



QUALIFICATION FILE

Dietetic Aide

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

Upskilling Dual/Flexi Qualification For ToT For ToA

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

NCrF/NSQF Level: 3

Submitted By:

Healthcare Sector Skill Council

Office No. 520-521, 5th Floor, DLF Tower A, Jasola, New Delhi - 110025, India

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Section 1: Basic Details

1.	Qualification Name	Dietetic Aide																															
2.	Sector/s	Healthcare Sector Skill Council																															
3.	Type of Qualification: <input checked="" type="checkbox"/> New <input type="checkbox"/> Revised <input type="checkbox"/> Has Electives/Options <input type="checkbox"/> OEM	NQR Code & version of existing/previous qualification: <i>(change to previous, once approved)</i> NCO-2015/2265.0201, V1.0	Qualification Name of existing/previous version: Dietetic Aide																														
4.	a. OEM Name b. Qualification Name <i>(Wherever applicable)</i>																																
5.	National Qualification Register (NQR) Code &Version <i>(Will be issued after NSQC approval)</i>	QG-03-HE-00653-2023-V1.1-HSSC	6. NCrf/NSQF Level: 3																														
7.	Award (Certificate/Diploma/Advance Diploma/ Any Other <i>(Wherever applicable specify multiple entry/exits also & provide details in annexure)</i>	Skill Certificate																															
8.	Brief Description of the Qualification	The Dietetic Aide works under the supervision of a registered Dietician. The individual's responsibilities include preparing and serving meals to patients with specific dietary and nutritional needs, complying with diet regulations and food handling practices, maintaining safety and sanitary standards, and performing certain administrative functions.																															
9.	Eligibility Criteria for Entry for Student/Trainee/Learner/Employee	a. Entry Qualification & Relevant Experience: <table border="1"> <thead> <tr> <th>S. No.</th> <th>Academic/Skill Qualification (with Specialization - if applicable)</th> <th>Required Experience (with Specialization - if applicable)</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>10th Grade pass</td> <td></td> </tr> <tr> <td></td> <td>Or</td> <td></td> </tr> <tr> <td>2</td> <td>8th grade pass and pursuing continuous schooling</td> <td></td> </tr> <tr> <td></td> <td>Or</td> <td></td> </tr> <tr> <td>3</td> <td>8th Grade pass</td> <td>with 2 years relevant experience</td> </tr> <tr> <td></td> <td>Or</td> <td></td> </tr> <tr> <td>4</td> <td>11th Grade pass</td> <td>with 1 year relevant experience</td> </tr> <tr> <td></td> <td>Or</td> <td></td> </tr> <tr> <td>5</td> <td>Previous relevant Qualification of NSQF Level 2.5</td> <td>with 1.5 year relevant experience</td> </tr> </tbody> </table>		S. No.	Academic/Skill Qualification (with Specialization - if applicable)	Required Experience (with Specialization - if applicable)	1	10th Grade pass			Or		2	8th grade pass and pursuing continuous schooling			Or		3	8th Grade pass	with 2 years relevant experience		Or		4	11th Grade pass	with 1 year relevant experience		Or		5	Previous relevant Qualification of NSQF Level 2.5	with 1.5 year relevant experience
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		b. Age: <18 Years>																															

10.	Credits Assigned to this Qualification, Subject to Assessment (as per National Credit Framework (NCrF))	30	11. Common Cost Norm Category (I/II/III) (wherever applicable): II																					
12.	Any Licensing requirements for Undertaking Training on This Qualification (wherever applicable)	Not Applicable																						
13.	Training Duration by Modes of Training Delivery (Specify Total Duration as per selected training delivery modes and as per requirement of the qualification)	<input checked="" type="checkbox"/> Offline <input type="checkbox"/> Online <input type="checkbox"/> Blended <table border="1"> <thead> <tr> <th>Training Delivery Modes</th> <th>Theory (Hours)</th> <th>Practical (Hours)</th> <th>OJT Mandatory (Hours)</th> <th>OJT Recommended (Hours)</th> <th>Total (Hours)</th> </tr> </thead> <tbody> <tr> <td>Classroom (offline)</td> <td>330</td> <td>300</td> <td>270</td> <td>NA</td> <td>900</td> </tr> <tr> <td>Online</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> </tbody> </table> (Refer Blended Learning Annexure for details)					Training Delivery Modes	Theory (Hours)	Practical (Hours)	OJT Mandatory (Hours)	OJT Recommended (Hours)	Total (Hours)	Classroom (offline)	330	300	270	NA	900	Online					
Training Delivery Modes	Theory (Hours)	Practical (Hours)	OJT Mandatory (Hours)	OJT Recommended (Hours)	Total (Hours)																			
Classroom (offline)	330	300	270	NA	900																			
Online																								
14.	Aligned to NCO/ISCO Code/s (if no code is available mention the same)	NCO-2015/3253.0101																						
15.	Progression path after attaining the qualification (Please show Professional and Academic progression)	Progression will be possible in both academic as well as professional area as: "Trainer/Assessor – Dietetics Department or Diet Assistant/Dietician Progression to Diploma/Degree qualifications in the relevant field after training. (NCAHP)																						
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	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No URLs of similar Qualifications:																						
18.	Is the Job Role Amenable to Persons with Disability	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If "Yes", specify applicable type of Disability:																						
19.	How Participation of Women will be Encouraged	Healthcare is a field where equal opportunity and participation of women is being given as patients could belong to all genders.																						
20.	Are Greening/ Environment Sustainability Aspects Covered (Specify the NOS/Module which covers it)	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No																						
21.	Is Qualification Suitable to be Offered in Schools/Colleges	Schools <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Colleges <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No																						
22.	Name and Contact Details of Submitting / Awarding Body SPOC (In case of CS or MS, provide details of both Lead AB & Supporting ABs)	Name: Mr. Ashish Jain Email: ashish.jain@healthcare-ssc.in Contact No.: 011-40505850,011 41017346 Website: www.healthcare-ssc.in																						
23.	Final Approval Date by NSQC: 29/01/2021	24. Validity Duration: 5 years			25. Next Review Date: 29/01/2026																			

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 Man.-Mandatory Training 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.	Bridge Module		Core	3	2	30	30	0	0	60	0	0	0	0	0	0	
2.	Maintain hygiene and food safety	HSS/N5201, V2.0	Core	3	3.5	50	40	15	0	105	87	90	28	35	240	20	
3.	Handle, store and prepare food safely	HSS/N5207 V2.0	Core	3	10.5	115	115	85	0	315	137	140	70	65	412	20	
4.	Provide the dietary information to the patient as per instructions from dietician	HSS/N5208, V2.0	Core	3	2	15	25	20	0	60	33	40	30	40	143	10	
5.	Maintain interpersonal relationship with patients, colleagues and others	HSS/N9615, V2.0	Non-Core	3	2.5	20	25	30	0	75	13	0	0	0	13	10	
6.	Maintain professional & medico-legal conduct	HSS/N9615, V2.0	Non-Core	3	2	15	15	30	0	60	19	0	0	0	19	10	
7.	Maintain a safe, healthy and secure working environment	HSS/N9617, V2.0	Non-Core	3	3	25	20	45	0	90	20	0	9	30	59	10	
8.	Follow infection control policies and procedures including biomedical waste disposal protocols	HSS/N9618, V2.0	Non-Core	3	3.5	30	30	45	0	105	21	0	13	30	64	10	
9.	Employability Skills	DGT/VSQ/N 0101, V1.0	Non-Core	4	1	30	0	0	0	30	20	30	0	0	50	10	
Duration (in Hours) / Total Marks						30	330	300	270	0	900	350	300	150	200	1000	100

Elective NOS/s:

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.																
2.																
Duration (in Hours) / Total Marks																

Optional NOS/s:

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.																
2.																
Duration (in Hours) / Total Marks																

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: ____% (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) (as per NCVET guidelines)	PhD (Dietetic/ Nutrition) with 1 years of experience working in Dietetic Unit with 1 year of teaching experience. Or Medical Graduate (MBBS, BAMS, BHMS) with 3 year experience working in Dietetic Unit is mandatory with 1 year of teaching experience Or MSc (Dietetics or Nutrition) with 2 years working experience in dietetic unit and 1 year of teaching experience. Or BSc (Dietetics or Nutrition) with 3 years working experience in dietetic unit and 1 year of teaching experience. Or BSc (Home Science) with 3 years working experience in dietetic unit and 1 year of teaching experience. Or Diploma (Dietetic or Nutrition) with 5 years working experience in diabetes clinic and 1 year of teaching experience.
2.	Master Trainer's Qualification and experience in the relevant sector (in years) (as per NCVET guidelines)	PhD (Dietetic/ Nutrition) with 2 years of experience working in Dietetic Unit with 2 year of teaching experience. Or Medical Graduate (MBBS, BAMS, BHMS) with 5 year experience working in Dietetic Unit is mandatory with 2 year of teaching experience Or MSc (Dietetics or Nutrition) with 4 years working experience in dietetic unit and 2 year of teaching experience. Or BSc (Dietetics or Nutrition) with 5 years working experience in dietetic unit and 2 year of teaching experience. Or BSc (Home Science) with 5 years working experience in dietetic unit and 2 year of teaching experience.

		Or Diploma (Dietetic or Nutrition) with 6 years working experience in diabetes clinic and 2 year of teaching experience.
3.	Tools and Equipment Required for Training	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No (If "Yes", details to be provided in Annexure)
4.	In Case of Revised Qualification, Details of Any Upskilling Required for Trainer	

Section 4: Assessment Related

1.	Assessor's Qualification and experience in relevant sector (in years) (as per NCVET guidelines)	<p>PhD (Dietetic/ Nutrition) with 2 years of experience working in Dietetic Unit with 1 year of teaching/assessment experience.</p> <p>Or</p> <p>Medical Graduate (MBBS, BAMS, BHMS) with 4 year experience working in Dietetic Unit is mandatory with 2 year of teaching/assessment experience</p> <p>Or</p> <p>MSc (Dietetics or Nutrition) with 4 years working experience in dietetic unit and 2 year of teaching/assessment experience.</p> <p>Or</p> <p>BSc (Dietetics or Nutrition) with 5 years working experience in dietetic unit and 2 year of teaching/assessment experience.</p> <p>Or</p> <p>BSc (Home Science) with 5 years working experience in dietetic unit and 2 year of teaching/assessment experience.</p> <p>Or</p> <p>Diploma (Dietetic or Nutrition) with 6 years working experience in diabetes clinic and 2 year of teaching/assessment experience.</p>
2.	Proctor's Qualification and experience in relevant sector (in years) (as per NCVET guidelines)	Diploma/Graduate

3.	Lead Assessor's/Proctor's Qualification and experience in relevant sector (in years) <i>(as per NCVET guidelines)</i>	PhD (Dietetic/ Nutrition) with 2 years of experience working in Dietetic Unit with 2 year of teaching/assessment experience. Or Medical Graduate (MBBS, BAMS, BHMS) with 5 year experience working in Dietetic Unit is mandatory with 3 year of teaching/assessment experience Or MSc (Dietetics or Nutrition) with 5 years working experience in dietetic unit and 3 year of teaching/assessment experience. Or BSc (Dietetics or Nutrition) with 6 years working experience in dietetic unit and 3 year of teaching/assessment experience. Or BSc (Home Science) with 6 years working experience in dietetic unit and 3 year of teaching/assessment experience. Or Diploma (Dietetic or Nutrition) with 7 years working experience in diabetes clinic and 3 year of teaching/assessment experience.
4.	Assessment Mode <i>(Specify the assessment mode)</i>	Blended (Theory: Online, Practical and Viva: Blended)
5.	Tools and Equipment Required for Assessment	<input checked="" type="checkbox"/> Same as for training <input type="checkbox"/> Yes <input type="checkbox"/> No <i>(details to be provided in Annexure-if it is different for Assessment)</i>

Section 5: Evidence of the need for the Qualification

Provide Annexure/Supporting documents name.

1.	Latest Skill Gap Study (not older than 2 years) (Yes/No): Yes
2.	Latest Market Research Reports or any other source (not older than 2 years) (Yes/No): No
3.	Government /Industry initiatives/ requirement (Yes/No):
4.	Number of Industry validation provided:
5.	Estimated nos. of persons to be trained and employed:

6.	Evidence of Concurrence/Consultation with Line Ministry/State Departments: Yes If “No”, why:
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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>	Yes
2.	Annexure: List of tools and equipment relevant for qualification <i>(Mandatory, except in case of online course)</i>	Yes
3.	Annexure: Detailed Assessment Criteria <i>(Mandatory)</i>	Yes
4.	Annexure: Assessment Strategy <i>(Mandatory)</i>	Yes
5.	Annexure: Blended Learning <i>(Mandatory, in case selected Mode of delivery is “Blended Learning”)</i>	No
6.	Annexure: Multiple Entry-Exit Details <i>(Mandatory, in case qualification has multiple Entry-Exit)</i>	No
7.	Annexure: Acronym and Glossary <i>(Optional)</i>	Yes
8.	Supporting Document: Model Curriculum <i>(Mandatory – Public view)</i>	Yes
9.	Supporting Document: Career Progression <i>(Mandatory - Public view)</i>	Yes
10.	Supporting Document: Occupational Map <i>(Mandatory)</i>	Yes
11.	Supporting Document: Assessment SOP <i>(Mandatory)</i>	Yes
12.	Any other document you wish to submit:	

Annexure: Evidence of Level

NCrf/NSQF Level Descriptors	Key requirements of the job role/ outcome of the qualification	How the job role/ outcomes relate to the NCrf/NSQF level descriptor	NCrf/NSQF Level
Professional Theoretical Knowledge/Process	Work in familiar, predictable, routine, situation of clear choice. • implement temperature control techniques to prevent bacterial growth and nutritional loss	The Dietetic Aide during the job will carry out limited range of activities which are routine and predictable.	3

	<ul style="list-style-type: none"> • use and operate storage equipment to maintain safe storage conditions • identify different preparation methods and serving practices for cooked and raw food • provide the patient information on planned dietary menu • provide the patient with relevant educational brochures on diet recommendation depending upon their health condition • respond to queries and information needs of all individuals • establish, agree, and record the work requirements clearly • maintain patient's confidentiality • meet timelines for each assigned task • maintain competence within one's role and field of practice • evaluate and reflect on the quality of one's work and make continuing improvements • apply appropriate health and safety measures following appropriate personal clothing & protective equipment for infection prevention and control • apply infection control measures within own role and responsibility in accordance with the policies and procedures of the organization • decontaminate equipment requiring special processing in accordance with quality management systems to ensure full compliance with cleaning, disinfection and sterilization protocols • replace surface covers where applicable • maintain and store cleaning equipment 	<p>Refer to the evidences provided in the adjacent column. Hence it falls under Level 3</p>	
<p>Professional and Technical Skills/ Expertise/ Professional Knowledge</p>	<p>Factual knowledge of field of knowledge or study.</p> <ul style="list-style-type: none"> • principles related to food handling and temperature control • proper procedures for safe disposal of food waste, especially relating to waste raw meat products or products which can contaminate other areas of the food handling space • process, condition and resources required by the body to support healthy functioning • common ailments associated with food contamination and associated symptoms • proper procedures for safe disposal of food waste, especially relating to waste raw meat products or 	<p>The Dietetic Aide should have the knowledge of basic facts, process and principles applied in trade of employment.</p> <p>Refer to the evidences provided in the adjacent column. Hence it falls under Level 3</p>	<p>3</p>

	<p>products which can contaminate other areas of the food handling space</p> <ul style="list-style-type: none"> • sources of information for advances in the field of nutrition and dietary practices • process, condition and resources required by the body to support healthy functioning • the principle of meeting the organization’s needs, and how this should enable one to recognize one’s own limitations and when one should seek support from others • the importance of personal hygiene • the actions that can be taken to ensure a current, clear and accurate understanding of roles and responsibilities is maintained, and how this affects the way one work as an individual or part of a team • risks related to quality and safety • susceptible hosts including persons who are immune suppressed, have chronic diseases such as diabetes and infants or elderlies • effective hand hygiene including hand wash, surgical hand wash, when hands must be washed • the importance of organizing, monitoring and obtaining an assessment of the impact the waste may have on the environment • identification and management of infectious risks in the workplace 		
<p>Employment Readiness & Entrepreneurship Skills & Mind-set/Professional Skill</p>	<p>Recall and demonstrate practical skill, routine and repetitive in narrow range of application, using appropriate rule and tool, using quality concepts</p> <ul style="list-style-type: none"> • ensure food waste is removed promptly from food handling, storage and serving areas • identify different preparation methods and serving practices for cooked and raw food • follow proper serving practices for cooked and raw food • modify diet respecting patients’ cultural and religious preferences and after taking advice from the Dietician 	<p>The Dietetic Aide should have practical skills which are routine and repetitive in narrow range of application.</p> <p>Refer to the evidence provided in the adjacent column. Hence it falls under Level 3.</p>	<p>3</p>

	<ul style="list-style-type: none"> • modify diet respecting patients’ cultural and religious preferences and after taking advice from the Dietician • provide the patient information on planned dietary menu • provide the patient with relevant educational brochures on diet recommendation depending upon their health condition 		
<p>Broad Learning Outcomes/Core Skill</p>	<ul style="list-style-type: none"> • report health progress and modify diet accordingly as advised by Dietician • recommend use of different food preparation techniques as appropriate to the plan as advised by Dietician • provide the patient information on planned dietary menu • provide the patient with relevant educational brochures on diet recommendation depending upon their health condition • customize dietary information based on the food preferences of the patients and diet instruction • communicate or provide information in the most appropriate manner which a patient can easily understand • respond to any queries raised by the patient related to diet plan with accurate information • provide patient some healthy tips for cooking at home • check kitchen utensils and equipment is clean and fit-for-use • check temperature control of food is correct and any hazards that individual can deal safely, competently and within the limits of authority • follow the organization’s emergency procedures promptly, calmly, and efficiently • complete any health and safety records legibly and accurately • report any identified breaches in health, safety, and security procedures to the designated person • report the hazards that individual is not allowed to deal with to the relevant person and warn other people who may get affected promptly and accurately maintained at all times until final consumption 	<p>The Dietetic Aide should have written and oral communication skills and should be able to solve basic arithmetic and algebraic principles, also having understanding of social and natural environment.</p> <p>Refer to the evidence provided in the adjacent column. Hence it falls under Level 3.</p>	<p>3</p>

	<ul style="list-style-type: none"> • clean and dry all work surfaces with a neutral detergent and warm water solution before and after each session or when visibly soiled • remove spills in accordance with the policies and procedures of the organization • demarcate and maintain clean and contaminated zones in all aspects of health care work • decontaminate equipment requiring special processing in accordance with quality management systems to ensure full compliance with cleaning, disinfection and sterilization protocols 		
Responsibility	<ul style="list-style-type: none"> • maintain storage areas in a clean and hygienic condition • verify items used to prepare food are not decayed or expired, and fit for consumption • verify food used for preparation was stored as per stipulated guidelines • recognize the boundary of one's role and responsibility and seek supervision when situations are beyond one's competence and authority • follow the organization's emergency procedures promptly, calmly, and efficiently • complete any health and safety records legibly and accurately 	<p>The Dietetic Aide should be able to deal with the responsibilities for own work within defined limit.</p> <p>Refer to the evidences provided in the adjacent column. Hence it falls under Level 3.</p>	3

Annexure: 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	Cutlery – Cooking And Serving	sets	4
2	Gas Cylinder		5
3	Storage And Garbage Bins At All Cooking Stations		5
4	Flip Books And Models For Food Groups and Nutritional Brochures		6

5	Charts Of Food Groups , Portion Sizes , Nutrient Sources Etc		12
6	Sample Diet Chart for practise		10
7	Sample Forms & Formats		10
8	Aprons And Head Scarfs	Box	5
9	Food Models For Portion Size -2 Sets	All food groups	4
10	Gloves (Disposable)	Box	5
11	Liquid Soap	Bottle	3
12	Cleaning Solution (Colin)	at each kitchen	1
13	Scrubbers and soap For Cleaning Utensils Etc	at each kitchen	1
14	Paper Tissues	packet	7
15	Fire Extinguisher Abc Type		1
16	Weighing Machine		1
17	Uninterrupted RO Water Supply		1
18	Replacement Battery		2
19	Flip Charts On Diet Preparation& Management	Each Classroom	1
20	Bio Degradable Plastic Bags (Red, Blue, Black And Yellow 10 Each)With Dustbins	Each	10
21	Food Thermometer		2
22	Sinks For Utensil Washing		5
23	Storage Box for storing Dry And Fresh Cooking Ingredients		5
24	Storage Cupboards		2
25	Cooking Stove And Burners & Lighters with one stand by appratatus	sets	5
26	Microwave		2
27	Dinning Utensils	sets	10
28	Weight Machine For Food-10-50 Gram Sensitivity		3
29	Blenders		3
30	Measuring Cups and Spoons		10
31	Food Trolley		5
32	Refrigerator		2
33	Kitchen Utensils And Equipment for Cooking/Processing	sets	10
34	Stadiometer		3

35	Measuring Tape		3
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Classroom Aids

The aids required to conduct sessions in the classroom are:

1. AV Aids
2. Computer (PC) with latest configurations – and Internet connection with standard operating system and standard word processor and worksheet software (Licensed)
3. (all software should either be latest version or one/two version below)
4. UPS
5. Scanner cum Printer
6. Computer Tables
7. Computer Chairs
8. LCD Projector
9. White Board/Smart Board 1200mm x 900mm
10. Marker
11. Duster
12. Charts
13. Models
14. Flip Chart

Annexure: 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	Max Healthcare	Kumkum Ghosh	AGH, Nursing Quality Education and training	New Delhi	8130740381		
2	KR Mangalam University	Zubeda Akhter	Ex Dy Nsg Superitendent and nursing officer	New Delhi	9906916565		
3	Max Hospital	Charu Dua	HOD clinical nutrition	VSH,PPG	9810805278		
4	Indraprastha Apollo hospital	Anita Jatana	Chief Dietician	New Delhi	9810007944		

5	Christian Medical Association of India	Lyric Abraham	Secretary-AHP	New Delhi	9971418911	
6	Asian Cancer Institute	Ms. Jomet Bragnza	Registered Dietitian	West	9619594391	
7	PD Hinduja Hospital	Heter Rathod	Dietitian	Mumbai	9833800187	
8	PD Hinduja Hospital	Sweedal Trinidade	Sr. Dietitian	Mumbai	9167389461	
9	Ramaiah Memorial Hospital	Dr Hema Arvind	Manager-nutrition and dietetics	South	9341111452	
10	Meenakshi mission hospital and research center	Mrs JP Jeyanthiall	Chief Dietician	South	9994487689	jpjeyanthiall19@gmail.com
11	Dr Mehta Multi specialty hospital pvt ltd	Nithya	Senior Dietician	South	9500167064	nithi_fsn@yahoo.com
12	Suguna Hospital	S Roopa Deepthi	Senior Clinical Nutritionist	West	973900780	canteensug@yahoo.com
13	Nephroplus	Swathi KS	Senior Consultant dietician	South	9945568977	swak55@yahoo.com
14	Narayana Institute of Cardiac Sciences	Suparna Mukherjee	Incharge-Clinical Nutrition Department	South	88922	suparna.mukherjee@narayanahealth.org
15	CGHS	Dr Raghunath Sharma	Consultant Medical Specialist	PAN India	9449710655	drraghunathsharma@gmail.com
16	Narayana Health-Mazumdar Shaw Medical Center	Emmany DR	Senior Clinical Dietician	South	9742044422	dremmans@gmail.com
17	Ramaiah Memorial Hospital	R Saranya	Dietitian	MSRIT Road, Bangalore	9611448073	saranya.rajendra@gmail.com
18	Suguna Hospital	Dr Rekha G	Medical Supritendant	Bangalore	9845043677	drrekha@sugunahospital.com
19	AIIMS	Dr Monika	AP medicine	Uttrakhand	8126021556	anshupathania27@gmail.com
20	AMRI Hospital	Dr Pinaki Datta	Academic registrar	West Bengal	9830082386	academic@amrihospitals.com

21	Downtown Hospital	Mary Anthony	Nursing Supritendent	Assam	9101334537	maryanthony356@gmail.com	
22	Life Line Hospital	Priya Srivastava	Dietitian	Delhi	8564022142	priyasrivastava279@gmail.com	
23							
24							

Annexure: 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
2023	100	50				
2024	200	100				
2025	300	150				
2026	400	200				

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
	2022-23	334	281	269		214							
	2023-24	214	182	165		168							

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.
- 2.

Content availability for previous versions of qualifications:

Participant Handbook Facilitator Guide Digital Content Qualification Handbook Any Other:

Languages in which Content is available:

Annexure: 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	<input type="checkbox"/> Theory/ Lectures - Imparting theoretical and conceptual knowledge		
2	<input type="checkbox"/> Imparting Soft Skills, Life Skills, and Employability Skills /Mentorship to Learners		
3	<input type="checkbox"/> Showing Practical Demonstrations to the learners		
4	<input type="checkbox"/> Imparting Practical Hands-on Skills/ Lab Work/ workshop/ shop floor training		
5	<input type="checkbox"/> Tutorials/ Assignments/ Drill/ Practice		
6	<input type="checkbox"/> Proctored Monitoring/ Assessment/ Evaluation/ Examinations		
7	<input type="checkbox"/> On the Job Training (OJT)/ Project Work Internship/ Apprenticeship Training		

Annexure: Detailed Assessment Criteria

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

National Occupational Standards (NOS)	Element	Theory	Skills Practical	OJT	Viva	Total
HSS/N5201 Maintain hygiene and food safety	Ensure personal hygiene	23	30	8		61
	Use safe food handling techniques	40	30	10	15	95
	Follow approved food waste management practice	24	30	10	20	84
	Total	87	90	28	35	240
HSS/N5207 Handle, store, prepare food safely to maintain nutritional value and avoid contamination	Store food items safely	45	30	10		85
	Handle food items safely	17	40	15	10	82
	Plan the menu	30	40	20	20	110
	Ensure food preparation as per requirement	45	30	25	35	135
	Total	137	140	70	65	412
HSS/N5208 Provide the dietary information to the patient as per instructions from dietician	Provide dietary information	33	40	30	40	143

	Total	33	40	30	40	143
HSS/N9615 Maintain a professional relationship with patients, colleagues and others	Communicate and maintain professional behavior with co-workers and patients and their families	5	0	0	0	5
	Work with other people to meet requirements	5	0	0	0	5
	Establish and manage requirements, planning and organizing work, ensuring accomplishment of the requirements	3	0	0	0	3
	Nos Total	13	0	0	0	13
HSS/N9616 Maintain professional & medico-legal conduct	Maintain professional behavior	5	0	0	0	5
	Act within the limit of one's competence and authority	7	0	0	0	7
	Follow the code of conduct and demonstrate best practices in the field	7	0	0	0	7
	Nos Total	19	0	0	0	19
HSS/N9617 Maintain a safe, healthy and secure working environment	Comply the health, safety and security requirements and procedures for workplace	7	0	2	10	19
	Handle any hazardous situation with safely, competently and within the limits of authority	8	0	5	10	23
	Report any hazardous situation and breach in procedures to ensure a safe, healthy, secure working environment	5	0	2	10	17
	Nos Total	20	0	9	30	59
HSS/N9618 Follow biomedical waste disposal and infection control policies and procedures	Classification of the waste generated, segregation of biomedical waste, proper collection and storage of waste	5	0	3	10	18
	Complying with effective infection control protocols that ensures the safety of the patient(or end-user of health-related products/services)	8	0	5	10	23
	Maintaining personal protection and preventing the transmission of infection from person to person	8	0	5	10	23
	Nos Total	21	0	13	30	64
DGT/VSQ/N0101, V1.0, Employability Skills (30 Hours)	Introduction to Employability Skills	1	1			2
	Constitutional values – Citizenship	1	1			2
	Becoming a Professional in the 21st Century	1	3			4
	Basic English Skills	2	3			5
	Communication Skills	1	1			2
	Diversity & Inclusion	1	1			2
	Financial and Legal Literacy	3	4			7
	Essential Digital Skills	4	6			10
	Entrepreneurship	3	5			8
	Customer Service	2	2			4

	Getting ready for apprenticeship & Jobs	1	3			4
	NOS Total	20	30	0	0	50
	Grand Total	350	300	150	200	1000

Annexure: Assessment Strategy

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

Mention the detailed assessment strategy in the provided template.

<1. Assessment System Overview:

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

2. Testing Environment:

- Check the Assessment location, date and time
- If the batch size is more than 30, then there should be 2 Assessors.
- Check that the allotted time to the candidates to complete Theory & Practical Assessment is correct.

3. Assessment Quality Assurance levels/Framework:

- Question bank is created by the Subject Matter Experts (SME) are verified by the other SME
- Questions are mapped to the specified assessment criteria
- Assessor must be ToA certified & trainer must be ToT Certified

4. Types of evidence or evidence-gathering protocol:

- Time-stamped & geotagged reporting of the assessor from assessment location
- Centre photographs with signboards and scheme specific branding

5. Method of verification or validation:

- Surprise visit to the assessment location

6. Method for assessment documentation, archiving, and access

- Hard copies of the documents are stored

On the Job:

1. Each module (which covers the job profile of Automotive Service Assistant Technician) will be assessed separately.
2. The candidate must score 60% 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
 -
4. Assessment of each Module will ensure that the candidate is able to:

- Effective engagement with the customers
- Understand the working of various tools and equipment
->

Annexure: Acronym and Glossary

Acronym

Acronym	Description
AA	Assessment Agency
AB	Awarding Body
ISCO	International Standard Classification of Occupations
NCO	National Classification of Occupations
NCrF	National Credit Framework
NOS	National Occupational Standard(s)
NQR	National Qualification Register
NSQF	National Skills Qualifications Framework
OJT	On the Job Training

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