

Please refer [Guidelines for STT/LTT/Apprenticeship/OEM Qualification File](#)

### 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:

Submitted By:

Tourism and Hospitality Skill Council

404/407, 4th Floor, Mercantile house,

KG Marg, Connaught Place,

New Delhi, 110001

**Table of Contents**

Section 1: Basic Details .....	3
Section 2: Module Summary .....	6
NOS/s of Qualifications .....	6
Mandatory NOS/s: .....	6
Assessment - Minimum Qualifying Percentage .....	7
Section 3: Training Related .....	8
Section 4: Assessment Related .....	8
Section 5: Evidence of the need for the Qualification .....	9
Section 6: Annexure & Supporting Documents Check List .....	9
Annexure 1: Evidence of Level .....	10
Annexure 2: Tools and Equipment (Lab Set-Up) .....	14
Annexure 3 : Detailed Assessment Criteria .....	15
Annexure 4: Industry Validations Summary .....	30
Annexure 5: Training & Employment Details .....	32
Annexure 6 : Blended Learning .....	33
Annexure 7 : Assessment Strategy .....	34
Annexure 8: Acronym and Glossary .....	35

## QUALIFICATION FILE

## Section 1: Basic Details

1. <b>Qualification Name</b>	Food styling Photographer																				
2. <b>Sector/s</b>	Tourism and Hospitality																				
3. <b>Type of Qualification:</b> <input checked="" type="checkbox"/> New <input 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>	<b>Qualification Name of existing/previous version:</b> N/A																			
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-04-TH-00402-2023-V1-THSC	6. <b>NCrF/NSQF Level:</b> 4																			
7. <b>Award (Certificate/Diploma/Advance Diploma/ Any Other)</b> <i>(Wherever applicable specify multiple entry/exits also &amp; provide details in annexure)</i>	Tourism and Hospitality Skill Council																				
8. <b>Brief Description of the Qualification</b>	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. <b>Eligibility Criteria for Entry for Student/Trainee/Learner/Employee</b>	<b>a. Entry Qualification &amp; Relevant Experience:</b> <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 2nd year of 3-year diploma (after 10th) and pursuing regular diploma</td> <td>No Experience required</td> </tr> <tr> <td>3</td> <td>10th grade pass and pursuing continuous schooling.</td> <td>No Experience required</td> </tr> <tr> <td>4</td> <td>10th Grade Pass</td> <td>2 year relevant experience</td> </tr> <tr> <td>5</td> <td>NSQF Level 3.0 (Assistant Chef) with minimum education as 8th Grade pass</td> <td>3 years relevant experience</td> </tr> </tbody> </table> <b>b. Age:</b> 18years			S. No.	Academic/Skill Qualification (with Specialization - if applicable)	Required Experience (with Specialization - if applicable)	1	12th grade pass	No Experience required	2	Completed 2nd year of 3-year diploma (after 10th) and pursuing regular diploma	No Experience required	3	10th grade pass and pursuing continuous schooling.	No Experience required	4	10th Grade Pass	2 year relevant experience	5	NSQF Level 3.0 (Assistant Chef) with minimum education as 8th Grade pass	3 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 2nd year of 3-year diploma (after 10th) and pursuing regular diploma	No Experience required																			
3	10th grade pass and pursuing continuous schooling.	No Experience required																			
4	10th Grade Pass	2 year relevant experience																			
5	NSQF Level 3.0 (Assistant Chef) with minimum education as 8th Grade pass	3 years relevant experience																			

## QUALIFICATION FILE

10	<b>Credits Assigned to this Qualification, Subject to Assessment</b> (as per National Credit Framework (NCrF))	16 Credits	<b>11. Common Cost Norm Category (I/II/III)</b> (wherever applicable): I																					
12	<b>Any Licensing requirements for Undertaking Training on This Qualification</b> (wherever applicable)	N/A																						
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 checked="" type="checkbox"/> Offline <input type="checkbox"/> Online <input type="checkbox"/> Blended <table border="1"> <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</td> <td></td> <td></td> <td>306:00</td> </tr> <tr> <td>Online</td> <td>174</td> <td></td> <td></td> <td></td> <td>174:00</td> </tr> </tbody> </table> (Refer Blended Learning Annexure for details)					Training Delivery Modes	Theory (Hours)	Practical (Hours)	OJT Mandatory (Hours)	OJT Recommended (Hours)	Total (Hours)	Classroom (offline)		306			306:00	Online	174				174:00
Training Delivery Modes	Theory (Hours)	Practical (Hours)	OJT Mandatory (Hours)	OJT Recommended (Hours)	Total (Hours)																			
Classroom (offline)		306			306:00																			
Online	174				174:00																			
14	<b>Aligned to NCO/ISCO Code/s</b> (if no code is available mention the same)	NCO-2015/3431.9900																						
15	<b>Progression path after attaining the qualification</b> (Please show Professional and Academic progression)	<div style="text-align: center;">             Food Photography team/company              ↑              Art Director              ↑              Food Photographer / Food stylist / Prop stylist              ↑              Assistants           </div>																						
16	<b>Other Indian languages in which the Qualification &amp; Model Curriculum are being submitted</b>	N/A																						
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 checked="" type="checkbox"/> Yes <input type="checkbox"/> No If "Yes", specify applicable type of Disability: SHI, LD																						
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																						

## QUALIFICATION FILE

		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> ( <i>Specify the NOS/Module which covers it</i> )	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
21	<b>Is Qualification Suitable to be Offered in Schools/Colleges</b>	Schools <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Colleges <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
22	<b>Name and Contact Details of Submitting / Awarding Body SPOC</b> ( <i>In case of CS or MS, provide details of both Lead AB &amp; Supporting Abs</i> )	<b>Name:</b> Dr. Sunita Badhwar <b>Email:</b> info@thsc.in <b>Contact No.:</b> 011 4160 8056/57 <b>Website:</b> https://thsc.in/
23	<b>Final Approval Date by NSQC:</b> 29 <sup>th</sup> March 2023	<div>24. <b>Validity Duration:</b> 3 Years</div> <div>25. <b>Next Review Date:</b> 29th March 2026</div>

## QUALIFICATION FILE

## 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 (Annexure 3 )					
						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/ N15440	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/ N15439	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/ N15438	Core	4	5	54:00	96:00			150:00	20	29	-	14	63	25
4.	Communicate Effectively and Maintain	THC/N9901	Non-Core	3	1	12:00	18:00			30:00	40	40	-	20	100	10

## QUALIFICATION FILE

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 (Annexure 3)					
						Th.	Pr.	OJT-Man.	OJT-Rec.	Total	Th.	Pr.	Proj.	Viva	Total	Weightage (%) (if applicable)
	Service Standards															
5.	Maintain Organizational Confidentiality and Respect Guests' Privacy NOS Version	THC/N9903	Non-Core	3	1	12:00	18:00			30:00	10	10	-	5	25	10
6.	Follow Health, Hygiene and Safety practices	THC/N9906	Non-Core	3	1	12:00	18:00			30:00	25	35	-	15	75	5
7.	Employability Skills	DGT/VSQ/N0102	Non-Core	-	2	24:00	36:00			60:00	20	30	-	-	50	5
<b>Duration (in Hours) / Total Marks</b>						174:00	306:00			480:00	186	231	-	113	530	100

## 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.) **N/A**

## QUALIFICATION FILE

## Section 3: Training Related

1.	<b>Trainer's Qualification and experience in the relevant sector (in years) (as per NCVET guidelines)</b>	<b>Trainer Prerequisites</b> : Certificate/ Diploma/Degree 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  <b>Domain Certification</b> "Food Styling Photographer", "THC/QXXXX", Minimum accepted score is 80%  <b>Platform Certification</b> "Trainer", "MEP/Q2601" with a scoring of minimum 80%
2.	<b>Master Trainer's Qualification and experience in the relevant sector (in years) (as per NCVET guidelines)</b>	Certificate/ Diploma/Degree in Food and Beverage Production/ Hospitality Management/Hotel Management with 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.
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>	N/A

## Section 4: Assessment Related

	<b>Assessor's Qualification and experience in relevant sector (in years) (as per NCVET guidelines)</b>	<b>Assessor's Prerequisites</b> Certificate/ Diploma/Degree 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  <b>Domain Certification</b> "Food Styling Photographer", "THC/QXXXX", Minimum accepted score is 80%  <b>Platform Certification</b> "Assessor", "MEP/Q2701" with the scoring of minimum 80%
	<b>Proctor's Qualification and experience in relevant sector (in years) (as per NCVET guidelines)</b>	Certificate/ Diploma/Degree 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



## QUALIFICATION FILE

	<b>Lead Assessor's/Proctor's Qualification and experience in relevant sector (in years) (as per NCVET guidelines)</b>	
	<b>Assessment Mode (Specify the assessment mode)</b>	Hybrid
	<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> No
4.	<b>Number of Industry validation provided:</b> 6
5.	<b>Estimated nos. of persons to be trained and employed:</b> 150
6.	<b>Evidence of Concurrence/Consultation with Line Ministry/State Departments:</b> If "No", why: No Line Ministry was seeking consultation fee from us , the matter was discussed with NCVET Chairpersons. MoT vide letter no.3/42/2020-HRD dated 05/01.2021 had communicated to THSC that at Ministry level there are no technical experts to examine the qualifications. The MoT Further informed that National Council for hotel management and catering technology (NCHMCT) a self financing Autonomous Body under MoT , has proposed to undertake the job of validating the qualification by changing a fee of Rs. 15000 per qualification. The matter was discussed in the 4 <sup>th</sup> NSQC meeting , wherein the committee instructed that in highly regulated sectors like Health , Aviation etc Line ministries concurrence hall be mandatory.

## 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 (Mandatory)	<i>Annexure 1: Evidence of Level</i>
2.	<b>Annexure:</b> List of tools and equipment relevant for qualification (Mandatory, except in case of online course)	<i>Annexure 2 : Tools and Equipment</i>
3.	<b>Annexure:</b> Detailed Assessment Criteria (Mandatory)	<i>Annexure 3 : Detailed Assessment Criteria</i>
4.	<b>Annexure:</b> Assessment Strategy (Mandatory)	<i>Annexure 7 : Assessment Strategy</i>
5.	<b>Annexure:</b> Blended Learning (Mandatory, in case selected Mode of delivery is "Blended Learning")	<i>Annexure 6 : Blended Learning</i>
6.	<b>Annexure:</b> Multiple Entry-Exit Details (Mandatory, in case qualification has multiple Entry-Exit)	-

## QUALIFICATION FILE

7.	<b>Annexure:</b> Acronym and Glossary ( <i>Optional</i> )	<i>Annexure 8 - Acronym and Glossary</i>
8.	<b>Supporting Document:</b> Model Curriculum ( <i>Mandatory – Public view</i> )	<i>Model Curriculum</i>
9.	<b>Supporting Document:</b> Career Progression ( <i>Mandatory - Public view</i> )	
10.	<b>Supporting Document:</b> Occupational Map ( <i>Mandatory</i> )	
11.	<b>Supporting Document:</b> Assessment SOP ( <i>Mandatory</i> )	N/A
12.	<b>Any other document you wish to submit:</b>	N/A

## Annexure 1: 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>	<p>Factual knowledge of field of knowledge or study</p> <ul style="list-style-type: none"> <li>Food photography tools &amp; equipment</li> <li>Different camera settings and basic camera functions</li> <li>Photography composition – subject placements, rule of thirds, focus, depth of field, angle, perspective</li> <li>Different types of lighting and concept of lighting used in food photography</li> <li>Storage procedure of food photography equipment &amp; tools</li> <li>Techniques to avoid accidental risks</li> <li>Different sauces plating techniques and food plating techniques</li> <li>Different types of food styling tools &amp; equipment</li> <li>Basic techniques of food styling/presentation</li> <li>Different sauces plating techniques and food plating techniques.</li> <li>Role of props and prop stylist in food photography</li> <li>Different props used in food photography</li> <li>Planning, selecting, and combining props for food photography</li> <li>The techniques of the styling of props.</li> <li>Occupational health and safety requirements as per HACCP</li> <li>Documentation policy and procedures of the organization</li> <li>Service quality standards as per organizational policies</li> <li>Complaint handling policy and procedures</li> </ul>	<p>A food photographer should have knowledge of different types of food photography equipment's, cameras, lighting, and angles to click the photographs</p> <p>Hence Level 4</p>	4

## QUALIFICATION FILE

	<ul style="list-style-type: none"> <li>• Sop on personal hygiene</li> <li>• Procedure of giving and receiving feedback positively</li> <li>• Gender-specific requirements of different types of guests</li> <li>• Specific requirements for different age-groups of guests</li> <li>• Age and gender-specific etiquette</li> <li>• Key helpline numbers</li> <li>• Organizational policy with regards to Persons with disability</li> <li>• Organisation's policies on intellectual property rights and confidential information</li> <li>• IPR infringement reporting procedure</li> <li>• Storage and disposal procedures for confidential information</li> <li>• Importance of maintaining confidentiality for the competitiveness of an organization</li> <li>• Significance of damages resulting from confidentiality infringement</li> <li>• Procedure to maintain cleanliness standards at the workplace</li> <li>• SOP on personal hygiene</li> <li>• Importance of preventive health check-ups and healthy living</li> <li>• Procedure to report health issues</li> <li>• Instructions for operating and handling equipment as per standard</li> <li>• Purpose and usage of PPE</li> <li>• Basic first-aid procedures</li> <li>• Standard waste management policy</li> </ul>		
<b>Professional and Technical Skills/ Expertise/ Professional Knowledge</b>	<p>Recall and demonstrate practical skill, routine and repetitive in narrow range of application, using appropriate rule and tool, using quality concepts.</p> <ul style="list-style-type: none"> <li>• Identification &amp; use of Food photography tools &amp; equipment.</li> <li>• Learn the basic camera functions &amp; settings.</li> <li>• Prepare for a Food Photography Composition and basic setup.</li> <li>• Apply the practice of closing the workspace/kitchen at the end of day's business/shift</li> <li>• Assess the effort required for any photography frame preparation</li> <li>• Apply the prop styling techniques props required for the shoot</li> <li>• Maintain cordial relationships with co-workers for smooth workflow</li> <li>• Identification &amp; use of Food photography tools &amp; equipment</li> <li>• Learn the basic camera functions &amp; settings</li> </ul>		4

## QUALIFICATION FILE

	<ul style="list-style-type: none"> <li>Communicate effectively with the guests regarding confidentiality</li> <li>Resolve conflicts related to confidentiality and privacy by reporting the issue in time</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>	<ul style="list-style-type: none"> <li>Interpersonal skills</li> <li>Critical and creative-thinking skills</li> <li>Practical skills and knowledge</li> <li>Problem solving skills</li> <li>Digital Literacy</li> </ul>		4
<b>Broad Learning Outcomes/Core Skill</b>	<ul style="list-style-type: none"> <li>Describe the Food Photography &amp; Styling Industry</li> <li>Define the roles and responsibilities of the Food Photography &amp; Styling Industry</li> <li>Explain the scope of work as a Food Stylist / Food Photographer.</li> <li>Apply appropriate knowledge and basic skill in Food Photography</li> <li>Understand, plan &amp; perform the role of a Food photographer / Food stylist / Prop stylist / their assistants</li> <li>Demonstrate the basic camera functions &amp; Settings</li> <li>Understand the lighting &amp; composition</li> <li>Explain props &amp; prop setting.</li> <li>Describe different types of props used in food photography</li> <li>Perform the activities to understand the importance of prop &amp; prop setting.</li> <li>Demonstrate the basic technique of food styling/presentation</li> <li>To perform different types of sauce plating &amp; food plating</li> <li>Demonstrate the food photography skills for the plated food</li> <li>Explain the basic aspects of food photography &amp; food styling for different courses of food</li> <li>Demonstrate the techniques of styling and photography for different courses of food</li> <li>Explain different media (magazines, articles, cookbooks, social media, etc.) for food photography &amp; Styling</li> <li>Demonstrate food styling &amp; photography skills for different food media like magazines, articles, cookbooks, social media, etc.</li> </ul>		4
<b>Responsibility</b>	<ul style="list-style-type: none"> <li>Planning, Selecting, Combing and styling props that are used in Food photography.</li> <li>Practice different types of food plating</li> </ul>		4

**QUALIFICATION FILE**

	<ul style="list-style-type: none"> <li>• Prepare and plate different sauces for food presentation.</li> <li>• Prepare food &amp; present them for photography.</li> <li>• Perform basic cleaning duties and ensure that workstations are properly sanitized.</li> <li>• Prepare food &amp; present them for photography.</li> <li>• Prepare a food photography setup.</li> <li>• Close kitchen at the end of day's business/shift</li> <li>• Communicate effectively with guests, colleagues, and superiors.</li> <li>• Maintain professional etiquette.</li> <li>• Provide specific services as per the guests' requirements</li> <li>• Maintain organisational confidentiality</li> <li>• Respect guest's privacy</li> <li>• Maintain personal and workplace hygiene</li> <li>• Take precautionary health measures</li> <li>• Follow standard safety procedure</li> <li>• Follow effective waste management</li> </ul>		
--	--	--	--

## QUALIFICATION FILE

## Annexure 2: 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 CAMERA / MIRROR LESS with Kit Lens		2 nos
2	DSLR CAMERA TRIPOD (With Pan Tilting head	Manfrotto Brand	2 nos
3	Macro Lens for DSLR/Mirrorless camera	90 MM OR 100 MM	1 Nos
4	50mm Prime Lens for DSLR/Mirrorless camera	50mm	2 nos
5	24inch x 24inch White bounce card		5 nos
6	3 in 1 Photography Reflector Cardboard, 12 x 8 inch Folding Light Diffuser Board for Still Life, Product and Food Photo Shooting - Black, Silver and White		5 nos
7	Impact Collapsible Circular Reflector Disc - White Translucent - 12"	SLB60	5 nos
8	Godox SL60W Kit with Soft Box Softbox (Special Design for SL-60W) 5600K Studio Continuous LED Video Light		2 nos
9	Godox E300 Strobe Studio Flash Kit 900W.		2 nos
10	Godox snoot for SL60W		2 Nnos
11	Tripod stand for Godox SL60W		2 nos
12	2x3 feet food photography printed backgrounds	Different color and patterns	10 nos
13	3x4 feet food photography printed backgrounds	Different color and patterns	5 nos
14	2x3 feet wooden backgrounds		5 nos
15	128 gb SD cards for DSLR Camera		5 nos
16	80/85 Liters Capacity Digital Display Dry Cabinet with Humidity Controller.		1 nos
17	DSLR Camera SD Card Reader		2 nos
18	Micro HDMI to HDMI Cable (15 FT, 4K 60Hz, HDR, Ethernet)		2 nos
19	Mini HDMI Cable (Type C) To HDMI (Type A) Cable.		2 nos

## Classroom Aids

The aids required to conduct sessions in the classroom are:

1. White board
2. Marker
3. Projector
4. Presentation
5. Laptop

## Annexure 3 : Detailed Assessment Criteria

**CRITERIA FOR ASSESSMENT OF TRAINEES****Guidelines for Assessment**

1. Criteria for assessment for each Qualification Pack will be created by the Sector Skill Council. Each Performance Criteria (PC) will be assigned marks proportional to its importance in NOS. SSC will also lay down the proportion of marks for Theory and Skills Practical for each PC.
2. The assessment for the theory part will be based on the knowledge bank of questions created by the SSC.
3. Assessment will be conducted for all compulsory NOS, and where applicable, on the selected elective/option NOS/set of NOS.
4. Individual assessment agencies will create unique question papers for the theory part for each candidate at each examination/training centre (as per the assessment criteria below).
5. Individual assessment agencies will create unique evaluations for skill practical's for every student at each examination/ training centre based on these criteria.
6. To pass the Qualification Pack assessment, every trainee should score a minimum of 70% of % the aggregate marks to successfully clear the assessment.
7. In case of unsuccessful completion, the trainee may seek reassessment on the Qualification Pack

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
<b>THC/N0437: Prepare for Food Photography Setup and Perform Food Photography</b>				
<i>Understand and apply the duties of the Food Photography team</i>	<b>4</b>	<b>0</b>	<b>0</b>	<b>1</b>
<b>PC1.</b> Explain the duties of Food photographer, food stylist, prop stylist & their assistants	-	-	-	-
<b>PC2.</b> Apply the duties of Food photographer, food stylist, prop stylist & their assistants	-	-	-	-

## QUALIFICATION FILE

<i>Identification &amp; use of Food photography tools &amp; equipment.</i>	<b>8</b>	<b>12</b>	<b>0</b>	<b>8</b>
<b>PC3.</b> Identify different Food photography tools & equipment.	-	-	-	-
<b>PC4.</b> Practice the use of different Food photography & equipment.	-	-	-	-
<b>PC5.</b> Execute the cleanliness and proper functioning of the tools and equipment	-	-	-	-
<i>Learn the basic camera functions &amp; settings.</i>	<b>6</b>	<b>12</b>	<b>0</b>	<b>7</b>
<b>PC6.</b> Identify the basic operating buttons / functions of camera	-	-	-	-
<b>PC7.</b> Understand the different camera settings	-	-	-	-
<b>PC8.</b> Set up and operate the Food photography equipment.	-	-	-	-
<b>PC9..</b> Apply the basic camera functions & settings for food photography	-	-	-	-
<i>Prepare for a Food Photography Composition and basic setup</i>	<b>16</b>	<b>12</b>	<b>0</b>	<b>13</b>
<b>PC10.</b> Understand different types of Food Photography Composition & lighting used in Food photography	-	-	-	-
<b>PC11.</b> Select the correct type of equipment required for Food photography.	-	-	-	-
<b>PC12.</b> 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>	<b>6</b>	<b>9</b>	<b>0</b>	<b>4</b>
<b>PC13.</b> Arrange all unused ingredients and prepared food items at the correct	-	-	-	-



## QUALIFICATION FILE

location and in controlled environment in compliance with food safety regulations				
<b>PC14.</b> Apply the Storage practice of the Food Photography equipment in their respective area / cupboards.	-	-	-	-
<b>PC15.</b> Perform basic cleaning duties and ensure that work stations are properly sanitized	-	-	-	-
<b>PC16.</b> Apply the techniques of washing and disinfect kitchen tools, knives and other equipment	-	-	-	-
<b>PC17.</b> Check that all appliances are turned off, unplugged, and cleaned as per health and hygiene standards	-	-	-	-
<b>PC18.</b> Perform disposal of waste and expired items as per waste management policy and recycling of waste material wherever applicable	-	-	-	-
<b>NOS Total</b>	<b>40</b>	<b>45</b>	<b>0</b>	<b>33</b>
<b>THC/N0435: Prepare For Food Presentation And Style Food For Photography</b>				
<i>Understand different types Food Styling / Presentation and techniques associated to it</i>	<b>3</b>	<b>4</b>	<b>0</b>	<b>2</b>
<b>PC1.</b> Identify different types of food styling tools & equipment.	-	-	-	-
<b>PC2.</b> Apply the basic techniques of Food Styling / Presentation	-	-	-	-
<i>Practice types of sauce plating &amp; Food plating</i>	<b>8</b>	<b>14</b>	<b>0</b>	<b>9</b>
<b>PC3.</b> Prepare different sauces for sauce plating.	-	-	-	-
<b>PC4.</b> Apply the basic techniques used in sauce plating & food plating.	-	-	-	-
<b>PC5.</b> Practice different the types of food plating.	-	-	-	-

## QUALIFICATION FILE

<b>PC5.</b> practice different the types of food plating.	-	-	-	-
<i>Practice the Food photography skills for the plated food.</i>	<b>5</b>	<b>10</b>	<b>0</b>	<b>3</b>
<b>PC6.</b> prepare and plate different sauces for food presentation	-	-	-	-
<b>PC7.</b> prepare food & present them for photography.	-	-	-	-
<b>PC8.</b> practice food photography for different sauce plating & Food plating	-	-	-	-
<i>Understand types of props, Role of props &amp; prop stylist in food photography.</i>	<b>3</b>	<b>6</b>	<b>0</b>	<b>5</b>
<b>PC9.</b> identify different types of props used in food photography.	-	-	-	-
<b>PC10.</b> apply the importance of props in the field of food photography.	-	-	-	-
<b>PC11.</b> Practice the role of prop stylist in food photography setup	-	-	-	-
<i>Planning, Selecting, Combing and styling of props which is used in Food photography.</i>	<b>4</b>	<b>6</b>	<b>0</b>	<b>3</b>
<b>PC12.</b> identify the right props required for the shoot.	-	-	-	-
<b>PC13.</b> apply the prop styling techniques props required for the shoot.	-	-	-	-
<b>PC14.</b> practice the prop setting techniques with different foods.	-	-	-	-
<i>Close work space/kitchen at the end of day's business/shift</i>	<b>8</b>	<b>2</b>	<b>0</b>	<b>4</b>

## QUALIFICATION FILE

<b>PC15.</b> Arrange all unused ingredients and prepared food items at the correct location and in controlled environment in compliance with food safety regulations	-	-	-	-
<b>PC16.</b> Apply the Storage practice of the Food Photography equipment in their respective area / cupboards.	-	-	-	-
<b>PC17.</b> Perform basic cleaning duties and ensure that work stations are properly sanitized	-	-	-	-
<b>PC18.</b> Apply the techniques of washing and disinfect kitchen tools, knives and other equipment	-	-	-	-
<b>PC19.</b> Check that all appliances are turned off, unplugged, and cleaned as per health and hygiene standards	-	-	-	-
<b>PC20.</b> Perform disposal of waste and expired items as per waste management policy and recycling of waste material wherever applicable.	-	-	-	-
<b>NOS Total</b>	<b>31</b>	<b>42</b>	<b>0</b>	<b>26</b>
<b>THC/N0436: – Understand and apply the principles, techniques of Food Photography &amp; Food Styling</b>				
<i>food photography &amp; styling for the plated foods</i>	<b>5</b>	<b>10</b>	<b>0</b>	<b>4</b>
<b>PC1.</b> Apply sauce plating techniques for food presentation	-	-	-	-
<b>PC2.</b> Prepare food & present them for photography	-	-	-	-
<b>PC3.</b> Apply the basic techniques required Food Photography & Styling.	-	-	-	-

## QUALIFICATION FILE

<b>PC4.</b> 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 &amp; Styling for different types of food media.</i>	<b>4</b>	<b>2</b>	<b>0</b>	<b>2</b>
<b>PC5.</b> Interpret different types of food media.	-	-	-	-
<b>PC6.</b> 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>	<b>5</b>	<b>7</b>	<b>0</b>	<b>4</b>
<b>PC7.</b> Apply the requirement for shooting food for Magazine, Articles, Cook book, Social media etc.	-	-	-	-
<b>PC8.</b> Prepare a Food Photography setup.	-	-	-	-
<b>PC9.</b> Practice the food styling & food photography skills for different food media like magazines, Articles, Cookbook, Social media etc.	-	-	-	-
<i>Close work space/kitchen at the end of day's business/shift</i>	<b>6</b>	<b>10</b>	<b>0</b>	<b>4</b>
<b>PC10.</b> Arrange all unused ingredients and prepared food items at the correct location and in controlled environment in compliance with food safety regulations	-	-	-	-
<b>PC11.</b> Apply the Storage practice of the Food Photography equipment in their respective area / cupboards.	-	-	-	-
<b>PC12.</b> Perform basic cleaning duties and ensure that work stations are properly sanitized	-	-	-	-
<b>PC13.</b> Apply the techniques of washing and disinfect kitchen tools, knives and other equipment	-	-	-	-

## QUALIFICATION FILE

<b>PC14.</b> Check that all appliances are turned off, unplugged, and cleaned as per health and hygiene standards	-	-	-	-
<b>PC15.</b> Perform disposal of waste and expired items as per waste management policy and recycling of waste material wherever applicable	-	-	-	-
<b>NOS Total</b>	<b>20</b>	<b>29</b>	<b>0</b>	<b>14</b>
<b>THC/N9901: Communicate effectively and maintain service standards</b>				
<i>Communicate effectively with guests, colleagues and superiors</i>	<b>20</b>	<b>20</b>	<b>0</b>	<b>10</b>
<b>PC1.</b> greet the guests promptly and appropriately as per organization's procedure	-	-	-	-
<b>PC2.</b> communicate with the guests in a polite and professional manner	-	-	-	-
<b>PC3.</b> clarify guest's requirements by asking appropriate questions	-	-	-	-
<b>PC4.</b> address guest's dissatisfactions and complaints effectively	-	-	-	-
<b>PC5.</b> build effective yet impersonal relationship with guests	-	-	-	-
<b>PC6.</b> inform guests on any issue/problem beforehand including any developments involving them	-	-	-	-

## QUALIFICATION FILE

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>	<b>10</b>	<b>10</b>	<b>0</b>	<b>5</b>
PC11. report to 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>	<b>10</b>	<b>10</b>	<b>0</b>	<b>5</b>
PC16. offer services and maintain the quality of facilities to cater to specific needs of every individual, across all gender and age group as per organisation 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	-	-	-	-

## QUALIFICATION FILE

PC20. adhere to the company policies related to the prevention of sexual harassment, both physical and verbal	-	-	-	-
<b>NOS Total</b>	<b>40</b>	<b>40</b>	<b>0</b>	<b>20</b>
<b>THC/N9903: Maintain organizational confidentiality and respect guests' privacy</b>				
<i>Maintain organizational confidentiality</i>	<b>6</b>	<b>6</b>	<b>0</b>	<b>3</b>
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 organisational information through appropriate use, storage and disposal	-	-	-	-
<i>Respect guest's privacy</i>	<b>4</b>	<b>4</b>	<b>0</b>	<b>2</b>
PC5. protect personal and financial information of the guest	-	-	-	-
PC6. refrain self from infringing upon guest's professional deals and plans	-	-	-	-
<b>NOS Total</b>	<b>10</b>	<b>10</b>	<b>-</b>	<b>5</b>
<b>THC/N9906: Follow Health, Hygiene and Safety practices</b>				
<i>Maintain personal and workplace hygiene</i>	<b>10</b>	<b>10</b>	<b>0</b>	<b>5</b>
PC1. wash and sanitize hands at regular intervals using hand wash & alcohol-based sanitizers	-	-	-	-

## QUALIFICATION FILE

PC2. clean the workplace with appropriate cleaning solution 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 maintenance schedule	-	-	-	-
PC6. use appropriate PPE (headwear, glasses, goggles, footwear etc.) considering the task to be performed and the working environment	-	-	-	-
PC7. dispose of the waste as per the prescribed standards	-	-	-	-
PC8. 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>	<b>5</b>	<b>5</b>	<b>0</b>	<b>0</b>
PC9. attend regular health check-ups organized by the management	-	-	-	-
PC10. report personal health issues related to injury, food, air and infectious disease	-	-	-	-
PC11. report to the concerned authority in case any coworker is unwell	-	-	-	-
<i>Follow standard safety procedure</i>	<b>5</b>	<b>10</b>	<b>0</b>	<b>5</b>
PC12. follow safety procedures while handling materials, tools, equipment etc.	-	-	-	-
PC13. follow first aid procedures appropriately	-	-	-	-
PC14. identify hazards at the workplace and report to the concerned person in time	-	-	-	-
<i>Follow effective waste management</i>	<b>5</b>	<b>10</b>	<b>0</b>	<b>5</b>
PC15. identify and segregate recyclable, non-recyclable and hazardous waste at workplace	-	-	-	-
PC16. segregate waste into different coloured dustbins	-	-	-	-
PC17. handle the waste as per SOP	-	-	-	-
PC18. recycle waste wherever applicable	-	-	-	-



## QUALIFICATION FILE

PC19. dispose of PPEs in a plastic bag, sealed and labelled as infectious waste	-	-	-	-
<b>NOS Total</b>	<b>25</b>	<b>35</b>	<b>0</b>	<b>15</b>

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
<b>DGT/VSQ/N0102: Employability Skills (60 Hours)</b>				
<i>Introduction to Employability Skills</i>	<b>1</b>	<b>1</b>	-	-
<b>PC1.</b> identify employability skills required for jobs in various industries	-	-	-	-
<b>PC2.</b> identify and explore learning and employability portals	-	-	-	-
<i>Constitutional values – Citizenship</i>	<b>1</b>	<b>1</b>	-	-
<b>PC3.</b> 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.	-	-	-	-
<b>PC4.</b> follow environmentally sustainable practices	-	-	-	-
<i>Becoming a Professional in the 21st Century</i>	<b>2</b>	<b>4</b>	-	-
<b>PC5.</b> recognize the significance of 21st Century Skills for employment	-	-	-	-

## QUALIFICATION FILE

<b>PC6.</b> 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	-	-	-	-
<i>Basic English Skills</i>	<b>2</b>	<b>3</b>	-	-
<b>PC7.</b> use basic English for everyday conversation in different contexts, in person and over the telephone	-	-	-	-
<b>PC8.</b> read and understand routine information, notes, instructions, mails, letters etc. written in English	-	-	-	-
<b>PC9.</b> write short messages, notes, letters, e-mail etc. in English	-	-	-	-
<i>Career Development &amp; Goal Setting</i>	<b>1</b>	<b>2</b>	-	-
<b>PC10.</b> understand the difference between job and career	-	-	-	-
<b>PC11.</b> prepare a career development plan with short- and long-term goals, based on aptitude	-	-	-	-
<i>Communication Skills</i>	<b>2</b>	<b>2</b>	-	-
<b>PC12.</b> follow verbal and non-verbal communication etiquette and active listening techniques in various settings	-	-	-	-
<b>PC13.</b> work collaboratively with others in a team	-	-	-	-

## QUALIFICATION FILE

<i>Diversity &amp; Inclusion</i>	<b>1</b>	<b>2</b>	-	-
<b>PC14.</b> communicate and behave appropriately with all genders and PwD	-	-	-	-
<b>PC15.</b> escalate any issues related to sexual harassment at workplace according to POSH Act	-	-	-	-
<i>Financial and Legal Literacy</i>	<b>2</b>	<b>3</b>	-	-
<b>PC16.</b> select financial institutions, products and services as per requirement	-	-	-	-
<b>PC17.</b> carry out offline and online financial transactions, safely and securely	-	-	-	-
<b>PC18.</b> identify common components of salary and compute income, expenses, taxes, investments etc	-	-	-	-
<b>PC19.</b> identify relevant rights and laws and use legal aids to fight against legal exploitation	-	-	-	-
<i>Essential Digital Skills</i>	<b>3</b>	<b>4</b>	-	-
<b>PC20.</b> operate digital devices and carry out basic internet operations securely and safely	-	-	-	-
<b>PC21.</b> use e- mail and social media platforms and virtual collaboration tools to work effectively	-	-	-	-
<b>PC22.</b> use basic features of word processor, spreadsheets, and presentations	-	-	-	-
<i>Entrepreneurship</i>	<b>2</b>	<b>3</b>	-	-

## QUALIFICATION FILE

<b>PC23.</b> identify different types of Entrepreneurship and Enterprises and assess opportunities for potential business through research	-	-	-	-
<b>PC24.</b> develop a business plan and a work model, considering the 4Ps of Marketing Product, Price, Place and Promotion	-	-	-	-
<b>PC25.</b> 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>	-	-
<b>PC26.</b> identify different types of customers	-	-	-	-
<b>PC27.</b> identify and respond to customer requests and needs in a professional manner.	-	-	-	-
<b>PC28.</b> follow appropriate hygiene and grooming standards	-	-	-	-
<i>Getting ready for apprenticeship &amp; Jobs</i>	<b>2</b>	<b>3</b>	-	-
<b>PC29.</b> create a professional Curriculum vitae (Résumé)	-	-	-	-
<b>PC30.</b> search for suitable jobs using reliable offline and online sources such as Employment exchange, recruitment agencies, newspapers etc. and job portals, respectively	-	-	-	-
<b>PC31.</b> apply to identified job openings using offline /online methods as per requirement	-	-	-	-
<b>PC32.</b> answer questions politely, with clarity and confidence, during recruitment and selection	-	-	-	-

**QUALIFICATION FILE**

<b>PC33.</b> identify apprenticeship opportunities and register for it as per guidelines and requirements	-	-	-	-
<b>NOS Total</b>	<b>20</b>	<b>30</b>	-	-

## QUALIFICATION FILE

## Annexure 4: Industry Validations Summary

Provide 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	Hotel Chandigarh Beckons	Vikas Kalra	General Manager	2152, Chandigarh Rd, near Government Girl's College, AG Colony, 42C, Sector 42, Chandigarh, 160036	0172-2676052	chandigarhbeckons@gmail.com	
2	Sarovar Hotels	Sunil Khera	Area General Manager	Hotel Chandigarh-A Sarovar Hotel Plot No 147-148 Industrial Area Phase 1 Chandigarh -160002 INDIA	91 9815755220	mchh@sarovarhotels.com	
3	Sarovar Portico Rajkot	Himanshu Kumar	General Manager	Dr. Rajendra Prasad Road Limda Chowk, Opposite Shastri Maidan Rajkot - 360001	+91 9978969671		

## QUALIFICATION FILE

4	Park Plaza Chandigarh Zirakpur	Sumit Gogia	General Manager	Chandigarh National Highway Zirakpur District Mohali  Punjab- 140603 India	91-1762 4100000		
5	Barbeque Nation Hospitality Ltd,	Amit Kumar Sharma	Assistant Manager – Talent Acquisition	North Training Centre,989, Near Oberoi Farm, Kapas Hera, New Delhi, Delhi 110037	91 928982960		
6	The Mad Chef Hospitality	Anirudh Sethi	Proprietor	WZ-94, 4thFloor , Shastri Nagar	9999114552		

## QUALIFICATION FILE

## Annexure 5: Training &amp; 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

*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

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

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

- 1.
- 2.

Content availability for previous versions of qualifications: *N/A*

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

## Languages in which Content is available:



## Annexure 6 : 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 checked="" type="checkbox"/> Theory/ Lectures - Imparting theoretical and conceptual knowledge	For theory , mode of online learning can be adopted.	
2	<input checked="" type="checkbox"/> Imparting Soft Skills, Life Skills, and Employability Skills /Mentorship to Learners		
3	<input checked="" type="checkbox"/> Showing Practical Demonstrations to the learners		
4	<input type="checkbox"/> Imparting Practical Hands-on Skills/ Lab Work/ workshop/ shop floor training		
5	<input type="checkbox"/> Tutorials/ Assignments/ Drill/ Practice		
6	<input checked="" type="checkbox"/> Proctored Monitoring/ Assessment/ Evaluation/ Examinations	For theory Assessment only	
7	<input type="checkbox"/> On the Job Training (OJT)/ Project Work Internship/ Apprenticeship Training	N/A	

### Annexure 7 : 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

## QUALIFICATION FILE

## Annexure 8: 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
<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. <a href="https://ncvet.gov.in/sites/default/files/NCVET.pdf">https://ncvet.gov.in/sites/default/files/NCVET.pdf</a>