Qualification Pack

Food Sampler

QP Code: FIC/Q7609

Version: 1.0

NSQF Level: 3.5

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

Contents

FIC/Q7609: Food Sampler 3
Brief Job Description 3
Applicable National Occupational Standards (NOS) 3
Compulsory NOS 3
Qualification Pack (QP) Parameters 3
FIC/N7627: Prepare the Lab for testing samples 5
FIC/N7628: Prepare sample for testing 12
FIC/N9907: Apply Food Safety and Hygiene in the laboratory 17
DGT/VSQ/N0101: Employability Skills (30 Hours) 20
Assessment Guidelines and Weightage 25
Assessment Guidelines 25
Assessment Weightage 26
Acronyms 27
Glossary 29

Qualification Pack

FIC/Q7609: Food Sampler

Brief Job Description

The food Sample Preparation Technician is responsible for carrying out sample preparation for laboratory testing. Their duties include the preparation of food samples and equipment for lab testing. The person is also responsible for monitoring, calibration of equipment, and sample return and disposal.

Personal Attributes

The job requires the individual to have strong attention to detail, good hands-on testing tools, and analytical and observation skills. They should know how to work in a team and should have strong physical and mental health.

Applicable National Occupational Standards (NOS)

Compulsory NOS:

1. FIC/N7627: Prepare the Lab for testing samples
2. FIC/N7628: Prepare sample for testing
3. FIC/N9907: Apply Food Safety and Hygiene in the laboratory
4. DGT/VSQ/N0101: Employability Skills (30 Hours)

Qualification Pack (QP) Parameters

Sector	Food Processing
Sub-Sector	Fruits and Vegetables, Food Grain Milling (Including oil seeds), Dairy Products, Meat and Poultry, Fish and Seafood, Bread and Bakery, Alcoholic Beverages, Aerated Water/Soft Drinks
Occupation	Quality Analysis/ Assurance
Country	India
NSQF Level	3.5
Credits	12
Aligned to NCO/ISCO/ISIC Code	NCO-2015/ 2113.9900

Minimum Educational Qualification & Experience	11th grade pass (with Science stream) OR Completed 1st year of 3-year diploma (after 10th) and pursuing regular diploma OR 10th grade pass and pursuing continuous schooling (in Science stream) OR 8th grade pass plus 2-year NTC plus 1 Year NAC OR 10th grade pass with 1 Year of experience of relevant experience
Minimum Level of Education for Training in School	
Pre-Requisite License or Training	NA
Minimum Job Entry Age	18 Years
Last Reviewed On	NA
Next Review Date	23/06/2026
NSQC Approval Date	23/06/2023
Version	1.0
Reference code on NQR	QG-3.5-AG-00578-2023-V1-FICSI
NQR Version	1.0

Remarks:

NA

Qualification Pack

FIC/N7627: Prepare the Lab for testing samples

Description

This OS is about preparing the facility for testing the sample food products

Scope

The scope covers the following :

- Organize lab to carry out testing of sample
- Receive/handle the samples for testing
- Carry out visual inspection of samples

Elements and Performance Criteria

Organize lab to carry out testing of samples

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

PC1. maintain the cleanliness of the work area using approved sanitizers and keep it free from dust, pests, and flies.

PC2. Clean the testing equipment with an approved cleaning agent following SOP guidelines.

PC3. verify the working and performance of all sampling devices and other equipment used in the lab as per the standard operating procedure

PC4. maintain and test the sterility of equipment

PC5. maintain glassware by cleaning, washing, sterilizing, and distributing.

PC6. check the equipment is calibrated as per the testing requirement.

PC7. monitor the temperatures of freezers and refrigerators.

PC8. clean N-Evap, water bath, refrigerators, and foreheads.

PC9. adhere to procedures for sample return, disposal, and archiving.

PC10. keep laboratory supplies ready by inventorying stock, placing orders, and verifying receipts

PC11. adhere to safety guidelines at all times within the laboratory.

PC12. keeps equipment operating by following operating instructions; troubleshooting breakdowns; maintaining supplies; performing preventive maintenance; calling for repairs.

PC13. attend to minor repairs/ faults of machineries, if required.

Receive samples for testing

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

PC14. verify the adequacy and condition of the sample received, it should conform to the standards set by the lab.

PC15. • examine the sample and identity of the product
• identity: plant-based food, animal-based food, state of maturity, use before date, etc.

PC16. check the sample received is sealed tightly and that there is no leakage

PC17. verify the sample containers for gross physical defects

PC18. Verify the product label has important details related to the sample

PC19. Verify the preservative details are present with their quantity

PC20. • Verify that the sample has all the collection details
• details: sample number, collecting official's name and date, sampling point(address), batch number, transport conditions (mode and condition of transport), date of submission to the lab, etc.

PC21. maintain all quality parameters as per QC norms

PC22. verify the chain of custody of the sample(s) and maintain the required storage parameters for the sample.

PC23. document the product's condition at the time of receiving as per the format maintained by the organization

Carry out visual inspection of received samples

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

PC24. • Verify the physical conditions of the product received for testing
• Physical condition: solid, liquid, semi-solid, frozen

PC25. • Verify the product is free from any contaminants
• Contaminants: fungus, pests, etc

PC26. raise concerns about the samples to the supervisor

PC27. deliver samples to the laboratory for testing with the original condition of the samples

Knowledge and Understanding (KU)

The individual on the job needs to know and understand:

KU1. different equipment and tools used while preparing samples for food testing

KU2. approved sanitizers and cleaning agents used for cleaning the work area and tools

KU3. calibration techniques used for different equipment

KU4. procedure of receiving samples

KU5. details to be checked while accepting samples and noted down

KU6. techniques used to check the quality of containers, pouches, and other packaging materials used in samples

KU7. how to identify the type of product which needs to be tested

KU8. visual inspection of food samples

KU9. different aspects to inspect the product samples

KU10. Importance of details on the label e.g. Ingredients used, nutritional value, details of preservatives used and quantity, etc,

KU11. scientific methods of analysis and SOPs of equipment

KU12. periodic maintenance and cleaning protocol of the instruments

KU13. lab and personal safety protocols

KU14. troubleshoot basis issues with equipment that can be handled at operated

KU15. sample preparation post storage like thawing, homogenizing, conditioning, etc

KU16. basic microbiology

KU17. basic understanding of standards like ISO 17020, ISO 17025, and ISO 17065

KU18. basic understanding of statistics

Generic Skills (GS)

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

GS1. read and interpret organization policies and Standard Operating Procedure
GS2. listen carefully to client and peers and pay close attention to details
GS3. Able to effectively present results of the analysis
GS4. Fast learner and able to adapt
GS5. communicate with others effectively
GS6. plan and prioritize tasks as per work requirements
GS7. should be a good team player
GS8. be always punctual and courteous

Assessment Criteria

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
Organize lab to carry out testing of samples	**18**	**13**	**-**	**10**
PC1. maintain the cleanliness of the work area using approved sanitizers and keep it free from dust, pests, and flies.	1	1	-	1
PC2. Clean the testing equipment with an approved cleaning agent following SOP guidelines.	2	1	-	1
PC3. verify the working and performance of all sampling devices and other equipment used in the lab as per the standard operating procedure	2	1	-	1
PC4. maintain and test the sterility of equipment	1	1	-	-
PC5. maintain glassware by cleaning, washing, sterilizing, and distributing.	2	1	-	-
PC6. check the equipment is calibrated as per the testing requirement.	2	1	-	1
PC7. monitor the temperatures of freezers and refrigerators.	2	1	-	1
PC8. clean N-Evap, water bath, refrigerators, and foreheads.	1	1	-	1
PC9. adhere to procedures for sample return, disposal, and archiving.	1	1	-	1
PC10. keep laboratory supplies ready by inventorying stock, placing orders, and verifying receipts	1	-	-	1
PC11. adhere to safety guidelines at all times within the laboratory.	1	1	-	1
PC12. keeps equipment operating by following operating instructions; troubleshooting breakdowns; maintaining supplies; performing preventive maintenance; calling for repairs.	1	2	-	1
PC13. attend to minor repairs/ faults of machineries, if required.	1	1	-	-

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
Receive samples for testing	**9**	**21**	**-**	**12**
PC14. verify the adequacy and condition of the sample received, it should conform to the standards set by the lab.	-	1	-	1
PC15. • examine the sample and identity of the product • identity: plant-based food, animal-based food, state of maturity, use before date, etc.	1	4	-	1
PC16. check the sample received is sealed tightly and that there is no leakage	1	1	-	1
PC17. verify the sample containers for gross physical defects	-	1	-	1
PC18. Verify the product label has important details related to the sample	1	1	-	1
PC19. Verify the preservative details are present with their quantity	-	3	-	1
PC20. • Verify that the sample has all the collection details • details: sample number, collecting official's name and date, sampling point(address), batch number, transport conditions (mode and condition of transport), date of submission to the lab, etc.	1	4	-	1
PC21. maintain all quality parameters as per QC norms	2	2	-	2
PC22. verify the chain of custody of the sample(s) and maintain the required storage parameters for the sample.	1	2	-	1
PC23. document the product's condition at the time of receiving as per the format maintained by the organization	2	2	-	2
Carry out visual inspection of received samples	**5**	**9**	**-**	**3**
PC24. • Verify the physical conditions of the product received for testing • Physical condition: solid, liquid, semi-solid, frozen	2	4	-	1

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
PC25. • Verify the product is free from any contaminants • Contaminants: fungus, pests, etc	2	2	-	1
PC26. raise concerns about the samples to the supervisor	-	2	-	1
PC27. deliver samples to the laboratory for testing with the original condition of the samples	1	1	-	-
NOS Total	**32**	**43**	**-**	**25**

National Occupational Standards (NOS) Parameters

NOS Code	FIC/N7627
NOS Name	Prepare the Lab for testing samples
Sector	Food Processing
Sub-Sector	Fruits and Vegetables, Food Grain Milling (Including oil seeds), Dairy Products, Meat and Poultry, Fish and Seafood, Bread and Bakery, Alcoholic Beverages, Aerated Water/Soft Drinks
Occupation	Quality Analysis/ Assurance
NSQF Level	3.5
Credits	5
Version	1.0
Last Reviewed Date	23/06/2023
Next Review Date	23/06/2026
NSQC Clearance Date	23/06/2023

FIC/N7628: Prepare sample for testing

Description

This OS unit is about assisting the food analyst to prepare the samples for testing and storing them for deferred testing as per the organization and industry standards.

Scope

The scope covers the following :

- Carry out sample preparation for testing
- Store samples safely

Elements and Performance Criteria

Carry out sample preparation for testing

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

PC1. verify that the sample should be representative of whole lot of food

PC2. prepare at least five samples for testing

PC3. Use clean, dry, leak-proof, widemouthed, sterile, suitable-sized containers for samples of the product

PC4. reduce the sample to analytical portions using riffling and quartering methods (bulk solid sample)

PC5. carry out homogenization of liquid sample for consistency

PC6. maintain purity of the sample for testing

PC7. measure portion size, weight, volume, density of the sample to be tested

PC8. comply with FSSAI and BIS rules and regulations for food sample preparation

PC9. document details of the sample prepared

PC10. take instructions from the lab In-charge and transfer the sample to the labs for testing

Store the samples safely

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

PC11. carefully store the samples whose testing is deferred

PC12. • check the label on the sample for details before storing them safely
• (details to be verified: sample name, batch number (if applicable), date of preparation or collection, and storage conditions)

PC13. ensure the sample container or pouch is properly sealed and there is no leakage of material

PC14. store the samples on the priority basis (most urgent, urgent, or normal priority)

PC15. maintain the sample directory with details of the samples kept under storage

PC16. preserve the sample as per their prescribed light and temperature conditions to prevent spoilage

PC17. dispose the waste as per the organization's procedure

Knowledge and Understanding (KU)

The individual on the job needs to know and understand:

KU1. how to make an analytical portion of the sample for testing
KU2. riffling and quartering methods of reducing the bulk sample to smaller sizes
KU3. Homogenization process to maintain consistency of the liquid samples
KU4. various tools for preparing samples (waring blender, pestle and mortar, hammer mill, ball mill, centrifugal mill, knife mill, riffle cutter, straight-line sampler, etc)
KU5. documentation process of the samples prepared
KU6. procedure to transfer the samples to the lab for testing
KU7. storage conditions of various products
KU8. method of storing samples on the basis of priority
KU9. manual entry of product details kept in storage
KU10. waste disposal procedures followed by the organization

Generic Skills (GS)

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

GS1. read and interpret organization policies and Standard Operating Procedures
GS2. Work on computer
GS3. effectively present the result of the analysis
GS4. be a good team player
GS5. learn fast and adapt to the situation
GS6. keep updated on current technology and methodology
GS7. listen carefully to client and peers
GS8. communicate with others effectively
GS9. plan and prioritize tasks as per work requirements
GS10. be always punctual and courteous
GS11. maintain personal hygiene

Assessment Criteria

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
Carry out sample preparation for testing	**14**	**24**	**-**	**13**
PC1. verify that the sample should be representative of whole lot of food	-	2	-	1
PC2. prepare at least five samples for testing	1	2	-	1
PC3. Use clean, dry, leak-proof, widemouthed, sterile, suitable-sized containers for samples of the product	1	2	-	2
PC4. reduce the sample to analytical portions using riffling and quartering methods (bulk solid sample)	2	4	-	2
PC5. carry out homogenization of liquid sample for consistency	2	3	-	1
PC6. maintain purity of the sample for testing	2	1	-	-
PC7. measure portion size, weight, volume, density of the sample to be tested	2	4	-	3
PC8. comply with FSSAI and BIS rules and regulations for food sample preparation	2	3	-	1
PC9. document details of the sample prepared	1	2	-	1
PC10. take instructions from the lab In-charge and transfer the sample to the labs for testing	1	1	-	1
Store the samples safely	**13**	**20**	**-**	**16**
PC11. carefully store the samples whose testing is deferred	-	3	-	2
PC12. • check the label on the sample for details before storing them safely • (details to be verified: sample name, batch number (if applicable), date of preparation or collection, and storage conditions)	3	4	-	3
PC13. ensure the sample container or pouch is properly sealed and there is no leakage of material	1	2	-	1

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
PC14. store the samples on the priority basis (most urgent, urgent, or normal priority)	2	3	-	3
PC15. maintain the sample directory with details of the samples kept under storage	3	4	-	3
PC16. preserve the sample as per their prescribed light and temperature conditions to prevent spoilage	2	2	-	2
PC17. dispose the waste as per the organization's procedure	2	2	-	2
NOS Total	**27**	**44**	**-**	**29**

National Occupational Standards (NOS) Parameters

NOS Code	FIC/N7628
NOS Name	Prepare sample for testing
Sector	Food Processing
Sub-Sector	Fruits and Vegetables, Food Grain Milling (Including oil seeds), Dairy Products, Meat and Poultry, Fish and Seafood, Bread and Bakery, Alcoholic Beverages, Aerated Water/Soft Drinks
Occupation	Quality Analysis/ Assurance
NSQF Level	3.5
Credits	5
Version	1.0
Last Reviewed Date	23/06/2023
Next Review Date	23/06/2026
NSQC Clearance Date	23/06/2023

FIC/N9907: Apply Food Safety and Hygiene in the laboratory

Description

The unit focuses on the knowledge and skills required to maintain a safe and hygienic food testing laboratory environment.

Scope

The scope covers the following :

- Apply & practices to maintain food safety and hygiene in the laboratory

Elements and Performance Criteria

Implement practices to maintain food safety and hygiene in laboratory

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

PC1. Ensure timely medical examination of foodborne illness by a medical practitioner.

PC2. Read the latest updates for food safety regulations and standards with respect to products, packaging, and labelling

PC3. identify and control potential food safety hazards within the lab

PC4. Implement control measures to avoid cross-contamination of food samples.

PC5. Implement good hygiene and sanitation practices within the lab

PC6. Follow good storage practices as per organizational standards and maintain control parameters such as temperature and humidity

PC7. implement and maintain food safety protocols

PC8. implement practices to control food allergens and their management

PC9. participate in lab audits and ensure the mandatory record keeping and documentation

Knowledge and Understanding (KU)

The individual on the job needs to know and understand:

KU1. Understanding of HACCP (Hazard Analysis and Critical Control Points)

KU2. Understand foodborne illness and their causes

KU3. Familiarity with food safety regulations and standards, food packaging, and food labeling.

KU4. Ability to identify and control potential food safety hazards

KU5. Good hygiene and sanitation practices

KU6. Knowledge of food packaging and storage techniques

KU7. Knowledge of food safety protocols

KU8. awareness about food allergens and their management techniques

KU9. procedure to conduct food safety audits and importance of standards relevant to lab audits

Assessment Criteria

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
Implement practices to maintain food safety and hygiene in laboratory	**17**	**18**	**-**	**15**
PC1. Ensure timely medical examination of foodborne illness by a medical practitioner.	1	2	-	1
PC2. Read the latest updates for food safety regulations and standards with respect to products, packaging, and labelling	2	2	-	1
PC3. identify and control potential food safety hazards within the lab	2	3	-	3
PC4. Implement control measures to avoid cross-contamination of food samples.	2	1	-	1
PC5. Implement good hygiene and sanitation practices within the lab	1	1	-	1
PC6. Follow good storage practices as per organizational standards and maintain control parameters such as temperature and humidity	2	2	-	1
PC7. implement and maintain food safety protocols	2	3	-	2
PC8. implement practices to control food allergens and their management	2	2	-	2
PC9. participate in lab audits and ensure the mandatory record keeping and documentation	3	2	-	3
NOS Total	**17**	**18**	**-**	**15**

National Occupational Standards (NOS) Parameters

NOS Code	FIC/N9907
NOS Name	Apply Food Safety and Hygiene in the laboratory
Sector	Food Processing
Sub-Sector	Fruits and Vegetables, Food Grain Milling (Including oil seeds), Dairy Products, Meat and Poultry, Fish and Seafood, Bread and Bakery, Alcoholic Beverages, Aerated Water/Soft Drinks
Occupation	Generic
NSQF Level	3.5
Credits	1
Version	1.0
Last Reviewed Date	23/06/2023
Next Review Date	23/06/2026
NSQC Clearance Date	23/06/2023

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

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

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

Assessment Criteria

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
Introduction to Employability Skills	1	1	-	-
PC1. understand the significance of employability skills in meeting the job requirements	-	-	-	-
Constitutional values – Citizenship	1	1	-	-
PC2. identify constitutional values, civic rights, duties, personal values and ethics and environmentally sustainable practices	-	-	-	-
Becoming a Professional in the 21st Century	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.	-	-	-	-
Basic English Skills	2	3	-	-
PC4. speak with others using some basic English phrases or sentences	-	-	-	-
Communication Skills	1	1	-	-
PC5. follow good manners while communicating with others	-	-	-	-
PC6. work with others in a team	-	-	-	-
Diversity & Inclusion	1	1	-	-
PC7. communicate and behave appropriately with all genders and PwD	-	-	-	-
PC8. report any issues related to sexual harassment	-	-	-	-
Financial and Legal Literacy	3	4	-	-
PC9. use various financial products and services safely and securely	-	-	-	-

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	-	-	-	-
Essential Digital Skills	**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	-	-	-	-
Entrepreneurship	**3**	**5**	**-**	**-**
PC14. identify and assess opportunities for potential business	-	-	-	-
PC15. identify sources for arranging money and associated financial and legal challenges	-	-	-	-
Customer Service	**2**	**2**	**-**	**-**
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	**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**	**-**	**-**

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	23/06/2023
Next Review Date	23/06/2026
NSQC Clearance Date	23/06/2023

Assessment Guidelines and Assessment Weightage

Assessment Guidelines

1. Criteria for assessment for each Qualification Pack will be created by the Sector Skill Council. Each Performance Criteria (PC) will be assigned marks proportional to its importance in NOS. SSC will also lay down the proportion of marks for Theory and Skills Practical for each PC.

2. The assessment for the theory part will be based on the knowledge bank of questions created by the SSC.

3. Assessment will be conducted for all compulsory NOS, and where applicable, on the selected elective/option NOS/set of NOS.

4. Individual assessment agencies will create unique question papers for the theory part for each candidate at each examination/training centre (as per the assessment criteria below).

5. Individual assessment agencies will create unique evaluations for skill practicals for every student at each examination/training centre based on this criterion.

6. To pass the Qualification Pack, every trainee should score a minimum of 70% of aggregate marks to successfully clear the assessment.

7. In case of unsuccessful completion, the trainee may seek reassessment on the Qualification Pack.

Minimum Aggregate Passing % at QP Level : 70

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

Assessment Weightage

Compulsory NOS

National Occupational Standards	Theory Marks	Practical Marks	Project Marks	Viva Marks	Total Marks	Weightage
FIC/N7627.Prepare the Lab for testing samples	32	43	-	25	100	30
FIC/N7628.Prepare sample for testing	27	44	-	29	100	25
FIC/N9907.Apply Food Safety and Hygiene in the laboratory	17	18	-	15	50	25
DGT/VSQ/N0101.Employability Skills (30 Hours)	20	30	-	-	50	20
Total	**96**	**135**	**-**	**69**	**300**	**100**

Acronyms

NOS	National Occupational Standard(s)
NSQF	National Skills Qualifications Framework
QP	Qualifications Pack
TVET	Technical and Vocational Education and Training
AA	Assessment Agency
AB	Awarding Body
ISCO	International Standard Classification of Occupations
NCO	National Classification of Occupations
NCrF	National Credit Framework
NOS	National Occupational Standard(s)
NQR	National Qualification Register
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OJT	On-the-Job Training
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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.
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.
National Occupational Standard	NOS define the measurable performance outcomes required from an individual engaged in a particular task. They list down what an individual performing that task should know and also do.
Qualifications	A formal outcome of an assessment and validation process which is obtained when a competent body determines that an individual has achieved learning outcomes to given standards
Qualification File	A Qualification File is a template designed to capture necessary information about a Qualification from the perspective of NSQF compliance. The Qualification File will be normally submitted by the awarding body for the qualification.
Sector	A grouping of professional activities on the basis of their main economic function, product, service, or technology.
Long Term training	Long-term skilling means any vocational training program undertaken for a year and above.
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