treatment
- PC18.** lift basket and remove sulphur treated fruits and vegetables from sulphurizing tank after specified time and then transfer them to drying line through conveyor

Sun dry fruits and vegetables

To be competent, the user/individual on the job must be able to:

- PC19.** weigh pre-processed fruits and vegetables (with or without sulphur treatment) for drying, load in tray, shake/tap trays manually or pass trays through vibrator machines to vibrate for uniform spreading
- PC20.** transfer loaded trays in the drying area/yard and place them under the direct sunlight in rows until fruits and vegetable are completely dried (drying time depends on intensity of sunlight)
- PC21.** check the fruits and vegetables periodically through feel to ensure complete removal of moisture and complete dryness
- PC22.** transfer dried product into scraping line to remove dried product from the tray manually or by using scrapper
- PC23.** start vibrating mesh conveyor at controlled vibration, then transfer dried product on it to remove any undesirable particles and send them for next process

Hot air dry fruits and vegetables

To be competent, the user/individual on the job must be able to:

- PC24.** start hot air drier and set/adjust temperature and time to preheat it for hot air-drying process
- PC25.** use furnace to heat drier for batch process) and tunnel drier for continuous process
- PC26.** move loaded trays from sulfurizing chamber into drier for specified time to dehydrate fruit and vegetables

Qualification Pack

- PC27.** monitor operational parameters like drier temperature, drying time, fan speed, air temperature, rate of air flow etc. of drier during drying process and adjust them as per the requirement
- PC28.** check the dried product passing out of drier by analysing physical parameters like colour, appearance, dryness (through feel), firmness etc. to ensure complete removal moisture content and required dryness
- PC29.** remove trays from the drier after completion of drying process, pass them through the cooling fans for cooling process through conveyor and send them for next process

Freeze dry fruits and vegetables

To be competent, the user/individual on the job must be able to:

- PC30.** load dried fruits and vegetables in cartons/crates and transfer them into freezing room
- PC31.** set parameters like temperature, time etc. of freezing room and allow them to freeze until required temperature
- PC32.** monitor gauges to confirm dried fruits and vegetables have reached specified temperature,
- PC33.** unload frozen produce, open carton and check frozen raw materials to ensure it is completely frozen (i.e. converted to ice crystals)
- PC34.** start and adjust speed of sorting/inspection line conveyor, inspect visually and remove produce non-conforming to standards
- PC35.** load sorted frozen produce in trays, move them into cold storage room/ freeze drying chamber for freeze drying process
- PC36.** set controls of freeze drying chamber like pressure, time etc. in control panel, observe gauges and adjust controls to maintain process parameters during the process
- PC37.** unload trays after specified time from freeze drying chamber and check freeze dried product through physical parameters like colour, flavour, appearance, dryness (through feel) etc. or send them for final inspection by following SOP

Inspect, pack and store dried/dehydrated fruits and vegetables

To be competent, the user/individual on the job must be able to:

- PC38.** load dried product on inspection line conveyor and allow to pass through visual inspection station, electronic colour sorter and metal detector to remove metals and products that do not conform to standards
- PC39.** pump or manually load dried/dehydrated products in the hopper of the packaging machine to pack finished product
- PC40.** load packing materials in packaging machine and set packing and labelling parameters like batch number, date of manufacture, date of expiry etc. on the machine
- PC41.** start packaging machine to form, fill and seal a measured quantity of finished products number, date of manufacture, date of expiry, etc.
- PC42.** sample packed product and transfer to the quality lab for analysis and to ensure its conformance to quality standards
- PC43.** place packed and labelled products in cartons and store them into storage area at appropriate storage conditions by following SOP
- PC44.** report discrepancies/concerns to the department supervisor for immediate action
- PC45.** document and maintain records of the finished products details like batch number, time of packing, date of manufacture, date of expiry, other label details etc. by following organisation standards

Carry out post-production cleaning and regular maintenance of equipment

Qualification Pack

To be competent, the user/individual on the job must be able to:

- PC46.** clean the work area, machinery, equipment and tools using recommended cleaning agents and sanitizers
- PC47.** attend minor repairs/faults of all machines (if any)
- PC48.** ensure periodic (daily/weekly/monthly/quarterly/half yearly/annual) maintenance of all machines and equipment following the sop or following the suppliers instructions/manuals

Knowledge and Understanding (KU)

The individual on the job needs to know and understand:

- KU1.** internal processes such as procurement, store management, inventory management, quality management and key contact points for query resolution
- KU2.** food safety and hygiene standards followed
- KU3.** types and varieties of raw materials (various fruits and vegetables)
- KU4.** various types of drying and dehydration process
- KU5.** the production processes for fruit and vegetable drying and dehydration
- KU6.** types of machineries used in processing and machineries used in the organisation
- KU7.** safe handling all processing machineries
- KU8.** maintenance of machineries, equipments and tools
- KU9.** calculation of raw material to yield of finished product
- KU10.** procedures for disposal of waste from agricultural produce
- KU11.** quality parameters, basic food microbiology and quality assessment based on physical parameters
- KU12.** types and category of packaging materials, packaging machineries
- KU13.** energy management and sustainability practices in drying operations.
- KU14.** sensor-based monitoring and data recording systems used in industrial dehydration.
- KU15.** packaging innovations for extended shelf-life (MAP, vacuum-sealed pouches).
- KU16.** waste valorization techniques (use of by-products for powders or animal feed)
- KU17.** storage procedures for raw materials, packaging materials and finished goods
- KU18.** cleaning procedures such as CIP and COP
- KU19.** knowledge on sanitizers and disinfectants and its handling and storing methods
- KU20.** food laws and regulations on product, packaging and labelling
- KU21.** documentation system followed in the organization like, production chart, process chart and finished goods chart
- KU22.** details to be recorded on raw materials and finished products
- KU23.** details to be recorded and maintained on production and process parameters
- KU24.** methods to record and maintain records on observations (if any) related to raw materials, process and finished products
- KU25.** methods to track back the record from finished product to raw material
- KU26.** entering the details in ERP system followed by the organisation

Qualification Pack

Generic Skills (GS)

User/individual on the job needs to know how to:

- GS1.** note the information communicated by the supervisor
- GS2.** note the raw materials used for production and the finished products produced
- GS3.** note the readings of the process parameters and provide necessary information to fill the process chart
- GS4.** note down observations (if any) related to the process
- GS5.** write information documents to internal departments/ internal teams
- GS6.** note down the data for online ERP or as per applicability in the organization
- GS7.** read and interpret the process required for producing various types of products
- GS8.** read and interpret and process flowchart for all products produced
- GS9.** read equipment manuals and process documents to understand the equipments operation and process requirement
- GS10.** read internal information documents sent by internal teams
- GS11.** discuss task lists, schedules and activities with the supervisor
- GS12.** effectively communicate with the team members
- GS13.** question the supervisor in order to understand the nature of the problem and to clarify queries
- GS14.** attentively listen and comprehend the information given by the speaker
- GS15.** communicate clearly with the supervisor and cross department teams on the issues faced during process
- GS16.** analyse critical points in day to day tasks through experience and observation and identify control measures to solve the issue
- GS17.** handle issues in case the supervisor is not available (as per the authority matrix defined by the organization)
- GS18.** plan and organize the work order and jobs received from the supervisor
- GS19.** organize raw materials and packaging materials required for all products following the instruction provided by the supervisor
- GS20.** plan and prioritize the work based on the instructions received from the supervisor
- GS21.** plan to utilise time and equipment's effectively
- GS22.** organize all process/ equipment manuals so as to access information easily
- GS23.** support the supervisor in scheduling tasks for helper(s)
- GS24.** understand customer requirements and their priority and respond as per their needs
- GS25.** support supervisor in solving problems by detailing out problems
- GS26.** discuss the possible solutions with the supervisor for problem solving
- GS27.** apply domain information about maintenance Processes and technical knowledge about tools and equipment
- GS28.** use common sense and make judgments on day to day basis
- GS29.** use reasoning skills to identify and resolve basic problems
- GS30.** use intuition to detect any potential problems which could arise during operations



Qualification Pack

GS31. use acquired knowledge of the process for identifying and handling issues

Qualification Pack

Assessment Criteria

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
<i>Perform pre-processing activities</i>	10	17	-	3
PC1. receive fruits and vegetables from the supplier/vendor, check weight and check the quality through physical parameters such as appearance, colour, texture, maturity, etc	-	-	-	-
PC2. start pump to fill water into the washing tank at required water level and transfer fruits into washing tank through elevator conveyor for washing (or) wash and rinse	-	-	-	-
PC3. switch on agitator of revolving screens/blades in washing tank to remove dirt, soil, etc. from fruits and vegetables and then transfer the fruits and vegetables from the washing tank for next process through washing line conveyor	-	-	-	-
PC4. use high-pressure spraying system to spray chlorinated water for washing fruits and vegetables and after that rinse them with fresh water	-	-	-	-
PC5. transfer the fruits and vegetables to inspection station through sorting/inspecting line conveyor, inspect/sort them visually and remove damaged, blemished and rotten fruits by following SOP	-	-	-	-
PC6. feed the sorted fruits and vegetables into peeler or corer machine (depending on the type of fruits and vegetables) through conveyor and then start peeler/corer machine to remove peel or core of fruits and vegetables	-	-	-	-
PC7. add measured quantity of lye chemical into tank of heated water to prepare lye solution for lye peeling, turn valves to enter steam into heat lye solution in tank, observe dials and adjust controls to regulate pressure and temperature of steam in the tank	-	-	-	-
PC8. pass the fruit and vegetables through lye peeling machine manually or by setting and adjusting timer for immersion time of machine to ensure removal of skin or membrane fruit and vegetables	-	-	-	-

Qualification Pack

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
PC9. introduce steam at appropriate pressure for steam peeling of fruits and vegetables in tank and then wash the peeled/ scalded fruits and vegetables by opening valves of water spraying system in it	-	-	-	-
PC10. transfer fruits and vegetable to chopper/cutter/slicer machine to slice to specified size and shape by following SOP	-	-	-	-
PC11. fill water in the blanching machine and transfer the chopped fruits and vegetable in it for blanching operation	-	-	-	-
PC12. set and adjust parameters and controls of blanching machine at required temperature, pressure, blanching time, etc. for different types of fruits and vegetables by following SOP	-	-	-	-
PC13. examine blanched fruits and vegetables visually and through feel/texture to determine adequacy of softening after blanching process	-	-	-	-
<i>Sulphurize fruits and vegetables</i>	4	7	-	-
PC14. load fruits and vegetables (only that require sulphurizing) in trays either manually or mechanically and the shake/tap trays (or) pass trays through vibrator machines to vibrate trays for uniform spreading of fruits and vegetable	-	-	-	-
PC15. place loaded trays into sulphurizing chamber, set timer and light burner of sulphurizing chamber and allow the fruits and vegetables inside the chamber for specified time	-	-	-	-
PC16. pump measured quantity of water into sulphurizing tank, then add and mix appropriate quantity of sulphurizing chemicals in it manually or by using stirrer at controlled speed for uniform mixing to prepare sulphur solution	-	-	-	-
PC17. move fruits and vegetables trays out of the chamber, transfer them in a basket and lower the basket mechanically into sulphurizing tank for sulphur treatment	-	-	-	-

Qualification Pack

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
PC18. lift basket and remove sulphur treated fruits and vegetables from sulphurizing tank after specified time and then transfer them to drying line through conveyor	-	-	-	-
<i>Sun dry fruits and vegetables</i>	4	5	-	2
PC19. weigh pre-processed fruits and vegetables (with or without sulphur treatment) for drying, load in tray, shake/tap trays manually or pass trays through vibrator machines to vibrate for uniform spreading	-	-	-	-
PC20. transfer loaded trays in the drying area/yard and place them under the direct sunlight in rows until fruits and vegetable are completely dried (drying time depends on intensity of sunlight)	-	-	-	-
PC21. check the fruits and vegetables periodically through feel to ensure complete removal of moisture and complete dryness	-	-	-	-
PC22. transfer dried product into scraping line to remove dried product from the tray manually or by using scrapper	-	-	-	-
PC23. start vibrating mesh conveyor at controlled vibration, then transfer dried product on it to remove any undesirable particles and send them for next process	-	-	-	-
<i>Hot air dry fruits and vegetables</i>	3	6	-	2
PC24. start hot air drier and set/adjust temperature and time to preheat it for hot air-drying process	-	-	-	-
PC25. use furnace to heat drier for batch process) and tunnel drier for continuous process	-	-	-	-
PC26. move loaded trays from sulfurizing chamber into drier for specified time to dehydrate fruit and vegetables	-	-	-	-
PC27. monitor operational parameters like drier temperature, drying time, fan speed, air temperature, rate of air flow etc. of drier during drying process and adjust them as per the requirement	-	-	-	-

Qualification Pack

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
PC28. check the dried product passing out of drier by analysing physical parameters like colour, appearance, dryness (through feel), firmness etc. to ensure complete removal moisture content and required dryness	-	-	-	-
PC29. remove trays from the drier after completion of drying process, pass them through the cooling fans for cooling process through conveyor and send them for next process	-	-	-	-
<i>Freeze dry fruits and vegetables</i>	6	8	-	2
PC30. load dried fruits and vegetables in cartons/crates and transfer them into freezing room	-	-	-	-
PC31. set parameters like temperature, time etc. of freezing room and allow them to freeze until required temperature	-	-	-	-
PC32. monitor gauges to confirm dried fruits and vegetables have reached specified temperature,	-	-	-	-
PC33. unload frozen produce, open carton and check frozen raw materials to ensure it is completely frozen (i.e. converted to ice crystals)	-	-	-	-
PC34. start and adjust speed of sorting/inspection line conveyor, inspect visually and remove produce non-conforming to standards	-	-	-	-
PC35. load sorted frozen produce in trays, move them into cold storage room/ freeze drying chamber for freeze drying process	-	-	-	-
PC36. set controls of freeze drying chamber like pressure, time etc. in control panel, observe gauges and adjust controls to maintain process parameters during the process	-	-	-	-
PC37. unload trays after specified time from freeze drying chamber and check freeze dried product through physical parameters like colour, flavour, appearance, dryness (through feel) etc. or send them for final inspection by following SOP	-	-	-	-
<i>Inspect, pack and store dried/dehydrated fruits and vegetables</i>	7	8	-	1

Qualification Pack

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
PC38. load dried product on inspection line conveyor and allow to pass through visual inspection station, electronic colour sorter and metal detector to remove metals and products that do not conform to standards	-	-	-	-
PC39. pump or manually load dried/dehydrated products in the hopper of the packaging machine to pack finished product	-	-	-	-
PC40. load packing materials in packaging machine and set packing and labelling parameters like batch number, date of manufacture, date of expiry etc. on the machine	-	-	-	-
PC41. start packaging machine to form, fill and seal a measured quantity of finished products number, date of manufacture, date of expiry, etc.	-	-	-	-
PC42. sample packed product and transfer to the quality lab for analysis and to ensure its conformance to quality standards	-	-	-	-
PC43. place packed and labelled products in cartons and store them into storage area at appropriate storage conditions by following SOP	-	-	-	-
PC44. report discrepancies/concerns to the department supervisor for immediate action	-	-	-	-
PC45. document and maintain records of the finished products details like batch number, time of packing, date of manufacture, date of expiry, other label details etc. by following organisation standards	-	-	-	-
<i>Carry out post-production cleaning and regular maintenance of equipment</i>	2	3	-	-
PC46. clean the work area, machinery, equipment and tools using recommended cleaning agents and sanitizers	-	-	-	-
PC47. attend minor repairs/faults of all machines (if any)	-	-	-	-
PC48. ensure periodic (daily/weekly/monthly/quarterly/half yearly/annual) maintenance of all machines and equipment following the sop or following the suppliers instructions/manuals	-	-	-	-



Qualification Pack

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
NOS Total	36	54	-	10

Qualification Pack

National Occupational Standards (NOS) Parameters

NOS Code	FIC/N0118
NOS Name	Perform drying and dehydration of fruits and vegetables
Sector	Food Processing
Sub-Sector	Fruits and Vegetables, Bread and Bakery, Packaged Goods
Occupation	Processing-Fruits and Vegetables
NSQF Level	4
Credits	5
Version	3.0
Last Reviewed Date	06/02/2026
Next Review Date	06/02/2029
NSQF Clearance Date	06/02/2026

Qualification Pack

FIC/N9906: Apply food safety guidelines in Food Processing

Description

This unit covers the essential components of food safety, Good Manufacturing Practices (GMP), and personal hygiene in the food industry. It emphasizes the importance of individuals working in the food industry in protecting the health and well-being of consumers by following food safety protocols and procedures and ensuring the production of safe and high-quality food products.

Scope

The scope covers the following :

- Apply personal hygiene and follow Good Manufacturing practices at the workplace.
- Implement Food Safety and pre-requisite programs (PRP) at the workplace.

Elements and Performance Criteria

Apply personal hygiene and follow Good Manufacturing practices at workplace

To be competent, the user/individual on the job must be able to:

- PC1.** PC1. follow a site relevant documented procedure for Personal Hygiene and Visitor/ Contractor rules.
- PC2.** PC2. follow work instructions at levels of employees inside a food manufacturing site and ensure that the relevant instructions are well communicated and being followed at the fixed timelines.
- PC3.** PC3. ensure timely participate and carry out the relevant training and awareness sessions on personal hygiene, GMP, and related topics.
- PC4.** PC4. ensure timely medical examination from a prescribed and authorized doctor and comply with the guidelines of Schedule IV as described in Food Safety Standard Authority of India (FSSAI) guidelines.
- PC5.** PC5. fill in data in the daily monitoring checklist related to personal hygiene, food safety, and GMP.
- PC6.**
 - PC6. follow a site-relevant documented procedure and area-wise work instructions for Good Manufacturing Practices (GMP) to be followed on the site.
 - procedure: Hand washing requirements, Gowning & De gowning protocols, cleaning, and sanitation of employee lockers, follow the protocols as laid down in the different categories of processing areas like Low Risk, High Risk, High Care areas, etc.
- PC7.** PC7. follow all validated Do's & Don'ts inside a food manufacturing firm.
- PC8.** PC8. 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.
- PC9.** PC9. refer to the process flow charts, HACCP summary plan, and critical process parameters in each and respective areas of the production line.
- PC10.** PC10. identify the material requirements such as manufacturing equipments, Utensils, and other processing aids, cleaning chemicals, and cleaning work instructions in all the relevant areas of the manufacturing facility. Also, a special focus shall be given to Allergens and their risks. Wherever required, the allergen requirements shall be separately addressed.

Qualification Pack

- PC11.** PC11. ensure to properly tag and number all the equipment, machinery, tools, and other processing aids to keep proper traceability of the product being manufactured and handled at the site.
- PC12.** PC12. follow and implement all training and awareness guidelines in the manufacturing area and regularly participate in training effectiveness for evaluation.
- PC13.** PC13. participate in audits and address the aspects of Good Manufacturing Procedures, personal hygiene, and food safety.
- PC14.** PC14. ensure the record keeping and documentation such as Daily Monitoring Sheets, Batch Traceability Records, machine records, product parameters, process control parameters, etc.

Implement food safety practices at the workplace

To be competent, the user/individual on the job must be able to:

- PC15.** PC15. maintain updated facilities, equipment, and tool and design requirements to minimize the risks associated with the products being handled at the site.
- PC16.** PC16. follow the instruction in the raw and packaging materials warehouse and ensure receiving material parameters match all the laid requirements. parameters: Incoming vehicles Visual report, storage, and handling requirements, hazardous and non-hazardous goods, allergens, cross-contamination risks, Quarantine, Accepted & rejected goods, monitoring temperature and humidity, etc.
- PC17.** PC17. follow 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.
- PC18.** PC18. ensure timely check of the critical control points and product parameters.
- PC19.** PC19. record keeping and documentation such as daily monitoring sheets, cleaning sheets, parameters, etc.
- PC20.** PC20. report any food safety and GMP issue to the supervisor, if any.

Knowledge and Understanding (KU)

The individual on the job needs to know and understand:

- KU1.** importance of personal hygiene, GMP, visitors & contractor's rules. Associated risk in case of deviation from the standard policies and how the requirement is linked with the site's FSSAI License.
- KU2.** KU2. importance of training and work instruction delivered by the supervisors.
- KU3.** KU3. importance of filling the records and checklists, formats and how to ensure that the timely and effective completion is achieved.
- KU4.** KU4. knowledge of trainings and skills required to perform in food processing premises.
- KU5.** KU5. understand FSSAI Schedule IV requirements of food handlers and PRPs within the processing area
- KU6.** KU6. importance of timely medical examinations and awareness of communicable diseases
- KU7.** Understanding of Do's & Don'ts, intellect mindset to understand the visual illustrations
- KU8.** KU8. understanding about Site Zoning plans.
- KU9.** KU9. awareness of layout which would help to demarcate the defined movements of RM, PM, FG, and wastes generated during the processing of goods. This one lays a framework to launch Good Manufacturing Practices (GMP) successfully and effectively on site.

Qualification Pack

- KU10.** KU10. understand the manufacturing process, product parameters and process control parameters such as CCPs
- KU11.** KU11. understanding about Hazard Analysis and Critical Control Points (HACCP)
- KU12.** KU12. understanding about Allergens and their types and controls to monitor effective handling of allergen raw materials on site.
- KU13.** KU13. basic understanding of traceability and mock recall
- KU14.** KU14. awareness about Internal & external Audits
- KU15.** KU15. understanding for RCA CAPA, cleaning and sanitation
- KU16.** KU16. awareness about record keeping and data monitoring in various sheets as per organizational requirement

Generic Skills (GS)

User/individual on the job needs to know how to:

- GS1.** GS1. read and comprehend basic content to read labels, charts, signages, symbols and product manuals
- GS2.** GS2. communicate with coworkers appropriately to clarify instructions and other issues
- GS3.** GS3. plan and organize the work schedule, work area, tools, equipment, and materials for improved productivity
- GS4.** GS4. plan and prioritize tasks as per work requirements
- GS5.** GS5. always be punctual and courteous
- GS6.** GS6. good observations and intellect mindset

Qualification Pack

Assessment Criteria

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
<i>Apply personal hygiene and follow Good Manufacturing practices at workplace</i>	22	44	-	6
PC1. PC1. follow a site relevant documented procedure for Personal Hygiene and Visitor/ Contractor rules.	2	4	-	-
PC2. PC2. follow work instructions at levels of employees inside a food manufacturing site and ensure that the relevant instructions are well communicated and being followed at the fixed timelines.	2	4	-	2
PC3. PC3. ensure timely participate and carry out the relevant training and awareness sessions on personal hygiene, GMP, and related topics.	2	4	-	-
PC4. PC4. ensure timely medical examination from a prescribed and authorized doctor and comply with the guidelines of Schedule IV as described in Food Safety Standard Authority of India (FSSAI) guidelines.	2	4	-	-
PC5. PC5. fill in data in the daily monitoring checklist related to personal hygiene, food safety, and GMP.	2	4	-	-
PC6. <ul style="list-style-type: none"> PC6. follow a site-relevant documented procedure and area-wise work instructions for Good Manufacturing Practices (GMP) to be followed on the site. procedure: Hand washing requirements, Gowning & De gowning protocols, cleaning, and sanitation of employee lockers, follow the protocols as laid down in the different categories of processing areas like Low Risk, High Risk, High Care areas, etc. 	2	4	-	2
PC7. PC7. follow all validated Do's & Don'ts inside a food manufacturing firm.	1	2	-	1
PC8. PC8. 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.	2	4	-	-
PC9. PC9. refer to the process flow charts, HACCP summary plan, and critical process parameters in each and respective areas of the production line.	1	2	-	1

Qualification Pack

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
PC10. PC10. identify the material requirements such as manufacturing equipments, Utensils, and other processing aids, cleaning chemicals, and cleaning work instructions in all the relevant areas of the manufacturing facility. Also, a special focus shall be given to Allergens and their risks. Wherever required, the allergen requirements shall be separately addressed.	2	4	-	-
PC11. PC11. ensure to properly tag and number all the equipment, machinery, tools, and other processing aids to keep proper traceability of the product being manufactured and handled at the site.	1	2	-	-
PC12. PC12. follow and implement all training and awareness guidelines in the manufacturing area and regularly participate in training effectiveness for evaluation.	1	2	-	-
PC13. PC13. participate in audits and address the aspects of Good Manufacturing Procedures, personal hygiene, and food safety.	1	2	-	-
PC14. PC14. ensure the record keeping and documentation such as Daily Monitoring Sheets, Batch Traceability Records, machine records, product parameters, process control parameters, etc.	1	2	-	-
<i>Implement food safety practices at the workplace</i>	8	16	-	4
PC15. PC15. maintain updated facilities, equipment, and tool and design requirements to minimize the risks associated with the products being handled at the site.	2	4	-	-
PC16. PC16. follow the instruction in the raw and packaging materials warehouse and ensure receiving material parameters match all the laid requirements. parameters: Incoming vehicles Visual report, storage, and handling requirements, hazardous and non-hazardous goods, allergens, cross-contamination risks, Quarantine, Accepted & rejected goods, monitoring temperature and humidity, etc.	1	2	-	1

Qualification Pack

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
PC17. PC17. follow 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.	2	4	-	2
PC18. PC18. ensure timely check of the critical control points and product parameters.	1	2	-	-
PC19. PC19. record keeping and documentation such as daily monitoring sheets, cleaning sheets, parameters, etc.	1	2	-	1
PC20. PC20. report any food safety and GMP issue to the supervisor, if any.	1	2	-	-
NOS Total	30	60	-	10

Qualification Pack

National Occupational Standards (NOS) Parameters

NOS Code	FIC/N9906
NOS Name	Apply food safety guidelines in Food Processing
Sector	Food Processing
Sub-Sector	Generic
Occupation	Generic
NSQF Level	3
Credits	1
Version	1.0
Last Reviewed Date	06/02/2026
Next Review Date	06/02/2029
NSQF Clearance Date	06/02/2026

Qualification Pack

DGT/VSQ/N0101: Employability Skills (30 Hours)

Description

This unit is about employability skills, Constitutional values, becoming a professional in the 21st Century, digital, financial, and legal literacy, diversity and Inclusion, English and communication skills, customer service, entrepreneurship, and apprenticeship, getting ready for jobs and career development.

Scope

The scope covers the following :

- Introduction to Employability Skills
- Constitutional values - Citizenship
- Becoming a Professional in the 21st Century
- Basic English Skills
- Communication Skills
- Diversity & Inclusion
- Financial and Legal Literacy
- Essential Digital Skills
- Entrepreneurship
- Customer Service
- Getting ready for Apprenticeship & Jobs

Elements and Performance Criteria

Introduction to Employability Skills

To be competent, the user/individual on the job must be able to:

PC1. understand the significance of employability skills in meeting the job requirements

Constitutional values - Citizenship

To be competent, the user/individual on the job must be able to:

PC2. identify constitutional values, civic rights, duties, personal values and ethics and environmentally sustainable practices

Becoming a Professional in the 21st Century

To be competent, the user/individual on the job must be able to:

PC3. explain 21st Century Skills such as Self-Awareness, Behavior Skills, Positive attitude, self-motivation, problem-solving, creative thinking, time management, social and cultural awareness, emotional awareness, continuous learning mindset etc.

Basic English Skills

To be competent, the user/individual on the job must be able to:

PC4. speak with others using some basic English phrases or sentences

Communication Skills

To be competent, the user/individual on the job must be able to:

PC5. follow good manners while communicating with others

PC6. work with others in a team

Qualification Pack

Diversity & Inclusion

To be competent, the user/individual on the job must be able to:

PC7. communicate and behave appropriately with all genders and PwD

PC8. report any issues related to sexual harassment

Financial and Legal Literacy

To be competent, the user/individual on the job must be able to:

PC9. use various financial products and services safely and securely

PC10. calculate income, expenses, savings etc.

PC11. approach the concerned authorities for any exploitation as per legal rights and laws

Essential Digital Skills

To be competent, the user/individual on the job must be able to:

PC12. operate digital devices and use its features and applications securely and safely

PC13. use internet and social media platforms securely and safely

Entrepreneurship

To be competent, the user/individual on the job must be able to:

PC14. identify and assess opportunities for potential business

PC15. identify sources for arranging money and associated financial and legal challenges

Customer Service

To be competent, the user/individual on the job must be able to:

PC16. identify different types of customers

PC17. identify customer needs and address them appropriately

PC18. follow appropriate hygiene and grooming standards

Getting ready for apprenticeship & Jobs

To be competent, the user/individual on the job must be able to:

PC19. create a basic biodata

PC20. search for suitable jobs and apply

PC21. identify and register apprenticeship opportunities as per requirement

Knowledge and Understanding (KU)

The individual on the job needs to know and understand:

KU1. need for employability skills

KU2. various constitutional and personal values

KU3. different environmentally sustainable practices and their importance

KU4. Twenty first (21st) century skills and their importance

KU5. how to use basic spoken English language

KU6. Do and dont of effective communication

KU7. inclusivity and its importance

KU8. different types of disabilities and appropriate communication and behaviour towards PwD

KU9. different types of financial products and services

Qualification Pack

- KU10.** how to compute income and expenses
- KU11.** importance of maintaining safety and security in financial transactions
- KU12.** different legal rights and laws
- KU13.** how to operate digital devices and applications safely and securely
- KU14.** ways to identify business opportunities
- KU15.** types of customers and their needs
- KU16.** how to apply for a job and prepare for an interview
- KU17.** apprenticeship scheme and the process of registering on apprenticeship portal

Generic Skills (GS)

User/individual on the job needs to know how to:

- GS1.** communicate effectively using appropriate language
- GS2.** behave politely and appropriately with all
- GS3.** perform basic calculations
- GS4.** solve problems effectively
- GS5.** be careful and attentive at work
- GS6.** use time effectively
- GS7.** maintain hygiene and sanitisation to avoid infection

Qualification Pack

Assessment Criteria

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
<i>Introduction to Employability Skills</i>	1	1	-	-
PC1. understand the significance of employability skills in meeting the job requirements	-	-	-	-
<i>Constitutional values - Citizenship</i>	1	1	-	-
PC2. identify constitutional values, civic rights, duties, personal values and ethics and environmentally sustainable practices	-	-	-	-
<i>Becoming a Professional in the 21st Century</i>	1	3	-	-
PC3. explain 21st Century Skills such as Self-Awareness, Behavior Skills, Positive attitude, self-motivation, problem-solving, creative thinking, time management, social and cultural awareness, emotional awareness, continuous learning mindset etc.	-	-	-	-
<i>Basic English Skills</i>	2	3	-	-
PC4. speak with others using some basic English phrases or sentences	-	-	-	-
<i>Communication Skills</i>	1	1	-	-
PC5. follow good manners while communicating with others	-	-	-	-
PC6. work with others in a team	-	-	-	-
<i>Diversity & Inclusion</i>	1	1	-	-
PC7. communicate and behave appropriately with all genders and PwD	-	-	-	-
PC8. report any issues related to sexual harassment	-	-	-	-
<i>Financial and Legal Literacy</i>	3	4	-	-
PC9. use various financial products and services safely and securely	-	-	-	-

Qualification Pack

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
PC10. calculate income, expenses, savings etc.	-	-	-	-
PC11. approach the concerned authorities for any exploitation as per legal rights and laws	-	-	-	-
<i>Essential Digital Skills</i>	4	6	-	-
PC12. operate digital devices and use its features and applications securely and safely	-	-	-	-
PC13. use internet and social media platforms securely and safely	-	-	-	-
<i>Entrepreneurship</i>	3	5	-	-
PC14. identify and assess opportunities for potential business	-	-	-	-
PC15. identify sources for arranging money and associated financial and legal challenges	-	-	-	-
<i>Customer Service</i>	2	2	-	-
PC16. identify different types of customers	-	-	-	-
PC17. identify customer needs and address them appropriately	-	-	-	-
PC18. follow appropriate hygiene and grooming standards	-	-	-	-
<i>Getting ready for apprenticeship & Jobs</i>	1	3	-	-
PC19. create a basic biodata	-	-	-	-
PC20. search for suitable jobs and apply	-	-	-	-
PC21. identify and register apprenticeship opportunities as per requirement	-	-	-	-
NOS Total	20	30	-	-

Qualification Pack

National Occupational Standards (NOS) Parameters

NOS Code	DGT/VSQ/N0101
NOS Name	Employability Skills (30 Hours)
Sector	Cross Sectoral
Sub-Sector	Professional Skills
Occupation	Employability
NSQF Level	2
Credits	1
Version	1.0
Last Reviewed Date	06/02/2026
Next Review Date	06/02/2029
NSQC Clearance Date	06/02/2026

Assessment Guidelines and Assessment Weightage

Assessment Guidelines

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

Mention the detailed assessment strategy in the provided template.

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

Qualification Pack

Each National Occupational Standard (NOS) in the respective QPs will be assigned weightage. 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:

1. 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.

2. 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.

3. 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. Assessment will be based on the concept of Independent Assessors empanelled with Assessment

On the Job:

- 1. Each module (which covers the job profile Assistant Dehydration Technician (Fruits and Vegetables) will be assessed separately.
- 2. The candidate must score 50% 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

Qualification Pack

- Answer Sheets of Question Banks
- Assessing the Log Book entries of Trainees at Employer location
- Employer Performance Feedback.

Minimum Aggregate Passing % at QP Level : 50

(Please note: Every Trainee should score a minimum aggregate passing percentage as specified above, to successfully clear the Qualification Pack assessment.)

Minimum Passing % at NOS Level: 50

(Please note: A Trainee must score the minimum percentage for each NOS separately as well as on the QP as a whole.)

Assessment Weightage

Compulsory NOS

National Occupational Standards	Theory Marks	Practical Marks	Project Marks	Viva Marks	Total Marks	Weightage
FIC/N9026.Prepare for production	30	70	-	-	100	15
FIC/N0118.Perform drying and dehydration of fruits and vegetables	36	54	-	10	100	60
FIC/N9906.Apply food safety guidelines in Food Processing	30	60	-	10	100	15
DGT/VSQ/N0101.Employability Skills (30 Hours)	20	30	-	-	50	10
Total	116	214	-	20	350	100

Qualification Pack

Acronyms

NOS	National Occupational Standard(s)
NSQF	National Skills Qualifications Framework
QP	Qualifications Pack
TVET	Technical and Vocational Education and Training
NOS	National Occupational Standard(s)
NSQF	National Skill Qualification Framework
QP	Qualification Pack
TVET	Technical and Vocational Education and Training
MLF	Malolactic Fermentation
TA	Titrateable Acid
pH	Power of Hydrogen
FSSAI	Food Safety and Standards Authority of India
GMPs	Good Manufacturing Practices
HACCP	Hazard Analysis Critical Control Point
VACCP	Vulnerability Assessment Critical Control Points
TACCP	Threat Assessment Critical Control Points
RCA	Root Cause Analysis
CAPA	Corrective Action Preventive Action
PPE	Personal Protective Equipment
CPR	Cardio-Pulmonary Resuscitation
GHP	Good Hygiene Practices
SOPs	Standard Operating Procedures
PwD	People with Disabilities

Qualification Pack

Glossary

Sector	Sector is a conglomeration of different business operations having similar business and interests. It may also be defined as a distinct subset of the economy whose components share similar characteristics and interests.
Sub-sector	Sub-sector is derived from a further breakdown based on the characteristics and interests of its components.
Occupation	Occupation is a set of job roles, which perform similar/ related set of functions in an industry.
Job role	Job role defines a unique set of functions that together form a unique employment opportunity in an organisation.
Occupational Standards (OS)	OS specify the standards of performance an individual must achieve when carrying out a function in the workplace, together with the Knowledge and Understanding (KU) they need to meet that standard consistently. Occupational Standards are applicable both in the Indian and global contexts.
Performance Criteria (PC)	Performance Criteria (PC) are statements that together specify the standard of performance required when carrying out a task.
National Occupational Standards (NOS)	NOS are occupational standards which apply uniquely in the Indian context.
Qualifications Pack (QP)	QP comprises the set of OS, together with the educational, training and other criteria required to perform a job role. A QP is assigned a unique qualifications pack code.
Unit Code	Unit code is a unique identifier for an Occupational Standard, which is denoted by an 'N'
Unit Title	Unit title gives a clear overall statement about what the incumbent should be able to do.
Description	Description gives a short summary of the unit content. This would be helpful to anyone searching on a database to verify that this is the appropriate OS they are looking for.
Scope	Scope is a set of statements specifying the range of variables that an individual may have to deal with in carrying out the function which have a critical impact on quality of performance required.
Knowledge and Understanding (KU)	Knowledge and Understanding (KU) are statements which together specify the technical, generic, professional and organisational specific knowledge that an individual needs in order to perform to the required standard.

Qualification Pack

Organisational Context	Organisational context includes the way the organisation is structured and how it operates, including the extent of operative knowledge managers have of their relevant areas of responsibility.
Technical Knowledge	Technical knowledge is the specific knowledge needed to accomplish specific designated responsibilities.
Core Skills/ Generic Skills (GS)	Core skills or Generic Skills (GS) are a group of skills that are the key to learning and working in today's world. These skills are typically needed in any work environment in today's world. These skills are typically needed in any work environment. In the context of the OS, these include communication related skills that are applicable to most job roles.
Electives	Electives are NOS/set of NOS that are identified by the sector as contributive to specialization in a job role. There may be multiple electives within a QP for each specialized job role. Trainees must select at least one elective for the successful completion of a QP with Electives.
Options	Options are NOS/set of NOS that are identified by the sector as additional skills. There may be multiple options within a QP. It is not mandatory to select any of the options to complete a QP with Options.
Sector	Sector is a conglomeration of different business operations having similar businesses and interests. It may also be defined as a distinct subset of the economy whose components share similar characteristics and interests.
Sub-Sector	Sub-sector is derived from a further breakdown based on the characteristics and interests of its components.
Occupation	Occupation is a set of job roles, which perform similar/ related set of functions in an industry.
Job role	Job role defines a unique set of functions that together form a unique employment opportunity in an organization
Occupational Standards (OS)	OS specify the standards of performance an individual must achieve when carrying out a function in the workplace, together with the Knowledge and Understanding (KU) they need to meet that standard consistently. Occupational Standards are applicable both in the Indian and global contexts.
Performance Criteria	Performance Criteria (PC) are statements that together specify the standard of performance required when carrying out a task.
National Occupational Standard	NOS are occupational standards which apply uniquely in the Indian context.

Qualification Pack

Qualification Pack	QP comprises the set of OS, together with the educational, training, and other criteria required to perform a job role. A QP is assigned a unique qualifications pack code.
Unit Code	Unit code is a unique identifier for an Occupational Standard, which is denoted by an 'N'.
Unit Title	Unit title gives a clear overall statement about what the incumbent should be able to do.
Description	Description gives a short summary of the unit content. This would be helpful to anyone searching on a database to verify that this is the appropriate OS they are looking for
Scope	Scope is a set of statements specifying the range of variables that an individual may have to deal with in carrying out the function which have a critical impact on quality of performance required.
Knowledge & Understanding (KU)	Knowledge and Understanding (KU) are statements that together specify, the technical, generic, professional, and organizational specific knowledge that an individual needs in order to perform to the required standard.
Organizational Context	Organisational context includes the way the organisation is structured and how it operates, including the extent of operative knowledge managers has of their relevant areas of responsibility.
Technical Knowledge	Technical knowledge is the specific knowledge needed to accomplish specific designated responsibilities.
Core Skills/Generic skills	Core skills or Generic Skills (GS) are a group of skills that are the key to learning and working in today's world. These skills are typically needed in any work environment. In the context of the OS, these include communication-related skills that are applicable to most job roles.
Electives	Electives are NOS/set of NOS that are identified by the sector as contributive to specialization in a job role. There may be multiple electives within a QP for each specialized job role. Trainees must select at least one elective for the successful completion of a QP with Electives.
Options	Options are NOS/set of NOS that are identified by the sector as additional skills. There may be multiple options within a QP. It is not mandatory to select any of the options to complete a QP with Options.