



QUALIFICATION FILE

Spice Processor

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

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

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

NCrF/NSQF Level: 3.0

Submitted By:

Food Industry Capacity and Skill Initiative (FICSI)

Shriram Bharatiya Kala Kendra, 3rd floor

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Section 1: Basic Details

1.	Qualification Name	Spice Processor																
2.	Sector/s	Food Processing																
3.	Type of Qualification: ☐ New ☒ Revised ☐ Has Electives/Options ☐ OEM	NQR Code & version of existing/previous qualification: 2022/FI/FICSI/06695 and Version 4.0	Qualification Name of existing/previous version: Spice Processing Technician															
4.	a. OEM Name b. Qualification Name (Wherever applicable)	NA																
5.	National Qualification Register (NQR) Code &Version (Will be issued after NSQC approval)	QG-03-FI-03998-2025-V2-FICSI	6. NCrf/NSQF Level: 3.0															
7.	Award (Certificate/Diploma/Advance Diploma/ Any Other (Wherever applicable specify multiple entry/exits also & provide details in annexure)	Certificate																
8.	Brief Description of the Qualification	A Spice Processor is responsible for processing a variety of whole and powdered spices, as well as seasonings, by efficiently operating and synchronizing different tools, machinery, and automated systems. They ensure seamless production by adhering to Standard Operating Procedures (SOPs) while maintaining consistency in quality and output. The role also involves conducting regular quality checks, monitoring critical control points, and leveraging automation to enhance efficiency, minimise contamination risks, and optimise the overall production process.																
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 or equivalent</td> <td></td> </tr> <tr> <td>2.</td> <td>8th grade pass</td> <td>3-year experience in Food industry</td> </tr> <tr> <td>3.</td> <td>Previous relevant Qualification of NSQF Level 2.0</td> <td>3-year experience in Food industry</td> </tr> <tr> <td>4.</td> <td>Previous relevant Qualification of NSQF Level 2.5</td> <td>1.5-year experience in Food industry</td> </tr> </tbody> </table> b. Age: NA		S. No.	Academic/Skill Qualification (with Specialization - if applicable)	Required Experience (with Specialization - if applicable)	1.	10th grade pass or equivalent		2.	8th grade pass	3-year experience in Food industry	3.	Previous relevant Qualification of NSQF Level 2.0	3-year experience in Food industry	4.	Previous relevant Qualification of NSQF Level 2.5	1.5-year experience in Food industry
S. No.	Academic/Skill Qualification (with Specialization - if applicable)	Required Experience (with Specialization - if applicable)																
1.	10th grade pass or equivalent																	
2.	8th grade pass	3-year experience in Food industry																
3.	Previous relevant Qualification of NSQF Level 2.0	3-year experience in Food industry																
4.	Previous relevant Qualification of NSQF Level 2.5	1.5-year experience in Food industry																
10.	Credits Assigned to this Qualification, Subject to Assessment (as per National Credit Framework (NCrf))	12	11. Common Cost Norm Category (I/II/III) (wherever applicable): I															

12.	Any Licensing requirements for Undertaking Training on This Qualification <i>(wherever applicable)</i>	NA																		
13.	Training Duration by Modes of Training Delivery <i>(Specify Total Duration as per selected training delivery modes and as per requirement of the qualification)</i>	☒ Offline ☐ Online ☐ Blended <table border="1"> <thead> <tr> <th>Training Delivery Modes</th> <th>Theory (Hours)</th> <th>Practical (Hours)</th> <th>OJT Mandatory (Hours)</th> <th>OJT Recommended (Hours)</th> <th>Total (Hours)</th> </tr> </thead> <tbody> <tr> <td>Classroom (offline)</td> <td>120</td> <td>180</td> <td>60</td> <td></td> <td>360</td> </tr> <tr> <td>Online</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> </tbody> </table> <i>(Refer Blended Learning Annexure for details)</i>	Training Delivery Modes	Theory (Hours)	Practical (Hours)	OJT Mandatory (Hours)	OJT Recommended (Hours)	Total (Hours)	Classroom (offline)	120	180	60		360	Online					
Training Delivery Modes	Theory (Hours)	Practical (Hours)	OJT Mandatory (Hours)	OJT Recommended (Hours)	Total (Hours)															
Classroom (offline)	120	180	60		360															
Online																				
14.	Aligned to NCO/ISCO Code/s <i>(if no code is available mention the same)</i>	NCO-2015/8160.0700																		
15.	Progression path after attaining the qualification <i>(Please show Professional and Academic progression)</i>	<pre> graph LR A[Spice Processor (L3)] --> B[Processing - Packaged Foods (L4)] </pre>																		
16.	Other Indian languages in which the Qualification & Model Curriculum are being submitted	Hindi																		
17.	Is similar Qualification(s) available on NQR-if yes, justification for this qualification	☐ Yes ☒ No URLs of similar Qualifications:																		
18.	Is the Job Role Amenable to Persons with Disability	☒ Yes ☐ No If "Yes", specify applicable type of Disability: <i>Hearing Impairments, Speech and Language disability.</i>																		
19.	How Participation of Women will be Encouraged	The food processing sector has witnessed significant participation of women at the household level. FICSI aims to further enhance this by providing targeted training programs for women entrepreneurs in various food processing activities, such as pickle, jam, jelly, squash preparation, and bread and bakery products. By equipping women with the necessary skills and knowledge, FICSI encourages them to start their own ventures and contributes to their economic empowerment. To support these initiatives, FICSI will offer handholding support for setting up businesses, ensuring that women have the guidance and resources they need to succeed. Additionally, FICSI proposes to upskill self-help groups through specialized training and capacity-building programs. These efforts aim to provide enhanced livelihood opportunities and foster entrepreneurial qualities among the beneficiaries, thereby increasing women's participation in the food processing sector.																		

		Furthermore, FICSI plans to undertake projects aimed at upskilling street food vendors, providing them with better livelihood opportunities and inculcating entrepreneurial qualities. FICSI is committed to creating an inclusive environment that supports and encourages the participation of women in various job roles within the food processing industry.	
20.	Are Greening/ Environment Sustainability Aspects Covered (<i>Specify the NOS/Module which covers it</i>)	☒ Yes ☐ No (Covered in FIC/N9906 and DGT/VSQ/N0101)	
21.	Is Qualification Suitable to be Offered in Schools/Colleges	Schools ☒ Yes ☐ No Colleges ☒ Yes ☐ No	
22.	Name and Contact Details of Submitting / Awarding Body SPOC (<i>In case of CS or MS, provide details of both Lead AB & Supporting ABs</i>)	Name: Mr. Sunil K Marwah Email: admin@ficsi.in Website: https://www.ficsi.in/ Contact No.: 9711260230	
23.	Final Approval Date by NSQC: 01-05-2025	24. Validity Duration: 3 years	25. Next Review Date: 30-04-2028

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.	Prepare for Production	FIC/N9026, v1.0	Non-Core	3.0	2	20	40	-	-	60	30	50	-	20	100	20
2.	Produce Spice and Seasoning	FIC/N8515, v3.0	Core	3.0	8	60	120	60	-	240	30	50	-	20	100	60
3.	Apply food safety guidelines in Food Processing	FIC/N9906, v1.0	Non-Core	3.0	1	10	20	-	-	30	30	60	-	10	100	10
4.	Employability Skills (30 Hours)	DGT/VSQ/N0101, v1.0	Non-Core	2.0	1	30	-	-	-	30	20	30	-	-	50	10
Duration (in Hours) / Total Marks					12	120	180	60		360	110	190		50	350	100

Assessment - Minimum Qualifying Percentage

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

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

Minimum Pass Percentage – NOS/Module-wise: 50 % (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)	B.Sc or graduate/B.Tech/BE (Food technology or food Engineering or Food Science) with 2 years of industry experience and 1 year of training experience in food processing industry OR M.Sc/M.Tech/ME (Food technology or food Engineering or Food Science) with 1 years of industry experience and 1 year of training experience in the food processing industry
2.	Master Trainer's Qualification and experience in the relevant sector (in years) (as per NCVET guidelines)	B.Sc or graduate/B.Tech/BE (Food technology or food Engineering or Food Science) with 5 years industry and 1 year of training experience in food processing industry OR M.Sc/M.Tech/ME (Food technology or food Engineering or Food Science) with 4 years of industry experience and 1 year of training experience in the food processing industry
3.	Tools and Equipment Required for Training	☒ Yes ☐ No (If "Yes", details to be provided in Annexure)
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) (as per NCVET guidelines)	B.Sc or graduate/B.Tech/BE (Food technology or food Engineering or Food Science) with 3 years of industry experience and 1 year training experience in food processing industry OR M.Sc/M.Tech/ME (Food technology or food Engineering or Food Science) with 2 years of industry experience and 1 year training experience in food processing industry
2.	Proctor's Qualification and experience in relevant sector (in years) (as per NCVET guidelines)	B.Sc or graduate/B.Tech/BE (Food technology or food Engineering or Food Science) with 3 years of industry experience and 1 year training experience in food processing industry OR M.Sc/M.Tech/ME (Food technology or food Engineering or Food Science) with 2 years of industry experience and 1 year training experience in the food processing industry
3.	Lead Assessor's/Proctor's Qualification and experience in relevant sector (in years) (as per NCVET guidelines)	B.Sc or graduate/B.Tech/BE (Food technology or food Engineering or Food Science) with 5 years of industry and 1 year training experience in food processing industry OR M.Sc/M.Tech/ME (Food technology or food Engineering or Food Science) with 4 years of industry experience and 1 year training experience in the food processing industry

4.	Assessment Mode <i>(Specify the assessment mode)</i>	Offline
5.	Tools and Equipment Required for Assessment	☒ Same as for training ☐ Yes ☐ No <i>(details to be provided in Annexure-if it is different for Assessment)</i>

Section 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: 15,000
6.	Evidence of Concurrence/Consultation with Line Ministry/State Departments: <i>This is an old QP. We have Ministry concurrence</i> If "No", why:

Section 6: Annexure & Supporting Documents Check List

Specify Annexure Name / Supporting document file name

1.	Annexure: NCrf/NSQF level justification based on NCrf level/NSQF descriptors <i>(Mandatory)</i>	Attached
2.	Annexure: List of tools and equipment relevant for qualification <i>(Mandatory, except in case of online course)</i>	Attached
3.	Annexure: Detailed Assessment Criteria <i>(Mandatory)</i>	Attached
4.	Annexure: Assessment Strategy <i>(Mandatory)</i>	Attached
5.	Annexure: Blended Learning <i>(Mandatory, in case selected Mode of delivery is "Blended Learning")</i>	NA
6.	Annexure: Multiple Entry-Exit Details <i>(Mandatory, in case qualification has multiple Entry-Exit)</i>	NA
7.	Annexure: Acronym and Glossary <i>(Optional)</i>	Attached
8.	Supporting Document: Model Curriculum <i>(Mandatory – Public view)</i>	Attached
9.	Supporting Document: Career Progression <i>(Mandatory - Public view)</i>	Attached

10.	Supporting Document: Occupational Map (Mandatory)	Attached
11.	Supporting Document: Assessment SOP (Mandatory)	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. Prepare for production - Plan for production - Clean and maintain work area, machineries, and tools for production - Organize for production Produce Spice and Seasoning - Produce whole spices - Produce spice and curry powder - Produce seasonings - Wrap and label the products - Post-production cleaning and regular maintenance of equipment Apply food safety guidelines in Food Processing - Apply personal hygiene and follow Good Manufacturing practices at the workplace - Implement Food Safety and pre-requisite programs (PRP) at the workplace	The Spice Processor should understand spice production, equipment operation, and food safety regulations. They manage production, maintain hygiene, and ensure quality control through tasks like cleaning, processing spices, packaging, and following GMP and food safety guidelines. Post-production cleaning and equipment maintenance are also essential. Hence, it falls under Level 3.	3.0
Professional and Technical Skills/ Expertise/ Professional Knowledge	Factual knowledge of field of employment or study - Understand spice processing techniques, equipment operation, and food safety regulations. - Understand Good Manufacturing Practices (GMP), hygiene standards, and quality control measures. - Know how to plan, organize, and manage spice and seasoning production. - Know the properties of different spices, their processing requirements, and packaging methods.	The Spice Processor should understand spice processing techniques, equipment operation, and food safety regulations. They must produce whole spices, spice powders, and seasonings while following GMP and hygiene standards. The role includes equipment maintenance, post-production cleaning, packaging, and quality control to ensure efficient operations and compliance. Hence, it falls under Level 3.	3.0

	- Know workplace safety procedures, food safety standards, and personal hygiene protocols. - Know how to operate, clean, and maintain spice processing machinery and tools. - Know how to produce whole spices, spice powders, curry powders, and seasonings. - Know how to wrap, label, and store finished products while ensuring compliance with food safety guidelines. - Know how to perform post-production cleaning and routine equipment maintenance.		
Employment Readiness & Entrepreneurship Skills & Mind-set/Professional Skill	The participant should be able to: - Define production goals, quality standards, and safety protocols for spice processing. - Design efficient workflows for cleaning, grinding, blending, and packaging spices. - Select appropriate raw materials, machinery, and packaging solutions based on production needs. - Identify market demands, cost-effective production methods, and quality improvement opportunities. - Coordinate with suppliers, workforce, and quality control teams to ensure smooth operations. - Maintain hygiene, workplace safety, and compliance with food safety regulations. - Monitor production processes, equipment performance, and adherence to GMP. - Record production data, quality checks, and inventory for traceability and compliance. - Evaluate product quality, efficiency, and cost-effectiveness to optimize production. - Organize resources, workforce, and logistics for efficient spice processing and distribution.	The Spice Processor manages spice production, ensuring quality, safety, and hygiene. They operate equipment, process raw materials, and handle packaging while following food safety regulations. The role requires practical skills, precision, and quality control in routine and non-routine tasks. They work independently and coordinate with teams, taking responsibility for their tasks. Therefore, this job role is considered at Level 3.	3.0
Broad Learning Outcomes/Core Skill	Language to communicate written or oral, with required clarity, skill to basic arithmetic and algebraic principles, basic understanding of social political and natural environment. The job holder is expected to communicate with clarity, have basic arithmetic skills, and a basic understanding of the political and natural environment. For instance, s/he should be able to:	The Spice Processor independently handles spice processing tasks, applying standard and non-standard procedures as needed. They manage ingredient measurements, grinding, blending, and packaging while ensuring hygiene, equipment maintenance, and food safety compliance. They also identify and	3.0

	- Develop a strong understanding of spice processing techniques, equipment, and food safety regulations. - Apply Good Manufacturing Practices (GMP) and hygiene standards in spice production. - Demonstrate proficiency in cleaning, grinding, blending, and packaging spices. - Ensure quality control by monitoring production processes and maintaining consistency. - Follow workplace safety guidelines and food safety protocols. - Operate and maintain spice processing machinery and tools efficiently. - Record and analyze production data for quality assurance and compliance. - Coordinate with team members to optimize production efficiency. - Adapt to industry advancements and best practices for continuous improvement. - Develop problem-solving and decision-making skills for effective production management.	resolve operational challenges to optimize quality and efficiency. Refer to evidence provided in the adjacent column. Hence, this job role falls under Level 3.	
Responsibility	Responsibility for own work and learning. - Plan for production - Clean and maintain work area, machineries, and tools for production - Organize for production - Produce whole spices - Produce spice and curry powder - Produce seasonings - Wrap and label the products - Post-production cleaning and regular maintenance of equipment - Apply personal hygiene and follow Good Manufacturing practices at the workplace - Implement Food Safety and pre-requisite programs (PRP) at the workplace	A Spice Processor is responsible for processing a variety of whole and powdered spices, as well as seasonings, by efficiently operating and synchronizing different tools, machinery, and automated systems. They ensure seamless production by adhering to Standard Operating Procedures (SOPs) while maintaining consistency in quality and output. The role also involves conducting regular quality checks, monitoring critical control points, and leveraging automation to enhance efficiency, minimize contamination risks, and optimize the overall production process. Hence it falls under Level 3.	3.0

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

List of Tools and Equipment

Batch Size: 30

S. No.	Tool / Equipment Name	Specification	Quantity for specified Batch size
1.	Grinder	Nos	3
2.	Mills	Nos	2
3.	Pulveriser	Nos	2
4.	SORTEX Machine	Nos	1
5.	Sterilization Chamber	Nos	1
6.	Vacuum Dryer Chamber	Nos	1
7.	Dryer	Nos	2
8.	Roasting Machine	Nos	1
9.	Sifter	Nos	3
10.	Mortar & Pestle	Nos	10
11.	Pounding Machine	Nos	2
12.	De-Stoner	Nos	2
13.	Spice Blender	Nos	2
14.	Protective Gloves	Set	30
15.	Head Caps	Nos	30
16.	Aprons	Nos	30
17.	Safety Goggles	Nos	30
18.	Safety Boots	Nos	30
19.	Mouth Masks	Nos	60
20.	Sanitizer	Bottles	5
21.	Safety Manual	Nos	30
22.	Process Related Documents	Nos	30
23.	List of Raw Materials	Nos	5
24.	Tools, Equipment, and Machinery	Nos	5
25.	Organizational Documents	Nos	5
26.	Logbook	Nos	2
27.	Packaging Material	Nos	5

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.	Ambriona Cacao Blends Pvt. Ltd.	Mr. Shubham Joshi	General Manager	302 The Summit Business Bay, H-2, Western Express Hwy, Nav Prabhat Society, Navpada, Vile Parle East, Vile Parle, Mumbai, Maharashtra 400057	7999833329	ambrionablends@gmail.com	
2.	Dhenki Foods Pvt. Ltd. (A Greenthink Ventures Pvt. Ltd. company)	Mr. Md. Arifuzzaman	Assistant Manager – Product Development	4th Floor, Monibhandar Building, WEBEL Bhaban Sector V, Salt Lake, Kolkata – 700091	7003490034	md.arifuzzaman@ingreens.in	https://www.linkedin.com/in/arifuzzaman-food-tech/
3.	Shree Sharnam Spices	Mr. Aayush Chandaliya	Chairperson and Partner	Lalakheda Chouraha, Ujjain Bypass, Jaora (MP)	7000697722	shreesarnamspices@gmail.com	
4.	Freakat Foods OPC PVT LTD	Mr. Rishabh Mahajan	Director	Plot no.2230,Phase ii,Sector 38, HSIIDC Rai, Industrial area, Sonipat-131029,Haryana	9996290209	freakatfoods@gmail.com	https://www.linkedin.com/in/rishabh-mahajan-57103ba3/
5.	Kayem Foods Industries Private Limited	Mr. Rajender Kumar Sharma	GM Operations & R&D	G.T Road Panipat ,132103	7206026011	rajender.sharma@kayemfoods.in	https://www.linkedin.com/in/rajender-kumar-sharma-88684030/
6.	Sahasra Food Consultancy	CH. Subramanyam	CEO	25-6-79/1,, Vijay Nagar Colony, Rahamatnagar, Kazipet, Telangana 506003	9393406062/ 8884627255	sahasra.chs@gmail.com	
7.	DS Group	Mr. Bikash Jain	Marketing Manager	C-6 – 10, DS Road, Sec -67, Noida	9999009564	bikash.jain@dsgroup.com	

8.	Ruhi Corporation	Mr. Vaibhav Kumar Jain	Chairman	No. 7, Namkeen & Allied Food Cluster, Industrial Park, Karamdi Rd, Ratlam, Madhya Pradesh-457001	7771970097	ruhicorp@gmail.com	
9.	Hatsun Agro Products Ltd.	Mr. Naresh R	QA Officer	No. 114, Aangadu Road, Sirinium Village, Nellore Road, Redhills, Chennai	9080224273	naresh.rrr@hap.in	
10.	Nagpal Agro Foods	Mr.Manpreet	Managing Director	Village Kahanpur ,Hadbasat No 10 Tehsil Amloah District Fatehgarh Sahib Punjab 140406	9780100128	info@freshbiteindia.com	
11.	Sirius Foods Pvt. Ltd.	Mr.Ram Raja Yadav	Assistant Manager – Food Production	C17 ,Phase-II ,Noida -201305 Gautam Budh Nagar, Uttar Pradesh	9208574082	yadav.ramraja06@gmail.com	
12.	Hari Ram Masala Co.	Mr.Hemant	Marketing Head	Plot No. 08, ROAD, Bahalgarh, Khewra, Sonipat, Haryana 131021	8070605111	Info.hrmfoods@gmail.com	
13.	Zhagram Bakes	Ms. Vishnupriya	Founder and Director	Jambukeshwarar Naga Rd Sri Akilandeswari Nagar, Thiruvanaikoil, Tiruchirappalli, Tamil Nadu 620005	9500070958	zhagarambakes@gmail.com	
14.	Diamond Foods	Mr.Anoop Tewari	Director	GF-20, Street 76, Sector 76, Noida	9971190364	anooptewari4@gmail.com, anooptewari4@rediff.com	
15.	Food Science and Nutrition, Yuvaraja's College (Autonomous)University	Dr. Devaki C S	Sr. Food Scientist	Mysore	9845308181	devaki.s.kiran@gmail.com	
16.	Mordip Food Consultant	Mr.Kunal M.Funde	Proprietor/Technical Head	102 Walani Road ,Asgaon ,Tah Pauni District Bhandara -441910	9403373016	kunalfunde94@gmail.com	
17.	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 Chennai600020	9717262377	archana@prahana.in	
18.	Reliance Consumer Products Limited	Mr.Bharath J	R&D Scientist	Chennai, Tamilnadu	9566776689	bharathjagasha@gmail.com	
19.	Department of Technical Education, Training & Skill	Mr.Molla Salauddin	Lecturer	Plot No. B-7, AA-III, 2nd Floor, Newtown, Rajarhat, Kolkata, West Bengal 700160	8777268683	mollasalauddin2010@gmail.com	

	Development, Government of West Bengal						
20.	Centre for Food Technology – Jiwaji University	Dr. Manoj Sharma	Coordinator	Jiwaji University Gwalior (M.P.), India	9926294789	Juft20@gmail.com , manojdrde@gmail.com	
21.	Country Delight, DS Group, V.R.S. Foods Limited.	Mr. Vishal Verma	Visiting Faculty and Consultant	Indore	9415626526	cppm24b10vishaly@iimdr.ac.in	

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	5000	5000	2000	2000	100	100
2026-27	5000	5000	2000	2000	200	200
2027-28	5000	5000	1500	1500	150	150

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
3.0	2023-24	564	506	479									

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/N9026: Prepare for production	<i>Plan for production</i>	13	21	-	9
	PC1. identify work requirements by obtaining instructions from the supervisor. Instructions: process chart, product flow chart, formulation, chart, etc.	2	3	-	1
	PC2. plan and prioritize tasks as per work schedule. Tasks: inspect, clean, maintain, verify, etc.	2	3	-	2
	PC3. estimate manpower and material requirements as per work requirements. Material: raw materials and packaging materials	3	4	-	2
	PC4. ensure the required quantity of raw materials, packaging materials, equipment, and manpower for production	2	4	-	2
	PC5. plan capacity utilization of machinery with respect to the processing time, production order, and batch size for each product	2	4	-	1
	PC6. plan the changeover to minimize the impact on production schedules	2	3	-	1
	<i>Clean and maintain work area, machinery, and tools for production</i>	11	18	-	7
	PC7. clean and maintain the work area as per organizational procedures	3	4	-	2
	PC8. clean and maintain the machines and tools and sanitize them as per the organization's specifications and standards	2	4	-	2
	PC9. dispose of the waste material at the designated place safely. Waste material: hazardous waste, food waste, packaging waste, etc.	2	4	-	1
	PC10. inspect the tools, equipment, and machinery to ascertain suitability for use	2	3	-	1
	PC11. report information such as faulty tools and equipment to the concerned authority	2	3	-	1
	<i>Organize for production</i>	6	11	-	4
	PC12. organize tools and equipment	2	4	-	2
	PC13. receive and organize production materials appropriately. Production materials: raw materials, packaging materials, etc.	2	4	-	1
	PC14. allot responsibilities/work to the assistants and helpers	2	3	-	1
	Total Marks	30	50	-	20
FIC/N8515: Produce Spice and Seasoning	<i>Pre-process whole spices</i>	5	7	-	3
	PC1. receive and inspect raw whole spices for damage, mold, pest infestation, and moisture levels as per organizational standards	1	1	-	0.5
	PC2. identify and segregate spices based on type and intended processing requirements	0.5	1	-	-
	PC3. remove foreign matter using tools like aspirators, air classifiers, sieves, magnets, and SORTEX machines for high-precision optical sorting	1	1	-	0.5
	PC4. operate destoners, magnetic separators, and SORTEX machines to eliminate stones, metallic contaminants, and discolored or damaged pieces	0.5	1	-	0.5
	PC5. grade spices by size, shape, density, and color using manual or mechanical sorters, and automated grading through SORTEX machines where applicable	0.5	1	-	0.5

PC6.	perform spice-specific cleaning and sorting procedures, such as: • Chilies – remove stalks, dust, and use SORTEX for rejecting moldy/discolored pods • Turmeric – wash, scrub, drain, and use SORTEX for post-drying color grading • Cumin/Coriander/Fennel – remove pod fragments, chaff, and stones; use SORTEX for purity improvement • Cardamom/Cloves/Pepper – sort by color and size; remove discolored/damaged pieces using SORTEX	1	1	-	0.5
PC7.	dry cleaned spices using sun drying, tray drying, or forced-air drying methods based on spice type and pass dried spices through SORTEX for final cleaning and grading	0.5	1	-	0.5
<i>Produce whole spices</i>		5	7	-	3
PC8.	transfer dried whole spices to the cutting machine safely, ensuring zero spillage and minimal wastage	0.5	1	-	0.5
PC9.	set cutting machine controls to obtain the desired spice size and texture for further processing	1	1	-	0.5
PC10.	sterilize whole spices using an automated sterilizer, setting controls (temperature, time, pressure, and water level) as per standard procedures	1	1	-	0.5
PC11.	monitor the sterilization process and establish critical control points (CCP) to ensure food safety and prevent contamination	1	1		0.5
PC12.	inspect produced samples for parameters such as color, size, moisture content, and cleanliness	1	1	-	0.5
PC13.	handover produced samples to the quality lab for testing and verification in accordance with organizational practice	0.5	2	-	0.5
<i>Produce spice and curry powder</i>		8	12	-	5
PC14.	set and monitor the roasting machine controls (such as temperature and time) to ensure adequate roasting	1	1	-	0.5
PC15.	operate spice millers to pulverize roasted spices,, placing the spices safely and adjusting grinder screens as per standard practice	1	2		0.5
PC16.	collect milled spices in clean, food-grade containers or bags and allow them to cool adequately.	0.5	2	-	0.5
PC17.	adjust and operate sifting/sieving equipment to remove contaminants and ensure powder uniformity	1	1	-	0.5
PC18.	operate blending machines to produce spice blends or curry powder (e.g., chili powder, turmeric powder, garam masala, etc.) as per formulation and production requirements.	1	1	-	0.5
PC19.	operate sterilization equipment by setting appropriate pressure, temperature, and duration, using industry-recommended chemicals to remove microbial contaminants	1	1	-	0.5
PC20.	set and monitor vacuum drying chamber controls (temperature, pressure, time) to properly dry sterilized spices or blends.	1	1	-	0.5
PC21.	collect and cool single spice powders (e.g., chili powder, turmeric powder, cumin powder) before packaging, ensuring minimal product loss and maintaining quality.	0.5	1	-	0.5

PC22.	collect and cool blended spice mixes (e.g., garam masala, sambar powder) before packaging, ensuring uniformity of mix and preserving product quality.	0.5	1		0.5
PC23.	submit samples of spice powders and blended spice mixes to the quality control department for inspection, testing, and verification as per standard procedures.	0.5	1	-	0.5
<i>Produce seasonings</i>		<i>4</i>	<i>8</i>	<i>-</i>	<i>3</i>
PC24.	add ingredients in the correct sequence and proportion to prepare mixtures for blending, based on the type of seasoning to be produced.	1	2	-	0.5
PC25.	sieve the mixture to obtain the required fineness of seasoning.	0.5	2	-	0.5
PC26.	monitor the blending and sieving process to ensure food safety and prevent contamination.	1	1		0.5
PC27.	collect and cool the seasoning adequately before packaging.	0.5	1	-	0.5
PC28.	collect product samples and perform initial checks before submitting them for quality verification as per standard protocols.	0.5	1	-	0.5
PC29.	document significant process parameters, defects observed, and corrective actions taken.	0.5	1	-	0.5
<i>Wrap and label the products</i>		<i>6</i>	<i>12</i>	<i>-</i>	<i>5</i>
PC30.	load appropriate packaging materials into the machine as per product type (e.g., pouches, bottles, jars, sachets)	0.5	2	-	0.5
PC31.	load different types of spices onto the packaging machine (whole spices, powdered spices, curry powders, and seasonings)	0.5	2	-	0.5
PC32.	set controls of the packaging machine, monitor the in-feed, and ensure compliance with packaging standards	0.5	1	-	0.5
PC33.	check for the presence of metallic substances in packaged products using an automated metal detector	0.5	1	-	0.5
PC34.	record all necessary packaging details as per FSSAI regulations (e.g., product name, weight, manufacturer details, batch number, best-before date, ingredient list, nutritional value, allergen warnings, etc.)	1	1	-	0.5
PC35.	ensure verification of packaging data by both production and QC departments	0.5	1	-	0.5
PC36.	report discrepancies in product packaging or labeling to the supervisor	0.5	1	-	0.5
PC37.	maintain production records in manual or digital formats (ERP systems) as per industry standards	0.5	1	-	0.5
PC38.	track finished products back to their raw ingredients for quality audits and traceability	1	1	-	0.5
PC39.	transfer final products to the quality lab for shelf-life analysis and verification	0.5	1	-	0.5
<i>Post-production cleaning and equipment maintenance</i>		<i>2</i>	<i>4</i>	<i>-</i>	<i>1</i>
PC40.	clean work areas, machinery, and tools using recommended cleaning agents and sanitizers after completing production tasks	0.5	1	-	0.25
PC41.	inspect tools, equipment, and machinery to identify defects, ensuring proper upkeep and maintenance	0.5	1	-	0.25
PC42.	follow allergen handling procedures to prevent cross-contamination, documenting necessary precautions and cleaning measures	0.5	1	-	0.25
PC43.	report equipment faults to the concerned department/supervisor as per organizational protocols	0.5	1		0.25
Total Marks		30	50	-	20

FIC/N9906: Apply food safety guidelines in Food Processing	<i>Apply personal hygiene and follow Good Manufacturing practices at workplace</i>	22	44	-	6
	PC1. follow a site relevant documented procedure for Personal Hygiene and Visitor/ Contractor rules.	2	4	-	-
	PC2. follow work instructions at levels of employees inside a food manufacturing site and ensure that the relevant instructions are well communicated and being followed at the fixed timelines.	2	4	-	2
	PC3. ensure timely participate and carry out the relevant training and awareness sessions on personal hygiene, GMP, and related topics.	2	4	-	-
	PC4. ensure timely medical examination from a prescribed and authorized doctor and comply with the guidelines of Schedule IV as described in Food Safety Standard Authority of India (FSSAI) guidelines.	2	4	-	-
	PC5. fill in data in the daily monitoring checklist related to personal hygiene, food safety, and GMP.	2	4	-	-
	PC6. follow a site-relevant documented procedure and area-wise work instructions for Good Manufacturing Practices (GMP) to be followed on the site. Procedure: Hand washing requirements, Gowning & De gowning protocols, cleaning, and sanitation of employee lockers, follow the protocols as laid down in the different categories of processing areas like Low Risk, High Risk, High Care areas, etc.	2	4	-	2
	PC7. follow all validated Do's & Don'ts inside a food manufacturing firm.	1	2	-	1
	PC8. follow man and materials movement throughout the production facility, to restrict unwanted hazards to cross-contaminate the products which are being manufactured in the facility.	2	4	-	-
	PC9. refer to the process flow charts, HACCP summary plan, and critical process parameters in each and respective areas of the production line.	1	2	-	1
	PC10. identify the material requirements such as manufacturing equipments, Utensils, and other processing aids, cleaning chemicals, and cleaning work instructions in all the relevant areas of the manufacturing facility. Also, a special focus shall be given to Allergens and their risks. Wherever required, the allergen requirements shall be separately addressed.	2	4	-	-
	PC11. ensure to properly tag and number all the equipment, machinery, tools, and other processing aids to keep proper traceability of the product being manufactured and handled at the site.	1	2	-	-
	PC12. follow and implement all training and awareness guidelines in the manufacturing area and regularly participate in training effectiveness for evaluation.	1	2	-	-
	PC13. participate in audits and address the aspects of Good Manufacturing Procedures, personal hygiene, and food safety.	1	2	-	-
	PC14. ensure the record keeping and documentation such as Daily Monitoring Sheets, Batch Traceability Records, machine records, product parameters, process control parameters, etc.	1	2	-	-
	<i>Implement food safety practices at the workplace</i>	8	16	-	4
	PC15. maintain updated facilities, equipment, and tool and design requirements to minimize the risks associated with the products being handled at the site.	2	4	-	-
	PC16. follow the instruction in the raw and packaging materials warehouse and ensure receiving material parameters match all the laid requirements. parameters:	1	2	-	1

	Incoming vehicles Visual report, storage, and handling requirements, hazardous and non-hazardous goods, allergens, cross-contamination risks, Quarantine, Accepted & rejected goods, monitoring temperature and humidity, etc.				
	PC17. follow FSSAI Schedule IV requirements related to Pest Control, Cleaning, and Sanitation, Utilities, Waste Disposal, Prevention of Cross-Contamination, allergen management, corrective action, preventive actions, food operation control etc.	2	4	-	2
	PC18. ensure timely check of the critical control points and product parameters.	1	2	-	-
	PC19. record keeping and documentation such as daily monitoring sheets, cleaning sheets, parameters, etc.	1	2	-	1
	PC20. report any food safety and GMP issue to the supervisor, if any.	1	2	-	-
	Total Marks	30	60	-	10
DGT/VSQ/N0101: Employability Skills (30 Hours)	<i>Introduction to Employability Skills</i>	1	1	-	-
	PC1. understand the significance of employability skills in meeting the job requirements	-	-	-	-
	<i>Constitutional values – Citizenship</i>	1	1	-	-
	PC2. identify constitutional values, civic rights, duties, personal values and ethics and environmentally sustainable practices	-	-	-	-
	<i>Becoming a Professional in the 21st Century</i>	1	3	-	-
	PC3. explain 21st Century Skills such as Self-Awareness, Behavior Skills, Positive attitude, self-motivation, problem-solving, creative thinking, time management, social and cultural awareness, emotional awareness, continuous learning mindset etc.	-	-	-	-
	<i>Basic English Skills</i>	2	3	-	-
	PC4. speak with others using some basic English phrases or sentences	-	-	-	-
	<i>Communication Skills</i>	1	1	-	-
	PC5. follow good manners while communicating with others	-	-	-	-
	PC6. work with others in a team	-	-	-	-
	<i>Diversity & Inclusion</i>	1	1	-	-
	PC7. communicate and behave appropriately with all genders and PwD	-	-	-	-
	PC8. report any issues related to sexual harassment	-	-	-	-
	<i>Financial and Legal Literacy</i>	3	4	-	-
	PC9. use various financial products and services safely and securely	-	-	-	-
	PC10. calculate income, expenses, savings etc.	-	-	-	-
	PC11. approach the concerned authorities for any exploitation as per legal rights and laws	-	-	-	-
	<i>Essential Digital Skills</i>	4	6	-	-
	PC12. operate digital devices and use its features and applications securely and safely	-	-	-	-
	PC13. use internet and social media platforms securely and safely	-	-	-	-
	<i>Entrepreneurship</i>	3	5	-	-
	PC14. identify and assess opportunities for potential business	-	-	-	-
	PC15. identify sources for arranging money and associated financial and legal challenges	-	-	-	-
	<i>Customer Service</i>	2	2	-	-
	PC16. identify different types of customers	-	-	-	-

	PC17. identify customer needs and address them appropriately	-	-	-	-
	PC18. follow appropriate hygiene and grooming standards	-	-	-	-
	<i>Getting ready for apprenticeship & Jobs</i>	1	3	-	-
	PC19. create a basic biodata	-	-	-	-
	PC20. search for suitable jobs and apply	-	-	-	-
	PC21. identify and register apprenticeship opportunities as per requirement	-	-	-	-
	Total Marks	20	30	-	-
Grand Total		110	190	0	50

Annexure 7: Assessment Strategy

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

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

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

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

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

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

This will facilitate preparation of question bank / paper sets for each of the QPs. Each of these papers sets/question banks created by the Assessment Agency will be validated by the industry subject matter experts through FICSI, especially with regard to the practical test and the defined tolerances, finish, accuracy etc.

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

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

On the Job:

1. Each module (which covers the job profile of Spice Processor) 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.

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
HACCP	Hazard Analysis and Critical Control Points
FSSAI	Food Safety and Standards Authority of India
NCVET	National Council for Vocational Education and Training
GMPs	Good Manufacturing Practices
PPE	Personal Protective Equipment
LOTO	Lockout/Tagout
SOS	Safety Data Sheets

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