



QUALIFICATION FILE

Food Styling Photographer

☒ 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: 4

Submitted By:

Tourism and Hospitality Skill Council

#301, 3rd Floor, A Block, Naurang House, Kasturba Gandhi Marg,

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

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Section 1: Basic Details

1.	Qualification Name	Food styling Photographer																			
2.	Sector/s	Tourism and Hospitality																			
3.	Type of Qualification: ☐ New ☒ Revised ☐ Has Electives/Options ☐ OEM	NQR Code & version of existing/previous qualification: <i>(change to previous, once approved)</i> QG-04-TH-00402-2023-V1-THSC	Qualification Name of existing/previous version: Food styling Photographer																		
4.	a. OEM Name b. Qualification Name <i>(Wherever applicable)</i>	Food styling Photographer																			
5.	National Qualification Register (NQR) Code &Version <i>(Will be issued after NSQC approval)</i>	QG-04-TH-00402-2023-V1-THSC & Version 1.0	6. NCrf/NSQF Level: 4																		
7.	Award (Certificate/Diploma/Advance Diploma/ Any Other <i>(Wherever applicable specify multiple entry/exits also & provide details in annexure)</i>)	Certificate																			
8.	Brief Description of the Qualification	The individual at work plans, organizes, style, and photograph the food according to the camera perspective. The person can work as a food photographer / food stylist or prop stylist																			
9.	Eligibility Criteria for Entry for Student/Trainee/Learner/Employee	a. Entry Qualification & Relevant Experience: <table border="1"> <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>No Experience required</td> </tr> <tr> <td>2</td> <td>Completed 3rd year of 3-year diploma (after 10th)</td> <td>No Experience required</td> </tr> <tr> <td>3</td> <td>10th Grade Pass</td> <td>3 Years relevant experience</td> </tr> <tr> <td>4</td> <td>NSQF Level 3.0 (Kitchen Trainee) with minimum education as 8th Grade pass</td> <td>1.5 years relevant experience</td> </tr> <tr> <td>5</td> <td>Existing Kitchen staff for upskilling</td> <td>1.5 years relevant experience</td> </tr> </tbody> </table> b. Age: NR		S. No.	Academic/Skill Qualification (with Specialization - if applicable)	Required Experience (with Specialization - if applicable)	1	12th grade pass	No Experience required	2	Completed 3 rd year of 3-year diploma (after 10th)	No Experience required	3	10th Grade Pass	3 Years relevant experience	4	NSQF Level 3.0 (Kitchen Trainee) with minimum education as 8th Grade pass	1.5 years relevant experience	5	Existing Kitchen staff for upskilling	1.5 years relevant experience
S. No.	Academic/Skill Qualification (with Specialization - if applicable)	Required Experience (with Specialization - if applicable)																			
1	12th grade pass	No Experience required																			
2	Completed 3 rd year of 3-year diploma (after 10th)	No Experience required																			
3	10th Grade Pass	3 Years relevant experience																			
4	NSQF Level 3.0 (Kitchen Trainee) with minimum education as 8th Grade pass	1.5 years relevant experience																			
5	Existing Kitchen staff for upskilling	1.5 years relevant experience																			
10.	Credits Assigned to this Qualification, Subject to Assessment <i>(as per National Credit Framework (NCrF))</i>	16 Credits	11. Common Cost Norm Category (I/II/III) <i>(wherever applicable): I</i>																		
12.	Any Licensing requirements for Undertaking Training on This Qualification <i>(wherever applicable)</i>	NR																			

13.	Training Duration by Modes of Training Delivery (<i>Specify Total Duration as per selected training delivery modes and as per requirement of the qualification</i>)	☐ Offline ☐ Online ☒ Blended <table border="1" data-bbox="952 172 2051 379"> <thead> <tr> <th>Training Delivery Modes</th> <th>Theory (Hours)</th> <th>Practical (Hours)</th> <th>OJT Mandatory (Hours)</th> <th>OJT Recommended (Hours)</th> <th>Total (Hours)</th> </tr> </thead> <tbody> <tr> <td>Classroom (offline)</td> <td>-</td> <td>306:00</td> <td>-</td> <td>-</td> <td>306:00</td> </tr> <tr> <td>Online</td> <td>174:00</td> <td>-</td> <td>-</td> <td>-</td> <td>174:00</td> </tr> <tr> <td>Total Hrs.</td> <td></td> <td></td> <td></td> <td></td> <td>480:00</td> </tr> </tbody> </table>						Training Delivery Modes	Theory (Hours)	Practical (Hours)	OJT Mandatory (Hours)	OJT Recommended (Hours)	Total (Hours)	Classroom (offline)	-	306:00	-	-	306:00	Online	174:00	-	-	-	174:00	Total Hrs.					480:00
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Online	174:00	-	-	-	174:00																										
Total Hrs.					480:00																										
(Refer Blended Learning Annexure for details)																															
14.	Aligned to NCO/ISCO Code/s (<i>if no code is available mention the same</i>)	NCO-2015/3431.9900																													
15.	Progression path after attaining the qualification (<i>Please show Professional and Academic progression</i>)	Food Photographer / Food stylist / Prop stylist → Food Photography team/company																													
16.	Other Indian languages in which the Qualification & Model Curriculum are being submitted	Hindi																													
17.	Is similar Qualification(s) available on NQR-if yes, justification for this qualification	☒ Yes ☐ No URLs of similar Qualifications: Due for Revision																													
18.	Is the Job Role Amenable to Persons with Disability	☒ Yes ☐ No If "Yes", specify applicable type of Disability: <i>SHI & LD</i>																													
19.	How Participation of Women will be Encouraged	Women's participation in the workforce is vital as the number of educated women is rising, yet many still face barriers to full employment. This can be improved through focused policies on skilling, job creation and support services such as childcare, safe transport, return-to-work options and workplaces closer to home. Flexible arrangements like part-time or remote work also help women balance responsibilities while enabling organizations to retain skilled talent.																													
20.	Are Greening/ Environment Sustainability Aspects Covered (<i>Specify the NOS/Module which covers it</i>)	☒ Yes ☐ No THC/N9906 : Follow Health, Hygiene and Safety practices																													
21.	Is Qualification Suitable to be Offered in Schools/Colleges	Schools ☒ Yes ☐ No Colleges ☒ Yes ☐ No																													
22.	Name and Contact Details of Submitting / Awarding Body SPOC (<i>In case of CS or MS, provide details of both Lead AB & Supporting ABs</i>)	Name: Meenakshi Sharma Email: Meenakshi.sharma@thsc.in Contact No.: 011-41608056/8057 Ext.1102 Website: www.thsc.in																													
23.	Final Approval Date by NSQC: 29th March 2023	24. Validity Duration: 3 years			25. Next Review Date: 29th March 2026																										

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/NSQF 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.	Prepare for Food Photography Setup and Perform Food Photography	THC/N0437 & v1.0	Core	4	2	20:00	40:00	-	-	60:00	40	45	-	33	118	25
2.	Prepare for Food Presentation and Style Food For Photography	THC/N0435 & V1.0	Core	4	4	40:00	80:00	-	-	120:00	31	42	-	26	99	20
3.	Understand and apply the principles, techniques of Food Photography & Food Styling	THC/N0436 & v1.0	Core	4	5	54:00	96:00	-	-	150:00	20	29	-	14	63	25
4.	Communicate effectively and maintain service standards	THC/N9901 & v2.0	Non-Core	3	1	12:00	18:00	-	-	30:00	40	40	-	20	100	10
5.	Maintain organizational confidentiality and respect guests' privacy	THC/N9903 & v2.0	Non-Core	3	1	12:00	18:00	-	-	30:00	10	10	-	05	25	10
6.	Follow Health, Hygiene and Safety practices	THC/N9906 & v2.0	Non-Core	3	1	12:00	18:00	-	-	30:00	25	35	-	15	75	5
7.	Employability Skills (60 Hours)	DGT/VSQ/N0102 & v1.0	Non-Core	4	2	24:00	36:00	-	-	60:00	20	30	-	-	50	5
Duration (in Hours) / Total Marks					16	174:00	306:00	-	-	480:00	186	231	-	113	530	100

Elective NOS/s: NA

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.																
2.																
Duration (in Hours) / Total Marks																

Optional NOS/s: NA

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.																
2.																
Duration (in Hours) / Total Marks																

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.	Trainer's Qualification and experience in the relevant sector (in years) (as per NCVET guidelines)	12th Pass /I.T.I. OR Certificate/ Diploma/ Degree/PhD in Food and Beverage Production/ Hospitality Management/Hotel Management with 5 yrs. Industry Experience in Food and Beverage Production/Hospitality Management/Hotel Management and 1 year Training Experience in Food and Beverage Production/ Hospitality Management/ Hotel Management. Preferred photography experience/ amateur photographer
2.	Master Trainer's Qualification and experience in the relevant sector (in years) (as per NCVET guidelines)	Certificate/ Diploma/Degree in Food and Beverage Production/ Hospitality Management/Hotel Management with 8 - 10 yrs. Industry Experience in Food and Beverage Production/Hospitality Management/Hotel

		Management at managerial and years of Training Experience in Food and Beverage Production/ Hospitality Management/ Hotel Management. Preferred photography experience/ amateur photographer.
3.	Tools and Equipment Required for Training	☒ Yes ☐ No (If “Yes”, details to be provided in Annexure)
4.	In Case of Revised Qualification, Details of Any Upskilling Required for Trainer	Preferred photography experience/armature.

Section 4: Assessment Related

1.	Assessor’s Qualification and experience in relevant sector (in years) (as per NCVET guidelines)	12th Pass /Certificate/ Diploma/ Degree/PhD in Food and Beverage Production/ Hospitality Management/Hotel Management with 5 yrs. Industry Experience in Food and Beverage Production/Hospitality Management/Hotel Management.Preferred photography experience/ amateur photographer
2.	Proctor’s Qualification and experience in relevant sector (in years) (as per NCVET guidelines)	Certificate/ Diploma/ Degree holder with experience in handling administrative and computer work.
3.	Lead Assessor’s/Proctor’s Qualification and experience in relevant sector (in years) (as per NCVET guidelines)	Certificate/ Diploma/Degree in Food and Beverage Production/ Hospitality Management/Hotel Management with 8-10 yrs. Industry Experience in Food and Beverage Production/Hospitality Management/Hotel Management. Preferred photography experience/ amateur photographer
4.	Assessment Mode (Specify the assessment mode)	Hybrid
5.	Tools and Equipment Required for Assessment	☒ Same as for training ☒ Yes ☐ 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.	Latest Skill Gap Study (not older than 2 years) (Yes/No): NA
2.	Latest Market Research Reports or any other source (not older than 2 years) (Yes/No): No
3.	Government /Industry initiatives/ requirement (Yes/No): No
4.	Number of Industry validation provided: 05
5.	Estimated nos. of persons to be trained and employed: 500
6.	Evidence of Concurrence/Consultation with Line Ministry/State Departments: No If “No”, why: Awaited

Section 6: Annexure & Supporting Documents Check List

Specify Annexure Name / Supporting document file name

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

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
Professional Theoretical Knowledge/Process	Factual knowledge of field of knowledge or study - Food photography tools & equipment - Different camera settings and basic camera functions - Photography composition – subject placements, rule of thirds, focus, depth of field, angle, perspective - Different types of lighting and concept of lighting used in food photography - Storage procedure of food photography equipment & tools - Techniques to avoid accidental risks - Different sauces plating techniques and food plating techniques - Different types of food styling tools & equipment - Basic techniques of food styling/presentation	- The job role requires factual knowledge of food photography equipment, camera operations, lighting, styling techniques, safety procedures and organizational policies to perform defined tasks in a structured work environment. - Hence Level 4	4

	• Different sauces plating techniques and food plating techniques. • Role of props and prop stylist in food photography • Different props used in food photography • Planning, selecting, and combing props for food photography • The techniques of the styling of props. • Occupational health and safety requirements as per HACCP • Documentation policy and procedures of the organization • Service quality standards as per organizational policies • Complaint handling policy and procedures • Sop on personal hygiene • Procedure of giving and receiving feedback positively • Gender-specific requirements of different types of guests • Specific requirements for different age groups of guests • Age and gender-specific etiquette • Key helpline numbers • Organizational policy with regards to Persons with disability • Organization's policies on intellectual property rights and confidential information • IPR infringement reporting procedure • Storage and disposal procedures for confidential information • Importance of maintaining confidentiality for the competitiveness of an organization • Significance of damage resulting from confidentiality infringement • Procedure to maintain cleanliness standards at the workplace • SOP on personal hygiene • Importance of preventive health check-ups and healthy living • Procedure to report health issues • Instructions for operating and handling equipment as per standard • Purpose and usage of PPE • Basic first-aid procedures • Standard waste management policy		
Professional and Technical Skills/ Expertise/ Professional Knowledge	Recall and demonstrate practical skill, routine and repetitive in narrow range of applications, using appropriate rules and tools, using quality concepts. • Identification & use of Food photography tools & equipment. • Learn the basic camera functions & settings. • Prepare for a Food Photography Composition and basic setup. • Apply the practice of closing the workspace/kitchen at the end of day's business/shift	• The learner demonstrates routine practical skills in handling photography equipment, preparing food styling setups, applying basic composition and prop styling techniques using standard tools and procedures. • Hence level 4	4

	- Assess the effort required for any photography frame preparation - Apply the prop styling techniques props required for the shoot - Maintain cordial relationships with co-workers for smooth workflow - Identification & use of Food photography tools & equipment - Learn the basic camera functions & settings - Communicate effectively with the guests regarding confidentiality - Resolve conflicts related to confidentiality and privacy by reporting the issue in time - Analyze the impact of not adhering to health and safety procedures		
Employment Readiness & Entrepreneurship Skills & Mind-set/Professional Skill	- Interpersonal skills - Critical and creative-thinking skills - Practical skills and knowledge - Problem solving skills - Digital Literacy	- The role involves application of interpersonal communication, problem-solving, digital literacy and teamwork skills required for entry-level professional work settings. - Hence level 4	4
Broad Learning Outcomes/Core Skill	- Describe the Food Photography & Styling Industry - Define the roles and responsibilities of 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 - Demonstrate the basic camera functions & Settings - Understand the lighting & composition - Explain props & prop setting. - Describe different types of props used in food photography - Perform the activities to understand the importance of prop & prop setting. - 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 - 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	- The learner applies basic operational knowledge and skills to perform food photography and styling activities under defined guidelines and supervision. - Hence level 4	4

	- 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.		
Responsibility	- Planning, Selecting, Combing and styling props that are used in Food photography. - Practice different types of food plating - Prepare and plate different sauces for food presentation. - Prepare food & present them for photography. - Perform basic cleaning duties and ensure that workstations are properly sanitized. - Prepare food & present them for photography. - Prepare a food photography setup. - Close kitchen at the end of day's business/shift - Communicate effectively with guests, colleagues, and superiors. - Maintain professional etiquette. - Provide specific services as per the guests' requirements - Maintain organizational confidentiality - Respect guests' privacy - Maintain personal and workplace hygiene - Take precautionary health measures - Follow standard safety procedure - Follow effective waste management	- The individual performs assigned food styling and photography tasks with responsibility for own work while maintaining hygiene, safety, service standards and workplace discipline. - Hence level 4	4

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	DSLR / Mirrorless Camera with Kit Lens	Minimum 24 MP sensor with 18–55mm kit lens, 4K support	4 Units
2	DSLR Camera Tripod (Pan/Tilt Head)	Adjustable aluminium tripod, 5–6 ft height	4 Units
3	Macro Lens	90–105 mm autofocus macro lens	2 Units
4	50mm Prime Lens	50mm f/1.8 or lower aperture lens	2 Units
5	24" x 24" White Bounce Card	Matte foam/reflector board	4 Units
6	3-in-1 Reflector Cardboard	Foldable black/silver/white reflector	4 Units
7	Circular Reflector Disc	12" translucent collapsible reflector	4 Units
8	Godox SL60W LED Light with Softbox	60W daylight LED with softbox attachment	2 Sets
9	Godox E300 Strobe Flash Kit	300W studio flash with trigger	1 Set

10	Snoot for SL60W	Compatible light-focusing snoot attachment	2 Units
11	Tripod Stand for SL60W	Heavy-duty adjustable light stand	2 Units
12	2x3 ft Printed Backgrounds	Vinyl/matte food photography backdrops	4 Sheets
13	3x4 ft Printed Backgrounds	Large matte photography backdrops	3 Sheets
14	2x3 ft Wooden Backgrounds	Reusable wooden texture boards	3 Sheets
15	128 GB SD Cards	High-speed Class 10/UHS-I memory cards	6 Units
16	Dry Cabinet (80–85 L)	Digital humidity-controlled storage cabinet	1 Unit
17	SD Card Reader	USB 3.0 multi-slot reader	2 Units
18	Micro HDMI to HDMI Cable	15 ft, 4K supported cable	2 Units
19	Mini HDMI to HDMI Cable	Type-C to Type-A high-speed cable	2 Units
20	Food Props & Styling Materials	Assorted reusable styling props set	1 Comprehensive Set

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	Vie En Patisserie & cafe	Chef Kunal Sikri	Founder/Executive Chef	Unit of Vennois Patisserie, MDC, Sector 5, Panchkula, Haryana	9729827259	pastrychefkunal@gmail.com	NA
2	Rhythm Hospitality	Rajesh Kumar	Executive Chef	Next to AIRIA Mall, Sector 68, Gurgaon, Haryana - 122101	9711881241	echef.gur@rhythmhospitality.com	www.rhythmhospitality.com
3	Nutmeg Catering	Bharat Khemani	Owner/ Founder	2 Doctors Lane, Gole Market, New Delhi - 110001	9810645882	bharatkhemani29@gmail.com	NA
4	Anardana Hospitality PVT. LTD	Aditya Kumar Jha	Head Of Culinary	2nd Floor, 6 Park End, Main Vikas Marg, New Delhi - 110092	9289033707	aditya.jha@themangrove.com	www.anardana.in
5	Cottagechef Culinaire	Chef Michael Swamy	Partner & CEO	Mumbai, maharashtra	9819022738	thecottagechefculinaire@gmail.com	www.cottagechefculinaire.com

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
2026	100	100	25	25	10	10
2027	200	200	50	50	10	10
2028	200	200	50	50	10	10

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
1.0	2023	0	0	0	0	NA	NA	NA	NA	NA	NA	NA	NA
1.0	2024	7733	6713	6340	NA	NA	NA	NA	NA	NA	NA	NA	NA
1.0	2025	9660	7777	7243	NA	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. PMKVY 4.0
2. MPBCDC

Content availability for previous versions of qualifications:

☒ Participant Handbook ☒ Facilitator Guide ☐ Digital Content ☐ Qualification Handbook ☐ Any Other:

Languages in which Content is available: English & Hindi

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	☒ Theory/ Lectures - Imparting theoretical and conceptual knowledge	• Books/ e-books • Presentations • Reference Material • Audio / Video Modules	50:50
2	☒ Imparting Soft Skills, Life Skills, and Employability Skills /Mentorship to Learners	• Self-Learning Videos • Broadcasts • Mobile Learning • Curated Digital content	50:50
3	☒ Showing Practical Demonstrations to the learners	• Video Content • E-Resource library • AR/ VR/ XR	80:20
4	☒ Imparting Practical Hands-on Skills/ Lab Work/ workshop/ shop floor training	• Training tools (tools list attached) • Video Play • Presentations	80:20
5	☐ Tutorials/ Assignments/ Drill/ Practice		
6	☒ Proctored Monitoring/ Assessment/ Evaluation/ Examinations	• Assessment engine for Essays • Up-loadable file examinations • Mock test sessions	80:20
7	☐ On the Job Training (OJT)/ Project Work Internship/ Apprenticeship Training		

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/N0437: Prepare for Food Photography Setup and Perform Food Photography	<i>Understand and apply the duties of the Food Photography team</i>	4	0	0	1
	PC1. Explain the duties of Food photographers, food stylist, prop stylist & their assistants	-	-	-	-
	PC2. Apply the duties of Food photographer, food stylist, prop stylist & their assistants	-	-	-	-
	<i>Identification & use of Food photography tools & equipment.</i>	8	12	0	8
	PC3. Identify different Food photography tools & equipment.	-	-	-	-
	PC4. Practice the use of different Food photography & equipment.	-	-	-	-
	PC5. Execute the cleanliness and proper functioning of the tools and equipment	-	-	-	-
	<i>Learn the basic camera functions & settings</i>	6	12	0	7
	PC6. Identify the basic operating buttons / functions of camera	-	-	-	-
	PC7. Understand the different camera settings	-	-	-	-
	PC8. Set up and operate the Food photography equipment.	-	-	-	-
	PC9. Apply the basic camera functions & settings for food photography	-	-	-	-
	<i>Prepare for a Food Photography Composition and basic setup</i>	16	12	0	13
	PC10. Understand different types of Food Photography Composition & lighting used in Food photography	-	-	-	-
	PC11. Select the correct type of equipment required for Food photography.	-	-	-	-
	PC12. Practice different types of Food Photography Composition & lighting used in Food photography	-	-	-	-
	<i>Close work space/kitchen at the end of day's business/shift</i>	6	9	0	4
	PC13. Arrange all unused ingredients and prepared food items at the correct location and in controlled environment in compliance with food safety regulations	-	-	-	-
	PC14. Apply the Storage practice of the Food Photography equipment in their respective area / cupboards.	-	-	-	-
	PC15. Perform basic cleaning duties and ensure that workstations are properly sanitized	-	-	-	-
	PC16. Apply the techniques of washing and disinfect kitchen tools, knives and other equipment	-	-	-	-
	PC17. Check that all appliances are turned off, unplugged, and cleaned as per health and hygiene standards	-	-	-	-
	PC18. Perform disposal of waste and expired items as per waste management policy and recycling of waste material wherever applicable	-	-	-	-
	Total Marks	40	45	00	33
THC/N0435: Prepare For Food Presentation And Style Food For Photography	<i>Understand different types Food Styling / Presentation and techniques associated to it</i>	3	4	0	2
	PC1. Identify different types of food styling tools & equipment.	-	-	-	-
	PC2. Apply the basic techniques of Food Styling / Presentation	-	-	-	-

	<i>Practice types of sauce plating & Food plating</i>	8	14	0	9
	PC3. Prepare different sauces for sauce plating.	-	-	-	-
	PC4. Apply the basic techniques used in sauce plating & food plating.	-	-	-	-
	PC5. Practice different types of food plating.	-	-	-	-
	PC6. Practice different types of food plating	-	-	-	-
	<i>Practice the Food photography skills for the plated food</i>	5	10	0	3
	PC7. Prepare and plate different sauces for food presentation	-	-	-	-
	PC8. Prepare food & present them for photography.	-	-	-	-
	PC9. Practice food photography for different sauce plating & Food plating	-	-	-	-
	<i>Understand types of props, Role of props & prop stylist in food photography</i>	3	6	0	5
	PC10. Identify different types of props used in food photography	-	-	-	-
	PC11. Apply the importance of props in the field of food photography	-	-	-	-
	PC12. Practice the role of prop stylist in food photography setup	-	-	-	-
	<i>Planning, Selecting, Combining and styling of props which is used in Food photography</i>	4	6	0	3
	PC13. Identify the right props required for the shoot	-	-	-	-
	PC14. Apply the prop styling techniques props required for the shoot.	-	-	-	-
	PC15. Practice the prop setting techniques with different foods	-	-	-	-
	<i>Close workspace/kitchen at the end of day's business/shift</i>	8	2	0	4
	PC16. Arrange all unused ingredients and prepared food items at the correct location and in controlled environment in compliance with food safety regulations	-	-	-	-
	PC17. Apply the Storage practice of the Food Photography equipment in their respective area / cupboards.	-	-	-	-
	PC18. Perform basic cleaning duties and ensure that workstations are properly sanitized	-	-	-	-
	PC19. Apply the techniques of washing and disinfect kitchen tools, knives and other equipment	-	-	-	-
	PC20. Check that all appliances are turned off, unplugged, and cleaned as per health and hygiene standards	-	-	-	-
	PC21. Perform disposal of waste and expired items as per waste management policy and recycling of waste material wherever applicable.	-	-	-	-
	Total Marks	31	42	00	26
THC/N0436: Understand and apply the principles, techniques of Food Photography & Food Styling	<i>Food photography & styling for the plated foods</i>	5	10	0	4
	PC1. Apply sauce plating techniques for food presentation	-	-	-	-
	PC2. Prepare food & present them for photography	-	-	-	-
	PC3. Apply the basic techniques required Food Photography & Styling.	-	-	-	-
	PC4. Practice food photography and food styling skills for – Soups, salads, Starters, Main Course with accompaniments, Desserts, Beverages & Packed food.	-	-	-	-
	<i>Prepare for trade techniques of Food Photography & Styling for different types of food media.</i>	4	2	0	2
	PC5. Interpret different types of food media	-	-	-	-
	PC6. Practice the trade techniques of Food Photography & Styling for Cookbook / Magazine / Recipe / Blogs / advertisement / social media.	-	-	-	-

	<i>Plan / idea of shooting food for Magazine, Articles, Cook book, Social media etc.</i>	5	7	0	4
	PC7. Apply the requirement for shooting food for Magazine, Articles, Cookbook, social media etc.	-	-	-	-
	PC8. Prepare a Food Photography setup.	-	-	-	-
	PC9. Practice food styling & food photography skills for different food media like magazines, Articles, Cookbook, social media etc	-	-	-	-
	<i>Close workspace/kitchen at the end of day's business/shift</i>	6	10	0	4
	PC10. Arrange all unused ingredients and prepared food items at the correct location and in controlled environment in compliance with food safety regulations	-	-	-	-
	PC11. Apply the Storage practice of the Food Photography equipment in their respective area / cupboards	-	-	-	-
	PC12. Perform basic cleaning duties and ensure that workstations are properly sanitized	-	-	-	-
	PC13. Apply the techniques of washing and disinfect kitchen tools, knives and other equipment	-	-	-	-
	PC14. Check that all appliances are turned off, unplugged, and cleaned as per health and hygiene standards	-	-	-	-
	PC15. Perform disposal of waste and expired items as per waste management policy and recycling of waste material wherever applicable	-	-	-	-
	Total Marks	20	29	0	14
THC/N9901: Communicate effectively and maintain service standards	<i>Communicate effectively with guests, colleagues and superiors</i>	20	20	0	10
	PC1. Greet the guests promptly and appropriately as per organization's procedure	-	-	-	-
	PC2. Communicate with the guests in a polite and professional manner	-	-	-	-
	PC3. Clarify guests' requirements by asking appropriate questions	-	-	-	-
	PC4. Address guest's dissatisfactions and complaints effectively	-	-	-	-
	PC5. Build effective yet impersonal relationships with guests	-	-	-	-
	PC6. Inform guests on any issue/problem beforehand including any developments involving them	-	-	-	-
	PC7. Seek feedback from the guests and incorporate that to improve the guest experience	-	-	-	-
	PC8. Escalate any negative feedback from the guests to immediate reporting authority on high priority	-	-	-	-
	PC9. Pass on essential information to your colleagues timely	-	-	-	-
	PC10. Report any workplace issues to the superior immediately	-	-	-	-
	<i>Maintain professional etiquette</i>	10	10	0	5
	PC11. Report on work on time	-	-	-	-
	PC12. Follow proper etiquette while interacting with colleagues and superiors	-	-	-	-
	PC13. Follow the dress code as per organizational policy	-	-	-	-
	PC14. Maintain good personal hygiene	-	-	-	-
	PC15. Respect privacy of others at the workplace	-	-	-	-
	<i>Provide specific services as per the guests' requirements</i>	10	10	0	5

	PC16. Offer services and maintain the quality of facilities to cater to specific needs of every individual, across all genders and age groups as per organization standards	-	-	-	-
	PC17. Provide assistance to Persons with Disability, if required	-	-	-	-
	PC18. Follow gender and age sensitive service practices at all times	-	-	-	-
	PC19. Follow the organizational policies specified for Persons with Disability	-	-	-	-
	PC20. Adhere to the company policies related to the prevention of sexual harassment,	-	-	-	-
	PC21. both physical and verbal	-	-	-	-
Total Marks		40	40	0	20
THC/N9903: Maintain organizational confidentiality and respect guests' privacy	<i>Maintain organizational confidentiality</i>	6	6	0	3
	PC1. Ensure not leaving any confidential information visible and unattended on the Workstation	-	-	-	-
	PC2. Comply to organizational IPR policy at all times	-	-	-	-
	PC3. Report any infringement of IPR observed by anyone in the company to the concerned person	-	-	-	-
	PC4. Maintain the confidentiality of the organizational information through appropriate use, storage and disposal	-	-	-	-
	<i>Respect guest's privacy</i>	4	4	0	2
	PC5. Protect personal and financial information of the guest	-	-	-	-
	PC6. Refrain self from infringing upon guest's professional deals and plans	-	-	-	-
	Total Marks	10	10	0	5
THC/N9906: Follow Health, Hygiene and Safety practices	<i>Maintain personal and workplace hygiene</i>	10	10	0	5
	PC1. Wash and sanitize hands at regular intervals using hand wash & alcohol-based sanitizers	-	-	-	-
	PC2. Clean the workplace with appropriate cleaning solutions and disinfectants as recommended	-	-	-	-
	PC3. Clean the crockery and other articles as per established standards	-	-	-	-
	PC4. Sanitize all tools and equipment requiring touch points at regular intervals	-	-	-	-
	PC5. Ensure that the trashcans are cleared regularly following the cleanliness and PC6. maintenance schedule	-	-	-	-
	PC7. Use appropriate PPE (headwear, glasses, goggles, footwear etc.) considering the task to be performed and the working environment	-	-	-	-
	PC8. Dispose of the waste as per the prescribed standards	-	-	-	-
	PC9. Maintain good personal hygiene by brushing teeth regularly, washing and sanitizing hands, wearing clean clothes, following a healthy diet etc.	-	-	-	-
	<i>Take precautionary health measures</i>	5	5	0	0
	PC10. Attend regular health check-ups organized by the management	-	-	-	-
	PC11. Report personal health issues related to injury, food, air and infectious disease	-	-	-	-
	PC12. Report to the concerned authority in case any coworker is unwell	-	-	-	-
	<i>Follow standard safety procedure</i>	5	10	0	5

	PC13. Follow safety procedures while handling materials, tools, equipment etc.	-	-	-	-
	PC14. Follow first aid procedures appropriately	-	-	-	-
	PC15. Identify hazards at the workplace and report to the concerned person in time	-	-	-	-
	Follow effective waste management	5	10	0	5
	PC16. Identify and segregate recyclable, non-recyclable and hazardous waste at workplace	-	-	-	-
	PC17. Segregate waste into different colored dustbins	-	-	-	-
	PC18. Handle the waste as per SOP	-	-	-	-
	PC19. Recycle waste wherever applicable	-	-	-	-
	PC20. Dispose of PPEs in a plastic bag, sealed and labelled as infectious waste	-	-	-	-
	Total Marks	25	35	0	15
DGT/VSQ/N0102: Employability Skills (60 Hours)	Introduction to Employability Skills	1	1	0	0
	PC1. Identify employability skills required for jobs in various industries	-	-	-	-
	PC2. Identify and explore learning and employability portals	-	-	-	-
	Constitutional values – Citizenship	1	1	0	0
	PC3. Recognize the significance of constitutional values, including civic rights and duties, citizenship, responsibility towards society etc. and personal values and ethics such as honesty, integrity, caring and respecting others, etc.	-	-	-	-
	PC4. Follow environmentally sustainable practices	-	-	-	-
	Becoming a Professional in the 21st Century	2	4	0	0
	PC5. Recognize the significance of 21st Century Skills for employment	-	-	-	-
	PC6. 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	-	-	-	-
	Basic English Skills	2	3	0	0
	PC7. Use basic English for everyday conversation in different contexts, in person and over the telephone	-	-	-	-
	PC8. Read and understand routine information, notes, instructions, mails, letters etc. written in English	-	-	-	-
	PC9. Write short messages, notes, letters, e-mails etc. in English	-	-	-	-
	Career Development & Goal Setting	1	2	0	0
	PC10. Understand the difference between job and career	-	-	-	-
	PC11. Prepare a career development plan with short- and long-term goals, based on aptitude	-	-	-	-
	Communication Skills	2	2	0	0
	PC12. Follow verbal and non-verbal communication etiquette and active listening techniques in various settings	-	-	-	-
	PC13. Work collaboratively with others in a team	-	-	-	-
	Diversity & Inclusion	1	2	0	0
	PC14. Communicate and behave appropriately with all genders and PwD.	-	-	-	-

PC15. Escalate any issues related to sexual harassment at workplace according to POSH Act.	-	-	-	-
Financial and Legal Literacy	2	3	0	0
PC16. Select financial institutions, products and services as per requirement	-	-	-	-
PC17. Carry out offline and online financial transactions, safely and securely	-	-	-	-
PC18. Identify common components of salary and compute income, expenses, taxes, investments etc.	-	-	-	-
PC19. Identify relevant rights and laws and use legal aids to fight against legal exploitation	-	-	-	-
Essential Digital Skills	3	4	0	0
PC20. Operate digital devices and carry out basic internet operations securely and safely	-	-	-	-
PC21. Use e- mail and social media platforms and virtual collaboration tools to work effectively	-	-	-	-
PC22. Use basic features of word processor, spreadsheets, and presentations	-	-	-	-
Entrepreneurship	2	3	0	0
PC23. Identify different types of Entrepreneurship and Enterprises and assess opportunities for potential business through research	-	-	-	-
PC24. Develop a business plan and a work model, considering the 4Ps of Marketing Product, Price, Place and Promotion	-	-	-	-
PC25. Identify sources of funding, anticipate, and mitigate any financial/ legal hurdles for the potential business opportunity	-	-	-	-
Customer Service	1	2	0	0
PC26. Identify different types of customers	-	-	-	-
PC27. Identify and respond to customer requests and needs in a professional manner.	-	-	-	-
PC28. Follow appropriate hygiene and grooming standards	-	-	-	-
Getting ready for apprenticeship & Jobs	2	3	0	0
PC29. Create a professional Curriculum vitae (Résumé)	-	-	-	-
PC30. Search for suitable jobs using reliable offline and online sources such as Employment exchange, recruitment agencies, newspapers etc. and job portals, respectively	-	-	-	-
PC31. Apply to identified job openings using offline /online methods as per requirement	-	-	-	-
PC32. Answer questions politely, with clarity and confidence, during recruitment and selection	-	-	-	-
PC33. Identify apprenticeship opportunities and register for it as per guidelines and requirements	-	-	-	-
Total Marks	20	30	00	00
Grand Total	186	231	00	113

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 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

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

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

Glossary

Term	Description
National Occupational Standards (NOS)	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.
Qualification	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
Qualification File	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.
Sector	A grouping of professional activities on the basis of their main economic function, product, service or technology.
Long Term Training	Long-term skilling means any vocational training program undertaken for a year and above. https://ncvet.gov.in/sites/default/files/NCVET.pdf