

NSDA Code 2020/FI/DGT/03700
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CONTACT DETAILS OF THE BODY SUBMITTING THE QUALIFICATION FILE

Directorate General of Training (DGT)
Government of India, Ministry of Skill Development and Entrepreneurship,
1st and 2nd Floor, CIRTES Building
Next to Pusa ITI, Pusa Campus
New Delhi – 110012.

Name and address of submitting body:

Directorate General of Training (DGT)
Government of India, Ministry of Skill Development and Entrepreneurship,
1st and 2nd Floor, CIRTES Building
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New Delhi – 110012.

Name and contact details of individual dealing with the submission

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List of documents submitted in support of the Qualifications File

1. Competency-based curriculum with following details:

Model Curriculum to be added which will include the following:

- a) Indicative list of tools/equipment to conduct the training: Enclosed with curriculum
- b) Trainers qualification: Indicated in the curriculum
- c) Lesson Plan: All DGT curricula are designed indicating specific practical to be carried out during training along with details of trade theory. Based on this the

concerned instructor prepares the Lesson Plan and Demonstration Plan with support of IMPs developed by NIMI, DGT.

- d) Distribution of training duration into theory/practical/OJT component: Indicated in the curriculum.
2. Curriculum for Core Skills (Employability Skills).

NSQC Approved

e) SUMMARY

1	Qualification Title	'FOOD BEVERAGE'
2	Qualification Code, if any	DGT/1069
3	NCO code and occupation	2131.1400: Chemist, Food 7515.9900: Food and Beverage Tasters and Graders, Other 3116.0200: Laboratory Assistant, Food and Beverages/ Chemist/ Analytical Supervisor/ Lab Chemist
4	Nature and purpose of the qualification (Please specify whether qualification is short term or long term)	Prepare skilled craftsman to undertake the job roles of Food Beverage and will enable the trainee to conduct research and analysis concerning chemistry of foods to develop and improve food and beverages etc. It is a long term qualification.
5	Body/bodies which will award the qualification	Directorate General of Training (DGT).
6	Body which will accredit providers to offer courses leading to the qualification	Directorate General of Training (DGT) accredits the Training providers (ITIs/ NSTIs/ MSTIs/ BTCs/ BTPs / Industries / Establishments).
7	Whether accreditation/affiliation norms are already in place or not , if applicable (if yes, attach a copy)	Yes. The accreditation/ affiliation norms and any amendments made from time to time are available on DGT web portal.
8	Occupation(s) to which the qualification gives access	<ul style="list-style-type: none"> • 2131.1400: Chemist, Food • 7515.9900: Food and Beverage Tasters and Graders, Other • 3116.0200: Laboratory Assistant, Food and Beverages/ Chemist/ Analytical Supervisor/ Lab Chemist
9	Job description of the occupation	The individual experiments with natural and synthetic materials or by-products to develop new foods, additives, preservatives, anti-adulteration agents, and related products. Studies effects of various methods of processing, preservation, and packaging on composition and properties of food, such as

NSQF QUALIFICATION FILE

Approved in 24th NSQC, dated: 27th Feb, 2020

Food Beverage

		color, texture, aroma, taste, shelf life, and nutritive content etc.		
10	Licensing requirements	NOT REQUIRED		
11	Statutory and Regulatory requirement of the relevant sector (documentary evidence to be provided)	NOT APPLICABLE		
12	Level of the qualification in the NSQF	Level 4		
13	Anticipated volume of training/learning required to complete the qualification	Sl. No.	Course Element	Notional Training Hours
		1	Professional Skill (Trade Practical)	1200
		2	Professional Knowledge (Trade Theory)	240
		5	Employability Skills	160
			Total	1600
14	Indicative list of training tools required to deliver this qualification	As per Annexure-I of curriculum.		
15	Entry requirements and/or recommendations and minimum age	Passed 10th Class examination with Science and Mathematics or its equivalent. Minimum age 14years as on first day of academic session.		
16	Progression from the qualification (Please show Professional and academic progression)	An Individual can proceed for:		
		Professional <ul style="list-style-type: none"> • Technician • Senior Technician • Supervisor • Manager • Entrepreneur 	Technical / Academic <div style="border: 1px solid black; width: 100px; height: 100px; margin: 10px auto; position: relative;"> ATS CITS </div> Diploma/ Advance Diploma (Vocational)	
17	Arrangements for the Recognition of Prior learning (RPL)	<ul style="list-style-type: none"> • Yes (For more details refer “Guidelines for Private candidate” in DGT website MIS portal). 		
18	International comparability where known (research	-		

	evidence to be provided)			
19	Date of planned review of the qualification.	5 Yrs. from the Date of Approval		
20	Formal structure of the qualification			
	Mandatory components			
	Title of component and identification code/NOSs/ Learning Outcomes	Estimated size (learning hours)		Level
		Skills	Knowledge	
TRADE SPECIFIC				
(i)	Prepare fruit juices with juice extracting/pulping machines with safety precautions and preserve fruit juices with addition of preservatives and determine the acidity and TSS content following safety precautions.	360	72	3
(ii)	Prepare and pack various type of flavoured milk by using appropriate machines/tools such as homogenizer, autoclave, bottle washer, liquid/bottle filling machine and corking machine with safety precautions, determine the quality of flavoured milk.	60	12	3
(iii)	Prepare mineral water by using appropriate machines such as mini water plant and explain quality standards (BIS) of water and water treatment process.	180	36	4
(iv)	Explain various types of packaging material used in packaging of food beverages products and storage.	60	12	4
(v)	Prepare and pack synthetic beverages such as soft drink by using appropriate machines such as, carbonation machines, autoclave, bottle washer, liquid/bottle filling machine and corking machine with safety precautions, determine the acidity, TSS	210	42	4

NSQF QUALIFICATION FILEApproved in 24th NSQC, dated: 27th Feb, 2020**Food Beverage**

	content , pH value and Sensory evaluation.			
(vi)	Prepare and pack fermented beverages such as vinegar, fermented juices and lassi by using appropriate machines/ tools such as, Fermentor, seed germinator, vinegar generator, autoclave, bottle washer, required fermentation agents, liquid/ bottle filling machine, Chemical solutions and corking machine with safety precautions, determine the acidity, TSS content , pH value and Sensory evaluation.	150	30	4
(vii)	Prepare and pack fermented beverages such as whiskey, beer, wine, rum and brandy by using appropriate machines/tools such as, Fermentor, seed germinator, autoclave, bottle washer, required fermentation agents, liquid/bottle filling machine, Chemical solutions and corking machine with safety precautions, determine the alcohol content, acidity, TSS content , pH value and Sensory evaluation.	120	24	4
(viii)	Explain food safety standards and beverage industry waste utilization.	60	12	4
CORE SKILL				
EMPLOYABILITY SKILLS				
(i)	Apply safe working practices.	-	20	4
(ii)	Comply with environment regulation and housekeeping.		20	4
(iii)	Interpret & use formal and technical communication.		20	4
(iv)	Apply the concept in productivity & quality management in day to day work to improve productivity & quality.		20	4
(v)	List and interpret various acts of labour welfare legislation.		20	4

NSQF QUALIFICATION FILEApproved in 24th NSQC, dated: 27th Feb, 2020

		Food Beverage	
(vi)	Explain energy conservation, global warming and pollution and contribute in day to day work by optimally using available resources.	20	4
(vii)	Explain personnel finance, entrepreneurship and manage/organize related task in day to day work for personal & societal growth.	20	4
(viii)	Utilize basic computer applications and internet to take benefit of IT developments in the industry.	20	4
	Total	1600	

SECTION 1
ASSESSMENT

21	<p>Body/Bodies which will carry out assessment: Controller of Examinations, DGT</p>
22	<p>How will RPL assessment be managed and who will carry it out? DGT will carry out the RPL assessment following the below mentioned eligibility criteria for Trainee:</p> <p>Applicants aspiring to appear as Private Candidates in the AITT under CTS for award of NTC, have been categorized based on their educational background and experience. Subsequently 'Private Candidates' may be admitted under one of the following categories. Category wise 'eligibility criteria' for appearing as 'Private Candidate' in AITT under CTS has been listed below:</p> <p>Category I: Ex-trainees (successful pass-outs) of ITI</p> <p>A. Ex-trainees of ITI who already possess NTC in one of the trades under CTS, are eligible for applying as Private candidate for an allied trade, provided he/ she fulfils all the conditions regarding educational qualification etc. prescribed for that allied trade. (Refer Annexure III for list of allied trades)</p> <p>B. In addition, the applicant should possess minimum of 1 year experience (as on date of submission of application) post the date of AITT result declaration in the desired allied trade in establishments implementing Apprenticeship Training Scheme (ATS)/ establishments registered under the Apprenticeship portal or registered MSMEs or Entities registered with any government/local authorities / shops covered under Factories Act 1948 and Shops and Establishments Act applicable for the concerned State. II.</p> <p>Category II: 'Ex-trainees (successful pass-outs) and current trainees under CoE scheme</p> <p>A. The applicant should have the minimum prescribed entry qualification and should fulfil eligibility criteria for the desired trade under CTS, in which he/she intends to appear for AITT as Private Candidate. Mapping of CoE trades, with that of regular CTS trades is provided in Annexure IV. CoE candidates must register as 'Private Candidate' under CTS in the relevant/mapped CTS trade only.</p> <p>B. There should be a minimum gap of 1 year between successful completions of CoE training i.e. from the date of result declaration to the date of submission of application for 'Private Candidate' certification.</p> <p>C. During this gap of 1 year, the candidate must have undergone Industry training or gained experience in desired trade in establishments implementing Apprenticeship Training Scheme (ATS)/ establishments</p>

	<p>registered under the Apprenticeship portal or registered MSMEs or Entities registered with any government/local authorities / shops covered under Factories Act 1948 and Shops and Establishments Act applicable for the concerned State.</p> <p>Category III: SCVT Candidates (admitted till August 2018 session)</p> <p>A. No special provisions have been made for SCVT Trainees to enrol as 'Private Candidate'. Going forward, SCVT trainees have been granted equivalence vide G.S.R 186(E) dated 2nd March 2017 for undergoing apprenticeship training under the Apprentices Act 1961 to obtain 'NAC' (Refer Annexure V).</p> <p>B. Only for SCVT trainees admitted till August 2018 batch, provision has been made for obtaining NTC by appearing in AITT under 'Private Candidate'. Such trainees will continue to be governed by old guidelines for 'Private Candidate'.</p> <p>Category IV: Other Candidates (candidate not falling in any of the above 3 categories, including SCVT trainees enrolled from admission session 2019 onwards)</p> <p>A. The applicant should have the minimum prescribed entry qualification and should fulfil eligibility criteria for the relevant trade under CTS, in which he/she desires to appear for AITT as Private Candidate.</p> <p>B. Applicant should be minimum 21 years of age on the date of submission of application. There is no upper age limit.</p> <p>C. The applicant should possess minimum of 3 years' experience (on the date of submission of application) in the relevant trade in establishments implementing Apprenticeship Training Scheme (ATS)/ establishments registered under the Apprenticeship portal or registered MSMEs or Entities registered with any government/local authorities / shops covered under Factories Act 1948 and Shops and Establishments Act applicable for the concerned State.</p> <p>For updated information please refer to DGT web portal.</p>
<p>23</p>	<p>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 the NSQF.</p> <p>(1) Assessment process: The assessment for the qualification is carried out by conducting formative assessments, and end of year examinations (Summative). The formative assessments in respect of each Learning Outcome for practical and related theory are conducted by the concerned instructors for evaluating the</p>

knowledge and skill acquired by trainees and the behavioural transformation of the trainees. This formative assessment is primarily carried out by collecting evidence of competence gained by the trainees by evaluating them at work based on assessment criteria, asking questions and initiating formative discussions to assess understanding and by evaluating records and reports. Summative assessment is carried out by All India Trade Test on Trade Theory, Trade practical and Employability Skills. The question papers for the theory Examinations contain objective type questions.

The marking pattern and distribution of marks for the qualification are as under:

Sl. No.	Type of assessment	Subject for the trade test	Marks
1	Summative Assessment	Practical	250
2		Trade Theory	100
5		Employability Skills	50
6	Formative assessment based on Learning Outcomes		200
TOTAL:			600

(2) Minimum pass marks:

The minimum pass percent for Trade Practical and Formative assessment is 60% & for all other subjects is 33%. There will be no Grace marks.

Testing and certifications for the course:

Controller of examinations, DGT carries out the assessment and issues National Trade Certificate (NTC) following the norms and guidelines issued by the Directorate from time to time.

Overall assessment strategy:

Assessment of the qualification evaluates trainees to show that they can integrate knowledge, skills and values for carrying out relevant tasks as per the defined learning outcomes and assessment criteria. The trainees may choose the preferred language for assessment. The underlying principle of

assessment is fairness and transparency. While assessing the trainee, assessor is directed to assess as per the defined assessment criteria against the learning outcomes. The evidence of the competence acquired by the trainees can be obtained by conducting theory and practical examinations, observing the trainees at work, asking questions and initiating discussions to assess, understand and evaluate records and reports. The ultimate objective of the assessment is to assess the candidates as per the defined assessment criteria for the learning outcomes.

Specific Arrangements for assessment:

- Assessment is outcome-based.
- There are formative and summative assessments in Theory and Practical.
- Assessment is carried out in Trade theory, Trade Practical and Employability Skills.
- While Trade Theory and Trade Practical are used for assessing Trade-related jobs and Employability skills is used to test the communication, professional language, leadership and entrepreneurship and team-work abilities of the trainee.
- In addition to demonstration of theory and practical knowledge, trainees get a chance to present total personality.

Quality assurance activities:

Question papers are set by external paper setters/ software generated.
 Evaluation of Theory Examinations in Trade and Employability Skill is done by third-party agency.
 Trade Practical is examined by External Examiner.

24. Assessment evidences

Title of Component: Formative Assessment Breakup

(on half yearly average of the learning assessment covered)

Means of assessment

Assessment will be evidence based comprising the following for each Learning Outcome:

Serial No.	Terminal Competency	Maximum Weightage (%)
1	Safety consciousness	15
2	Workplace hygiene	5

NSQF QUALIFICATION FILEApproved in 24th NSQC, dated: 27th Feb, 2020**Food Beverage**

	3	Attendance/ Punctuality	10
	4	Ability to follow Manuals/ Written instructions	5
	5	Application of Knowledge	10
	6	Skills to handle tools / equipment/ Instruments/ Devices	10
	7	Economical use of materials	5
	8	Working Strategy	10
	9	Quality in workmanship/ Performance	15
	10	VIVA	15
		Total Maximum Weightage (%)	100

Pass/Fail

The minimum pass percentage is 60% marks for formative assessment.

LEARNING OUTCOME WITH ASSESSMENT CRITERIA:

LEARNING OUTCOME(TRADE SPECIFIC)	
LEARNING OUTCOME	ASSESSMENT CRITERIA
1. Prepare fruit juices with juice extracting/pulping machines with safety precautions and preserve fruit juices with addition of preservatives and determine the acidity and TSS content following safety precautions.	Maintain the perfect hygiene standard.
	Select perfect fruits and other ingredients.
	Prepare fruits for juice.
	wash fruits.
	Prepare fruits juice.
	Measure juice.
	Determine TSS.
	Determine acidity.
	Perform calculation.
	Fill the preserved fruit juices in sterilized bottles.
	Cork and crown the bottles.
	Sterilize the bottles.
Label the bottles.	
Maintain safety.	
2. Prepare and pack various type of flavoured milk by using appropriate machines/tools such as homogenizer, autoclave, bottle washer, liquid/bottle filling machine and corking machine with safety precautions, determine the quality of flavored milk.	Maintain perfect hygiene standard.
	Describe the nutritional & energy values and quality standards of flavoured milk.
	Select ingredients and machines.
	Prepare flavoured milk.
	Check the quality such TSS, pH, Acidity.
	Fill beverage into sterilized bottles.
	Cork and crown the bottles.
	Label the bottle.
Maintain safety.	
3. Prepare mineral water by using appropriate machines such as mini water plant and explain quality standards (BIS) of water and water treatment process.	Maintain perfect hygiene standard.
	Describe standard of water and types of water hardness.
	Describe temporary water treatment process.
	Explain types of water treatment like R.O., U.V. treatment.
	Explain production of mineral water.
	Production of mineral water.
	Maintain safety

4. Explain various types of packaging material used in packaging of food beverages products and storage.	Explain types of packaging material like glass container, tin container, PET bottle, plastic pouches, tetra pack and brick packs.
	Functions of packaging materials.
	Explain merits and demerits of various types packaging material.
	Storage condition of packed products.
5. Prepare and pack synthetic beverages such as soft drink by using appropriate machines such as, carbonation machines, autoclave, bottle washer, liquid/bottle filling machine and corking machine with safety precautions, determine the acidity, TSS content, pH value and sensory evaluation.	Explain manufacturing process of soft drink.
	Maintain perfect hygiene standard.
	Select ingredients and machines.
	Prepare soft drinks by using machines.
	Check the quality such TSS, pH, Acidity.
	Sensory evaluation
	Fill beverage into sterilized bottles
	Add carbon dioxide
	Cork and crown the bottles
	Label the bottle.
Maintain safety	
6. Prepare and pack fermented beverages such as vinegar, fermented juices and lassi by using appropriate machines/ tools such as, Fermentor, seed germinator, vinegar generator, autoclave, bottle washer, required fermentation agents, liquid/ bottle filling machine, Chemical solutions and corking machine with safety	Explain principle of fermentation and process of fermentation.
	Explain manufacturing process of vinegar.
	Maintain perfect hygiene standard
	Select ingredients and machines
	Prepare vinegar and fermented juices by using machines
	Check the quality such TSS, pH, Acidity
	Sensory evaluation
	Fill beverage into sterilized bottles
	cork and crown the bottles
	Label the bottle
Maintain safety	

precautions, determine the acidity, TSS content , pH value and Sensory evaluation.	
7. Prepare and pack fermented beverages such as whiskey, beer, wine, rum and brandy by using appropriate machines/tools such as, Fermentor, seed germinator, autoclave, bottle washer, required fermentation agents, liquid/bottle filling machine, Chemical solutions and corking machine with safety precautions, determine the alcohol content, acidity, TSS content , pH value and Sensory evaluation.	Explain principle of fermentation and process of fermentation.
	Explain manufacturing process of beer, whiskey, wine, rum and brandy.
	Maintain perfect hygiene standard
	Select ingredients and machines
	Prepare whiskey, beer, wine, rum and brandy by using machines.
	Check the quality such alcohol content , TSS, pH, Acidity and Sensory evaluation
	Fill beverage into sterilized bottles
	cork and crown the bottles
	Label the bottle
	Maintain safety
8. Explain food safety standards and beverage industry waste utilization.	State food safety and standard Act 2006 BIS, ISO-22000, HACCP, International food standards.
	State Personal Hygiene, cleaning and sanitary standards of beverages industry.
	State utilization of food beverage industry waste

LEARNING OUTCOME (CORE SKILL)

LEARNING OUTCOME	ASSESSMENT CRITERIA
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EMPLOYABILITY SKILLS	
1. Apply safe working practices	Follow and maintain procedures to achieve a safe working environment in line with occupational health and safety regulations and requirements and according to site policy.
	Recognize and report all unsafe situations according to site policy.
	Identify and take necessary precautions on fire and safety hazards and report according to site policy and procedures.
	Identify, handle and store / dispose off dangerous goods and substances according to site policy and procedures following safety regulations and requirements.
	Identify and observe site policies and procedures in regard to illness or accident.
	Identify safety alarms accurately.
	Report supervisor/ Competent of authority in the event of accident or sickness of any staff and record accident details correctly according to site accident/injury procedures.
	Identify and observe site evacuation procedures according to site policy.
	Identify Personal Protective Equipment (PPE) and use the same as per related working environment.
	Identify basic first aid and use them under different circumstances.
	Identify different fire extinguisher and use the same as per requirement.
2. Comply with environment regulation and housekeeping	Identify environmental pollution & contribute to the avoidance of instances of environmental pollution.
	Deploy environmental protection legislation & regulations
	Take opportunities to use energy and materials in an environmentally friendly manner.
	Avoid waste and dispose waste as per procedure
	Recognize different components of 5S and apply the same in the working environment.
3. Interpret & use formal and technical communication.	Obtain sources of information and recognize information.
	Use and draw up technical drawings and documents.
	Use documents and technical regulations and occupationally related provisions.
	Conduct appropriate and target oriented discussions with higher authority and within the team.

	Present facts and circumstances, possible solutions & use English special terminology.
	Resolve disputes within the team.
	Conduct written communication.
4. Apply the concept in productivity & quality management in day to day work to improve productivity & quality.	Explain the concept of productivity and apply during execution of job.
	Explain the concept of quality tools and apply during execution of job.
5. List and interpret various acts of labour welfare legislation.	Explain basic concept of labour welfare legislation, adhere to responsibilities and remain sensitive towards such laws.
	Knows benefits guaranteed under various acts.
6. Explain energy conservation, global warming and pollution and contribute in day to day work by optimally using available resources.	Explain the concept of energy conservation, global warming, pollution and utilize the available resources optimally & remain sensitive to avoid environment pollution.
	Explain standard procedure for disposal of waste.
7. Explain personnel finance, entrepreneurship and manage/organize related task in day to day work for personal & societal growth.	Explain personnel finance and entrepreneurship.
	Explain role of various schemes and institutes for self-employment i.e. DIC, SIDA, SISI, NSIC, SIDO, Idea for financing/ non-financing support agencies to familiarize with the policies/ programmes, procedure & the available scheme.
	Prepare a report to become an entrepreneur for submission to financial institutions.
8. Utilize basic computer applications and internet to take benefit of IT developments in the industry.	Explain the basic hardware of personal computer.
	Use common application software viz., word, excel, power point etc., in day to day work.
	Awareness about useful internet websites, search relevant information pertaining to the assigned tasks.

SECTION 2

25. EVIDENCE OF LEVEL

OPTION A

Title/Name of qualification/component: FOOD BEVERAGE			Level: 4
NSQF Domain	Outcomes of the Qualification/Component	How the outcomes relates to the NSQF level descriptors	NSQF Level
Process	<p>Familiar, Predictable, Routine Situations of Clear Choice</p> <ul style="list-style-type: none"> • Prepare and pack various type of flavoured milk by using appropriate machines/tools such as homogenizer, autoclave, bottle washer, liquid/bottle filling machine and corking machine with safety precautions, determine the quality of flavoured milk. • Prepare mineral water by using appropriate machines such as mini water plant and explain quality standards (BIS) of water and water treatment process. 	<p>In learning outcomes for example 'Prepare mineral water by using appropriate machines such as mini water plant and explain quality standards (BIS) of water and water treatment process' and 'Prepare and pack various type of flavoured milk by using appropriate machines/tools such as homogenizer, autoclave, bottle washer, liquid/bottle filling machine and corking machine with safety precautions, determine the quality of flavoured milk', the learner will be required to choose appropriate tools, equipments, procedures as per the requirement of the job. The learner requires to demonstrate ability to work in familiar, predictable, routine, situation of clear choice.</p> <p>Hence the NSQF level as per this descriptor will be 4.</p>	4

Title/Name of qualification/component: FOOD BEVERAGE			Level: 4
NSQF Domain	Outcomes of the Qualification/Component	How the outcomes relates to the NSQF level descriptors	NSQF Level
Professional knowledge	<p>Factual Knowledge of field of Knowledge or study</p> <ul style="list-style-type: none"> • Principle and methods for fruits juice manufacturing, machinery used. • Preservative: Definition, types of preservatives. • Non-Alcoholic Beverages (TEA, COFFEE): Types of non-alcoholic beverages, 	<p>The learner is expected to possess knowledge about various manufacturing methods of fruit juice, machineries used in different fruits juice extraction, flow charts of preparation process of juice extraction from various fruits, different types of preservatives commonly used in food industry, various types of non-alcoholic beverages, their preparation process, nutritional and energy values etc.</p> <p>The above knowledge expected to be possessed</p>	4

Title/Name of qualification/component: FOOD BEVERAGE			Level: 4
NSQF Domain	Outcomes of the Qualification/Component	How the outcomes relates to the NSQF level descriptors	NSQF Level
	<p>preparation process etc.</p> <ul style="list-style-type: none"> Package drinking water:Principle and method for production of mineral water. 	<p>by the learner are the factual knowledge of this field of work or study.</p> <p>Hence NSQF Level 4 for this Descriptor.</p>	
Professional skill	<ul style="list-style-type: none"> Explain various types of packaging material used in packaging of food beverages products and storage. Prepare and pack synthetic beverages such as soft drink by using appropriate machines such as, carbonation machines, autoclave, bottle washer, liquid/bottle filling machine and corking machine with safety precautions, determine the acidity, TSS content, pH value and Sensory evaluation. Prepare fruit juices with juice extracting/pulping machines with safety precautions and preserve fruit juices with addition of preservatives and determine the acidity and TSS content following safety precautions. 	<p>In learning outcomes such as ‘Explain various types of packaging material used in packaging of food beverages products and storage’ and ‘Prepare and pack synthetic beverages such as soft drink by using appropriate machines such as, carbonation machines, autoclave, bottle washer, liquid/bottle filling machine and corking machine with safety precautions, determine the acidity, TSS content , pH value and Sensory evaluation’, the learner is expected to recall and demonstrate practical skills and make use of appropriate rules and tools in order to perform the assigned tasks. The nature of work performed by the learner is repetitive in narrow range of application and routine type.</p> <p>Hence NSQF Level 4 for this Descriptor.</p>	4
Core skill	Language to communicate written or oral,	The learning outcomes for example ‘Interpret &	4

Title/Name of qualification/component: FOOD BEVERAGE			Level: 4
NSQF Domain	Outcomes of the Qualification/Component	How the outcomes relates to the NSQF level descriptors	NSQF Level
	<p>with required clarity</p> <ul style="list-style-type: none"> Interpret & use formal and technical communication. <p>Basic Arithmetic and algebraic principles</p> <ul style="list-style-type: none"> Explain personnel finance, entrepreneurship and manage/organize related task in day to day work for personal & societal growth. <p>Basic Understanding of social/political</p> <ul style="list-style-type: none"> Explain energy conservation, global warming and pollution and contribute in day to day work by optimally using available resources 	<p>use formal and technical communication' and 'Explain personnel finance, entrepreneurship and manage/organize related task in day to day work for personal & societal growth.' are the learning outcomes where the learner requires to display competence in written language with required clarity, skill of basic arithmetic & algebraic principles in order to understand the work enlisted in the job card/service card and use the measuring & marking tools. The learner will also need to communicate with team supervisor to understand the job and explain ones work.</p> <p>The learner is also expected to possess basic understanding of social political and natural environment as mentioned in the learning outcome for example 'Explain energy conservation, global warming and pollution and contribute in day to day work by optimally using available resources.</p> <p>Hence NSQF Level is 4 for this descriptor.</p>	

NSQF QUALIFICATION FILE

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Food Beverage

Title/Name of qualification/component: FOOD BEVERAGE			Level: 4
NSQF Domain	Outcomes of the Qualification/Component	How the outcomes relates to the NSQF level descriptors	NSQF Level
Responsibility	<ul style="list-style-type: none"> Prepare and pack fermented beverages such as whiskey, beer, wine, rum and brandy by using appropriate machines/tools such as, Fermentor, seed germinator, autoclave, bottle washer, required fermentation agents, liquid/bottle filling machine, Chemical solutions and corking machine with safety precautions, determine the alcohol content, acidity, TSS content , pH value and Sensory evaluation. Explain food safety standards and beverage industry waste utilization 	<p>The role of the learner is to perform the work as per specifications and apply their own analysis of what needs to be done based on their understanding of preparing and packaging various types of food, beverages, synthetic beverages, fermented beverages usage of appropriate machines and standards.</p> <p>Here the learner is responsible for his own quality work and learning to ensure the conformance of given job requirements.</p> <p>Hence NSQF Level is 4 for this descriptor.</p>	4

SECTION 3
EVIDENCE OF NEED

26	<p>What evidence is there that the qualification is needed? What is the estimated uptake of this qualification and what is the basis of this estimate?</p>										
	<table border="1"> <thead> <tr> <th data-bbox="331 510 619 651">Basis</th> <th data-bbox="619 510 1380 651">In case of other Awarding Bodies (Institutes under Central Ministries and states departments)</th> </tr> </thead> <tbody> <tr> <td data-bbox="331 651 619 1032">Need of the qualification</td> <td data-bbox="619 651 1380 1032"> <p>Food Industry Sector has a significant presence of organized as well as unorganized skilled manpower requirement. This sector is poised to grow exponentially in the years to come and is highly labor intensive and there are many emerging trends in this sector.</p> <p>Hence the qualification has been designed keeping in view to cater to the ever-increasing demand of skilled manpower in consultation with stakeholders.</p> </td> </tr> <tr> <td data-bbox="331 1032 619 1458">Industry Relevance</td> <td data-bbox="619 1032 1380 1458"> <p>The job role defined for the qualification is as per the National Classification of Occupations 2015 which is developed by Employment Directorate under the ministry of Labour and Employment in collaboration with different industry partners and as per ILO guidelines. Moreover, the training is imparted in ITIs/ NSTIs/ MSTIs/ BTC/ BTPs/ Industries / Establishments etc. where such requirement is available. This justifies the qualification is very much relevant for industry.</p> </td> </tr> <tr> <td data-bbox="331 1458 619 1585">Usage of the qualification</td> <td data-bbox="619 1458 1380 1585"> <p>The Proposed qualification will create skilled Craftsman for various establishments in different Sectors.</p> </td> </tr> <tr> <td data-bbox="331 1585 619 1653">Estimated uptake</td> <td data-bbox="619 1585 1380 1653"> <p>The present seating capacity is 494.</p> </td> </tr> </tbody> </table>	Basis	In case of other Awarding Bodies (Institutes under Central Ministries and states departments)	Need of the qualification	<p>Food Industry Sector has a significant presence of organized as well as unorganized skilled manpower requirement. This sector is poised to grow exponentially in the years to come and is highly labor intensive and there are many emerging trends in this sector.</p> <p>Hence the qualification has been designed keeping in view to cater to the ever-increasing demand of skilled manpower in consultation with stakeholders.</p>	Industry Relevance	<p>The job role defined for the qualification is as per the National Classification of Occupations 2015 which is developed by Employment Directorate under the ministry of Labour and Employment in collaboration with different industry partners and as per ILO guidelines. Moreover, the training is imparted in ITIs/ NSTIs/ MSTIs/ BTC/ BTPs/ Industries / Establishments etc. where such requirement is available. This justifies the qualification is very much relevant for industry.</p>	Usage of the qualification	<p>The Proposed qualification will create skilled Craftsman for various establishments in different Sectors.</p>	Estimated uptake	<p>The present seating capacity is 494.</p>
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27	<p>Recommendation from the concerned Line Ministry of the Government/Regulatory Body. To be supported by documentary evidences.</p> <p>The qualification originally designed for Craftsman Training Scheme is in existence for many years and approved by DGT (Regulatory Body) under Ministry of Skill Development and Entrepreneurship, Govt. of India.</p>										
28	<p>What steps were taken to ensure that the qualification(s) does (do) not duplicate already existing or planned qualifications in the NSQF?</p>										

	<p>Give justification for presenting a duplicate qualification The qualification is originally designed and approved by DGT for the Craftsman Training Scheme and is in existence for many years. No such duplicate qualification of same duration and competencies exists.</p>
<p>29</p>	<p>What arrangements are in place to monitor and review the qualification(s)? What data will be used and at what point will the qualification(s) be revised or updated? Specify the review process here</p> <ul style="list-style-type: none"> • The research wing of CSTARI & DGT reviews and updates the qualification, in consultation with industries and other stakeholders, on a regular basis by conducting trade committee meetings. • DGT will monitor any duplicity by comparing existing qualifications with upcoming ones in the National Qualifications Register (NQR) and relevant sectors.

SECTION 4
EVIDENCE OF PROGRESSION

30 **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? Show the career map here to reflect the clear progression**

On completion of the training the trainee will have an opportunity to move in vertical/horizontal pathways to promote to higher designations. The learner can further undergo other specialised courses to excel in the relevant field.

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    graph LR
      A[Technician] --> B[Senior Technician]
      B --> C[Supervisor]
      C --> D[Manager]
      B --> E[Entrepreneur]
  
```

The diagram illustrates a career progression path. It starts with a box labeled 'Technician', followed by 'Senior Technician', 'Supervisor', and 'Manager' in a horizontal sequence, connected by right-pointing arrows. From the 'Senior Technician' box, a vertical line descends to a box labeled 'Entrepreneur', connected by a downward-pointing arrow.