

QUALIFICATION FILE – Standalone NOS

Fundamentals of Food Quality and Testing

- ☐ Horizontal/Generic ☒ Vertical/Specialization
- ☒ Upskilling ☐ Dual/Flexi Qualification ☒ For ToT ☒ For ToA
- ☒ General ☐ Multi-skill (MS) ☐ Cross Sectoral (CS) ☐ Future Skills

NCrF/NSQF Level: 4.0

Submitted By:

Food Industry Capacity & Skill Initiative

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Section 1: Basic Details

1.	NOS-Qualification Name	Fundamentals of Food Quality and Testing																
2.	Sector/s	Food Processing																
3.	Type of Qualification ☒ New ☐ Revised	NQR Code & version of the existing /previous qualification: (change to previous, once approved)	Qualification Name of the existing/previous version: (previous, once approved)															
4.	National Qualification Register (NQR) Code & Version (Will be issued after NSQC approval.)	NG-04-FI-04213-2025-V1-FICSI	5. NCrF/NSQF Level: 4.0															
6.	Brief Description of the Standalone NOS	This course focuses on the fundamentals of food analysis and testing, covering essential methods for ensuring food quality. Participants will learn to develop quality control systems and conduct physical, chemical, and microbiological tests on both food and packaging. The curriculum includes key topics such as quality monitoring, statistical analysis, regulatory compliance, laboratory management, and sustainable practices. By the end of the course, participants will be equipped to ensure food safety and quality in industrial as well as in professional testing laboratories.																
7.	Eligibility Criteria for Entry for a 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>Relevant Experience (with Specialization - if applicable)</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>12th Grade Pass or Equivalent</td> <td></td> </tr> <tr> <td>2</td> <td>10th Grade pass</td> <td>3-year of experience in food processing industry</td> </tr> <tr> <td>3</td> <td>Previous relevant Qualification of NSQF Level 3.0</td> <td>3-year of experience in food processing industry</td> </tr> <tr> <td>4</td> <td>Previous relevant Qualification of NSQF Level 3.5</td> <td>1.5-year of experience in food processing industry</td> </tr> </tbody> </table> b. Age: NA		S. No.	Academic/Skill Qualification (with Specialization - if applicable)	Relevant Experience (with Specialization - if applicable)	1	12th Grade Pass or Equivalent		2	10th Grade pass	3-year of experience in food processing industry	3	Previous relevant Qualification of NSQF Level 3.0	3-year of experience in food processing industry	4	Previous relevant Qualification of NSQF Level 3.5	1.5-year of experience in food processing industry
S. No.	Academic/Skill Qualification (with Specialization - if applicable)	Relevant Experience (with Specialization - if applicable)																
1	12th Grade Pass or Equivalent																	
2	10th Grade pass	3-year of experience in food processing industry																
3	Previous relevant Qualification of NSQF Level 3.0	3-year of experience in food processing industry																
4	Previous relevant Qualification of NSQF Level 3.5	1.5-year of experience in food processing industry																
8.	Credits Assigned to this NOS-Qualification, Subject to Assessment (as per National Credit Framework (NCrF))	2	9. Common Cost Norm Category (I/II/III) (wherever applicable): I															

10.	Any Licensing Requirements for Undertaking Training on This Qualification <i>(wherever applicable)</i>	NA																	
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 border="1"> <thead> <tr> <th>Training Delivery Mode</th> <th>Theory (Hours)</th> <th>Practical (Hours)</th> <th>Total (Hours)</th> </tr> </thead> <tbody> <tr> <td>Classroom (offline)</td> <td>20</td> <td>40</td> <td>60</td> </tr> <tr> <td>Online</td> <td></td> <td></td> <td></td> </tr> </tbody> </table> <i>(Refer Blended Learning Annexure for details)</i>						Training Delivery Mode	Theory (Hours)	Practical (Hours)	Total (Hours)	Classroom (offline)	20	40	60	Online			
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Theory (Marks)	Practical (Marks)	Project (Marks)	Viva (Marks)	Total (Marks)	Passing %age														
30	50	-	20	100	70														
13.	Is the NOS Amenable to Persons with Disability	☐ Yes ☒ No If “Yes”, specify the applicable type of Disability:																	
14.	Progression Path After Attaining the Qualification, wherever applicable <i>(Please show Professional and Academic progression)</i>	NA																	
15.	How will women’s participation be encouraged?	The program is gender neutral. However, to increase women’s participation, organizations are keeping aside a few seats to encourage female candidates: Training and Skill Development: Offer targeted training programs and workshops to enhance skills and knowledge in areas such as kitchen management, culinary arts, business operations, and technology. Supportive Workplace Policies: Implement policies that promote gender equality, such as anti-harassment measures, parental leave, and childcare support.																	
16.	Other Indian languages in which the Qualification & Model Curriculum are being submitted	Hindi																	

17.	Is similar NOS available on NQR-if yes, justification for this qualification	☐ Yes ☒ No URLs of similar Qualifications:	
18.	Name and Contact Details Submitting / Awarding Body SPOC (In the case of CS or MS, provide details of both Lead AB & Supporting ABs)	Name: Mr. Sunil K Marwah Email: admin@ficsi.in Contact No.: +91 9711260230 Website: www.ficsi.in	
19.	Final Approval Date by NSQC: 08-05-2025	20. Validity Duration: 3 years	21. Next Review Date: 07-05-2028

Section 2: Training Related

1.	Trainer's Qualification and experience in the relevant sector (in years) (as per NCVET guidelines)	B.Sc./B.Tech in Food Safety and Quality Management/Food Science/Food Technology/Biotechnology/Microbiology with 3 years of experience in Food Science/ Food Processing/ Quality Analysis and 1 year of experience in training of Fundamentals of Food Quality and Testing OR M.Sc./M.Tech. in Food Safety and Quality Management/Food Science/Food Technology/Biotechnology/Microbiology with 2 years of experience in Food Science/ Food Processing/ Quality Analysis and 1 year of experience in training of Fundamentals of Food Quality and Testing OR MBA in in Food Safety and Quality Management with 2 years of experience in Food Processing/ Quality Analysis and 1 year of experience in training of Fundamentals of Food Quality and Testing
2.	Master Trainer's Qualification and experience in the relevant sector (in years) (as per NCVET guidelines)	B.Sc./B.Tech in Food Safety and Quality Management/Food Science/Food Technology/Biotechnology/Microbiology with 5 years of experience in Food Science/ Food Processing/ Quality Analysis and 1 year of experience in training of Fundamentals of Food Quality and Testing OR M.Sc./M.Tech. in Food Safety and Quality Management/Food Science/Food Technology/Biotechnology/Microbiology with 4 years of experience in Food Science/ Food Processing/ Quality Analysis and 1 year of experience in training of Fundamentals of Food Quality and Testing OR MBA in in Food Safety and Quality Management with 4 years of experience in Food Processing/ Quality Analysis and 1 year of experience in training of Fundamentals of Food Quality and Testing

3.	Tools and Equipment Required for the Training	☒ Yes ☐ No (If “Yes”, details to be provided in Annexure)
4.	In Case of Revised NOS, details of Any Upskilling Required for Trainer	NA

Section 3: Assessment Related

1.	Assessor's Qualification and experience in relevant sector (in years) (as per NCVET guidelines)	B.Sc./B.Tech in Food Safety and Quality Management/Food Science/Food Technology/Biotechnology/Microbiology with 4 years of experience in Food Processing/ Quality Analysis and 1 year of experience in assessments of Fundamentals of Food Quality and Testing OR M.Sc./M.Tech. in Food Safety and Quality Management/Food Science/Food Technology/Biotechnology/Microbiology with 3 years of experience in Food Processing/ Quality Analysis and 1 year of experience in assessments of Fundamentals of Food Quality and Testing OR MBA in in Food Safety and Quality Management with 3 years of experience in Food Processing/ Quality Analysis and 1 year of experience in assessments of Fundamentals of Food Quality and Testing
2.	Proctor's Qualification and experience in relevant sector (in years) (as per NCVET guidelines), (wherever applicable)	B.Sc./B.Tech in Food Safety and Quality Management/Food Science/Food Technology/Biotechnology/Microbiology with 4 years of experience in Food Processing/ Quality Analysis and 1 year of experience in assessments of Fundamentals of Food Quality and Testing OR M.Sc./M.Tech. in Food Safety and Quality Management/Food Science/Food Technology/Biotechnology/Microbiology with 3 years of experience in Food Processing/ Quality Analysis and 1 year of experience in assessments of Fundamentals of Food Quality and Testing OR MBA in in Food Safety and Quality Management with 3 years of experience in Food Processing/ Quality Analysis and 1 year of experience in assessments of Fundamentals of Food Quality and Testing
3.	Lead Assessor's/Proctor's Qualification and experience in relevant sector (in years) (as per NCVET guidelines)	B.Sc./B.Tech in Food Safety and Quality Management/Food Science/Food Technology/Biotechnology/Microbiology with 6 years of experience in Food Processing/ Quality Analysis and 1 year of experience in assessments of Fundamentals of Food Quality and Testing

		OR M.Sc./M.Tech. in Food Safety and Quality Management/Food Science/Food Technology/Biotechnology/Microbiology with 5 years of experience in Food Processing/ Quality Analysis and 1 year of experience in assessments of Fundamentals of Food Quality and Testing OR MBA in Food Safety and Quality Management with 5 years of experience in Food Processing/ Quality Analysis and 1 year of experience in assessments of Fundamentals of Food Quality and Testing
4.	Assessment Mode <i>(Specify the assessment mode)</i>	Offline
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 the Need for the Standalone NOS

Provide Annexure/Supporting documents name.

1.	Government /Industry initiatives/ requirement (Yes/No): Yes
2.	Number of Industry validation provided: 30 (Annexure 3)
3.	Estimated number of people to be trained: Approx 200.
4.	Evidence of Concurrence/Consultation with Line/State Departments (In case of regulated sectors): (Yes/No): Yes If "No", why:

Section 5: Annexure & Supporting Documents Check List

Specify Annexure Name / Supporting document file name

1.	Annexure: NCrf/NSQF level justification based on NCrf/NSQF descriptors <i>(Mandatory)</i>	Annexure 1, Evidence of level
2.	Annexure: List of tools and equipment relevant for NOS <i>(Mandatory, except in case of online course)</i>	Annexure 2, Tools and Equipment (lab set-up)
3.	Annexure: Performance and Assessment Criteria <i>(Mandatory)</i>	Annexure 7, Assessment Criteria
4.	Annexure: Assessment Strategy <i>(Mandatory)</i>	Annexure 8, Assessment Strategy
5.	Annexure: Blended Learning <i>(Mandatory, in case the selected Mode of delivery is Blended Learning)</i>	Annexure 5, Blended Learning
6.	Annexure: Acronym and Glossary <i>(Optional)</i>	Annexure 9, Acronym and Glossary
7.	Annexure/Supporting Document: Standalone NOS- Performance Criteria Details Annexure/Document with PC-wise detailing as per NOS format (Mandatory- Public view)	Annexure 7, Assessment Criteria
8.	Supporting Document: Model Curriculum <i>(Mandatory – Public view)</i>	Attached

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	• Conducting routine tests to assess the quality of raw materials and finished products • Following standard operating procedures (SOPs) for sampling, testing, and documenting results. • Performing sensory evaluations to assess the taste, colour, texture, and aroma of food products • Operating basic lab equipment such as pH meters, moisture analyzers, and refractometers • Performing calibration and maintenance checks on equipment to ensure accurate readings • Following hygiene protocols in the lab to prevent contamination • Using personal protective equipment (PPE) as required • Reporting any non-compliance or potential hazards in the testing environment • Recording test results accurately in lab records or quality control logs • Maintaining traceability of samples and test results for audit purposes • Preparing basic reports on quality metrics and deviations. • Identifying recurring quality issues and reporting them to senior management • Providing suggestions for improving testing processes or reducing waste • Implementing corrective actions as directed by quality assurance managers	The individual should be skilled in conducting a variety of tests on food items, using a variety of lab equipment for physical evaluation of food items, following hygiene protocols, recording test results, etc. These competencies are appropriate to an NSQF level 4.0 job role.	4.0

	- Ensuring compliance with basic regulatory requirements related to food safety and quality - Ensuring all tests and documentation meet regulatory standards - Assisting in internal audits to verify compliance with quality protocols		
Professional and Technical Skills/ Expertise/ Professional Knowledge	- Fundamental concepts of food quality, including attributes like freshness, taste, texture, and appearance - Factors that affect food quality, such as raw material quality, storage conditions, and processing techniques - Food safety standards, such as those outlined by FSSAI or other relevant regulatory bodies - Food hygiene principles, including the importance of preventing contamination during food handling and testing - Standard food testing procedures, including sensory evaluations and basic instrumental methods (e.g., pH measurement, moisture content determination) - Sampling techniques for collecting representative samples of raw materials and finished products - Function and operation of appropriate laboratory equipment used in food quality testing, such as pH meters, moisture analyzers, and refractometers - Lab equipment maintenance procedures, including calibration and troubleshooting common issues - Importance of accurate documentation in quality testing, including how to record and maintain test results, sample information, and calibration logs - Traceability requirements and appropriate organization of records for audit purposes	The individual should have a variety of knowledge for food quality testing, such as food quality, hygiene and safety standards, food sampling techniques, function and operation of appropriate laboratory equipment, food testing procedures, etc. These knowledge requirements are appropriate to an NSQF level 4.0 job role.	4.0

	• Health and safety protocols in a laboratory environment, including the use of PPE and safe handling of chemicals and food samples • Importance of maintaining a clean and hygienic workspace to ensure the integrity of test results • Regulatory requirements related to food quality and safety, including labeling requirements, permissible limits for contaminants, and standards for food additives • Consequences of non-compliance with food safety regulations and the role of quality testing in ensuring compliance • Basic quality assurance concepts, such as quality control, quality assurance, and the role of testing in maintaining product quality • Common quality issues in food processing and how testing can help identify and address these issues • Interpretation and presentation of data in a clear and concise manner		
Employment Readiness & Entrepreneurship Skills & Mind-set/Professional Skill	• Problem-solving and decision making: Ability to analyze complex food quality issues, identify root causes, and implement effective solutions • Communication skills: Effective communication with various stakeholders (clients, suppliers, regulatory bodies) to convey technical information clearly and concisely • Teamwork and collaboration: Ability to work effectively in a team to achieve common goals, share knowledge, and contribute to a positive work environment • Adaptability and flexibility: Ability to adapt to changing work environments, technologies, and regulatory requirements • Time Management and organization: Efficiently prioritize tasks, manage multiple projects, and meet deadlines	The individual should have different skills and attributes for being employment-ready in the field of food safety, such as problem-solving skills, effective quality monitoring skills, time management skills, leadership, strategic planning, effective communication and coordination, etc. The listed requirements are appropriate to an NSQF level 4.0 job role.	4.0

	• Quality Focus: Strong commitment to maintaining high standards of food quality and safety • Attention to detail: Meticulous approach to data analysis, reporting, and documentation • Health and safety: Adherence to safety protocols and procedures in the laboratory and food production environment • Continuous learning: Proactive approach to acquiring new knowledge and skills to stay updated with industry trends • Innovation and creativity: Ability to think creatively to develop new testing methods or improve existing processes • Risk management: Ability to assess potential risks and develop mitigation strategies • Leadership: Ability to lead and motivate teams		
Broad Learning Outcomes/Core Skill	• Demonstrate a comprehensive understanding of food science, microbiology, chemistry, and other relevant disciplines • Apply knowledge of food quality standards, regulations, and certifications (e.g., HACCP, ISO, FSSAI) • Use advanced analytical techniques and instrumentation in food testing • Apply the principles of quality management systems and their application in the food industry • Conduct complex food analysis and testing independently, interpreting results accurately • Develop and validate new analytical methods as required • Investigate food safety and quality issues, proposing corrective actions • Implement and monitor food safety and quality programs • Train and mentor junior staff in laboratory techniques and quality assurance procedures • Utilize statistical methods for data analysis and process control	The individual is expected to learn a variety of skills concerning food quality and testing. The listed learning outcomes are appropriate to an NSQF level 4.0 job role.	4.0

	- Effectively communicate technical information to various stakeholders - Demonstrate proficiency in using laboratory information management systems (LIMS) - Work independently on complex food quality projects with minimal supervision - Take ownership of assigned tasks and deliver results within deadlines - Make informed decisions based on technical knowledge and data analysis - Adhere to quality assurance and good laboratory practices (GLP) - Contribute to the development and improvement of food quality systems - Identify and troubleshoot complex food quality issues - Develop and implement effective solutions to food safety and quality problems - Make data-driven decisions to improve food product quality and safety - Maintain high ethical standards in food testing and analysis - Demonstrate professionalism in interactions with colleagues, clients, and regulatory bodies - Continuously update knowledge and skills through professional development		
Responsibility	The responsibilities of the individual involve conducting routine physical, chemical, and microbiological tests on food products, documenting results accurately, and ensuring compliance with safety and quality standards to maintain product integrity.	The listed job responsibilities are suitable for an NSQF level 4.0 job role.	4.0

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.	Weighing Balance	Nos.	3
2.	Calipers	Nos.	3
3.	Micrometers	Nos.	2
4.	Texture Analyzer	Nos.	3
5.	Refractometer	Nos.	3
6.	Viscometer	Nos.	3
7.	Colorimeter/Spectrophotometer	Nos.	3
8.	Sieves	Nos.	3
9.	Sieve Shaker	Nos.	3
10.	pH Meter	Nos.	3
11.	Titration Apparatus	Pair	3
12.	Burettes	Nos.	30
13.	Pipettes	Nos.	30
14.	Volumetric Flasks	Nos.	30
15.	Solvent Extraction Equipment	Nos.	3
16.	Autoclave	Nos.	3
17.	Incubator	Nos.	3
18.	Laminar Flow Hood	Nos.	3
19.	Petri Dishes	Nos.	30
20.	Microscope	Nos.	3
21.	Colony Counter	Nos.	3
22.	Hairnets	Nos.	30
23.	Aprons	Nos.	30
24.	Lab coats	Nos.	30
25.	Face masks	Nos.	30
26.	Safety goggles	Nos.	30
27.	Handwashing Station	Nos.	3

28.	Fire extinguisher	Nos.	1
29.	First aid kit	Nos.	1

Classroom Aids

The aids required to conduct sessions in the classroom are:

1. Computer/Laptop
2. Printer and Scanner
3. Whiteboard/Blackboard
4. Projector
5. Marker

Annexure 3: Industry Validations Summary

S. No	Organization Name	Representative Name	Designation	Contact Address	Contact Phone No	E-mail ID	LinkedIn Profile (if available)
1	Amity Institute of Food Technology	Dr. Alok Saxena	Associate Professor	Amity University Uttar Pradesh I-1 Block, Fourth Floor, Sector-125, Noida 201313, India	9899690717	asaxena3@amity.edu	
2	Ruhi Corporation	Vaibhav Kumar Jain	Chairman	No. 7, Namkeen & Allied Food Cluster, Industrial Park, Karamdi Rd, Ratlam, Madhya Pradesh 457001	7771970097	ruhicorp@gmail.com	
3	Hari Ram Masala Co.	Hemant Saini	Owner	Plot No 8 khewra Bahalgarh Road Sonipat Haryana - 131021	8070605111	Info.hrmfoods@gmail.com	

4	Foodyaari Education & Media Pvt Ltd	Harish Vaishnav	Co-Founder	Plot.No.49; Mahalaxmi Colony Vinayak Nagar; Chahura. BK; Ahmednagar; Maharashtra; 414001	8308516485	harish@foodyaari.co.in	
5	Perfetti Van Melle India Pvt. Ltd.	Saurabh Gupta	Manager Food Regulatory Affairs and Sustainability	47th Milestone Delhi Jaipur Highway Village Manesar Gurgaon 1220050 Haryana	9991123892	saurav.gupta709@gmail.com, saurabh.gupta@perfettivanmelle.com	
6	Freakate Foods Opc Pvt Ltd	Rishabh Mahajan	Director	Plot no.2230, Phase ii, Sector 38, HSIIDC Rai, Industrial area, Sonapat-131029, Haryana	9996290209	freakatefoods@gmail.com	
7	Kayem Foods Ind Pvt.Ltd.	Rajender Kumar Sharma.	GM Operations & R&D	G.T Road Panipat ,132103	7206026011	rajender.sharma@kayemfoods.in	
8	Pravin Masalewale Pvt.Ltd (Suhana Masale)	Hariom Bhargava	Senior Territory Manager	Hadapsar Industrial Estate ,Pune	9358887812	hariom.bhargava@suhana.co.in	
9	DS Group (Dharampal Satyapal Group)	Bikash Jain	Marketing Manager	C6-10 , Dharampal Satyapal DS Road, Sector 67 ,Noida 201309	9999009564	bikash.jain@dsgroup.com	
10	Prahana Products Private Limited	Ms. Archana Devi Vijayaraman	Founder and CEO	Ground floor, Old no 18, new no 2A/6, Thiruvengadam Street, Kasturibai Nagar, Adyar Chennai 600020	9717262377	archana@prahana.in	
11	Sahasra Food Consultancy	CH.Subramanyam	CEO	25-6-79/1, Vijay Nagar Colony, Rahamatnagar, Kazipet, Telangana 506003	9393406062/8884627255	sahasra.chs@gmail.com	https://www.linkedin.com/in/su-bramanyamchinthalapati/
12	Diamond Foods	Anoop Tewari	Director	GF-20 Street 76 , Sector 76 Noida	9971190364	anooptewari14@gmail.com, anooptewari14@rediff.com	

13	Mordip Food Industries	Kunal M.Funde	Proprietor/Technical Head	102, Walani Road ,Asgaon, Tah Pauni District Bhandara-441910	9403373016	kunalfunde94@gmail.com	
14	Auli Services Private Limited	Mohammad Anas	Founder (Director)	Near Caramel School, Mussoorie road Chamba, Uttarakhand	+91-9899877866	dp65800@hotmail.com	
15	Marks and Spencer Reliance India Private Limited	Deepak Shivhare	Head – Quality Assurance	Gurugram, Haryana	+91 98200 56179	deepak.shivhare@gmail.com	
16	Dhenki Foods Pvt. Ltd.	Md. Arifuzzaman	Assistant Manager – Product Development	4th Floor, Monibhandar Building, WEBEL Bhaban Sector V, Salt Lake, Kolkata – 700091	7003490034	md.arifuzzaman@ingreens.in	
17	Shree Sharnam Spices	Aayush Chandaliya	Chairperson & Partner	lalakheda chauraha, ujjain Bypass Road, Jaora, Madhya Pradesh	7000697722	shreesarnamspices@gmail.com	
18	Freshbite India (Nagpal Foods)	Manpreet Nagpal	MD	Fatehgarh Sahib, Punjab	9780100128	infor@freshbiteindia.com	
19	Sirius Foods Pvt. Ltd.	Ram Raja Yadav	Assistant Manager – Food Production	Noida	9208574082	yadav.ramraja06@gmail.com	
20	Divya Multigrains Pvt. Ltd.	Banikant Dalai	Director	Bhubneshwar, Odisha	9040270270	dmgrains@gmail.com	
21	Dev Milk Foods	Arun Sharma	BD Manager	Jaipur, Rajasthan	9602506028	Arunsharma.ny@gmail.com	
22	Jiwaji University	Dr Manoj Sharma	Coordinator- Food Technology	Gwalior	9926294789	manojdrde@gmail.com	
23	Suhana Foods	Hariom Bhargava	Senior Territory Manager	Kota	9358887812	Hariom.bhargava@suhana.co.in	

24	Zhagram Bakes	Ms. Vishnupriya	Founder and Director	Tiruchirappalli, Tamil Nadu	9500070958	zhagarambakes@gmail.com	
25	Ambriona Cacao Blends Pvt Ltd	Shubham Joshi	General Manager	Mumbai	7999833329	ambrionablends@gmail.com	
26	Department of Food Science and Nutrition, Yuvaraja's College (Autonomous) University of Mysore,	Dr. Devaki C S	Sr. Food Scientist	Mysore	9845308181	devaki.s.kiran@gmail.com	
27	Hatsun Agro Product Lts	Narsh Kumar R	QA Officer	Chennai	9080224273	Naresh.rr@hap.in	
28	Directorate of Technical Education and Training, Govt. of West Bengal	Molla Salauddin	Lecturer in Food Processing Technology	West Bengal	8777268683	mollasalauddin2010@gmail.com	
29	Country Delight	Vishal Verma	Visiting Faculty and Consultant	Indore	9415626526	cppm24b10vishalv@iimdr.ac.in	
30	Reliance Consumer Products Limited	Bharath J	R&D Scientist	Chennai, Tamilnadu	9566776689	bharathjagasha@gmail.com	

Annexure 4: Training Details

Training Projections:

Year	Estimated Training # of Total Candidates	Estimated training # of Women	Estimated training # of People with Disability
2025-26	0	0	0
2026-27	100	50	0
2027-28	100	50	0

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

Annexure 5: Blended Learning

Blended Learning Estimated Ratio & Recommended Tools:

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

<https://ncvet.gov.in/sites/default/files/Guidelines%20for%20Blended%20Learning%20for%20Vocational%20Education,%20Training%20&%20Skilling.pdf>

S. No.	Select the Components of the NOS	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 - Mock test sessions	40:60
7	☐ On the Job Training (OJT)/ Project Work Internship/ Candidate Training	- Online tests - Offline assessments	40:60

Annexure 6: Standalone NOS- Performance Criteria details

1. Description:

This standalone NOS is about performing varieties of tests on food items to ensure conformance to the applicable food quality standards.

2. Scope:

The scope covers the following:

- Quality Control System Development
- Physical testing of food
- Chemical testing of food
- Physical testing of packaging material
- Microbiological testing of food
- Food quality monitoring and evaluation
- Statistical analysis and quality management
- Compliance with regulations and standards
- Food laboratory maintenance
- Sustainability in production processes

3. Elements and Performance Criteria

Quality control system development

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

- PC1. develop and implement comprehensive quality control systems across various stages of food production
- PC2. design, evaluate, and refine quality control protocols to ensure consistency in food quality throughout the production process
- PC3. utilize industry standards, best practices, and innovative methods to create robust quality control frameworks that align with organizational and regulatory requirements
- PC4. apply appropriate sampling techniques and statistical methods, including concepts of normality and morality, to ensure accurate results and data integrity

- PC5. perform stock solution calculations with precision to maintain the integrity of analytical procedures and ensure accurate test results
- PC6. perform accurate weight metrology measurements and calibrate instruments to ensure precision in testing and compliance with calibration standards

Physical testing of food

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

- PC7. prepare food samples for physical tests, ensuring they are representative
- PC8. observe and accurately record physical attributes such as colour, size, shape, and texture
- PC9. operate basic physical testing instruments like texture analyzers, colorimeters, viscometers, and moisture analyzers

Chemical testing of food

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

- PC10. perform standard chemical tests such as pH measurement, moisture content, fat content analysis, and protein quantification
- PC11. use appropriate equipment pH meters, titrators, refractometers, and spectrophotometers for chemical testing of food, following the appropriate safety precautions
- PC12. record chemical test results accurately, including any observations or deviations from expected outcomes
- PC13. handle, store, and dispose of the chemicals used in testing properly to ensure safety and compliance with regulations

Microbiological testing of food

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

- PC14. prepare samples for microbiological food testing, including dilution and plating
- PC15. follow aseptic techniques to prevent contamination during sample preparation and testing
- PC16. use microbiological testing tools and equipment such as incubators, autoclaves, laminar flow hoods, and microscopes
- PC17. apply basic microbial culture techniques, including streak plating and pour plating
- PC18. count colony-forming units (CFUs) and identify basic microbial types and indicator microorganisms (e.g., E. coli, Salmonella, coliform)
- PC19. interpret microbiological test results and determine their implications for food safety
- PC20. document the microbiological findings accurately, including any anomalies or areas of concern

Physical testing of packaging material

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

- PC21. inspect the packaging material for physical integrity, ensuring no defects such as tears and punctures
- PC22. perform appropriate tests to assess the material's ability to prevent the entry of air, moisture and light

- PC23. check the tensile strength of the packaging material to ensure it can withstand mechanical stress during handling and storage
- PC24. perform seal strength tests to ensure the packaging seals are robust to prevent contamination
- PC25. check the packaging material for transparency and clarity, ensuring it allows for clear identification of the product inside
- PC26. perform drop tests to assess the durability of the packaging material by subjecting it to falls from specified heights
- PC27. assess the flexibility and pliability of the packaging material to ensure it can adapt to various shapes and sizes without compromising integrity

Food quality monitoring and evaluation

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

- PC28. evaluate food quality regularly to ensure compliance with applicable standards and customer expectations
- PC29. identify areas of improvement in food quality through regular inspections, audits, and assessments
- PC30. implement corrective actions based on evaluation findings, ensuring continuous compliance with applicable food quality standards

Statistical analysis and quality management

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

- PC31. apply statistical methods and quality management principles to maintain and improve food quality
- PC32. utilize statistical tools such as Six Sigma and Statistical Process Control (SPC) to analyze data and improve quality
- PC33. interpret data trends and make data-driven decisions to optimize food quality and reduce variability in production processes

Compliance with regulations and standards

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

- PC34. interpret and follow the applicable regulations to meet legal and safety requirements
- PC35. follow changes in food safety regulations and standards, ensuring all processes and products meet legal requirements
- PC36. coordinate with regulatory bodies and ensure that the organization adheres to the latest food safety laws and guidelines
- PC37. ensure compliance with Indian regulations and international standards for food quality testing
- PC38. ensure all testing processes align with applicable standards, such as FSSAI, ISO 22000, HACCP, etc.
- PC39. implement and maintain quality testing protocols that meet or exceed regulatory expectations, ensuring market access both domestically and internationally
- PC40. follow trends concerning food safety and testing to remain informed about the latest industry advancements
- PC41. identify and apply emerging trends, new research, and technological advancements in food safety and testing
- PC42. integrate new insights and innovations into the organization's quality testing processes, staying ahead of industry developments
- PC43. establish quality standards for the procurement of raw materials and ingredients
- PC44. evaluate vendors and suppliers based on their adherence to food quality and safety standards

PC45. coordinate the delivery of materials with vendors to ensure they meet the applicable quality control and food safety requirements

Food laboratory maintenance

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

- PC46. ensure a clean and sanitized laboratory workstations and equipment to prevent cross-contamination and ensure accurate testing results
- PC47. calibrate and maintain laboratory equipment according to manufacturer guidelines and Good Food Laboratory Practices (GFLPs) standards
- PC48. maintain accurate and detailed records of laboratory maintenance, calibration activities, and equipment validation
- PC49. follow GFLP protocols for the proper handling, storage, and disposal of reagents, samples, and hazardous waste

Sustainability in production processes

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

- PC50. ensure sustainability in production processes
- PC51. implement sustainable practices that minimize waste, reduce energy consumption, and lower the environmental impact of food production
- PC52. lead initiatives to incorporate sustainability into quality management systems, balancing quality with environmental stewardship

4. Knowledge and Understanding (KU):

The individual on the job needs to know and understand:

- KU1. the economic effects of maintaining high food quality standards, including the marketability of products and brand trust building
- KU2. the effect of consistent food quality on consumer satisfaction, repeat purchases, and long-term brand loyalty, and profitability
- KU3. the principles of sensory evaluation of food products, including taste, texture, aroma, and appearance
- KU4. the appropriate sampling techniques, statistical methods
- KU5. the concepts of normality and morality to ensure accuracy and data integrity
- KU6. the stock solution preparation and calculation methods
- KU7. weight metrology and instrument calibration techniques
- KU8. the quality standards for raw material and ingredient procurement to ensure food safety and quality consistency
- KU9. the vendor and supplier evaluation methods based on food safety and quality standards
- KU10. the process of conducting sensory tests and interpret results
- KU11. the basic physical properties of food, such as texture, colour, and viscosity
- KU12. the sampling of food for the physical, chemical and microbiological testing

- KU13. the significance of physical test results in relation to food quality and consistency
- KU14. the use of texture analyzers, colourimeters, viscometers, and moisture analyzers for the physical testing of food
- KU15. the chemical properties of food, such as pH, acidity, sugar content, and fat content
- KU16. the use of pH meters, titrators, refractometers, and spectrophotometers for chemical testing of food
- KU17. the standard chemical tests, such as pH measurement, moisture content, fat content analysis, etc.
- KU18. the identification and characteristics of microorganisms relevant to food safety, such as bacteria, yeasts, and molds.
- KU19. the process of dilution and plating of food samples for microbial analysis
- KU20. the significance of microbial load in food safety and quality
- KU21. the Standard Operating Procedures (SOPs) specific to physical, chemical, and microbiological testing
- KU22. the safety protocols related to the handling of samples, chemicals, and microorganisms
- KU23. the documentation and record maintenance requirements concerning food testing
- KU24. the importance of monitoring environmental conditions in the manufacturing area
- KU25. the process of conducting different tests on the packaging material to check its suitability for different food items
- KU26. the process of designing and implementing quality control systems across various stages of food production
- KU27. how to develop, implement, and monitor quality control protocols that ensure consistency and compliance with food safety standards
- KU28. the principles of continuous evaluation and the application of statistical methods and quality management principles
- KU29. the use of statistical tools, such as Statistical Process Control (SPC) to monitor food quality, identify trends, and implement improvements
- KU30. the application of Indian and international food quality and safety regulations, including FSSAI guidelines and ISO 22000
- KU31. the emerging trends and advances in food quality and safety technologies
- KU32. the importance of incorporating new technologies and practices into quality management systems to enhance food safety and quality
- KU33. the appropriate practices to ensure sustainability in food processing
- KU34. the laboratory sanitation practices to prevent cross-contamination and maintain testing accuracy
- KU35. the equipment calibration and maintenance procedures
- KU36. the Good Food Laboratory Practice (GFLP) protocols for proper handling, storage, and disposal of reagents, samples, and hazardous waste
- KU37. the National Accreditation Board for Testing and Calibration Laboratories (NABL) standards and accreditation processes
- KU38. the detection methods for adulterants, pesticide residues, and heavy metals in food products
- KU39. the FSSAI-recommended detection methods for heavy metals in food, such as Atomic Absorption Spectroscopy (AAS), Inductively Coupled Plasma Mass Spectrometry (ICP-MS), and their role in ensuring food safety compliance
- KU40. the FSSAI-approved techniques for detecting pesticide residues in food products, including Gas Chromatography-Mass Spectrometry (GC-MS) and Liquid Chromatography-Mass Spectrometry (LC-MS), to monitor and control contamination levels within permissible limits

- KU41. the emerging technologies concerning food quality testing, such as Matrix-Assisted Laser Desorption/Ionization (MALDI), Electrospray Ionization (ESI), Imaging Mass Spectrometry, Biosensors, Lab-on-a-chip, etc.

5. Generic Skills (GS):

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

- GS1. maintain work-related notes and records
- GS2. read the relevant guides and literature to get the latest information about the field of work
- GS3. communicate clearly and politely
- GS4. perform basic calculations
- GS5. listen attentively to understand the instructions being given
- GS6. identify solutions to work-related issues
- GS7. plan and prioritize tasks to ensure timely completion
- GS8. make quick decisions in case of emergencies

Annexure 7: Assessment Criteria

Detailed PC-wise assessment criteria and assessment marks for the NOS are as follows:

S. No.	Assessment Criteria for Performance Criteria	Theory Marks	Practical Marks	Project Marks	Viva Marks
	<i>Quality control system development</i>	3	6	-	2
PC1.	develop and implement comprehensive quality control systems across various stages of food production	0.5	1	-	0.5
PC2.	design, evaluate, and refine quality control protocols to ensure consistency in food quality throughout the production process	0.5	1	-	-
PC3.	utilize industry standards, best practices, and innovative methods to create robust quality control frameworks that align with organizational and regulatory requirements	0.5	1	-	0.5
PC4.	apply appropriate sampling techniques and statistical methods, including concepts of normality and morality, to ensure accurate results and data integrity	0.5	1	-	-
PC5.	perform stock solution calculations with precision to maintain the integrity of analytical procedures and ensure accurate test results	0.5	1	-	0.5
PC6.	perform accurate weight metrology measurements and calibrate instruments to ensure precision in testing and compliance with calibration standards	0.5	1	-	0.5
	<i>Physical testing of food</i>	2	3	-	2
PC7.	prepare food samples for physical tests, ensuring they are representative	0.5	1	-	1
PC8.	observe and accurately record physical attributes such as colour, size, shape, and texture	0.5	1	-	0.5
PC9.	operate basic physical testing instruments like texture analyzers, colorimeters, viscometers, and moisture analyzers	1	1	-	0.5
	<i>Chemical testing of food</i>	3	4	-	2
PC10.	perform standard chemical tests such as pH measurement, moisture content, fat content analysis, and protein quantification	0.5	1	-	0.5
PC11.	use appropriate equipment pH meters, titrators, refractometers, and spectrophotometers for chemical testing of food, following the appropriate safety precautions	0.5	1	-	0.5
PC12.	record chemical test results accurately, including any observations or deviations from expected outcomes	1	1	-	0.5
PC13.	handle, store, and dispose of the chemicals used in testing properly to ensure safety and compliance with regulations	1	1	-	0.5
	<i>Microbiological testing of food</i>	4	7	-	3
PC14.	prepare samples for microbiological food testing, including dilution and plating	0.5	1	-	1
PC15.	follow aseptic techniques to prevent contamination during sample preparation and testing	0.5	1	-	0.5

PC16.	use microbiological testing tools and equipment such as incubators, autoclaves, laminar flow hoods, and microscopes	0.5	1	-	-
PC17.	apply basic microbial culture techniques, including streak plating and pour plating	0.5	1	-	0.5
PC18.	count colony-forming units (CFUs) and identify basic microbial types and indicator microorganisms (e.g., E. coli, Salmonella, coliform)	0.5	1	-	-
PC19.	interpret microbiological test results and determine their implications for food safety	0.5	1	-	0.5
PC20.	document the microbiological findings accurately, including any anomalies or areas of concern	1	1	-	0.5
	<i>Physical testing of packaging material</i>	<i>4</i>	<i>7</i>	<i>-</i>	<i>3</i>
PC21.	inspect the packaging material for physical integrity, ensuring no defects such as tears and punctures	0.5	1	-	0.5
PC22.	perform appropriate tests to assess the material's ability to prevent the entry of air, moisture and light	0.5	1	-	0.5
PC23.	check the tensile strength of the packaging material to ensure it can withstand mechanical stress during handling and storage	0.5	1	-	0.5
PC24.	perform seal strength tests to ensure the packaging seals are robust to prevent contamination	0.5	1	-	-
PC25.	check the packaging material for transparency and clarity, ensuring it allows for clear identification of the product inside	0.5	1	-	0.5
PC26.	perform drop tests to assess the durability of the packaging material by subjecting it to falls from specified heights	0.5	1	-	0.5
PC27.	assess the flexibility and pliability of the packaging material to ensure it can adapt to various shapes and sizes without compromising integrity	1	1	-	0.5
	<i>Food quality monitoring and evaluation</i>	<i>2</i>	<i>3</i>	<i>-</i>	<i>2</i>
PC28.	evaluate food quality regularly to ensure compliance with applicable standards and customer expectations	0.5	1	-	1
PC29.	identify areas of improvement in food quality through regular inspections, audits, and assessments	0.5	1	-	0.5
PC30.	implement corrective actions based on evaluation findings, ensuring continuous compliance with applicable food quality standards	1	1	-	0.5
	<i>Statistical analysis and quality management</i>	<i>2</i>	<i>3</i>	<i>-</i>	<i>1</i>
PC31.	apply statistical methods and quality management principles to maintain and improve food quality	0.5	1	-	0.5
PC32.	utilize statistical tools such as Six Sigma and Statistical Process Control (SPC) to analyze data and improve quality	0.5	1	-	-
PC33.	interpret data trends and make data-driven decisions to optimize food quality and reduce variability in production processes	1	1	-	0.5
	<i>Compliance with regulations and standards</i>	<i>6</i>	<i>10</i>	<i>-</i>	<i>3</i>
PC34.	interpret and follow the applicable regulations to meet legal and safety requirements	0.5	1	-	-
PC35.	follow changes in food safety regulations and standards, ensuring all processes and products meet legal requirements	0.5	1	-	-

PC36.	coordinate with regulatory bodies and ensure that the organization adheres to the latest food safety laws and guidelines	0.5	1	-	0.5
PC37.	ensure compliance with Indian regulations and international standards for food quality testing	0.5	0.5	-	-
PC38.	ensure all testing processes align with applicable standards, such as FSSAI, ISO 22000, HACCP, etc.	0.5	0.5	-	-
PC39.	implement and maintain quality testing protocols that meet or exceed regulatory expectations, ensuring market access both domestically and internationally	0.5	1	-	0.5
PC40.	follow trends concerning food safety and testing to remain informed about the latest industry advancements	0.5	1	-	0.5
PC41.	identify and apply emerging trends, new research, and technological advancements in food safety and testing	0.5	1	-	-
PC42.	integrate new insights and innovations into the organization's quality testing processes, staying ahead of industry developments	0.5	0.5	-	-
PC43.	establish quality standards for the procurement of raw materials and ingredients	0.5	0.5	-	0.5
PC44.	evaluate vendors and suppliers based on their adherence to food quality and safety standards	0.5	1	-	0.5
PC45.	coordinate the delivery of materials with vendors to ensure they meet the applicable quality control and food safety requirements	0.5	1	-	0.5
	<i>Food laboratory maintenance</i>	<i>2</i>	<i>4</i>	-	<i>1</i>
PC46.	ensure a clean and sanitized laboratory workstations and equipment to prevent cross-contamination and ensure accurate testing results	0.5	1	-	-
PC47.	calibrate and maintain laboratory equipment according to manufacturer guidelines and Good Food Laboratory Practices (GFLPs) standards	0.5	1	-	0.5
PC48.	maintain accurate and detailed records of laboratory maintenance, calibration activities, and equipment validation	0.5	1	-	-
PC49.	follow GFLP protocols for the proper handling, storage, and disposal of reagents, samples, and hazardous waste	0.5	1		0.5
	<i>Sustainability in production processes</i>	<i>2</i>	<i>3</i>		<i>1</i>
PC50.	ensure sustainability in production processes	0.5	1	-	0.5
PC51.	implement sustainable practices that minimize waste, reduce energy consumption, and lower the environmental impact of food production	0.5	1	-	-
PC52.	lead initiatives to incorporate sustainability into quality management systems, balancing quality with environmental stewardship	1	1	-	0.5
Total Marks		30	50	-	20

Annexure 8: 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 three distinct steps:

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

Each National Occupational Standard (NOS) in the respective QPs will be assigned weightage. In each Performance Criteria in the NOS will be assigned for theory and/or practical will be assigned on the relative importance and criticality of the function.

This will facilitate the 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 about the practical test and the defined tolerances, finish, accuracy, etc.

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

- i. Written Test: This will comprise
 - (i) True/False Statements,
 - (ii) Multiple Choice Questions,
 - (iii) Matching Type Questions. An online system for this will be preferred.
- ii. Practical Test: This will comprise a test job to be prepared as per project briefing following the appropriate working steps, using necessary tools, equipment and instruments. Through observation, it will be possible to ascertain the 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 their skill achievements.
- iii. Structured Interview: This tool will be used to assess the conceptual understanding and the behavioral aspects regarding the job role and the specific task at hand.

On the Job:

1. Each module (which covers the job profile of Fundamentals of Food Quality and Testing 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 performing 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:

- Testing the Quality of Food and Packaging Materials
- Monitoring and Analyzing Food Quality
- Ensuring Compliance with Relevant Regulations and Standards
- Adhering to Good Food Laboratory Practices

Annexure 9: Acronym and Glossary

Acronym

Acronym	Description
AA	Assessment Agency
AB	Awarding Body
NCrF	National Credit Framework
NOS	National Occupational Standard(s)
NQR	National Qualification Register
NSQF	National Skills Qualifications Framework
CFUs	Colony-Forming Units
SPC	Statistical Process Control
FSSAI	Food Safety and Standards Authority of India
ISO	International Organization for Standardization
HACCP	Hazard Analysis and Critical Control Point System

Glossary

Term	Description
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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.

NSQC APPROVED