



QUALIFICATION FILE

Quality Assurance Manager (Processed 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: 6.0

Submitted By:

Food Industry Capacity and Skill Initiative (FICSI)

Shriram Bharatiya Kala Kendra, 3rd floor

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

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Section 1: Basic Details

1.	Qualification Name	Quality Assurance Manager (Processed 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/04804,v2.0	Qualification Name of existing/previous version: Quality Assurance Manager
4.	a. OEM Nam b. Qualification Name (Wherever applicable)	NA	
5.	National Qualification Register (NQR) Code &Version (Will be issued after NSQC approval)	QG-06-FI-03603-2025-V2-FICSI & v3.0	6. NCrF/NSQF Level: 6.0
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 Quality Assurance Manager (Processed Food Industry) is responsible for developing, implementing, and monitoring quality management systems to ensure that all food products meet regulatory standards and customer expectations. The individual oversees the entire production process, conduct regular audits, manages food safety protocols, and leads continuous improvement initiatives. The role involves training staff on quality standards, analyzing data to identify areas for improvement, and coordinating with suppliers to ensure the quality of raw materials	
9.	Eligibility Criteria for Entry for Student/Trainee/Learner/Employee	a. Entry Qualification & Relevant Experience:	

		b. Age: NA Years <table border="1"> <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>Completed 1st year of PG after a 4-year UG or 2-year PG after a 3-year UG (in Food Science or Applied Science)</td><td>3-years of Experience in Food Processing or Quality Assurance or Quality Control or Food Safety at Supervisor Level/ Assistant Manager</td></tr> <tr> <td>2.</td><td>UG Certificate (in Food Science or Applied Science)</td><td>4.5 years of experience in Food Processing or Quality Assurance or Quality Control or Food Safety at Supervisor Level/ Assistant Manager</td></tr> <tr> <td>3.</td><td>Previous relevant Qualification of NSQF Level 5</td><td>4.5-year experience in Food Processing or Quality Assurance or Quality Control or Food Safety at Supervisor Level/ Assistant Manager</td></tr> <tr> <td>4.</td><td>Previous relevant Qualification of NSQF Level 5.5</td><td>3 years of experience in Food Processing or Quality Assurance or Quality Control or Food Safety at Supervisor Level/Assistant Manager</td></tr> </table>						S. No.	Academic/Skill Qualification (with Specialization - if applicable)	Required Experience (with Specialization - if applicable)	1.	Completed 1st year of PG after a 4-year UG or 2-year PG after a 3-year UG (in Food Science or Applied Science)	3-years of Experience in Food Processing or Quality Assurance or Quality Control or Food Safety at Supervisor Level/ Assistant Manager	2.	UG Certificate (in Food Science or Applied Science)	4.5 years of experience in Food Processing or Quality Assurance or Quality Control or Food Safety at Supervisor Level/ Assistant Manager	3.	Previous relevant Qualification of NSQF Level 5	4.5-year experience in Food Processing or Quality Assurance or Quality Control or Food Safety at Supervisor Level/ Assistant Manager	4.	Previous relevant Qualification of NSQF Level 5.5	3 years of experience in Food Processing or Quality Assurance or Quality Control or Food Safety at Supervisor Level/Assistant Manager		
S. No.	Academic/Skill Qualification (with Specialization - if applicable)	Required Experience (with Specialization - if applicable)																						
1.	Completed 1st year of PG after a 4-year UG or 2-year PG after a 3-year UG (in Food Science or Applied Science)	3-years of Experience in Food Processing or Quality Assurance or Quality Control or Food Safety at Supervisor Level/ Assistant Manager																						
2.	UG Certificate (in Food Science or Applied Science)	4.5 years of experience in Food Processing or Quality Assurance or Quality Control or Food Safety at Supervisor Level/ Assistant Manager																						
3.	Previous relevant Qualification of NSQF Level 5	4.5-year experience in Food Processing or Quality Assurance or Quality Control or Food Safety at Supervisor Level/ Assistant Manager																						
4.	Previous relevant Qualification of NSQF Level 5.5	3 years of experience in Food Processing or Quality Assurance or Quality Control or Food Safety at Supervisor Level/Assistant Manager																						
10.	Credits Assigned to this Qualification, Subject to Assessment (as per National Credit Framework (NCrF))	20	11. Common Cost Norm Category (I/II/III) (wherever applicable): II																					
12.	Any Licensing requirements for Undertaking Training on This Qualification (wherever applicable)	NA																						
13.	Training Duration by Modes of Training Delivery (Specify Total Duration as per selected training delivery modes and as per requirement of the qualification)	☒ Offline ☐ Online ☐ Blended <table border="1"> <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> <tr> <td>Classroom (offline)</td><td>240</td><td>270</td><td>90</td><td></td><td>600</td></tr> <tr> <td>Online</td><td></td><td></td><td></td><td></td><td></td></tr> </table> (Refer Blended Learning Annexure for details)					Training Delivery Modes	Theory (Hours)	Practical (Hours)	OJT Mandatory (Hours)	OJT Recommended (Hours)	Total (Hours)	Classroom (offline)	240	270	90		600	Online					
Training Delivery Modes	Theory (Hours)	Practical (Hours)	OJT Mandatory (Hours)	OJT Recommended (Hours)	Total (Hours)																			
Classroom (offline)	240	270	90		600																			
Online																								
14.	Aligned to NCO/ISCO Code/s (if no code is available mention the same)	NCO-2015/1213.0101																						

15.	Progression path after attaining the qualification <i>(Please show Professional and Academic progression)</i>	Quality Assurance Manager (Processed Food Industry) (L6) → Regional QA Manager (L7)	
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:	
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. 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. 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/N9904 and DGT/VSQ/N0103)	
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: 18-02-2025	24. Validity Duration: 3 years	25. Next Review Date: 17-02-2028

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.	Develop and implement quality assurance program in food processing units	FIC/N7606, v3.0	Core	6.0	6	60	90	30	-	180	30	50	-	20	100	25
2.	Manage quality and conduct audits in food processing units	FIC/N7607, v3.0	Core	6.0	9	70	140	60	-	270	30	50	-	20	100	25
3.	Ensure food safety at the workplace	FIC/N9904, v1.0	Non-Core	5.0	1	10	20	-	-	30	30	70	-	-	100	20
4.	Ensure workplace health and safety	FIC/N9903, v1.0	Non-Core	5.0	1	10	20	-	-	30	30	70	-	-	100	20
5.	Employability Skills (90 Hours)	DGT/VSQ/N0103, v1.0	Non-Core	5.0	3	90	-	-	-	90	20	30	-	-	50	10
Duration (in Hours) / Total Marks					20	240	270	90		600	140	270		40	450	100

Assessment - Minimum Qualifying Percentage

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

Minimum Pass Percentage – Aggregate at qualification level: 70 % (Every Trainee should score specified minimum aggregate passing percentage at qualification level to successfully clear the assessment.)

Minimum Pass Percentage – NOS/Module-wise: 70 % (Every Trainee should score 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>	B.Sc./B.Tech in Food Safety and Quality Management/Food Science/Food Technology/Food Processing with 3 years of experience in Food Processing Industry/ Quality Analysis and 1 year of experience in training of Quality Assurance Manager OR M.Sc./M.Tech in Food Safety and Quality Management/Food Science/Food Technology/Food Processing with 2 years of experience in Food Processing Industry/ Quality Analysis and 1 year of experience in training of Quality Assurance Manager OR MBA in in Food Safety and Quality Management with 2 years of experience in Food Processing Industry/ Quality Analysis and 1 year of experience in training of Quality Assurance Manager
2.	Master Trainer's Qualification and experience in the relevant sector (in years) <i>(as per NCVET guidelines)</i>	B.Sc./B.Tech in Food Safety and Quality Management/Food Science/Food Technology/Food Processing with 5 years of experience in Food Processing Industry/ Quality Analysis and 1 year of experience in training of Quality Assurance Manager OR M.Sc./M.Tech in Food Safety and Quality Management/Food Science/Food Technology/Food Processing with 4 years of experience in Food Processing Industry/ Quality Analysis and 1 year of experience in training of Quality Assurance Manager OR MBA in in Food Safety and Quality Management with 4 years of experience in Food Processing Industry/ Quality Analysis and 1 year of experience in training of Quality Assurance Manager
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	NA

Section 4: Assessment Related

1.	Assessor's Qualification and experience in relevant sector (in years) <i>(as per NCVET guidelines)</i>	B.Sc./B.Tech in Food Safety and Quality Management/Food Science/Food Technology/Food Processing with 4 years of experience in Food Processing Industry/ Quality Analysis and 1 year of experience in assessment of Quality Assurance Manager OR M.Sc./M.Tech in Food Safety and Quality Management/Food Science/Food Technology/Food Processing with 3 years of experience in Food Processing Industry/ Quality Analysis and 1 year of experience in assessment of Quality Assurance Manager OR
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		MBA in in Food Safety and Quality Management with 3 years of experience in Food Science/ Food Processing/ Quality Analysis and 1 year of experience in assessment of Quality Assurance Manager
2.	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/Food Processing with 4 years of experience in Food Processing Industry/ Quality Analysis and 1 year of experience in assessment of Quality Assurance Manager
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/Food Processing with 6 years of experience in Food Processing Industry/ Quality Analysis and 1 year of experience in assessment of Quality Assurance Manager OR M.Sc./M.Tech in Food Safety and Quality Management/Food Science/Food Technology/Food Processing with 5 years of experience in Food Processing Industry/ Quality Analysis and 1 year of experience in assessment of Quality Assurance Manager OR MBA in in Food Safety and Quality Management with 5 years of experience in Food Science/ Food Processing/ Quality Analysis and 1 year of experience in assessment of Quality Assurance Manager
4.	Assessment Mode (Specify the assessment mode)	Offline
5.	Tools and Equipment Required for Assessment	☒ Same as for training ☐ Yes ☐ No (details to be provided in Annexure-if it is different for Assessment)

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: 1000
6.	Evidence of Concurrence/Consultation with Line Ministry/State Departments: This is an old QP. We have Ministry concurrence 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 relates to the NCrF/NSQF level descriptor	NCrF/NSQF Level
Professional Theoretical Knowledge/Process	The work requires familiar, predictable routines and situations with clear choices. Preparation for Quality Assurance Operations - Develop and Implement Quality Assurance Programs. - Establish Quality Metric - Conduct Staff Training Implementing Quality Assurance Systems - Design Quality Management Systems - Document Management - Perform Internal and External Audits Handling and Analyzing Quality Data - Analyze Quality Data - Prepare and Present Reports - Manage Non-Conformities Ensuring Compliance and Continuous Improvement - Regulatory Compliance - Drive Continuous Improvement - Customer Feedback Management Maintaining Safety and Quality Standards - Implement Food Safety Procedures - Conduct Safety Training - Oversee Sanitation Practices Equipment and Facility Management - Calibrate and Maintain Equipment - Facility Upkeep - Sanitation Oversight Problem-Solving and Decision-Making - Conduct Root Cause Analysis - Decision-Making	A Quality Assurance Manager (Processed Food Industry) must have advanced knowledge and understanding of quality assurance principles, food safety regulations, and auditing processes applicable to food processing units. They should be well-versed in national and international food safety standards such as FSSAI, HACCP, ISO 22000, and GMP. The role also requires awareness of emerging trends and issues in food safety and quality assurance to ensure that the organization's practices align with the latest industry standards and regulations. This expertise is crucial for establishing and maintaining robust quality assurance programs, ensuring food safety, and minimizing risks in food processing environments. Hence it falls under Level 6.	6.0
Professional and Technical Skills/ Expertise/ Professional Knowledge	Factual knowledge of field of employment or study Knowledge of quality assurance standards such as ISO 9001, HACCP, and GMP to develop and implement effective quality assurance programs.	The Quality Assurance Manager (Processed Food Industry) should possess a range of advanced cognitive, professional, and technical skills necessary for performing and overseeing complex quality assurance tasks. This includes developing and implementing comprehensive quality	6.0

	- Understand audit processes and procedures, including planning, execution, reporting findings, and implementing corrective actions to ensure compliance with quality standards. - Knowledge of food safety management systems, including hazard analysis, risk assessment, and preventive controls to ensure food safety at the workplace. - Know the regulatory requirements related to food safety, quality, and workplace safety to ensure all processes comply with legal standards. - Knowledge of data analysis techniques for collecting, analyzing, and interpreting quality data to monitor performance, identify trends, and drive continuous improvement initiatives. - Understand documentation and record-keeping processes for maintaining accurate and thorough records of quality assurance activities, audits, and compliance with standards. - Knowledge of equipment calibration and maintenance protocols to ensure consistent quality output in food processing. - Knowledge of hazard identification and risk management practices to minimize risks to food safety and quality in the food processing environment. - Understand the development and implementation of training programs for staff on quality standards, food safety practices, and workplace health and safety. - Know the principles of continuous improvement, such as Kaizen and Six Sigma, to enhance quality assurance processes and achieve operational excellence.	assurance programs, conducting thorough audits, identifying non-conformities, and ensuring corrective actions are taken promptly. The role requires skills in data analysis, root cause analysis, and process improvement to enhance product quality and safety. Expertise in project management, problem-solving, and effective communication is also essential to lead cross-functional teams and drive continuous quality improvements within the organization. Hence, it falls under Level 6.	
Employment Readiness & Entrepreneurship Skills & Mind-set/Professional Skill	The participant should be able to: - Develop quality assurance programs that comply with industry standards and regulatory requirements to ensure consistent product quality. - Conduct internal and external audits to assess compliance with quality and safety standards and identify areas for improvement. - Analyze quality data to identify trends, root causes of defects, and opportunities for continuous improvement.	A Quality Assurance Manager (Processed Food Industry) must exhibit a proactive mindset, strong attention to detail, and the ability to adapt to dynamic and unpredictable scenarios in the food processing industry. The role requires advanced analytical skills to interpret quality data and trends and develop innovative solutions to complex quality challenges. Effective leadership, communication, and interpersonal skills are critical	6.0

	- Implement corrective and preventive actions based on audit findings and quality data analysis to maintain high-quality standards. - Monitor production processes to ensure they meet established quality and food safety standards. - Train employees on quality assurance practices, food safety protocols, and regulatory requirements to ensure team compliance. - Establish and maintain documentation and records related to quality assurance activities to ensure traceability and accountability. - Communicate effectively with cross-functional teams to address quality issues and foster a culture of quality and safety. - Evaluate supplier quality and establish specifications to ensure raw materials and ingredients meet quality standards. - Lead continuous improvement initiatives using quality management tools like Six Sigma, Lean, and Kaizen to enhance operational efficiency and quality.	for managing teams, influencing stakeholders, and fostering a culture of quality and safety throughout the organization. Therefore, this job role is considered at Level 6.	
Broad Learning Outcomes/Core Skill	Advanced communication, cognitive, and contextual skills. The job holder is expected to communicate complex and specialized information clearly and effectively, both in written and oral forms, to diverse stakeholders, including cross-functional teams, senior management, and external partners. They must possess advanced analytical and problem-solving skills, be capable of interpreting and presenting data and insights to drive informed decision-making, and demonstrate proficiency in project management and strategic planning. They should be skilled in advanced arithmetic, statistical analysis, and understanding complex systems, as well as applying these skills to optimize processes, enhance quality, and ensure compliance with standards.	The Quality Assurance Manager (Processed Food Industry) applies advanced theoretical knowledge and specialized skills in a complex and variable environment to ensure compliance with quality and safety standards. They are responsible for monitoring and evaluating critical quality parameters, conducting internal and external audits, and implementing corrective and preventive measures. The role involves assessing the implications of emerging trends, regulations, and technologies in quality assurance and making strategic decisions to enhance food safety and quality. Hence it falls under Level 6.	6.0
Responsibility	Responsibility for own work and learning. - Develop and implement operational plans for quality function - Manage the quality team - Manage the budget - Manage the quality of food manufacturing facilities - Assist the management - Implement and monitor quality system	At NSQF Level 6, a Quality Assurance Manager (Processed Food Industry) holds a senior managerial or technical role responsible for managing quality assurance programs and food safety practices in food processing units. The manager is accountable for planning, resourcing, and overseeing quality assurance activities, including audits, compliance checks, and risk	6.0

	• Ensure product compliance • Conduct audits and implement corrective actions • Ensure food safety at the workplace • Follow preventive measures to avoid accidents • Deal with emergencies • Manage infection control	assessments. They are responsible for leading a team of quality professionals, setting performance standards, and ensuring that all processes meet the highest quality and safety benchmarks. Hence it falls under Level 6.	
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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.	Microbiological Testing Kits	Nos	5
2.	Chemical Testing Kits	Nos	5
3.	Quality Management Software (QMS)	Nos	1
4.	Statistical Process Control (SPC) Software	Nos	1
5.	Data Analysis Tools (e.g., Microsoft Excel, Minitab)	Nos	1
6.	Calipers and Micrometers	Set	5
7.	Thermometers and Hygrometers	Set	5
8.	pH Meters	Nos	5
9.	Calibration Weights	Nos	5
10.	Gauge Blocks	Nos	5
11.	Standard Operating Procedures (SOPs) and Manuals	Set	30
12.	Audit Checklists	Set	15
13.	Compliance and Regulatory Guides	Nos	30
14.	Food Processing Simulators	Nos	30
15.	Quality Defect Samples	Nos	10
16.	Check Sheets and Logs	Nos	30
17.	Internal Audit Software	Nos	1
18.	PPE	Kit	30

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
7. Duster

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	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	saaurav.gupta709@gmail.com, saurabh.gupta@perfettivanmelle.com	
6	Freakheat Foods Opc Pvt Ltd	Rishabh Mahajan	Director	Plot no.2230,Phase ii,Sector 38, HSIIDC Rai, Industrial area, Sonipat-131029,Haryana	9996290209	freakheatfoods@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/subramanyamchinthalapati/
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	shreesharnamspices@gmail.com	

18	Freshbite India	Manpreet Nagpal	Managing Director	Village kahanpur, Hadbast no. 10, Tehsil Amlah, Distt Fatehgarh Sahib - 147203	9780100128	info@freshbiteindia.com	
19	Divya Multigrains	Banikant Dalai	Director	Bhubaneswar, Odisha	9040270270	dmgrains@gmail.com	
20	Dev Milk Foods	Arun Sharma	Business Development Manager	Mahindra World City, Jaipur, Rajasthan	9602506028	arunsharma.ny@gmail.com	
21	Jiwaji University	Dr. Manoj Sharma	Coordinator	Gwalior 474011, MP	9926294789	juft20@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
2025-26	200	50	10	10	-	
2026-27	400	150	20	15	-	
2027-28	400	150	20	15	-	

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		544											

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:

1.

Content availability for previous versions of qualifications:

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

Languages in which Content is available: Hindi

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 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 - Mock test sessions	40:60
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/N7606: Develop and implement a quality assurance program in food processing units	<i>Develop and implement operational plans for quality function</i>	10	19	-	8
	PC1. develop and implement operational plans and SOPs for quality assurance, covering raw materials, final products, storage, and distribution	2	2	-	1
	PC2. establish organizational quality systems including batch traceability, customer complaint handling, and supplier quality assurance	1	4	-	1
	PC3. set and monitor objectives for the quality team	2	2	-	1
	PC4. evaluate and adjust operational plans to align with organizational goals	1	1	-	2
	PC5. design and implement new processes and structures to support changes in the organization	1	5	-	1
	PC6. develop and implement quality systems for product development and approval	2	3	-	1
	PC7. identify and establish quality systems for inspecting and approving new products	1	2	-	1
	<i>Manage the quality team</i>	10	17	-	6
	PC8. communicate organizational vision and values to the quality team	1	2	-	1
	PC9. guide and motivate employees to achieve their Key Result Areas (KRAs) and organizational goals	1	2	-	1
	PC10. identify training needs and provide necessary training to the quality team	2	4	-	1
	PC11. engage with employees to understand their needs and support their development	1	2	-	1
	PC12. address employee concerns and provide appropriate solutions	2	5	-	1
	PC13. monitor employee performance and take appropriate actions, including promotions, transfers, or disciplinary measures	3	2	-	1
	<i>Manage the budget</i>	10	14	-	6
	PC14. prepare and submit the quality department's budget for approval to the management	1	1	-	1
	PC15. delegate cost control responsibilities with clearly defined tasks	2	2	-	1
	PC16. monitor and evaluate actual expenditure against the approved budget by appropriately establishing and implementing systems	1	5	-	1
	PC17. identify and correct significant budget variances	3	3	-	1
	PC18. explore and implement cost-saving measures	1	1	-	1
	PC19. review the financial performance of the quality department periodically and recommend improvements	2	2	-	1
	Total Marks	30	50	-	20
FIC/N7607: Manage quality and conduct	<i>Manage the quality in food manufacturing facilities</i>	5	8	-	3
	PC1. set the objectives for the quality team	1	2	-	0.5

audits in food processing units	PC2. communicate the organization's quality philosophy to employees	1	2	-	0.5
	PC3. analyze the quality of the manufacturer's product against internal and external standards	1	1	-	0.5
	PC4. notify the senior management regarding quality issues and significant developments	1	2	-	1
	PC5. prepare monthly quality summaries	1	1	-	0.5
	<i>Assist the management</i>	2	7	-	3
	PC6. assist the management in making key decisions, e.g. cost reviews, manufacturer contract approvals, etc.	1	3	-	2
	PC7. assist management in developing cost-effective strategies for new suppliers, ingredients, packaging methods, etc.	1	4	-	1
	<i>Implement and monitor quality systems</i>	11	18	-	6
	PC8. establish and enforce food quality and safety standards to ensure compliance with the regulatory and organizational policies	0.5	1	-	0.5
	PC9. coordinate with marketing and sales to align with customer expectations	0.5	1	-	0.5
	PC10. manage the inspection and testing processes to maintain continuous quality control over raw materials, production processes, facilities, packaging, finished products, etc.	1	2	-	0.5
	PC11. monitor and report on the quality management system's performance	1	2	-	0.5
	PC12. analyze the statistical data and prepare relevant reports	1	1	-	0.5
	PC13. prepare employees for quality audits and certifications	1	2	-	0.5
	PC14. establish and evaluate key performance indicators.	1	1	-	0.5
	PC15. advise Research and Development (R&D), marketing, and packaging teams on regulatory and quality requirements	1	1	-	0.5
	PC16. conduct cross-functional assessments and guide on quality procedures	1	1	-	0.5
	PC17. develop a customer feedback system to reduce complaints	1	2	-	0.5
	PC18. compile quality reports, manage non-conformance, and recommend improvements	1	2	-	0.5
	PC19. monitor production processes to ensure quality outputs	1	2	-	0.5
	<i>Ensure product compliance</i>	5	9	-	3
	PC20. ensure products meet organizational quality standards.	1	1	-	1
	PC21. monitor the sampling, testing, and inspection of raw material, packing materials, production on-line samples, and finished products	1	2	-	0.5
	PC22. ensure appropriate calibration of the testing equipment	1	1	-	0.5
	PC23. maintain up-to-date legal licenses as per the SOP	1	2	-	0.5
	PC24. analyze and address consumer complaints	1	3	-	0.5
	<i>Conduct audits and implement corrective actions</i>	7	8	-	5
	PC25. define the scope, responsibilities, and procedures for audits	1	1	-	1
	PC26. perform internal audits to identify deviations from standard quality procedures	0.5	1	-	1
	PC27. identify and address non-conformances with appropriate corrective actions	1	1	-	0.5
	PC28. ensure audit recommendations are implemented	0.5	1	-	0.5
	PC29. conduct cross-functional audits and external audits of suppliers and distributors to ensure adherence to the applicable quality standards	1	1	-	0.5

	PC30. manage third-party audits, as required	1	1	-	0.5
	PC31. ensure non-conformance closures within the agreed timeline	1	1	-	0.5
	PC32. maintain proper documentation for audits and identified non-conformance and closures	1	1	-	0.5
	Total Marks	30	50	-	20
FIC/N9904: Ensure food safety at the workplace	<i>Ensure food safety at the workplace</i>	<i>30</i>	<i>70</i>	<i>-</i>	<i>-</i>
	PC1. identify the biological, chemical, and physical hazards at various stages of food processing Stages: procurement of raw material; production, manufacturing, distribution, delivery of finished product, etc.	3	7	-	-
	PC2. implement food safety procedures and regulatory policies at the food processing workplace. Policies: Visitor's Policy, Health declaration policy, Jewellery policy, Quality, and safety policy	3	7	-	-
	PC3. ensure that the materials are adequately isolated to prevent them from contamination. Materials: raw materials, processed materials, finished goods, etc. Contamination: Physical, Chemical, Biological & shop floor environment	3	7	-	-
	PC4. establish and follow Good Manufacturing Practices (GMPs) laid down in applicable Food Safety and Standards Authority of India (FSSAI) guidelines. Good Manufacturing Practices (GMPs): location and layout(ergonomics), cleaning and sanitation, equipment and containers, pest control, facilities (lighting, water supply, drainage and waste disposal, air quality and ventilation), food storage, transportation, distribution etc.	3	7	-	-
	PC5. establish and follow allergen management system for handling and storage of raw materials	3	6	-	-
	PC6. establish and follow monitoring systems like Hazard Analysis Critical Control Point (HACCP), product information and consumer awareness, product recall and withdrawal, and traceability HACCP: Hazard identification, identification of critical control points, establish critical limits, corrective and preventive action. Product information and consumer awareness: Product labelling and consumer education. Traceability: forward and backward traceability	3	6	-	-
	PC7. take appropriate action in instances such as VACCP (Vulnerability Assessment Critical Control Points) and TACCP (Threat Assessment Critical Control Points)	3	6	-	-
	PC8. plan, conduct, manage, consolidate outcomes, and close corrective actions of workplace audit on food safety as per FSSAI guidelines, address the non-conformance with root cause analysis (RCA), corrective action preventive action(CAPA)	3	6	-	-
	PC9. address issues pertaining to food safety and quality reported by the team members	2	6	-	-
	PC10. record information such as food safety regulations followed, inspections done, faults observed, etc. as per standard procedure	2	6	-	-
	PC11. organize trainings and workshops on food safety aspects such as Good Manufacturing Practices (GMP), HACCP, VACCP, TACCP, etc.	2	6	-	-

	Total Marks	30	70	-	-
FIC/N9903: Ensure workplace health and safety	<i>Follow preventive measures to avoid accidents</i>	<i>13</i>	<i>31</i>	-	-
	PC1. wear appropriate personal protective equipment (PPE) as per task requirements. PPE: gloves, hairnets, masks, ear plugs, goggles, shoes etc.	2	4	-	-
	PC2. identify job-site hazardous work and possible causes of risk or accident at the workplace	1	3	-	-
	PC3. deal with hazards safely and appropriately to ensure safety of self and others	2	4	-	-
	PC4. ensure that the equipment used (such as for lifting and carrying materials, power tools, etc.) are maintained effectively	2	4	-	-
	PC5. implement organisational safety protocols to prevent accidents and hazards	1	3	-	-
	PC6. ensure that general health and safety equipment are readily available at all times	1	3	-	-
	PC7. ensure that common hazard signs are displayed properly wherever required	1	3	-	-
	PC8. use various types of fire extinguishers effectively	1	3	-	-
	PC9. train the workforce on accident prevention techniques required at the workplace. Accident prevention techniques: role of appropriate PPE; use of fire extinguishers, dealing with hazards; identification of risks that could lead to accidents; safety protocols followed to avoid accidents; role of different types of hazard signs, safe lifting and carrying practices, etc.	2	4	-	-
	<i>Deal with emergencies</i>	<i>8</i>	<i>18</i>	-	-
	PC10. follow workplace emergency and evacuation procedures	1	3	-	-
	PC11. use safe methods to free a person from electrocution	1	3	-	-
	PC12. administer appropriate first aid to victims in case of cuts, bleeding, burns, choking, electric shock, poisoning, etc.	1	3	-	-
	PC13. provide artificial respiration and cardio-pulmonary resuscitation (CPR) in various instances(e.g., cardiac arrest)	2	3	-	-
	PC14. report any identified breaches in health, safety and security policies and procedures to the concerned authority	1	3	-	-
	PC15. train the workforce on emergency procedures to be followed at the workplace. Emergency procedures: safe evacuation; treating a person from electrocution; immediate first aid to be given at times of cuts, bleeding, burns, choking, electric shock, poisoning, etc.; administering artificial respiration and cardio-pulmonary resuscitation (CPR); escalating issues beyond own scope, etc.	2	3	-	-
	<i>Manage infection control</i>	<i>9</i>	<i>21</i>	-	-
	PC16. follow and enforce Good Hygiene Practices (GHP) among the team. GHP: washing hands regularly, reporting personal health issues to the concerned, undertaking preventive health check-ups at regular intervals, getting vaccinated as per standard procedures whenever required, etc.	1	3	-	-
	PC17. identify the type of infection spread in discussion with designated personnel and relevant sources. Type of infection spread: severity; precautions to be taken; safety protocols to be followed during spread; sanitisers to be used, etc.	1	3	-	-
	PC18. ensure the work area, equipment and related facilities are being sanitised effectively as per organisational schedule and work requirements	1	2	-	-

	PC19. ensure that materials used for sanitisation are stored appropriately and readily available at times of need	1	2	-	-
	PC20. take appropriate action at times of illness to self and others in the team	1	2	-	-
	PC21. train the workforce on infection control practices followed at the workplace. Infection control practices: precautions to be taken; types of sanitisers to be used; ensuring appropriate sanitization of self and work area; reporting illness to self and others promptly, etc.	1	3	-	-
	PC22. review standard operating procedures (SOPs) as per organisational schedule to ensure compliance with regulatory requirements	1	2	-	-
	PC23. ensure periodic health check-up of all workers in compliance with FSSAI guidelines	1	2	-	-
	PC24. provide regulatory support and process improvements which have an impact on regulatory affairs related to quality and safety assurance in respective departments	1	2	-	-
	Total Marks	30	70		
DGT/VSQ/N0103: Employability Skills	<i>Introduction to Employability Skills</i>	1	1		
	PC1. understand the significance of employability skills in meeting the current job market requirement and future of work	-	-		
	PC2. identify and explore learning and employability relevant portals	-	-		
	PC3. research about the different industries, job market trends, latest skills required and the available opportunities	-	-		
	<i>Constitutional values – Citizenship</i>	1	1		
	PC4. recognize the significance of constitutional values, including civic rights and duties, citizenship, responsibility towards society etc. and personal values and ethics such as honesty, integrity, caring and respecting others, etc.	-	-		
	PC5. follow environmentally sustainable practices	-	-		
	<i>Becoming a Professional in the 21st Century</i>	1	3		
	PC6. recognize the significance of 21st Century Skills for employment	-	-		
	PC7. practice the 21st Century Skills such as Self- Awareness, Behaviour Skills, time management, critical and adaptive thinking, problem-solving, creative thinking, social and cultural awareness, emotional awareness, learning to learn for continuous learning etc. in personal and professional life	-	-		
	PC8. adopt a continuous learning mindset for personal and professional development	-	-		
	<i>Basic English Skills</i>	3	4		
	PC9. use basic English for everyday conversation in different contexts, in person and over the telephone	-	-		
	PC10. read and understand routine information, notes, instructions, mails, letters etc. written in English	-	-		
	PC11. write short messages, notes, letters, e-mails etc. in English	-	-		
	<i>Career Development & Goal Setting</i>	1	2		
	PC12. identify career goals based on the skills, interests, knowledge, and personal attributes	-	-		
	PC13. prepare a career development plan with short- and long-term goals	-	-		

<i>Communication Skills</i>	2	2		
PC14. follow verbal and non-verbal communication etiquette while communicating in professional and public settings	-	-		
PC15. use active listening techniques for effective communication	-	-		
PC16. communicate in writing using appropriate style and format based on formal or informal requirements	-	-		
PC17. work collaboratively with others in a team	-	-		
<i>Diversity & Inclusion</i>	1	1		
PC18. communicate and behave appropriately with all genders and PwD	-	-		
PC19. escalate any issues related to sexual harassment at workplace according to POSH Act	-	-		
<i>Financial and Legal Literacy</i>	2	3		
PC20. identify and select reliable institutions for various financial products and services such as bank account, debit and credit cards, loans, insurance etc.	-	-		
PC21. carry out offline and online financial transactions, safely and securely, using various methods and check the entries in the passbook	-	-		
PC22. identify common components of salary and compute income, expenses, taxes, investments etc	-	-		
PC23. identify relevant rights and laws and use legal aids to fight against legal exploitation	-	-		
<i>Essential Digital Skills</i>	3	5		
PC24. operate digital devices and use their features and applications securely and safely	-	-		
PC25. carry out basic internet operations by connecting to the internet safely and securely, using the mobile data or other available networks through Bluetooth, Wi-Fi, etc.	-	-		
PC26. display responsible online behaviour while using various social media platforms	-	-		
PC27. create a personal email account, send and process received messages as per requirement	-	-		
PC28. carry out basic procedures in documents, spreadsheets and presentations using respective and appropriate applications	-	-		
PC29. utilize virtual collaboration tools to work effectively	-	-		
<i>Entrepreneurship</i>	2	3		
PC30. identify different types of Entrepreneurship and Enterprises and assess opportunities for potential business through research	-	-		
PC31. develop a business plan and a work model, considering the 4Ps of Marketing Product, Price, Place and Promotion	-	-		
PC32. identify sources of funding, anticipate, and mitigate any financial/ legal hurdles for the potential business opportunity	-	-		
<i>Customer Service</i>	1	2		
PC33. identify different types of customers and ways to communicate with them	-	-		
PC34. identify and respond to customer requests and needs in a professional manner	-	-		
PC35. use appropriate tools to collect customer feedback	-	-		
PC36. follow appropriate hygiene and grooming standards	-	-		

	<i>Getting ready for apprenticeship & Jobs</i>	2	3		
	PC37. create a professional Curriculum vitae (Résumé)	-	-		
	PC38. search for suitable jobs using reliable offline and online sources such as Employment exchange, recruitment agencies, newspapers etc. and job portals, respectively	-	-		
	PC39. apply to identified job openings using offline /online methods as per requirement	-	-		
	PC40. answer questions politely, with clarity and confidence, during recruitment and selection	-	-		
	PC41. identify apprenticeship opportunities and register for it as per guidelines and requirements	-	-		
	Total Marks	20	30		
Grand Total		140	270	-	40

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 Quality Assurance Manager (Processed 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:

- Carry out production of fortified food
- Work effectively and efficiently as per schedules and timelines.
- Escalate the problem to appropriate authority.
- Implement safety practices.
- Optimize the use of resources to ensure less wastage and maximum conservation.

NSQC Approved

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
SOP	Standard Operating Procedures
FSSAI	Food Safety and Standards Authority of India
KRAs	Key Result Areas
GMP	Good Manufacturing Practices
HACCP	Hazard Analysis Critical Control Points
VACCP	Vulnerability Assessment Critical Control Points
TACCP	Threat Assessment Critical Control Points
RCA	Root Cause Analysis
CAPA	Corrective and Preventive Actions
PPE	Personal Protective Equipment
GHP	Good Hygiene Practices
CPR	Cardiopulmonary Resuscitation

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