QUALIFICATION FILE

Street Food Vendor - Standalone

☒ 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: 3

Submitted By: 3

Tourism and Hospitality Skill Council

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

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

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Section 1: Basic Details

<table>
<tr><td>1.</td><td>Qualification Name</td><td colspan="2">Street Food Vendor - Standalone</td></tr>
<tr><td>2.</td><td>Sector/s</td><td colspan="2">Tourism & Hospitality</td></tr>
<tr><td>3.</td><td>Type of Qualification: ☐ New ☒ Revised ☐ Has Electives/Options
☐OEM</td><td>NQR Code & version of existing/previous qualification: (change to previous, once approved) 2021/TH/THSC/04308 & v2.0</td><td>Qualification Name of existing/previous version:
Street Food Vendor - Standalone</td></tr>
<tr><td>4.</td><td>a. OEM Name
b. Qualification Name
(Wherever applicable)</td><td colspan="2"></td></tr>
<tr><td>5.</td><td>National Qualification Register (NQR) Code &Version
(Will be issued after NSQC approval)</td><td>QG-03-TH-02466-2024-V2-THSC</td><td>6. NCrF/NSQF Level: 3</td></tr>
<tr><td>7.</td><td>Award (Certificate/Diploma/Advance Diploma/ Any Other (Wherever applicable specify multiple entry/exits also & provide details in annexure)</td><td colspan="2">Certificate</td></tr>
<tr><td>8.</td><td>Brief Description of the Qualification</td><td colspan="2">The individual at work sets up standalone street food vending cart and sells food to customers at the chosen location, following all health and safety standards.</td></tr>
<tr><td>9.</td><td>Eligibility Criteria for Entry for Student/Trainee/Learner/Employee</td><td colspan="2">a. Entry Qualification & Relevant Experience:
<table>
<tr><th>S. No.</th><th>Academic/Skill Qualification (with Specialization - if applicable)</th><th>Required Experience (with Specialization - if applicable)</th></tr>
<tr><td>1.</td><td>Grade 10 pass equivalent</td><td></td></tr>
<tr><td>2.</td><td>8th grade pass</td><td>3 years (relevant experience)</td></tr>
<tr><td>3.</td><td>9th grade pass</td><td>1.5 years (relevant experience)</td></tr>
<tr><td>4.</td><td>Previous relevant Qualification of NSQF Level 2</td><td>3 years of (relevant experience)</td></tr>
</table>
Experience may be inclusive of apprenticeship

b. Age-14 years</td></tr>
<tr><td>10.</td><td>Credits Assigned to this Qualification, Subject to Assessment (as per National Credit Framework (NCrF))</td><td>15</td><td>11. Common Cost Norm Category (I/II/III) (wherever applicable): I</td></tr>
</table>

<table>
<tr><td>12.</td><td>Any Licensing requirements for Undertaking Training on This Qualification (wherever applicable)</td><td>NA</td></tr>
<tr><td>13.</td><td>Training Duration by Modes of Training Delivery
(Specify Total Duration as per selected training delivery modes and as per requirement of the qualification)</td><td>☐Offline ☐Online ☒Blended
<table>
<tr><th>Training Delivery Modes</th><th>Theory (Hours)</th><th>Practical (Hours)</th><th>OJT Mandatory (Hours)</th><th>Total (Hours)</th></tr>
<tr><td>Classroom (offline)</td><td></td><td>258:00</td><td>00:00</td><td>258:00</td></tr>
<tr><td>Online</td><td>192:00</td><td></td><td></td><td>192:00</td></tr>
</table>
(Refer Blended Learning Annexure for details)</td></tr>
<tr><td>14.</td><td>Aligned to NCO/ISCO Code/s (if no code is available mention the same)</td><td>NCO-2015/5212.9900</td></tr>
<tr><td>15.</td><td>Progression path after attaining the qualification
(Please show Professional and Academic progression)</td><td>Eatery Owner</td></tr>
<tr><td>16.</td><td>Other Indian languages in which the Qualification & Model Curriculum are being submitted</td><td>Hindi</td></tr>
<tr><td>17.</td><td>Is similar Qualification(s) available on NQR-if yes, justification for this qualification</td><td>☐ Yes ☒ No URLs of similar Qualifications:</td></tr>
<tr><td>18.</td><td>Is the Job Role Amenable to Persons with Disability</td><td>☐ Yes ☒ No
If “Yes”, specify applicable type of Disability:</td></tr>
<tr><td>19.</td><td>How Participation of Women will be Encouraged</td><td>The inclusion of women in the workplace is important as there is an increase in the number of educated women. Despite progress in some areas, women still face significant challenges and barriers to their full participation in the workforce. This can be addressed by formulating policy measures on skilling, job creation and support services. To increase the proportion of women in the workforce, various support measures like childcare facilities, close proximity to the workplace, safe transportation, gender acceleration plans and return to work (allowing women to re-join the workforce after motherhood) should be provided. Organisations should provide flexible work arrangements like part-time or remote work options. This not only helps the organisation to retain talented women employees, but it also helps women to balance work and family responsibilities.</td></tr>
<tr><td>20.</td><td>Are Greening/ Environment Sustainability Aspects Covered (Specify the NOS/Module which covers it)</td><td>☒ Yes ☐ No
THC/N9906.Follow Health, Hygiene and Safety practices</td></tr>
<tr><td>21.</td><td>Is Qualification Suitable to be Offered in Schools/Colleges</td><td>Schools ☒ Yes ☐ No Colleges ☐ Yes ☐ No</td></tr>
<tr><td>22.</td><td>Name and Contact Details of Submitting / Awarding Body SPOC
(In case of CS or MS, provide details of both Lead AB & Supporting ABs)</td><td>Name: Dr. Sunita Badhwar
Email: sunita.badhwar@thsc.in
Contact No.: 011-41608056/8057 Ext.1102
Website: www.thsc.in</td></tr>
</table>

23.	**Final Approval Date by NSQC: 30/04/2024**	**24. Validity Duration:** 3 years	**25. Next Review Date: 30/04/2027**

Section 2: Module Summary

NOS/s of Qualifications

(In exceptional cases these could be described as components)

Mandatory NOS/s:

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

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

S. No	NOS/Module Name	NOS/Module Code & Version *(if applicable)*	Core/ Non-Core	NCrF/NSQF Level	Credits as per NCrF	Training Duration (Hours)					Assessment Marks					
						Th.	Pr.	OJT-Man.	OJT-Rec.	Total	Th.	Pr.	Proj.	Viva	Total	Weightage (%) *(if applicable)*
1.	Prepare for Food Vending Operations	THC/N3009 &v3.0	Core	3	3	28	62	0	0	90	20	20	0	10	50	30
2.	Sell Food to Customers at Vending Location	THC/N3010 &v3.0	Non-Core	3	7	95	115	0	0	210	60	60	0	30	150	30
3.	Communicate Effectively and Maintain Service Standards	THC/N9901 &v2.0	Non-Core	3	1	15	15	0	0	30	40	40	0	20	100	10
4.	Maintain Organizational Confidentiality and Respect Guests' Privacy	THC/N9903 &v2.0	Non-Core	3	1	15	15	0	0	30	10	10	0	5	25	10

S. No	NOS/Module Name	NOS/Module Code & Version *(if applicable)*	Core/ Non-Core	NCrF/NSQF Level	Credits as per NCrF	Training Duration (Hours)					Assessment Marks					
						Th.	Pr.	OJT-Man.	OJT-Rec.	Total	Th.	Pr.	Proj.	Viva	Total	Weightage (%) *(if applicable)*
5.	Follow Health, Hygiene and Safety practices	THC/N9906 &v2.0	Non-Core	3	1	15	15	0	0	30	25	35	0	15	75	15
6.	Employabilty Skills (60 Hours)	DGT/VSQ/ N0102 & v1.0	Non-Core	4	2	24	36	0	0	60	20	30	0	0	50	5
Duration (in Hours) / Total Marks					**15**	**192**	**258**	**0**	**0**	**450**	**175**	**195**	**0**	**80**	**450**	**100**

Assessment - Minimum Qualifying Percentage

*Please specify **any one** of the following:*

Minimum Pass Percentage – Aggregate at qualification level: 50 % *(Every Trainee should score specified minimum aggregate passing percentage at qualification level to successfully clear the assessment.)*

Minimum Pass Percentage – NOS/Module-wise: ___% *(Every Trainee should score specified minimum passing percentage in each mandatory and selected elective NOS/Module to successfully clear the assessment.)*

Section 3: Training Related

1.	**Trainer's Qualification and experience in the relevant sector (in years)** *(as per NCVET guidelines)*	12th/ Certificate / Diploma / Degree / Post Graduate (specialization in Hotel/QSR) with 5 years of relevant industry experience (F&B Service/Kitchen) and 1-year of training experience (F&B Service/Kitchen)
2.	**Master Trainer's Qualification and experience in the relevant sector (in years)** *(as per NCVET guidelines)*	NA
3.	**Tools and Equipment Required for Training**	☒Yes ☐No (*If "Yes", details to be provided in Annexure)*
4.	**In Case of Revised Qualification, Details of Any Upskilling Required for Trainer**	NA

Section 4: Assessment Related

1.	**Assessor's Qualification and experience in relevant sector (in years)** *(as per NCVET guidelines)*	12th / Diploma / Degree / Post Graduate with 5 years of relevant industry experience (F&B Service/Kitchen)
2.	**Proctor's Qualification and experience in relevant sector (in years)** *(as per NCVET guidelines)*	NA
3.	**Lead Assessor's/Proctor's Qualification and experience in relevant sector (in years)** *(as per NCVET guidelines)*	NA
4.	**Assessment Mode** *(Specify the assessment mode)*	Blended
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:** 24275
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 level/NSQF descriptors *(Mandatory)*	*Attached*
2.	**Annexure:** List of tools and equipment relevant for qualification *(Mandatory, except in case of online course)*	*Attached*
3.	**Annexure:** Detailed Assessment Criteria *(Mandatory)*	*Attached*

4.	**Annexure:** Assessment Strategy *(Mandatory)*	*Attached*
5.	**Annexure:** Blended Learning *(Mandatory, in case selected Mode of delivery is "Blended Learning")*	*Attached*
6.	**Annexure:** Multiple Entry-Exit Details *(Mandatory, in case qualification has multiple Entry-Exit)*	*Attached*
7.	**Annexure:** Acronym and Glossary *(Optional)*	*Attached*
8.	**Supporting Document:** Model Curriculum *(Mandatory – Public view)*	*Attached*
9.	**Supporting Document:** Career Progression *(Mandatory - Public view)*	*Attached*
10.	**Supporting Document:** Occupational Map *(Mandatory)*	*Attached*
11.	**Supporting Document:** Assessment SOP *(Mandatory)*	*Attached*
12.	**Any other document you wish to submit:**	-

Annexure: Evidence of Level

NCrF/NSQF Level Descriptors	Key requirements of the job role/ outcome of the qualification	How the job role/ outcomes relate to the NCrF/NSQF level descriptor	NCrF/NSQF Level
Professional Theoretical Knowledge/Process	**Range of knowledge** • Legal and regulatory requirements related to food vending • Features of vending locations for profitable business • Customer's profile analysis • Types and features of vending carts/vehicles e.g., open wooden cart, glass-walled cart, ice cream cart, table cart, etc. • Types of cooking and serving equipment e.g. cylinders, oven, utensils, crockery, cutlery, etc. • Tools and techniques for resource planning • Minimum wage policy and compensation rules • Types of menu e.g. fast food, snacks, North Indian, Chinese, etc. • Menu planning and pricing techniques • Competitor analysis techniques • Detailed geography of designated vending areas • Procedure to conduct market survey • legislation, standards, policies, and procedures for street food vending • All food safety and hygiene standards as stipulated by FSSAI, HACCP and ISO 22000 • Storage procedure for food items/ingredient (right temperature, expiry date, etc.) • Inventory management techniques • Procedure to maintain cleanliness standards at work area • Techniques to plan travel routes	• A Street Food Vendor - Standalone should have a proper factual knowledge of the trade like occupational health and safety requirements, organization's policy, usage of PPE, cleaning methods, waste management, maintenance & procedure of cleaning tools and equipment, etc. • Hence Level 3	3

	• Local and state traffic rules • GST and other applicable taxes • Basic first-aid procedures • Importance of sterilized/sanitized dishware and kitchenware for food preparation • Quality standards for the food ingredients • Types of health hazards due to poor quality or non-compliant food materials and equipment • Food preparation techniques like marinating, chopping, slicing, etc. • Different recipes as per the menu • Different types of food ingredients and recipes • Cooking methods like boiling, frying, grilling, steaming, sifting, kneading, etc. • Types of tools/equipment required for preparing and cooking dishes • Techniques to check dishes for correct flavour, texture, quality and finish • Operating procedure for appliances such as stoves, ovens, grinders, mixers, juicers, etc. • Handling potentially hazardous equipment e.g., cooking gas cylinder, pressure cooker • Handling procedure of sharp objects such as knife, skewers, etc. • Techniques to avoid accidental risks like burns, cuts, etc. • Safe waste-disposal techniques • Daily cash management techniques • Organizational policies on behavioural etiquette and professionalism • Organizational policies on gender sensitive service practices at workplace • Organizational hierarchy and reporting structure • Documentation policy and procedures of the organization		

	• Service quality standards as per organizational policies • Complaint handling policy and procedures • SOP on personal hygiene • Procedure of giving and receiving feedback positively • Gender specific requirements of different types of guest • Specific requirements of different age-groups of guests • Age and gender specific etiquette • Key helpline numbers • Organizational policy with regards to Persons with disability • Organisation's policies on intellectual property rights and confidential information • IPR infringement reporting procedure • Storage and disposal procedures for confidential information • Importance of maintaining confidentiality for competitiveness of an organisation • Significance of damages resulting from confidentiality infringement • Organisation's policy on reporting and managing safety issues • Procedure to maintain cleanliness standards at workplace • SOP on personal hygiene • Importance of preventive health check-up and healthy living • Procedure to report health issues • Instructions for operating and handling equipment as per standard • Purpose and usage of PPE • Basic first-aid procedures • Standard waste management policy		
Professional and Technical Skills/ Expertise/ Professional Knowledge	**Range of technical skills** • Plan, prioritize and sequence work operations to increase efficiency	• Street Food Vendor - Standalone require practical skills which are repetitive in nature and also uses appropriate tools and application	3

	• Handle day-to-day operational problems pertaining to the work area • Analyze importance of personal hygiene • Handle customer complaints regarding the quality of food or service • Assess effort required for any dish preparation • Solve problem when required • Improve work processes by incorporating guests' feedback • Resolve conflicts related to confidentiality and privacy by reporting the issue in time • Fill in relevant forms, formats and checklist accurately • Analyze the impact of not adhering to the health and safety procedures. • Read and interpret regulations, procedures, information on government guidelines • Communicate effectively with the guests regarding confidentiality • Improve and modify own work practices	to perform street food vending activities. • A Street Food Vendor - Standalone decide vending location, arrange cart, equipment, resources, cook & serve quality food etc. • Hence Level 3	
Employment Readiness & Entrepreneurship **Skills & Mind-set/Professional Skill**	**Team readiness & Enterpreurial Readiness** • Communicate effectively using appropriate language • Behave politely and appropriately with all • Perform basic calculations • Solve problems effectively • Be careful and attentive at work • Ue time effectively • Maintain hygiene and sanitisation to avoid infection	• A Street Food Vendor - Standalone should have good oral and writtem communication skills, Intermediate literacy and numeracy skills, basic self-employment/ entrepreneurial Mind-set, etc.	3
Broad Learning Outcomes/Core Skill	**Carry out Range of tasks and may provide range of solutions** • Prepare for food vending operations • Sell food to guests at location • Communicate effectively and maintain service standards	• A Street Food Vendor - Standalone carts and sells food to guests at chosen location in a familiar, predictable and routine situation, following all health and safety standards guidelines.	3

	• Maintain organisational confidentiality and respect guests' privacy • Follow health, hygiene and safety practices	• Hence Level 3	
Responsibility	**Accountable/ responsible - Jr. Technician & Technician** • Decide vending location • Arrange cart, equipment and other resources • Load food and equipment on cart • Travel to vending location • Set the cart • Cook and serve quality food • Perform end of business activities • Communicate effectively with guests, colleagues and superiors • Maintain professional etiquette • Provide specific services as per the guests' requirement • Maintain organisational confidentiality • Respect guest's privacy • Maintain personal and workplace hygiene • Take precautionary health measures • Follow standard safety procedure • Follow effective waste management	• A Street Food Vendor - Standalone decide vending location, arrange cart, equipment, resources, cook & serve quality food, etc. He has complete responsibility of his work. • Hence Level 3	3

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.	Survey register	Standard	01
2.	Stove	Standard	01
3.	Ovens	Standard	01
4.	Commercial Cylinder	Standard	01
5.	Utensil	Standard	01
6.	Crockery	Standard	01
7.	Cutlery	Standard	01

8.	Water dispenser	Standard	01
9.	Utensils Duster	Standard	01
10.	Cooking furnace	Standard	01
11.	Cart	Standard	01
12.	Cleaning detergent and chemicals	Standard	01
13.	Sample bill	Standard	01
14.	Vending cart	Standard	01
15.	Various equipment	Standard	01
16.	Waste bin	Standard	01
17.	Cleaning liquid and solution	Standard	01
18.	Sample of escalation matrix	Standard	01
19.	Organisation structure	Standard	01
20.	Handouts of IPR guidelines and regulations	Standard	01
21.	Personal Protection Equipment: Safety glasses, Head protection, Rubber gloves, Safety footwear, Warning signs and tapes, Fire extinguisher, First aid kit	Standard	01
22.	Standard Operating Procedures	Standard	01
23.	Sample reports	Standard	01

Classroom Aids

The aids required to conduct sessions in the classroom are:

1. Flip Chart
2. Duster
3. Projector
4. Projector screen
5. Computer/ Laptop with charger
6. Power Point Presentation
7. Laptop External Speakers
8. Training kit (Trainer guide, Presentations)
9. Participant Handbook and Related Standard Operating Procedures
10. Markers
11. 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	Best Western Hotels	Amit Sharma	Corporate Training Manager	BLOCK E, No - 5, COMMERCIAL COMPLEX, MASJID MOTH, GREATER KAILASH, PART - II	837883382	Amit.sharma@bwhindia.in	-
2.	Blueberry Bay	Dristhi Matlani	Head Chef, Proprietor	B-3, 4 the floor, Gurjanwala Town, Part1, Delhi	9971556521	drishti102matlani@gmail.com	-
3.	Dee Hospitality	Kamlesh Jha	General Manager	F-14/15, First Floor, Middle Circle, Connaught Place, New Delhi-110001	9999505756	birendersinghthapa@gmail.com	-
4.	Devyani International Limited (PIZZA HUT)	Naina	Restaurant Manager	12th Floor Tower D, global Business Park, Sikanderpur, Sector 26, Gurugram, Haryana 122002	8837895067	ph.pavilionmall@dilrjcorp.com	-
5.	Dosa Point	Dr. Rajesh Kumar	Owner	SPYM, Kishan Garh village, Sec-A, Vasant Kung	9891268872	info@spym.org	-
6.	Ekta Fast food	Sanskar Pandey	PROP	77 Mukta Vihar Naini, ADA road, Near	9667083624	sanskarpandey0319@gmail.com	-

				Durga Pooja Park, 211008			
7.	Hotel Saket 27	Kapil Kumar Seth	General Manager	J-27, Saket, New Delhi-110017	7428092743	gm@saket27.com	-
8.	Institute of bakery and Pastry Arts	Diksha khandelwal	Centre Head	C-6 New Krishna Park, Ground Floor, Vikas Puri (Near Janak Puri West Metro Station) New Delhi-110018	9643469329	chefibpa@gmail.com	-
9.	Qkees (A unit of KD foods)	Kushagre Mittal	PROP	38 P, Sector 14 Faridabad, Haryana-121007	8800604483	MS.KDFOODS@gmail.com	-
10.	Masala Chaska	Manish Aggarwal	PROP	Scf 156, Ground Floor, Sector 37, Faridabad	9999774818	MANISHAGGARWAL 464@gmail.com	-
11.	McDonalds	Amandeep	Manager	Dwarka, Delhi	-9079600274	amandeepsingh67@gmail.com	-
12.	Meals on Wheels	Akash Baisla	PROP	Huda market, sector 35, Faridabad, Haryana-121003	8585970924	AKASHBAISLA99@gmail.com	-
13.	Radisson	Saurabh bamotra	-Director HR and Training	Nh 8, near Mahipalpur Extension, Block R, Mahipalpur Village, Mahipalpur, New Delhi, Delhi 110037	+91 11 26779191	reservations@radissondel.com	-
14.	Ambar Foodworks (aka Kebab Singh)	Manjot Singh Bhasin	PROP	37, East Ponurangam Street,	9810266972	manjotbhasin@gmail.com	-

				Opp. Jain Temple, R.S.Puram, Coimbatore - 641002, Tamil nadu ,India.			
15.	The Fern Residency	Avani Kulshreshtha	-HR Manager	Noida Link Road Sec100, Hazipur Sector 104 Noida, Uttar pradesh	-8929079713	hr.fr.noida@fernhotels.com	-
16.	Shou Restaurant Pvt. Ltd.	Kamlesh Jha	General Manager	MGF , Metropolitan Mall, Ground Floor, Saket, New Delhi-110017	8130396655	kamleshjha1908@gmail.com	-
17.	The Lalit	Rajesh Sharma	Assistant Manager	New Delhi	9818898896	rsharma@thelalit.com	-
18.	Restaurant Brands Asia Limited (Formerly Known as Burger King India Ltd)	Arun Ghanghoria	Sr. Manager-HR	Unit No12., 12 A, Upper Ground Floor Indraprakash Building 21, Barakhamba Road, New Delhi-110001	8291803014	aruna.ghanghoria@rbrandsasia.com	-
19.	Lavonne Café-Indiranagar (Lavonne Hospitality Private Ltd	Dr. Avin Thaliath	Co-founder & Director of Academics	263, 3 rd Cross Road, 2nd Stage, Defence Colony, Domlur, Bengaluru, Karnataka 560001	98865568395	avin. thaliath@lavonne.in	-
20.	The Raja Hotel	Vijay Tiwari	Proprietor	- 5 Arakashan Road, Teen Murti Marg Area, New Delhi, Delhi, India	-8449447983	rajahotel@gmail.com	-

21.	ZAFAR Foods	Sunil Kumar Sharma	Proprietor	Shop No- 77, Ghazipur, Delhi - 110096	07947143450	Sunilsharma.zafarfoods@gmail.com	-
22.	Xero Degrees Café Private Limited	Puneet Kumar	Sr. HR Executive	M137, Near Rolling Joint, Connaught Place, New Delhi	9717004154	hrxerodegreesa@gmail.com	-

Annexure: Training & Employment Details

Training and Employment Projections:

Year	Total Candidates		Women		People with Disability	
	Estimated Training #	Estimated Employment Opportunities	Estimated Training #	Estimated Employment Opportunities	Estimated Training #	Estimated Employment Opportunities
2023-2024	22000	22000	2200	2200	NA	NA
2024-2025	24200	24200	2420	2420	NA	NA
2025-2026	26620	26620	2662	2662	NA	NA

Data to be provided year-wise for next 3 years

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

Qualification Version	Year	Total Candidates				Women				People with Disability			
		Trained	Assessed	Certified	Placed	Trained	Assessed	Certified	Placed	Trained	Assessed	Certified	Placed
v1.0		17398	14882	13394	NA	NA	NA	NA	NA	NA	NA	NA	NA

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

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

1. Govt. funded RPL
2. Govt. funded STT

Content availability for previous versions of qualifications:

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

Languages in which Content is available: English and Hindi

Annexure: Blended Learning

Blended Learning Estimated Ratio & Recommended Tools:

Refer NCVET "Guidelines for Blended Learning for Vocational Education, Training & Skilling" available on:
https://ncvet.gov.in/sites/default/files/Guidelines%20for%20Blended%20Learning%20for%20Vocational%20Education,%20Training%20&%20Skilling.pdf

S. No.	Select the Components of the Qualification	List Recommended Tools – for all Selected Components	Offline : Online Ratio
1	☐Theory/ Lectures - Imparting theoretical and conceptual knowledge	• Books/ e-books • Presentations • Reference Material • Audio / Video Modules	
2	☐Imparting Soft Skills, Life Skills, and Employability Skills /Mentorship to Learners	• Self-Learning Videos • Broadcasts • Mobile Learning • Curated Digital content	
3	☐Showing Practical Demonstrations to the learners	• Video Content • E-Resource library • AR/ VR/ XR	
4	☐Imparting Practical Hands-on Skills/ Lab Work/ workshop/ shop floor training	• Training tools (tools list attached) • Video Play • Presentations	
5	☐Tutorials/ Assignments/ Drill/ Practice	• Online Question Bank • Mobile Quick test app • MCQ based tests	
6	☐Proctored Monitoring/ Assessment/ Evaluation/ Examinations	• Assessment engine for Essays • Up-loadable file examinations • Mock test sessions	
7	☐On the Job Training (OJT)/ Project Work Internship/ Apprenticeship Training	• Online tests • Offline assessments	

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/N3009: Prepare for food vending operations	*Decide vending location*	**10**	**10**	**0**	**5**
	PC1. survey different locations for customer accessibility, security, cleanliness, condition of road, prior incidents, etc.	-	-	-	-
	PC2. identify various state and local permits and licenses needed to set up vending cart in the surveyed area	-	-	-	-
	PC3. assess customer profile for average income, professions, ethnicity, preferred food and beverages	-	-	-	-
	PC4. identify the prime hours for each potential location	-	-	-	-
	PC5. gather information on other vendors' food items, quality, and pricing	-	-	-	-
	PC6. choose location considering products to be sold and expected income	-	-	-	-
	Arrange cart, equipment, and other resources	**10**	**10**	**0**	**5**
	PC7. assess vending cart requirements as per the products to be sold	-	-	-	-
	PC8. arrange for a vending cart by renting or buying	-	-	-	-
	PC9. register the food cart as per government policy	-	-	-	-
	PC10. customize cart as per business requirement	-	-	-	-
	PC11. arrange for cooking and serving equipment like ovens, stove, utensils, crockery, cutlery, etc.	-	-	-	-
	PC12. arrange for commercial cylinder, if required	-	-	-	-
	PC13. plan and create menu for the food items to be sold	-	-	-	-
	PC14. price the menu items based on target customer profile and competitors' rates	-	-	-	-
	PC15. assess the number of helpers needed	-	-	-	-
	PC16. hire employees as per business requirement	-	-	-	-
	Total Marks	**20**	**20**	**0**	**10**
THC/N3010: Sell food to customers at vending location	*Load food and equipment on cart*	**10**	**10**	**0**	**5**
	PC1. clean and sanitize the cart, countertop, benches/tables and chairs, and water pots	-	-	-	-
	PC2. clean and disinfect all utensils, cooking and serving equipment and tools like ovens, stoves, cutlery, crockery, etc. before loading	-	-	-	-
	PC3. ensure adequate quantity of supplies are loaded (vegetables, ingredients, meat, spices, cooking oil, fuel, etc.) for the day's operations and plan for additional supplies, if required	-	-	-	-
	PC4. ensure that food items (pre-cooked, semi-cooked food and condiments) and beverages are packed properly (not open or leaking) to avoid any external damage or spillage during travel	-	-	-	-
	PC5. ensure all food items meet food safety standards and can last the day's weather conditions	-	-	-	-

	PC6. store the food items in insulated hot and cold bags or refrigeration unit to keep food at the appropriate temperature	-	-	-	-
	PC7. load the potable water supplies	-	-	-	-
	PC8. ensure the waste disposal unit and first-aid kit are loaded	-	-	-	-
	Travel to location of vending	**15**	**15**	**0**	**5**
	PC9. select the shortest destination route considering the traffic condition to reach the location	-	-	-	-
	PC10. adhere to local and state traffic laws and road regulations while carting or relocating cart	-	-	-	-
	PC11. travel carefully to avoid damage or spillage of the food items	-	-	-	-
	PC12. ensure safety of others on the road and not cause traffic jams or accidents	-	-	-	-
	PC13. place the cart such that it does not block pathways	-	-	-	-
	Set the cart	**10**	**10**	**0**	**5**
	PC14. make sure that the surrounding area is clean, dry and devoid of any filth	-	-	-	-
	PC15. ensure availability of potable water for cooking and drinking	-	-	-	-
	PC16. set benches or tables and chairs for customer	-	-	-	-
	PC17. ensure proper sanitization by using and placing hand sanitizers on counter, tables, and wash basins	-	-	-	-
	PC18. place attractive banners strategically on the cart to grab attention	-	-	-	-
	PC19. arrange attractively plated food items on display	-	-	-	-
	PC20. display the menu with pricelist and applicable taxes	-	-	-	-
	PC21. ensure compliance with all statutory regulations (e.g. fire safety, waste management, GST, child labour etc.)	-	-	-	-
	PC22. ensure the waste is collected in the dustbin without spilling	-	-	-	-
	Cook and serve quality food	**15**	**15**	**0**	**10**
	PC23. sanitize and clean hands, crockery, cutlery, and cooking utensils and equipment before cooking and serving food	-	-	-	-
	PC24. verify the quality of ingredients and condiments e.g., fresh vegetables, meat, milk, spices to prepare healthy food for customer	-	-	-	-
	PC25. check the expiry date for all food items	-	-	-	-
	PC26. clear the stock before expiry	-	-	-	-
	PC27. dispose of the expired products	-	-	-	-
	PC28. greet the customer appropriately	-	-	-	-
	PC29. present the menu or inform the customer about the available items	-	-	-	-
	PC30. take order from the customer	-	-	-	-
	PC31. confirm about any specific requirement	-	-	-	-
	PC32. prepare the order as per recipe	-	-	-	-
	PC33. serve cooked food as per customer's order	-	-	-	-
	PC34. present the bill to the customer and process the payment	-	-	-	-
	Perform end of business activities	**10**	**10**	**0**	**5**

	PC35. clean the cart thoroughly with water, soap, and appropriate cleaning solution and disinfectants at the end of day to avoid accumulation of dirt, stains, fungi or pest infestation	-	-	-	-
	PC36. ensure that work bench, serving equipment, cooking surfaces and equipment such as fryer/ wok, juicer, meat slicer, stove, refrigeration unit, etc. are cleaned and maintained as per food safety standards	-	-	-	-
	PC37. empty the garbage bin	-	-	-	-
	PC38. segregate and dispose waste in designated bins as per local authority's waste management policy	-	-	-	-
	PC39. ensure there is no stagnant waste water	-	-	-	-
	PC40. greet the customer appropriately	-	-	-	-
	PC41. present the menu or inform the customer about the available items	-	-	-	-
THC/N9901: Communicate effectively and maintain service standards	**Total Marks**	**60**	**60**	**0**	**30**
	Communicate effectively with guests, colleagues and superiors	**20**	**20**	**0**	**10**
	PC1. greet the guests promptly and appropriately as per organization's procedure	-	-	-	-
	PC2. communicate with the guests in a polite and professional manner	-	-	-	-
	PC3. clarify guest's requirements by asking appropriate questions	-	-	-	-
	PC4. address guest's dissatisfactions and complaints effectively	-	-	-	-
	PC5. build effective yet impersonal relationship with guests	-	-	-	-
	PC6. inform guests on any issue/problem beforehand including any developments involving them	-	-	-	-
	PC7. seek feedback from the guests and incorporate that to improve the guest experience	-	-	-	-
	PC8. escalate any negative feedback from the guests to immediate reporting authority on high priority	-	-	-	-
	PC9. pass on essential information to your colleagues timely	-	-	-	-
	PC10. report any workplace issues to the superior immediately	-	-	-	-
	Maintain professional etiquette	**10**	**10**	**0**	**5**
	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	-	-	-	-
	Provide specific services as per the guests' requirements	**10**	**10**	**0**	**5**
	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 organisational policies specified for Persons with Disability	-	-	-	-

	PC20. adhere to the company policies related to prevention of sexual harassment, both physical and verbal	-	-	-	-
	Total Marks	**40**	**40**	**0**	**20**
THC/N9903: Maintain organisational confidentiality and respect guests' privacy	*Maintain organisational confidentiality*	**6**	**6**	**0**	**3**
	PC1. ensure not leaving any confidential information visible and unattended on the workstation	-	-	-	-
	PC2. comply to organizational IPR policy at all times	-	-	-	-
	PC3. report any infringement of IPR observed by anyone in the company to the concerned person	-	-	-	-
	PC4. maintain the confidentiality of the organisational information through appropriate use, storage and disposal	-	-	-	-
	Respect guest's privacy	**4**	**4**	**0**	**2**
	PC5. protect personal and financial information of the guest	-	-	-	-
	PC6. refrain self from infringing upon guest's professional deals and plans	-	-	-	-
	Total Marks	**10**	**10**	**0**	**5**
THC/N9906: Follow Health, Hygiene and Safety practices	*Maintain personal and workplace hygiene*	**10**	**10**	**0**	**5**
	PC1. wash and sanitize hands at regular intervals using hand wash & alcohol-based sanitizers	-	-	-	-
	PC2. clean the workplace with appropriate cleaning 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.	-	-	-	-
	Take precautionary health measures	**5**	**5**	**0**	**0**
	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	-	-	-	-
	Follow standard safety procedure	**5**	**10**	**0**	**5**
	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	-	-	-	-
	Follow effective waste management	**5**	**10**	**0**	**5**
	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	-	-	-	-
	PC19. dispose of PPEs in a plastic bag, sealed and labelled as infectious waste	-	-	-	-
	Total Marks	**25**	**35**	**0**	**15**
DGT/VSQ/N0101 - Employability Skills (30 hours)	*Introduction to Employability Skills*	**1**	**1**	-	-
	PC1. understand the significance of employability skills in meeting the job requirements	-	-	-	-
	Constitutional values – Citizenship	**1**	**1**	-	-
	PC2. identify constitutional values, civic rights, duties, personal values and ethics and environmentally sustainable practices	-	-	-	-
	Becoming a Professional in the 21st Century	**1**	**3**	-	-
	PC3. explain 21st Century Skills such as Self- Awareness, Behavior Skills, Positive attitude, self-motivation, problem-solving, creative thinking, time management, social and cultural awareness, emotional awareness, continuous learning mindset etc.	-	-	-	-
	Basic English Skills	**2**	**3**	-	-
	PC4. speak with others using some basic English phrases or sentences	-	-	-	-
	Communication Skills	**1**	**1**	-	-
	PC5. follow good manners while communicating with others	-	-	-	-
	PC6. work with others in a team	-	-	-	-
	Diversity & Inclusion	**1**	**1**	-	-
	PC7. communicate and behave appropriately with all genders and PwD	-	-	-	-
	PC8. report any issues related to sexual harassment	-	-	-	-
	Financial and Legal Literacy	**3**	**4**	-	-
	PC9. use various financial products and services safely and securely	-	-	-	-
	PC10. calculate income, expenses, savings etc.	-	-	-	-
	PC11. approach the concerned authorities for any exploitation as per legal rights and laws	-	-	-	-
	Essential Digital Skills	**4**	**6**	-	-
	PC12. operate digital devices and use its features and applications securely and safely	-	-	-	-
	PC13. use internet and social media platforms securely and safely	-	-	-	-
	Entrepreneurship	**3**	**5**	-	-
	PC14. identify and assess opportunities for potential business	-	-	-	-
	PC15. identify sources for arranging money and associated financial and legal challenges	-	-	-	-
	Customer Service	**2**	**2**	-	-
	PC16. identify different types of customers	-	-	-	-
	PC17. identify customer needs and address them appropriately	-	-	-	-
	PC18. follow appropriate hygiene and grooming standards	-	-	-	-
	Getting ready for apprenticeship & Jobs	**1**	**3**	-	-

	PC19. create a basic biodata	-	-	-	-
	PC20. search for suitable jobs and apply	-	-	-	-
	PC21. identify and register apprenticeship opportunities as per requirement	-	-	-	-
	Total Marks	**20**	**30**	-	-
	Grand Total	**175**	**195**	**0**	**80**

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.

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<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 Street food Vendor - Standalone) will be assessed separately.

2. The candidate must score 50% in each module to successfully complete the OJT.
3. Tools of Assessment that will be used for assessing whether the candidate is having desired skills and etiquette of dealing with customers, understanding needs & requirements, assessing the customer and perform Soft Skills effectively:
   • Videos of Trainees during OJT
   •
4. Assessment of each Module will ensure that the candidate is able to:

- Effective engagement with the customers
- Understand the working of various tools and equipment
- …..>

Annexure: Acronym and Glossary

Acronym

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

Glossary

Term	Description
National Occupational Standards (NOS)	NOS define the measurable performance outcomes required from an individual engaged in a particular task. They list down what an individual performing that task should know and also do.
Qualification	A formal outcome of an assessment and validation process which is obtained when a competent body determines that an individual has achieved learning outcomes to given standards
Qualification File	A Qualification File is a template designed to capture necessary information of a Qualification from the perspective of NSQF compliance. The Qualification File will be normally submitted by the awarding body for the qualification.

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