



Model Curriculum

QP Name: Food styling Photographer

QP Code: THC/Q0417

QP Version: 1.0

NSQF Level: 4

Model Curriculum Version: 1.0

**Tourism & Hospitality Skill Council || #301, 3rd Floor, A Block, Naurang House,
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Table of Contents

Contents

Training Parameters	2
Program Overview	3
MODULE DETAILS	5
Module 1: Introduction to Food Photography	5
Module 2: Camera Setting, Modes & Photography Composition	6
Module 3: Basic Props & Set Ups Used in Food Photography	7
Module 4: Food Presentation, Styling Techniques & Latest Trends	8
Module 5: Food Photography & Styling for Camera	9
Module 6: Food Photography & Styling – for different types of food media	10
Module 7: Maintain Effective Communication and Service Standard	11
Module 8: Organizational Confidentiality and Guest's Privacy	12
Module 9: Basic Health and Safety Standard	13
Module 10: Introduction to Employability Skills	14
Module 11: Constitutional values - Citizenship	15
Module 12: Becoming a Professional in the 21st Century	16
Module 13: Basic English Skills	17
Module 14: Career Development & Goal Setting	18
Module 15: Communication Skills	19
Module 16: Diversity & Inclusion	20
Module 17: Financial and Legal Literacy	21
Module 18: Essential Digital Skills	22
Module 19: Entrepreneurship	23
Module 20: Customer Service	24
Module 21: Getting ready for Apprenticeship & jobs	25
Annexure	26
Trainer Requirements	26
Assessor Requirements	27
Assessment Strategy	28
References	29
Glossary	29
Acronyms and Abbreviations	30

Training Parameters

Sector	Tourism & Hospitality
Sub-Sector	Hotel/Restaurant
Occupation	Food Production and Kitchen
Country	India
NSQF Level	4
Aligned to NCO/ISCO/ISIC Code	NCO- 3431.9900
Minimum Educational Qualification and Experience	12th grade pass OR Completed 3 rd year of 3-year diploma (after 10th) OR 10th grade pass with 3-year relevant experience OR NSQF Level 3.0 (Kitchen Trainee) with 1.5 years relevant experience with minimum education as 8th Grade pass OR Existing Kitchen staff for upskilling with 1.5 years relevant experience
Pre-Requisite License or Training	NA
Minimum Job Entry Age	18 Years
Last Reviewed On	29/03/2023
Next Review Date	29/03/2026
NSQC Approval Date	29/03/2023
QP Version	1.0
Model Curriculum Creation Date	29/03/2023
Model Curriculum Valid Up to Date	29/03/2026
Model Curriculum Version	1.0
Minimum Duration of the Course	480 Hours, 0 Minutes
Maximum Duration of the Course	480 Hours, 0 Minutes

Program Overview

This section summarizes the end objectives of the program along with its duration.

Training Outcomes

At the end of the program, the learner will be able to:

- Demonstrate the fundamentals of Food Photography & Styling.
- Effectively use contemporary Food Photography & Styling tools.
- Demonstrate Food styling for Camera.
- Effectively use photography media and accomplish professional goals.
- Apply effective professional communication skills.
- Work with the Food stylist & Food photographer
- Develop a lifelong learning pattern.

Compulsory Modules

The table lists the modules, their duration and mode of delivery.

NOS and Module Details	Theory Duration	Practical Duration	On-the-Job Training Duration (Mandatory)	Total Duration
THC/ N0437: Prepare for Food Photography Setup and Perform Food Photography NOS Version No. 1.0, NSQF Level 4	20.00	40.00	00.00	60.00
Module 1: Introduction to Food photography	06.00	00.00	00.00	06.00
Module 2: Camera Setting, Modes & photography Composition	14.00	40.00	00.00	54.00
THC/ N0435: Prepare for Food Presentation and Style Food for Photography NOS Version No. 1.0, NSQF Level 4	40.00	80.00	00.00	120.00
Module 3: Basic Props & Set Ups Used in Food Photography	20.00	40.00	00.00	60.00
Module 4: Food Presentation, Styling Techniques & Latest Trends	20.00	40.00	00.00	60.00
THC/ N0436: Understand and apply the principles, techniques of Food Photography & Food Styling NOS Version No. 1.0 NSQF Level 4	54.00	96.00	00.00	150.00
Module 5: Food Photography & Styling for Camera	27.00	48.00	00.00	75.00
Module 6: Food Photography & Styling – for different types of food media.	27.00	48.00	00.00	75.00
THC/N9901 – Communicate Effectively and Maintain Service Standards NOS Version No. 2.0 NSQF Level 3	12.00	18.00	00.00	30.00
Module 7: Maintain Effective Communication and Service Standard	12.00	18.00	00.00	30.00
THC/N9903- Maintain Organizational Confidentiality and Respect Guests' Privacy	12.00	18.00	00.00	30.00

NOS Version No. 2.0 NSQF Level 3				
Module 8: Organizational Confidentiality and Guest Privacy	12.00	18.00	00.00	30.00
THC/N9906 – Follow Health, Hygiene and Safety practices	12.00	18.00	00.00	30.00
NOS Version No. 2.0 NSQF Level 3				
Module 9: Basic Health and Safety Standards	12.00	18.00	00.00	30.00
DGT/VSQ/N0102: Employability Skills (60 Hours)	24:00	36:00	00:00	60:00
NOS Version No. 1.0				
Module 10. Introduction to Employability Skills	00:30	01:00	00:00	01.30
Module 11. Constitutional values - Citizenship	00:30	01:00	00:00	01.30
Module 12. Becoming a Professional in the 21st Century	01:00	01:30	00:00	02.30
Module 13. Basic English Skills	04:00	06:00	00:00	10:00
Module 14. Career Development & Goal Setting	01:00	01:00	00:00	02:00
Module 15. Communication Skills	02:00	03:00	00:00	05:00
Module 16. Diversity & Inclusion	01:00	01:30	00:00	02.30
Module 17. Financial and Legal Literacy	02:00	03:00	00:00	05:00
Module 18. Essential Digital Skills	04:00	06:00	00:00	10:00
Module 19. Entrepreneurship	03:00	04:00	00:00	07:00
Module 20. Customer Service	02:00	03:00	00:00	05:00
Module 21. Getting Ready for Apprenticeship & Jobs	03:00	05:00	00:00	08:00
TOTAL	174:00	306:00	00:00	480:00

MODULE DETAILS

Module 1: Introduction to Food Photography

Mapped to: THC/ N0437

Terminal Outcomes:

- Outline the overview of Skill India Mission
- Describe the Hospitality & Tourism Industry
- Describe the Food Photography & Styling Industry
- Define the roles and responsibilities of the Food Photography & Styling Industry
- Explain the scope of work as a Food Stylist / Food Photographer.
- Apply appropriate knowledge and basic skill in Food Photography
- Understand, plan & perform the role of a Food photographer / Food stylist / Prop stylist / their assistants

Duration: 06:00	Duration: 00:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
• Discuss the objectives and benefits of the Skill India Mission • Describe the Tourism and Hospitality Industry and its sub-sectors • Describe the Food Photography & Styling Industry • Describe the attributes required • Elaborate the scope for a Food Stylist / Food Photographer in the Tourism and Hospitality Industry • Explain different types of cuisines available in the country and across the world • Elaborate on the basic terms used in the kitchen department • A brief look at Food photography and History • Understand the role of Food photographer, Food stylist, Prop stylist & their assistants • Elements of Food photography & presentation • Discuss the essential equipment used by the Food photographer • Basics of the food photography setup	
Classroom Aids	
Whiteboard, marker, duster, projector, laptop, PowerPoint presentation	
Tools, Equipment and Other Requirements	
N/A	

Module 2: Camera Setting, Modes & Photography Composition

Mapped to THC/ N0437

Terminal Outcomes:

- Demonstrate the basic camera functions & Settings
- Understand the lighting & composition.

Duration: 14:00	Duration: 40:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
• Explain the basic camera functions • Understand the basic camera settings like - Exposure triangle - Aperture, shutter speed, ISO, Finding balance, Metering, white balance, Image size (Jpeg/Raw) • Explain different camera modes – auto & manual mode, aperture & shutter priority • Describe Lighting – natural & artificial lighting • Understand and demonstrate photography composition – subject placements, rule of thirds, focus, depth of field, angle, perspective	• Demonstrate the role of food photographers, food stylists, prop stylists & their assistants • Elements of food photography & presentation • Identify the equipment used by food photographers • Demonstrates the basic setup of food photography
Classroom Aids	
Training kit (trainer guide, presentations), white board, marker, projector, laptop, presentation, participant handbook and related standard operating procedures	
Tools, Equipment and Other Requirements	
White board, marker, camera, lens, tripod, studio lights, photography backgrounds, different types of basic knives like a peeler, chef's knife, filleting knife, bread knife etc , and other relevant tools and equipment	

Module 3: Basic Props & Set Ups Used in Food Photography.

Mapped to THC/ N0435

Terminal Outcomes:

- Explain props & prop setting.
- Describe different types of props used in food photography
- Perform the activities to understand the importance of prop & prop setting.

Duration: 20:00	Duration: 40:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
• Explain the role of props & prop styling • Explain the selection and how to use different types of props • Describe how the combing and styling the props are done for the shoot • Explain how to select, combine and use different types of props for the shoot • Do the prop setting for the food shoot	• Practice as a prop stylist • Demonstrate the selection and how to use different types of props • Demonstrate how the combing and styling of the props are done for the shoot • Employ the best for the prop setting
Classroom Aids	
Training kit (trainer guide, presentations), white board, marker, projector, laptop, presentation, participant handbook and related standard operating procedures	
Tools, Equipment and Other Requirements	
White board, marker, camera, lens, tripod, studio lights, food photography props, photography backgrounds, different types of basic knives like a peeler, chef's knife, filleting knife, bread knife etc., ingredients and other relevant tools and equipment	

Module 4: Food Presentation, Styling Techniques & Latest Trends

Mapped to THC/ N0435

Terminal Outcomes:

- Demonstrate the basic technique of food styling/presentation
- To perform different types of sauce plating & food plating
- Demonstrate the food photography skills for the plated food

Duration: 20:00	Duration: 40:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
• Describe the characteristics and types of food presentation • Explain different types of food presentation ideas • Describe the techniques of food styling • Discuss different types of sauces & sauce-plating techniques • Describe different types of food plating • Explain different garnishes used in food photography	• Employ appropriate techniques of food presentation • Prepare different food elements for food presentation • Demonstrate how to prepare various sauces for the sauce plating • Demonstrate the techniques of sauce plating • Demonstrate how to plate food for the camera • Practice a situation to show the ways of sauce plating, food plating & food photography • Apply the technique to make garnishes for food photography & styling
Classroom Aids	
Training kit (trainer guide, presentations), whiteboard, marker, projector, laptop, presentation, participant handbook and related standard operating procedures	
Tools, Equipment and Other Requirements	
White board, marker, camera, lens, tripod, studio lights, food photography props, photography backgrounds, different types of basic knives like a peeler, chef's knife, filleting knife, bread knife etc. ingredients and other relevant tools and equipment	

Module 5: Food Photography & Styling for Camera

Mapped THC/ N0436

Terminal Outcomes:

- Explain the basic aspects of food photography & food styling for different courses of food
- Demonstrate the techniques of styling and photography for different courses of food

Duration: 20:00	Duration: 40:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
• Discuss the importance of Food photography & food styling for different courses of food • Discuss the importance of props, lights & other equipment used in the food shoot • Explain the importance of food styling during the food photography • Outline the procedure of food photography & styling for different courses • Describe various techniques used in food photography & styling • Explain the basic techniques for styling & photography for – soups, salads, starters, main courses with accompaniments, desserts, beverages & packed food	• Demonstrate the basic techniques for styling & photography for – soups, salads, starters, main courses with accompaniments, desserts, beverages & packed food • Dramatize appropriate communication skills and basic techniques, as a food photographer/food stylist/prop stylist • Role-play a situation on how to handle food for photography
Classroom Aids	
Training kit (trainer guide, presentations), whiteboard, marker, projector, laptop, presentation, participant handbook, and related standard operating procedures	
Tools, Equipment and Other Requirements	
Whiteboard, marker, camera, lens, tripod, studio lights, food photography props, photography backgrounds, different types of basic knives like a peeler, chef's knife, filleting knife, bread knife etc., ingredients and other relevant tools and equipment	

Module 6: Food Photography & Styling – for different types of food media

Mapped to THC/ N0436

Terminal Outcomes:

- Explain different media (magazines, articles, cookbooks, social media, etc.) for food photography & Styling
- Demonstrate food styling & photography skills for different food media like magazines, articles, cookbooks, social media, etc.

Duration: 27:00	Duration: 48:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
- Explain the significance of food photography & styling - Discuss commercial aspects of the significance of food photography & styling - Explain the work opportunities in food photography & styling - Discuss the trade techniques of food photography & styling for different types of commercial demands. - To explain the plan/idea of shooting food for magazines, articles, cookbooks, social media, etc.	- Employ basic style/technique to style & photograph the food for different food media. - Demonstrate food styling skills for different food media like magazines, articles, cookbooks, social media, etc. - Demonstrate photography skills for magazines, articles, cookbooks, social media etc.
Classroom Aids	
Training kit (trainer guide, presentations), whiteboard, marker, projector, laptop, presentation, participant handbook and related standard operating procedures	
Tools, Equipment and Other Requirements	
Whiteboard, marker, camera, lens, tripod, studio lights, food photography props, photography backgrounds, different types of basic knives like a peeler, chef's knife, filleting knife, bread knife etc., ingredients and other relevant tools and equipment	

Module 7: Maintain Effective Communication and Service Standard

Mapped to THC/N9901 v 2.0

Terminal Outcomes:

- Explain professional protocols and etiquette of effective communication with customers, colleagues, and superiors
- Describe the ways to show sensitization towards different age groups, gender and persons with disabilities

Duration: 12:00	Duration: 18:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
- Discuss the importance of professionalism, etiquette and ethical behaviour at the workplace - Discuss the importance of effective communication - Explain the importance of guest satisfaction and guest feedback - Outline the procedure of receiving feedback and complaints constructively - Describe various ways to handle guest complaints - Discuss different ways to improve guest experience - Explain the importance of gender and age sensitivity - Discuss gender and age-specific requirements of the guests - Explain various specific needs of people with disabilities - Discuss the importance of reporting sexual harassment at workplace - Describe ways of escalating problems, reporting workplace issues, and receiving feedback from the superiors	- Demonstrate the standard procedure to welcome and greet the guests - Dramatize appropriate communication skills and etiquette while interacting with guests, colleagues, and superiors - Role play a situation on how to handle guest complaints effectively - Role play appropriate behavioral etiquette towards all ages, genders and differently abled people as per specification
Classroom Aids	
Training kit (Trainer guide, Presentations), White board, Marker, Projector, Laptop, Presentation, Participant Handbook and Related Standard Operating Procedures	
Tools, Equipment and Other Requirements	
Sample of escalation matrix, Organization structure	

Module 8: Organizational Confidentiality and Guest's Privacy

Mapped to THC/N9903 v 2.0

Terminal Outcomes:

- Explain how to maintain the confidentiality of the organization
- Describe the protocols related to the privacy of customer information

Duration: 18:00	Duration: 12:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
• Explain the significance of maintaining organizational confidentiality and guest privacy in the hospitality industry • Discuss the Intellectual Property issues and policies affecting the organization and guest privacy • Explain the procedures to report the infringement of IPR to the person concerned • Discuss the usage, storage and disposal procedures of confidential information as per specification	• Employ appropriate ways to use, store and dispose of organizational and guest information
Classroom Aids	
Training kit (Trainer guide, Presentations), White board, Marker, Projector, Laptop, Presentation, Participant Handbook and Related Standard Operating Procedures	
Tools, Equipment and Other Requirements	
Handouts of IPR guidelines and regulations	

Module 9: Basic Health and Safety Standard

Mapped to THC/N9906 v 2.0

Terminal Outcomes:

- Employ appropriate health, hygiene, and safety practices at workplace
- Apply precautionary health measures
- Employ effective waste management practices

Duration: 15:00	Duration: 15:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
• Discuss the concept and importance of personal and workplace hygiene • Discuss best practices to maintain personal hygiene • Explain the ways to clean and sanitize the workplace and related equipment • Describe standard safety procedures to be followed while handling tools, material, and equipment • Outline the purpose and usage of various Personal Protective Equipment (PPE) required at the workplace • Explain the importance of preventive health check-up organized by the company • Describe the causes of risks and potential hazards in the workplace and ways to prevent them • List different safety warning signs and labels at workplace • Discuss ways to identify hazards at the workplace • List the components of the first-aid kit • Explain the procedure to report accident and other health related issues as per SOP	• Demonstrate the procedure of routine cleaning and sanitization of tools, equipment, and other articles • Employ different ways to keep work area clean, hygienic and hazard free • Demonstrate how to use and dispose of relevant protective equipment as per tasks and work conditions • Perform basic first-aid procedures • Dramatize a situation on mock safety drills for emergency situations • Perform waste disposal procedures at the workplace depending on the types of waste • Role play a situation on reporting safety and security breaches to the supervisor • Prepare a sample incident report
Classroom Aids	
Training kit (Trainer guide, Presentations), White board, Marker, Projector, Laptop, Presentation, Participant Handbook and Related Standard Operating Procedures	
Tools, Equipment and Other Requirements	
Personal Protection Equipment: Safety glasses, Head protection, Rubber gloves, Safety footwear, Warning signs and tapes, Fire extinguisher, First aid kit, Relevant Standard Operating Procedures and Sample reports	

Module 10: Introduction to Employability Skills

Mapped to: DGT/VSQ/N0102

Terminal Outcomes:

- Discuss about Employability Skills in meeting the job requirements

Duration: 00:30	Duration: 01:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
Discuss the Employability Skills required for jobs in various industries.	List different learning and employability related GOI and private portals and their usage.
Classroom Aids	
LCD Projector for PPT and Video Presentation, Speakers, and Whiteboard & marker	
Tools, Equipment and Other Requirements	
NA	

Module 11: Constitutional values - Citizenship

Mapped to: DGT/VSQ/N0102

Terminal Outcomes:

- Discuss constitutional values to be followed to become a responsible citizen

Duration: 00:30	Duration: 01:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
Explain the constitutional values, including civic rights and duties, citizenship, responsibility towards society and personal values and ethics such as honesty, integrity, caring and respecting others that are required to become a responsible citizen	Show how to practice different environmentally sustainable practices.
Classroom Aids	
LCD Projector for PPT and Video Presentation, Speakers, and Whiteboard & marker	
Tools, Equipment and Other Requirements	
NA	

Module 12: Becoming a Professional in the 21st Century

Mapped to: DGT/VSQ/N0102

Terminal Outcomes:

- Demonstrate professional skills required in 21st century

Duration: 01:00	Duration: 01:30
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
• Discuss importance of relevant 21st century skills. • Describe the benefits of continuous learning.	• Exhibit 21st century skills like Self-Awareness, Behavior Skills, time management, critical and adaptive thinking, problem-solving, creative thinking, social and cultural awareness, emotional awareness, learning to learn etc. in personal or professional life.
Classroom Aids	
LCD Projector for PPT and Video Presentation, Speakers, and Whiteboard & marker	
Tools, Equipment and Other Requirements	
NA	

Module 13: Basic English Skills

Mapped to: DGT/VSQ/N0102

Terminal Outcomes:

- Practice basic English speaking.

Duration: 04:00	Duration: 06:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
Discuss need of basic English skills	- Show how to use basic English sentences for everyday conversation in different contexts, in person and over the telephone. - Read and interpret text written in basic English. - Write a short note/paragraph / letter/e - mail using basic English.
Classroom Aids	
LCD Projector for PPT and Video Presentation, Speakers, and Whiteboard & marker	
Tools, Equipment and Other Requirements	
NA	

Module 14: Career Development & Goal Setting

Mapped to: DGT/VSQ/N0102

Terminal Outcomes:

- Understand the importance of career development & goal setting

Duration: 01:00	Duration: 01:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
Explain the importance of career development & goal setting	Create a career development plan with well-defined short- and long-term goals
Classroom Aids	
LCD Projector for PPT and Video Presentation, Speakers, and Whiteboard & marker	
Tools, Equipment and Other Requirements	
NA	

Module 15: Communication Skills

Mapped to: DGT/VSQ/N0102

Terminal Outcomes:

- Practice basic communication skills

Duration: 02:00	Duration: 03:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
- Explain the importance of active listening for effective communication - Discuss the significance of working collaboratively with others in a team	Demonstrate how to communicate effectively using verbal and nonverbal communication etiquette.
Classroom Aids	
LCD Projector for PPT and Video Presentation, Speakers, and Whiteboard & marker	
Tools, Equipment and Other Requirements	
NA	

Module 16: Diversity & Inclusion

Mapped to: DGT/VSQ/N0102

Terminal Outcomes:

- Describe PwD and gender sensitization

Duration: 01:00	Duration: 01:30
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
Discuss the significance of escalating sexual harassment issues as per POSH act.	Demonstrate how to behave, communicate, and conduct oneself appropriately with all genders and PwD
Classroom Aids	
LCD Projector for PPT and Video Presentation, Speakers, and Whiteboard & marker	
Tools, Equipment and Other Requirements	
NA	

Module 17: Financial and Legal Literacy

Mapped to: DGT/VSQ/N0102

Terminal Outcomes:

- Describe ways of managing expenses, income, and savings.

Duration: 02:00	Duration: 03:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
- List the common components of salary and compute income, expenditure, taxes, investments etc. - Discuss the legal rights, laws, and aids.	- Outline the importance of selecting the right financial institution, product, and service. - Demonstrate how to carry out offline and online financial transactions, safely and securely.
Classroom Aids	
LCD Projector for PPT and Video Presentation, Speakers, and Whiteboard & marker	
Tools, Equipment and Other Requirements	
NA	

Module 18: Essential Digital Skills

Mapped to: DGT/VSQ/N0102

Terminal Outcomes:

- Demonstrate procedure of operating digital devices and associated applications safely.

Duration: 04:00	Duration: 06:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
• Describe the role of digital technology in today's life • Demonstrate how to operate digital devices and use the associated applications and features, safely and securely. • Discuss the significance of displaying responsible online behavior while browsing, using various social media platforms, e-mails, etc., safely and securely.	• Create sample word documents, excel sheets and presentations using basic features. • Utilize virtual collaboration tools to work effectively.
Classroom Aids	
LCD Projector for PPT and Video Presentation, Speakers, and Whiteboard & marker	
Tools, Equipment and Other Requirements	

Module 19: Entrepreneurship

Mapped to: DGT/VSQ/N0102

Terminal Outcomes:

- Demonstrate procedure of operating digital devices and associated applications safely.

Duration: 03:00	Duration: 04:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
• Explain the types of entrepreneurships and enterprises • Discuss how to identify opportunities for potential business, sources of funding and associated financial and legal risks with its mitigation plan. • Describe the 4Ps of Marketing-Product, Price, Place and Promotion and apply them as per requirement.	• Create a sample business plan for the selected business opportunity.
Classroom Aids	
LCD Projector for PPT and Video Presentation, Speakers, and Whiteboard & marker	
Tools, Equipment and Other Requirements	
NA	

Module 20: Customer Service

Mapped to: DGT/VSQ/N0102

Terminal Outcomes:

- Demonstrate procedure of operating digital devices and associated applications safely.

Duration: 02:00	Duration: 03:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
• Describe the significance of analyzing different types and needs of customers • Explain the significance of identifying customer needs and responding to them in a professional manner. • Discuss the significance of maintaining hygiene and dressing appropriately	• Demonstrate how to deal with different customers and their needs
Classroom Aids	
LCD Projector for PPT and Video Presentation, Speakers, and Whiteboard & marker	
Tools, Equipment and Other Requirements	
NA	

Module 21: Getting ready for Apprenticeship & jobs

Mapped to: DGT/VSQ/N0102

Terminal Outcomes:

- Describe ways of preparing for apprenticeship & Jobs appropriately.

Duration: 03:00	Duration: 05:00
Theory – Key Learning Outcomes	Practical – Key Learning Outcomes
- Discuss the significance of maintaining hygiene and confidence during an interview. - List the steps for searching and registering for apprenticeship opportunities.	- Create a professional Curriculum Vitae (CV) - Perform a mock interview - Use various offline and online job search sources such as employment exchanges, recruitment agencies, and job portals respectively
Classroom Aids	
LCD Projector for PPT and Video Presentation, Speakers, and Whiteboard & marker	
Tools, Equipment and Other Requirements	
NA	

Annexure

Trainer Requirements

Trainer Prerequisites						
Minimum Educational Qualification	Specialization	Relevant Industry Experience		Training Experience		Remarks
		Years	Specialization	Years	Specialization	
12 th Class/I.T.I OR Certificate/ Diploma/ Degree/PhD	Food Production/ Hospitality Management/ Hotel Management	5	Food Production/ Hospitality Management/ Hotel Management	1	Food Production/ Hospitality Management/ Hotel Management	

Trainer Certification	
Domain Certification	Platform Certification
“Food Photographer”, “THC/Q0417, V1.0”, Minimum accepted score is 80%	“Trainer”, “MEP/Q2601,” V1.0, with scoring of minimum 80%

Assessor Requirements

Assessor Prerequisites						
Minimum Educational Qualification	Specialization	Relevant Industry Experience		Training/Assessment Experience		Remarks
		Years	Specialization	Years	Specialization	
12 th Class/ Certificate/ Diploma/ Degree/PhD	Food and Beverage Production/ Hospitality Management/ Hotel Management	5	Food and Beverage Production/ Hospitality Management / Hotel Management			

Assessor Certification	
Domain Certification	Platform Certification
“Food Photographer”, “THC/Q0417, V2.0”, Minimum accepted score is 80%	“Assessor”, “MEP/Q2701, V1.0,” with the scoring of minimum 80%

Assessment Strategy

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

1. Assessment System Overview:
 - Batches assigned to the assessment agencies for conducting the assessment on SDSM/SIDH 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
 - If the batch size is more than 30, then there should be 2 Assessors.
2. Testing Environment: Assessor must:
 - Confirm that the center is available at the same address as mentioned on SDMS or SIDH
 - Check the duration of the training.
 - Check the Assessment Start and End time to be as 10 a.m. and 5 p.m.
 - Check that the allotted time to the candidates to complete Theory & Practical Assessment is correct.
 - Check the mode of assessment—Online (TAB/Computer) or Offline (OMR/PP).
 - Confirm the number of TABs on the ground are correct to execute the Assessment smoothly.
 - Check the availability of the Lab Equipment for the particular Job Role.
3. Assessment Quality Assurance levels / Framework:
 - Question papers created by the Subject Matter Experts (SME)
 - Question papers created by the SME should be verified by the other Subject Matter Experts along with the approval required from THSC
 - Questions are mapped with NOS and PC
 - Question papers are prepared considering that level 1 to 3 is for the unskilled & semi-skilled individuals, and level 4 and above are for the skilled, supervisor & higher management
 - Assessor must be ToA certified
 - Assessment agency must follow the assessment guidelines to conduct the assessment
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
 - Biometric or manual attendance sheet (stamped by TP) of the trainees during the training period
 - Time-stamped & geotagged assessment (Theory + Viva + Practical) photographs & video
5. Method of verification or validation:
 - Surprise visit to the assessment location
 - Random audit of the batch
 - Random audit of any candidate
6. Method for assessment documentation, archiving, and access
 - Hard copies of the documents are stored
 - Soft copies of the documents & photographs of the assessment are uploaded /accessed from Cloud Storage and are stored in Hard Drives

References

Glossary

Term	Description
Declarative Knowledge	Declarative knowledge refers to facts, concepts and principles that need to be known and/or understood in order to accomplish a task or to solve a problem.
Key Learning Outcome	Key learning outcome is the statement of what a learner needs to know, understand and be able to do in order to achieve the terminal outcomes. A set of key learning outcomes will make up the training outcomes. Training outcome is specified in terms of knowledge, understanding (theory) and skills (practical application).
OJT (M)	On-the-job training (Mandatory); trainees are mandated to complete specified hours of training on site
OJT (R)	On-the-job training (Recommended); trainees are recommended the specified hours of training on site
Procedural Knowledge	Procedural knowledge addresses how to do something, or how to perform a task. It is the ability to work, or produce a tangible work output by applying cognitive, affective or psychomotor skills.
Training Outcome	Training outcome is a statement of what a learner will know, understand and be able to do upon the completion of the training .
Terminal Outcome	Terminal outcome is a statement of what a learner will know, understand and be able to do upon the completion of a module . A set of terminal outcomes help to achieve the training outcome.

Acronyms and Abbreviations

Term	Description
QP	Qualification Pack
NSQF	National Skills Qualification Framework
NSQC	National Skills Qualification Committee
NOS	National Occupational Standards
TVET	Technical and Vocational Education and Training
SOP	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	International Standards Organization
IPR	Intellectual Property Rights
WHO	World Health Organization
ICAO	International Civil Aviation Organization
IRDA	Insurance Regulatory and Development Authority of India