



## QUALIFICATION FILE

### Chef De Partie

- Short Term Training (STT)  Long Term Training (LTT)  Apprenticeship  
 Upskilling  Dual/Flexi Qualification  For ToT  For ToA  
 General  Multi-skill (MS)  Cross Sectoral (CS)  Future Skills  OEM

NCrF/NSQF Level: 5

Submitted By:

Tourism and Hospitality Skill Council

#1216-1220, 12th Floor, Naurang House, Kasturba Gandhi Marg, Connaught Place

New Delhi – 110001, Landline # 011-41608056/8057 Ext.1102

**Table of Contents**

Section 1: Basic Details .....	3
Section 2: Module Summary .....	5
NOS/s of Qualifications .....	5
Mandatory NOS/s: .....	5
Assessment - Minimum Qualifying Percentage .....	6
Section 3: Training Related .....	6
Section 4: Assessment Related .....	6
Section 5: Evidence of the need for the Qualification .....	7
Section 6: Annexure & Supporting Documents Check List .....	7
Annexure: Evidence of Level .....	8
Annexure: Tools and Equipment (Lab Set-Up) .....	14
Annexure: Industry Validations Summary .....	15
Annexure: Training & Employment Details .....	17
Annexure: Blended Learning .....	18
Annexure: Detailed Assessment Criteria .....	19
Annexure: Assessment Strategy .....	25
Annexure: Acronym and Glossary .....	26

## Section 1: Basic Details

1.	<b>Qualification Name</b>	Chef De Partie																
2.	<b>Sector/s</b>	Tourism & Hospitality																
3.	<b>Type of Qualification:</b> <input type="checkbox"/> New <input checked="" type="checkbox"/> Revised <input type="checkbox"/> Has Electives/Options <input type="checkbox"/> OEM	<b>NQR Code &amp; version of existing/previous qualification:</b> <i>(change to previous, once approved)</i> 2021/TH/THSC/04914 &v2.0	<b>Qualification Name of existing/previous version:</b> Chef De Partie															
4.	<b>a. OEM Name</b> <b>b. Qualification Name</b> <i>(Wherever applicable)</i>																	
5.	<b>National Qualification Register (NQR) Code &amp;Version</b> <i>(Will be issued after NSQC approval)</i>	QG-05-TH-02003-2024-V1-THSC	<b>6. NCrF/NSQF Level:</b> 5															
7.	<b>Award (Certificate/Diploma/Advance Diploma/ Any Other</b> <i>(Wherever applicable specify multiple entry/exits also &amp; provide details in annexure)</i>	Certificate																
8.	<b>Brief Description of the Qualification</b>	The individual at work maintains the inventory and food production operations for the designated area in the kitchen and assists the Sous/Head Chef in managing the human resources and administrative operations.																
9.	<b>Eligibility Criteria for Entry for Student/Trainee/Learner/Employee</b>	<b>a. Entry Qualification &amp; Relevant Experience:</b> <table border="1" data-bbox="902 842 2110 1209"> <thead> <tr> <th>S. No.</th> <th>Academic/Skill Qualification (with Specialization - if applicable)</th> <th>Required Experience (with Specialization - if applicable)</th> </tr> </thead> <tbody> <tr> <td>1.</td> <td>12th Grade pass</td> <td>7 years relevant experience including apprenticeship</td> </tr> <tr> <td>2.</td> <td>Completed UG/2 year diploma in relevant field</td> <td>5 years relevant experience including apprenticeship</td> </tr> <tr> <td>3.</td> <td>Previous relevant Qualification of NSQF Level 4</td> <td>3 years of relevant experience including apprenticeship</td> </tr> <tr> <td>4.</td> <td>Previous relevant Qualification of NSQF Level 4.5</td> <td>1.5 years of relevant experience including apprenticeship</td> </tr> </tbody> </table>		S. No.	Academic/Skill Qualification (with Specialization - if applicable)	Required Experience (with Specialization - if applicable)	1.	12th Grade pass	7 years relevant experience including apprenticeship	2.	Completed UG/2 year diploma in relevant field	5 years relevant experience including apprenticeship	3.	Previous relevant Qualification of NSQF Level 4	3 years of relevant experience including apprenticeship	4.	Previous relevant Qualification of NSQF Level 4.5	1.5 years of relevant experience including apprenticeship
S. No.	Academic/Skill Qualification (with Specialization - if applicable)	Required Experience (with Specialization - if applicable)																
1.	12th Grade pass	7 years relevant experience including apprenticeship																
2.	Completed UG/2 year diploma in relevant field	5 years relevant experience including apprenticeship																
3.	Previous relevant Qualification of NSQF Level 4	3 years of relevant experience including apprenticeship																
4.	Previous relevant Qualification of NSQF Level 4.5	1.5 years of relevant experience including apprenticeship																
10.	<b>Credits Assigned to this Qualification, Subject to Assessment</b> <i>(as per National Credit Framework (NCrF))</i>	19	<b>11. Common Cost Norm Category (I/II/III)</b> <i>(wherever applicable):</i> I															
12.	<b>Any Licensing requirements for Undertaking Training on This Qualification</b> <i>(wherever applicable)</i>	NA																

13.	<b>Training Duration by Modes of Training Delivery</b> (Specify <b>Total Duration</b> as per selected training delivery modes and as per requirement of the qualification)	<input type="checkbox"/> Offline <input type="checkbox"/> Online <input checked="" type="checkbox"/> Blended				
		<b>Training Delivery Modes</b>	<b>Theory (Hours)</b>	<b>Practical (Hours)</b>	<b>OJT Mandatory (Hours)</b>	<b>Total (Hours)</b>
		<b>Classroom (offline)</b>		<b>230:00</b>	<b>120:00</b>	350:00
		<b>Online</b>	<b>220:00</b>			220:00
(Refer Blended Learning Annexure for details)						
14.	<b>Aligned to NCO/ISCO Code/s</b> (if no code is available mention the same)	NCO-2015/ 3434.0100				
15.	<b>Progression path after attaining the qualification</b> (Please show Professional ad Academic progression)	Sous Chef				
16.	<b>Other Indian languages in which the Qualification &amp; Model Curriculum are being submitted</b>	Hindi				
17.	<b>Is similar Qualification(s) available on NQR-if yes, justification for this qualification</b>	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No URLs of similar Qualifications:				
18.	<b>Is the Job Role Amenable to Persons with Disability</b>	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If "Yes", specify applicable type of Disability:				
19.	<b>How Participation of Women will be Encouraged</b>	The inclusion of women in the workplace is important as there is an increase in the number of educated women. Despite progress in some areas, women still face significant challenges and barriers to their full participation in the workforce. This can be addressed by formulating policy measures on skilling, job creation and support services. To increase the proportion of women in the workforce, various support measures like childcare facilities, close proximity to the workplace, safe transportation, gender acceleration plans and return to work (allowing women to re-join the workforce after motherhood) should be provided. Organisations should provide flexible work arrangements like part-time or remote work options. This not only helps the organisation to retain talented women employees, but it also helps women to balance work and family responsibilities.				
20.	<b>Are Greening/ Environment Sustainability Aspects Covered</b> (Specify the NOS/Module which covers it)	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No THC/N9907.Monitor and maintain health, hygiene and safety at workplace				
21.	<b>Is Qualification Suitable to be Offered in Schools/Colleges</b>	Schools <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Colleges <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No				
22.	<b>Name and Contact Details of Submitting / Awarding Body SPC</b> (In case of CS or MS, provide details of both Lead AB & Supporting ABs)	<b>Name:</b> Dr. Sunita Badhwar <b>Email:</b> sunita.badhwar@thsc.in <b>Contact No.:</b> 011-41608056/8057 Ext.1102 <b>Website:</b> <a href="http://www.thsc.in">www.thsc.in</a>				
23.	<b>Final Approval Date by NSQC:</b> 31/01/2024	<b>24. Validity Duration:</b> 3 years		<b>25. Next Review Date:</b> 31/01/2027		

## Section 2: Module Summary

## NOS/s of Qualifications

*(In exceptional cases these could be described as components)*

## Mandatory NOS/s:

Specify the training duration and assessment criteria at NOS/ Module level. For further details refer curriculum document.

**Th.**-Theory **Pr.**-Practical **OJT**-On the Job **Man.**-Mandatory Training **Rec.**-Recommended **Proj.**-Project

S. No	NOS/Module Name	NOS/Module Code & Version (if applicable)	Core/ Non-Core	NCrF/NS QF Level	Credits as per NCrF	Training Duration (Hours)					Assessment Marks						
						Th.	Pr.	OJT-Man.	OJT-Rec.	Total	Th.	Pr.	Proj.	Viva	Total	Weightage (%) (if applicable)	
1.	Supervise Kitchen Operations in the Designated Section	THC/N0409 &v3.0	Core	5	7	67	68	75	0	210	40	40	0	20	100	30	
2.	Assist in Human Resource and Administrative Operations	THC/N0410 &v3.0	Core	5	6	68	67	45	0	180	40	40	0	20	100	30	
3.	Ensure Effective Communication and Service Standard at Work Place	THC/N9902 & v2.0	Non-Core	5	1	15	15	0	0	30	40	40	0	20	100	10	
4.	Ensure to Maintain Organizational Confidentiality and Guest's Privacy	THC/N9910 & v4.0	Non-Core	5	1	15	15	0	0	30	10	5	0	5	20	10	
5.	Monitor and Maintain Health, Hygiene and Safety at Workplace	THC/N9907 & v2.0	Non-Core	5	1	15	15	0	0	30	30	35	0	15	80	15	
6.	Employability Skills (90 Hours)	DGT/VSQ/ N0103 & v1.0	Non-Core	5	3	40	50	0	0	90	20	30	0	0	50	5	
<b>Duration (in Hours) / Total Marks</b>						<b>19</b>	<b>220</b>	<b>230</b>	<b>120</b>	<b>0</b>	<b>570</b>	<b>180</b>	<b>190</b>	<b>0</b>	<b>80</b>	<b>450</b>	<b>100</b>

**Assessment - Minimum Qualifying Percentage**Please specify **any one** of the following:**Minimum Pass Percentage – Aggregate at qualification level: 70%** (Every Trainee should score specified minimum aggregate passing percentage at qualification level to successfully clear the assessment.)**Minimum Pass Percentage – NOS/Module-wise:   %** (Every Trainee should score specified minimum passing percentage in each mandatory and selected elective NOS/Module to successfully clear the assessment.)**Section 3: Training Related**

1.	<b>Trainer's Qualification and experience in the relevant sector (in years)</b> (as per NCVET guidelines)	Diploma / Degree / Postgraduate in Hotel/ Hospitality / QSR with 5 years of relevant Industry experience and 1 year of training experience
2.	<b>Master Trainer's Qualification and experience in the relevant sector (in years)</b> (as per NCVET guidelines)	NA
3.	<b>Tools and Equipment Required for Training</b>	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No (If "Yes", details to be provided in Annexure)
4.	<b>In Case of Revised Qualification, Details of Any Upskilling Required for Trainer</b>	NA

**Section 4: Assessment Related**

1.	<b>Assessor's Qualification and experience in relevant sector (in years)</b> (as per NCVET guidelines)	Diploma / Degree / Postgraduate in Hotel/ Hospitality / QSR with 5 years of relevant Industry experience
2.	<b>Proctor's Qualification and experience in relevant sector (in years)</b> (as per NCVET guidelines)	NA
3.	<b>Lead Assessor's/Proctor's Qualification and experience in relevant sector (in years)</b> (as per NCVET guidelines)	NA
4.	<b>Assessment Mode</b> (Specify the assessment mode)	Blended
5.	<b>Tools and Equipment Required for Assessment</b>	<input checked="" type="checkbox"/> Same as for training <input type="checkbox"/> Yes <input type="checkbox"/> No (details to be provided in Annexure-if it is different for Assessment)

## Section 5: Evidence of the need for the Qualification

Provide Annexure/Supporting documents name.

1.	<b>Latest Skill Gap Study (not older than 2 years) (Yes/No):</b> No
2.	<b>Latest Market Research Reports or any other source (not older than 2 years) (Yes/No):</b> No
3.	<b>Government /Industry initiatives/ requirement (Yes/No):</b> Yes
4.	<b>Number of Industry validation provided:</b> 21
5.	<b>Estimated nos. of persons to be trained and employed:</b> 850
6.	<b>Evidence of Concurrence/Consultation with Line Ministry/State Departments:</b> No If "No", why:

## Section 6: Annexure &amp; Supporting Documents Check List

Specify Annexure Name / Supporting document file name

1.	<b>Annexure:</b> NCrf/NSQF level justification based on NCrf level/NSQF descriptors ( <i>Mandatory</i> )	<i>Attached</i>
2.	<b>Annexure:</b> List of tools and equipment relevant for qualification ( <i>Mandatory, except in case of online course</i> )	<i>Attached</i>
3.	<b>Annexure:</b> Detailed Assessment Criteria ( <i>Mandatory</i> )	<i>Attached</i>
4.	<b>Annexure:</b> Assessment Strategy ( <i>Mandatory</i> )	<i>Attached</i>
5.	<b>Annexure:</b> Blended Learning ( <i>Mandatory, in case selected Mode of delivery is "Blended Learning"</i> )	<i>Attached</i>
6.	<b>Annexure:</b> Multiple Entry-Exit Details ( <i>Mandatory, in case qualification has multiple Entry-Exit</i> )	<i>Attached</i>
7.	<b>Annexure:</b> Acronym and Glossary ( <i>Optional</i> )	<i>Attached</i>
8.	<b>Supporting Document:</b> Model Curriculum ( <i>Mandatory – Public view</i> )	<i>Attached</i>
9.	<b>Supporting Document:</b> Career Progression ( <i>Mandatory - Public view</i> )	<i>Attached</i>
10.	<b>Supporting Document:</b> Occupational Map ( <i>Mandatory</i> )	<i>Attached</i>
11.	<b>Supporting Document:</b> Assessment SOP ( <i>Mandatory</i> )	<i>Attached</i>
12.	<b>Any other document you wish to submit:</b>	-

## Annexure: Evidence of Level

NCrF/NSQF Level Descriptors	Key requirements of the job role/ outcome of the qualification	How the job role/ outcomes relate to the NCrF/NSQF level descriptor	NCrF/NSQF Level
<b>Professional Theoretical Knowledge/Process</b>	<b>Multidisciplinary and specialized knowledge</b> <ul style="list-style-type: none"> <li>• Resource management procedures</li> <li>• Inventory management techniques</li> <li>• Quality standards for the food ingredients</li> <li>• Quantity of ingredient to be used in each recipe for all the items on the menu</li> <li>• Methods for stock rotation</li> <li>• Different types of food ingredients and recipes</li> <li>• Adequate inventory and stock requirements for business continuity</li> <li>• Legislation, standards, policies, and procedures followed in the organization</li> <li>• Food hygiene, quality, and safety standards as per organizational policy and FSSAI</li> <li>• Occupational health and safety requirements as per HACCP</li> <li>• Storage procedure of food items/ingredients as per food safety guidelines and organizational policy</li> <li>• Handling procedure of sharp objects in the kitchen such as knife and safe storage</li> <li>• Types of tools and equipment required for preparing and cooking dishes</li> <li>• Correct temperatures for cooking different dishes</li> <li>• Finishing methods like garnishing, etc.</li> <li>• Operating procedure for kitchen equipment and appliances such as stoves, ovens, steamers, mixing machines, etc.</li> <li>• Correct temperatures and procedures for storing raw and cooked items, not for immediate use</li> </ul>	<ul style="list-style-type: none"> <li>• A Chef De Partie should have theoretical and practical knowledge of food preparation, its ingredients, methods for stock rotation and understanding of different recipes and dishes.</li> <li>• Hence Level 5</li> </ul>	<p style="text-align: center;">5</p>

	<ul style="list-style-type: none"><li>• Recipes of various food items</li><li>• Principles of food preparation and cooking</li><li>• Traditional and modern cuisine</li><li>• Cooking and finishing methods used to produce advanced dishes</li><li>• Traditional, classical and modern skills and techniques, culinary science and contemporary styles, including the effects of preparation, cooking, and finishing methods on the end product</li><li>• Ways to maximize yield and quality, and minimize wastage of ingredients</li><li>• Procedure to prepare work schedules</li><li>• Effective ways to delegate tasks and debrief the team members</li><li>• Ways to give constructive feedback</li><li>• Conflict management strategies</li><li>• Team management techniques</li><li>• How to conduct training</li><li>• Kitchen policies and operating procedures</li><li>• Basics of kitchen operations</li><li>• Routine maintenance procedures of kitchen tools, equipment, and appliances</li><li>• Health and safety regulations, the staff code of conduct, and organizational policies</li><li>• Preparation method of various food items</li><li>• Taste, allergens, diet, and nutrition to produce dishes and menu items that meet business and customer requirements</li><li>• Organizational policies on behavioural etiquette and professionalism</li><li>• Organizational policies on gender sensitive service practices at workplace</li><li>• Organizational reporting and hierarchy structure</li><li>• Documentation policy and procedures of the organization</li></ul>		
--	---	--	--

	<ul style="list-style-type: none"> <li>• Service quality standards as per organizational policies</li> <li>• Complaint handling policy and procedures</li> <li>• SOP on personal hygiene</li> <li>• Procedure of giving and receiving feedback positively</li> <li>• Specific requirements of different age-groups of guests</li> <li>• Age and gender specific etiquette</li> <li>• Organizational policy with regards to Persons with disability</li> <li>• Significance of professional etiquette and behaviour</li> <li>• Basics of IPR Laws, Trademark Laws, Patent Laws, etc. in the country, and penalties associated with them</li> <li>• Organisation's policies on intellectual property rights and confidential information</li> <li>• Organisation's product, service or design patents</li> <li>• How Intellectual property protection is important for competitiveness of an organisation</li> <li>• Guidelines for crafting effective SOPs regarding IPR</li> <li>• Procedure for disposal of confidential documents</li> <li>• Confidential data protection methods</li> <li>• Organizational policies on safety procedures at workplace</li> <li>• Procedure to maintain cleanliness standards at workplace</li> <li>• Compliance norms for established health and hygiene procedures at workplace</li> <li>• Importance of preventive health check-up and healthy living</li> <li>• Purpose and usage of PPE such as gloves, protective goggles, masks, etc.</li> <li>• Basic first aid procedures</li> </ul>		
--	---	--	--

	<ul style="list-style-type: none"> <li>• Methods to minimize accidental risks</li> <li>• The significance of safe handling of chemicals, acids, etc. for cleaning</li> <li>• Instructions for operating and handling equipment as per standard</li> <li>• Emergency procedures to be followed in case of a mishappening such as fire accidents, etc.</li> </ul>		
<p><b>Professional and Technical Skills/ Expertise/ Professional Knowledge</b></p>	<p><b>Range of skills along with specialized domain skills</b></p> <ul style="list-style-type: none"> <li>• Solve day-to-day operational problems related to the work area</li> <li>• Fill up documentation pertaining to job requirement</li> <li>• Spot and report potential areas of disruption to work process proactively</li> <li>• Improve work processes by incorporating guest feedback</li> <li>• Identify measures that can prevent potential infringements within the team</li> <li>• Evaluate organisation policies and procedures and assess its robustness to prevent IPR infringements</li> <li>• Fill in relevant forms, formats and checklist accurately</li> <li>• Read and interpret instructions, procedures, information, SOP, etc.</li> <li>• Communicate with the Sous/Head Chef</li> <li>• Manage time to adhere to work timings and deliverables</li> <li>• Read job sheets, organization policy documents, information displayed at the workplace and comments received from the supervisor or guest</li> <li>• Interact with team members to work efficiently</li> <li>• Communicate effectively with the guests</li> <li>• Motivate self and colleagues to work effectively</li> <li>• Read and follow IPR and related information documents</li> </ul>	<ul style="list-style-type: none"> <li>• A Chef De Partie should apply core skills such as understanding of social, political, communication, health, and hygiene and safety at workplace followed, etc. The person should also have good communication and managing skills to deal with guest requirements.</li> <li>• Hence Level 5</li> </ul>	<p>5</p>

	<ul style="list-style-type: none"> <li>• Manage communication regarding IPR infringement, prevention, and management</li> <li>• Analyse the impact of IPR infringement on the guests and the organization</li> <li>• Communicate effectively with visitors, co-workers and supervisors</li> <li>• Analyze importance of personal hygiene</li> <li>• Analyze the impact of not adhering to the health and safety procedures</li> </ul>		
<b>Employment Readiness &amp; Entrepreneurship Skills &amp; Mind-set/Professional Skill</b>	<b>Entrepreneurial mindset, selfmanagement</b> <ul style="list-style-type: none"> <li>• Communicate effectively using appropriate language</li> <li>• Behave politely and appropriately with all</li> <li>• Perform basic calculations</li> <li>• Solve problems effectively</li> <li>• Be careful and attentive at work</li> <li>• Use time effectively</li> <li>• Maintain hygiene and sanitisation to avoid infection</li> </ul>	<ul style="list-style-type: none"> <li>• A Chef De Partie should have good oral and written communication skills, Intermediate literacy and numeracy skills, basic self-employment/ entrepreneurial Mind-set, etc.</li> </ul>	5
<b>Broad Learning Outcomes/Core Skill</b>	<b>Judgement / decision making – specialized</b> <ul style="list-style-type: none"> <li>• Supervise kitchen operations in the designated section</li> <li>• Assist in human resource and administrative operations</li> <li>• Ensure effective communication and service standards at workplace</li> <li>• Ensure to maintain organisational confidentiality and guest's privacy</li> <li>• Monitor and maintain health, hygiene and safety at workplace</li> </ul>	<ul style="list-style-type: none"> <li>• A Chef De Partie supervises kitchen operations, assists in administrative operations and ensures effective communication. This person requires a wide range of specialised technical skill, clarity of knowledge and practice in broad range of activity involving standard and non-standard practices.</li> <li>• Hence Level 5</li> </ul>	5
<b>Responsibility</b>	<b>Team leader – Junior technical supervisor,</b> <ul style="list-style-type: none"> <li>• Manage section inventory</li> <li>• Manage food production operations</li> <li>• Manage human resource</li> <li>• Assist in administrative operations</li> </ul>	<ul style="list-style-type: none"> <li>• A Chef De Partie is responsible for managing inventory, food production operations, promoting effective communication and assisting in administrative work.</li> </ul>	5

	<ul style="list-style-type: none"> <li>• Promote effective communication</li> <li>• Maintain professional etiquette</li> <li>• Ensure rendering of specific services as per the guests' requirements</li> <li>• Ensure organisational confidentiality</li> <li>• Ensure guests' privacy</li> <li>• Ensure personal and workplace hygiene</li> <li>• Maintain safe and secure working environment</li> <li>• Ensure organisational confidentiality</li> <li>• Ensure guests' privacy</li> <li>• Ensure personal and workplace hygiene</li> <li>• Maintain safe and secure working environment</li> <li>• Follow effective waste management and recycling practices at workplace</li> </ul>	<p>He is also responsible for the junior staff in the kitchen.</p> <ul style="list-style-type: none"> <li>• Hence Level 5</li> </ul>	
--	---	--	--

## Annexure: Tools and Equipment (Lab Set-Up)

List of Tools and Equipment

**Batch Size:** 30

S. No.	Tool / Equipment Name	Specification	Quantity for specified Batch size
1.	Sample estimation	Standard	01
2.	Inventory (Vegetable, Spices, Other ingredients, etc.)	Standard	01
3.	Sample recipes	Standard	01
4.	Ingredients	Standard	01
5.	Food items	Standard	01
6.	Kitchen equipment and appliances, such as stoves, ovens, steamers, mixing machines, etc.	Standard	01
7.	Sample work schedule	Standard	01
8.	Sample feedback form	Standard	01
9.	Sample menu	Standard	01
10.	Sample recipe	Standard	01
11.	Sample of escalation matrix	Standard	01
12.	Organisation structure	Standard	01
13.	Handouts of IPR guidelines and regulations	Standard	01
14.	Personal Protection Equipment: Safety glasses, Head protection, Rubber gloves, Safety footwear, Warning signs and tapes, Fire extinguisher, First aid kit	Standard	01
15.	Standard Operating Procedures	Standard	01
16.	Sample reports	Standard	01

## Classroom Aids

The aids required to conduct sessions in the classroom are:

1. Whiteboard
2. Flip Chart
3. Duster
4. Projector
5. Projector screen
6. Computer/ Laptop with charger
7. Power Point Presentation
8. Laptop External Speakers
9. Training kit (Trainer guide, Presentations)
10. Participant Handbook and Related Standard Operating Procedures
11. Markers
12. Chalk

**Annexure: Industry Validations Summary**

Provide the summary information of all the industry validations in table. This is not required for OEM qualifications.

S. No	Organization Name	Representative Name	Designation	Contact Address	Contact Phone No	E-mail ID	LinkedIn Profile (if available)
1.	AGR Talent Consulting LLP	Er. BS. Tiwari	Admin & HR	D-27, Sector 51, Noida, Uttar Pradesh 201301	0120-357916, 9811259809	<a href="mailto:hr.agrtalent@gmail.com">hr.agrtalent@gmail.com</a>	-
2.	Barista Coffee Company Limited	Rajat Agrawal	CEO	Unit no 301-304, third floor, Vipul Agora Mall, MG Road, Sector-28, Gurugram, Haryana-122001	8586984639	<a href="mailto:rajat.agrawal@barista.co.in">rajat.agrawal@barista.co.in</a>	-
3.	Barbeque-nation Hospitality Limited	Amit Sharma	HR Manager	Saket Callipolis, Unit No. 601 & 602, 6 <sup>th</sup> Floor, Doddakannalli Village, Varthur Hobli, Sarjapur Road, Bengaluru-560035, Karnataka, India	7011735311	<a href="mailto:da@barbequenation.com">da@barbequenation.com</a>	-
4.	CATS Edutech	Ashwani Kumar Rattan	Director	Balaji Complex 2 <sup>nd</sup> Floor, Kirana Oli, Kamptee-441001, Dist.-Nagpur (MH) 441001, India	9823059980	<a href="mailto:ashwani@catsedutech.com">ashwani@catsedutech.com</a>	-
5.	ChefKart Hospitality Private Limited	Ameya Kannamwar	Chief Operations Officer	C-1/1, 2 <sup>nd</sup> floor Ardee City, sector 52, Gurgaon, Haryana-122011	8967667496	<a href="mailto:ameya@thechefkart.com">ameya@thechefkart.com</a>	-
6.	HIM AANCHAL CHEF'S ASSOCIATION	Rajindar kumar	Secretary	KSHITIJ VILLA, PARECHI, PO AG OFFICE, Shimla, India, Himachal Pardesh	9816850006	<a href="mailto:surinderkumar@gmail.com">surinderkumar@gmail.com</a>	-
7.	Holiday Inn New Delhi International Airport	Mukesh Kumar	Director-Human Resource	Asset Area 12, Hospitality District, Aero city, Delhi International Airport, New Delhi-110037, India	8826996447	<a href="mailto:mukesh.kumar1@ihg.com">mukesh.kumar1@ihg.com</a>	-
8.	J&K youth Development Forum	-	-	Khaliqa Town Square, hospital road, Duderhoma, Ganderbal, Jammu 7 Kashmir-191201	7006306075	<a href="mailto:jkydfngo@gmail.com">jkydfngo@gmail.com</a>	-
9.	Kaahlian technology Pvt Ltd	Rajani Kant	Director	Boomerang building, A 005, Lower ground, Chandivali,	9209052021	<a href="mailto:ingfo@rozagarkhoj.com">ingfo@rozagarkhoj.com</a>	-

				Andheri east, Mumbai, Maharashtra 400072			
10.	Multi Channel educational institute Pvt. Ltd	Zubair Ahmad Gadda	Director	Post Office Road, Lal bazar, Srinagar, Jammu & Kashmir, India, 190023	+91-194-2420129/ 8713000062/82	<a href="mailto:director@meinstitute.org">director@meinstitute.org</a> / <a href="mailto:toradm@meinstitute.org">toradm@meinstitute.org</a>	-
11.	Orange Tiger Hospitality Pvt Ltd	Bharat Alagh	Vice president Operations and Culinary	302, Mewad, Patanwala Industrial Estate, Lal Bahadur Shastri Marg, Ghatkopar West, Mumbai, Maharashtra 400086	9811118705	<a href="mailto:Bharat.alagh@othpl.com">Bharat.alagh@othpl.com</a>	-
12.	PSIPL	Deepak shanbhag	CEO	7 <sup>th</sup> Floor, 73, Unit no 73 kalpataru Square, Off. Andheri Kurla road, Mumbai, Maharashtra 400059	0223377100	<a href="mailto:Deepak.shan@psipl.co.in">Deepak.shan@psipl.co.in</a>	-
13.	Sarovar Hotels Pvt.Ltd	Nihar Mehta	General manager- Human Resources	Global foyer,504, 5 <sup>th</sup> floor, Golf course road, sector 43, Gurugram - 122009	9650653332	<a href="mailto:Nihar@sarovarhotels.com">Nihar@sarovarhotels.com</a>	-
14.	Shilton hospitality LLP	Santhosh Kumar G Designation	Assistant general Manager	Shilton hospitality LLP, office 2, Ulsoor road, Banglore	9972471542	<a href="mailto:santoshkumar@shiltonhospitality.com">santoshkumar@shiltonhospitality.com</a>	-
15.	Tarja ventures Private Limited	Shehreyar Majeed	Director	Block-Z-23, Dayal Sir Colony, Uttam Nagar, New Delhi-110059, Delhi	7006306075/941900 1418	<a href="mailto:info@tajirventures.com">info@tajirventures.com</a> / <a href="mailto:tajrventures@gmail.com">tajrventures@gmail.com</a>	-
16.	Wipzo Enterprises	Mr. Mohammad Safeer	Managing Director	-	7007676323	<a href="mailto:Wipzocoko@gmail.com">Wipzocoko@gmail.com</a>	-

Annexure: Training & Employment Details

**Training and Employment Projections:**

Year	Total Candidates		Women		People with Disability	
	Estimated Training #	Estimated Employment Opportunities	Estimated Training #	Estimated Employment Opportunities	Estimated Training #	Estimated Employment Opportunities
2023-2024	440	770	44	77	NA	NA
2024-2025	484	847	50	90	NA	NA
2025-2026	535	932	55	99	NA	NA

*Data to be provided year-wise for next 3 years*

**Training, Assessment, Certification, and Placement Data for previous versions of qualifications:**

Qualification Version	Year	Total Candidates				Women				People with Disability			
		Trained	Assessed	Certified	Placed	Trained	Assessed	Certified	Placed	Trained	Assessed	Certified	Placed
v2.0		396	364	328	242	NA	NA	NA	NA	NA	NA	NA	NA

*Applicable for revised qualifications only, data to be provided year-wise for past 3 years.*

**List Schemes in which the previous version of Qualification was implemented:**

1. STT

**Content availability for previous versions of qualifications:**

Participant Handbook  Facilitator Guide  Digital Content  Qualification Handbook  Any Other:

**Languages in which Content is available:**

## Annexure: Blended Learning

**Blended Learning Estimated Ratio & Recommended Tools:**

**Refer NCVET “Guidelines for Blended Learning for Vocational Education, Training & Skilling” available on:**

<https://ncvet.gov.in/sites/default/files/Guidelines%20for%20Blended%20Learning%20for%20Vocational%20Education,%20Training%20&%20Skilling.pdf>

S. No.	Select the Components of the Qualification	List Recommended Tools – for all Selected Components	Offline : Online Ratio
1	<input type="checkbox"/> Theory/ Lectures - Imparting theoretical and conceptual knowledge	<ul style="list-style-type: none"> <li>• Books/ e-books</li> <li>• Presentations</li> <li>• Reference Material</li> <li>• Audio / Video Modules</li> </ul>	
2	<input type="checkbox"/> Imparting Soft Skills, Life Skills, and Employability Skills /Mentorship to Learners	<ul style="list-style-type: none"> <li>• Self-Learning Videos</li> <li>• Broadcasts</li> <li>• Mobile Learning</li> <li>• Curated Digital content</li> </ul>	
3	<input type="checkbox"/> Showing Practical Demonstrations to the learners	<ul style="list-style-type: none"> <li>• Video Content</li> <li>• E-Resource library</li> <li>• AR/ VR/ XR</li> </ul>	
4	<input type="checkbox"/> Imparting Practical Hands-on Skills/ Lab Work/ workshop/ shop floor training	<ul style="list-style-type: none"> <li>• Training tools (tools list attached)</li> <li>• Video Play</li> <li>• Presentations</li> </ul>	
5	<input type="checkbox"/> Tutorials/ Assignments/ Drill/ Practice	<ul style="list-style-type: none"> <li>• Online Question Bank</li> <li>• Mobile Quick test app</li> <li>• MCQ based tests</li> </ul>	
6	<input type="checkbox"/> Proctored Monitoring/ Assessment/ Evaluation/ Examinations	<ul style="list-style-type: none"> <li>• Assessment engine for Essays</li> <li>• Up-loadable file examinations</li> <li>• Mock test sessions</li> </ul>	
7	<input type="checkbox"/> On the Job Training (OJT)/ Project Work Internship/ Apprenticeship Training	<ul style="list-style-type: none"> <li>• Online tests</li> <li>• Offline assessments</li> </ul>	

## Annexure: Detailed Assessment Criteria

Detailed assessment criteria for each NOS/Module are as follows:

NOS/Module Name	Assessment Criteria for Performance Criteria/Learning Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
THC/N0409: Supervise kitchen operations in the designated section	<i>Manage section inventory</i>	10	10	0	5
	PC1. estimate the resource requirement in the assigned section	-	-	-	-
	PC2. anticipate and communicate shortages to the Sous/Head chef	-	-	-	-
	PC3. maintain minimum par levels of food for the assigned section of the kitchen	-	-	-	-
	PC4. order, prepare, and keep the common ingredients stocked for the cooking stations, including vegetables, spices, etc.	-	-	-	-
	PC5. ensure the adequacy of supplies at the cooking station	-	-	-	-
	PC6. make sure good stock and waste control practices are followed in the assigned section	-	-	-	-
	PC7. ensure quality control of stock and prepared foods	-	-	-	-
	PC8. check expiry dates and ensure proper storage of food items in the section	-	-	-	-
	<i>Manage food production operations</i>	30	30	0	15
	PC9. ensure hygiene, safety, and correct use of equipment and utensils	-	-	-	-
	PC10. ensure the cleanliness and proper organization of designated section as per standards	-	-	-	-
	PC11. coordinate daily tasks with the Sous/Head Chef as per SOP	-	-	-	-
	PC12. ensure all preparation of the designated section is complete and ready for service	-	-	-	-
	PC13. prepare specific food items and meal components at the designated section	-	-	-	-
	PC14. ensure that the production, preparation, and presentation of food are of the highest quality at all times within the specialty section	-	-	-	-
	PC15. handle all food products at the right temperature as per preservation standards	-	-	-	-
	PC16. oversee the maintenance of kitchen and food safety standards	-	-	-	-
	PC17. assist Sous/Head Chef in delivering the required standard of food	-	-	-	-
PC18. check for plating accuracy (garnish, correct serving dish, etc.)	-	-	-	-	
PC19. maintain quality and quantity control in all aspects, from portion control to freshness of the product presented	-	-	-	-	
<b>Total Marks</b>		<b>40</b>	<b>40</b>	<b>0</b>	<b>20</b>
THC/N0410: Assist in human resource and administrative operations	<i>Manage human resource</i>	20	20	0	10
	PC1. prepare work schedules for the junior chefs or commis	-	-	-	-
	PC2. delegate jobs appropriately to junior chefs and apprentices and support them in their development	-	-	-	-
	PC3. ensure effective communication between staff by maintaining a secure and friendly working environment	-	-	-	-
	PC4. train and supervise junior chefs, including in best practices, safety, and cleanliness standards	-	-	-	-

	PC5. ensure staff is appropriately dressed and look professional	-	-	-	-
	PC6. provide feedback to the staff to ensure maximum productivity	-	-	-	-
	PC7. handle conflicts among the staff members	-	-	-	-
	<i>Assist in administrative operations</i>	<b>20</b>	<b>20</b>	<b>0</b>	<b>10</b>
	PC8. assist in designing kitchen operations as per the flow of materials, estimated time, availability of staff, infrastructure, etc.	-	-	-	-
	PC9. recommend appropriate changes or improvement in the kitchen operations, if any	-	-	-	-
	PC10. maintain all tools, equipment, and appliances and report malfunctioning, if any	-	-	-	-
	PC11. ensure compliance with all health and safety regulations, the staff code of conduct, and organizational policies	-	-	-	-
	PC12. assist the Sous/Head Chef in creating menu items, recipes and developing dishes	-	-	-	-
	PC13. establish and maintain effective inter- departmental working relationships	-	-	-	-
<b>Total Marks</b>	<b>40</b>	<b>40</b>	<b>0</b>	<b>20</b>	
<b>THC/N9902: Ensure effective communication and service standards at workplace</b>	<i>Promote effective communication</i>	<b>20</b>	<b>20</b>	<b>0</b>	<b>10</b>
	PC1. greet the guests promptly and appropriately as per organization's procedure	-	-	-	-
	PC2. communicate with the guests in a polite and professional manner	-	-	-	-
	PC3. build effective yet impersonal relationship with guests	-	-	-	-
	PC4. identify guests' dissatisfactions and address complaints effectively	-	-	-	-
	PC5. inform guests of any issue/problem well in advance	-	-	-	-
	PC6. seek feedback from the guests and incorporate them to improve the guest experience	-	-	-	-
	PC7. ensure essential information is passed on in a timely manner	-	-	-	-
	PC8. ensure team members to maintain etiquette while interacting with each other	-	-	-	-
	PC9. ensure the team members provide feedback to their peers	-	-	-	-
	<i>Maintain professional etiquette</i>	<b>10</b>	<b>10</b>	<b>0</b>	<b>5</b>
	PC10. ensure self and team members report to work on time	-	-	-	-
	PC11. use the guests' names as many times as possible during the conversation with proper salutation	-	-	-	-
	PC12. maintain personal integrity & ethical behaviour	-	-	-	-
	PC13. make sure personal hygiene is maintained by self and others at all times	-	-	-	-
	PC14. ensure self and team members adhere to the dress code as per organizational policy	-	-	-	-
	PC15. respect privacy of others at the workplace	-	-	-	-
	<i>Ensure rendering of specific services as per the guests' requirements</i>	<b>10</b>	<b>10</b>	<b>0</b>	<b>5</b>
PC16. provide assistance to Persons with Disability, if asked	-	-	-	-	
PC17. ensure self and team members comply to the organizational policies towards Persons with Disability	-	-	-	-	
PC18. make sure gender and age sensitive service practices are followed at all times	-	-	-	-	

	PC19. ensure compliance to the organizational policies related to prevention of sexual harassment, both physical and verbal by self and team members	-	-	-	-
	PC20. support PwD team members in overcoming any challenges faced at work	-	-	-	-
	PC21. make sure the workplace is accessible for the Persons with Disability	-	-	-	-
	<b>Total Marks</b>	<b>40</b>	<b>40</b>	<b>0</b>	<b>20</b>
<b>THC/N9910: Ensure to maintain organisational confidentiality and guest's privacy</b>	<i>Maintain organisational confidentiality</i>	<b>6</b>	<b>3</b>	<b>0</b>	<b>3</b>
	PC1. prevent leak of new plans and designs to competitors	-	-	-	-
	PC2. ensure protection of employee information	-	-	-	-
	PC3. prevent leak of organisation's policies like pricing strategies, revenue management policies, marketing plans etc.	-	-	-	-
	PC4. take immediate and appropriate action in case of any IPR violation	-	-	-	-
	PC5. make sure that the subordinates report any infringement observed by anyone in the organisation to the immediate supervisor	-	-	-	-
	PC6. protect sensitive data with strong passwords and change passwords on a regular basis	-	-	-	-
	PC7. ensure policies around confidential information are followed by all staff members	-	-	-	-
	<i>Maintain guests' privacy</i>	<b>4</b>	<b>2</b>	<b>0</b>	<b>2</b>
	PC8. ensure the team refrains from infringing upon guest's professional deals and plans	-	-	-	-
	PC9. make sure guest's personal information and financial data is protected all times	-	-	-	-
	PC10. ensure proper disposal of guest's information like booking details, credit card slips etc.	-	-	-	-
	<b>Total Marks</b>	<b>10</b>	<b>5</b>	<b>0</b>	<b>5</b>
	<b>THC/N9907: Monitor and maintain health, hygiene and safety at workplace</b>	<i>Ensure personal and workplace hygiene</i>	<b>15</b>	<b>15</b>	<b>0</b>
PC1. ensure that self and team's work area is clean and tidy		-	-	-	-
PC2. ensure washing and sanitizing hands at regular intervals using hand wash & alcohol-based sanitizers by self as well as team members		-	-	-	-
PC3. make sure workplace is cleaned with appropriate cleaning solution and disinfectants as recommended		-	-	-	-
PC4. ascertain cleaning of the crockery and other articles as per established standards		-	-	-	-
PC5. monitor sanitization of all tools, equipment and machine touch-points at regular intervals		-	-	-	-
PC6. ensure that the trashcans are cleared regularly following the cleanliness and maintenance schedule		-	-	-	-
PC7. maintain personal hygiene and ensure the team members do the same		-	-	-	-
PC8. report to the concerned authority in case any co-worker is unwell		-	-	-	-
PC9. report personal health issues related to injury, food, air and infectious disease and avoid going to work if unwell		-	-	-	-
<i>Maintain safe and secure working environment</i>	<b>10</b>	<b>10</b>	<b>0</b>	<b>5</b>	

	PC10. ensure safety procedures are followed while handling materials, tools, acids etc. and lifting or moving equipment and supplies	-	-	-	-
	PC11. ensure use of appropriate PPE (gloves, three layered masks, long gown, headwear, glasses, goggles, footwear, etc.) by self and others at all times	-	-	-	-
	PC12. make sure first aid procedures are followed appropriately	-	-	-	-
	PC13. identify hazards at the workplace and report to the concerned person in time	-	-	-	-
	<i>Follow effective waste management and recycling practices at workplace</i>	<b>5</b>	<b>10</b>	<b>0</b>	<b>5</b>
	PC14. identify and segregate recyclable, non-recyclable and hazardous waste at workplace	-	-	-	-
	PC15. segregate waste into different coloured dustbins	-	-	-	-
	PC16. handle waste as per SOP	-	-	-	-
	PC17. recycle waste wherever applicable	-	-	-	-
	PC18. dispose of PPEs in a plastic bag, sealed and labelled as infectious waste	-	-	-	-
	<b>Total Marks</b>	<b>30</b>	<b>35</b>	<b>0</b>	<b>15</b>
<b>DGT/VSQ/N0103: Employability Skills (90 Hours)</b>	<i>Introduction to Employability Skills</i>	<b>1</b>	<b>1</b>	-	-
	PC1. understand the significance of employability skills in meeting the current job market requirement and future of work	-	-	-	-
	PC2. identify and explore learning and employability relevant portals	-	-	-	-
	PC3. research about the different industries, job market trends, latest skills required and the available opportunities	-	-	-	-
	<i>Constitutional values – Citizenship</i>	<b>1</b>	<b>1</b>	-	-
	PC4. recognize the significance of constitutional values, including civic rights and duties, citizenship, responsibility towards society etc. for personal growth and the nation's progress	-	-	-	-
	PC5. follow environmentally sustainable practices	-	-	-	-
	<i>Becoming a Professional in the 21st Century</i>	<b>1</b>	<b>3</b>	-	-
	PC6. recognize the significance of 21st Century Skills for employment	-	-	-	-
	PC7. practice the 21st Century Skills such as Self- Awareness, Behaviour Skills, time management, critical and adaptive thinking, problem-solving, creative thinking, social and cultural awareness, emotional awareness, learning to learn for continuous learning etc. in personal and professional life	-	-	-	-
	PC8. adopt a continuous learning mindset for personal and professional development	-	-	-	-
	<i>Basic English Skills</i>	<b>3</b>	<b>4</b>	-	-
	PC9. use English as a medium of formal and informal communication while dealing with topics of everyday conversation in different contexts	-	-	-	-
	PC10. read and understand routine information, notes, instructions, mails, letters etc. written in English	-	-	-	-
	PC11. write short messages, notes, letters, e-mail etc., using accurate English	-	-	-	-
<i>Career Development &amp; Goal Setting</i>	<b>1</b>	<b>2</b>	-	-	
PC12. identify career goals based on the skills, interests, knowledge, and personal attributes	-	-	-	-	

PC13. prepare a career development plan with short- and long-term goals	-	-	-	-
<i>Communication Skills</i>	<b>2</b>	<b>2</b>	-	-
PC14. follow verbal and non-verbal communication etiquette and active listening techniques in various settings	-	-	-	-
PC15. use active listening techniques for effective communication	-	-	-	-
PC16. communicate in writing using appropriate style and format based on formal or informal requirements	-	-	-	-
PC17. work collaboratively with others in a team	-	-	-	-
<i>Diversity &amp; Inclusion</i>	<b>1</b>	<b>1</b>	-	-
PC18. communicate and behave appropriately with all genders and PwD	-	-	-	-
PC19. escalate any issues related to sexual harassment at the workplace in accordance with the POSH Act	-	-	-	-
<i>Financial and Legal Literacy</i>	<b>2</b>	<b>3</b>	-	-
PC20. identify and select reliable institutions for various financial products and services such as bank account, debit and credit cards, loans, insurance etc.	-	-	-	-
PC21. carry out offline and online financial transactions, safely and securely, using various methods and check the entries in the passbook	-	-	-	-
PC22. identify common components of salary and compute income, expenses, taxes, investments etc	-	-	-	-
PC23. identify relevant rights and laws and use legal aids to fight against legal exploitation	-	-	-	-
<i>Essential Digital Skills</i>	<b>3</b>	<b>5</b>	-	-
PC24. operate digital devices and use their features and applications securely and safely	-	-	-	-
PC25. carry out basic internet operations by connecting to the internet safely and securely, using the mobile data or other available networks through Bluetooth, Wi-Fi, etc.	-	-	-	-
PC26. display responsible online behaviour while using various social media platforms	-	-	-	-
PC27. create a personal email account, send and process received messages as per requirement	-	-	-	-
PC28. carry out basic procedures in documents, spreadsheets and presentations using respective and appropriate applications	-	-	-	-
PC29. utilize virtual collaboration tools to work effectively	-	-	-	-
<i>Entrepreneurship</i>	<b>2</b>	<b>3</b>	-	-
PC30. identify different types of Entrepreneurship and Enterprises and assess opportunities for potential business through research	-	-	-	-
PC31. develop a business plan and a work model, considering the 4Ps of Marketing Product, Price, Place and Promotion	-	-	-	-
PC32. identify sources of funding, anticipate, and mitigate any financial/ legal hurdles for the potential business opportunity	-	-	-	-
<i>Customer Service</i>	<b>1</b>	<b>2</b>	-	-

	PC33. identify different types of customers	-	-	-	-
	PC34. identify and respond to customer requests and needs in a professional manner	-	-	-	-
	PC35. use appropriate tools to collect customer feedback	-	-	-	-
	PC36. follow appropriate hygiene and grooming standards	-	-	-	-
	<i>Getting ready for apprenticeship &amp; Jobs</i>	<b>2</b>	<b>3</b>	-	-
	PC37. create a professional Curriculum vitae(Résumé)	-	-	-	-
	PC38. search for suitable jobs using reliable offline and online sources such as Employment exchange,recruitment agencies, newspapers etc. and job portals, respectively	-	-	-	-
	PC39. apply to identified job openings using offline/online methods as per requirement	-	-	-	-
	PC40. answer questions politely, with clarity andconfidence, during recruitment and selection	-	-	-	-
	PC41. identify apprenticeship opportunities and register for it as per guidelines and requirements	-	-	-	-
	<b>Total Marks</b>	<b>20</b>	<b>30</b>	-	-
	<b>Grand Total</b>	<b>180</b>	<b>190</b>	<b>0</b>	<b>80</b>

### Annexure: Assessment Strategy

This section includes the processes involved in identifying, gathering, and interpreting information to evaluate the Candidate on the required competencies of the program.

*Mention the detailed assessment strategy in the provided template.*

#### 1. Assessment System Overview:

- Batches assigned to the assessment agencies for conducting the assessment on SIP or email
- Assessment agencies send the assessment confirmation to VTP/TC looping SSC
- Assessment agency deploys the ToA certified Assessor for executing the assessment
- SSC monitors the assessment process & records

#### 2. Testing Environment:

- Check the Assessment location, date and time
- If the batch size is more than 30, then there should be 2 Assessors.
- Check that the allotted time to the candidates to complete Theory & Practical Assessment is correct.

#### 3. Assessment Quality Assurance levels/Framework:

- Question bank is created by the Subject Matter Experts (SME) are verified by the other SME
- Questions are mapped to the specified assessment criteria
- Assessor must be ToA certified & trainer must be ToT Certified

#### 4. Types of evidence or evidence-gathering protocol:

- Time-stamped & geotagged reporting of the assessor from assessment location
- Centre photographs with signboards and scheme specific branding

#### 5. Method of verification or validation:

- Surprise visit to the assessment location

#### 6. Method for assessment documentation, archiving, and access

- Hard copies of the documents are stored

#### **On the Job:**

1. Each module (which covers the job profile of Chef De Partie) will be assessed separately.
2. The candidate must score 70% in each module to successfully complete the OJT.
3. Tools of Assessment that will be used for assessing whether the candidate is having desired skills and etiquette of dealing with customers, understanding needs & requirements, assessing the customer and perform Soft Skills effectively:
  - Videos of Trainees during OJT
4. Assessment of each Module will ensure that the candidate is able to:
  - Effective engagement with the customers
  - Understand the working of various tools and equipment

## Annexure: Acronym and Glossary

## Acronym

Acronym	Description
AA	Assessment Agency
AB	Awarding Body
ISCO	International Standard Classification of Occupations
NCO	National Classification of Occupations
NCrF	National Credit Framework
NOS	National Occupational Standard(s)
NQR	National Qualification Register
NSQF	National Skills Qualifications Framework
OJT	On the Job Training
QP	Qualifications Pack
TVET	Technical and Vocational Education and Training
OH&S	Occupational Health and Safety
PPE	Personal Protective Equipment
HACCP	Hazard Analysis and Critical Control Points
FSSAI	Food Safety and Standards Authority of India
ISO	Intellectual Property Rights
PwD	Persons with Disability
F&B	Food and Beverage

## Glossary

Term	Description
<b>National Occupational Standards (NOS)</b>	NOS define the measurable performance outcomes required from an individual engaged in a particular task. They list down what an individual performing that task should know and also do.
<b>Qualification</b>	A formal outcome of an assessment and validation process which is obtained when a competent body determines that an individual has achieved learning outcomes to given standards
<b>Qualification File</b>	A Qualification File is a template designed to capture necessary information of a Qualification from the perspective of NSQF compliance. The Qualification File will be normally submitted by the awarding body for the qualification.
<b>Sector</b>	A grouping of professional activities on the basis of their main economic function, product, service or technology.
<b>Long Term Training</b>	Long-term skilling means any vocational training program undertaken for a year and above.