

CONTACT DETAILS OF THE BODY SUBMITTING THE QUALIFICATION FILE

Directorate General of Training (DGT)
Government of India, Ministry of Skill Development and Entrepreneurship,
Shram Shakti Bhavan, Rafi Marg
New Delhi-110001

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Directorate General of Training (DGT)
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List of documents submitted in support of the Qualifications File

1. Competency-based curriculum (Annexure 1)
2. Advertisements of different organisations for posts relevant to NTC in the trade
3. Placement figures of few ITIs

SUMMARY

Qualification Title	'Food Production (General)'		
NCO-2015	5120.0200, 5120.0300, 5120.0400, 5120.9900		
Qualification Code	N/A		
Nature and purpose of the qualification	National Trade Certificate; to train the 10 th class pass students in 'Food Production (General)' trade and thus creating an opportunity for the Trainee to get absorbed/ Job/Self Employment in Food Processing Sector.		
Body/bodies which will award the qualification	National Council for Vocational Training (NCVT)		
Body which will accredit providers to offer courses leading to the qualification	National Council for Vocational Training (NCVT) affiliates the ITIs.		
Body/bodies which will carry out assessment of learners	National Council for Vocational Training (NCVT)		
Occupation(s) to which the qualification gives access	<p>On successful completion of this course, the candidates shall be gainfully employed as:</p> <ul style="list-style-type: none"> • Commis-II, Commis-I, Chef de Partie, Sous Chef, Junior Chef, Executive Chef • Crew Chef, Second Chef, Executive Chef • Self employment 		
Licensing requirements	N/A		
Level of the qualification in the NSQF	Level 4		
Anticipated volume of training/learning required to complete the qualification	S. No.	Course Element	Notional Training Hours
	1	Professional Skill (Trade Practical)	1000
	2	Professional Knowledge (Trade Theory)	240
	3	Employability Skills	110
	4	Soft Skills	200
	5	Library & Extracurricular activities	50
	6	Project work	120
	7	Revision	120
	8	On Job Training	160
	9	Examination	80
	Total		2080
Entry requirements and/or recommendations	Passed 10th Class with Science and Mathematics under 10+2 system of Education or its equivalent		
Progression from the qualification	<ul style="list-style-type: none"> • National Apprenticeship Certificate (NAC) by NCVT. • Self Employment. 		

NSQF QUALIFICATION FILE

Food Production (General)

Planned arrangements for the Recognition of Prior learning (RPL)	<ol style="list-style-type: none"> At present the students who have passed 10th class with minimum 3 years' experience in relevant field can appear for NCVT theory and practical semester examination directly. The students who have passed SCVT examination in 'Food Production (General)' trade can also appear for the NCVT Examination in the relevant semester and Trade directly. 		
International comparability where known	<ol style="list-style-type: none"> Existence of any official document suggesting the comparability of the qualification with the qualifications in other countries is not known. However, ITI passed out trainees are getting employment in overseas (like Gulf countries, Oceania countries etc) 		
Date of planned review of the qualification.	January 2023		
Formal structure of the qualification			
Title of component and identification code.	Mandatory/ Optional	Estimated size (learning hours)	Level
Semester – I			
(i) Apply Safe working practices and comply with Environment Regulation and Housekeeping.	Mandatory	40	4
(ii) Maintain hygiene and cleanliness of kitchen, kitchen equipment and cooking utensils	Mandatory	40	3
(iii) Work with head cook in menu planning and menu engineering.	Mandatory	80	5
(iv) Undertake various vegetable cuts which will help in cooking to a specific perfection as desired by the industry.	Mandatory	60	4
(v) Work with head cook in preparing of mise en place & preparation of foods. Prepare, season and cook soup, meats, vegetable and other food stuffs.	Mandatory	160	4
(vi) Plan and prepare basic Indian Food recipes.	Mandatory	160	5
(vii) Prepare foods for breakfast buffet/ ala carte menu.	Mandatory	40	4
(viii) Work in the Garde manger of various foods preparing organization. Prepare salads, sandwiches, fruit juices and other cold foods	Mandatory	40	4
(ix) Work with Head cook in preparing of mise en place & preparation of foods.	Mandatory	120	4

NSQF QUALIFICATION FILE

Food Production (General)

	Prepare, season and cook soup, meats, vegetables and other food stuff.			
Semester – II				
(x)	Work with head cook in preparing of mise en place & preparation of foods. Prepare, season and cook soups, meats, vegetables and other food stuffs.	Mandatory	80	4
(xi)	Prepare exotic Indian foods and plan menu according to own judgment or as per instructions.	Mandatory	80	5
(xii)	Work in the Garde manger of various foods preparing organization. Prepare salads, sandwiches, fruit juice, and other cold foods	Mandatory	80	4
(xiii)	Carry out duties associated with preparation of meals.	Mandatory	320	4
(xiv)	Work in the bakery of various foods preparing organization. Prepare various desserts and sweet dishes.	Mandatory	160	4
(xv)	Prepare food in Continental/Chinese kitchen of various foods preparing organization.	Mandatory	80	4
Generic Learning Outcomes				
(xvi)	Recognize & comply safe working practices, environment regulation and housekeeping.	Mandatory	40	4
(xvii)	Assist in Exigencies and carryout elementary First Aid during Emergencies and maintain hygiene and cleanliness of kitchen, kitchen equipments and cooking utensils.	Mandatory	40	4
(xviii)	Understand and Practice Soft Skills, Technical English to communicate with required clarity.	Mandatory	15	4
(xix)	Explain energy conservation, global warming and pollution and contribute in day to day work by optimally using available resources	Mandatory	15	4
(xx)	Explain personnel finance, entrepreneurship and manage/organize related task in day to day work for personal & societal growth.	Mandatory	15	4

NSQF QUALIFICATION FILE

Food Production (General)

Please attach any document giving further detail about the structure of the qualification – e.g. a Curriculum Document or a Qualification Pack.

Give the titles and other relevant details of the document(s) here. Include page references showing where to find the relevant information.

SECTION 1

ASSESSMENT

Body/Bodies which will carry out assessment:

National Council for Vocational Training (NCVT)

How will RPL assessment be managed and who will carry it out?

1. At present the students who have passed 10th class with minimum 3 years' experience can appear for NCVT theory and practical semester examination directly.
2. The students who have passed SCVT examination in 'Food Production (General)' trade can also appear for the NCVT Examination in the relevant semester and Trade directly. NCVT will carry out the assessment and State Directorates advertise in newspapers for informing the prospective candidates.

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.

(1) Assessment process:

The assessment for the semester-based qualification is carried out by conducting formative assessments, and end-of-semester examinations. The internal assessments for theory subjects and practical are conducted by the concerned instructors for evaluating the knowledge and skill acquired by trainees and the behavioural transformation of the trainees. This internal 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, and sessional marks are awarded to them. Theory and practical examinations are conducted in Trade theory and Employability Skills. The question papers for the theory Examinations contain objective type questions. Trade practical examinations are conducted by the respective State Governments. However, the question papers for the Trade practical are prepared by NCVT.

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

Marking Pattern		
Sl. No.	Subject for the trade test	Maximum marks for the each subject
a)	Practical	100
b)	Trade Theory	80 Objective type Written test of 80 marks (Trade Theory 30 marks & Employability Skills 50 marks)
c)	Employability Skills	
d)	Internal assessment	20
TOTAL:		200

(2) Minimum pass marks:

40% for each Theory Examination and 25% for each part/section of the Examination separately, and 60% marks for each Trade practical Examination.

(3) Testing and certifications for the course:

- OMR sheet based question paper.
- A panel of expert paper setters, who are graduates in the concerned field with minimum 5-7 years experience, is prepared for setting question papers for the Trade. The panel is vetted by the Member Secretary, NCVT.
- Paper setters are appointed from the panel after the approval of the competent authority for setting the question paper.
- The question papers are then moderated by the Board of Moderation to see if the paper is set as per the requirement and syllabus.
- The manuscripts of the moderated question papers are sent to Government Printing Presses for printing.
- Printed question papers, packed in sealed covers, are despatched to Banks/Police Stations for keeping in safe custody.
- The question papers are handed over to the Chairman/Principal of the Testing Centre two hours before the commencement of the Examination.
- An Examination Board consisting of representatives of industry/Employer/State Government are set up to supervise and monitor the conduct of Examinations at every Centre.
- Theory and practical Examinations are carried out with invigilators/examiners with the overall supervision of the Examination Board.
- Examiners called for evaluation of practical should have minimum technical qualification of a Diploma in the respective engineering field. However, when diploma holders not available, the qualification is suitably relaxed.
- Examiners for practical Examinations are appointed preferably from Polytechnics/Engineering colleges/ Industry of repute/ Government Departments or from amongst retired qualified personnel possessing requisite qualifications and sufficient experience in the trade/discipline.
- Each State Directorate prepares a panel of Examiners according to the norms as mentioned above and the Examiners are appointed from the panel.
- Flying squads from State Governments as well as the Central Government are constituted to check malpractices during the conduct of Examinations.
- OMR based answer sheets are evaluated by the third party evaluator only. Third party evaluator is selected for three years by open bidding process.
- Evaluation of every practical examination is carried out by the concerned examiner (from industry/ polytechnics) with the overall supervision of the Examination Board in a free and fair manner as per the assessment criteria.
- Till 2014, the marks were compiled by the State Governments as per NCVT guidelines and the results were declared by the State Governments. At present, the marks are compiled by NCVT on its portal www.ncvtmis.gov.in and the results are declared by the State Governments.
- The successful trainees are awarded National Trade Certificates.

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 assessable 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 assessable 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 formative discussions to assess understanding and evaluating records and reports. The ultimate objective of the assessment is to assess the candidates as per the defined assessment criteria for the assessable/ 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, 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.
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Quality assurance activities:

- Question papers are set by external paper setters
- Evaluation of Theory Examinations is done by third-part agency. Third party evaluator is selected for three years by open bidding process.
- Trade Practical is examined by External Examiner (as explained above).

Please attach any documents giving further information about assessment and/or RPL.

Give the titles and other relevant details of the document(s) here. Include page references showing where to find the relevant information.

ASSESSMENT EVIDENCE

Complete a grid for each component as listed in “Formal structure of the qualification” in the Summary.

NOTE: this grid can be replaced by any part of the qualification documentation which shows the same information – i.e. learning Outcomes to be assessed, assessment criteria and the means of assessment.

Title of Component:Food Production (General)

Specific Assessable Outcomes:

LEARNING / ASSESSABLE OUTCOME	ASSESSMENT CRITERIA
SEMESTER - I	
1. Maintain hygiene and cleanliness of kitchen, kitchen equipment and cooking utensils	1. 1 Demonstrate safety practices to be observed in kitchen. 1. 2 Demonstrate use of personal protective dresses. 1. 3 Demonstrate procedure to maintain personal hygiene, care of skin, hand, feet, food handlers etc. 1. 4 Demonstrate disposal procedure of waste materials. 1. 5 Demonstrate use of Hygienic protective clothing.
2. Work with head cook in menu planning and menu engineering.	2. 1 Identify commonly used raw vegetables. 2. 2 Demonstrate and identify commonly used Pulses & fruits. 2. 3 Demonstrate and identify commonly used Continental vegetables. 2. 4 Demonstrate and identify commonly used Spices, condiments & herbs. 2. 5 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.	3. 1 Demonstrate julienne cuts of vegetables. 3. 2 Demonstrate jardinière, brunoise cuts of vegetables. 3. 3 Demonstrate Macedoine cuts of vegetables. 3. 4 Demonstrate Paysane cuts of vegetables. 3. 5 Demonstrate Mirepoix cuts of vegetables. 3. 6 Demonstrate Shredding cuts of vegetables.
4. Work with Head cook in preparing of mise en place & preparation of foods. Prepare, season and cook soup, meats, vegetable and other food stuffs.	4. 1 Demonstrate any one of the cooking methods: Blanching - Tomatoes vegetables, Sauteing – vegetables, Frying - Shallow and deep, Fat frying. 4. 2 Demonstrate any one of the cooking methods: Steaming, Stewing - Mutton & vegetables, Poaching - Fish & egg, Roasting/searing - Potatoes & chicken. 4. 3 Demonstrate any one of the cooking methods: Grilling – vegetables & fish, Braising – Chicken & vegetables, Baking, Broiling of spices, grinding processes. 4. 4 Prepare any one of the stocks White stock, Brown stock, Fish stock. 4. 5 Prepare any 2 International soups. 4. 6 Prepare any one of the basic mother sauce along with its 2 derivatives. 4. 7 Prepare any one variety of Purees. 4. 8 Prepare any one variety of Creams. 4. 9 Prepare any one variety of compound butter. 4. 10 Prepare any 2 varieties of vegetables recipes. 4. 11 Prepare any 2 varieties of potatoes recipes.
5. Plan and prepare basic Indian food recipes.	5. 1 Plan and demonstrate menu preparation. 5. 2 Make plan for purchasing ingredients for specific menu. 5. 3 Choose different spices and ingredients for specific menu. 5. 4 Prepare any 2 varieties of dal. 5. 5 Prepare any 2 varieties of vegetables.

	5. 6 Prepare any 2 varieties of chutney.
	5. 7 Prepare any 2 varieties of raita.
	5. 8 Prepare any 2 varieties of rice.
	5. 9 Prepare any 2 varieties of Indian bread.
6. Prepare foods for breakfast buffet/ ala carte menu.	6. 1 Prepare breakfast of any 2 varieties using egg viz. boiled, omelette, poached, steamed, fried (Sunny side up), scrambled etc.
	6. 2 Prepare any 2egg cookerries.
	6. 3 Prepare any 2 classic egg recipes.
7. Work in the Garde manger of various foods preparing organization. Prepare salads, sandwiches, fruit juices and other cold foods.	7. 1 Prepare different types of simple salad.
	7. 2 Demonstrate various accompaniments/ garnishing.
	7. 3 Prepare different compound salad.
	7. 4 Prepare salad dressing recipes.
	7. 5 Prepare any two varieties of sandwiches.
	7. 6 Prepare any two varieties of Canapés.
SEMESTER-II	
8. Prepare exotic Indian foods and plan menu according to own judgement or as per instructions.	8. 1 Plan menu, choose spices and ingredients for the recipes.
	8. 2 Follow safety norms and maintain proper hygiene while preparation of food.
	8. 3 Prepare any 2 varieties of festive menus based on regional cuisine.
	8. 4 Prepare any 2 varieties of ethnic royal cuisine.
9. Carry out duties associated with preparation of meals.	9. 1 Plan menu, choose spices and ingredients for the recipes.
	9. 2 Follow safety norms and maintain proper hygiene while preparation of food.
	9. 3 Prepare any one of the fish dishes - Snacks, Indian main preparation, Continental preparations.
	9. 4 Prepare any one of the meat dishes – Indian, Continental, Snacks.
	9. 5 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.	10. 1 Plan menu and ingredients for the recipes.
	10. 2 Prepare any 2 recipes - Bread, Bread rolls, Garlic breads.
	10. 3 Prepare any one recipe - Soup Sticks, Cheese sticks.
	10. 4 Prepare any 3 recipes – Pastries, Jam tort, Lemon Tort, Swiss roll, Puff, Pastries/ Vegetables, Patties, Cookies and Cakes.
11. Prepare food in Continental/Chinese kitchen of various foods preparing organization.	11. 1 Plan menu, choose spices and ingredients for the recipes.
	11. 2 Follow safety norms and maintain proper hygiene while preparation of food.
	11. 3 Prepare any one of the Farinaceous dishes - Spaghetti, Marconi, Penne etc.
	11. 4 Prepare any 2 of the Chinese recipes – Soups, Noodle, rice, Meat, Vegetables etc.
12. Work in many establishments such as restaurants, hotels, coffee shops,	12.1 Estimate items required as per the purchasing specification and quality.
	12.2 Plan menu, choose spices and ingredients for the recipes.
	12.3 Prepare recipes as per prevailing food standards and preventing

healthcare resident facilities and hospitals etc.	health hazard.
	12.4 Follow safety norms and maintain proper hygiene while preparation of food.
	12.5 Log book prepared by trainees during OJT will be checked for various activities performed.

Generic Assessable Outcome:

GENERIC LEARNING / ASSESSABLE OUTCOME	
LEARNING / ASSESSABLE OUTCOME	LEARNING / ASSESSABLE OUTCOME
1. Apply safe working practices.	1. 1. Follow and maintain procedures to achieve a safe working environment in line with occupational health and safety regulations and requirements.
	1. 2. Recognize and report all unsafe situations according to site policy.
	1. 3. Identify and take necessary precautions on fire and safety hazards and report according to site policy and procedures.
	1. 4. Identify, handle and store / dispose off dangerous/unsalvageable goods and substances according to site policy and procedures following safety regulations and requirements.
	1. 5. Identify and observe site policies and procedures in regard to illness or accident.
	1. 6. Identify safety alarms accurately.
	1. 7. 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.
	1. 8. Identify and observe site evacuation procedures according to site policy.
	1. 9. Identify Personal Protective Equipment (PPE) and use the same as per related working environment.
	1. 10. Identify basic first aid and use them under different circumstances.
	1. 11. Identify different fire extinguisher and use the same as per requirement.
2. Comply environment regulation and housekeeping	2.1 Identify environmental pollution & contribute to the avoidance of instances of environmental pollution.
	2.2 Deploy environmental protection legislation & regulations.
	2.3 Take opportunities to use energy and materials in an environmentally friendly manner.
	2.4 Avoid waste and dispose waste as per procedure.
3. Assist in exigencies and carry out elementary first aid during emergencies.	3. 1. Demonstrate elementary first aids.
	3. 2. Demonstrate safety practices to be observed in kitchen.
	3. 3. Demonstrate use of personal protective dresses.
	3. 4. Identify emergency exit route.

	3. 5. Demonstrate fire fighting procedure using fire extinguishers.
4. Work in a team, understand and practice soft skills, technical English to communicate with required clarity.	4.1 Obtain sources of information and recognize information.
	4.2 Use documents, regulations and occupationally related provisions.
	4.3 Conduct appropriate and target oriented discussions with higher authority and within the team.
	4.4 Present facts and circumstances, possible solutions & use English and French terminology.
	4.5 Resolve disputes within the team.
	4.6 Conduct written communication.
5. Explain energy conservation, global warming and pollution and contribute in day to day work by optimally using available resources	5.1 Semester examination to test knowledge on energy conservation, global warming and pollution.
	5.2 Their applications will be assessed during execution of assessable outcome.
6. Explain personnel finance, entrepreneurship and manage/organize related task in day to day work for personal & societal growth.	6.1 Semester examination to test knowledge on personnel finance, entrepreneurship.
	6.1 Their applications will be assessed during execution of assessable outcome.

Means of assessment 1

Assessment will be evidence based comprising the following:

- Job carried out in labs/workshop
- Record book/ daily diary
- Answer sheet of assessment
- Viva-voice
- Progress chart
- Attendance and punctuality
- Assignment
- Project work

Means of assessment 2**Pass/Fail**

The minimum pass percentage is 60% marks for each Trade practical Examination, 40% for each Theory Examination and 25% for each part/section of the Examination separately.

NSQF QUALIFICATION FILE

Food Production (General)

SECTION 2

EVIDENCE OF LEVEL

NSQF QUALIFICATION FILE

Food Production (General)

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	<ul style="list-style-type: none"> Maintain hygiene and cleanliness of kitchen, kitchen equipment and cooking utensils. 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 foods preparing organization. Prepare salads, sandwiches, fruit juice, and other cold foods. Work with Head cook in preparing of mise en place & preparation of foods. Prepare, season and cook soup, meats, vegetable and other food stuffs. Prepare exotic Indian foods and plan menu according to own judgment or as per instructions. Carry out duties associated with preparation of meals. Work in the Bakery of various foods preparing organization. Prepare various desserts and sweet dishes. Prepare food in Continental/ Chinese kitchen of 	<p>The learner requires to maintain cleanliness of kitchen, kitchen equipment and ensure hygiene at all times.</p> <p>Has knowledge of basic ingredients of various menus and prepares various cuisines.</p> <p>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 apply clear choice of procedures in familiar context as indicated in the learning outcomes like "Prepare food in Continental/ Chinese kitchen of various foods preparing organization, Work in the Bakery of various foods preparing organization, Prepare various desserts and sweet dishes "In all these learning outcomes the learner has to apply ones knowledge and work as per requirements and resources available.</p> <p>Hence NSQF Level is 4 for this descriptor.</p>	4

NSQF QUALIFICATION FILE

Food Production (General)

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>various foods preparing organization.</p> <ul style="list-style-type: none"> • Work in many establishments such as restaurants, hotels, coffee shops, healthcare resident facilities and hospitals etc. 		
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 and specifications. • Kitchen stewarding & up keeping of equipment & its role. • Prevailing food standards in India. • Preparation of Vegetarian and Non vegetarian Dishes. 	<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> <p>Hence NSQF Level is 4 for this descriptor.</p>	4

NSQF QUALIFICATION FILE

Food Production (General)

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
Professional skill	<ul style="list-style-type: none"> Maintain hygiene and cleanliness of kitchen, kitchen equipment and cooking utensils. 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 foods preparing organization. Prepare salads, sandwiches, fruit juice, and other cold foods. Work with Head cook in preparing of mise en place & preparation of foods. Prepare, season and cook soup, meats, vegetable and other food stuffs. Prepare exotic Indian foods and plan menu according to own judgment or as per instructions. Carry out duties associated with preparation of meals. Work in the Bakery of various foods preparing organization. Prepare various desserts and sweet dishes. Prepare food in Continental/ Chinese kitchen of various foods preparing organization. Work in many establishments such as restaurants, 	<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 preparing of mise en place & preparation of foods. Prepare, season and cook soup, meats, vegetable and other food stuffs', 'Plan and prepare basic Indian food recipes' and 'Prepare foods for breakfast buffet/ ala carte menu'.</p> <p>This can be ascertained by reading the Assessment Criteria</p> <p>Hence NSQF Level is 4 for this descriptor.</p> <p>The learning outcomes like Prepare, season and cook soup, meats, vegetable and other food stuffs, Prepare exotic Indian foods and plan menu according to own judgment or as per instructions etc., all of which involve making independent decisions using appropriate rule and tools (Like, Effect of heat on various foods, Weighing and measures, Reaction with metal, In acid / alkaline medium etc.</p>	4

NSQF QUALIFICATION FILE

Food Production (General)

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
	hotels, coffee shops, healthcare resident facilities and hospitals etc.	<p>The same can be ascertained by reading the Assessment Criteria. Hence NSQF Level is 4 for this descriptor</p> <p>The learning outcomes like” Work in the Bakery of various foods preparing organization, Prepare food in Continental/ Chinese kitchen of various foods preparing organization and “Work in many establishments such as restaurants, hotels, coffee shops, healthcare resident facilities and hospitals etc” requires the learner to perform the tasks assigned as per quality standards using quality concepts.</p> <p>Hence NSQF Level is 4 for this descriptor.</p> <p>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"> Communicate clearly and effectively both orally and in writing in a manner appropriate to the relevant field. 	The learning outcomes for example ‘Work in many establishments such as restaurants, hotels, coffee shops, healthcare resident facilities and hospitals etc; relates to understanding of social, political; and some skill of collecting and organising information, communication and also requires competence in written language with	4

NSQF QUALIFICATION FILE

Food Production (General)

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>Understanding of social/political</p> <ul style="list-style-type: none"> Understand and explain the concept in productivity, quality tools, and labour welfare legislation and apply such in day to day work to improve productivity & quality. Explain energy conservation, global warming and pollution and contribute in day to day work by optimally using available resources. Explain personnel finance, entrepreneurship and manage/organize related task in day to day work for personal & societal growth. <p>Organising information and communication Interpret & use company and technical communication</p> <ul style="list-style-type: none"> 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. 	<p>required clarity.</p> <p>Hence NSQF Level is 4 for this descriptor.</p> <p>The learner will also need to communicate with team supervisor to understand the job and explain ones work which requires competence in oral language, with required clarity.</p> <p>Hence NSQF Level is 4 for this descriptor</p>	
Responsibility	<ul style="list-style-type: none"> Maintain hygiene and cleanliness of kitchen, kitchen equipment and cooking utensils. Work with head cook in menu planning and menu engineering. Undertake various vegetable cuts which will help in 	The Food Production (General) Trainee is responsible to perform the work as per specific guidelines/ procedures based on their understanding of various food production processes like various cutting procedures of Vegetables/Meats etc, different cooking methods,	4

NSQF QUALIFICATION FILE

Food Production (General)

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>cooking to a specific perfection as desired by the industry.</p> <ul style="list-style-type: none"> • Plan and prepare basic Indian food recipes. • Prepare foods for breakfast buffet/ ala carte menu. • Work in the Garde manger of various foods preparing organization. Prepare salads, sandwiches, fruit juice, and other cold foods. • Work with Head cook in preparing of mise en place & preparation of foods. Prepare, season and cook soup, meats, vegetable and other food stuffs. • Prepare exotic Indian foods and plan menu according to own judgment or as per instructions. • Carry out duties associated with preparation of meals. • Work in the Bakery of various foods preparing organization. Prepare various desserts and sweet dishes. • Prepare food 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>seasoning and baking, hence is responsible for own work and learning .</p> <p>Hence NSQF Level is 4 for this descriptor.</p>	

SECTION 3

EVIDENCE OF NEED

What evidence is there that the qualification is needed?

Hospitality and Hotel Industries are growing in India at a Rapid pace and everyday New Hotels are coming up, increasing demand of Skilled Manpower.

Placement records from few ITIs are enclosed.(Annexure Enclosed)

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

The employment prospect for this qualification is very high. There is also high demand for starting the training programme on this trade amongst new institutes. As of now the total seating capacity of the training programme is 1820 (including 30% supernumeraries) approximately in 56 ITIs.

Report /Mentor council comprises of Industries and stakeholders.

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

The qualification which is a long term course 1 year is originally designed and approved by NCVT for the Craftsmen Training Scheme and is in existence for the last 20 years.

No existing course available with same content and duration.

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?

- Mentor Council (MC) for the Food Processing & Preservation sector was formed in 2014 to review the curriculum of this qualification under the sector.
- CSTARI, the research wing of DGT, reviews and updates the qualification, in consultation with industries and other stakeholders, on a regular basis by conducting trade committee meetings.
- DGT will keep on doing continuous comparative study in the trade by referring to relevant upcoming qualifications in the National Qualifications Register (NQR) and relevant sectors.

Please attach any documents giving further information about any of the topics above.

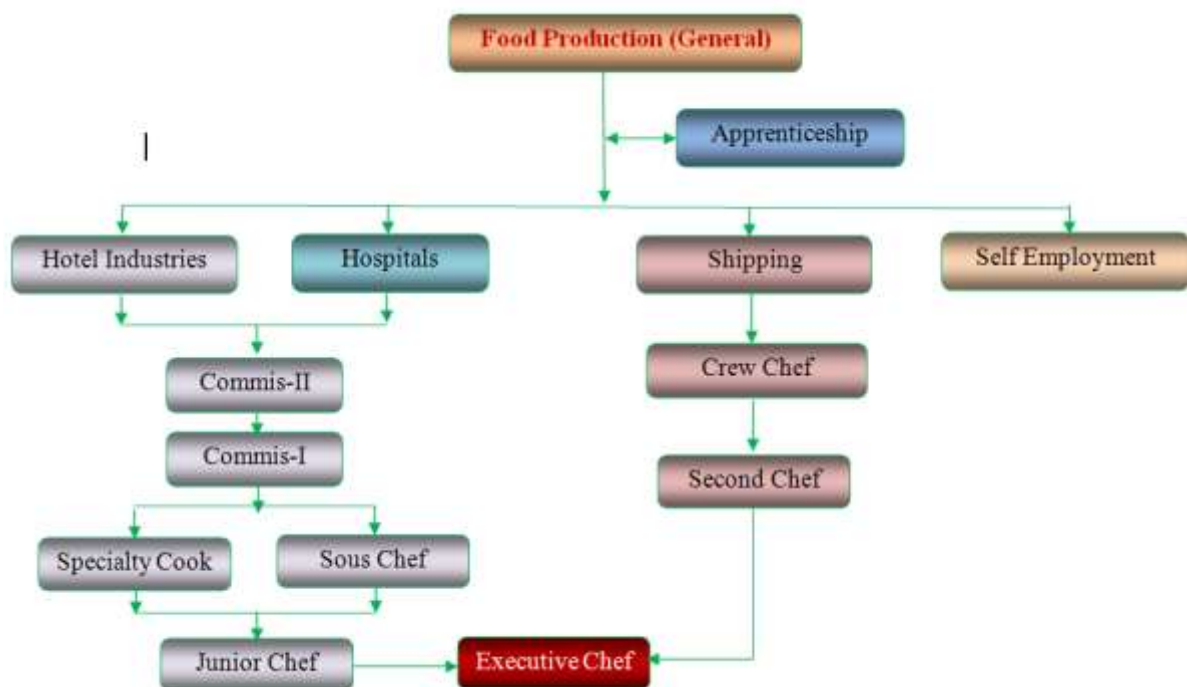
Give the titles and other relevant details of the document(s) here. Include page references showing where to find the relevant information.

SECTION 4
EVIDENCE OF 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?

- Qualifying trainee will obtain an NCVT Certificate in Food Production (General) trade which gives the following options of progression to the trainee:
 - i) National Apprenticeship Certificate or
 - ii) Can join as skilled worker in the industry.

Career Map



Please attach any documents giving further information about any of the topics above.

Give the titles and other relevant details of the document(s) here. Include page references showing where to find the relevant information.