





## **QUALIFICATION FILE**

Guest Service Executive (Front Office)
$oxtimes$ Short Term Training (STT) $\odots$ Long Term Training (LTT) $\odots$ Apprenticeship
☑ Upskilling ☐ Dual/Flexi Qualification ☐ For ToT ☐ For ToA
⊠General □ Multi-skill (MS) □ Cross Sectoral (CS) □ Future Skills □ OEM  NCrF/NSQF Level: 4.5

Submitted By:

Tourism and Hospitality Skill Council
#1216-1220, 12th Floor, Naurang House, Kasturba Gandhi Marg, Connaught Place
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### Section 1: Basic Details

1.	Qualification Name	Guest Service Executive (Front Office)						
2.	Sector/s	Tourism & Hospitality						
3.	Type of Qualification: ☐ New ☐ Revised ☐ Has Electives/Options ☐ OEM	quali	— · · · · · · · · · · · · · · · · · · ·			Qualification Name of existing/previous version: Guest Service Executive (Front Office)		
4.	a. OEM Name b. Qualification Name (Wherever applicable)							
5.	National Qualification Register (NQR) Code &Version (Will be issued after NSQC approval)	QG-4.5-TH-02014-2024-V1-THSC <b>6. NCrF/NSQF Level:</b> 4.5						
7.	Award (Certificate/Diploma/Advance Diploma/ Any Other (Wherever applicable specify multiple entry/exits also & provide details in annexure)	Certificate						
8.	Brief Description of the Qualification	The individual at work provides either front office executive or guest relations executive services as per organizational standards.						
9.	Eligibility Criteria for Entry for Student/Trainee/Learner/Employee	а. E	Completed 2-year diploma after 12th     Completed UG certificate or equivalent     Previous relevant qualification of NSQF Level 4		Required Experience (with Szpecialization - if applicable)  3 years of relevant experience including apprenticeship  2 years of relevant experience including apprenticeship  1.5 years' experience including apprenticeship  1.5 years' experience including apprenticeship  apprenticeship			
10.	Credits Assigned to this Qualification, Subject to Assessment (as per National Credit Framework (NCrF))	18	<u> </u>			on Cost Norm Category (I/II/III) (wherever able): II		
12.	Any Licensing requirements for Undertaking Training on This Qualification (wherever applicable)	NA						

13.	Training Duration by Modes of Training Delivery	□Offline □Online ⊠	Blended					
	(Specify Total Duration as per selected training	Training Delivery	Theory	Practical	OJT	Total		
	delivery modes and as per requirement of the qualification)	Modes	(Hours)	(Hours)	Mandatory (Hours)	(Hours)		
	qualification)	Classroom (offline)		306:00	30:00	336:00		
		Online	204:00			204:00		
		(Refer Blended Learnin	ng Annexure	for details)				
14.	Aligned to NCO/ISCO Code/s (if no code is available mention the same)	NCO-2015/4226.0201						
15.	Progression path after attaining the qualification	Guest Service Executiv	e (Front Offi	ce)>Duty Ma	anager>Reve	enue Manag	er>Front Office Manager	
	(Please show Professional and Academic progression)	>Rooms Division Mana	ger					
16.	Other Indian languages in which the Qualification	Hindi						
	& Model Curriculum are being submitted							
17.	Is similar Qualification(s) available on NQR-if yes,	☐ Yes   ☑ No URLs of similar Qualifications:						
	justification for this qualification							
18.	Is the Job Role Amenable to Persons with	⊠ Yes □ No						
	Disability	If "Yes", specify appli						
19.	How Participation of Women will be Encouraged			•			e in the number of educated	
					-		nges and barriers to their full	
							measures on skilling, job creation , various support measures like	
							nder acceleration plans and return	
				•	•	-	pe provided. Organisations should	
		` `	•			,	nis not only helps the organisation	
		to retain talented wome	n employees	, but it also he	elps women to	balance wo	ork and family responsibilities.	
20.	Are Greening/ Environment Sustainability Aspects	⊠ Yes □ No						
	Covered (Specify the NOS/Module which covers it)	THC/N9907.Monitor and maintain health, hygiene and safety at workplace						
21.	Is Qualification Suitable to be Offered in	Schools □ Yes □ No Colleges ⊠ Yes □ No						
	Schools/Colleges							
22.	Name and Contact Details of Submitting /	Name: Dr. Sunita Bad						
	Awarding Body SPOC	Email: sunita.badhwar@thsc.in						
	(In case of CS or MS, provide details of both Lead AB	Contact No.: 011-41608056/8057 Ext.1102						
	& Supporting ABs)	Website: www.thsc.in						
23.	Final Approval Date by NSQC: 31/01/2024	24. Validity Duration:	3 years		25. Nex	t Review Da	ate:31/01/2027	

## Section 2: Module Summary

### NOS/s of Qualifications

(In exceptional cases these could be described as components)

## Mandatory NOS/s:

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

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

S. No	NOS/Module Name	NOS/Modu	Core/	NCrF/NS	Credit		Training	Duration	(Hours)				Asse	essment	Marks	
		le Code & Version (if applicable)	Non- Core	QF Level	s as per NCrF	Th.	Pr.	OJT- Man.	OJT- Rec.	Total	Th.	Pr.	Pro j.	Viva	Total	Weighta ge (%) (if applicabl e)
1.	Handle Guest Complaints and Guide Front Office Staff	THC/N0120 & v2.0	Core	4.5	4	30	80	10	0	120	40	40	0	20	100	20
2.	Perform Cashiering Activities	THC/N0110 & v3.0	Core	4.5	6	60	110	10	0	180	40	40	0	20	100	20
3.	Handle Guest Relations	THC/N0119 & v4.0	Core	4.5	3	45	35	10	0	90	40	40	0	20	100	20
4.	Ensure Effective Communication and Service Standard at Workplace	THC/N9902 & v2.0	Non- Core	4.5	1	15	15	0	0	30	40	40	0	20	100	15
5.	Ensure to Maintain Organizational Confidentiality and Guest's Privacy	THC/N9910 V4.0	Non- Core	4.5	1	15	15	0	0	30	10	5	0	5	20	10
6.	Monitor and Maintain Health, Hygiene and Safety at Workplace	THC/N9907 v2.0	Non- Core	4.5	1	15	15	0	0	30	30	35	0	15	80	10
7.	Employability Skills (60 Hours)	DGT/VSQ/ N0102 & v1.0	Non- Core	4	2	24	36	0	0	60	20	30	0	0	50	5
Duratio	n (in Hours) / Total Maı	rks			18	204	306	30	0	540	220	230	0	100	550	100

### Assessment - Minimum Qualifying Percentage

Please specify any one of the following:

Minimum Pass Percentage – Aggregate at qualification level: <u>70</u> % (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	Diploma / Degree / Postgraduate in Hotel/ Hospitality / QSR with 5 years' experience in the industry and
	relevant sector (in years) (as per NCVET	1 year as a trainer
	guidelines)	
2.	Master Trainer's Qualification and experience	NA NA
	in the relevant sector (in years) (as per NCVET	
	guidelines)	
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	NA NA
	Upskilling Required for Trainer	

### Section 4: Assessment Related

1.	Assessor's Qualification and experience in	Diploma / Degree / Postgraduate in Hotel/ Hospitality / QSR with 5 years' experience in the industry
	relevant sector (in years) (as per NCVET	
	guidelines)	
2.	Proctor's Qualification and experience in	NA
	relevant sector (in years) (as per NCVET	
	guidelines)	
3.	Lead Assessor's/Proctor's Qualification and	NA
	experience in relevant sector (in years) (as per	
	NCVET guidelines)	
4.	Assessment Mode (Specify the assessment	Blended
	mode)	
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): No				
2.	Latest Market Research Reports or any other source (not older than 2 years) (Yes/No): No				
3.	Government /Industry initiatives/ requirement (Yes/No): Yes				
4.	Number of Industry validation provided: 21				
5.	Estimated nos. of persons to be trained and employed: 2550				
6.	Evidence of Concurrence/Consultation with Line Ministry/State Departments: No				
	If "No", why:				

## Section 6: Annexure & Supporting Documents Check List

# Specify Annexure Name / Supporting document file name

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

## Annexure: Evidence of Level

NCrF/NSQF Level Descriptors	Key requirements of the job role/ outcome of the	How the job role/ outcomes relate to	NCrF/NSQF Level
	qualification	the NCrF/NSQF level descriptor	
Professional Theoretical Knowledge/Process	<ul> <li>Multidisciplinary and specialized knowledge</li> <li>Organizational policies on behavioural etiquette and professionalism</li> <li>Organizational policies on gender sensitive service practices at workplace</li> <li>Organizational reporting and hierarchy structure</li> <li>Documentation policy and procedures of the organization</li> <li>Service quality standards as per organizational policies</li> <li>Complaint handling policy and procedures</li> <li>SOP on personal hygiene</li> <li>Procedure of giving and receiving feedback positively</li> <li>Specific requirements of different age-groups of guests</li> <li>Age and gender specific etiquette</li> <li>Organizational policy with regards to Persons with disability</li> <li>Significance of professional etiquette and behaviour</li> <li>Basics of IPR Laws, Trademark Laws, Patent Laws, etc. in the country, and penalties associated with them</li> <li>Organisation's policies on intellectual property rights and confidential information</li> <li>Organisation's product, service or design patents</li> <li>How Intellectual property protection is important for competitiveness of an organisation</li> <li>Guidelines for crafting effective SOPs regarding IPR</li> <li>Procedure for disposal of confidential documents</li> <li>Confidential data protection methods</li> <li>Organizational policies on safety procedures at workplace</li> </ul>	A Guest Service Executive (Front Office) should be well acquainted with the facts, principles, processes, standards, policies, regulations, regarding the organization policies, various SOPs, front office layout, usage of computers, etc. then only person can apply them to achieve productivity with quality.  Hence Level 4.5	4.5

- Procedure to maintain cleanliness standards at workplace
- Compliance norms for established health and hygiene procedures at workplace
- Importance of preventive health check-up and healthy living
- Purpose and usage of PPE such as gloves, protective goggles, masks, etc.
- Basic first aid procedures
- Methods to minimize accidental risks
- The significance of safe handling of chemicals, acids, etc. for cleaning
- Instructions for operating and handling equipment as per standard
- Emergency procedures to be followed in case of a mishappening such as fire accidents, etc.
- Organizational culture and guest profile
- Tasks of different sections within front office operation
- Types of guest complaints
- Guest complaint handling procedures
- Recruitment process of front office personnel
- Organizational functions of front office department
- Duties and responsibilities of front office personnel
- Techniques to obtain and analyze guest feedback
- Various types of standard records and reports maintained at the front office
- Performance evaluation methods
- Organizational SOPs and guidelines for invoicing and payment
- Organization's pricing and discount policy and approval matrix
- Front office service cycle and daily operations
- Regulatory requirements for guest registration/check-in and check-outs
- Types of rooms available, the facilities, tariff, rate structures and BAR (Best Rates Available), corporate rates, contracted rates, group rates, etc. meal plans, and other details
- List of items to be kept in Front Desk safety locker (e.g. licensed firearms/valuables) during check-in

	<ul> <li>Hotel property management system for check in, check out, room availability, invoicing, etc.</li> <li>Foreign exchange policies and rates</li> <li>Basic accounting principles</li> <li>Types of vouchers like Visitors Paid Outs (VPO's), petty cash, charge voucher, cash receipt voucher, etc.</li> <li>Digital payment methods</li> <li>Daily cash management process</li> <li>Types of ledger, like guest ledger, city ledger etc. and other cashiering reports/records</li> <li>Cash chest/vault handling and cash management process</li> <li>Usage of internet and e-mails</li> <li>Invoice processing procedure</li> <li>Organizational SOPs and guidelines for front office staff</li> <li>Different types of rooms in the hotels</li> <li>standard check-in and check-out procedures</li> <li>Types of guests, their profile and typical requirements</li> <li>SOP to coordinate with other departments regarding guest service</li> </ul>		
	<ul> <li>Latest developments, processes, and best practices followed in the front office department globally</li> <li>Techniques to conduct need analysis</li> <li>Methods to identify training gaps and needs</li> <li>Procedure to prepare work and training manuals</li> </ul>		
Drefessional and Tashnical	Ways to conduct effective training  Penge of skills along with applicated demain.	A Count Coming Forguting (Front	4.5
Professional and Technical Skills/ Expertise/ Professional Knowledge	<ul> <li>Range of skills along with specialized domain skills</li> <li>Assess and estimate manpower required for guest assistance</li> <li>Improve and modify own work practices</li> <li>Communicate effectively and cordially with guests and respond to their queries/requests</li> <li>Manage time effectively for prompt and improved quest services</li> </ul>	<ul> <li>A Guest Service Executive (Front Office) performs different activities related to the front office as per the organizational service standards. He applies cognitive and practical skills to cater to the guests and resolving their complaints.</li> <li>A Guest Service Executive (Front Office) should apply core skills such</li> </ul>	4.5
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	<ul> <li>Identify immediate or temporary solutions to resolve delay or other payment problems during check-in or check-out of guests (credit/debit card transaction failure, fake currency issues etc.)</li> <li>fill up documentation pertaining to job requirement</li> <li>Interact with team members to work efficiently</li> <li>Spot and report potential areas of disruption to work process proactively</li> <li>Motivate self and colleagues to work effectively</li> <li>Read and follow IPR and related information documents</li> <li>Manage communication regarding IPR infringement, prevention, and management</li> <li>Identify measures that can prevent potential infringements within the team</li> <li>Evaluate organisation policies and procedures and assess its robustness to prevent IPR infringements</li> <li>Analyse the impact of IPR infringement on the guests and the organization</li> <li>Analyze importance of personal hygiene</li> <li>Analyze the impact of not adhering to the health and safety procedures</li> <li>Communicate effectively with guests and respond to their queries</li> <li>Interpret and follow operational instructions and prioritize work</li> <li>Read job sheets, organization policy documents, information displayed at the workplace and comments received from the supervisor or guest</li> </ul>	as understanding of social, political, communication, health, and hygiene and safety at workplace followed, etc. at the workplace. The person should also have good communication and organization skills to assist guest during the stay.  • Hence Level 4.5	
Employment Readiness & Entrepreneurship Skills & Mind-set/Professional Skill	<ul> <li>Read and write different types of documents/instructions/correspondence</li> <li>Communicate effectively using appropriate language in formal and informal settings</li> <li>Behave politely and appropriately with all</li> <li>How to work in a virtual mode</li> <li>Perform calculations efficiently</li> <li>Solve problems effectively</li> </ul>	A Guest Service Executive (Front Office) should have good oral and writtem communication skills, advanced literacy and numeracy skills, organisation and time management skills, good understanding of social, political and work environment, etc.	4.5

	<ul> <li>Pay attention to details</li> <li>Manage time efficiently</li> <li>Maintain hygiene and sanitization to avoid infection</li> </ul>	Hence level 45	
Broad Learning Outcomes/Core Skill	Judgement / decision making – specialized  Ensure effective communication and service standards at workplace  Ensure to maintain organisational confidentiality and guest's privacy  Monitor and maintain health, hygiene and safety at workplace  Handle guest complaints and guide front office staff  Perform cashiering activities  Handle guest relations	A Guest Service Executive (Front Office) is responsible for supervising and handling guest related activities like guest check-in and check-out process, guest complaints, etc. This requires well-developed skills with clear choice of procedures to ensure effective quality of service to be provided to the guest during stay.	4.5
Responsibility	Team leader – Junior technical supervisor,  Promote effective communication  Maintain professional etiquette  Ensure rendering of specific services as per the guests' requirements  Ensure organisational confidentiality  Ensure guests' privacy  Ensure personal and workplace hygiene  Maintain safe and secure working environment  Follow effective waste management and recycling practices at workplace  Handle guest complaints  Guide and supervise front office staff  Receive payments during check-in  Manage invoicing and payment procedure on check out  Ensure closing shift for cashiering activities  Facilitate smooth stay for the guests  Train the front office staff	A Guest Service Executive (Front Office) is responsible for different activities such guest registration, guest check-in and check- out process, etc. So, this person not only takes responsibility for his own work but also takes some responsibility of the front office staff to achieve quality delivery of the services to the guests.  Hence Level 4.5	4.5

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

List of Tools and Equipment **Batch Size:** 30

S. No.	Tool / Equipment Name	Specification	Quantity for specified Batch size
1.	Sample of escalation matrix	Standard	01
2.	Organisation structure	Standard	01
3.	Handouts of IPR guidelines and regulations	Standard	01
4.	Personal Protection Equipment: Safety	Standard	01
	glasses, Head protection, Rubber gloves,		
	Safety footwear, Warning signs and tapes,		
	Fire extinguisher, First aid kit		
5.	Standard Operating Procedures	Standard	01
6.	Sample reports	Standard	01
7.	Sample customer review report	Standard	01
8.	Sample performance record	Standard	01
9.	Sample logbook	Standard	01
10.	Sample activity report	Standard	01
11.	Sample payment receipt	Standard	01
12.	Various sample vouchers, like petty cash,	Standard	01
	commission voucher, allowance vouchers,		
	etc.		
13.	Sample master bill	Standard	01
14.	Sample ledger account	Standard	01
15.	Sample guest portfolio	Standard	01
16.	Sample list of guests' requests	Standard	01
17.	Sample guest feedback form	Standard	01
18.	Sample front desk operations manual for	Standard	01
	front desk employees		
19.	Sample list of front-office activities	Standard	01

### Classroom Aids

The aids required to conduct sessions in the classroom are:

- 1. Whiteboard
- 2. Flip Chart
- 3. Duster
- 4. Projector
- 5. Projector screen
- 6. Computer/ Laptop with charger
- 7. Power Point Presentation
- 8. 2.1 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.	Barbeque Nation	Jayanta Soha	Sr. Manger HR	Barbeque Nation Hospitality Limited,601 Doddakannalli Village, Varthur Hobli,. Sarjapur Road, Bengaluru – 560035	9330430689	Jayanta.s@barbequenation.com	-
2.	Best Western	Amit Sharma	Corp. Training Manager	Bestwestern India,Jasola , New Delhi	8377833382	Amit.shama@bhindia.in	-
3.	Bikaji Foods International	Vineet Manocha	President-Culinary	Bikaji Foods International Ltd , Karni Industrial Area,Bikaner 334001	7738930777	Vineetmanocha@hotmailcom	
4.	Bottle lab technologies pvt ltd	Jyoti Dhaundiyal	City Head (Operations)	HTC aspire, 4th Floor (401) No. 19, Ali Askar Road, Bangalore, Karnataka -560052	9634678540	jyoti.dhaundiyal@thesmartq.co m	
5.	Devyani International Limited	Kirti Bhushan	Associate General Manager	F-2/7, Okhla Industrial Area Phase - 1, New Delhi, 110020	773807405 9	kirti.bhushan@dil-rjcorp.c	
6.	The Fern Residency	Avani Kulshreshtha	Human Resources	The Fern Residency, Noida Link Road Sec 100, Hazipur Secto104 Noida, Uttar Pradesh 20130	892907971 3	hr.fr.noida@fernhotels.com	
7.	Holiday Inn	Mukesh Kumar	Director-Human Resource	Asset Area 12 Hospitality District, Aerocity, New Delhi, Delhi 110037	882699644 7	Mukesh.kumar1@ihg.com	
8.	Hotel CK Internatinal	Hoshiar Singh	General Manager		980509161 7	gm@hoteckinternational	
9.	Hotel KC Cross Roads Panchula	Ravi Chauhan	FOM	Hotel KC Cross Roads Panchula Site No.1 Sector 10. Opp Bus Stand Panchkula- 134113	757341578 5	reservation.kchotelsandresor t.com	

4.0	1100011			LUDDO II ( ID ( C)		1
10.	HPDC-Hotel Peterof , Chaura Maidan	NandLal Sharma	Dy. Genral Manager	HPDC-Hotel Peterof , Chaura Maidan- Near All India Radio , Shimla -171004	981845507 7	chefnandlal@gmail.com
11.	IHHR Hospitlity	N Satish Mohan	AGM Operations and Audit	Plot 9 D Block, Samalka, New Delhi, Delhi 110037	989183490 9	Satish.mohan@ihhrhospitalit y.in
12.	LiteBite Foods Pvt.Ltd.	Supreet Kaur	HR Manager	LiteBite Foods Pvt.Ltd. 317 Udyog Vihar Phase IV	813059548 0	Supreet.kaur@LBF.co.in
13.	Mc Donalds	Achyut Vats	Shift Manager	Mc Donalds Crown Interior Mall,Faridabad 121003	825293184 5	Achyut.vats@gmai.com
14.	Orange Tiger Hospitality	Bharat Algah	VP Operations and Culinary	Orange Tiger Hospitality Pvt Ltd.	981111870 5	Bharat.alagh@othpl.com
15.	PSIL	Dharmendra Patil		Property Solutions (India) Pvt. Ltd. Unit no 11,Ground floor, Kalpataru Square, Off. Andheri Kurla Road, KondivitaLane, Andheri (E), Mumbai 400059.	989804909 0	dharmendra.patil@psipl.co.i n
16.	Ritz Hotel	Piyush Kapoor	General Manager	Raja Motels Pvt Ltd , 45 , the Mall, Amritsar	987285520 8	info@ritzhotel.in
17.	Royal; Caribbean Cruise Lines	Jai Kumar	Executive Chef	Royal; Caribbean Cruise Lines 1050 Miami Florida	987346125 3	jaikumarbhasin@yahoo.com
18.	Serene Suites	Aman Mahajan	Managing Partner	-	981646699 9	Serensuites@gmail.com
19.	Shilton Hotels	Santosh Kr. G	Assistant General Manager	Shilton Hospitality LLP, Office 2, Ulsoor Road, Bangalore	997247154 2	santhoshkumar@shiltonhosp itality.com
20.	The Grand Hotel, ND	Sudershan Singh Bhandari	Executive Chef	The Grand New Delhi, Nelson Mandela Road, Vasant Kunj. New Delhi.	9810911114	Id:ssb.ssb@outlook.com
21.	Hotel Twin Tower	Ramesh Dogra	General Manager - Sales	Hotel Twin Tower New Kufri, Shimla	9816325865	sales@hoteltwintowers.com

### Annexure: Training & Employment Details

### **Training and Employment Projections:**

Year	To	otal Candidates		Women	People with Disability		
	Estimated Training #	Estimated Employment Opportunities	Estimated Training #	Estimated Employment Opportunities	Estimated Training #	Estimated Employment Opportunities	
		• •		• •		• •	
2023-2024	27500	2310	2750	220	NA	NA	
2024-2025	30250	2541	3025	242	NA	NA	
2025-2026	33275	2800	3330	270	NA	NA	

Data to be provided year-wise for next 3 years

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

Qualification	Year	Total Candidates			Women People with Disability								
Version		Trained	Assessed	Certified	Placed	Trained	Assessed	Certified	Placed	Trained	Assessed	Certified	Placed
v2.0		24902	22399	20159	17612	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. Govt. funded STT
- 2. Industry funded STT
- 3. Govt. funded RPL

## Content availability for previous versions of qualifications:

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

Languages in which Content is available: English and Hindi

Annexure: Blended Learning

Guest Service Executive (Front Office)- STT

### **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	<ul> <li>Books/ e-books</li> <li>Presentations</li> <li>Reference Material</li> <li>Audio / Video Modules</li> </ul>	
2	□Imparting Soft Skills, Life Skills, and Employability Skills /Mentorship to Learners	<ul> <li>Self-Learning Videos</li> <li>Broadcasts</li> <li>Mobile Learning</li> <li>Curated Digital content</li> </ul>	
3	□Showing Practical Demonstrations to the learners	<ul> <li>Video Content</li> <li>E-Resource library</li> <li>AR/ VR/ XR</li> </ul>	
4	□Imparting Practical Hands-on Skills/ Lab Work/ workshop/ shop floor training	<ul> <li>Training tools (tools list attached)</li> <li>Video Play</li> <li>Presentations</li> </ul>	
5	□Tutorials/ Assignments/ Drill/ Practice	<ul> <li>Online Question Bank</li> <li>Mobile Quick test app</li> <li>MCQ based tests</li> </ul>	
6	□Proctored Monitoring/ Assessment/ Evaluation/ Examinations	<ul> <li>Assessment engine for Essays</li> <li>Up-loadable file examinations</li> <li>Mock test sessions</li> </ul>	
7	□On the Job Training (OJT)/ Project Work Internship/ Apprenticeship Training	<ul><li>Online tests</li><li>Offline assessments</li></ul>	

# Annexure: Detailed Assessment Criteria

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

NOS/Module Name	Assessment Criteria for Performance Criteria/Learning Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
THC/N0120: Handle guest	Handle guest complaints	15	15	0	5
complaints and guide front office staff	PC1. address the requests raised by the guests and offer a possible solution to the problem if it is under the purview	-	-	-	-
	PC2. inform the right person or department to handle the guest complaint as per the requirement	-	-	-	-
	PC3. set an appropriate time duration for completion of corrective actions	1	-	-	-
	PC4. monitor the progress of the corrective action	-	-	-	-
	PC5. ensure that the guest is updated regarding the actions that are being taken	-	-	-	-
	PC6. make sure proper record of the history of such incidents, nature of occurrence and their solution is maintained	-	-	-	1
	Guide and supervise front office staff	25	25	0	15
	PC7. provide support to the HR in the selection of front office personnel	-	-	-	-
	PC8. coach and counsel the front desk team members to ensure quality operation	-	-	-	
	PC9. supervise the operations of the front desk to ensure an optimal level of service and hospitality is provided to the guests	-	-	-	-
	PC10. evaluate the job performance of each front office employee	-	-	-	-
	PC11. ensure implementation of all hotel policies and house rules	-	-	-	-
	PC12. review daily front office work, logbook and activity reports	1	-	-	-
	PC13. analyze guest feedback forms on a daily basis	1	-	-	-
	Total Marks	40	40	0	20
THC/N0110: Perform	Receive payments during check-in	10	10	0	5
cashiering activities	PC1. reconfirm mode of payment from guest (e.g. credit/debit card, cash, travel voucher, forex card, etc.)	-	-	-	-
	PC2. collect advance money from the guests if the reservation is not pre-paid	-	-	-	_
	PC3. ensure the advance receipt is prepared for advance payment	-	-	-	-
	PC4. make sure the front office associate presents the receipt to the guests as per organizational standards	-	-	-	-
	PC5. ensure updation of advance payment details in the PMS	-	-	-	-
	Manage invoicing and payment procedure on check out	20	20	0	10
	PC6. check for guest departure status or check-out request	-	-	-	-
	PC7. inform all points of sale and other departments about the departure	-	-	-	-
	PC8. check receipt of advance payment by the guest for final bill	-	-	-	-
	PC9. ensure preparation of master bill/invoice (under guest or company name) with added credit transaction from different points of sale such as	ı	-	-	-

	restaurants, cafeteria, bar / pub, spa, salon, etc. to close the guest account on check out				
	PC10. update front office records manually or in the PMS (Property Management System)	-	-	-	-
	PC11. prepare master bill/invoice with added credit transaction from different points of sale	-	-	-	-
	PC12. collect payment as per agreed tariff, applicable discount, applicable taxes and GST in the pre-determined mode of payment (cash/debit or credit card/forex card etc.) and as per company guidelines on accepting foreign	-	-	-	-
	currency				
	PC13. inform bell desk for carrying luggage out of guest room/lobby	-	-	-	-
	PC14. communicate to housekeeping about guest departure	-	-	-	-
	Ensure closing of shift for cashiering activities	10	10	0	5
	PC15. make sure the guest account is closed on payment of dues PC16. ascertain all payment details are updated manually or on the PMS, as	-	-	<u>-</u>	-
	applicable	-	-	-	-
	PC17. monitor the maintenance and updation of the logbook for the shift	-	-	-	-
	PC18. ensure a daily account tally of cash at vault and monitor reconciliation of transactions at close of business day/shift	-	-	-	-
	PC19. handover the logbook and other required details to the next shift executive or associate as per organizational standards	-	-	-	-
	Total Marks	40	40	0	20
					10
THC/N0119: Handle guest	Attend to guest reservation	20	20	-	10
THC/N0119: Handle guest reservations activities	•	<u>20</u> -	- 20	-	-
	PC1. respond to guest inquiries as per SOP	20 - -	- -	- - -	-
	PC1. respond to guest inquiries as per SOP PC2. Provide the details and availability of various rooms and respective	-	-	- - -	-
	PC1. respond to guest inquiries as per SOP PC2. Provide the details and availability of various rooms and respective facilities to the guest-based on guest preference and availability	-	-	- - -	-
	PC1. respond to guest inquiries as per SOP PC2. Provide the details and availability of various rooms and respective facilities to the guest-based on guest preference and availability PC3. inform guests about various plans, packages, and seasonal rates during	-	-	- - -	-
	PC1. respond to guest inquiries as per SOP PC2. Provide the details and availability of various rooms and respective facilities to the guest-based on guest preference and availability PC3. inform guests about various plans, packages, and seasonal rates during their request for booking as per the reservation policy of the hotel and	-	-	- - -	-
	PC1. respond to guest inquiries as per SOP PC2. Provide the details and availability of various rooms and respective facilities to the guest-based on guest preference and availability PC3. inform guests about various plans, packages, and seasonal rates during their request for booking as per the reservation policy of the hotel and the reservations agreement guidelines	-	-	- - - -	-
	PC1. respond to guest inquiries as per SOP PC2. Provide the details and availability of various rooms and respective facilities to the guest-based on guest preference and availability PC3. inform guests about various plans, packages, and seasonal rates during their request for booking as per the reservation policy of the hotel and the reservations agreement guidelines PC4. obtain necessary details from guests to process the reservation	-	-	- - - - -	-
	PC1. respond to guest inquiries as per SOP PC2. Provide the details and availability of various rooms and respective facilities to the guest-based on guest preference and availability PC3. inform guests about various plans, packages, and seasonal rates during their request for booking as per the reservation policy of the hotel and the reservations agreement guidelines PC4. obtain necessary details from guests to process the reservation PC5. maintain reservation record of the guests	-	-	- - - - -	-
	PC1. respond to guest inquiries as per SOP PC2. Provide the details and availability of various rooms and respective facilities to the guest-based on guest preference and availability PC3. inform guests about various plans, packages, and seasonal rates during their request for booking as per the reservation policy of the hotel and the reservations agreement guidelines PC4. obtain necessary details from guests to process the reservation PC5. maintain reservation record of the guests PC6. inform concerned departments like housekeeping, travel, etc. about	-	-	- - - - - -	
	PC1. respond to guest inquiries as per SOP PC2. Provide the details and availability of various rooms and respective facilities to the guest-based on guest preference and availability PC3. inform guests about various plans, packages, and seasonal rates during their request for booking as per the reservation policy of the hotel and the reservations agreement guidelines PC4. obtain necessary details from guests to process the reservation PC5. maintain reservation record of the guests PC6. inform concerned departments like housekeeping, travel, etc. about changes in the guest reservations to arrange the requirements	-	-	- - - - -	
	PC1. respond to guest inquiries as per SOP PC2. Provide the details and availability of various rooms and respective facilities to the guest-based on guest preference and availability PC3. inform guests about various plans, packages, and seasonal rates during their request for booking as per the reservation policy of the hotel and the reservations agreement guidelines PC4. obtain necessary details from guests to process the reservation PC5. maintain reservation record of the guests PC6. inform concerned departments like housekeeping, travel, etc. about changes in the guest reservations to arrange the requirements accordingly	-	-	- - - - - -	
	PC1. respond to guest inquiries as per SOP PC2. Provide the details and availability of various rooms and respective facilities to the guest-based on guest preference and availability PC3. inform guests about various plans, packages, and seasonal rates during their request for booking as per the reservation policy of the hotel and the reservations agreement guidelines PC4. obtain necessary details from guests to process the reservation PC5. maintain reservation record of the guests PC6. inform concerned departments like housekeeping, travel, etc. about changes in the guest reservations to arrange the requirements accordingly  Modify and cancel guest reservation	- - - -	- - - -	- - - - - -	-
	PC1. respond to guest inquiries as per SOP PC2. Provide the details and availability of various rooms and respective facilities to the guest-based on guest preference and availability PC3. inform guests about various plans, packages, and seasonal rates during their request for booking as per the reservation policy of the hotel and the reservations agreement guidelines PC4. obtain necessary details from guests to process the reservation PC5. maintain reservation record of the guests PC6. inform concerned departments like housekeeping, travel, etc. about changes in the guest reservations to arrange the requirements accordingly  Modify and cancel guest reservation PC7. make changes in guest reservation if requested by the guest like	- - - -	- - - -	- - - - - -	-
	PC1. respond to guest inquiries as per SOP  PC2. Provide the details and availability of various rooms and respective facilities to the guest-based on guest preference and availability  PC3. inform guests about various plans, packages, and seasonal rates during their request for booking as per the reservation policy of the hotel and the reservations agreement guidelines  PC4. obtain necessary details from guests to process the reservation  PC5. maintain reservation record of the guests  PC6. inform concerned departments like housekeeping, travel, etc. about changes in the guest reservations to arrange the requirements accordingly  Modify and cancel guest reservation  PC7. make changes in guest reservation if requested by the guest like modifying reservation dates, altering type of room reserved, upgrading/	- - - -	- - - -	- - - - - - -	-
	PC1. respond to guest inquiries as per SOP PC2. Provide the details and availability of various rooms and respective facilities to the guest-based on guest preference and availability PC3. inform guests about various plans, packages, and seasonal rates during their request for booking as per the reservation policy of the hotel and the reservations agreement guidelines PC4. obtain necessary details from guests to process the reservation PC5. maintain reservation record of the guests PC6. inform concerned departments like housekeeping, travel, etc. about changes in the guest reservations to arrange the requirements accordingly  Modify and cancel guest reservation PC7. make changes in guest reservation if requested by the guest like	- - - -	- - - -	- - - - - - -	-

	PC9. inform the guests about the modification/reservation cancellation made	-	-	-	-
	PC10. process refund payments to guests in the event of cancellation		-	-	-
	Total Marks	40	40	0	20
	Promote effective communication	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. build effective yet impersonal relationship with guests	-	-	-	-
	PC4. identify guests' dissatisfactions and address complaints effectively	-	-	-	-
	PC5. inform guests of any issue/problem well in advance	-	-	-	-
	PC6. seek feedback from the guests and incorporate them to improve the guest experience	-	-	-	-
	PC7. ensure essential information is passed on in a timely manner	-	-	-	-
	PC8. ensure team members to maintain etiquette while interacting with each	-	-	-	-
	other				
	PC9. ensure the team members provide feedback to their peers	-	-	-	-
	Maintain professional etiquette	10	10	0	5
THC/N9902: Ensure	PC10. ensure self and team members report to work on time	-	ı	•	-
effective communication	PC11. use the guests' names as many times as possible during the conversation	-	-	-	-
and service standards at	with proper salutation				
workplace	PC12. maintain personal integrity & ethical behaviour	-	-	-	-
	PC13. make sure personal hygiene is maintained by self and others at all times	-	-	-	-
	PC14. ensure self and team members adhere to the dress code as per organizational policy	-	-	-	-
	PC15. respect privacy of others at the workplace	-	-	-	-
	Ensure rendering of specific services as per the guests' requirements	10	10	0	5
	PC16. provide assistance to Persons with Disability, if asked	-	-	-	-
	PC17. ensure self and team members comply to the organizational policies towards Persons with Disability	-	-	-	-
	PC18. make sure gender and age sensitive service practices are followed at all times	-	-	-	-
	PC19. ensure compliance to the organizational policies related to prevention of sexual harassment, both physical and verbal by self and team members	-	-	-	-
	PC20. support PwD team members in overcoming any challenges faced at work	-	-	_	_
	PC21. make sure the workplace is accessible for the Persons with Disability	-	-	_	_
	Total Marks	40	40	0	20
	Maintain organisational confidentiality	6	3	0	3
THC/N9910: Ensure to	PC1. prevent leak of new plans and designs to competitors	-	-	-	-
maintain organisational	PC2. ensure protection of employee information	-	-	-	-
confidentiality and guest's	PC3. prevent leak of organisation's policies like pricing strategies, revenue	-	-	-	_
privacy	management policies, marketing plans etc.				

					1
	PC4. take immediate and appropriate action in case of any IPR violation	-	-	-	-
	PC5. make sure that the subordinates report any infringement observed by anyone in the organisation to the immediate supervisor	-	-	-	-
	PC6. protect sensitive data with strong passwords and change passwords on a regular basis	-	-	-	-
	PC7. ensure policies around confidential information are followed by all staff members	-	-	-	-
	Maintain guests' privacy	4	2	0	2
	PC8. ensure the team refrains from infringing upon guest's professional deals and plans	-	-	-	-
	PC9. make sure guest's personal information and financial data is protected all times	-	-	-	-
	PC10. ensure proper disposal of guest's information like booking details, credit card slips etc.	-	-	-	-
	Total Marks	10	5	0	5
THC/N9907: Monitor and	Ensure personal and workplace hygiene	15	15	0	5
maintain health, hygiene	PC1. ensure that self and team's work area is clean and tidy	-	-	-	-
and safety at workplace	PC2. ensure washing and sanitizing hands at regular intervals using hand wash & alcohol-based sanitizers by self as well as team members	-	-	-	-
	PC3. make sure workplace is cleaned with appropriate cleaning solution and disinfectants as recommended	-	-	-	-
	PC4. ascertain cleaning of the crockery and other articles as per established standards	-	-	-	-
	PC5. monitor sanitization of all tools, equipment and machine touch-points at regular intervals	-	-	-	-
	PC6. ensure that the trashcans are cleared regularly following the cleanliness and maintenance schedule	-	-	-	-
	PC7. maintain personal hygiene and ensure the team members do the same	-	-	-	-
	PC8. report to the concerned authority in case any co-worker is unwell	-	-	-	-
	PC9. report personal health issues related to injury, food, air and infectious disease and avoid going to work if unwell	-	-	-	-
	Maintain safe and secure working environment	10	10	0	5
	PC10. ensure safety procedures are followed while handling materials, tools, acids etc. and lifting or moving equipment and supplies	-	-	-	-
	PC11. ensure use of appropriate PPE (gloves, three layered masks, long gown, headwear, glasses, goggles, footwear, etc.) by self and others at all times	-	-	-	-
	PC12. make sure first aid procedures are followed appropriately	-	-	-	-
	PC13. identify hazards at the workplace and report to the concerned person in time	-	-	-	-
	Follow effective waste management and recycling practices at workplace	5	10	0	5
	PC14. identify and segregate recyclable, non-recyclable and hazardous waste at workplace	-	-	-	-

	PC15. segregate waste into different coloured dustbins	-	_	_	T -
	PC16. handle waste as per SOP		_	_	_
	PC17. recycle waste wherever applicable	_	_	_	_
	PC18. dispose of PPEs in a plastic bag, sealed and labelled as infectious waste	_	_	_	_
	Total Marks	30	35	0	15
DGT/VSQ/N0102 -	Introduction to Employability Skills			-	-
Employability Skills (60	PC1. identify employability skills required for jobs in various industries			_	_
hours)	PC2. identify and explore learning and employability portals	-	_	_	_
,	Constitutional values – Citizenship	1	1	_	-
	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	led and labelled as infectious waste  ks  30  35  0  11  11	-		
	Becoming a Professional in the 21st Century	2	4	-	-
	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	-	-
	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			0 - - - - - - - - - - - - - - -	
	PC9. write short messages, notes, letters, e-mails etc. in English				-
	Career Development & Goal Setting	1	2	-	-
	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	1	1	-	-
	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		2	-	-
	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		-
	PC16. select financial institutions, products and services as per requirement	-	-		-
	PC17. carry out offline and online financial transactions, safely and securely	-	-	-	-

Grand Total		220	230	0	100
	Total Marks	20	30	-	-
	PC33. identify apprenticeship opportunities and register for it as per guidelines and requirements	-	-	-	-
	PC32. answer questions politely, with clarity and confidence, during recruitment and selection	-	-	-	-
	PC31. apply to identified job openings using offline/online methods as per requirement	-	-	-	-
	Employment exchange, recruitment agencies, newspapers etc. and job portals, respectively				
	PC30. search for suitable jobs using reliable offline and online sources such as	-	-	-	-
	PC29. create a professional Curriculum vitae (Résumé)	-	-	-	-
	Getting ready for apprenticeship & Jobs	2	3	-	-
	PC28. follow appropriate hygiene and grooming standards	-	_	-	_
	PC27. identify and respond to customer requests and needs in a professional manner.	-	-	-	-
	PC26. identify different types of customers	-	-	-	-
	Customer Service	1	2	-	-
	PC25. identify sources of funding, anticipate, and mitigate any financial/ legal hurdles for the potential business opportunity	-	-	-	-
	PC24. develop a business plan and a work model, considering the 4Ps of Marketing Product, Price, Place and Promotion	-	-	-	-
	PC23. identify different types of Entrepreneurship and Enterprises and assess opportunities for potential business through research	-	-	-	-
	Entrepreneurship	2	3	-	-
	PC22. use basic features of word processor, spreadsheets, and presentations	-	-	-	-
	PC21. use e- mail and social media platforms and virtual collaboration tools to work effectively	-	-	-	-
	PC20. operate digital devices and carry out basic internet operations securely and safely	-	-	-	-
	Essential Digital Skills	3	4	-	-
	PC19. identify relevant rights and laws and use legal aids to fight against legal exploitation	-	-	-	-
	PC18. identify common components of salary and compute income, expenses, taxes, investments etc	-	-	-	-
	DC40 identify common common to a facility and commutations are common to				

### Annexure: Assessment Strategy

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

Mention the detailed assessment strategy in the provided template.

- 1. Assessment System Overview:
  - Batches assigned to the assessment agencies for conducting the assessment on SIP or email
  - Assessment agencies send the assessment confirmation to VTP/TC looping SSC
  - Assessment agency deploys the ToA certified Assessor for executing the assessment
  - SSC monitors the assessment process & records
- 2. Testing Environment:
  - · Check the Assessment location, date and time
  - If the batch size is more than 30, then there should be 2 Assessors.
  - Check that the allotted time to the candidates to complete Theory & Practical Assessment is correct.
- 3. Assessment Quality Assurance levels/Framework:
  - Question bank is created by the Subject Matter Experts (SME) are verified by the other SME
  - Questions are mapped to the specified assessment criteria
  - Assessor must be ToA certified & trainer must be ToT Certified
- 4. Types of evidence or evidence-gathering protocol:
  - Time-stamped & geotagged reporting of the assessor from assessment location
  - Centre photographs with signboards and scheme specific branding
- 5. Method of verification or validation:
  - Surprise visit to the assessment location
  - 6. Method for assessment documentation, archiving, and access
  - Hard copies of the documents are stored

### On the Job:

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

# Annexure: Acronym and Glossary

## Acronym

Acronym	Description
AA	Assessment Agency
AB	Awarding Body
ISCO	International Standard Classification of Occupations
NCO	National Classification of Occupations
NCrF	National Credit Framework
NOS	National Occupational Standard(s)
NQR	National Qualification Register
NSQF	National Skills Qualifications Framework
OJT	On the Job Training
QP	Qualifications Pack
TVET	Technical and Vocational Education and Training

## Glossary

Closery		
Term	Description	
National Occupational	NOS define the measurable performance outcomes required from an individual engaged in a particular task. They list down what an	
Standards (NOS)	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.	