



Assistant- Solar desiccation Assistant- food and vegetables (Divyangjan)-ID

QP Code: PWD/Q4001

Version: 1.0

NSQF Level: 2

Expository: Intellectual Disability E005

Skill Council for PwD || 501, City Centre, 5th Floor, 12/5, Plot 5, Sector 12, Dwaraka
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Brief Job Description

A Fruits and Vegetables Drying/Dehydration Assistant is responsible for dehydration of various types of fruits and vegetables using solar energy through the process of washing, sorting, peeling, cutting/slicing, blanching, drying /dehydration, using various methods, packaging and storing comments.

Personal Attributes

The job requires the individual should to have good eye hand coordination, finger movements for washing, sorting, peeling, cutting/slicing, blanching.

Applicable National Occupational Standards (NOS)

Compulsory NOS:

1. [PWD/N4001: Prepare and maintain work area for drying/dehydration offruits and vegetables under supervision](#)
2. [PWD/N4002: Prepare for fruits and vegetables for drying/dehydration](#)
3. [PWD/N4003: Dehydrate/Dry fruits and vegetables](#)
4. [PWD/N4004: Store dry/dehydrated fruits and vegetables](#)
5. [PWD/N9901: Follow health, safety and hygiene practices](#)
6. [Undertake Employability skills](#)

Qualification Pack (QP) Parameters

Sector	PwD
Sub-Sector	Food Industry Capacity
Occupation	Processing
Country	India
NSQF Level	2
Aligned to NCO/ISCO/ISIC Code	NCO-2004/NIL
Minimum Educational Qualification & Experience	Ability to read and write
Minimum Level of Education for Training in School	Not Applicable
Pre-Requisite License or Training	Valid Disability certificate having mention of Minimum 40%
Minimum Job Entry Age	18 Years

Last Reviewed On	22/07/2022
Next Review Date	29/9/2025
NSQC Approval Date	29/9/2022
Version	1.0
Remarks: This job role is specifically designed for Persons with Intellectual Disability (ID)	

PWD/N4001: Prepare and maintain work area for drying/dehydration of fruits and vegetables under supervision

Description

This unit is about preparing work area for hygiene and safety, and ensuring performance of process machineries and tools for drying/ dehydration of fruits and vegetables.

Scope

The scope covers the following:

- Follow instructions for preparation and maintenance of work area
- Follow instructions for preparation and maintenance of machineries

Elements and Performance Criteria

Follow instructions for preparation and maintenance of work area

To be competent, the user/individual on the job must be able to:

PC1. maintain the cleanliness and hygiene at the work area using approved sanitizers and keep it free from dust, waste, flies and pests

PC2. ensure that work area is safe for food processing

PC3. dispose waste materials as per organization standards and industry requirements

Follow instructions for preparation and maintenance of machineries

To be competent, the user/individual on the job must be able to:

PC4. ensure that the machineries and tools such as washer, peeler, corer, slicer, drier, packaging machines, etc. are in working condition

PC5. clean machinery and equipment, using steam hose, soap, and brushes

PC6. ensure the necessary tools/machinery etc required for the process are at accessible/designated place

PC7. Inform seniors when machines or equipment's do not work properly

Knowledge and Understanding (KU)

The individual on the job needs to know and understand:

KU1. organization standards, process standards and procedures followed in the organisation according to their profile

KU2. types of products produced by the organisation

KU3. dress code to be followed

KU4. Basic knowledge of job responsibilities/duties and standard operating procedures

KU5. key contact points for query resolution

KU6. Basic food safety and hygiene standards followed as per organisational policy

Generic Skills (GS)

User/individual on the job needs to know how to:

- GS1. adhere to relevant organizational policies and procedures
- GS2. attentively listen and note the information given by the supervisor/colleagues
- GS3. Inform to supervisor if rescheduling of task is required
- GS4. communicate clearly with the supervisor on the issues faced during process
- GS5. work within a team in collaboration and co-ordination
- GS6. verbally report safety hazards/ escalate problems related to safety hazards to the right authority

Assessment Criteria

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
<i>Follow instructions for preparation and maintenance of work area</i>	6	24	-	-
PC1. maintain the cleanliness and hygiene at the work area using approved sanitizers and keep it free from dust, waste, flies and pests	2	8	-	-
PC2. ensure that work area is safe for food processing	2	8	-	-
PC3. dispose waste materials as per organization standards and industry requirements	2	8	-	-
<i>Follow instructions for preparation and maintenance of machineries</i>	9	31	-	-
PC4. ensure that the machineries and tools such as washer, peeler, corer, slicer, drier, packaging machines, etc. are in working condition	2	8	-	-
PC5. clean machinery and equipment, using steam hose, soap, and brushes	2	8	-	-
PC6. ensure the necessary tools/machinery etc required for the process are at accessible/designated place	2	8	-	-
PC7. Inform seniors when machines or equipment's do not work properly	3	7	-	-
NOS Total	15	55	-	-

National Occupational Standards (NOS) Parameters

NOS Code	PWD/N4001
NOS Name	Prepare and maintain work area for drying/dehydration of fruits and vegetables under supervision
Sector	PwD
Sub-Sector	Food Industry Capacity
Occupation	Processing
NSQF Level	2
Credits	TBD
Version	1.0
Next Review Date	29/9/2025

PWD/N4002: Prepare for fruits and vegetables for drying/dehydration

Description

This unit is about preparation for drying/dehydration of fruits and vegetables.

Scope

The scope covers the following :

- Make arrangements for drying/dehydration of fruits/vegetables

Elements and Performance Criteria

Make arrangements for drying/dehydration of fruits/vegetables

To be competent, the user/individual on the job must be able to:

PC1. check the availability of raw material, packaging material, equipment's etc. as per the checklist.

PC2. weigh the raw materials and ingredients required for the batch.

PC3. Sort vegetables and fruits requiring washing, wiping, leaf extraction, ring washing , wiping, grating/slicing.

PC4. arrange fruits and vegetables of similar type based on the production sequence. PC5.

Follow process chart to perform various activities as per the production sequence. PC6. take assistance from colleagues if required.

Knowledge and Understanding (KU)

The individual on the job needs to know and understand:

KU1. organization standards, process standards and procedures followed in the organisation according to their profile.

KU2. types of products produced by the organisation.

KU3. dress code to be followed.

KU4. Basic knowledge of job responsibilities/duties and standard operating procedures.

KU5. key contact points for query resolution.

KU6. Basic food safety and hygiene standards followed as per organisational policy.

KU7. internal processes like procurement, store management, inventory management, quality management and key contact points for query resolution.

KU8. types of fruits and vegetables dried/dehydrated in the organisation .

KU9. various drying/dehydration methods.

KU10. types of machineries used in drying/dehydration process and machineries used in the organisation.

KU11. handling and maintenance of drying/dehydration equipment's.

KU12. process for drying/dehydration of various type of fruits and vegetables.

Generic Skills (GS)

User/individual on the job needs to know how to:

- GS1. adhere to relevant organizational policies and procedures.
- GS2. attentively listen and note the information given by the supervisor/colleagues.
- GS3. Inform to supervisor if rescheduling of task is required.
- GS4. communicate clearly with the supervisor on the issues faced during process.
- GS5. work within a team in collaboration and co-ordination.
- GS6. verbally report safety hazards/ escalate problems related to safety hazards to the right authority.

Assessment Criteria

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
<i>Make arrangements for drying/dehydration of fruits/vegetables</i>	17	53	-	-
PC1. check the availability of raw material, packaging material, equipment's etc. as per the checklist.	3	10	-	-
PC2. weigh the raw materials and ingredients required for the batch.	3	10	-	-
PC3. Sort vegetables and fruits requiring washing, wiping, leaf extraction, ring washing , wiping, grating/slicing.	3	10	-	-
PC4. arrange fruits and vegetables of similar type based on the production sequence.	3	10	-	-
PC5. Follow process chart to perform various activities as per the production sequence.	3	8	-	-
PC6. take assistance from colleagues if required.	2	5	-	-
NOS Total	17	53	-	-

National Occupational Standards (NOS) Parameters

NOS Code	PWD/N4002
NOS Name	Prepare for fruits and vegetables for drying/dehydration
Sector	PwD
Sub-Sector	Food Industry Capacity
Occupation	Processing
NSQF Level	2
Credits	TBD
Version	1.0
Next Review Date	29/9/2025

PWD/N4003: Dehydrate/Dry fruits and vegetables

Description

This unit is about drying/dehydration of fruits and vegetables through various methods using Solar Panels as per the specifications and standards of the organization

Scope

The scope covers the following:

- Wash fruits and vegetables

Elements and Performance Criteria

Wash fruits and vegetables under supervision

To be competent, the user/individual on the job must be able to:

- PC1. receive fruits and vegetables from the supervisor.
- PC2. Wash and rinse fruits manually (or) dump fruits manually/ through conveyor belt into washing tank.
- PC3. switch on agitator of revolving screens/blades to immerse each fruit into water to removedirt, soil, etc.
- PC4. start ladder conveyor to lift fruits from the washing tank and transfer to washing line conveyor.
- PC5. open valves of the high-pressure spraying system to spray chlorinated water on fruits and vegetables and rinse with fresh water.

Sort, peel, slice/grate and blanch fruits and vegetables under supervision

To be competent, the user/individual on the job must be able to:

- PC6. check and remove damaged, blemished and rotten fruits and dispose waste.
- PC7. start conveyor or elevator to transfer sorted fruits and vegetables into peeler or corer machine.
- PC8. start conveyor to carry fruit and vegetables through lye peeling machine or load by hand, observe fruit and vegetable emerging from machine to ensure removal of skin or membrane(or)
- PC9. turn valves to introduce steam for steam peeling of fruits and vegetables and open valves of water spraying system to wash the peeled/ scalded fruits and vegetables.
- PC10. start conveyor to transfer fruits and vegetable to chopper/cutter/slicer machine to slice to specified size and shape as per SOP.
- PC11. Operate machine and fill water in the blanching machine for blanching of different types offruits and vegetables following sop.
- PC12. examine blanched fruits and vegetables visually and through feel/texture to determine adequacy of softening.
- PC13. take assistance from supervisor/colleagues for speed control, temperature setting or time setting & pressure control etc. if required.

Sun dry fruits and vegetables under supervision

To be competent, the user/individual on the job must be able to:

- PC14. weigh pre-processed fruits and vegetables for drying, load in tray, shake/tap trays manually or pass trays through vibrator machines to vibrate for uniform spreading.
- PC15. transfer loaded trays to the drying area/yard, arrange in rows in drying area for exposure to direct sunlight, allow to stand until fruits and vegetable are completely dried (drying time depends on intensity of sunlight), check drying produce periodically to check the completeness of drying.
- PC16. check the dried fruits and vegetables through feel and dryness to ensure complete removal of moisture.
- PC17. transfer dried product into scraping line, scrap trays manually using scraper to remove dried product from the trays.
- PC18. start vibrating mesh conveyor and control vibration, transfer dried product on the conveyor to vibrate products and to remove any undesirable particles, start conveyor to transfer dried product to finished product inspection line.

Knowledge and Understanding (KU)

The individual on the job needs to know and understand:

- KU1. organization standards, process standards and procedures followed in the organisation according to their profile.
- KU2. types of products produced by the organisation.
- KU3. dress code to be followed.
- KU4. Basic knowledge of job responsibilities/duties and standard operating procedures.
- KU5. key contact points for query resolution.
- KU6. Basic food safety and hygiene standards followed as per organisational policy.
- KU7. types and varieties of raw materials (various fruits and vegetables)
- KU8. various types of drying and dehydration process
- KU9. production process, parameters for drying/dehydration of various fruits and vegetables
- KU10. types of machineries used in processing and machineries used in the organisation
- KU11. procedures for disposal of waste from agricultural produce
- KU12. knowledge on sanitizers and disinfectants and its handling and storing methods

Generic Skills (GS)

User/individual on the job needs to know how to:

- GS1. adhere to relevant organizational policies and procedures.
- GS2. attentively listen and note the information given by the supervisor/colleagues.
- GS3. Inform to supervisor if rescheduling of task is required.
- GS4. communicate clearly with the supervisor on the issues faced during process.
- GS5. work within a team in collaboration and co-ordination.
- GS6. verbally report safety hazards/ escalate problems related to safety hazards to the right authority.

Assessment Criteria

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
<i>Wash fruits and vegetables under supervision</i>	5	14	-	-
PC1. receive fruits and vegetables from the supervisor.	1	3	-	-
PC2. Wash and rinse fruits manually (or) dump fruits manually/ through conveyor belt into washing tank.	1	2	-	-
PC3. switch on agitator of revolving screens/blades to immerse each fruit into water to remove dirt, soil, etc.	1	3	-	-
PC4. start ladder conveyor to lift fruits from the washing tank and transfer to washing line conveyor.	1	3	-	-
PC5. open valves of the high-pressure spraying system to spray chlorinated water on fruits and vegetables and rinse with fresh water.	1	3	-	-
<i>Sort, peel, slice/grate and blanch fruits and vegetables under supervision</i>	8	23	-	-
PC6. check and remove damaged, blemished and rotten fruits and dispose waste.	1	3	-	-
PC7. start conveyor or elevator to transfer sorted fruits and vegetables into peeler or corer machine.	1	3	-	-
PC8. start conveyor to carry fruit and vegetables through lye peeling machine or load by hand, observe fruit and vegetable emerging from machine to ensure removal of skin or membrane (or)	1	3	-	-
PC9. turn valves to introduce steam for steam peeling of fruits and vegetables and open valves of water spraying system to wash the peeled/ scalded fruits and vegetables.	1	3	-	-
PC10. start conveyor to transfer fruits and vegetable to chopper/cutter/slicer machine to slice to specified size and shape as per SOP.	1	3	-	-
PC11. Operate machine and fill water in the blanching machine for blanching of different types of fruits and vegetables following sop.	1	3	-	-

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
PC12. examine blanched fruits and vegetables visually and through feel/texture to determine adequacy of softening.	1	3	-	-
PC13. take assistance from supervisor/colleagues for speed control, temperature setting or time setting & pressure control etc. if required.	1	2	-	-
<i>Sun dry fruits and vegetables under supervision</i>	5	15	-	-
PC14. weigh pre-processed fruits and vegetables for drying, load in tray, shake/tap trays manually or pass trays through vibrator machines to vibrate for uniform spreading.	1	3	-	-
PC15. transfer loaded trays to the drying area/yard, arrange in rows in drying area for exposure to direct sunlight, allow to stand until fruits and vegetable are completely dried (drying time depends on intensity of sunlight), check drying produce periodically to check the completeness of drying.	1	3	-	-
PC16. check the dried fruits and vegetables through feel and dryness to ensure complete removal of moisture.	1	3	-	-
PC17. transfer dried product into scraping line, scrap trays manually using scrapper to remove dried product from the trays.	1	3	-	-
PC18. start vibrating mesh conveyor and control vibration, transfer dried product on the conveyor to vibrate products and to remove any undesirable particles, start conveyor to transfer dried product to finished product inspection line.	1	3	-	-
NOS Total	18	52	-	-

National Occupational Standards (NOS) Parameters

NOS Code	PWD/N4003
NOS Name	Dehydrate/Dry fruits and vegetables
Sector	PwD
Sub-Sector	Food Industry Capacity
Occupation	Processing
NSQF Level	2
Credits	TBD
Version	1.0
Next Review Date	29/9/2025

PWD/N4004: Store dry/dehydrated fruits and vegetables

Description

This unit is about storage of fruits and vegetables through various methods using machineries as per the specifications and standards of the organization.

Scope

The scope covers the following:

- Freeze dry fruits and vegetables

Elements and Performance Criteria

Freeze dry fruits and vegetables

To be competent, the user/individual on the job must be able to:

- PC1. load raw material (fruits and vegetables) cartons/crates in freezing room.
- PC2. monitor frequently and check frozen raw materials to ensure it is completely frozen (i.e., converted to ice crystals).
- PC3. Inspect visually the frozen products and remove produce non-conforming to standards.
- PC4. Load checked products in carts or trays and move into cold storage room/chamber.
- PC5. open freeze-drying chamber after specified time, unload cart, check freeze dried product through physical parameters like colour, flavour, appearance, dryness (through feel) etc.
- PC6. transfer the product to bins or boxes and hold for specified time and check moisture content as per standards.
- PC7. send sample product to lab for quality check.

Inspect and pack dried/dehydrated fruits and vegetables

To be competent, the user/individual on the job must be able to:

- PC8. load packing materials in packaging machine and set packing quantity, set date coding machine for date code details like batch number, date of manufacture, date of expiry etc.
- PC9. start automatic packaging machine to form, fill and seal measured quantity of finished products.
- PC10. transfer sample packed product to quality lab for analysis and to ensure its conformance to quality standards.
- PC11. place packed and labelled products in cartons and transfer to storage area.
- PC12. clean the work area, machineries, equipment and tools using recommended cleaning agents and sanitizers.

Knowledge and Understanding (KU)

The individual on the job needs to know and understand:

- KU1. organization standards, process standards and procedures followed in the organisation.
- KU2. types of products produced by the organisation.
- KU3. dress code to be followed.

- KU4. job responsibilities/duties and standard operating procedures.
- KU5. internal processes such as procurement, store management, inventory management, quality management and key contact points for query resolution.
- KU6. types and varieties of raw materials (various fruits and vegetables).
- KU7. types and category of packaging materials, packaging machineries.
- KU8. storage procedures for raw materials, packaging materials and finished goods.
- KU9. Different ways to store the foods and vegetables in the organisation.

Generic Skills (GS)

User/individual on the job needs to know how to:

- GS1. adhere to relevant organizational policies and procedures.
- GS2. attentively listen and note the information given by the supervisor/colleagues.
- GS3. Inform to supervisor if rescheduling of task is required.
- GS4. communicate clearly with the supervisor on the issues faced during process.
- GS5. work within a team in collaboration and co-ordination.
- GS6. verbally report safety hazards/ escalate problems related to safety hazards to the right authority.

Assessment Criteria

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
<i>Freeze dry fruits and vegetables</i>	7	34	-	-
PC1. load raw material (fruits and vegetables) cartons/crates in freezing room.	1	5	-	-
PC2. monitor frequently and check frozen raw materials to ensure it is completely frozen (i.e., converted to ice crystals).	1	5	-	-
PC3. Inspect visually the frozen products and remove produce non-conforming to standards.	1	5	-	-
PC4. Load checked products in carts or trays and move into cold storage room/chamber.	1	5	-	-
PC5. open freeze-drying chamber after specified time, unload cart, check freeze dried product through physical parameters like colour, flavour, appearance, dryness (through feel) etc.	1	5	-	-
PC6. transfer the product to bins or boxes and hold for specified time and check moisture content as per standards.	1	5	-	-
PC7. send sample product to lab for quality check.	1	4	-	-
<i>Inspect and pack dried/dehydrated fruits and vegetables</i>	5	24	-	-
PC8. load packing materials in packaging machine and set packing quantity, set date coding machine for date code details like batch number, date of manufacture, date of expiry etc.	1	5	-	-
PC9. start automatic packaging machine to form, fill and seal measured quantity of finished products.	1	5	-	-
PC10. transfer sample packed product to quality lab for analysis and to ensure its conformance to quality standards.	1	5	-	-
PC11. place packed and labelled products in cartons and transfer to storage area.	1	5	-	-
PC12. clean the work area, machineries, equipment and tools using recommended cleaning agents and sanitizers.	1	4	-	-

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
NOS Total	12	58	-	-

National Occupational Standards (NOS) Parameters

NOS Code	PWD/N4004
NOS Name	Store dry/dehydrated fruits and vegetables
Sector	PwD
Sub-Sector	Food Industry Capacity
Occupation	Processing
NSQF Level	2
Credits	TBD
Version	1.0
Next Review Date	29/9/2025

PWD/N9901: Follow health, safety and hygiene practices

Description

This OS unit is about ensuring a hazard free working environment along with maintaining health and hygiene.

Scope

The scope covers the following:

- Maintain personal and workplace hygiene
- Take precautionary health measures
- Follow standard safety procedure
- Follow effective waste management

Elements and Performance Criteria

Maintain personal and workplace hygiene

To be competent, the user/individual on the job must be able to:

- PC1. wash and sanitize hands at regular intervals using hand wash and alcohol-based sanitizers PC2. clean the workplace with an appropriate cleaning solution and disinfectants as recommended PC3. sanitize all tools and equipment requiring touch points at regular intervals
- PC4. check that the trash cans are cleared regularly following the cleanliness and maintenance schedule
- PC5. use appropriate Personal Protective Equipment (headwear, glasses, goggles, footwear etc.) considering the task to be performed and the working environment
- PC6. maintain personal hygiene by brushing teeth regularly, wearing clean clothes, following a healthy diet etc

Take precautionary health measures

To be competent, the user/individual on the job must be able to:

- PC7. attend regular health check-ups organized by the management
- PC8. report personal health issues related to injury, food, air and infectious disease
- PC9. report to the concerned authority in case any coworker is unwell

Follow standard safety procedure

To be competent, the user/individual on the job must be able to:

- PC10. follow safety procedures while handling materials, tools, equipment etc
- PC11. follow first aid procedures appropriately
- PC12. identify hazards at the workplace and report to the concerned person in time

Follow effective waste management

To be competent, the user/individual on the job must be able to:

- PC13. identify and segregate recyclable, non-recyclable and hazardous waste at workplace
- PC14. segregate waste into different coloured dustbins
- PC15. recycle waste wherever applicable
- PC16. dispose off the waste as per the prescribed standards

PC17. dispose off PPEs in a plastic bag, sealed and labelled as infectious waste

Knowledge and Understanding (KU)

The individual on the job needs to know and understand:

- KU1. organisation's policy on reporting and managing safety issues
- KU2. procedure to maintain cleanliness standards at workplace
- KU3. SOP on personal hygiene
- KU4. importance of preventive health checkup and healthy living
- KU5. procedure to report health issues
- KU6. instructions for operating and handling equipment as per standard
- KU7. purpose and usage of PPE
- KU8. basic first-aid procedures
- KU9. standard waste management policy

Generic Skills (GS)

User/individual on the job needs to know how to:

- GS1. listen carefully the orally communicated information
- GS2. verbally report safety hazards
- GS3. work within a team in collaboration and co-ordination
- GS4. be punctual and complete tasks within stipulated time

Assessment Criteria

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
<i>Maintain personal and workplace hygiene</i>	8	10	-	-
PC1. wash and sanitize hands at regular intervals using hand wash and alcohol-based sanitizers	2	4	-	-
PC2. clean the workplace with an appropriate cleaning solution and disinfectants as recommended	1	2	-	-
PC3. sanitize all tools and equipment requiring touch points at regular intervals	1	2	-	-
PC4. check that the trash cans are cleared regularly following the cleanliness and maintenance schedule	1	-	-	-
PC5. use appropriate Personal Protective Equipment (headwear, glasses, goggles, footwear etc.) considering the task to be performed and the working environment	1	2	-	-
PC6. maintain personal hygiene by brushing teeth regularly, wearing clean clothes, following a healthy diet etc	2	-	-	-
<i>Take precautionary health measures</i>	2	6	-	-
PC7. attend regular health check-ups organized by the management	-	2	-	-
PC8. report personal health issues related to injury, food, air and infectious disease	1	2	-	-
PC9. report to the concerned authority in case any coworker is unwell	1	2	-	-
<i>Follow standard safety procedure</i>	3	6	-	-
PC10. follow safety procedures while handling materials, tools, equipment etc	1	2	-	-
PC11. follow first aid procedures appropriately	1	2	-	-
PC12. identify hazards at the workplace and report to the concerned person in time	1	2	-	-

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
<i>Follow effective waste management</i>	7	8	-	-
PC13. identify and segregate recyclable, non-recyclable and hazardous waste at workplace	2	-	-	-
PC14. segregate waste into different coloured dustbins	-	2	-	-
PC15. recycle waste wherever applicable	1	2	-	-
PC16. dispose off the waste as per the prescribed standards	2	2	-	-
PC17. dispose off PPEs in a plastic bag, sealed and labelled as infectious waste	2	2	-	-
NOS Total	20	30	-	-

Assessment Guidelines and Assessment Weightage

Assessment Guidelines

1. Criteria for assessment for each Qualification Pack will be created by the Sector Skill Council. Each Performance Criteria (PC) (PC) will be assigned marks proportional to its importance in NOS. SSC will also lay down proportion of marks for Theory and Skills Practical for each PC.
2. The assessment for the theory part will be based on knowledge bank of questions created by the SSC.
3. Individual assessment agencies will create unique question papers for theory part for each candidate at each examination/training center (as per assessment criteria below).
4. Individual assessment agencies will create unique evaluations for skill practical for every student at each examination/ training center based on these criteria.
5. In case of successfully passing only certain number of NOSs, the trainee is eligible to take subsequent assessment on the balance NOS's to pass the Qualification Pack.
6. In case of unsuccessful completion, the trainee may seek reassessment on the Qualification Pack

Minimum Aggregate Passing % at QP Level : 50

(Please note: Every Trainee should score a minimum aggregate passing percentage as specified above, to successfully clear the Qualification Pack assessment.)

Assessment Weightage

Compulsory NOS

National Occupational Standards	Theory Marks	Practical Marks	Project Marks	Viva Marks	Total Marks	Weightage
Prepare and maintain work area for drying/dehydration of fruits and vegetables under supervision	15	55			70	20
Prepare for fruits and vegetables for drying/dehydration	17	53			70	20
Dehydrate/Dry fruits and vegetables	18	52			70	30
Store dry/dehydrated fruits and vegetables	12	58			70	20
Follow food safety, hygiene and sanitation practices	20	30			50	10
Total	82	248	0	0	330	100

Acronyms

NOS	National Occupational Standard(s)
NSQF	National Skills Qualifications Framework
QP	Qualifications Pack
TVET	Technical and Vocational Education and Training

Glossary

Sector	Sector is a conglomeration of different business operations having similar business and interests. It may also be defined as a distinct subset of the economy whose components share similar characteristics and interests.
Sub-sector	Sub-sector is derived from a further breakdown based on the characteristics and interests of its components.
Occupation	Occupation is a set of job roles, which perform similar/ related set of functions in an industry.
Job role	Job role defines a unique set of functions that together form a unique employment opportunity in an organisation.
Occupational Standards (OS)	OS specify the standards of performance an individual must achieve when carrying out a function in the workplace, together with the Knowledge and Understanding (KU) they need to meet that standard consistently. Occupational Standards are applicable both in the Indian and global contexts.
Performance Criteria (PC)	Performance Criteria (PC) are statements that together specify the standard of performance required when carrying out a task.
National Occupational Standards (NOS)	NOS are occupational standards which apply uniquely in the Indian context.
Qualifications Pack (QP)	QP comprises the set of OS, together with the educational, training and other criteria required to perform a job role. A QP is assigned a unique qualifications pack code.
Unit Code	Unit code is a unique identifier for an Occupational Standard, which is denoted by an 'N'
Unit Title	Unit title gives a clear overall statement about what the incumbent should be able to do.
Description	Description gives a short summary of the unit content. This would be helpful to anyone searching on a database to verify that this is the appropriate OS they are looking for.
Scope	Scope is a set of statements specifying the range of variables that an individual may have to deal with in carrying out the function which have a critical impact on quality of performance required.
Knowledge and Understanding (KU)	Knowledge and Understanding (KU) are statements which together specify the technical, generic, professional and organisational specific knowledge that an individual needs in order to perform to the required standard.

Organisational Context	Organisational context includes the way the organisation is structured and how it operates, including the extent of operative knowledge managers have of their relevant areas of responsibility.
Technical Knowledge	Technical knowledge is the specific knowledge needed to accomplish specific designated responsibilities.
Core Skills/ Generic Skills (GS)	Core skills or Generic Skills (GS) are a group of skills that are the key to learning and working in today’s world. These skills are typically needed in any work environment in today’s world. These skills are typically needed in any work environment. In the context of the OS, these include communication related skills that are applicable to most job roles.
Electives	Electives are NOS/set of NOS that are identified by the sector as contributive to specialization in a job role. There may be multiple electives within a QP for each specialized job role. Trainees must select at least one elective for the successful completion of a QP with Electives.
Options	Options are NOS/set of NOS that are identified by the sector as additional skills. There may be multiple options within a QP. It is not mandatory to select any of the options to complete a QP with Options.