

NSDA Code 2020/FI/DGT/03701
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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,
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Next to Pusa ITI, Pusa Campus
New Delhi – 110012.

Name and address of submitting body:

Directorate General of Training (DGT)
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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 Skill (Employability Skill).

NSQC Approved

• **SUMMARY**

1	Qualification Title	'FOOD PRODUCTION (GENERAL)'
2	Qualification Code, if any	DGT/1042
3	NCO code and occupation	5120.0200 - Cook, Institutional 5120.0300 - Cook, Domestic 5120.0400 - Cook, Ship 5120.9900 - Cooks, Other
4	Nature and purpose of the qualification (Please specify whether qualification is short term or long term)	Prepare skilled Craftsmen to identify basic ingredients for food production, perform various cuts of vegetables, prepare, season and cook various foods, plan menu according to own judgments or as per instructions and Carry out all the duties associated with preparation of various meals. It is 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"> • 5120.0200 - Cook, Institutional • 5120.0300 - Cook, Domestic • 5120.0400 - Cook, Ship • 5120.9900 - Cooks, Other
9	Job description of the occupation	Food Production (General) will be able to identify basic ingredients for food production, perform various cuts of vegetables, prepare, season and cook various foods, plan menu according to own judgments or as per instructions and Carry out all the duties associated with preparation of various meals.
10	Licensing requirements	NOT REQUIRED
11	Statutory and Regulatory	NOT APPLICABLE

	requirement of the relevant sector (documentary evidence to be provided)		
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
		1	Professional Skill (Trade Practical)
		2	Professional Knowledge (Trade Theory)
		3	Employability Skills
			Total
	Notional Training Hours	1200	240
		160	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 10 th Class Examination. 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"> • Cook • Senior Cook • Supervisor • Manager • Entrepreneur 	Technical / Academic <div style="margin-left: 20px;"> </div>
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)	Maintain hygiene and cleanliness of kitchen, kitchen equipments and cooking utensils following safety precautions.	60	12	3
(ii)	Work with head cook in menu planning and menu engineering.	60	12	3
(iii)	Undertake various vegetable cuts which will help in cooking to a specific perfection as desired by the industry.	120	24	4
(iv)	Work with head cook in preparation of mise- en-place and foods, prepare, season and cook soup, meat, vegetable and another foodstuff.	270	54	4
(v)	Plan and prepare basic Indian food recipes.	120	24	4
(vi)	Prepare foods for breakfast buffet/ ala carte menu.	30	6	4
(vii)	Work in the Garde manger of various food preparing organizations and prepare salads, sandwiches, fruit juices and other cold foods.	60	12	4
(viii)	Prepare exotic Indian food and plan menu according to own judgment or as per instructions.	60	12	4
(ix)	Carry out duties associated with preparation of meals.	210	42	4

(x)	Work in the bakery of various food preparing organizations and prepare various desserts and sweet dishes.	90	18	4
(xi)	Prepare foods in continental/ Chinese kitchen of various food preparing organizations.	60	12	4
(xii)	Work in many establishments such as restaurants, hotels, coffee shops, healthcare resident facilities and hospitals etc.	60	12	4
CORE SKILL				
EMPLOYABILITY SKILLS				
(i)	Apply safe working practices.	-	20	4
(ii)	Comply with environment regulation and housekeeping.	-	20	3
(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	3
(vi)	Explain energy conservation, global warming and pollution and contribute in day to day work by optimally using available resources.	-	20	3
(vii)	Explain personnel finance, entrepreneurship and manage/organize related task in day to day work for personal & societal growth.	-	20	3
(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: 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: Category I: Ex-trainees (successful pass-outs) of ITI 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. 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. Category II: 'Ex-trainees (successful pass-outs) and current trainees under CoE scheme 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. CoE candidates must register as 'Private Candidate' under CTS in the relevant/mapped CTS trade only. 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. 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 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</p>

	<p>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'.</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 detail and updated information please refer to DGT web portal.</p>
23	<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:</p> <p>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 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</p>

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
3	Attendance/ Punctuality	10

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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. Maintain hygiene and cleanliness of kitchen, kitchen equipments and cooking utensils following safety precautions.	Demonstrate safety practices to be observed in kitchen.
	Demonstrate use of personal protective dresses.
	Demonstrate procedure to maintain personal hygiene, care of skin, hand, feet, food handlers etc.
	Demonstrate disposal procedure of waste materials.
	Demonstrate use of hygienic protective clothing.
2. Work with head cook in menu planning and menu engineering.	Identify commonly used raw vegetables.
	Demonstrate and identify commonly used pulses & fruits.
	Demonstrate and identify commonly used Continental vegetables.
	Demonstrate and identify commonly used spices, condiments & herbs.
	Demonstrate and identify commonly used Meat products.
3. Undertake various vegetable cuts which will help in cooking to a specific perfection as desired by the industry.	Demonstrate julienne cuts of vegetables.
	Demonstrate jardinière, brunoise cuts of vegetables.
	Demonstrate macedoine cuts of vegetables.
	Demonstrate pays sane cuts of vegetables.
	Demonstrate mire poix cuts of vegetables.
	Demonstrate shredding cuts of vegetables.
4. Work with head cook in preparation of mise-en-place and foods, prepare, season and cook soup, meat, vegetable and other foodstuff.	Demonstrate any one of the cooking methods: Blanching - tomatoes, vegetables, Sautéing – vegetables, Frying - shallow and deep, fat frying.
	Demonstrate any one of the cooking methods: Steaming, Stewing - mutton & vegetables, Poaching - fish & egg, Roasting/searing - potatoes & chicken.
	Demonstrate any one of the cooking methods: Grilling – vegetables & fish, Braising – chicken & vegetables, Baking, Broiling of spices, grinding processes.
	Prepare any one of the stocks White stock, Brown stock, Fish stock.
	Prepare any 2 international soups.
	Prepare any one of the basic mother sauce along with its 2 derivatives.

	Prepare any one variety of purees.
	Prepare any one variety of creams.
	Prepare any one variety of compound butter.
	Prepare any 2 varieties of vegetables recipes.
	Prepare any 2 varieties of potatoes recipes.
5. Plan and prepare basic Indian food recipes.	Plan and demonstrate menu preparation.
	Make plan for purchasing ingredients for specific menu.
	Choose different spices and ingredients for specific menu.
	Prepare any 2 varieties of dal.
	Prepare any 2 varieties of vegetables.
	Prepare any 2 varieties of chutney.
	Prepare any 2 varieties of raita.
	Prepare any 2 varieties of rice.
	Prepare any 2 varieties of Indian bread.
6. Prepare foods for breakfast buffet/ ala carte menu.	Prepare breakfast of any 2 varieties using egg viz. boiled, omelet, poached, steamed, fried (sunny side up), scrambled etc.
	Prepare any 2 egg cookeries.
	Prepare any 2 classic egg recipes.
7. Work in the Garde manger of various food preparing organizations and prepare salads, sandwiches, fruit juices and other cold foods.	Prepare different types of simple salad.
	Demonstrate various accompaniments/ garnishing.
	Prepare different compound salad.
	Prepare salad dressing recipes.
	Prepare any two varieties of sandwiches.
	Prepare any two varieties of Canapés.
8. Prepare exotic Indian foods and plan menu according to own judgment or as per instructions.	Plan menu, choose spices and ingredients for the recipes.
	Follow safety norms and maintain proper hygiene while preparation of food.
	Prepare any 2 varieties of festive menus based on regional cuisine.
	Prepare any 2 varieties of ethnic royal cuisine.
9. Carry out duties associated with preparation of meals.	Plan menu, choose spices and ingredients for the recipes.
	Follow safety norms and maintain proper hygiene while preparing of food.
	Prepare any one of the fish dishes –snacks, Indian main preparation, Continental preparations.

	Prepare any one of the meat dishes – Indian, Continental, Snacks.
	Prepare any one of the chicken recipes – Indian, Continental.
10. Work in the bakery of various foods preparing organization. Prepare various desserts and sweet dishes.	Plan menu and ingredients for the recipes.
	Prepare any 2 recipes - Bread, Bread rolls, Garlic breads.
	Prepare any one recipe - Soup Sticks, Cheese sticks.
	Prepare any 3 recipes- Pastries, Jam tort, Lemon tort, Swiss roll, Puff, Pastries/ Vegetables, Patties, Cookies and Cakes.
11. Prepare foods in Continental/ Chinese kitchen of various food preparing organizations.	Plan menu, choose spices and ingredients for the recipes.
	Follow safety norms and maintain proper hygiene while preparation of food.
	Prepare any one of the Farinaceous dishes - Spaghetti, Marconi, Penne etc.
	Prepare any 2 of the Chinese recipes- Soups, Noodles, Rice, Meat, Vegetables, etc.
12. Work in many establishments such as restaurants, hotels, coffee shops, healthcare resident facilities and hospitals etc.	Estimate items required as per the purchasing specification and quality.
	Plan menu, choose spices and ingredients for the recipes.
	Prepare recipes as per prevailing food standards and preventing health hazard.
	Follow safety norms and maintain proper hygiene while preparation of food.
	Logbook prepared by trainees during OJT will be checked for various activities performed.

LEARNING OUTCOME(CORE SKILL)	
LEARNING OUTCOME	ASSESSMENT CRITERIA
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		Explain the concept of productivity and apply during execution of job.
		Explain the concept of quality tools and apply during execution of job.

productivity & quality.	
5. List and interpret various acts of labour welfare legislation.	<p>Explain basic concept of labour welfare legislation, adhere to responsibilities and remain sensitive towards such laws.</p> <p>Knows benefits guaranteed under various acts.</p>
6. Explain energy conservation, global warming and pollution and contribute in day to day work by optimally using available resources.	<p>Explain the concept of energy conservation, global warming, pollution and utilize the available resources optimally & remain sensitive to avoid environment pollution.</p> <p>Explain standard procedure for disposal of waste.</p>
7. Explain personnel finance, entrepreneurship and manage/organize related task in day to day work for personal & societal growth.	<p>Explain personnel finance and entrepreneurship.</p> <p>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.</p> <p>Prepare a report to become an entrepreneur for submission to financial institutions.</p>
8. Utilize basic computer applications and internet to take benefit of IT developments in the industry.	<p>Explain the basic hardware of personal computer.</p> <p>Use common application software viz., word, excel, power point etc., in day to day work.</p> <p>Awareness about useful internet websites, search relevant information pertaining to the assigned tasks.</p>

SECTION 2
25. EVIDENCE OF LEVEL

OPTION A

Title/Name of qualification/component: Food Production (General)			Level: 4
NSQF Domain	Outcomes of the Qualification/Component	How the job role relates to the NSQF level descriptors	NSQF Level
Process	<p>Familiar, Predictable, Routine Situation of Clear Choice</p> <ul style="list-style-type: none"> • Maintain hygiene and cleanliness of kitchen, kitchen equipments and cooking utensils following safety precautions. • Work with head cook in menu planning and menu engineering. • Undertake various vegetable cuts which will help in cooking to a specific perfection as desired by the industry. • Plan and prepare basic Indian food recipes. • Work in the Garde manger of various food preparing organizations and prepare salads, sandwiches, fruit juices and other cold foods. • Prepare exotic Indian food and plan menu according to own judgment or as per 	<p>The learner requires to maintain cleanliness of kitchen, kitchen equipment and ensure hygiene at all times. S/He has knowledge of basic ingredients of various menus and prepares various cuisines. The learner will be able to make clear choice to demonstrate cooking to perfection as required in different work environment (such as restaurants, hotels, coffee shops, healthcare resident facilities and hospitals etc).</p> <p>The learner will perform in familiar, predictable, routine situation of clear choice as indicated in the learning outcomes like “Prepare foods in Continental/ Chinese kitchen of various foods preparing organization, Undertake various vegetable cuts which will help in cooking to a specific perfection as desired by the industry,</p>	4

Title/Name of qualification/component: Food Production (General)		Level: 4	
NSQF Domain	Outcomes of the Qualification/Component	How the job role relates to the NSQF level descriptors	NSQF Level
	<p>instructions.</p> <ul style="list-style-type: none"> Carry out duties associated with preparation of meals. Work in the bakery of various food preparing organizations and prepare various desserts and sweet dishes. Prepare foods in Continental/ Chinese kitchen of various foods preparing organization. Work in many establishments such as restaurants, hotels, coffee shops, healthcare resident facilities and hospitals etc. 	<p>Work in the Garde manger of various food preparing organizations and prepare salads, sandwiches, fruit juices and other cold foods” etc. Where the learner will be required to choose appropriate tools, equipments, procedures as per the requirement of the job. The work will however be done within a familiar, predictable and routine range of situations.</p> <p>Hence NSQF Level is 4 for this descriptor.</p>	
Professional knowledge	<p>Factual Knowledge of field of Knowledge or study</p> <ul style="list-style-type: none"> Trade tools specifications. Conventional and Non-Conventional cooking methods. Safety precautions to be observed in kitchen. Commercial sizes and various colours chopping boards, knives, cooking utensil 	<p>The learner demonstrates factual knowledge of field of Food Production which is classification of different raw materials, Safety precautions to be observed in kitchen, Method of cooking of different vegetables, Composition of salads and salad dressings, Fish classification, scaling, cleaning & preparation, Poultry: Classification Preparation, dressing & cuts with its uses, Classification of Cheese and their uses, etc.</p>	4

Title/Name of qualification/component: Food Production (General)			Level: 4
NSQF Domain	Outcomes of the Qualification/Component	How the job role relates to the NSQF level descriptors	NSQF Level
	<p>and specifications.</p> <ul style="list-style-type: none"> • Kitchen stewarding & up keeping of equipment & its role. • Prevailing food standards in India. 	Hence NSQF Level is 4 for this descriptor.	
Professional skill	<ul style="list-style-type: none"> • Work with head cook in menu planning and menu engineering. • Plan and prepare basic Indian food recipes. • Prepare foods for breakfast buffet/ ala carte menu. • Work in the Garde manger of various food preparing organizations and prepare salads, sandwiches, fruit juices and other cold foods. • Work with head cook in preparation of mise-en- place and foods, prepare, season and cook soup, meat, vegetable and other foodstuff. • Prepare exotic Indian food and plan menu according to own judgment or as per instructions. • Work in the bakery of various food 	<p>The Learner recalls and demonstrates practical skill which is routine and repetitive in narrow range of application for the learning outcomes such as ‘Work with head cook in preparation of mise-en-place and foods, prepare, season and cook soup, meat, vegetable and other foodstuff’, ‘Plan and prepare basic Indian food recipes’, ‘Prepare foods for breakfast buffet/ ala carte menu’ etc. The learning outcomes like “Work in the bakery of various food preparing organizations and prepare various desserts and sweet dishes”, “Prepare foods in continental/ Chinese kitchen of various food preparing organizations” and “Work in many establishments such as restaurants, hotels, coffee shops, healthcare resident facilities and hospitals etc” require the learner to perform the tasks assigned as per quality standards using</p>	4

Title/Name of qualification/component: Food Production (General)		Level: 4	
NSQF Domain	Outcomes of the Qualification/Component	How the job role relates to the NSQF level descriptors	NSQF Level
	<p>preparing organizations and prepare various desserts and sweet dishes.</p> <ul style="list-style-type: none"> • Prepare foods in continental/ Chinese kitchen of various food preparing organizations. • Work in many establishments such as restaurants, hotels, coffee shops, healthcare resident facilities and hospitals etc. 	<p>quality concepts and the learner will also be responsible for own quality of work and will have to use quality tools to check own work to ensure conformance to requirements of the job.</p> <p>Hence NSQF Level is 4 for this descriptor.</p>	
Core skill	<p>Language to communicate written or oral, with required clarity</p> <ul style="list-style-type: none"> • Interpret & use formal and technical communication. <p>Basic understanding of social political and natural environment</p> <ul style="list-style-type: none"> • Explain energy conservation, global warming and pollution. • Comply with environment regulation and housekeeping. 	<p>The work of Food Production(General) requires competence in written and oral language with required clarity in order to understand the work and perform the job efficiently and effectively. The learner will also need to have basic understanding of social, political and natural environment as mentioned in the learning outcomes for example 'Comply with environment regulation and housekeeping' etc.</p> <p>Hence NSQF Level is 4 for this descriptor.</p>	4
Responsibility	<ul style="list-style-type: none"> • Maintain hygiene and cleanliness of kitchen, kitchen equipments and cooking utensils following safety precautions. 	<p>The Food Production (General) Trainee is responsible to perform the work as per specific guidelines/ procedures based on their</p>	4

Title/Name of qualification/component: Food Production (General)		Level: 4	
NSQF Domain	Outcomes of the Qualification/Component	How the job role relates to the NSQF level descriptors	NSQF Level
	<ul style="list-style-type: none"> • Work with head cook in menu planning and menu engineering. • Undertake various vegetable cuts which will help in cooking to a specific perfection as desired by the industry. • Plan and prepare basic Indian food recipes. • Prepare foods for breakfast buffet/ ala carte menu. • Work in the Garde manger of various food preparing organizations and prepare salads, sandwiches, fruit juices and other cold foods. • Carry out duties associated with preparation of meals. • Work in the bakery of various food preparing organizations and prepare various desserts and sweet dishes. • Prepare food in Continental/ Chinese kitchen of various foods preparing organization. • Work in many establishments such as 	<p>understanding of various food production processes like various cutting procedures of Vegetables/Meats etc., different cooking methods, seasoning and baking etc. as evident in learning outcomes like 'Work in the bakery of various food preparing organizations and prepare various desserts and sweet dishes', 'Work in the Garde manger of various food preparing organizations and prepare salads, sandwiches, fruit juices and other cold foods' etc. and hence is responsible for own work and learning.</p> <p>Hence NSQF Level is 4 for this descriptor.</p>	

Title/Name of qualification/component: Food Production (General)			Level: 4
NSQF Domain	Outcomes of the Qualification/Component	How the job role relates to the NSQF level descriptors	NSQF Level
	restaurants, hotels, coffee shops, healthcare resident facilities and hospitals etc.		

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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" data-bbox="339 546 1390 1693"> <thead> <tr> <th data-bbox="339 546 627 689">Basis</th> <th data-bbox="627 546 1390 689">In case of other Awarding Bodies (Institutes under Central Ministries and states departments)</th> </tr> </thead> <tbody> <tr> <td data-bbox="339 689 627 1070">Need of the qualification</td> <td data-bbox="627 689 1390 1070"> <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 labour intensive and there are many emerging trends in this sector. 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="339 1070 627 1496">Industry Relevance</td> <td data-bbox="627 1070 1390 1496"> <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="339 1496 627 1621">Usage of the qualification</td> <td data-bbox="627 1496 1390 1621"> <p>The Proposed qualification will create skilled Craftsmen for various establishments in different Sectors.</p> </td> </tr> <tr> <td data-bbox="339 1621 627 1693">Estimated uptake</td> <td data-bbox="627 1621 1390 1693"> <p>The present seating capacity is 2860.</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 labour intensive and there are many emerging trends in this sector. 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 Craftsmen for various establishments in different Sectors.</p>	Estimated uptake	<p>The present seating capacity is 2860.</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? Give justification for presenting a duplicate qualification</p> <p>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>
29	<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
    Cook[Cook] --> SeniorCook[Senior Cook]
    SeniorCook --> Supervisor[Supervisor]
    Supervisor --> Manager[Manager]
    Cook --- Entrepreneur[Entrepreneur]
    SeniorCook --- Entrepreneur
    Supervisor --- Entrepreneur
    Manager --- Entrepreneur
  
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