



QUALIFICATION FILE

Packing Machine Operator - Food Industry

☒ Short Term Training (STT) ☐ Long Term Training (LTT) ☐ Apprenticeship

☒ Upskilling ☐ Dual/Flexi Qualification ☒ For ToT ☒ For ToA

☒ General ☐ Multi-skill (MS) ☐ Cross Sectoral (CS) ☐ Future Skills ☐ OEM

NCrF/NSQF Level: 3.0

Submitted By:

Food Industry Capacity and Skill Initiative (FICSI)

Shriram Bharatiya Kala Kendra, 3rd floor

1, Copernicus Marg, Mandi House, New Delhi- 110001

Table of Contents

Section 1: Basic Details 3

Section 2: Module Summary 6

 NOS/s of Qualifications..... 6

 Mandatory NOS/s: 6

 Assessment - Minimum Qualifying Percentage..... 6

Section 3: Training Related 7

Section 4: Assessment Related 7

Section 5: Evidence of the need for the Qualification..... 8

Section 6: Annexure & Supporting Documents Check List..... 9

 Annexure 1: Evidence of Level..... 9

 Annexure 2: Tools and Equipment (Lab Set-Up) 12

 Annexure 3: Industry Validations Summary 13

 Annexure 4: Training & Employment Details 15

 Annexure 5: Blended Learning 16

 Annexure 6: Detailed Assessment Criteria 17

 Annexure 7: Assessment Strategy 22

 Annexure 8: Acronym and Glossary 24

Section 1: Basic Details

1.	Qualification Name	Packing Machine Operator - Food Industry																
2.	Sector/s	Food Processing																
3.	Type of Qualification: ☐ New ☒ Revised ☐ Has Electives/Options ☐ OEM	NQR Code & version of existing/previous qualification: 2021/FI/FICSI/04512 and Version 2.0	Qualification Name of existing/previous version: Packing Machine Worker – Food Processing															
4.	a. OEM Name b. Qualification Name (Wherever applicable)																	
5.	National Qualification Register (NQR) Code &Version (Will be issued after NSQC approval)	QG-03-FI-03330-2024-V2-FICSI	6. NCrF/NSQF Level: 3.0															
7.	Award (Certificate/Diploma/Advance Diploma/ Any Other (Wherever applicable specify multiple entry/exits also & provide details in annexure))	Certificate																
8.	Brief Description of the Qualification	A Packing Machine Operator - Food Industry is responsible for packing different types of processed food products using a variety of packing machines. The individual loads the food products and packaging materials into the packing machine and carries out primary, secondary and tertiary packing. The person is also responsible for preparing the packing machine for use and carrying out its basic repair and maintenance. The individual works under supervision as per the given instructions.																
9.	Eligibility Criteria for Entry for Student/Trainee/Learner/Employee	a. Entry Qualification & Relevant Experience: <table border="1"> <thead> <tr> <th>S. No.</th> <th>Academic/Skill Qualification (with Specialization - if applicable)</th> <th>Required Experience (with Specialization - if applicable)</th> </tr> </thead> <tbody> <tr> <td>1.</td> <td>10th or Equivalent</td> <td></td> </tr> <tr> <td>2.</td> <td>8th grade pass</td> <td>3-year of experience in food processing</td> </tr> <tr> <td>3.</td> <td>Previous relevant Qualification of NSQF Level 2.0</td> <td>3-year experience in food processing</td> </tr> <tr> <td>4.</td> <td>Previous relevant Qualification of NSQF Level 2.5</td> <td>1.5-year of experience in food processing</td> </tr> </tbody> </table> b. Age: 16 Years		S. No.	Academic/Skill Qualification (with Specialization - if applicable)	Required Experience (with Specialization - if applicable)	1.	10th or Equivalent		2.	8th grade pass	3-year of experience in food processing	3.	Previous relevant Qualification of NSQF Level 2.0	3-year experience in food processing	4.	Previous relevant Qualification of NSQF Level 2.5	1.5-year of experience in food processing
S. No.	Academic/Skill Qualification (with Specialization - if applicable)	Required Experience (with Specialization - if applicable)																
1.	10th or Equivalent																	
2.	8th grade pass	3-year of experience in food processing																
3.	Previous relevant Qualification of NSQF Level 2.0	3-year experience in food processing																
4.	Previous relevant Qualification of NSQF Level 2.5	1.5-year of experience in food processing																
10.	Credits Assigned to this Qualification, Subject to Assessment (as per National Credit Framework (NCrF))	10	11. Common Cost Norm Category (I/II/III) (wherever applicable): I															

12.	Any Licensing requirements for Undertaking Training on This Qualification <i>(wherever applicable)</i>	NA																							
13.	Training Duration by Modes of Training Delivery <i>(Specify Total Duration as per selected training delivery modes and as per requirement of the qualification)</i>	☒ Offline ☐ Online ☐ Blended <table border="1"> <thead> <tr> <th>Training Delivery Modes</th> <th>Theory (Hours)</th> <th>Practical (Hours)</th> <th>OJT Mandatory (Hours)</th> <th>OJT Recommended (Hours)</th> <th>Total (Hours)</th> </tr> </thead> <tbody> <tr> <td>Classroom (offline)</td> <td>90</td> <td>150</td> <td>60</td> <td></td> <td>300</td> </tr> <tr> <td>Online</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> </tbody> </table> <i>(Refer Blended Learning Annexure for details)</i>						Training Delivery Modes	Theory (Hours)	Practical (Hours)	OJT Mandatory (Hours)	OJT Recommended (Hours)	Total (Hours)	Classroom (offline)	90	150	60		300	Online					
Training Delivery Modes	Theory (Hours)	Practical (Hours)	OJT Mandatory (Hours)	OJT Recommended (Hours)	Total (Hours)																				
Classroom (offline)	90	150	60		300																				
Online																									
14.	Aligned to NCO/ISCO Code/s <i>(if no code is available mention the same)</i>	NCO-2015/3122.4100																							
15.	Progression path after attaining the qualification <i>(Please show Professional and Academic progression)</i>	Packing Machine Operator - Food Industry (L3.0) → Food Product Packaging Supervisor (L4)																							
16.	Other Indian languages in which the Qualification & Model Curriculum are being submitted	Hindi																							
17.	Is similar Qualification(s) available on NQR-if yes, justification for this qualification	☐ Yes ☒ No URLs of similar Qualifications:																							
18.	Is the Job Role Amenable to Persons with Disability	☒ Yes ☐ No If "Yes", specify applicable type of Disability: <i>Hearing Impairments, Speech and Language disability, Locomotor disability</i>																							
19.	How Participation of Women will be Encouraged	The food processing sector has witnessed significant participation of women at the household level. FICSI aims to further enhance this by providing targeted training programs for women entrepreneurs in various food processing activities, such as pickle, jam, jelly, squash preparation, and bread and bakery products. By equipping women with the necessary skills and knowledge, FICSI encourages them to start their own ventures and contributes to their economic empowerment. To support these initiatives, FICSI will offer handholding support for setting up businesses, ensuring that women have the guidance and resources they need to succeed. Additionally, FICSI proposes to upskill self-help groups through specialized training and capacity-building programs. These efforts aim to provide enhanced livelihood opportunities and foster entrepreneurial qualities among the beneficiaries, thereby increasing women's participation in the food processing sector. Furthermore, FICSI plans to undertake projects aimed at upskilling street food vendors, providing them with better livelihood opportunities and inculcating entrepreneurial qualities. With a planned budget of 20 lakh																							

		each for five such projects, FICSI is committed to creating an inclusive environment that supports and encourages the participation of women in various job roles within the food processing industry.	
20.	Are Greening/ Environment Sustainability Aspects Covered <i>(Specify the NOS/Module which covers it)</i>	☒ Yes ☐ No (Covered in FIC/N9906 and DGT/VSQ/N0101)	
21.	Is Qualification Suitable to be Offered in Schools/Colleges	Schools ☒ Yes ☐ No Colleges ☒ Yes ☐ No	
22.	Name and Contact Details of Submitting / Awarding Body SPOC <i>(In case of CS or MS, provide details of both Lead AB & Supporting ABs)</i>	Name: Mr. Sunil K Marwah Email: admin@ficsi.in Contact No.: 9711260230 Website: https://www.ficsi.in/	
23.	Final Approval Date by NSQC: 22-10-2024	24. Validity Duration: 3 years	25. Next Review Date: 21-10-2027

Section 2: Module Summary

NOS/s of Qualifications

(In exceptional cases these could be described as components)

Mandatory NOS/s:

Specify the training duration and assessment criteria at NOS/ Module level. For further details refer curriculum document.

Th.-Theory **Pr.**-Practical **OJT**-On the Job Training **Man.**-Mandatory **Rec.**-Recommended **Proj.**-Project

S. No	NOS/Module Name	NOS/Module Code & Version (if applicable)	Core/ Non-Core	NCrF/NS QF Level	Credits as per NCrF	Training Duration (Hours)					Assessment Marks					
						Th.	Pr.	OJT-Man.	OJT-Rec.	Total	Th.	Pr.	Proj.	Viva	Total	Weightage (%) (if applicable)
1.	Prepare to operate different types of food packing machines	FIC/N7025, v1.0	Core	3.0	2	20	40	-	-	60	30	50	-	20	100	40
2.	Operate different types of packing machines for various food products	FIC/N7024, v2.0	Core	3.0	6	30	90	60	-	180	30	50	-	20	100	40
3.	Apply food safety guidelines in Food Processing	FIC/N9906, v1.0	Non-Core	3.0	1	10	20	-	-	30	30	60	-	10	100	10
4.	Employability Skills (30 Hours)	DGT/VSQ/N0101, v1.0	Non-Core	2.0	1	30	-	-	-	30	20	30	-	-	50	10
Duration (in Hours) / Total Marks					10	90	150	60		300	110	190		50	350	100

Assessment - Minimum Qualifying Percentage

Please specify **any one** of the following:

Minimum Pass Percentage – Aggregate at qualification level: 50 % (Every Trainee should score a specified minimum aggregate passing percentage at qualification level to successfully clear the assessment.)

Minimum Pass Percentage – NOS/Module-wise: 50 % (Every Trainee should score a specified minimum passing percentage in each mandatory and selected elective NOS/Module to successfully clear the assessment.)

Section 3: Training Related

1.	Trainer's Qualification and experience in the relevant sector (in years) <i>(as per NCVET guidelines)</i>	Diploma in Food Technology/ Food Engineering/ packaging allied sector with 4 years of Industry Experience in Food processing industry and 1 year Training of packaging technicians OR B.Sc or Graduate in food or allied sector/ B.Tech/B.E. in Food Technology or Food Engineering with 3 years of Industry Experience in Food processing industry and 1 year Training of packaging technicians OR M.Sc/M.Tech/M.E. in Food Technology or Food Engineering with 2 years of Industry Experience in Food processing industry and 1 year Training of packaging technicians
2.	Master Trainer's Qualification and experience in the relevant sector (in years) <i>(as per NCVET guidelines)</i>	Diploma in Food Technology/ Food Engineering/ packaging allied sector with 6 years of Industry Experience in Food processing industry and 1 year Training of packaging technicians OR B.Sc or Graduate in food or allied sector/ B.Tech/B.E. in Food Technology or Food Engineering with 5 years of Industry Experience in Food processing industry and 1 year Training of packaging technicians OR M.Sc/M.Tech/M.E. in Food Technology or Food Engineering with 4 years of Industry Experience in Food processing industry and 1 year Training of packaging technicians
3.	Tools and Equipment Required for Training	☒ Yes ☐ No <i>(If "Yes", details to be provided in Annexure)</i>
4.	In Case of Revised Qualification, Details of Any Upskilling Required for Trainer	

Section 4: Assessment Related

1.	Assessor's Qualification and experience in relevant sector (in years) <i>(as per NCVET guidelines)</i>	B.Sc./Diploma in Hotel management/ Food Technology/ Home Science with 3 years of Industry Experience in Food Technology/ Food Engineering/ Packaging Technology and 3 years of experience in assessment of packing machine workers OR B.Tech/B.E. in Food Technology/ Food Engineering/ Packaging Technology with 2 years of Industry Experience in Food processing industry and 1 years of training experience in assessment of packing machine workers OR M.Sc/M.Tech/M.E. in Food Technology/ Food Engineering/ Packaging Technology/ Dairy Technology with 1 year of Industry Experience in Food processing industry and 1 year of experience in assessment of packing machine workers OR MBA in Agri Business Management/FTM with 1 year of Industry Experience in Food Technology / Food Engineering/Packaging technology and 1 year of experience in assessment of packing machine workers
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2.	Proctor's Qualification and experience in relevant sector (in years) <i>(as per NCVET guidelines)</i>	B.Sc./Diploma in Hotel management/ Food Technology/ Home Science with 3 years of Industry Experience in Food Technology/ Food Engineering/ Packaging Technology and 3 years of experience in assessment of packing machine workers OR B.Tech/B.E. in Food Technology/ Food Engineering/ Packaging Technology with 2 years of Industry Experience in Food processing industry and 1 years of training experience in assessment of packing machine workers OR M.Sc/M.Tech/M.E. in Food Technology/ Food Engineering/ Packaging Technology/ Dairy Technology with 1 year of Industry Experience in Food processing industry and 1 year of experience in assessment of packing machine workers OR MBA in Agri Business Management/FTM with 1 year of Industry Experience in Food Technology / Food Engineering/Packaging technology and 1 year of experience in assessment of packing machine workers
3.	Lead Assessor's/Proctor's Qualification and experience in relevant sector (in years) <i>(as per NCVET guidelines)</i>	B.Sc./Diploma in Hotel management/ Food Technology/ Home Science with 5 years of Industry Experience in Food Technology/ Food Engineering/ Packaging Technology and 3 years of experience in assessment of packing machine workers OR B.Tech/B.E. in Food Technology/ Food Engineering/ Packaging Technology with 4 years of Industry Experience in Food processing industry and 1 years of training experience in assessment of packing machine workers OR M.Sc/M.Tech/M.E. in Food Technology/ Food Engineering/ Packaging Technology/ Dairy Technology with 3 year of Industry Experience in Food processing industry and 1 year of experience in assessment of packing machine workers OR MBA in Agri Business Management/FTM with 3 year of Industry Experience in Food Technology / Food Engineering/Packaging technology and 1 year of experience in assessment of packing machine workers
4.	Assessment Mode <i>(Specify the assessment mode)</i>	Blended (only theory)
5.	Tools and Equipment Required for Assessment	☒ Same as for training ☐ Yes ☐ No <i>(details to be provided in Annexure-if it is different for Assessment)</i>

Section 5: Evidence of the need for the Qualification

Provide Annexure/Supporting documents name.

1.	Latest Skill Gap Study (not older than 2 years) (Yes/No): No
2.	Latest Market Research Reports or any other source (not older than 2 years) (Yes/No): No
3.	Government /Industry initiatives/ requirement (Yes/No): No

4.	Number of Industry validation provided: 21
5.	Estimated nos. of persons to be trained and employed: 2000
6.	Evidence of Concurrence/Consultation with Line Ministry/State Departments: <i>This is an old QP. We have Ministry concurrence</i> If “No”, why:

Section 6: Annexure & Supporting Documents Check List

Specify Annexure Name / Supporting document file name

1.	Annexure: NCrf/NSQF level justification based on NCrf level/NSQF descriptors <i>(Mandatory)</i>	Attached
2.	Annexure: List of tools and equipment relevant for qualification <i>(Mandatory, except in case of online course)</i>	Attached
3.	Annexure: Detailed Assessment Criteria <i>(Mandatory)</i>	Attached
4.	Annexure: Assessment Strategy <i>(Mandatory)</i>	Attached
5.	Annexure: Blended Learning <i>(Mandatory, in case selected Mode of delivery is “Blended Learning”)</i>	NA
6.	Annexure: Multiple Entry-Exit Details <i>(Mandatory, in case qualification has multiple Entry-Exit)</i>	NA
7.	Annexure: Acronym and Glossary <i>(Optional)</i>	Attached
8.	Supporting Document: Model Curriculum <i>(Mandatory – Public view)</i>	Attached
9.	Supporting Document: Career Progression <i>(Mandatory - Public view)</i>	Attached
10.	Supporting Document: Occupational Map <i>(Mandatory)</i>	Attached
11.	Supporting Document: Assessment SOP <i>(Mandatory)</i>	Attached
12.	Any other document you wish to submit:	No

Annexure 1: Evidence of Level

NCrf/NSQF Level Descriptors	Key requirements of the job role/ outcome of the qualification	How the job role/ outcomes relate to the NCrf/NSQF level descriptor	NCrf/NSQF Level
Professional Theoretical Knowledge/Process	Prepare to operate different types of food packing machines - Check the availability of resources for food packing - Prepare the packing machine for operation - Perform the test run for the packing machine	Packing Machine Operator - Food Industry during the job work should be able to identify materials, tools and equipment and	3.0

	Operate different types of packing machines for various food products • Carry out primary packaging of food products • Carry out secondary packaging of food products • Carry out tertiary packaging of food products • Carry out post-production activities Follow basic health and safety practices • Follow the health and safety guidelines • Follow the fire safety procedures • Follow the emergency, rescue and first-aid procedures	basic application. He should also understand the context of work and quality.	
Professional and Technical Skills/ Expertise/ Professional Knowledge	• Know how to handle mechanical parts, perform routine maintenance, and troubleshoot minor issues related to processed food packing machines • Understand how to set up and calibrate packing machines according to the product specifications and packaging requirements • Identify different resources required for the packing of processed food products • Understand proper sanitation practices to prevent contamination of food products • Know about the Hazard Analysis and Critical Control Points (HACCP) apply to food packing operations • Know the cleaning and labelling of the filled/packed primary packaging material • identify, segregate and label the non-standard materials and packages which do not meet the specifications • Know how to check if food products are packaged according to the applicable specifications • identify discrepancies, non-standard output and any problems, and report them to supervisor for prompt resolution • Know how to shut down the packing production line, during emergencies, as per the organizational procedure	The Packing Machine Operator - Food Industry should be able to identify materials, tools and equipment and basic application. He should also understand the context of work and quality. The Packing Machine Junior Operator is required to know basic facts; process and principle applied in trade of employment and hence fall under level 3.	3.0
Employment Readiness & Entrepreneurship Skills & Mind-set/Professional Skill	The participant should be able to: • Discuss packing needs with the supervisor. • Coordinate with supervisor to ensure availability of packing equipment and materials and ensure compliance with specifications and quality standards. • Check for tools and equipment to fix packaging machine problems. • Check packing machines and other equipment for damage, wear and proper	The Packing Machine Operator - Food Industry operates the machine with set parameters. He identifies the right kind of packing machine required as per the need and performs limited activities. The Packing Machine Junior Operator may be required to demonstrate practical skills,	3.0

	operation. • make sure safety guards and emergency stop buttons work • Basic packing machinery repair and maintenance • communicate with the supervisor about complex repairs and maintenance • that the packaging machine's temperature and humidity are appropriate. • Align and load packaging material into the machine, adjust machine parameters based on type, and test the product for good packing and sealing. • Make necessary adjustments to packing machine settings based on test results and keep records of setup concerns. • Feeding food and packaging materials to the machine • Fill/package food products by positioning the filling machine or container. • Seal/cap filled packaging according to packing machine user instructions. • Configure controls and manage packaging line speed. • Hand over standard and non-standard packed products according to operating criteria with little damage. • Supply packing materials during the run and maintain required output rates. • Discover irregularities, non-standard output, and errors and report them to supervisor for immediate resolution. • Food-grade secondary packaging with safety standards • Seal and tag primary packing. Group primary products into secondary packaging as instructed. • Label secondary package with product info, batch number, expiration date, etc. • Fill the machine with tertiary packaging • Fill the packaging line belt with secondary packed products and control its pace for bulk carton tertiary packing. • Safety unpacking secondary packaged product • Inspect and repair tertiary packing. Comply with company and regulatory requirements. • Following FSSAI and organizational food processing and packaging standards and machinery operation protocols. • Store packaged goods in a pest-controlled, temperature- and humidity-controlled environment. Avoid harm by handling packages properly with equipment. • Clean and sanitize packaging equipment and tools as directed. • Cleaning the workspace after packaging removes dust, spills, pests, etc. • Maintain packing equipment according to manufacturer instructions and examine and repair it regularly.	but he works under close supervision. Hence this job role is considered under level 3.	
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	Identify the advantages and use of different types of packing machines used for packing processed food products		
Broad Learning Outcomes/Core Skill	- Carry out preparation to operate different types of food packing machines. - Carry out Operation of different types of packing machines for various food products. - Application of health and safety practices at a food processing workplace.	The Packing Machine Operator - Food Industry receives oral / written instruction from the supervisor. He is responsible for maintaining cleanliness at his workplace and follows hygiene requirements as mentioned in the organization policy.	3.0
Responsibility	Responsibility for own work and learning. - Verify the accessibility of resources for the packaging of food items. - Set up the packaging machine for use - Conduct a trial run for the packaging machine. - Perform the first packing of food products - Perform the task of packing food products in their secondary packaging. - Perform the task of packing food products in tertiary packaging. - Perform post-production tasks - Adhere to the health and safety protocols. - Adhere to the fire safety protocols. - Adhere to the emergency, rescue, and first-aid protocols.	Packing Machine Operator - Food Industry should know to take responsibility of own work and learning.	3.0

Annexure 2: Tools and Equipment (Lab Set-Up)

List of Tools and Equipment

Batch Size: 30

S. No.	Tool / Equipment Name	Specification	Quantity for specified Batch size
1.	Coats and Aprons	Nos	30
2.	Ear Plugs or Muffs	Nos	30
3.	Eye and Facial Protection	Nos	30
4.	Head-Wear	Nos	30
5.	Mesh Aprons	Nos	30
6.	Protective Boot Covers	Nos	30
7.	Protective Hand and Arm Covering	Nos	30
8.	Work Uniforms	Nos	30
9.	Safety and Waterproof Footwear	Nos	30
10.	Hand Tools	Nos	30
11.	Weighing Scale	Nos	5
12.	Stacking Equipment	Nos	5
13.	Packaging Unit (Of One Sub Sector)	Nos	2
14.	Conveyor and Processing Belt	Nos	2

15.	Packaging Material	Nos	1
16.	Bag Sealer	Nos	1
17.	Box Former and Closer	Nos	2
18.	Coding and Marking Machine	Nos	2
19.	Wrapping Machines	Nos	1

Classroom Aids

The aids required to conduct sessions in the classroom are:

1. Whiteboard
2. Projector
3. Computer/Laptop
4. Chairs
5. Tables
6. Whiteboard marker

Annexure 3: Industry Validations Summary

Provide the summary information of all the industry validations in table. This is not required for OEM qualifications.

S. No.	Organization Name	Representative Name	Designation	Contact Address	Contact Phone No	E-mail ID	LinkedIn Profile (if available)
1	AARSSS Global Food Tech	Mr. Sumit Dutta	Technical Advisor & Lecturer in Food Processing Technology	ICHHEPURAN, GRD FLOOR, 32/3, UMESH MUKHERJEE ROAD KOLKATA – 700056	9007138878	aarsssgyft@gmail.com	https://www.linkedin.com/in/sumit-dutta-8225a515/
2	Ambriona Cacao Blends Pvt. Ltd.	Mr. Shubham Joshi	General Manager	302 The Summit Business Bay, H-2, Western Express Hwy, Nav Prabhat Society, Navpada, Vile Parle East, Vile Parle, Mumbai, Maharashtra 400057	7999833329	ambrionablends@gmail.com	
3	Amity Institute of Food Technology	Dr. Alok Saxena	Associate Professor	Amity Institute of Food Technology, I-1 Block, IV Floor, Amity University, Uttar Pradesh Sec-125, Noida – 201303, U.P.	9899690717	asaxena3@amity.edu	https://www.linkedin.com/in/aloksaxena156/

4	Banskantha District Cooperative Milk Producer's Union	Ms. Vanshikha Arora	Milk Procurement Supervisor	Banas Dairy, Post box no. 20, Palanpur: 358001	8960011905	vaniorara080599@gmail.com	
5	Somics Life Sciences Pvt Ltd	Mr. Gaurav Sharma	Research Associate	Bareilly, Uttar Pradesh – 243001	8126146448	gaurav.upbly1693@gmail.com	
6	Dhenki Foods Pvt. Ltd. (A Greenthink Ventures Pvt. Ltd. company)	Mr. Md. Arifuzzaman	Assistant Manager – Product Development	4th Floor, Monibhandar Building, WEBEL Bhawan Sector V, Salt Lake, Kolkata – 700091	7003490034	md.arifuzzaman@ingreens.in	https://www.linkedin.com/in/arifuzzaman-food-tech/
7	Shree Sharnam Spices	Mr. Aayush Chandaliya	Chairperson and Partner	Lalakheda Chouraha, Ujjain Bypass, Jaora (MP)	7000697722	shreesharnamspices@gmail.com	
8	FREAKEAT FOODS OPC PVT LTD	Mr. Rishabh Mahajan	Director	Plot no.2230,Phase ii,Sector 38, HSIIDC Rai, Industrial area, Sonipat-131029,Haryana	9996290209	freakheatfoods@gmail.com	https://www.linkedin.com/in/rishabh-mahajan-57103ba3/
9	Kayem Foods Industries Private Limited	Mr. Rajender Kumar Sharma	GM Operations & R&D	G.T Road Panipat ,132103	7206026011	rajender.sharma@kayemfoods.in	https://www.linkedin.com/in/rajender-kumar-sharma-88684030/
10	Sahasra Food Consultancy	CH. Subramanyam	CEO	25-6-79/1,, Vijay Nagar Colony, Rahamatnagar, Kazipet, Telangana 506003	9393406062/8884627255	sahasra.chs@gmail.com	
11	DS Group	Mr. Bikash Jain	Marketing Manager	C-6 – 10, DS Road, Sec - 67, Noida	9999009564	bikash.jain@dsgroup.com	
12	Ruhi Corporation	Mr. Vaibhav Kumar Jain	Chairman	No. 7, Namkeen & Allied Food Cluster, Industrial Park, Karamdi Rd, Ratlam, Madhya Pradesh-457001	7771970097	ruhicorp@gmail.com	
13	Consultant	Mr. Vishal Verma	Visiting Faculty and Food Consultant	IIM, Indore	9415626526	c ppm24b10vishalv@iimdr.ac.in	
14	Hatsun Agro Products Ltd.	Mr. Naresh R	QA Officer	No. 114, Aangadu Road, Sirinium Village, Nellore Road, Redhills, Chennai	9080224273	naresh.rrr@hap.in	
15	Pravin Masalewala Pvt. Ltd.	Hariom Bhargava	ZSM	Hadapsar Industrial Estate, Pune - 411013	9358887812	bhargav.hariom@gmail.com	https://www.linkedin.com/in/hariom-bhargav-69375487/

16	Shiv Charan Dass Spices	Sagar	Market Research Analyst	Kundli , Sonipat	9560296747	sagarsainatrash@gmail.com	
17	Vadilal Enterprises Ltd.	Navodit Kanchan	Marketing	Vadilal House 53, Shrimali Society, Nr.Navrangpura Railway, Crossing,Ahmedabad-380009,Gujarat, India.	8279706424	navodit.kanchan@gmail.com	
18	LT Foods Ltd	Hardik Mittal	GET	Sonipat , Sonipat	7056788986	hardik.mittal@ltgroup.in	
19	Laplap Natural Herbs and Spices LLP	Sagar Sachan	Designated Partner	Noida	8826010682	laplapspices@gmail.com	
20	Gustora Foods Pvt Ltd	Rohit Ojha	DGM – Plant	Jaipur	9351335331	planthead@gustora.co	
21	Food Science and Nutrition, Yuvaraja's College	Dr. Devaki C S	Sr. Food Scientist	Mysore	9845308181	devaki.s.kiran@gmail.com	

Annexure 4: Training & Employment Details

Training and Employment Projections:

Year	Total Candidates		Women		People with Disability	
	Estimated Training #	Estimated Employment Opportunities	Estimated Training #	Estimated Employment Opportunities	Estimated Training #	Estimated Employment Opportunities
2025	600	600	20	20	-	
2026	700	700	30	30	-	
2027	700	700	50	50	-	

Data to be provided year-wise for next 3 years

Training, Assessment, Certification, and Placement Data for previous versions of qualifications:

Qualification Version	Year	Total Candidates				Women				People with Disability			
		Trained	Assessed	Certified	Placed	Trained	Assessed	Certified	Placed	Trained	Assessed	Certified	Placed
2.0	2022-23	526	400	378									

Applicable for revised qualifications only, data to be provided year-wise for past 3 years.

List Schemes in which the previous version of Qualification was implemented:

- SDIS-NULM-SUDA
- PMKVY-4.0-CSCM STT

3. PMKVY-4.0-CSCM RPL
4. PMKVY-4.0-CSCM SP
5. RPL Campus
6. Short Term Training
7. Seekho aur Kamao (सीखो और कमाओ)- MoMA (NSDC)

Content availability for previous versions of qualifications:

☒ Participant Handbook ☒ Facilitator Guide ☒ Digital Content ☒ Qualification Handbook ☐ Any Other:

Languages in which Content is available:

Annexure 5: Blended Learning

Blended Learning Estimated Ratio & Recommended Tools:

Refer NCVET “Guidelines for Blended Learning for Vocational Education, Training & Skilling” available on:

S. No.	Select the Components of the Qualification	List Recommended Tools – for all Selected Components	Offline : Online Ratio
1	☐ Theory/ Lectures - Imparting theoretical and conceptual knowledge	▪ Books/ e-books ▪ Presentations ▪ Reference Material ▪ Audio / Video Modules	40:60
2	☐ Imparting Soft Skills, Life Skills, and Employability Skills /Mentorship to Learners	▪ Self-Learning Videos ▪ Broadcasts ▪ Mobile Learning ▪ Curated Digital content	40:60
3	☐ Showing Practical Demonstrations to the learners	▪ Video Content ▪ E-Resource library ▪ AR/ VR/ XR	40:60
4	☐ Imparting Practical Hands-on Skills/ Lab Work/ workshop/ shop floor training	▪ Training tools (tools list attached) ▪ Video Play ▪ Presentations	40:60
5	☐ Tutorials/ Assignments/ Drill/ Practice	▪ Online Question Bank ▪ Mobile Quick test app ▪ MCQ based tests	40:60
6	☐ Proctored Monitoring/ Assessment/ Evaluation/ Examinations	▪ Assessment engine for Essays ▪ Up-loadable file examinations	40:60

		Mock test sessions	
7	☐ On the Job Training (OJT)/ Project Work Internship/ Apprenticeship Training	- Online tests - Offline assessments	40:60

Annexure 6: Detailed Assessment Criteria

Detailed assessment criteria for each NOS/Module are as follows:

NOS/Module Name	Assessment Criteria for Performance Criteria/Learning Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
FIC/N7025: Prepare to operate different types of food packing machines	<i>Check the availability of resources for food packing</i>	8	12	-	4
	PC1. determine the packing requirements by speaking to the supervisor	2	3	-	1
	PC2. coordinate with the supervisor for the availability of relevant packing equipment and packaging materials	2	3	-	1
	PC3. assist in checking if the packaging material conforms to the applicable specifications and quality standards	2	3	-	1
	PC4. check for the availability of necessary tools and equipment to attend to faults in case of packing machine breakdowns	2	3	-	1
	<i>Prepare the packing machine for operation</i>	8	12	-	4
	PC5. check the packing machinery and other relevant equipment for any damage, wear, and proper functioning	2	3	-	1
	PC6. ensure all safety guards and emergency stop buttons are in place and operational	2	3	-	1
	PC7. carry out basic repair and maintenance of the packing machinery	2	3	-	1
	PC8. coordinate with the supervisor for complex repair and maintenance needs	2	3	-	1
	<i>Perform the test run for the packing machine</i>	14	26	-	12
	PC9. check the packing machine operating environment meets the necessary conditions such as temperature and humidity	4	6		2
	PC10. load the packing material in the packing machine, aligning it properly	2	4		2
	PC11. set the appropriate machine parameters, depending on the type of packing machine being used and the food product being packed	2	4		2
	PC12. conduct a test run to verify that the product is being packed and sealed correctly	2	4		2
	PC13. adjust the packing machine settings, as required, based on the test	2	4		2
	PC14. assist in maintaining records of machine settings and any issues encountered during the setup	2	4		2
	Total Marks	30	50	-	20
FIC/N7024: Operate different types of packing machines for various food products	<i>Carry out primary packaging of food products</i>	10	20	-	9
	PC1. check the packaging area is clean and organised to maintain food safety standards	1	1	-	0.5
	PC2. assemble the components of the Clean-out-of-Place (COP) equipment properly	0.5	1	-	0.5
	PC3. sterilize the relevant equipment, such as Ultra-high Temperature (UHT) units, before using them for packing operations	0.5	1	-	0.5

PC4. perform integrity testing on the packaging materials as per operational guidelines	0.5	1	-	0.5
PC5. sterilize the containers before using them for packing food products	0.5	1	-	0.5
PC6. feed food products and primary packaging materials, such as sheets, boxes, cans, plastic rolls, cardboard, and bottles, to the packaging machine	0.5	1	-	0.5
PC7. fill the packaging materials with food products manually or using appropriate automated equipment	0.5	2	-	0.5
PC8. seal/cap the filled packaging material following the packing machine user guidelines	0.5	1	-	0.5
PC9. regulate the speed of packaging to ensure efficient packing operations	0.5	1	-	0.5
PC10. monitor the temperature of food products during packing to ensure they are packed at safe temperatures to maintain their quality	0.5	1	-	0.5
PC11. monitor the equipment temperature and take appropriate corrective measures in case of deviations from the normal temperature	0.5	1	-	0.5
PC12. carry out labelling of the filled/packed primary packaging material	0.5	1	-	0.5
PC13. check if food products are packaged according to the applicable specifications	0.5	1	-	0.5
PC14. identify, segregate and label the non-standard materials and packages that do not meet the specifications	0.5	1	-	0.5
PC15. maintain the supply of packing materials throughout the run	0.5	1		0.5
PC16. maintain the required output rates	0.5	1		0.5
PC17. identify discrepancies, non-standard output and any problems, and report them to supervisor for prompt resolution	0.5	1		0.5
PC18. hand over the standard and non-standard packed products as per the operational guidelines, with minimum damage	0.5	1		-
PC19. shut down the packing production line, during emergencies, as per the organisational procedure	0.5	1		0.5
<i>Carry out secondary packaging of food products</i>	<i>6</i>	<i>10</i>	<i>-</i>	<i>3</i>
PC20. use food-grade secondary packaging that complies with applicable safety standards	1	1	-	-
PC21. collect the required secondary packaging materials, e.g. corrugated cardboard, shrink wrap film, stretch wrap film, paperboard, plastic containers, and tools	0.5	1	-	0.5
PC22. check the primary packaged items are sealed and labelled correctly	1	1	-	0.5
PC23. arrange the primary packaged products into groups as instructed and pack them in secondary packaging	0.5	1	-	0.5
PC24. seal the secondary packaging using appropriate sealing methods	1	2	-	0.5
PC25. carry out labelling of the secondary packaging with the necessary information, e.g. product details, batch number, expiration date, etc.	1	2	-	0.5
PC26. secure the packaged items, as required	0.5	1	-	-
PC27. examine the finished secondary packaging for any defects or issues and take necessary corrective measures, as instructed	0.5	1	-	0.5
<i>Carry out tertiary packaging of food products</i>	<i>8</i>	<i>12</i>	<i>-</i>	<i>4</i>
PC28. check the primary packages are grouped and packed appropriately in the secondary packaging	1	1	-	0.5
PC29. set appropriate parameters in the tertiary packing machine	1	2	-	0.5
PC30. feed the tertiary packaging materials and secondary packed products in the packing machine	1	1	-	0.5

	PC31. carry out bulk tertiary packaging of packed cartons at the speed to ensure proper packaging	1	2	-	0.5
	PC32. remove tertiary packed product safely from the packaging machine	1	1	-	0.5
	PC33. weigh the packed products after tertiary packaging to ensure correct weight	0.5	1	-	0.5
	PC34. examine the tertiary packaging material for damage and take appropriate corrective measures, as required	1	2	-	0.5
	PC35. assist in checking all packaging complies with regulatory standards and company policies	1	1	-	-
	PC36. adhere to the organisational and FSSAI standards and procedures concerning food processing, packaging, and the operation of food product packing machinery	0.5	1	-	0.5
	<i>Carry out post-production activities</i>	<i>6</i>	<i>8</i>	<i>-</i>	<i>4</i>
	PC37. store the packaged products in a pest-controlled environment, at the appropriate temperature and humidity	1	1	-	0.5
	PC38. handle the packages safely, using appropriate equipment to avoid damage	1	1	-	0.5
	PC39. clean the packing machinery and other tools and equipment using the recommended cleaning agents and sanitizers	1	1	-	0.5
	PC40. follow the appropriate clean-in-place procedure	0.5	1	-	0.5
	PC41. clean the work area after packaging operations to remove dust, spillage, pests, etc.	0.5	1	-	0.5
	PC42. check the packing machinery and carry out basic repairs, as required	1	1	-	0.5
	PC43. ensure periodic maintenance of all machinery and equipment as per the manufacturer's instructions/manuals	0.5	1	-	0.5
	PC44. carry out appropriate documentation concerning the packing machine operations	0.5	1	-	0.5
	Total Marks	30	50	-	20
FIC/N9906: Apply food safety guidelines in Food Processing FIC/N9906: Apply food safety guidelines in Food Processing	<i>Apply personal hygiene and follow Good Manufacturing practices at workplace</i>	<i>22</i>	<i>44</i>	<i>-</i>	<i>6</i>
	PC1. follow a site relevant documented procedure for Personal Hygiene and Visitor/ Contractor rules.	2	4	-	-
	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. ensure timely participate and carry out the relevant training and awareness sessions on personal hygiene, GMP, and related topics.	2	4	-	-
	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. fill in data in the daily monitoring checklist related to personal hygiene, food safety, and GMP.	2	4	-	-
	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. follow all validated Do's & Don'ts inside a food manufacturing firm.	1	2	-	1

	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. 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
	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. 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. follow and implement all training and awareness guidelines in the manufacturing area and regularly participate in training effectiveness for evaluation.	1	2	-	-
	PC13. participate in audits and address the aspects of Good Manufacturing Procedures, personal hygiene, and food safety.	1	2	-	-
	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	-	-
	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. 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
	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. ensure timely check of the critical control points and product parameters.	1	2	-	-
	PC19. record keeping and documentation such as daily monitoring sheets, cleaning sheets, parameters, etc.	1	2	-	1
	PC20. report any food safety and GMP issue to the supervisor, if any.	1	2	-	-
	Total Marks	30	60	-	10
DGT/VSQ/N0101: Employability Skills (30 Hours)	<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	-	-	-	-
	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	-	-	-	-
	Total Marks	20	30	-	-
	Grand Total	110	190	0	50

Annexure 7: Assessment Strategy

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

Assessment will be based on the concept of Independent Assessors empanelled with Assessment Agencies, identified, selected, trained and certified on Assessment techniques. These Assessors would be aligned to assess as per the laid down criteria.

Assessment Agency would conduct assessment only at the training centres of Training Partner or designated testing centers authorized by FICSI.

Ideally, the assessment will be a continuous process comprising of three distinct steps:

- A. Mid-term assessment
- B. Term/Final Assessment

Each National Occupational Standard (NOS) in the respective QPs will be assigned weightage. There in 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 banks created by the Assessment Agency will be validated by the industry subject matter experts through FICSI, especially with regard to the practical test and the defined tolerances, finish, accuracy etc.

The following tools are proposed to be used for final assessment:

- i. Written Test: This will comprise of
 - (I True/False Statements,
 - (ii) Multiple Choice Questions,
 - (iii) Matching Type Questions. Online system for this will be preferred.
- ii. Practical Test: This will comprise a test job to be prepared as per project briefing following appropriate working steps, using necessary tools, equipment and instruments. Through observation it will be possible to ascertain candidate's aptitude, attention to details, quality consciousness etc. The end product will be measured against the pre-decided MCQ filled by the Assessor to gauge the level of his skill achievements.
- iii. Structured Interview: This tool will be used to assess the conceptual understanding and the behavioral aspects as regards the job role and the specific task at hand.

On the Job:

1. Each module (which covers the job profile of a Packing Machine Operator - Food Industry) 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
 - Answer Sheets of Question Banks
 - Assessing the Log Book entries of Trainees at Employer location
 - Employer Performance Feedback.
4. Assessment of each Module will ensure that the candidate is able to:

- Operate different types of food packing machines as per production requirements.
- Perform packaging operations for various food products as per standard procedures.
- Implement food safety guidelines in food processing.
- Apply employability skills to enhance workplace productivity and professionalism.

Annexure 8: Acronym and Glossary

Acronym

Acronym	Description
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
NSQF	National Skills Qualifications Framework
OJT	On the Job Training
ES	Employability Skills
NCVET	National Council for Vocational Education and Training
FICSI	Food Industry Capacity & Skill Initiative
HACCP	Hazard Analysis and Critical Control Points
GMPs	Good Manufacturing Practices
PPE	Personal Protective Equipment
VFFS	Vertical Form Fill Seal
HFFS	Horizontal Form Fill Seal

Glossary

Term	Description
National Occupational Standards (NOS)	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.
Qualification	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 of 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. https://ncvet.gov.in/sites/default/files/NCVET.pdf