

Micro Credential



Fundamentals of Internal Audit Food Industry

MCr Code: FIC/MCr-0002

Version: 1.0

NSQF Level: 4

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Micro Credential

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FIC/MCr-0002

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Micro Credential

FIC/MCr-0002 : Fundamentals of Internal Audit Food Industry

Description

This micro-credential covers covers the concept of internal food safety audits and process of conducting food safety audits in the food processing industry.

Micro Credential Module Details and Duration

Training Delivery Mode	Theory (Hours)	Practical (Hours)	Total (Hours)
Online Only	0000:08	0000:07	00:15

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Assessment Criteria

Theory Marks	Practical Marks	Project Marks	Viva Marks	Total Marks	Passing Percentage
15	25	-	10	50	70

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Micro Credential (MCr) Parameters

MCr Code	FIC/MCr-0002
MCr Name	Fundamentals of Internal Audit Food Industry
Sector	Food Processing
NSQF Level	4
Credits	0.5
Version	1.0
Minimum Job Entry Age	18
Minimum Educational Qualification & Experience	<p>12th grade Pass (or Equivalent) OR 10th grade pass with 3 Years of experience in Food Processing Industry OR Previous relevant Qualification of NSQF Level (3) with 3 Years of experience in Food Processing Industry OR Previous relevant Qualification of NSQF Level (3.5) with 1.5 years of experience in Food Processing Industry</p>
Pre-Requisite License or Training	NA
Last Reviewed Date	08/05/2025
Next Review Date	08/05/2030
NSQC Clearance Date	08/05/2025
Reference code on NQR	NM-04-FI-04214-2025-V1-FICSI
NQR Version	1.0