

## Micro Credential



# Fundamentals of HACCP Implementation Food Industry

MCr Code: FIC/MCr-0003

Version: 1.0

NSQF Level: 4

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## Micro Credential

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FIC/MCr-0003

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## Micro Credential

### FIC/MCr-0003 : Fundamentals of HACCP Implementation Food Industry

#### Description

This micro-credential covers covers the basic fundamentals of HACCP and implementation of HACCP food safety system in the food processing industry.

#### Micro Credential Module Details and Duration

Training Delivery Mode	Theory (Hours)	Practical (Hours)	Total (Hours)
Online Only	0000:09	0000:06	00:15

## Micro Credential

### Assessment Criteria

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

## Micro Credential

### Micro Credential (MCR) Parameters

<b>MCR Code</b>	FIC/MCR-0003
<b>MCR Name</b>	Fundamentals of HACCP Implementation Food Industry
<b>Sector</b>	Food Processing
<b>NSQF Level</b>	4
<b>Credits</b>	0.5
<b>Version</b>	1.0
<b>Minimum Job Entry Age</b>	18
<b>Minimum Educational Qualification &amp; Experience</b>	<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>
<b>Pre-Requisite License or Training</b>	NA
<b>Last Reviewed Date</b>	08/05/2025
<b>Next Review Date</b>	08/05/2030
<b>NSQF Clearance Date</b>	08/05/2025
<b>Reference code on NQR</b>	NM-04-FI-04215-2025-V1-FICSI
<b>NQR Version</b>	1.0