



Chef De Partie

QP Code: THC/Q0404

Version: 2.0

NSQF Level: 6

Tourism & Hospitality Skill Council || 404/407, 4th floor, Mercantile House, K.G. Marg,
Connaught Place New Delhi 11000

Contents

THC/Q0404: Chef De Partie	3
Brief Job Description	3
Applicable National Occupational Standards (NOS)	3
<i>Compulsory NOS</i>	3
<i>Qualification Pack (QP) Parameters</i>	3
THC/N0409: Supervise kitchen operations in the designated section	5
THC/N0410: Assist in human resource and administrative operations	11
THC/N9902: Ensure effective communication and service standards at workplace.....	16
THC/N9910: Ensure to maintain organisational confidentiality and guest's privacy	21
THC/N9907: Monitor and maintain health, hygiene and safety at workplace.....	25
Assessment Guidelines and Assessment Weightage.....	29
<i>Assessment Guidelines</i>	30
<i>Assessment Weightage</i>	31
Acronyms	32
Glossary	33

THC/Q0404: Chef De Partie

Brief Job Description

The individual at work maintains the inventory and food production operations for the designated area in the kitchen and assists the Sous/Head Chef in managing the human resources and administrative operations.

Personal Attributes

The job requires the individual to be patient, creative, a team player, and physically fit to work for long hours and under pressure.

Applicable National Occupational Standards (NOS)

Compulsory NOS:

1. [THC/N0409: Supervise kitchen operations in the designated section](#)
2. [THC/N0410: Assist in human resource and administrative operations](#)
3. [THC/N9902: Ensure effective communication and service standards at workplace](#)
4. [THC/N9910: Ensure to maintain organisational confidentiality and guest's privacy](#)
5. [THC/N9907: Monitor and maintain health, hygiene and safety at workplace](#)

Qualification Pack (QP) Parameters

Sector	Tourism & Hospitality
Sub-Sector	Hotels/Restaurant
Occupation	Food Production & Kitchen
Country	India
NSQF Level	6
Aligned to NCO/ISCO/ISIC Code	NCO-2015/ 3434.0100

Minimum Educational Qualification & Experience	Graduate with 3 Years of experience as a Demi Chef de Partie OR Certificate-NSQF (level-5 Demi Chef De Partie) with 2 Year of experience as a Demi Chef de Partie
Minimum Level of Education for Training in School	Not Applicable
Pre-Requisite License or Training	Not applicable
Minimum Job Entry Age	23 Years
Last Reviewed On	30/12/2021
Next Review Date	30/12/2024
NSQC Approval Date	30/12/2021
Version	2.0

THC/N0409: Supervise kitchen operations in the designated section

Description

This OS unit is about managing the inventory and food production operations in the designated section in the kitchen.

Scope

The scope covers the following:

- Manage section inventory
- Manage food production operations

Elements and Performance Criteria

Manage section inventory

To be competent, the user/individual on the job must be able to:

- PC1. estimate the resource requirement in the assigned section
- PC2. anticipate and communicate shortages to the Sous/Head chef
- PC3. maintain minimum par levels of food for the assigned section of the kitchen
- PC4. order, prepare, and keep the common ingredients stocked for the cooking stations, including vegetables, spices, etc.
- PC5. ensure the adequacy of supplies at the cooking station
- PC6. make sure good stock and waste control practices are followed in the assigned section
- PC7. ensure quality control of stock and prepared foods
- PC8. check expiry dates and ensure proper storage of food items in the section

Manage food production operations

To be competent, the user/individual on the job must be able to:

- PC9. ensure hygiene, safety, and correct use of equipment and utensils
- PC10. ensure the cleanliness and proper organization of designated section as per standards
- PC11. coordinate daily tasks with the Sous/Head Chef as per SOP
- PC12. ensure all preparation of the designated section is complete and ready for service
- PC13. prepare specific food items and meal components at the designated section
- PC14. ensure that the production, preparation, and presentation of food are of the highest quality at all times within the specialty section
- PC15. handle all food products at the right temperature as per preservation standards
- PC16. oversee the maintenance of kitchen and food safety standards
- PC17. assist Sous/Head Chef in delivering the required standard of food
- PC18. check for plating accuracy (garnish, correct serving dish, etc.)
- PC19. maintain quality and quantity control in all aspects, from portion control to freshness of the product presented

Knowledge and Understanding (KU)

The individual on the job needs to know and understand:

- KU1. resource management procedures
- KU2. inventory management techniques
- KU3. quality standards for the food ingredients
- KU4. quantity of ingredient to be used in each recipe for all the items on the menu

- KU5.** methods for stock rotation
- KU6.** different types of food ingredients and recipes
- KU7.** adequate inventory and stock requirements for business continuity
- KU8.** legislation, standards, policies, and procedures followed in the organization
- KU9.** food hygiene, quality, and safety standards as per organizational policy and FSSAI
- KU10.** occupational health and safety requirements as per HACCP
- KU11.** storage procedure of food items/ingredients as per food safety guidelines and organizational policy
- KU12.** handling procedure of sharp objects in the kitchen such as knife and safe storage
- KU13.** types of tools and equipment required for preparing and cooking dishes
- KU14.** correct temperatures for cooking different dishes
- KU15.** finishing methods like garnishing, etc.
- KU16.** operating procedure for kitchen equipment and appliances such as stoves, ovens, steamers, mixing machines, etc.
- KU17.** correct temperatures and procedures for storing raw and cooked items, not for immediate use
- KU18.** recipes of various food items
- KU19.** principles of food preparation and cooking
- KU20.** traditional and modern cuisine
- KU21.** cooking and finishing methods used to produce advanced dishes
- KU22.** traditional, classical and modern skills and techniques, culinary science and contemporary styles, including the effects of preparation, cooking, and finishing methods on the end product
- KU23.** ways to maximize yield and quality, and minimize wastage of ingredients

Generic Skills (GS)

User/individual on the job needs to know how to:

- GS1.** read and interpret instructions, procedures, information, SOP, etc.
- GS2.** communicate with the Sous/Head Chef
- GS3.** manage time to adhere to work timings and deliverables
- GS4.** solve day-to-day operational problems related to the work area

Assessment Criteria

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
<i>Manage section inventory</i>	10	10	-	5
PC1. estimate the resource requirement in the assigned section	-	-	-	-
PC2. anticipate and communicate shortages to theSous/Head chef	-	-	-	-
PC3. maintain minimum par levels of food for the assigned section of the kitchen	-	-	-	-
PC4. order, prepare, and keep the common ingredients stocked for the cooking stations, including vegetables, spices, etc.	-	-	-	-
PC5. ensure the adequacy of supplies at the cookingstation	-	-	-	-
PC6. make sure good stock and waste control practices are followed in the assigned section	-	-	-	-
PC7. ensure quality control of stock and prepared foods	-	-	-	-
PC8. check expiry dates and ensure proper storage of food items in the section	-	-	-	-
<i>Manage food production operations</i>	30	30	-	15
PC9. ensure hygiene, safety, and correct use of equipment and utensils	-	-	-	-
PC10. ensure the cleanliness and proper organization of designated section as per standards	-	-	-	-
PC11. coordinate daily tasks with the Sous/Head Chef as per SOP	-	-	-	-

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
PC12. ensure all preparation of the designated section is complete and ready for service	-	-	-	-
PC13. prepare specific food items and meal components at the designated section	-	-	-	-
PC14. ensure that the production, preparation, and presentation of food are of the highest quality at all times within the specialty section	-	-	-	-
PC15. handle all food products at the right temperature as per preservation standards	-	-	-	-
PC16. oversee the maintenance of kitchen and foodsafety standards	-	-	-	-
PC17. assist Sous/Head Chef in delivering the required standard of food	-	-	-	-
PC18. check for plating accuracy (garnish, correct servingdish, etc.)	-	-	-	-
PC19. maintain quality and quantity control in all aspects, from portion control to freshness of the product presented	-	-	-	-
NOS Total	40	40	-	20

National Occupational Standards (NOS) Parameters

NOS Code	THC/N0409
NOS Name	Supervise kitchen operations in the designated section
Sector	Tourism & Hospitality
Sub-Sector	Hotels/Restaurant
Occupation	Food Production and Kitchen
NSQF Level	6
Credits	TBD
Version	2.0
Last Reviewed Date	30/12/2021
Next Review Date	30/12/2024
NSQC Clearance Date	30/12/2021

THC/N0410: Assist in human resource and administrative operations

Description

This OS unit is about assisting the Sous/Head Chef in managing the human resources and carrying out the administrative tasks.

Scope

The scope covers the following:

- Manage human resource
- Assist in administrative operations

Elements and Performance Criteria

Manage human resource

To be competent, the user/individual on the job must be able to:

- PC1. prepare work schedules for the junior chefs or commis
- PC2. delegate jobs appropriately to junior chefs and apprentices and support them in their development
- PC3. ensure effective communication between staff by maintaining a secure and friendly working environment
- PC4. train and supervise junior chefs, including best practices, safety, and cleanliness standards
- PC5. ensure staff is appropriately dressed and look professional
- PC6. provide feedback to the staff to ensure maximum productivity
- PC7. handle conflicts among the staff members

Assist in administrative operations

To be competent, the user/individual on the job must be able to:

- PC8. assist in designing kitchen operations as per the flow of materials, estimated time, availability of staff, infrastructure, etc.
- PC9. recommend appropriate changes or improvement in the kitchen operations, if any
- PC10. maintain all tools, equipment, and appliances and report malfunctioning to the Sous Chef, if any
- PC11. ensure compliance with all health and safety regulations, the staff code of conduct, and organizational policies
- PC12. assist the Sous/Head Chef in creating menu items, recipes and developing dishes
- PC13. establish and maintain effective inter-departmental working relationships

Knowledge and Understanding (KU)

The individual on the job needs to know and understand:

- KU1. procedure to prepare work schedules
- KU2. effective ways to delegate tasks and debrief the team members
- KU3. ways to give constructive feedback
- KU4. conflict management strategies
- KU5. team management techniques
- KU6. how to conduct training
- KU7. kitchen policies and operating procedures
- KU8. basics of kitchen operations
- KU9. routine maintenance procedures of kitchen tools, equipment, and appliances
- KU10. health and safety regulations, the staff code of conduct, and organizational policies

- KU11.** preparation method of various food items
- KU12.** taste, allergens, diet, and nutrition to produce dishes and menu items that meet business and customer requirements

Generic Skills (GS)

User/individual on the job needs to know how to:

- GS1.** read and interpret instructions, procedures, information, SOP, etc.
- GS2.** communicate with the Sous/Head Chef and staff
- GS3.** manage time to adhere to work timings and deliverables
- GS4.** solve day-to-day operational problems related to the work area

Assessment Criteria

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
<i>Manage human resource</i>	20	20	-	10
PC1. prepare work schedules for the junior chefs or commis	-	-	-	-
PC2. delegate jobs appropriately to junior chefs and apprentices and support them in their development	-	-	-	-
PC3. ensure effective communication between staff by maintaining a secure and friendly working environment	-	-	-	-
PC4. train and supervise junior chefs, including bestpractices, safety, and cleanliness standards	-	-	-	-
PC5. ensure staff is appropriately dressed and look professional	-	-	-	-
PC6. provide feedback to the staff to ensure maximumproductivity	-	-	-	-
PC7. handle conflicts among the staff members	-	-	-	-
<i>Assist in administrative operations</i>	20	20	-	10
PC8. assist in designing kitchen operations as per the flow of materials, estimated time, availability of staff, infrastructure, etc.	-	-	-	-
PC9. recommend appropriate changes or improvement in the kitchen operations, if any	-	-	-	-
PC10. maintain all tools, equipment, and appliances andreport malfunctioning to the Sous Chef, if any	-	-	-	-

PC11. ensure compliance with all health and safety regulations, the staff code of conduct, and organizational policies	-	-	-	-
PC12. assist the Sous/Head Chef in creating menu items, recipes and developing dishes	-	-	-	-
PC13. establish and maintain effective inter-departmental working relationships	-	-	-	-
NOS Total	40	40	-	20

National Occupational Standards (NOS) Parameters

NOS Code	THC/N0410
NOS Name	Assist in human resource and administrative operations
Sector	Tourism & Hospitality
Sub-Sector	Hotels/Restaurant
Occupation	Food Production and Kitchen
NSQF Level	6
Credits	TBD
Version	2.0
Last Reviewed Date	30/12/2021
Next Review Date	30/12/2024
NSQC Clearance Date	30/12/2021

THC/N9902: Ensure effective communication and service standards at workplace

Description

This OS unit is about communicating effectively, maintaining standards of etiquette at workplace, and engaging with guests to provide specific services.

Scope

The scope covers the following:

- Promote effective communication
- Maintain professional etiquette
- Ensure rendering of specific services as per the guests' requirements

Elements and Performance Criteria

Promote effective communication

To be competent, the user/individual on the job must be able to:

- 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

To be competent, the user/individual on the job must be able to:

- PC10. ensure self and team members report to work on time
- PC11. use the guests' names as many times as possible during the conversation with proper salutation
- 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

To be competent, the user/individual on the job must be able to:

- PC16. provide assistance to Persons with Disability, if asked
 - PC17. ensure self and team members comply to the organizational policies towards Persons with Disability
- Tourism and Hospitality Skill Council

- 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

Knowledge and Understanding (KU)

The individual on the job needs to know and understand:

- KU1.** organizational policies on behavioural etiquette and professionalism
- KU2.** organizational policies on gender sensitive service practices at workplace
- KU3.** organizational reporting and hierarchy structure
- KU4.** documentation policy and procedures of the organization
- KU5.** service quality standards as per organizational policies
- KU6.** complaint handling policy and procedures
- KU7.** SOP on personal hygiene
- KU8.** procedure of giving and receiving feedback positively
- KU9.** specific requirements of different age-groups of guests
- KU10.** age and gender specific etiquette
- KU11.** organizational policy with regards to Persons with disability
- KU12.** significance of professional etiquette and behaviour

Generic Skills (GS)

User/individual on the job needs to know how to:

- GS1.** read job sheets, organization policy documents, information displayed at the workplace and comments received from the supervisor or guest
- GS2.** fill up documentation pertaining to job requirement
- GS3.** interact with team members to work efficiently
- GS4.** communicate effectively with the guests
- GS1.** spot and report potential areas of disruption to work process proactively
- GS2.** improve work processes by incorporating guest feedback
- GS3.** motivate self and colleagues to work effectively

Assessment Criteria

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
<i>Promote effective communication</i>	20	20	-	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	-	-	-	-
<i>Maintain professional etiquette</i>	10	10	-	5
PC10. ensure self and team members report to work on time	-	-	-	-
PC11. use the guests' names as many times as possible during the conversation with proper salutation	-	-	-	-
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	-	-	-	-

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
PC15. respect privacy of others at the workplace	-	-	-	-
<i>Ensure rendering of specific services as per the guests' requirements</i>	10	10	-	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	-	-	-	-
NOS Totals	40	40	-	20

National Occupational Standards (NOS) Parameters

NOS Code	THC/N9902
NOS Name	Ensure effective communication and service standards at workplace
Sector	Tourism & Hospitality
Sub-Sector	Hotels/Restaurant, Tours and Travels, Facility Management, Cruise
Occupation	Generic
NSQF Level	6
Credits	TBD
Version	2.0
Last Reviewed Date	27/05/2021
Next Review Date	27/05/2024
NSQC Clearance Date	27/05/2021

THC/N9910: Ensure to maintain organisational confidentiality and guest's privacy

Description

This unit is about ensuring that confidentiality of the organisational information and the privacy of the guests is maintained at all times.

Scope

The scope covers the following:

- Maintain organisational confidentiality
- Maintain guests' privacy

Elements and Performance Criteria

Maintain organisational confidentiality

To be competent, the user/individual on the job must be able to:

- PC1. prevent leak of new plans and designs to competitors
- PC2. ensure protection of employee information
- PC3. prevent leak of organisation's policies like pricing strategies, revenue management policies, marketing plans etc.
- 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

To be competent, the user/individual on the job must be able to:

- 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.

Knowledge and Understanding (KU)

The individual on the job needs to know and understand:

- KU1. basics of IPR Laws, Trademark Laws, Patent Laws, etc. in the country, and penalties associated with them
- KU2. organisation's policies on intellectual property rights and confidential information
- KU3. organisation's product, service or design patents
- KU4. how Intellectual property protection is important for competitiveness of an organisation
- KU5. guidelines for crafting effective SOPs regarding IPR
- KU6. procedure for disposal of confidential documents
- KU7. confidential data protection methods

Generic Skills (GS)

User/individual on the job needs to know how to:

- GS1.** read and follow IPR and related information documents
- GS2.** manage communication regarding IPR infringement, prevention, and management
- GS3.** identify measures that can prevent potential infringements within the team
- GS4.** evaluate organisation policies and procedures and assess its robustness to prevent IPR infringements
- GS5.** analyse the impact of IPR infringement on the guests and the organization

Assessment Criteria

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
<i>Maintain organisational confidentiality</i>	6	3	-	3
PC1. prevent leak of new plans and designs to competitors	-	-	-	-
PC2. ensure protection of employee information	-	-	-	-
PC3. prevent leak of organisation's policies like pricing strategies, revenue management policies, marketing plans etc.	-	-	-	-
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	-	-	-	-
<i>Maintain guests' privacy</i>	4	2	-	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.	-	-	-	-
NOS Total	10	5	-	5

National Occupational Standards (NOS) Parameters

NOS Code	THC/N9910
NOS Name	Ensure to maintain organisational confidentiality and guest's privacy
Sector	Tourism & Hospitality
Sub-Sector	Hotels/Restaurant, Tours and Travels, Facility Management, Cruise
Occupation	Generic
NSQF Level	6
Credits	TBD
Version	4.0
Last Reviewed Date	24/12/2020
Next Review Date	24/12/2023
NSQC Clearance Date	24/12/2020

THC/N9907: Monitor and maintain health, hygiene and safety at workplace

Description

This OS unit is about ensuring a hazard free working environment along with maintaining health and hygiene and adoption of sustainable practices at workplace.

Scope

The scope covers the following:

- Ensure personal and workplace hygiene
- Maintain safe and secure working environment
- Follow effective waste management and recycling practices at workplace

Elements and Performance Criteria

Ensure personal and workplace hygiene

To be competent, the user/individual on the job must be able to:

- PC1. ensure that self and team's work area is clean and tidy
- 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

To be competent, the user/individual on the job must be able to:

- 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

To be competent, the user/individual on the job must be able to:

- PC14. identify and segregate recyclable, non-recyclable and hazardous waste at workplace
- PC15. segregate waste into different coloured dustbins

- 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

Knowledge and Understanding (KU)

The individual on the job needs to know and understand:

- KU1.** organizational policies on safety procedures at workplace
- KU2.** procedure to maintain cleanliness standards at workplace
- KU3.** compliance norms for established health and hygiene procedures at workplace
- KU4.** importance of preventive health check-up and healthy living
- KU5.** purpose and usage of PPE such as gloves, protective goggles, masks, etc.
- KU6.** basic first aid procedures
- KU7.** methods to minimize accidental risks
- KU8.** the significance of safe handling of chemicals, acids, etc. for cleaning
- KU9.** instructions for operating and handling equipment as per standard
- KU10.** emergency procedures to be followed in case of a mishappening such as fire accidents, etc.

Generic Skills (GS)

User/individual on the job needs to know how to:

- GS1.** read organizational policy documents, manuals, instructions and information displayed at the workplace
- GS2.** fill in relevant forms, formats and checklist accurately
- GS3.** communicate effectively with visitors, co-workers and supervisors
- GS4.** analyze importance of personal hygiene
- GS5.** analyze the impact of not adhering to the health and safety procedures

Assessment Criteria

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
<i>Ensure personal and workplace hygiene</i>	15	15	-	5
PC1. ensure that self and team's work area is clean and tidy	-	-	-	-
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	-	-	-	-
<i>Maintain safe and secure working environment</i>	10	10	-	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	-	-	-	-

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
PC13. identify hazards at the workplace and report to the concerned person in time	-	-	-	-
<i>Follow effective waste management and recycling practices at workplace</i>	5	10	-	5
PC14. identify and segregate recyclable, non-recyclable and hazardous waste at workplace	-	-	-	-
PC15. segregate waste into different coloured dustbins	-	-	-	-
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	-	-	-	-
NOS Total	30	35	-	15

National Occupational Standards (NOS) Parameters

NOS Code	THC/N9907
NOS Name	Monitor and maintain health, hygiene and safety at workplace
Sector	Tourism & Hospitality
Sub-Sector	Hotels/Restaurant, Tours and Travels, Facility Management, Cruise
Occupation	Generic
NSQF Level	6
Credits	TBD
Version	2.0
Last Reviewed Date	27/05/2021
Next Review Date	27/05/2024
NSQC Clearance Date	27/05/2021

Assessment Guidelines and Assessment Weightage

Assessment Guidelines

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

Minimum Aggregate Passing % at QP Level : 70

(Please note: Every Trainee should score a minimum aggregate passing percentage as specified above, to successfully clear the Qualification Pack assessment.)

Assessment Weightage

Compulsory NOS

National Occupational Standards	Theory Marks	Practical Marks	Project Marks	Viva Marks	Total Marks	Weightage
THC/N0409.Supervise kitchen operations in the designated section	40	40	-	20	100	25
THC/N0410.Assist in human resource and administrative operations	40	40	-	20	100	25
THC/N9902.Ensure effective communication and service standards at workplace	40	40	0	20	100	25

THC/N9910.Ensure to maintain organisational confidentiality and guest's privacy	10	5	-	5	20	10
THC/N9907.Monitor and maintain health, hygiene and safety at workplace	30	35	-	15	80	15
Total	160	160	0	80	400	100

Acronyms

NOS	National Occupational Standard(s)
NSQF	National Skills Qualifications Framework
QP	Qualifications Pack
TVET	Technical and Vocational Education and Training

Glossary

Sector	Sector is a conglomeration of different business operations having similar business and interests. It may also be defined as a distinct subset of the economy whose components share similar characteristics and interests.
Sub-sector	Sub-sector is derived from a further breakdown based on the characteristics and interests of its components.
Occupation	Occupation is a set of job roles, which perform similar/ related set of functions in an industry.
Job role	Job role defines a unique set of functions that together form a unique employment opportunity in an organisation.
Occupational Standards (OS)	OS specify the standards of performance an individual must achieve when carrying out a function in the workplace, together with the Knowledge and Understanding (KU) they need to meet that standard consistently. Occupational Standards are applicable both in the Indian and global contexts.
Performance Criteria(PC)	Performance Criteria (PC) are statements that together specify the standard of performance required when carrying out a task.
National Occupational Standards (NOS)	NOS are occupational standards which apply uniquely in the Indian context.
Qualifications Pack (QP)	QP comprises the set of OS, together with the educational, training and other criteria required to perform a job role. A QP is assigned a unique qualifications pack code.
Unit Code	Unit code is a unique identifier for an Occupational Standard, which is denoted by an 'N'
Unit Title	Unit title gives a clear overall statement about what the incumbents should be able to do.
Description	Description gives a short summary of the unit content. This would be helpful to anyone searching on a database to verify that this is the appropriate OS they are looking for.
Scope	Scope is a set of statements specifying the range of variables that an individual may have to deal with in carrying out the function which have a critical impact on quality of performance required.
Knowledge and Understanding (KU)	Knowledge and Understanding (KU) are statements which together specify the technical, generic, professional and organisational specific knowledge that an individual needs in order to perform to the required standard.

Organisational Context	Organisational context includes the way the organisation is structured and how it operates, including the extent of operative knowledge managers have of their relevant areas of responsibility.
Technical Knowledge	Technical knowledge is the specific knowledge needed to accomplish specific designated responsibilities.
Core Skills/ Generic Skills (GS)	Core skills or Generic Skills (GS) are a group of skills that are the key to learning and working in today's world. These skills are typically needed in any work environment in today's world. These skills are typically needed in any work environment. In the context of the OS, these include communication related skills that are applicable to most job roles.
Electives	Electives are NOS/set of NOS that are identified by the sector as contributive to specialization in a job role. There may be multiple electives within a QP for each specialized job role. Trainees must select at least one elective for the successful completion of a QP with Electives.
Options	Options are NOS/set of NOS that are identified by the sector as additional skills. There may be multiple options within a QP. It is not mandatory to select any of the options to complete a QP with Options.