

## QUALIFICATION FILE TEMPLATE

**NSDA  
Reference**  
To be Added by  
NSDA

### CONTACT DETAILS OF THE AWARDING BODY FOR THE QUALIFICATION

**1. Name and address of awarding body:**

**National Academy of RUDSETI**  
**Chitrapur Bhavan**  
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**2. Name and contact details of the Individual dealing with the submission:**

**Name: Sri. R. R. Singh**  
**Position in the Organization: Director General**  
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**3. List of Documents submitted in support of the Qualifications file (Annexure)**

- i. **About National Academy of RUDSET**
- ii. **RUDSETI Model of Entrepreneurship Development**
- iii. **Curriculum document /Syllabus**
- iv. **Session Plan**
- v. **Bank wise list of RSETIs**
- vi. **Research Studies regarding RUDSETI/RSETI**

## QUALIFICATION FILE TEMPLATE

### SUMMARY

**Qualification Title:** Fast Food Stall Udyami

**Qualification Code:** NARQ30032-PROCESS

**Nature and Purpose of the Qualification:**

The qualification enables the trainee to set up their own stall for preparation & serving of ready to Fast food items. According to NSSO Data (2013) among workers in rural areas, 54.2% are self-employed and 38.6% work as casual labor, where as only 7.2% have regular wage employment. Most of the self employed are engaged in agriculture and have very little formal skills both in farm and non-farm occupations. Hence, the need to skill rural youth so that the next generation of workers become skilled, productive and contribute positively for the growth of the economy.

**Body/bodies which will award the qualification:** National Academy of RUDSETI, Bengaluru

The National Academy of RUDSETI was established in April 2009 in response to an emerging need for capacity building and mentoring of more than 585 Rural Self Employment Training Institutes (RSETIs) established in each district of the country as joint venture between different Banks and the Ministry of Rural Development, Government of India to work as National Level Resource Organization for RUDSETIs and RSETIs and other similar type of Institutes

1. To design and conduct training programmes and undertake project in Enterprise Promotion, Rural Development, Technology Transfer and imparting Human Resource Development (HRD) concepts.
2. To conduct research and development work in the field of Entrepreneurship Development
3. To act as a advisory to policy makers relating to Enterprise Promotion and Rural Development (for Government /NGOs/ Other Organizations / Financial Institutions /Corporate Entities / Central Secretariat, RUDSETI)
4. To take up any other activities connected with Rural Development and Entrepreneurship Development and Rural Development.
5. To provide Consultancy and Counseling Services in the field of Entrepreneurship Development and Rural Development.
6. Any other activity aimed at Development of Entrepreneurship, Rural Development and serving the society at large.

(See Annexure I for a complete profile of NAR and Annexure II for RUDSETI model of Entrepreneurship Development)

**Body which will accredit providers to offer courses leading to the qualification:**

National Academy of RUDSETI, Bengaluru

**Body/bodies which will be responsible for assessment:**

National Academy of RUDSETI, Bengaluru

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### Occupation(s) to which the qualification gives access:

This qualification will enable the trainee to establish their own unit for preparation & serving of ready to eat Chat items and rice items. In due course the entrepreneur may go for addition of Sweet items which are popular in their respective area of operation.

Besides skills in this, the qualification will give access to the trainee to:

1. Acquire and internalize the required Entrepreneurial Competencies (skill as well as attitude).
2. Knowledge and techniques for identifying the business opportunities, selection of an entrepreneurial activity, launching of the venture and skills for managing a Micro Enterprise.
3. Build confidence in one's own abilities

### Proposed level of the qualification in the NSQF:

Level 3

### Anticipated volume of training/learning required to complete the qualification:

80 hours

See Annexure III for Curriculum document/Syllabus and Annexure IV for Session Plan

### Entry requirements / recommendations:

Male or Female Candidates in the age group of 18 to 45 years having inclination for taking up preparation & serving of ready to eat Chat items and rice items as a self employment occupation. Able to read and write local language.

### Progression from the qualification:

This qualification will enable the trainees to become Self Employed by setting up their own unit for preparation & serving of ready to eat Chat items and rice items. In due course they will graduate to become an entrepreneur through expansion thereby providing employment to others also.

### Planned arrangements for the Recognition of Prior learning (RPL):

Not applicable

### International comparability where known:

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Formal structure of the Qualification			
Fast Food Stall Udyami	Mandatory/ Optional	Estimated Size (learning hours)	Level
<p><b>Professional Knowledge</b> <b><u>A - Entrepreneurship</u></b></p> <ol style="list-style-type: none"> <li>1. Knowledge of self-confidence , attitude</li> <li>2. Entrepreneurial competencies</li> <li>3. Banking, insurance , financial accountancy and management</li> <li>4. Legal aspects ,regulatory aspects of SMEs</li> </ol>	Mandatory	12 hours	Level 3
<p><b>B – Technical Knowledge</b></p> <ol style="list-style-type: none"> <li>5. Importance of preparation of quality Food Products and scope</li> <li>6. Theory on preparation of various Wet masalas, Pani etc., and procuring items like Dry masala powder, Chat Masala, Sauce etc. required for consumption with chat items.</li> <li>7. Theory on preparation of Pani puri, Bhelpuri, Sev puri, Dahi puri, Pav Bhaji.</li> <li>8. Theory on preparation of Fried items like- Samosa, Kachori, Manchuri (Ghobi, Baby corn etc.), Onion Pakoda/Bhaji.</li> <li>9. Theory on preparation of items like – Fried Rice, Vegetable pullav, Curd rice, Noodles/Chowmine and Veg Momos</li> <li>10.Theory on maintenance of Hygiene, procedure on packing of food items for Parcel etc.</li> <li>11.Need and procedure of taking license/ registration of unit.</li> <li>12.Safety measures and First Aid.</li> </ol>	Mandatory	12 hours	Level 3
<p><b>Professional Skills</b></p> <ol style="list-style-type: none"> <li>13.Preparation of various Wet masalas, Pani etc.,. Required for preparation of chat items.</li> <li>14.Preparation of Chat items like Pani puri, Bhel puri, Sev Puri, Pav Bhaji.</li> <li>15. Preparation of Fried items like- Samosa, Kachori, Manchuri (Ghobi, Baby corn etc.), Onion Pakoda/Bhaji.</li> <li>16.Preparation of items like – Fried Rice, Vegetable pullav, Curd rice, Noodles/Chowmine and Veg Momos</li> <li>17.Attending to packing of above items for serving as parcel items.</li> </ol>	Mandatory	38 hours	Level 3

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<b>Core Skills</b> 18. Business Opportunity Identification 19. Market Survey and Business Plan Development 20. Planning and Risk Assessment 21. Problem solving 22. Time management 23. Communication 24. Business Management skills	Mandatory	12 hours	Level 3
<b>Admission, Evaluation Test &amp; Valedictory</b>	Mandatory	6 hrs	-
<b>Total Duration of the Course</b>		<b>80 hrs</b>	

### SECTION 1 - ASSESSMENT

#### **Body/Bodies which will carry out assessment:**

This qualification will be used by 585 RSETIs (list is furnished in Annexure V) across the country which has been established in each district. These RSETIs are controlled by commercial banks (both Government owned and Private). NAR is a separate body and there is no linkage in management and control between the RSETIs offering the training and NAR which will conduct the assessment. The assessment of outcome of the qualification will be done by NAR which is an independent organization. It is run by professionals who are expert in rural entrepreneurship development. In NAR there will be a separate vertical similar to 'Controller of Examinations' in Universities, which will conduct the assessment through its empanelled assessors at the RSETI level. The empanelled assessors will be provided training by NAR.

#### **How will RPL assessment be managed and who will carry out?**

Not Applicable

#### **Describe the overall assessment strategy and specific arrangements which have been put in place to ensure that assessment is always valid, reliable and fair and show that these are in line with the requirements of NSQF.**

Assessment tools for the Qualification are decided on the basis of composition of knowledge and skill in that particular Course. All assessments shall have at least two tools viz. 1. Practical test and 2. Written test and/or Viva.

#### **1. Assessment process:**

The assessment will be primarily carried out by collecting evidence of competence gained by the trainees by observing them at work, asking questions and initiating formative discussions to assess understanding and by evaluating their practical work. The question papers for the theory Examinations contain objective/descriptive type questions, drawings etc.

**Minimum pass mark:** Overall 50% of marks allotted

#### **2. Testing and certifications for the course:**

Arrangements will be made by NAR to ensure that the evidence on which assessment / judgments made are comparable for all trainees and that the judgments made does not vary from assessor to assessor.

Arrangements relating to the conduct and monitoring process of assessment are as follows:

- Questions papers will be prepared by NAR in consultation with vocation experts in the field.
- Structured tests at the Institute level will be administered in the presence of the assessors.
- The tests will be supervised and monitored at every Centre
- Theory and practical Examinations will be carried out with invigilators/examiners with the overall supervision of the certified assessors.
- Examiners called for evaluation of practical will have technical expertise in the field

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### ASSESSMENT EVIDENCE

#### Assessment & Evaluation:

The trainees will be assessed through a structured test process. The test will comprise of both written, practical and viva voce. Standard question paper will be devised keeping in view the expected outcome of the training. The test will be administered by certified and empanelled assessors at RSETI level. The technical skill component will be tested through practical examination. Both of these tests will be followed by personal interview wherein the entrepreneurial competencies will be tested. The extent of internalization of the inputs given will be tested. The face-to-face interview will assess the overall ability of the trainee concerned to perform the defined job role including behavioral aspects of entrepreneurial competencies. On getting the results of these tests from the assessors at ground level, a senior expert in entrepreneurship at NAR, Bengaluru will review the marks and on his validation, system generated certificates will be issued to the successful candidates online.

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ENTREPRENEURSHIP DEVELOPMENT				
Assessable Outcomes	Performance Criteria	Assessment Criteria		
		Total	Theory	Practical
1. Candidate is clearly able to differentiate between Wage employment, Self-employment and Entrepreneurship	<b>PC 1</b> – Understanding the Context and Need for Rural Entrepreneurship Development, Role of RSETIs	1	1	0
	<b>PC 2</b> – Developing Self Confidence and Positive Attitude (Micro Lab & Tower Building)	2	1	1
2. Understand, appreciate and develop the self-confidence for embarking on self-employment / entrepreneurship.	<b>PC 3</b> – Comparative Advantages of Entrepreneurship and Self Employment over Wage Employment	1	1	0
	<b>PC 4</b> - Understanding and internalizing entrepreneurial competencies	5	2	3
3. Understand and internalize entrepreneurial competencies and know their importance for becoming a successful entrepreneur.	<b>PC 5</b> - Understanding the process of steps in Problem Solving	2	1	1
	<b>PC 6</b> – Time Management – Understanding of Basic Concepts and ability to manage time	3	2	1
4. Trainee is able to understand the legal and regulatory aspects of launching an enterprise.	<b>PC 7</b> – Effective Communication Skills – Understanding of Basic Concepts and ability	2	1	1
5. Trainee is able to appreciate need for continuous growth and expansion of an enterprise	<b>PC 8</b> – Ability to assess market conditions and identify appropriate business opportunities	2	1	1
6. Trainee is able to analyze major trends in a given economic sector / sub-sector and identify Business Opportunities	<b>PC 2</b> – Understanding of Banking & Insurance and how it can help a start up enterprise	2	1	1
	<b>PC 9</b> – Ability to Prepare Business Plan based on data obtained from Market Survey	10	6	4
7. Trainee is able to conduct market survey and develop sound Business Plans based on obtained data.	<b>PC 10</b> – Understanding licensing and regulatory aspects of launching an enterprise.	2	1	1
	<b>PC 11</b> – Ability to Maintain Books of Accounts and Develop Financial Statements for a Small Business	5	3	2
8. Develop effective personal management skills like time management and communication skills.	<b>PC 12</b> – Understanding and ability for Inventory and Materials Management	5	3	2
	<b>PC 13</b> – Understanding and ability for Sales and Marketing	5	3	2
9. Knows to maintain simple books of accounts and prepare financial statement for small business	<b>PC 14</b> – Human Resource Management – Understanding of Concepts and ability to manage a team	5	3	2
10. Trainees able to devise a simple marketing and sales strategies and plan for a small business	<b>PC 15</b> - Understanding of Basic Laws relating to MSMEs	5	3	2
	<b>PC 16</b> – Growth and Strategic Planning - Understanding of Concepts	3	3	0
11. Trainees able to manage small team of workers required for managing a small business				
<b>Total EDP</b>		<b>60</b>	<b>36</b>	<b>24</b>



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Assessable Outcomes	Performance Criteria	Assessment Criteria		
		Total	Theory	Practical
<b>Professional Knowledge</b> <b>B. Technical Knowledge</b> 1. Interest generated in learning the techniques of preparation of Pani puri, Bhelpuri, Sev puri, Dahi puri, Pav Bhaji, Fried items like- Samosa, Kachori, Manchuri (Ghobi, Baby corn etc.), Onion Pakoda/Bhaji, Fried Rice, Vegetable pullav, Curd rice, Noodles/Chowmine and Veg Momos for taking it up as self employment venture. 2. Knowledge of requirement and procuring various items like Dry Masala, Chat Masala, Sauce, Fresh Vegetables etc required for preparation of various chat and rice items. 3. Knowledge of preparation and demand for sale of various chat products like Pani puri, Bhelpuri, Sev puri, Dahi puri, Pav Bhaji, Fried items like- Samosa, Kachori, Manchuri (Ghobi, Baby corn etc.), Onion Pakoda/Bhaji, Fried Rice, Vegetable pullav, Curd rice, Noodles/Chowmine and Veg Momos etc 4. Knowledge on maintenance of Hygiene, procedure on proper packing of food items. 5. Knowledge about why, when, how and from whom to obtain the required license and registration formalities of unit/firm. 6. Knowledge about Safety measures and First Aid.	<b>PC 1</b> – Good level of interest to establish a unit for serving Chat items as a Self Employment activity.	3	3	Nil
	<b>PC 2</b> – Knowledge of demand & scope for serving Chat items to take it as a business opportunity.	5	5	Nil
	<b>PC 3</b> – Knowledge regarding quality of ingredients used in preparation of various chat items etc.	5	5	Nil
	<b>PC 4</b> – Knowledge regarding availability of dry masala, sauce etc required to be served with chat items.	5	5	Nil
	<b>PC 5</b> —Name different types of utensils and cooking items for preparing the fast foods.			
	<b>PC 6</b> – Ability to plan (resources, tools, time etc.) for conducting professional assignments	5	5	Nil
	<b>PC 7</b> ---- Knowledge of preparation of various chat items Pani puri, Bhelpuri, Sev puri, Dahi puri, Pav Bhaji, Fried items like- Samosa, Kachori, Manchuri (Ghobi, Baby corn etc.), Onion Pakoda/Bhaji, Fried Rice, Vegetable pullav, Curd rice, Noodles/Chowmine and Veg Momos	3	3	Nil
	<b>PC8</b> -- Ability to read manuals, understand new equipment / Possible items for addition to the list.	2	2	Nil
	<b>PC 9</b> –Packing materials required for parcel service and their procurement.	3	3	Nil
	<b>PC 10</b> —Importance of Maintenance of Hygiene.	4	4	NIL
	<b>PC 11</b> — Need and procedure for obtaining license for preparing and serving of food items.	3	3	NIL
	<b>PC 12</b> —Safety measures and First Aid.	2	2	NIL
	<b>Total</b>		<b>40</b>	<b>40</b>

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<b>Professional Skills</b> 7. Able to prepare on his/her own food products like Pani puri, Bhelpuri, Sev puri, Dahi puri, Pav Bhaji, etc., 8. Able to prepare on his/her own food products like Fried items like- Samosa, Kachori, Manchuri (Ghobi, Baby corn etc.), Onion Pakoda/Bhaji, etc., 9. Able to prepare on his/her own food products like Fried Rice, Vegetable pullav, Curd rice, Noodles/Chowmine and Veg Momos etc., 10. Able to perform packing for parcel service.	<b>PC 1-</b> Procurement of Good quality ingredients for preparing Chat items and rice items.	5	NIL	5
	<b>PC 2 –</b> Preparation of Pani for pani puri.	5	NIL	5
	<b>PC3-</b> Preparation of Wet masala for Bhel puri and Sev puri etc.	10	NIL	10
	<b>PC 4-</b> Preparation of Pani Puri and Bhel puri.	10	NIL	10
	<b>PC 5</b> Preparation of Sev puri and Pav Bhaji.	10	NIL	10
	<b>PC 6—</b> Preparation of Samosa and Kachori.	10	NIL	10
	<b>PC 7 –</b> Preparation of Manchuri (Ghobi and Baby corn)	10	NIL	10
	<b>PC 8 –</b> Preparation of Rice items like Fried Rice, Vegetable Pullav, Curd rice.	10	NIL	5
	<b>PC 9 –</b> Preparation of Noodles, / Chowmine, Vegetable Momos.	8	NIL	8
	<b>PC 10 –</b> Preparation of deep Fried items like Onion Pakoda, Bhaji etc. .	7	NIL	7
	<b>PC 11 –</b> Select appropriate packing materials / items.	5	NIL	5
	<b>PC 12 --</b> Methods adopted for Safe and economic disposal of waste.	5	NIL	5
	<b>PC 13 —</b> Preparation of New chat items using creative ideas.	5	NIL	5
	<b>TOTAL</b>	<b>100</b>	<b>NIL</b>	<b>100</b>
	<b>Grand total</b>	<b>300</b>	<b>76</b>	<b>124</b>
<b>Means of assessment 1:</b> Physical Test				
<b>Means of assessment 2:</b> Written Test & Viva Voce.				
<b>Pass : overall 50 % and above</b>				

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### SECTION 2 - EVIDENCE OF LEVEL

#### Option B: Key Requirements of the Job Role

Title of the Qualification: Fast Food Stall Udyami				
NSQF LEVEL - 3				
Process Required	Professional Knowledge	Professional Skills	Core Skills	Responsibility
Persons may carry out a job which may require limited range of activities routine and predictable	Basic facts, process and principle applied in trade of employment	Recall and demonstrate practical skill, routine and repetitive in narrow range of application.	Communication written and oral, with minimum required clarity, skill of basic arithmetic and algebraic principles, personal banking, basic understanding of social and natural environment	Under close supervision, some responsibility for own work within defined limit.
Preparation of Ready to eat Chat and rice items involves low level of technology limited range of activities like mixing, frying, and also packing whenever required. As the items to be served are mostly consumed then and there only, the unit requires to be situated in prominent place accessible to people with provision of space to sit / stand for eating.	Knowledge level required is of basic nature as preparation of various items on demand to be served immediately.	The skill required here is mainly acquired by practice and once perfection is achieved, it will be repetitive in nature. However, quick service without affecting quality will result in increased turn over.	Enterprise launching and business management skills to a limited scale. This can be imparted through training as it involves simple machinery and moderate capital investment.	Since this training leads to entrepreneurial outcome responsibility for own work and learning is to be present and demonstrated.

### SECTION 3 EVIDENCE OF NEED

#### What evidence is there that the qualification is needed?

Entrepreneurship has been embedded in the Indian genius and is a part of its tradition. India traditionally has been an entrepreneurial society. Traditionally, the entrepreneurship of many communities has been facilitated principally by the successful use of informal 'entrepreneurial ecosystems' and interdependent business networks. Further, there is also a rich tradition within the Indian Diaspora, spanning the past several hundred years, whose spirit of enterprise is legion.

Entrepreneurship in India occurs in 'far more encompassing and far reaching ways than in developed countries', and could therefore be far more complex, for there is so much more that needs to be done. Commentators today celebrate the ubiquitous Indian attitude of '*Jugaad*' (a Hindi word roughly translated as 'creative improvisation) tool to somehow find a solution based on a refusal to accept defeat, and calling on initiative, quick thinking, cunning and resolve to quickly fulfill market demands at the lowest possible prices) as an entrepreneurial trait that has been as much a part of everyday Indian living as its rich tradition of philosophy and speculation.

The development and impact of entrepreneurship in India has intensified in recent times, particularly with the rise in knowledge-intensive services. New entrepreneurs who do not belong to traditional business communities have begun to emerge in large numbers. Entrepreneurship has grown rapidly, visibly so, creating wealth and generating employment, especially in the past twenty years. Crucial efforts initiated after economic liberalization – including systematic attempts to reduce the 'license raj', greater efforts to make finance more easily accessible to entrepreneurs and other institutional support to 'techno-preneurs' – have helped improve the climate for Entrepreneurship.

Thus, the opportunities created by today's global knowledge economy coupled with the 'unshackling of indigenous enterprise', have continued to making India a 'fertile ground' for Entrepreneurship. Recent surveys, such as those undertaken by Goldman Sachs and Pricewaterhouse Coopers, have estimated that India has the potential to be among the world's leading economies by 2050. Further India's economy can potentially gain significantly from the country's characteristic features – a democratic open society, a strong technology base (with capacity for leapfrogging), unparalleled diversity, vibrant capital markets (including growing private equity and venture capital markets), an increasingly youthful population (50% of India is 25 years and younger), a sizeable market of a large number of customer with vast unmet needs as well as an environment of full and free competition in the private sector.

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In order to give impetus to this growing demand of first generation entrepreneurs to gain formal training in entrepreneurship knowledge and skills RSETIs have been established by various Banks. Ministry of Rural Development gives part funding of the training. The RSETIs have been established on the RUDSETI models which have been proved very effective in eradicating the problems of unemployed youth. The trainings by these Institutes are unique in the sense they are demand based. The Institutes have got the experience of conducting these Programmes over the years.

**The RUDSETI model of developing rural entrepreneurs has been now well researched and documented (please see Annexure VI). These studies have highlighted the following highlights and good practices of the RUDSETI model:**

- 1. Training is need and demand based**
- 2. Training is conducted in local language**
- 3. Faculty is drawn from veterans from the industry**
- 4. Training duration is relatively short – enabling the poor to participate actively in the training**
- 5. Training is followed by long duration (2 years) handholding (escort services) for enabling the trained entrepreneur to establish his enterprise**
- 6. Commercial Banks are actively involved in training and settlement of the trainee and assist in availing of credit from the Bank for setting up the enterprise**
- 7. Many of the trainings are linked to Government schemes for promotion of self-employment/entrepreneurship**
- 8. In recent years replication of the RUDSETI model through the RSETIs in every district of India has led to the establishment of a vast network of around 600 training centre.**
- 9. The annual training capacity is 4.00 lakhs of which current capacity utilization is more 80%.**
- 10. Enterprises established by trained candidates have created further wage employment opportunities for thousands of rural poor in the rural areas thereby arresting migration to urban areas.**

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Food requirement is one of the basic need of human being and food items have abundant demand always. Now-a-days, the preparation of food items as per the taste of the people attracts the customers. Since, percentage of population where the both the husband and wife are employed is increasing day by day, people tend to depend on fast foods rather than preparing on their own, owing to busy schedule as well as a passion. Since the money under circulation is on higher side, now-a-days, people do not mind spending money for getting ready made/ instant type items. As such there is great demand for chat items etc.

The profession calls for need to maintain hygiene, quality, good packing, quick supply etc., if a proper training on knowledge and skills of preparation of such items and also the soft skills covering business tactics, human relations etc., one can take it up as a promising enterprise. This profession is more suited for youths with low education back ground. Hence, this qualification has been devised.

**In order to identify the potential programmes as per the needs of the unemployed youth, a Committee of General Managers of top 5 RSETI sponsoring Banks has been constituted. The General Managers of State Bank of India, Punjab National Bank, Bank of Baroda, Central Bank of India and Bank of India are the members of this Committee. In addition, Executive Director, RUDSETI, National Director for RSETIs and Director General, National Academy of RUDSETI who got rich field experience also joined this Committee. The above Committee met at Mumbai on 7th November 2016. After thorough discussions and based on the past experience, the Committee short listed potential /need based courses for training rural unemployed youth in the RSETIs. The training on Fast Food Stall Udyami is one such shortlisted need based training.**

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### **What is the estimated uptake of this qualification and what is the basis of this estimate?**

As mentioned earlier there are 586 Rural Self Employment Training Institutes (RSETIs) across the country sponsored by various Banks. National Academy of RUDSETI is the anchoring Institution which designs and approves the training programmes being conducted by these RSETIs. The Training Modules are demand driven and are vetted by National Academy of RUDSETI, having experience of running similar programmes by the RUDSETIs since over three decades. Self employment in Fast Food Stall Udyami is a growing trade among the rural youth who stay in rural areas nearer to towns and cities

The Course was recently introduced in the RSETIS and so far about 1000 candidates have been trained in this Qualification with a good settlement rate. Observing the market trends there is huge potential for uptake of candidates under this Qualification. Our estimate of number of candidates to be trained in the next three years is estimated at more than 10,000.

### **What steps were taken to ensure that the qualification(s) does/do not duplicate already existing or planned qualifications in the NSQF?**

This qualification enables the youth to engage in Fast Food Staff business and entrepreneurship activity. It combines training in entrepreneurial abilities with technical knowledge and skill and hence, the activities are unique and the qualification does not get duplicated.

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### **What steps were taken to ensure that the qualification(s) does/do not duplicate already existing or planned qualifications in the NSQF?**

Similar course for Self Employment venture and leading to entrepreneurial outcome particularly for Rural youths is currently not offered by NCVT or Sector Skills Councils. Hence, the training imparted in this programme is unique and the Qualification does not get duplicated

### **What Arrangements are in place to monitor and review the qualification (s)? What data will be used and at point will the qualification (s) be revised or updated?**

National Academy of RUDSETI has put in place a robust MIS for RSETIs. Comprehensive data (Course wise/Bank Wise/State Wise) for all RSETIs is maintained by NAR in the said MIS. Entry level data include the photograph of the candidate other basic details. Course modules are made available in the MIS and the website of NAR. Training logs and Post Programme Reports with action photographs of the training are also made available in the MIS. Details of Settlement and credit linkages are uploaded in the MIS with action photos and documentary proofs. The State Directors of RSETIs are also visiting the RSETIs every quarter for reviewing the quality of training / settlement. Officials from the controlling offices of the Banks and NAR are also making periodic visits to the RSETIs for reviewing the activities. MIS reports are used for viewing the settlement of the trained candidates, their level of income and employment generation by them. Feedback obtained from the trained candidates, RSETI sponsoring bank and other stake holders are used to review / update the course.

## **SECTION 4 - EVIDENCE OF RECOGNITION AND PROGRESSION**

### **What steps have been taken in the design of this or other qualifications to ensure that there is a clear path to other qualifications in this sector?**

The candidates who are trained in preparation and serving of Chat Items and Ready to eat rice items may attend related training programmes like preparation of Chatney Powder, Sambar Powder, Masala Powder, Papads and Pickles conducted by the institute and add items to their fold. The Candidates are also eligible for attending the growth Programmes in RSETIs which will help them draw a growth plan for their business and go in for expansion and diversification in the related field of activity.