



QUALIFICATION FILE – Micro-Credentials

Fundamentals of FSSAI Guidelines- Labelling & Display

☒ Public ☐ Private

☒ 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, New Delhi 110001
Phone: 9711260230**

Table of Contents

Section 1: Basic Details	3
Section 2: Training Related	5
Section 3: Assessment Related	6
Section 4: Evidence of Need of the Micro Credential	8
Section 4.5: Annexure Check List.....	9
Annexure: Evidence of Level	9
Annexure: Learning Outcomes and Assessment Criteria	14
Annexure: Assessment Strategy	16
Annexure: Tools and Equipment	18
Annexure: Industry Validations Summary	19
Annexure: Training Details	20
Annexure: Blended Learning	20
Annexure: Acronym and Glossary	21

Section 1: Basic Details

1.	Micro Credential-Qualification Name	Fundamentals of FSSAI Guidelines- Labelling & Display																
2.	Sector/s	Food Processing																
3.	National Qualification Register (NQR) Code & Version (Will be issued after NSQC approval.)		4. NCrF/NSQF Level: 3.0															
5.	Brief Description of the Micro Credential	This micro-credential offers an in-depth understanding of labeling and display regulations. It covers FSSAI labeling guidelines, food label standards management, and display requirements. Participants will develop essential skills in regulatory compliance, precise label design, and effective product display strategies, ensuring compliance with standards and enhancing product integrity.																
6.	Eligibility Criteria for Entry for Students/Trainee/Learner/Employee	a. Entry Qualification & Relevant Experience <table><tr><th>S. No.</th><th>Academic/Skill Qualification (with Specialization - if applicable)</th><th>Required Experience (with Specialization - if applicable)</th></tr><tr><td>1.</td><td>Grade 10 pass or Equivalent</td><td></td></tr><tr><td>2.</td><td>8th grade pass</td><td>3-year relevant experience</td></tr><tr><td>3.</td><td>Previous relevant Qualification of NSQF Level 2.5</td><td>1.5-year relevant experience</td></tr><tr><td>4.</td><td>Previous relevant Qualification of NSQF Level 2</td><td>3-year relevant experience</td></tr></table> b. Age : NA		S. No.	Academic/Skill Qualification (with Specialization - if applicable)	Required Experience (with Specialization - if applicable)	1.	Grade 10 pass or Equivalent		2.	8th grade pass	3-year relevant experience	3.	Previous relevant Qualification of NSQF Level 2.5	1.5-year relevant experience	4.	Previous relevant Qualification of NSQF Level 2	3-year relevant experience
S. No.	Academic/Skill Qualification (with Specialization - if applicable)	Required Experience (with Specialization - if applicable)																
1.	Grade 10 pass or Equivalent																	
2.	8th grade pass	3-year relevant experience																
3.	Previous relevant Qualification of NSQF Level 2.5	1.5-year relevant experience																
4.	Previous relevant Qualification of NSQF Level 2	3-year relevant experience																
7.	Credits Assigned to this Qualification, Subject to Assessment (as per National Credit Framework (NCrF))	0.25	8. Common Cost Norm Category (I/II/III) (wherever applicable): III															
9.	Any Licensing Requirements/ Pre-requisites for Undertaking Training (wherever applicable)	No Licensing																
10.	Expected Outcomes of the Micro Credential	Terminal learning outcomes are:																

		• Explain the FSSAI regulations related to labeling and the legal requirements for food businesses. • Evaluate the significance of proper labeling in ensuring traceability of food products, especially in cases of food recalls or safety issues. • Identify the components of nutritional information that are crucial for consumers to manage their dietary needs and health goals. • Describe the importance of clear and accurate labeling for consumer safety and regulatory compliance. • Inspect sample labels to verify compliance with mandatory labeling requirements, identifying any discrepancies or non-conformities. • Create a checklist of mandatory labeling requirements and use it to verify the compliance of sample food labels in a classroom exercise.												
11.	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 Only ☒ Online Only ☐ Blended <table><tr><th>Training Delivery Mode</th><th>Theory (Hours)</th><th>Practical (Hours)</th><th>Total (Hours)</th></tr><tr><td>Classroom (offline)</td><td>0</td><td>0</td><td>0</td></tr><tr><td>Online</td><td>04:30</td><td>03:00</td><td>07:30</td></tr></table> <i>(Refer Blended Learning Annexure for Details)</i>	Training Delivery Mode	Theory (Hours)	Practical (Hours)	Total (Hours)	Classroom (offline)	0	0	0	Online	04:30	03:00	07:30
Training Delivery Mode	Theory (Hours)	Practical (Hours)	Total (Hours)											
Classroom (offline)	0	0	0											
Online	04:30	03:00	07:30											
12.	Assessment Criteria	<table><tr><th>Theory (Marks)</th><th>Practical (Marks)</th><th>Project (Marks)</th><th>Viva (Marks)</th><th>Total (Marks)</th><th>Passing %age</th></tr><tr><td>30</td><td>40</td><td>0</td><td>30</td><td>100</td><td>70</td></tr></table>	Theory (Marks)	Practical (Marks)	Project (Marks)	Viva (Marks)	Total (Marks)	Passing %age	30	40	0	30	100	70
Theory (Marks)	Practical (Marks)	Project (Marks)	Viva (Marks)	Total (Marks)	Passing %age									
30	40	0	30	100	70									
13.	Is the Qualification Amenable to Persons with Disability	☒ Yes ☐ No If “Yes”, <i>specify applicable type of Disability</i>: Partial hearing disability Candidate should be able to communicate properly with/without aids.												

14.	How participation of women will be encouraged?	Equal employment opportunity is being given in the industry.	
15.	Other Indian Languages in which the Micro Credential will be implemented.	English only and Vernacular language	
16.	Is similar Micro Credential Qualification(s) available on NQR-if yes, justification for this qualification	☐ Yes ☒ No URLs of similar Qualifications:	
17.	Name and Contact Details Submitting / Awarding Body SPOC	Name: Mr. Sunil K Marwah Email: ceo@ficsi.in Contact No.: 9711260230 Website: https://www.ficsi.in/	
18.	Final Approval Date by NSQC: 08/05/2025	19. Validity Duration: 3 Years	20. Next Review Date: 07/05/2028

Section 2: Training Related

1.	Trainer's Qualification and experience in relevant sector (in years) (as per requirement and NCVET guidelines)	B.Sc. / B.Tech / BE in Food Safety and Quality Management/ Food Science/Food Technology/Food Processing with minimum 3 years of experience in Quality assurance Or Food processing Or Food Regulatory Or Food Science, and with 1 year of training experience in Quality assurance Or Food processing Or FSSAI Labelling and Packaging or Food Regulatory OR M.Sc. / M.Tech / ME in Food Safety and Quality Management/ Food Science/Food Technology/Food Processing with minimum 2 years of experience in Quality assurance Or Food processing Or Food Regulatory Or Food Science, and with 1 year of training experience in Quality assurance Or Food processing Or FSSAI Labelling and Packaging or Food Regulatory OR MBA in Food Safety and Quality Management with minimum 2 years of experience in Quality assurance Or Food processing Or Food Regulatory Or Food Science, and with 1 year of training experience in Quality assurance Or Food processing Or FSSAI Labelling and Packaging or Food Regulatory
----	---	--

2.	Master Trainer's Qualification and experience in relevant sector (in years) <i>(as per requirement and NCVET guidelines)</i>	B.Sc. / B.Tech / BE in Food Safety and Quality Management/ Food Science/Food Technology/Food Processing with minimum 5 years of experience in Quality assurance Or Food processing Or Food Regulatory Or Food Science, and with 1 year of training experience in Quality assurance Or Food processing Or FSSAI Labelling and Packaging or Food Regulatory OR M.Sc. / M.Tech / ME in Food Safety and Quality Management/ Food Science/Food Technology/Food Processing with minimum 4 years of experience in Quality assurance Or Food processing Or Food Regulatory Or Food Science, and with 1 year of training experience in Quality assurance Or Food processing Or FSSAI Labelling and Packaging or Food Regulatory OR MBA in Food Safety and Quality Management with minimum 4 years of experience in Quality assurance Or Food processing Or Food Regulatory Or Food Science, and with 1 year of training experience in Quality assurance Or Food processing Or FSSAI Labelling and Packaging or Food Regulatory
3.	Tools and Equipment Required for Training	☒ Yes ☐ No <i>(If "Yes", details to be provided in Annexure)</i>

Section 3: Assessment Related

1.	Assessor's Qualification and experience in relevant sector (in years) <i>(as per requirement and NCVET guidelines)</i>	B.Sc. / B.Tech / BE in Food Safety and Quality Management/ Food Science/Food Technology/Food Processing with minimum 4 years of experience in Quality assurance Or Food processing Or Food Regulatory Or Food Science, and with 1 year of assessment experience in Quality assurance Or Food processing Or FSSAI Labelling and Packaging or Food Regulatory OR
----	---	--

		M.Sc. / M.Tech / ME in Food Safety and Quality Management/ Food Science/Food Technology/Food Processing with minimum 3 years of experience in Quality assurance Or Food processing Or Food Regulatory Or Food Science, and with 1 year of assessment experience in Quality assurance Or Food processing Or FSSAI Labelling and Packaging or Food Regulatory OR MBA in Food Safety and Quality Management with minimum 3 years of experience in Quality assurance Or Food processing Or Food Regulatory Or Food Science, and with 1 year of assessment experience in Quality assurance Or Food processing Or FSSAI Labelling and Packaging or Food Regulatory
2.	Proctor's Qualification and experience in relevant sector (in years) <i>(as per requirement and NCVET guidelines)</i>	B.Sc. / B.Tech / BE in Food Safety and Quality Management/ Food Science/Food Technology/Food Processing with minimum 4 years of experience in Quality assurance Or Food processing Or Food Regulatory Or Food Science, and with 1 year of assessment experience in Quality assurance Or Food processing Or FSSAI Labelling and Packaging or Food Regulatory OR M.Sc. / M.Tech / ME in Food Safety and Quality Management/ Food Science/Food Technology/Food Processing with minimum 3 years of experience in Quality assurance Or Food processing Or Food Regulatory Or Food Science, and with 1 year of assessment experience in Quality assurance Or Food processing Or FSSAI Labelling and Packaging or Food Regulatory OR MBA in Food Safety and Quality Management with minimum 3 years of experience in Quality assurance Or Food processing Or Food Regulatory Or Food Science, and with 1 year of assessment experience in Quality assurance Or Food processing Or FSSAI Labelling and Packaging or Food Regulatory
3.	Lead Assessor's/Proctor's Qualification and experience in relevant sector (in years) <i>(as per requirement and NCVET guidelines)</i>	B.Sc. / B.Tech / BE in Food Safety and Quality Management/ Food Science/Food Technology/Food Processing with minimum 6 years of experience in Quality assurance Or Food processing Or Food Regulatory Or Food Science, and with 1 year of assessment experience in Quality assurance Or Food processing Or FSSAI Labelling and Packaging or Food Regulatory

		OR M.Sc. / M.Tech / ME in Food Safety and Quality Management/ Food Science/Food Technology/Food Processing with minimum 4 years of experience in Quality assurance Or Food processing Or Food Regulatory Or Food Science, and with 1 year of assessment experience in Quality assurance Or Food processing Or FSSAI Labelling and Packaging or Food Regulatory OR MBA in Food Safety and Quality Management with minimum 4 years of experience in Quality assurance Or Food processing Or Food Regulatory Or Food Science, and with 1 year of assessment experience in Quality assurance Or Food processing Or FSSAI Labelling and Packaging or Food Regulatory
4.	Assessment Mode <i>(Specify the assessment mode)</i>	Mode: ☒ Online Only ☐ Offline Only ☐ Blended
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 4: Evidence of Need of the Micro Credential

As per the NCVET Guidelines for evidence of need, provide the required Annexure/Supporting documents.

1.	Government /Industry initiatives/ requirement (Yes/No): Yes
2.	Number of Industry validation provided: 5
3.	Estimated number of people to be trained: 200

Section 4.5: Annexure Check List

Specify Annexure Number and Name.

1.	Annexure: NCrf/NSQF level justification based on NCrf Level/NSQF descriptors <i>(Mandatory)</i>	Attached
2.	Annexure: Learning Outcomes and Assessment Criteria <i>(Mandatory)</i>	Attached
3.	Annexure: Assessment Strategy <i>(Mandatory)</i>	Attached
4.	Annexure: List of tools and equipment relevant for qualification <i>(Mandatory – Except in case of online course)</i>	Attached
5.	Annexure: Blended Learning <i>(Mandatory in case selected mode of delivery is “Blended Learning”)</i>	Attached
6.	Annexure: Acronym and Glossary <i>(Optional)</i>	Attached

Annexure: 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	- In-depth understanding of FSSAI labelling regulations and compliance requirements. - Comprehensive knowledge of food product display standards and specifications. - Proficiency in interpreting and applying food label standards across various product categories. - Expertise in designing and verifying Principal Display Panels (PDP) for prepackaged foods. - Understanding of the importance of accurate and transparent labelling for consumer safety and brand integrity.	At NSQF Level 3.0, professional theoretical knowledge on FSSAI Guidelines of Labelling & Display includes an in-depth understanding of FSSAI labeling regulations, display panel requirements, and compliance standards. The role involves interpreting regulatory guidelines, ensuring accurate and clear labelling, and managing the display of food products. A person with this knowledge oversees labeling practices, conducts audits, and maintains compliance records. They apply standardized processes to ensure that products meet legal and safety requirements. They demonstrate competence in supervising routine tasks and solving labeling-related	3.0

	• Familiarity with nutritional information components and their impact on consumer health. • Knowledge of inspection protocols for verifying label accuracy and compliance. • Ability to maintain detailed records and documentation related to labelling audits and inspections. • Awareness of the legal implications of non-compliance with food labelling regulations. • Competence in collaborating with quality assurance teams to ensure labelling accuracy and consistency.	issues, aligning with Level 3.0 descriptors for supervisory roles and advanced theoretical knowledge in food labelling and display management.	
Professional and Technical Skills/ Expertise/ Professional Knowledge	• Expertise in interpreting and applying FSSAI labelling regulations and standards • Proficiency in designing, inspecting, and validating food labels to ensure compliance • Advanced knowledge of Principal Display Panel (PDP) requirements and text size regulations • Skill in conducting audits and inspections of labelling and display practices • Understanding of the traceability of food products through accurate and clear labelling • Familiarity with regulatory compliance documentation and record-keeping related to labelling • Ability to collaborate with quality assurance teams to address non-compliance and implement corrective actions	At NSQF Level 3.0, FSSAI Guidelines of Labelling & Display demonstrate proficiency in ensuring compliance with food labelling regulations and display requirements. They possess technical skills in inspecting product labels, verifying the accuracy of nutritional information, and ensuring adherence to FSSAI guidelines. Their professional knowledge includes understanding regulatory standards, managing label design processes, and conducting regular audits for compliance. They efficiently supervise labelling activities, maintain documentation, and implement corrective actions, aligning with Level 3.0 descriptors for overseeing operational duties, ensuring regulatory compliance, and contributing to product integrity in food manufacturing.	3.0
Employment Readiness & Entrepreneurship Skills & Mind set/Professional Skill	• Proficiency in interpreting and applying FSSAI labelling regulations to ensure compliance and product integrity. • Attention to detail for verifying label accuracy, including nutritional information, allergen warnings, and other mandatory elements.	At NSQF Level 3.0, Employment Readiness & Entrepreneurship skills in this Micro-credential involve developing a strong foundation in regulatory compliance and attention to detail. Supervisors enhance their ability to manage labeling processes, ensure accuracy, and maintain high-quality standards. They cultivate critical	3.0

	• Strong communication skills to coordinate with regulatory bodies, suppliers, and internal teams for label updates and compliance. • Analytical skills to evaluate and improve labelling practices, ensuring clarity and consumer trust. • Adaptability to keep up with evolving labelling standards and implement necessary changes promptly. • Entrepreneurial mindset to identify opportunities for improving labelling processes and enhancing product presentation. • Commitment to maintaining detailed records and documentation for compliance audits and inspections. • Leadership qualities to train and guide teams in best practices for labelling and display, ensuring consistency and accuracy. • Problem-solving abilities to address non-compliance issues swiftly and implement corrective actions. • Dedication to continuous learning and professional growth to stay informed about the latest trends in food labelling and display.	thinking, problem-solving skills, and a proactive mindset essential for overseeing product labeling and display, fostering an entrepreneurial approach to quality management and continuous improvement in food production environments.	
Broad Learning Outcomes/Core Skill	• Expertise in interpreting and applying FSSAI labelling regulations for food products • Proficiency in designing and reviewing food labels to ensure compliance with legal standards • Skill in managing and auditing display requirements for food products, including the Principal Display Panel (PDP) • Competence in conducting thorough inspections of packaging materials for labelling accuracy	At NSQF Level 3.0, in this Microcredential, develop core skills in interpreting and applying FSSAI labelling regulations, managing food label standards, and ensuring accurate and compliant product displays. They demonstrate proficiency in label design, regulatory compliance, and product presentation, ensuring consumer safety and brand integrity. This expertise equips them to oversee and verify labelling practices, addressing non-conformities and maintaining high standards in food product labelling and display.	3.0

	• Ability to maintain and manage documentation related to labelling compliance • Understanding of the importance of accurate and transparent labelling in consumer safety and brand reputation • Capability to collaborate with quality assurance teams to address labelling non-conformities • Knowledge of text size requirements and other specific details related to food packaging labelling • Skill in creating and implementing corrective action plans for labelling discrepancies • Capacity to communicate updates in labelling standards and regulations to relevant stakeholders		
Responsibility	• Ensure that all food labels meet FSSAI regulations and legal requirements, including accurate display of mandatory information. • Monitor and verify the compliance of product labels with national and international standards, including size, content, and legibility requirements. • Design and update Principal Display Panels (PDP) to accurately reflect product information and branding guidelines. • Conduct regular inspections and audits of labeling practices to identify and correct non-compliance issues. • Coordinate with the quality assurance and regulatory teams to implement corrective actions related to labeling discrepancies. • Maintain detailed records of labeling compliance activities, including inspection reports and corrective action plans.	At NSQF Level 3.0, a person is responsible for ensuring that all food products meet the legal and regulatory requirements for labeling and display as per FSSAI standards. They oversee the accuracy and clarity of labels, manage compliance audits, and ensure that the principal display panels meet specified guidelines. Their role involves critical analysis of labeling practices, collaboration with quality assurance teams, and implementation of corrective actions to address non-conformities. This responsibility aligns with Level 3.0 descriptors by demonstrating the ability to manage compliance, maintain product integrity, and uphold industry standards.	3.0

	• Provide training and guidance to team members on labeling standards and display requirements. • Assist in the development of labeling policies and procedures to ensure consistency and adherence to regulatory standards.		
--	--	--	--

NSQC APPROVED

Annexure: Learning Outcomes and Assessment Criteria

Detailed learning outcomes and assessment criteria for the qualification are as follows:

S. No.	Learning Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
PC 1.	familiarize with mandatory labelling requirements for various food products, including retail and non-retail containers, food additives, imported foods, and specific food categories	1	3	0	1
PC 2.	check that all product details, such as the best before date, age limit, manufacturing date, and recommended dietary allowances (RDA), meet the regulatory standards	1	2	0	1
PC 3.	implement eco-labels (e.g., organic or fair-trade certifications) and ensure accurate representation of sustainability claims on packaging	2	2	0	1
PC 4.	ensure that required information like the food name, ingredient list, nutritional details, vegetarian/non-vegetarian declaration, FSSAI logo and license number is present	1	2	0	1
PC 5.	check labels for legibility, correct information, and compliance with regulations on font size, colors, graphics, and placement of information	1	2	0	1
PC 6.	for imported products, confirm that labelling meets the requirements of the destination market (e.g., different rules for EU, UK, and non-EU imports)	1	2	0	1
PC 7.	test all barcodes and QR codes on the labels to confirm they are scannable and meet retail standards	2	2	0	1
PC 8.	conduct thorough checks on pre-press materials to ensure that artwork, fonts, and layout meet approved design specifications	2	2	0	1
PC 9.	ensure consistency and accuracy of product labelling information across both physical and digital retail platforms to meet online sales regulations	1	3	0	1
PC 10.	design labels with the necessary information and visual appeal while ensuring compliance with legal requirements	1	3	0	1
PC 11.	include details such as net quantity, retail sale price, batch identification, date marking, instructions for use, and food allergen declarations	1	2	0	1

PC 12.	monitor labelling processes for retail and non-retail containers to ensure consistency and accuracy	1	2	0	1
PC 13.	perform periodic checks to identify any discrepancies or non-compliance issues	1	2	0	1
PC 14.	ensure labels meet the specific regulatory requirements for different markets, including language translations and legal disclaimers	2	2	0	1
PC 15.	work closely with teams to ensure comprehensive compliance across all labelling practices	1	2	0	1
PC 16.	take immediate action to rectify labelling errors and prevent recurrence	1	2	0	1
PC 17.	perform root cause analysis for any labelling errors and implement necessary changes	2	2	0	1
PC 18.	ensure that label rolls are stored in a manner that prevents damage and preserves quality	1	3	0	1
PC 19.	make information more accessible and easily understandable for consumers complying with the FSSAI guidelines	2	2	0	1
PC 20.	inform all relevant stakeholders, including production staff, quality teams, and suppliers, about changes if implemented	2	4	0	1
PC 21.	address consumer concerns and use feedback to improve labelling practices	2	2	0	-
PC 22.	keep detailed logs of all labelling activities, inspections, audits, and corrective actions taken	1	2	0	-
Total Marks		30	50	0	20

Annexure: 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.

Mention the detailed assessment strategy in the provided template.

1. Assessment System Overview:

- Batches assigned to the assessment agencies for conducting the assessment on SDMS/SIP or by email
- Assessment agencies send the assessment confirmation to VTP/TC, looping SSC
- Assessment agency deploys the ToA certified Assessor for executing the assessment
- SSC monitors the assessment process & records

2. Testing Environment:

- Confirm that the centre is available at the same address as mentioned on SDMS or SIP
- Check the duration of the training.
- Check the Assessment Start and End time to be as 10 a.m. and 4.5 p.m.
- Metal Casting the batch size is more than 30, then there should be 2 Assessors.
- Check that the allotted time to the candidates to complete Theory & Practical Assessment is correct.
- Check the mode of assessment—Online (TAB/Computer) or Offline (OMR/PP).
- Confirm the number of TABs on the ground are correct to execute the Assessment smoothly.
- Check the availability of the Lab Equipment for the particular Job Role.

3. Assessment Quality Assurance levels / Framework:

- Question papers created by the Subject Matter Experts (SME)
- Question papers created by the SME verified by the other subject Matter Experts
- Questions are mapped with NOS and PC
- Question papers are prepared considering that level 1 to 3 is for the unskilled & semi-skilled individuals, and level 4 and above are for the skilled, supervisor & higher management
- Assessor must be ToA certified & trainer must be ToT Certified
- Assessment agency must follow the assessment guidelines to conduct the assessment

4. Types of evidence or evidence-gathering protocol:

- Time-stamped & geotagged reporting of the assessor from assessment location
- Centre photographs with signboards and scheme specific branding
- Biometric or manual attendance sheet (stamped by TP) of the trainees during the training period
- Time-stamped & geotagged assessment (Theory + Viva + Practical) photographs & videos

5. Method of verification or validation:

- Surprise visit to the assessment location
- Random audit of the batch
- Random audit of any candidate

6. Method for assessment documentation, archiving, and access

- Hard copies of the documents are stored
- Soft copies of the documents & photographs of the assessment are uploaded/accessed from Cloud Storage
- Soft copies of the documents & photographs of the assessment are stored in the Hard Drives

NSQC APPROVED

Annexure: Tools and Equipment

List of Tools and Equipment

Batch Size: 30

S. No.	Tool / Equipment Name	Specification	Quantity for specified Batch size
1.	Training Kit (Trainer's Handbook and Student's Handbook)	As per requirement	1
2.	Whiteboard	As per requirement	1
3.	Marker	As per requirement	1
4.	Projector or large screen	As per requirement	1
5.	Laptop with internet connectivity	As per requirement	1
6.	Power Point Presentation	As per requirement	1
7.	Washers	As per requirement	1
8.	Sanitizing Agents	As per requirement	1
9.	Brushes	As per requirement	1
10.	Mops	As per requirement	1
11.	Sponges	As per requirement	1
12.	Gloves	As per requirement	1
13.	Aprons	As per requirement	1
14.	Face Masks	As per requirement	1
15.	Magnifying Glasses	As per requirement	1
16.	Storage Bins	As per requirement	1
17.	Weighing Scales	As per requirement	1
18.	Moisture Analyzers	As per requirement	1
19.	Micrometers	As per requirement	1
20.	Incubators	As per requirement	1
21.	Microscopes	As per requirement	1
22.	pH Meters	As per requirement	1
23.	Food Safety and Standards Authority of India (FSSAI) regulations	As per requirement	1

Classroom Aids:

The aids required to conduct sessions in the classroom are:

1. Whiteboard and marker
2. Projector
3. Laptop
4. Internet

Annexure: Industry Validations Summary

S. No	Organization Name	Representative Name	Designation	Contact Address	Contact Phone No	E-mail ID	LinkedIn Profile (if available)
1	Flex Foods Ltd.	Mr Sujay Saha	Senior Vice President	Lal Tappar Industrial Area, P.O. Resham Majri, Haridwar Road, Dehradun - 248140 Uttarakhand	+91-135-2499234 / 262	-	-
2	Lingaraj Group of companies	Shivam Saraf	CEO	1665, SBI Colony, Shastri Nagar, Nayapalli, Bhubaneswar, Odisha 751001	+91 80473 08886, 3920	-	-
3	Sri Mayur	Sanjay Sharma	CEO	Kanpur	18001208777	accounts@smpindia.com	-
4	Monarch International	Augustin Josheph Perera	CEO	Veraval, Gujrat, India - 362267	79232505836	-	-
5	Paris	Arijeet Mukherjee	Managing Partner	7, next to hotel Embassy, Dhamawala Mohalla, Paltan Bazaar, Dehradun, Uttarakhand 248001	-	-	-

Annexure: Training Details

Training Projections:

Year	Estimated Training # of Total Candidates	Estimated training of Women	Estimated training of People with Disability
2025-26	50	25	
2026-27	100	50	
2027-28	100	50	

Data to be provided year-wise for next 3 years.

Annexure: 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	
2	☒ Imparting Soft Skills, Life Skills and Employability Skills /Mentorship to Learners	• Self-Learning Videos • Broadcasts • Mobile Learning • Curated Digital content	
3	☒ Showing Practical Demonstrations to the learners	• Video Content • E-Resource library • AR/VR/XR	
4	☒ Imparting Practical Hands-on Skills/ Lab Work/ workshop/ shop floor training	• Training tools (tools list attached) • Video Play • Presentations	

4.5	☒ Tutorials/ Assignments/ Drill/ Practice	• Online Question Bank • Mobile Quick test app • MCQ based tests	
6	☒ Proctored Monitoring/ Assessment/ Evaluation/ Examinations	• Assessment engine for Essays • Up-loadable file examinations • Mock test sessions	
7	☒ On the Job Training (OJT)/ Project Work Internship	• Online tests • Offline assessments	

Annexure: 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
NQR	National Qualification Register
NSQF	National Skills Qualifications Framework
OJT	On the Job Training
CAD/CAM	Computer-aided design and computer-aided manufacturing
CAE	Computer-aided engineering

Glossary

Term	Description
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 based on their main economic function, product, service or technology.

NSQC APPROVED