

**Course Curricula
for**

**Short Term Courses based on
Modular Employable Skills (MES)**

in

**Manufacturing of Indian Sweets,
Snacks & Food Sector**



**DIRECTORATE GENERAL OF EMPLOYMENT AND TRAINING
MINISTRY OF LABOUR & EMPLOYMENT
GOVERNMENT OF INDIA**

**Course Curricula for Short Term Courses based on Modular Employable
Skills (MES) in the Electronics Sector**

CONTENTS

1. Background	2
2. Frame Work for Skill Development based on Modular Employable Skills	2
3. Age of Participants	3
4. Curriculum Development Process	3
5. Development of Core Competencies.....	3
6. Duration of the Programmes	4
7. Pathways to acquire Qualification	4
8. Methodology	4
9. Instructional Media Packages.....	4
10. Assessment	4
11. Certificate	4
12. Course Matrix	5
13. Module.....	6
14. Attendant-Ethnic Indian Sweets, Snacks & Food.....	6
15. AssistantCraftsman-Bengali Sweets.....	8
16. Craftsman-Bengali Sweets.....	10
17. AssistantCraftsman-Ghee BasedSweets.....	12
18. Craftsman-Ghee BasedSweets.....	14
19. AssistantCraftsman-Kaju & Dry Fruit BasedSweets.....	16
20. Craftsman-Kaju & Dry Fruit BasedSweets.....	18
21. AssistantCraftsman-Milk & Khoa Sweets.....	20
22. Craftsman-Milk & Khoa Sweets.....	22
23. AssistantCraftsman-Namkeens & Savouries.....	24
24. Craftsman-Namkeens & Savouries.....	26
25. AssistantCraftsman-Indian Snacks.....	28
26. Craftsman-Indian Snacks.....	30
27. AssistantCraftsman-North Indian Food.....	32
28. Craftsman-North Indian Food.....	34
29. AssistantCraftsman-South Indian Food.....	36
30. Craftsman-South Indian Food.....	38
31. AssistantCraftsman-Indian Chinese Food.....	40
32. Craftsman-Indian Chinese Food.....	42
33. AssistantCraftsman-Continental Food.....	44
34. Craftsman-Continental Food.....	46
35. AssistantCraftsman-Indian Chat.....	48
36. Craftsman-Indian Chat.....	50
37. AssistantCraftsman-Retail Counter Indian Chat.....	52
38. Craftsman-Retail Counter Indian Chat.....	54
39. AssistantCraftsman-Retail Counter Sweets.....	56
40. Craftsman-Retail Counter Sweets.....	58
41. AssistantCraftsman-Retail Counter Restaurant.....	60
42. Craftsman-Retail Counter Restaurant.....	62
43. AssistantCraftsman-Indian Desserts.....	64
44. Craftsman-Indian Desserts.....	66
45. AssistantCraftsman-Indian Syrups & Thandai.....	68
46. Craftsman-Indian Syrups & Thandai.....	70
47. AssistantCraftsman-South Indian Snacks.....	72
48. Craftsman-South Indian Snacks.....	74

Skill Development based on Modular Employable Skills (MES)

Background

The need for giving emphasis on the Skill Development, especially for the less educated, poor and out of school youth has been highlighted in various forums. The skill level and educational attainment of the work force determines the productivity, income levels as well as the adaptability of the working class in changing environment. Large percentage of population in India is living below poverty line. One of the important causes is lower percentage of skilled persons in the workforce

The skill development at present is taking place mostly in the informal way, i.e. persons acquire skill at the work-place when they help their parents, relatives and employers etc. Such persons do not have a formal certificate and thus earn lower wages and are exploited by employers. They have come through informal system due to socio-economic circumstances of the family and the compulsions of earning a livelihood rather than attending a formal course. While their productivity is low, their contribution to the national GDP cannot be ignored. If the country can create a system of certification which not only recognizes their skills but also provides education and training in a mode that suits their economic compulsions, it will not only benefit the workforce to earn a decent living but also contribute to the national economy by better productivity of this workforce.

Another related problem to be tackled is large number of students drop outs (About 63% of the school students drop out at different stages before reaching Class-X).

Frame work for Skill Development based on 'Modular Employable Skills (MES)'

Very few opportunities for skill development are available for the above referred groups (out of school youth & existing workers especially in the informal sector). Most of the existing Skill Development programmes are long term in nature. Poor and less educated persons can not afford long term training programmes due to higher entry qualifications, opportunity cost etc. Therefore, a new frame work for Skill Development for the Informal Sector has been evolved by the DGET to address to the above mentioned problems. The **key features of the new frame work for skill development** are:

- ◇ Demand driven Short term training courses based on modular employable skills decided in consultation with Industry
- ◇ Flexible delivery mechanism (part time, weekends, full time)
- ◇ Different levels of programmes (Foundation level as well as skill upgradation) to meet demands of various target groups
- ◇ Central Government will facilitate and promote training while Vocational Training (VT) Providers under the Govt. and Private Sector will provide training
- ◇ Optimum utilisation of existing infrastructure to make training cost effective.
- ◇ Testing of skills of trainees by independent assessing bodies who would not be involved in conduct of the training programme, to ensure that it is done impartially.
- ◇ Testing & certification of prior learning (skills of persons acquired informally)

The Short Term courses would be based on 'Modular Employable Skills (MES)'.

The **concept for the MES** is :

- Identification of 'minimum skills set' which is sufficient to get an employment in the labour market.

- It allows skills upgradation, multiskilling, multi entry and exit, vertical mobility and life long learning opportunities in a flexible manner.
- It also allows recognition of prior learning (certification of skills acquired informally) effectively.
- The modules in a sector when grouped together could lead to a qualification equivalent to National Trade Certificate or higher.
- Courses could be available from level 1 to level 3 in different vocations depending upon the need of the employer organisations.
- MES would benefit different target groups like :
 - Workers seeking certification of their skills acquired informally
 - workers seeking skill upgradation
 - early school drop-outs and unemployed
 - previously child labour and their family

Age of participants

The minimum age limit for persons to take part in the scheme is 14 years but there is no upper age limit.

Curriculum Development Process

Following procedure is used for developing course curricula

- Identification of Employable Skills set in a sector based on division of work in the labour market.
- Development of training modules corresponding to skills set identified so as to provide training for specific & fit for purpose
- Organization of modules in to a Course Matrix indicating vertical and horizontal mobility. The course matrix depicts pictorially relation among various modules, pre requisites for higher level modules and how one can progress from one level to another.
- Development of detailed curriculum and vetting by a trade committee and by the NCVT

(Close involvement of Employers Organizations, State Governments, experts, vocational training providers and other stake holders is ensured at each stages).

Development of Core Competencies

Possession of proper attitudes is one of the most important attribute of a competent person. Without proper attitudes, the performance of a person gets adversely affected. Hence, systematic efforts will be made to develop attitudes during the training programme.

The trainees deal with men, materials and machines. They handle sophisticated tools and instruments. Positive attitudes have to be developed in the trainees by properly guiding them and setting up examples of good attitudes by demonstrated behaviors and by the environment provided during training.

Some important core competencies to be developed are:

1. Safety consciousness and safe working practices
2. Care of equipment and tools
3. Punctuality, discipline and honesty
4. Concern for quality
5. Respect for rules and regulations
6. Concern for health and hygiene
7. Cordial relationship and Cooperation with co-workers and team Work
8. Positive attitude and behavior
9. Responsibility and accountability
10. Learn continuously

11. Communication Skills

12. Concern for environment and waste disposal

Following competencies should also be developed during level-II and higher courses:

1. Ability for planning, organizing and coordinating
2. Creative thinking, problem solving and decision making
3. Leadership
4. Ability to bear stress
5. Negotiation

Duration of the Programmes

Time taken to gain the qualification will vary according to the pathway taken and will be kept very flexible for persons with different backgrounds and experience. Duration has been prescribed in hours in the curriculum of individual module, which are based on the content and requirements of a MES Module. However, some persons may take more time than the prescribed time. They should be provided reasonable time to complete the course.

Pathways to acquire Qualification:

Access to the qualification could be through:

- An approved training programme; **Or**
- A combination of an approved training programme plus recognition of prior learning including credit transfer; **Or**
- The recognition of prior learning that provides evidence of the achievement of the competencies for the qualification.

Methodology

The training methods to be used should be appropriate to the development of competencies. The focus of the programme is on “performing” and not on “Knowing”. Lecturing will be restricted to the minimum necessary and emphasis to be given for ‘hands on training’.

The training methods will be individual centered to make each person a competent one. Opportunities for individual work will be provided. The learning process will be continuously monitored and feedback will be provided on individual basis.

Demonstrations using different models, audio visual aids and equipment will be used intensively.

Instructional Media Packages

In order to maintain quality of training uniformly all over the country, instructional media packages (IMPs) will be developed by the National Instructional Media Institute (NIMI), Chennai.

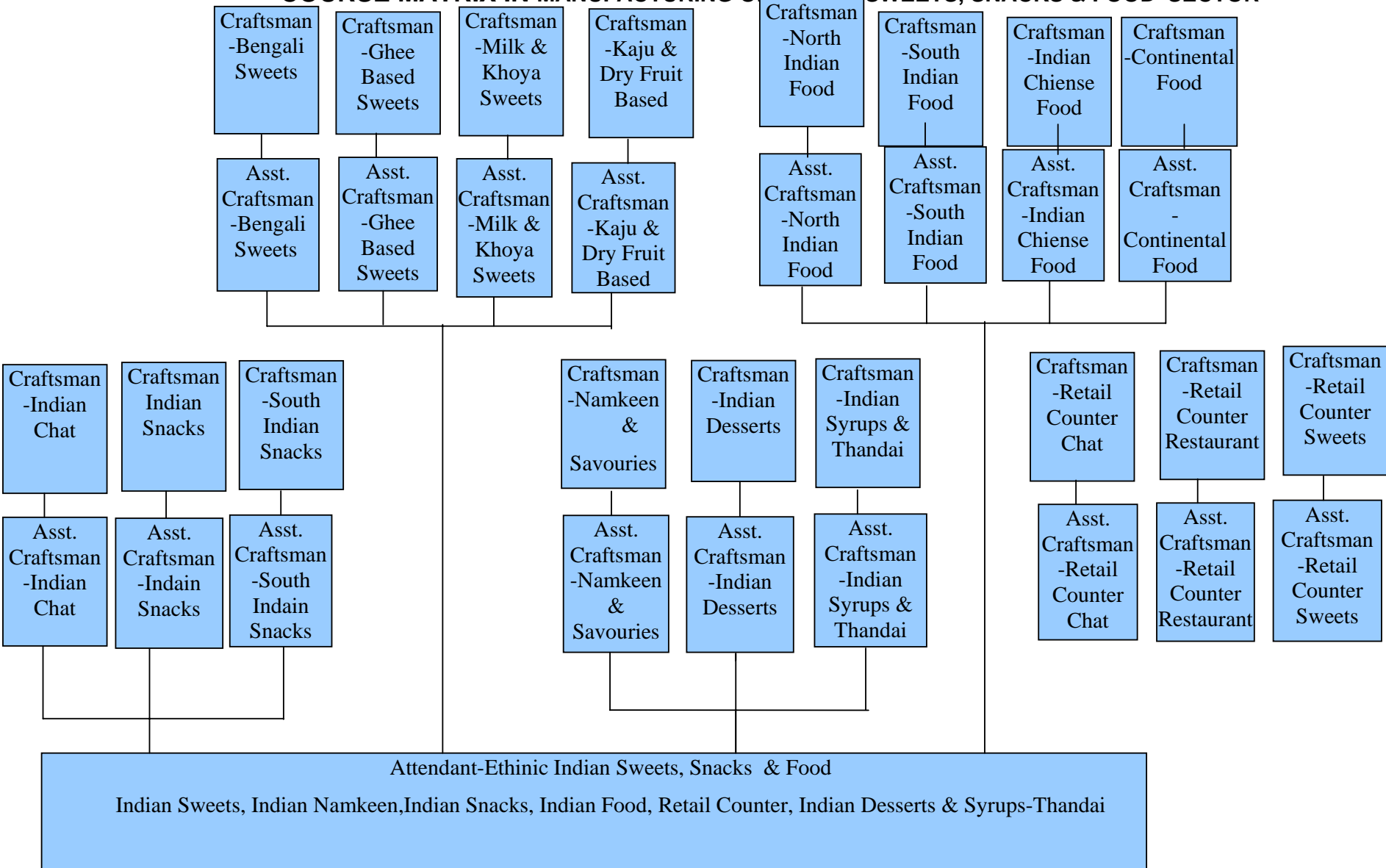
Assessment

DGE&T will appoint assessing bodies to assess the competencies of the trained persons. The assessing body will be an independent agency, which will not be involved in conducting the training programmes. This, in turn, will ensure quality of training and credibility of the scheme. Keeping in view the target of providing training/testing of one million persons through out the country and to avoid monopoly, more than one assessing bodies will be appointed for a sector or an area.

Certificate

Successful persons will be awarded certificates issued by National Council for Vocational Training (NCVT).

COURSE MATRIX IN MANUFACTURING OF INDIAN SWEETS, SNACKS & FOOD SECTOR



MODULES

1. Name: Attendant-Ethnic Indian Sweets, Snacks & Food Making of Indian Sweets

2. Sector: Manufacturing of Ethnic Indian Foods

3. Code : SWE101

4 Eligibility Criteria : Minimum 5th Std., 14 years of Age.

3. Terminal Competency : After completion of this level the trained person would be having the Basic Knowledge of the Production Area & under guidance he can perform simple routine Operations.

He will able to learn:-

- basics of Cooking.
- importance of food safety
- about the identification of Raw Materials
- basic Functions of Equipments
- basics of Hygiene along with the Hand washing Procedure
- basics of Processing
- basics of Packaging & Presentation

4. Duration: 300 hrs.

5. Content :

Practical Competencies	Underpinning Knowledge (Theory)
<p>GENERAL</p> <p>A) Safety Precautions</p> <ul style="list-style-type: none"> • Observe safe working procedures and the necessary precautions. • Observe safety procedures of handling steam; diesel; gas; electrical; cutting and grinding equipments • Practice good housekeeping • Basics of First Aid <p>B) Hand washing and Sanitation</p> <ul style="list-style-type: none"> • Procedure for hand washing and sanitation. • Sanitation of equipments and workplace (before and after work) <p>C) Professional ethics</p> <ul style="list-style-type: none"> • Positive attitude & Learning etiquettes. • Obedience and communication skills 	<ul style="list-style-type: none"> • Importance of food safety • Importance of safe handling of cutting and grinding equipments; diesel/gas furnaces; steam kettles etc. • Protective clothing and equipments • First aid for burns (steam/oil/electrical); minor cuts; foreign body in eye etc. • Basic of Hygiene • Personal hygiene. • Importance of hand washing and sanitation in ensuring food safety quality along with health of workers too. • Desirable qualities of good human relationship • Importance of Time & Communication Skills.
<p>APPLICATION</p> <p>A) PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Basics of Plant Layout & Working • Basics of Material Handling • Basic Method of Cooking • Basics of Plant Sanitation • Basics of Hygienic handling of raw milk and 	<ul style="list-style-type: none"> • Identification of the Layout. • Identification of various raw material used in sweets making • Steam, Oil, Fryer, Kadhai Traditional • Understanding of Plant Sanitation • Understanding of Milk Handling

Practical Competencies	Underpinning Knowledge (Theory)
<p>recommended practices</p> <ul style="list-style-type: none"> • Basics of Food Ingredients • Basics of Food Safety • Basics of Processing <p>B) PACKAGING</p> <ul style="list-style-type: none"> • Basics of Packaging & Presentation <p>C) SHELF LIFE</p> <ul style="list-style-type: none"> • Basics Concept of shelf-life& its Importance. • Quality- General Testing of Raw Material Physical. 	<ul style="list-style-type: none"> • Milk & Milk Products • Sugar • Fruit & Vegetable • Plant products- Dry Fruits- Species & Pulses • Knowledge of Food Safety • Basics Understanding of Food Law • Tools & Equipment • Knowledge of Packaging material • Importance of shelf life of various sweets
List of tools and equipments to be describe with their Basic Use.	
<ul style="list-style-type: none"> • Diesel/PNG Bhatti-2 • Steam jacketed kettle-1 • <i>Karahi</i>-2 • <i>Jhara</i>-2 • <i>Palta</i>-2 • <i>Pata</i>-2 • <i>Belan</i>-2 • Knives-4 • Dal grinder-2 • Sieves-2 • Patila-2 • Dry fruit cutter/slicer-2 • Working tables-4 • Tadu(Musti)-1 • Teflon-1 • Electronic weighing balance-1 • Measuring Jar-2 • Grinder-2 	<ul style="list-style-type: none"> • Milk Chiller-1 • Milk Boiler-1 • Dabbu-2 • Khapcha-2 • Wooden Phatta-4 • Pressure Cooker-2 • Frying Pan-2 • Steel Laddles-4 • Wooden Laddles-4 • Extuder-1 • Masala Drum-1 • Pizza Oven-1 • Fryer-1 • Hydro-1 • Potato Peeler-2 • Dipping cabinet 1 • Tongs-2 • Filling Machine-2 • Sealing Machine-2 • Bain Marie-1

ASSISTANT CRAFTSMAN-BENGALI SWEETS

1. Name: Making of Indian Sweets

2. Sector: Manufacturing of Ethnic Indian Foods

CODE : SWE202

3. Eligibility Criteria : Minimum 5th Std., 14 years of Age + MES Module on Attendant-Ethnic Indian Sweets, Snacks & Food

4. Terminal Competency : After completion of this level the trained person would be able to work Confidently as Assistant Craftsman in Bengali Section. He will be able to :-

- handle raw materials and products in a safe and hygienic manner.
- handle the various equipments used in Bengali Sweets Production.
- Prepare Bengali Sweets like-Rasogolla, Rajbhog, Rasbhari, Chamcham, Rasomalai, Sandesh Raskadam, Mohanbhog, Kheer Mohan & Channa Toast.
- learn the Wastage Management and up keeping of work place.

5. Duration: 180 hrs.

6. Content :

Practical Competencies	Underpinning Knowledge (Theory)
<p>GENERAL</p> <p>A) Safety Precautions</p> <ul style="list-style-type: none"> • Practice in safe working procedures and observe the necessary precautions. Observe safety procedures when handling steam; diesel; gas; electrical; cutting and grinding equipments • Maintain good housekeeping • Maintain Goods Manufacturing Practices as per Hazard Analysis Critical Control Point. 	<ul style="list-style-type: none"> • Importance of food safety • Importance of safe handling of cutting and grinding equipments; diesel/gas furnaces; steam kettles etc. • Legislations pertaining to food • Interrelation of 4 Ms (man; material; methods and machines) in ensuring food and workplace safety • Protective clothing and equipments • Importance of Goods Manufacturing Practices. • First aid for burns (steam/oil/electrical); minor cuts; foreign body in eye etc. • General Awareness • Country • Seasons • Environment
<ul style="list-style-type: none"> • APPLICATION • PRINCIPLES and PROCESSING • Handling of Ingredients used in manufacturing of Bengali sweets and processing characteristics • A) PRINCIPLES and PROCESSING • Preparation of Chana based sweets (e.g. Rasogolla;Rajbhog;Chamcham;Rasomalai; Rasbhari;Sandesh;Raskadam; Mohanbhog; Kheer Mohan; Chhana Toast etc.) • B) PACKAGING • Concept and types of packaging NORMAL (Canning; Thermoformed trays; preformed 	<ul style="list-style-type: none"> • Identification of various raw material used in Bengali sweets making • Importance of quality of various raw material used in Bengali sweets making • Importance of GMP; GHP and HACCP • Ingredients used and their quality for manufacturing Bengali Sweets • Importance of Packaging. • Importance of Shelf Life.

Practical Competencies		Underpinning Knowledge (Theory)	
pouches; injection molded trays etc.) MAP (modified atmosphere packaging) (nitrogen flushing/oxygen scavengers etc.) <ul style="list-style-type: none"> • Practice canning and tray packaging (with or without MAP) • C) SHELF LIFE • Shelf-life of Bengali Sweets. 			
Identification and practical knowledge of equipments			
Diesel/ PNG Bhatti-1	Working tables-2	Dry fruit cutter/slicer-2	Patila-2
Tadu(Musti)-1	Teflon-1	Pista Cutter-2	<i>Milk boiler-2</i>
Sieves-2	Knives-2	<i>Belan-2</i>	<i>Milk chiller-1</i>
<i>Pata-1</i>	<i>Palta-2</i>	<i>Jhara-2</i>	<i>Dabbu -2</i>
<i>Chenna Karahi-2</i>	<i>Steam jacketed kettle-1</i>	<i>Electronic weighing balance-1</i>	

CRAFTSMAN-BENGALI SWEETS

1. **Name: Making of Indian Sweets**
2. **Sector:** Manufacturing of Ethnic Indian Foods
CODE : SWE 203
3. **Eligibility Criteria :** Minimum 5th Std., 14 years of Age + MES Module on Assistant Craftsman-Bengali Sweets
4. **Terminal Competency :** After completion of this level the trained person would be able to work Independently & Confidently as Craftsman in the Bengali Sweets Section. He would also be able to guide the persons working in his Section. He will be able to:-
 - do the Wastage Management and Up keeping of work place.
 - handle raw materials and products in a safe and hygienic manner.
 - able to supervise the Assistant Craftsmen.
 - prepare all varieties of Bengali Sweets with good speed.
 - check the quality of Bengali Sweets.
 - handle the Product, People & Equipments.
 - resolve any technical problem during production process.
 - Innovate new products/new varieties.
5. **Duration:** 150 hrs.
6. **Content :**

Practical Competencies	Underpinning Knowledge (Theory)
<p>GENERAL</p> <p>A) Safety Precautions</p> <p>Practice in safe working procedures and observe the necessary precautions. Observe safety procedures when handling steam; diesel; gas; electrical; cutting and grinding equipments</p> <ul style="list-style-type: none"> • Maintain good housekeeping • Maintain Goods Manufacturing Practices as per Hazard Analysis Critical Control Point. 	<ul style="list-style-type: none"> • Importance of food safety • Importance of safe handling of cutting and grinding equipments; diesel/gas furnaces; steam kettles etc. • Legislations pertaining to food • Interrelation of 4 Ms (man; material; methods and machines) in ensuring food and workplace safety • Protective clothing and equipments • Importance of Goods Manufacturing Practices. • First aid for burns (steam/oil/electrical); minor cuts; foreign body in eye etc. • General Awareness • About Country • About Seasons • About Environment
<p>APPLICATION</p> <p>PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Handling of Ingredients used in manufacturing of Bengali sweets and processing characteristics 	<ul style="list-style-type: none"> • Identification of various raw material used in Bengali sweets making • Importance of quality of various raw material used in

<p style="text-align: center;">Practical Competencies</p>	<p style="text-align: center;">Underpinning Knowledge (Theory)</p>
<p>A) PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> Preparation of Chhana based sweets (e.g. Rasogolla;Rajbhog;Chamcham;Rasomalai; Rasbhari;Sandesh;Raskadam; Mohanbhog; Kheer Mohan; Chhana Toast etc.) <p>B) PACKAGING</p> <ul style="list-style-type: none"> Concept and types of packaging NORMAL (Canning; Thermoformed trays; preformed pouches; injection molded trays etc.) MAP (modified atmosphere packaging) (nitrogen flushing/oxygen scavengers etc.) Practice canning and tray packaging (with or without MAP) <p>C) SHELF LIFE</p> <ul style="list-style-type: none"> Shelf-life of Bengali Sweets. To Maintain the Set Temperatures for Raw Material & Finished Items of Bengali Sweets Section. <p>D) Food Cost</p> <ul style="list-style-type: none"> Handling of Raw material in order to minimise the wastage. Preparation of Bengali sweets by following 100% recipe procedures. Handling of Finished Items in order to minimise the wastage. 100% portion control while serving & packing Bengali sweets. 	<p>Bengali sweets making</p> <ul style="list-style-type: none"> Importance of GMP; GHP and HACCP Ingredients used and their quality for manufacturing Bengali Sweets Importance of Packaging. Importance of Shelf Life. Importance of Temperatures. To learn all the tasks related to Food Cost i.e handling of raw material, recipe procedures, handling of finished items, portion control,Wastage Management etc. Source of Raw Material General Specifications of Raw Material Benefits of Sweets in human life. Basics of Microbiological Hygiene & Sanitation Practices in detail.

Identification and practical knowledge of equipments

Diesel/ PNG Bhatti-1	Working tables-2	Dryfruit cutter/slicer-2	Patila-2
Tadu(Musti)-1	Teflon-1	Pista Cutter-2	Milk boiler-2
Sieves-2	Knives-2	Belan-2	Milk chiller-1
Pata-1	Palta-2	Jhara-2	Dabbu -2
Chenna Karahi-2	Steam jacketed kettle-1	Electronic weighing balance-1	

ASSISTANT CRAFTSMAN-GHEE BASED SWEETS

1. **Name: Making of Indian Sweets**
2. **Sector:** Manufacturing of Ethnic Indian Foods
CODE : SWE 204
3. **Eligibility Criteria :** Minimum 5th Std., 14 years of Age + MES Module on Attendant-Ethnic Indian Sweets, Snacks & Food
4. **Terminal Competency :** After completion of this level the trained person would be able to work Confidently as Assistant Craftsman in Ghee Section. He will be able to :-
 - o handle raw materials and products in a safe and hygienic manner.
 - o handle the various equipments used in Ghee Sweets Production.
 - o prepare Ghee Based Sweets like-Patisa, Gulab Jamun, Soan Papdi, Gujia, Imarti, Motipak, Balushahi.
 - o Karachi Halwa, Soan Halwa, Besan Laddu, Atta Laddu, Gound Laddu, Panjeeri Laddu, Shahi Laddu & Motichoor Laddu.
 - o learn the Wastage Management and up keeping of work place.
5. **Duration:** 210 hrs.
6. **Content :**

Practical Competencies	Underpinning Knowledge (Theory)
<p>GENERAL</p> <p>A) Safety Precautions</p> <ul style="list-style-type: none"> • Practice in safe working procedures and observe the necessary precautions. Observe safety procedures when handling steam; diesel; gas; electrical; cutting and grinding equipments • Maintain good housekeeping • Maintain Goods Manufacturing Practices as per Hazard Analysis Critical Control Point. • • • <p>APPLICATION</p> <p>PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Handling of Ingredients used in manufacturing of Ghee Based sweets and processing characteristics <p>A) PRINCIPLES and PROCESSING</p> <p>Preparation of ghee based sweets (e.g. Patisa; Gulab Jamun; Soan Papdi; Gujia; Imarti;</p>	<ul style="list-style-type: none"> • Importance of food safety • Importance of safe handling of cutting and grinding equipments; diesel/gas furnaces; steam kettles etc. • Legislations pertaining to food • Interrelation of 4 Ms (man; material; methods and machines) in ensuring food and workplace safety • Protective clothing and equipments • Importance of Goods Manufacturing Practices. • First aid for burns (steam/oil/electrical); minor cuts; foreign body in eye etc. • General Awareness • Country • Seasons • Environment <ul style="list-style-type: none"> • Identification of various raw material used in Ghee Based Sweets making • Importance of quality of various raw material used in Ghee Based sweets making • Importance of GMP; GHP and HACCP • Ingredients used and their quality for manufacturing

<p style="text-align: center;">Practical Competencies</p> <p>balushahi; motipak; Karachi/soan halwa;besan/atta/gound/panjeeri/shahi/moticho or laddu etc.)</p> <p>B) PACKAGING</p> <ul style="list-style-type: none"> • Concept and types of packaging NORMAL (Canning; Thermoformed trays; preformed pouches; injection molded trays etc.) MAP (modified atmosphere packaging) (nitrogen flushing/oxygen scavengers etc.) • Practice canning and tray packaging (with or without MAP) <p>C) SHELF LIFE</p> <ul style="list-style-type: none"> • Shelf-life of Ghee Sweets. 	<p style="text-align: center;">Underpinning Knowledge (Theory)</p> <p>Ghee Based Sweets</p> <ul style="list-style-type: none"> • Importance of Packaging. • Importance of Shelf Life.
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Identification and practical knowledge of equipments

• Diesel/ PNG Bhatti-1	• Thoki-1	• Phanti-1	• Dal Grinder-1
• Dabbu -1	• Jhara-1	• Palta-2	• Pata-2
• Belan-2	• Knives-2	• Sieves-2	• Patila-2
• Dryfruit cutter/slicer-2	• Working tables-2	• Electronic weighing balance-1	• Pista Cutter-2
• Wooden Phatta-2	• Tai-1	• Kesar Kharal-1	• Sanche-2
• Karhai-2	• Khapcha-1	•	•

CRAFTSMAN-GHEE BASED SWEETS

1. **Name: Making of Indian Sweets**
2. **Sector:** Manufacturing of Ethnic Indian Foods
CODE : SWE305
3. **Eligibility Criteria :** Minimum 5th Std., 14 years of Age + MES Module on Assistant Craftsman-Ghee Based Sweets.
4. **Terminal Competency :** After completion of this level the trained person would be able to work Independently & Confidently as Craftsman in Ghee Section.He would also be able to guide the persons working in Ghee Based Sweets Section.He will be able to:-
 - do the Wastage Management and Up keeping of work place.
 - handle raw materials and products in a safe and hygienic manner.
 - able to supervise the Assistant Craftsmen.
 - prepare all varieties of Ghee Based Sweets with good speed.
 - check the quality of Ghee Based Sweets.
 - handle the Product, People & Equipments.
 - resolve any technical problem during production process.
 - Innovate new products/new varieties.
5. **Duration:** 150 hrs.
6. **Content :**

Practical Competencies	Underpinning Knowledge (Theory)
<p>GENERAL</p> <p>A) Safety Precautions</p> <ul style="list-style-type: none"> • Practice in safe working procedures and observe the necessary precautions. Observe safety procedures when handling steam; diesel; gas; electrical; cutting and grinding equipments • Maintain good housekeeping • Maintain Goods Manufacturing Practices as per Hazard Analysis Critical Control Point. 	<ul style="list-style-type: none"> • Importance of food safety • Importance of safe handling of cutting and grinding equipments; diesel/gas furnaces; steam kettles etc. • Legislations pertaining to food • Interrelation of 4 Ms (man; material; methods and machines) in ensuring food and workplace safety • Protective clothing and equipments • Importance of Goods Manufacturing Practices. • First aid for burns (steam/oil/electrical); minor cuts; foreign body in eye etc. • • General Awareness • About Country • About Seasons • About Environment
<p>APPLICATION</p> <p>PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Handling of Ingredients used in manufacturing of 	<ul style="list-style-type: none"> • Identification of various raw material used in Ghee Based Sweets making

Practical Competencies	Underpinning Knowledge (Theory)
<p>Ghee Based sweets and processing characteristics</p> <p>A) PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> Preparation of ghee based sweets (e.g. Patisa; Gulab Jamun; Soan Papdi; Gujia; Imarti; balushahi; motipak; Karachi/soan halwa;besan/atta/gound/panjeeri/shahi/motichoor laddu etc.) <p>B) PACKAGING</p> <ul style="list-style-type: none"> Concept and types of packaging NORMAL (Canning; Thermoformed trays; preformed pouches; injection molded trays etc.) MAP (modified atmosphere packaging) (nitrogen flushing/oxygen scavengers etc.) Practice canning and tray packaging (with or without MAP) <p>C) SHELF LIFE</p> <ul style="list-style-type: none"> Shelf-life of Ghee Based Sweets. D) Food Cost Handling of Raw material in order to minimise the wastage. Preparation of Ghee Based sweets by following 100% recipe procedures. Handling of Finished Items in order to minimise the wastage. 100% portion control while serving & packing Ghee Based sweets. 	<ul style="list-style-type: none"> Importance of quality of various raw material used in Ghee Based sweets making Importance of GMP; GHP and HACCP Ingredients used and their quality for manufacturing Ghee Based Sweets Importance of Packaging. Importance of Shelf Life. Importance of Temperatures. To learn all the tasks related to Food Cost i.e handling of raw material, recipe procedures, handling of finished items, portion control, Wastage Management etc. Source of Raw Material General Specifications of Raw Material Benefits of Sweets in human life. Basics of Microbiological Hygiene & Sanitation Practices in detail.

Identification and practical knowledge of equipments

<ul style="list-style-type: none"> Diesel/ PNG Bhatti-1 Dabhu -1 	<ul style="list-style-type: none"> Thoki-1 Jhara-1 	<ul style="list-style-type: none"> Phanti-1 Palta-2 	<ul style="list-style-type: none"> Dal Grinder-1 Pata-2
<ul style="list-style-type: none"> Belan-2 Dryfruit cutter/slicer-2 Wooden Phatta-2 	<ul style="list-style-type: none"> Knives-2 Working tables-2 Tai-1 	<ul style="list-style-type: none"> Sieves-2 Electronic weighing balance-1 Kesar Kharal-1 	<ul style="list-style-type: none"> Patila-2 Pista Cutter-2 Sanche-2
<ul style="list-style-type: none"> Karhai-2 	<ul style="list-style-type: none"> Khapcha-1 	<ul style="list-style-type: none"> 	<ul style="list-style-type: none">

ASSISTANT CRAFTSMAN-KAJU & DRY FRUIT BASED SWEETS

1. **Name: Making of Indian Sweets**
2. **Sector:** Manufacturing of Ethnic Indian Foods
CODE : SWE 206
3. **Eligibility Criteria :** Minimum 5th Std., 14 years of Age + MES Module on Attendant-Ethnic Indian Sweets, Snacks & Food
4. **Terminal Competency :** After completion of this level the trained person would be able to work Confidently as Assistant Craftsman in Kaju & Dry Fruit Based Sweets Section. He will be able to :-
 - handle raw materials and products in a safe and hygienic manner.
 - handle the various equipments used in Kaju & Dry Fruit Production.
 - Prepare Kaju & Dry Fruit Sweets like-Kaju Burfi, Kaju Roll,Kaju Laddu, Badam Burfi, Pista Lauj & Anjeer Burfi etc.
 - learn the Wastage Management and up keeping of work place.
5. **Duration:** 180 hrs.
6. **Content**

Practical Competencies	Underpinning Knowledge (Theory)
<p>GENERAL</p> <p>A) Safety Precautions</p> <ul style="list-style-type: none"> • Practice in safe working procedures and observe the necessary precautions. Observe safety procedures when handling steam; diesel; gas; electrical; cutting and grinding equipments • Maintain good housekeeping • Maintain Goods Manufacturing Practices as per Hazard Analysis Critical Control Point. 	<ul style="list-style-type: none"> • Importance of food safety • Importance of safe handling of cutting and grinding equipments; diesel/gas furnaces; steam kettles etc. • Legislations pertaining to food • Interrelation of 4 Ms (man; material; methods and machines) in ensuring food and workplace safety • Protective clothing and equipments • Importance of Goods Manufacturing Practices. • First aid for burns (steam/oil/electrical); minor cuts; foreign body in eye etc. • General Awareness • Country • Seasons • Environment
<p>APPLICATION</p> <p>PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Handling of Ingredients used in manufacturing of Kaju & Dry Fruit Based Sweets and processing characteristics <p>A) PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Preparation of Kaju & Dry Fruit Based Sweets (e.g. Kaju Burfi/roll/laddu; Badam Burfi; Pista Lauj; Anjeer Burfi etc.) 	<ul style="list-style-type: none"> • Identification of various raw material used in Kaju Sweets making • Importance of quality of various raw material used in Kaju & Dry Fruit Based Sweets making • Importance of GMP; GHP and HACCP • Ingredients used and their quality for manufacturing Kaju Sweets

Practical Competencies	Underpinning Knowledge (Theory)
<p>B) PACKAGING</p> <ul style="list-style-type: none"> • Concept and types of packaging NORMAL (Canning; Thermoformed trays; preformed pouches; injection molded trays etc.) MAP (modified atmosphere packaging) (nitrogen flushing/oxygen scavengers etc.) • Practice canning and tray packaging (with or without MAP) <p>C) SHELF LIFE</p> <ul style="list-style-type: none"> • Shelf-life of Kaju & Dry Fruit Based Sweets. <p>D) Food Cost</p> <ul style="list-style-type: none"> • Handling of Raw material in order to minimise the wastage. • Preparation of Kaju & Dry Fruit Based sweets by following 100% recipe procedures. • Handling of Finished Items in order to minimise the wastage. • 100% portion control while serving & packing Kaju & Dry Fruit Based sweets. 	<ul style="list-style-type: none"> • Importance of Packaging. • Importance of Shelf Life.

Identification and practical knowledge of equipments

• Diesel/ PNG Bhatti-1	• Thoki-1	• Phanti-1	• Dal Grinder-1
• Karhai-2	• Jhara-1	• Palta-2	• Pata-1
• Belan-2	• Knives-2	• Sieves-2	• Patila-2
• Dryfruit cutter/slicer-2	• Working tables-2	• Electronic weighing balance-1	• Pista Cutter-2
• Wooden Phatta-1	• Tai-1	• Kesar Kharal-1	• Sanche-2

CRAFTSMAN-KAJU & DRY FRUIT BASED SWEETS

1. **Name: Making of Indian Sweets**
2. **Sector:** Manufacturing of Ethnic Indian Foods
CODE : SWE 307
3. **Eligibility Criteria :** Minimum 5th Std., 14 years of Age + MES Module on Assistant Craftsman-Kaju & Dry Fruit Based Sweets.
4. **Terminal Competency :** After completion of this level the trained person would be able to work Independently & Confidently as Craftsman in Kaju & Dry Fruit Based Sweets Section.He would also be able to guide the persons working in Kaju & Dry Fruit Based Sweets Section.He will be able to:-
 - do the Wastage Management and Up keeping of work place.
 - handle raw materials and products in a safe and hygienic manner.
 - able to supervise the Assistant Craftsmen.
 - prepare all varieties of Kaju & Dry Fruit based sweets with good speed.
 - check the quality of Kaju & Dry Fruit Sweets.
 - handle the Product, People & Equipments.
 - resolve any technical problem during production process.
 - Innovate new products/new varieties.
5. **Duration:** 150 hrs.
6. **Content :**

Practical Competencies	Underpinning Knowledge (Theory)
<p>GENERAL</p> <p>A) Safety Precautions</p> <ul style="list-style-type: none"> • Practice in safe working procedures and observe the necessary precautions. Observe safety procedures when handling steam; diesel; gas; electrical; cutting and grinding equipments • Maintain good housekeeping • Maintain Goods Manufacturing Practices as per Hazard Analysis Critical Control Point. 	<ul style="list-style-type: none"> • Importance of food safety • Importance of safe handling of cutting and grinding equipments; diesel/gas furnaces; steam kettles etc. • Legislations pertaining to food • Interrelation of 4 Ms (man; material; methods and machines) in ensuring food and workplace safety • Protective clothing and equipments • Importance of Goods Manufacturing Practices. • First aid for burns (steam/oil/electrical); minor cuts; foreign body in eye etc. • General Awareness • Country • Seasons • Environment
APPLICATION	

Practical Competencies	Underpinning Knowledge (Theory)
<p>PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Handling of Ingredients used in manufacturing of Kaju & Dry Fruit Based Sweets and processing characteristics <p>A) PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Preparation of Kaju & Dry Fruit Based Sweets (e.g. Kaju Burfi/roll/laddu; Badam Burfi; Pista Lauj; Anjeer Burfi etc.) <p>B) PACKAGING</p> <ul style="list-style-type: none"> • Concept and types of packaging NORMAL (Canning; Thermoformed trays; preformed pouches; injection molded trays etc.) MAP (modified atmosphere packaging) (nitrogen flushing/oxygen scavengers etc.) • Practice canning and tray packaging (with or without MAP) <p>SHELFLIFE</p> <ul style="list-style-type: none"> • Shelf-life of Kaju & Dry Fruit Based Sweets. <p>D) Food Cost</p> <ul style="list-style-type: none"> • Handling of Raw material in order to minimise the wastage. • Preparation of Kaju & Dry Fruit Based sweets by following 100% recipe procedures. • Handling of Finished Items in order to minimise the wastage. • 100% portion control while serving & packing Kaju & Dry Fruit Based sweets. 	<ul style="list-style-type: none"> • Identification of various raw material used in Kaju Sweets making • Importance of quality of various raw material used in Kaju & Dry Fruit Based Sweets making • Importance of GMP; GHP and HACCP • Ingredients used and their quality for manufacturing Kaju Sweets • Importance of Packaging. • Importance of Shelf Life. • Source of Raw Material • General Specifications of Raw Material • Benefits of Sweets in human life. • Basics of Microbiological • Hygiene & Sanitation Practices in detail.

Identification and practical knowledge of equipments

• Diesel/ PNG Bhatti-1	• Thoki-1	• Phanti-1	• Dal Grinder-1 •
• Karhai-2	• Jhara-1	• Palta-2	• Pata-1 •
• Belan-2	• Knives-2	• Sieves-2	• Patila-2 •
• Dryfruit cutter/slicer-2	• Working tables-2	• Electronic weighing balance-1	• Pista Cutter-2 •
• Wooden Phatta-1	• Tai-1	• Kesar Kharal-1	• Sanche-2 •

ASSISTANT CRAFTSMAN- MILK & KHOA SWEETS

1. **Name: Making of Indian Sweets**
2. **Sector:** Manufacturing of Ethnic Indian Foods
CODE : SWE 208
3. **Eligibility Criteria :** Minimum 5th Std., 14 years of Age + MES Module on Attendant-Ethnic Indian Sweets, Snacks & Food
4. **Terminal Competency :** After completion of this level the trained person would be able to work Confidently as Assistant Craftsman in Milk & Khoa Sweets Section. He will be able to :-
learn the Importance of food safety.
 - handle raw materials and products in a safe and hygienic manner.
 - handle the various equipments used in Milk & Khoa Production.
 - Prepare Milk & khoa Sweets like-khoa Burfi, chocolate burfi, khoa peda, kesar peda, pista burfi, badaam pista burfi , kesar khoa burfi, kalakand, milk cake, khoa roll, kheer kadam, coconut burfi, meva bati etc.
 - learn the Wastage Management and up keeping of work place.
5. **Duration:** 180 hrs.
6. **Content :**

Practical Competencies	Underpinning Knowledge (Theory)
<p>GENERAL</p> <p>A) Safety Precautions</p> <ul style="list-style-type: none"> • Practice in safe working procedures and observe the necessary precautions. Observe safety procedures when handling steam; diesel; gas; electrical; cutting and grinding equipments • Maintain good housekeeping • Maintain Goods Manufacturing Practices as per Hazard Analysis Critical Control Point. 	<ul style="list-style-type: none"> • Importance of food safety • Importance of safe handling of cutting and grinding equipments; diesel/gas furnaces; steam kettles etc. • Legislations pertaining to food • Interrelation of 4 Ms (man; material; methods and machines) in ensuring food and workplace safety • Protective clothing and equipments • Importance of Goods Manufacturing Practices. • First aid for burns (steam/oil/electrical); minor cuts; foreign body in eye etc. • General Awareness • Country • Seasons • Environment
<p>APPLICATION</p> <p>PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Handling of Ingredients used in manufacturing of Milk & Khoa sweets and processing characteristics <p>A) PRINCIPLES and PROCESSING</p>	<ul style="list-style-type: none"> • Identification of various raw material used in Milk & Khoa Sweets making • Importance of quality of various raw material used in Milk & Khoa sweets making • Importance of GMP; GHP and HACCP

Practical Competencies	Underpinning Knowledge (Theory)
<ul style="list-style-type: none"> Preparation of khoa Burfi, chocolate burfi, khoa peda, kesar peda, pista burfi, badaam pista burfi, kesar khoa burfi, kalakand, milk cake, khoa roll, kheer kadam, coconut burfi & meva bati. <p>B) PACKAGING</p> <ul style="list-style-type: none"> Concept and types of packaging NORMAL (Canning; Thermoformed trays; preformed pouches; injection molded trays etc.) MAP (modified atmosphere packaging) (nitrogen flushing/oxygen scavengers etc.) Practice canning and tray packaging (with or without MAP) <p>C) SHELF LIFE</p> <ul style="list-style-type: none"> Shelf-life of Milk & Khoa Sweets. 	<ul style="list-style-type: none"> Ingredients used and their quality for manufacturing Milk & Khoa Sweets Importance of Packaging. Importance of Shelf Life.

Identification and practical knowledge of equipments

• Diesel/ PNG Bhatti-1	• Thoki-1	• Phanti-1	• Dal Grinder-1
• Dabbu -1	• Jhara-1	• Palta-2	• Pata-2
• Belan-2	• Knives-2	• Sieves-2	• Patila-2
• Dryfruit cutter/slicer-2	• Working tables-2	• Electronic weighing balance-1	• Pista Cutter-2
• Wooden Phatta-1	• Karhai-2	• Kesar Kharal-1	• Sanche-2

CRAFTSMAN-MILK & KHOA SWEETS

1. **Name: Making of Indian Sweets**
2. **Sector:** Manufacturing of Ethnic Indian Foods
CODE : SWE 309
3. **Eligibility Criteria :** Minimum 5th Std., 14 years of Age + MES Module on Assistant Craftsman- Milk & khoa Sweets
4. **Terminal Competency :** After completion of this level the trained person would be able to work Independently & Confidently as Craftsman in Milk & Khoa sweets Section.He would also be able to guide the persons working in Milk &khoa Sweets Section.He will be able to:-
 - do the Wastage Management and Up keeping of work place.
 - handle raw materials and products in a safe and hygienic manner.
 - able to supervise the Assistant Craftsmen.
 - prepare all varieties of Milk & Khoa Sweets with good speed.
 - check the quality of Milk & Khoa Sweets.
 - handle the Product, People & Equipments.
 - resolve any technical problem during production process.
 - Innovate new products/new varieties.
5. **Duration:** 150 hrs.
6. **Content :**

Practical Competencies	Underpinning Knowledge (Theory)
<p>GENERAL</p> <p>A) Safety Precautions</p> <ul style="list-style-type: none"> • Practice in safe working procedures and observe the necessary precautions. Observe safety procedures when handling steam; diesel; gas; electrical; cutting and grinding equipments • Maintain good housekeeping • Maintain Goods Manufacturing Practices as per Hazard Analysis Critical Control Point. 	<ul style="list-style-type: none"> • Importance of food safety • Importance of safe handling of cutting and grinding equipments; diesel/gas furnaces; steam kettles etc. • Legislations pertaining to food • Interrelation of 4 Ms (man; material; methods and machines) in ensuring food and workplace safety • Protective clothing and equipments • Importance of Goods Manufacturing Practices. • First aid for burns (steam/oil/electrical); minor cuts; foreign body in eye etc. • General Awareness • Country • Seasons • Environment

Practical Competencies	Underpinning Knowledge (Theory)
<p>APPLICATION</p> <p>PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Handling of Ingredients used in manufacturing of Milk & Khoa sweets and processing characteristics <p>A) PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Preparation of khoa Burfi, chocolate burfi, khoa peda, kesar peda, pista burfi, badaam pista burfi, kesar khoa burfi, kalakand, milk cake, khoa roll, kheer kadam, coconut burfi & meva bati. <p>B) PACKAGING</p> <ul style="list-style-type: none"> • Concept and types of packaging NORMAL (Canning; Thermoformed trays; preformed pouches; injection molded trays etc.) MAP (modified atmosphere packaging) (nitrogen flushing/oxygen scavengers etc.) • Practice canning and tray packaging (with or without MAP) <p>C) SHELF LIFE</p> <ul style="list-style-type: none"> • Shelf-life of Milk & Khoa Sweets. <p>D) Food Cost</p> <ul style="list-style-type: none"> • Handling of Raw material in order to minimise the wastage. • Preparation of Milk & Khoa Based sweets by following 100% recipe procedures. • Handling of Finished Items in order to minimise the wastage. • 100% portion control while serving & packing Milk & Khoa Based sweets. 	<ul style="list-style-type: none"> • Identification of various raw material used in Milk & Khoa Sweets making • Importance of quality of various raw material used in Milk & Khoa sweets making • Importance of GMP; GHP and HACCP • Ingredients used and their quality for manufacturing Milk & Khoa Sweets • Importance of Packaging. • Importance of Shelf Life. • Source of Raw Material • General Specifications of Raw Material • Benefits of Sweets in human life. • Basics of Microbiological • Hygiene & Sanitation Practices in detail.
Identification and practical knowledge of equipments	

• Diesel/ PNG Bhatti-1	• Thoki-1	• Phanti-1	• Dal Grinder-1
• Dabhu -1	• Jhara-1	• Palta-2	• Pata-2
• Belan-2	• Knives-2	• Sieves-2	• Patila-2
• Dryfruit cutter/slicer-2	• Working tables-2	• Electronic weighing balance-1	• Pista Cutter-2
• Wooden Phatta-1	• Karhai-2	• Kesar Kharal-1	• Sanche-2

ASSISTANT CRAFTSMAN- NAMKEENS & SAVOURIES

Making of Indian Sweets

Sector: Manufacturing of Ethnic Indian Foods

CODE : SWE210

Eligibility Criteria : Minimum 5th Std., 14 years of Age + MES Module on Attendant-Ethnic Indian Sweets, Snacks & Food

Terminal Competency : After completion of this level the trained person would be able to work Confidently as Assistant Craftsman in Namkeen & Savouries Section. He will be able to :-

- handle raw materials and products in a safe and hygienic manner.
- handle the various equipments used in Namkeen & Savouries Production.
- Prepare Namkeen & Savouries like Bhujia, Fried Dals, Mixtures, Wafers & Potato Sticks etc.
- learn the Wastage Management and up keeping of work place.

Duration: 180 hrs.

Content :

Practical Competencies	Underpinning Knowledge (Theory)
<p>GENERAL</p> <p>A) Safety Precautions</p> <ul style="list-style-type: none"> • Practice in safe working procedures and observe the necessary precautions. Observe safety procedures when handling steam; diesel; gas; electrical; cutting and grinding equipments • Maintain good housekeeping • Maintain Goods Manufacturing Practices as per Hazard Analysis Critical Control Point. 	<ul style="list-style-type: none"> • Importance of food safety • Importance of safe handling of cutting and grinding equipments; diesel/gas furnaces; steam kettles etc. • Legislations pertaining to food • Interrelation of 4 Ms (man; material; methods and machines) in ensuring food and workplace safety • Protective clothing and equipments • Importance of Goods Manufacturing Practices. • First aid for burns (steam/oil/electrical); minor cuts; foreign body in eye etc. • General Awareness • Country • Seasons • Environment
<p>APPLICATION</p> <p>PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Handling of Ingredients used in manufacturing of Namkeens & Savouries and processing characteristics <p>A) PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Preparation of Namkeens & Savouries (e.g. wafers; potato sticks; bhujia; mixtures; fried dals etc.) 	<ul style="list-style-type: none"> • Identification of various raw material used in Namkeens & Savouries making • Importance of quality of various raw material used in Namkeens & Savouries making • Importance of GMP; GHP and HACCP • Ingredients used and their quality for manufacturing Namkeens & Savouries

Practical Competencies	Underpinning Knowledge (Theory)
<p>B) PACKAGING</p> <ul style="list-style-type: none"> • Concept and types of packaging NORMAL (Canning; Thermoformed trays; preformed pouches; injection molded trays etc.) MAP (modified atmosphere packaging) (nitrogen flushing/oxygen scavengers etc.) • Practice canning and tray packaging (with or without MAP) <p>C) SHELF LIFE</p> <ul style="list-style-type: none"> • Shelf-life of Namkeens & Savouries. 	<ul style="list-style-type: none"> • Importance of Packaging. • Importance of Shelf Life.
Identification and practical knowledge of equipments	

• Diesel/ PNG Bhatti-1	• Steam jacketed kettle-1	• Karahi-2	• Dal washing Machine-1
• Tarona-1	• Jhara-1	• Potato Peeler-2	• Hydro-1
• Slicer-1	• Extuder-1	• Dough Mixer-1	• Masala Drum-1
• Electronic weighing balance-1	• Working tables-2	•	•

CRAFTSMAN-NAMKEENS & SAVOURIES

1. **Name: Making of Indian Sweets**
2. **Sector:** Manufacturing of Ethnic Indian Foods
CODE : SWE 311
3. **Eligibility Criteria :** Minimum 5th Std., 14 years of Age + MES Module on **Assistant Craftsman-Namkeens & Savouries**
4. **Terminal Competency :** After completion of this level the trained person would be able to work Independently & Confidently as Craftsman in Namkeens & Savouries Section.He would also be able to guide the persons working in Namkeens & Savouries Section.He will be able to:-
 - do the Wastage Management and Up keeping of work place.
 - handle raw materials and products in a safe and hygienic manner.
 - able to supervise the Assistant Craftsmen.
 - prepare all varieties of Namkeen & Savouries with good speed.
 - check the quality of Namkeen & Savouries Sweets.
 - handle the Product, People & Equipments.
 - resolve any technical problem during production process.
 - Innovate new products/new varieties.
5. **Duration:** 150 hrs.
6. **Content :**

Practical Competencies	Underpinning Knowledge (Theory)
<p>GENERAL</p> <p>A) Safety Precautions</p> <ul style="list-style-type: none"> • Practice in safe working procedures and observe the necessary precautions. Observe safety procedures when handling steam; diesel; gas; electrical; cutting and grinding equipments • Maintain good housekeeping • Maintain Goods Manufacturing Practices as per Hazard Analysis Critical Control Point. 	<ul style="list-style-type: none"> • Importance of food safety • Importance of safe handling of cutting and grinding equipments; diesel/gas furnaces; steam kettles etc. • Legislations pertaining to food • Interrelation of 4 Ms (man; material; methods and machines) in ensuring food and workplace safety • Protective clothing and equipments • Importance of Goods Manufacturing Practices. • First aid for burns (steam/oil/electrical); minor cuts; foreign body in eye etc. • General Awareness • Country • Seasons • Environment
APPLICATION	

<p align="center">Practical Competencies</p>	<p align="center">Underpinning Knowledge (Theory)</p>
<p>PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Handling of Ingredients used in manufacturing of Namkeens & Savouries and processing characteristics <p>A) PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Preparation of Namkeens & Savouries (e.g. wafers; potato sticks; bhujia; mixtures; fried dals etc.) <p>B) PACKAGING</p> <ul style="list-style-type: none"> • Concept and types of packaging NORMAL (Canning; Thermoformed trays; preformed pouches; injection molded trays etc.) MAP (modified atmosphere packaging) (nitrogen flushing/oxygen scavengers etc.) • Practice canning and tray packaging (with or without MAP) <p>C) SHELF LIFE</p> <ul style="list-style-type: none"> • Shelf-life of Namkeens & Savouries. <p>D) Food Cost</p> <ul style="list-style-type: none"> • Handling of Raw material in order to minimise the wastage. • Preparation of Namkeens & Savouries by following 100% recipe procedures. • Handling of Finished Items in order to minimise the wastage. • 100% portion control while serving & packing Namkeens & Savouries. 	<ul style="list-style-type: none"> • Identification of various raw material used in Namkeens & Savouries making • Importance of quality of various raw material used in Namkeens & Savouries making • Importance of GMP; GHP and HACCP • Ingredients used and their quality for manufacturing Namkeens & Savouries • Importance of Packaging. • Importance of Shelf Life. • Source of Raw Material • General Specifications of Raw Material • Benefits of product in human life. • Basics of Microbiological • Hygiene & Sanitation Practices in detail.
<p>Identification and practical knowledge of equipments</p>	

<ul style="list-style-type: none"> • Diesel/ PNG Bhatti-1 	<ul style="list-style-type: none"> • Steam jacketed kettle-1 	<ul style="list-style-type: none"> • Karahi-2 	<ul style="list-style-type: none"> • Dal washing Machine-1
<ul style="list-style-type: none"> • Taronia-1 	<ul style="list-style-type: none"> • Jhara-1 	<ul style="list-style-type: none"> • Potato Peeler-2 	<ul style="list-style-type: none"> • Hydro-1
<ul style="list-style-type: none"> • Slicer-1 	<ul style="list-style-type: none"> • Extuder-1 	<ul style="list-style-type: none"> • Dough Mixer-1 	<ul style="list-style-type: none"> • Masala Drum-1
<ul style="list-style-type: none"> • Electronic weighing balance-1 	<ul style="list-style-type: none"> • Working tables-2 	<ul style="list-style-type: none"> • 	<ul style="list-style-type: none"> •

ASSISTANT CRAFTSMAN-INDIAN SNACKS

1. **Name: Making of Indian Sweets**
2. **Sector:** Manufacturing of Ethnic Indian Foods
CODE : SWE 212
3. **Eligibility Criteria :**Minimum 5th Std., 14 years of Age + MES Module on Attendant-Ethnic Indian Sweets, Snacks & Food
4. **Terminal Competency :** After completion of this level the trained person would be able to work Confidently as Assistant Craftsman in Indian Snacks Section. He will be able to :-
 - handle raw materials and products in a safe and hygienic manner.
 - handle the various equipments used in Indian Snacks Production.
 - Prepare Indian Snacks like- Samosa, Matar Samosa, Gobhi Samosa, Kachori, Pyaz Kachori,
 - Matar Kachori, Plain Dhokla, Fried Dhokla, Sandwich Dhokla, Paneer Dhokla, Paneer Pakora,
 - Mirchi Pakora & Aloo Bonda.
 - learn the Wastage Management and up keeping of work place.
5. **Duration:** 210 hrs.
6. **Content :**

Practical Competencies	Underpinning Knowledge (Theory)
<p style="text-align: center;">GENERAL</p> <p>A) Safety Precautions</p> <ul style="list-style-type: none"> • Practice in safe working procedures and observe the necessary precautions. Observe safety procedures when handling steam; diesel; gas; electrical; cutting and grinding equipments • Maintain good housekeeping • Maintain Goods Manufacturing Practices as per Hazard Analysis Critical Control Point. 	<ul style="list-style-type: none"> • Importance of food safety • Importance of safe handling of cutting and grinding equipments; diesel/gas furnaces; steam kettles etc. • Legislations pertaining to food • Interrelation of 4 Ms (man; material; methods and machines) in ensuring food and workplace safety • Protective clothing and equipments • Importance of Goods Manufacturing Practices. • First aid for burns (steam/oil/electrical); minorcuts; foreign body in eye etc. • General Awareness • Country • Seasons • Environment
<p style="text-align: center;">APPLICATION</p> <p style="text-align: center;">PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Handling of Ingredients used in manufacturing of Indian Snacks and processing characteristics <p>A) PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Preparation of Indian Snacks (e.g. Samosa, Matar Samosa, Gobhi Samosa, Kachori, Pyaz Kachori, Matar Kachori, Plain Dhokla, Fried Dhokla, Sandwich Dhokla & Paneer Dhokla, 	<ul style="list-style-type: none"> • Identification of various raw material used in Indian Snacks making • Importance of quality of various raw material used in Indian Snacks making • Importance of GMP; GHP and HACCP • Ingredients used and their quality for manufacturing

<p style="text-align: center;">Practical Competencies</p> <p>Paneer Pakora, Mirchi Pakora & Aloo Bonda.</p> <p>B) PACKAGING</p> <ul style="list-style-type: none"> • Concept and types of packaging NORMAL (Canning; Thermoformed trays; preformed pouches; injection molded trays etc.) MAP (modified atmosphere packaging) (nitrogen flushing/oxygen scavengers etc.) • Practice canning and tray packaging (with or without MAP) <p>C) SHELF LIFE</p> <ul style="list-style-type: none"> • Shelf-life of Indian Snacks. 	<p style="text-align: center;">Underpinning Knowledge (Theory)</p> <p>Indian Snacks</p> <ul style="list-style-type: none"> • Importance of Packaging. • Importance of Shelf Life.
Identification and practical knowledge of equipments	

• Diesel/ PNG Bhatti-1	• Steam jacketed kettle-1	• Steamer-1	• Jhara-1
• Palta -2	• Pata-2	• Belan-2	• Knives-2
• Dal Grinder-1	• Sieves-2	• Slicer-2	• Patila-2
• Electronic weighing balance-1	• Working tables-2	• Sanche-2	• Dhokla Bhatti-1
• Chopping Board-2	• Ghiya kas-1	• Karahi-2	•

CRAFTSMAN-INDIAN SNACKS

1. **Name: Making of Indian Sweets**
2. **Sector:** Manufacturing of Ethnic Indian Foods
CODE : SWE 313
3. **Eligibility Criteria :** Minimum 5th Std., 14 years of Age + MES Module on Assistant Craftsman Indian Snacks.
4. **Terminal Competency :** After completion of this level the trained person would be able to work Independently & Confidently as Craftsman in Indian Snacks Section. He would also be able to guide the persons working in Indian Snacks Section. He will be able to:-
 - do the Wastage Management and Up keeping of work place.
 - handle raw materials and products in a safe and hygienic manner.
 - able to supervise the Assistant Craftsmen.
 - prepare all varieties of Indian Snacks with good speed.
 - check the quality of Indian Snacks.
 - handle the Product, People & Equipments.
 - resolve any technical problem during production process.
 - Innovate new products/new varieties.
5. **Duration:** 150 hrs.
6. **Content :**

Practical Competencies	Underpinning Knowledge (Theory)
<p>GENERAL</p> <p>A) Safety Precautions</p> <ul style="list-style-type: none"> • Practice in safe working procedures and observe the necessary precautions. Observe safety procedures when handling steam; diesel; gas; electrical; cutting and grinding equipments • Maintain good housekeeping • Maintain Goods Manufacturing Practices as per Hazard Analysis Critical Control Point. 	<ul style="list-style-type: none"> • Importance of food safety • Importance of safe handling of cutting and grinding equipments; diesel/gas furnaces; steam kettles etc. • Legislations pertaining to food • Interrelation of 4 Ms (man; material; methods and machines) in ensuring food and workplace safety • Protective clothing and equipments • Importance of Goods Manufacturing Practices. • First aid for burns (steam/oil/electrical); minor cuts; foreign body in eye etc. • General Awareness • Country • Seasons • Environment
<p>APPLICATION</p> <p>PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Handling of Ingredients used in manufacturing of 	<ul style="list-style-type: none"> • Identification of various raw material used in Indian Snacks making

Practical Competencies

Indian Snacks and processing characteristics

A) PRINCIPLES and PROCESSING

- Preparation of Indian Snacks (e.g. wafers; potato sticks; bhujia; mixtures; fried dals etc.)

B) PACKAGING

- Concept and types of packaging NORMAL (Canning; Thermoformed trays; preformed pouches; injection molded trays etc.) MAP (modified atmosphere packaging) (nitrogen flushing/oxygen scavengers etc.)

- Practice canning and tray packaging (with or without MAP)

C) SHELF LIFE

- **Shelf-life of Indian Snacks.**

D) Food Cost

- Handling of Raw material in order to minimise the wastage.
- Preparation of Indian Snacks by following 100% recipe procedures.
- Handling of Finished Items in order to minimise the wastage.
- **100% portion control while serving & packing Indian Snacks.**

Underpinning Knowledge (Theory)

- Importance of quality of various raw material used in Indian Snacks
- Importance of GMP; GHP and HACCP
- Ingredients used and their quality for manufacturing Indian Snacks.
- Importance of Packaging.
- Importance of Shelf Life.
- Source of Raw Material
- General Specifications of Raw Material
- Benefits of product in human life.
- Basics of Microbiological
- Hygiene & Sanitation Practices in detail.

Identification and practical knowledge of equipments

- Diesel/ PNG Bhatti-1
- Steam jacketed kettle-1
- Steamer-1
- Jhara-1
- Palta -2
- Pata-2
- Belan-2
- Knives-2
- Dal Grinder-1
- Sieves-2
- Slicer-2
- Patila-2
- Electronic weighing balance-1
- Working tables-2
- Sanche-2
- Dhokla Bhatti-1
- Chopping Board-2
- Ghiya kas-1
- Karahi-2

ASSISTANT CRAFTSMAN-NORTH INDIAN FOOD

1. **Name: Making of Indian Sweets**
2. **Sector:** Manufacturing of Ethnic Indian Foods
CODE : SWE 214
3. **Eligibility Criteria :**Minimum 5th Std., 14 years of Age + MES Module on Attendant-Ethnic Indian Sweets, Snacks & Food
4. **Terminal Competency :** After completion of this level the trained person would be able to work Confidently as Assistant Craftsman in North Indian Food Section. He will be able to :-
 - handle raw materials and products in a safe and hygienic manner.
 - handle the various equipments used in North Indian Food Production.
 - Prepare North Indian Food like- Dal Makhni, Matar Paneer, Shahi Paneer, Kadai Paneer, Kadi pakora, Channa Masala, Aloo dum, Rajma, Seasonal Vegetables & Veg. Pulao etc.
 - learn the Wastage Management and up keeping of work place.
5. **Duration:** 210 hrs.
6. **Content :**

Practical Competencies	Underpinning Knowledge (Theory)
<p>GENERAL</p> <p>A) Safety Precautions</p> <ul style="list-style-type: none"> • Practice in safe working procedures and observe the necessary precautions. Observe safety procedures when handling steam; diesel; gas; electrical; cutting and grinding equipments • Maintain good housekeeping • Maintain Goods Manufacturing Practices as per Hazard Analysis Critical Control Point. 	<ul style="list-style-type: none"> • Importance of food safety • Importance of safe handling of cutting and grinding equipments; diesel/gas furnaces; steam kettles etc. • Legislations pertaining to food • Interrelation of 4 Ms (man; material; methods and machines) in ensuring food and workplace safety • Protective clothing and equipments • Importance of Goods Manufacturing Practices. • First aid for burns (steam/oil/electrical); minor cuts; foreign body in eye etc. • General Awareness • Country • Seasons • Environment
<p>APPLICATION</p> <p>PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Handling of Ingredients used in manufacturing of North Indian Food and processing characteristics <p>A) PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Preparation of North Indian Food (e.g. Dal Makhni, Matar Paneer, Shahi Paneer, Kadai Paneer, Kadi pakora, Channa Masala, Aloo dum, Rajma, Seasonal Vegetables & Veg. Pulao etc.) 	<ul style="list-style-type: none"> • Identification of various raw material used in North Indian Food making • Importance of quality of various raw material used in North Indian Food making • Importance of GMP; GHP and HACCP • Ingredients used and their quality for manufacturing North Indian Food • Importance of Packaging. • Importance of Shelf Life.

Practical Competencies	Underpinning Knowledge (Theory)
<p>B) PACKAGING</p> <ul style="list-style-type: none"> • Concept and types of packaging NORMAL (Canning; Thermoformed trays; preformed pouches; injection molded trays etc.) MAP (modified atmosphere packaging) (nitrogen flushing/oxygen scavengers etc.) • Practice canning and tray packaging (with or without MAP) <p>C) SHELF LIFE</p> <ul style="list-style-type: none"> • Shelf-life of North Indian Food Items. 	

Identification and practical knowledge of equipments

• Diesel/ PNG Bhatti-1	• Steam jacketed kettle-1	• Karahi-2	• Jhara-2
• Palta -2	• Pata-2	• Belan-2	• Knives-2
• Dal Grinder-1	• Sieves-2	• Slicer-1	• Patila-2
• Electronic weighing balance-1	• Working tables-2	• Pressure Cooker-1	• Frying Pan-2
• Chopping Board-1	• Ghiya kas-1	• Peeler-2	•

CRAFTSMAN- NORTH INDIAN FOOD

1. **Name: Making of Indian Sweets**
2. **Sector:** Manufacturing of Ethnic Indian Foods
CODE : SWE 315
3. **Eligibility Criteria :** Minimum 5th Std., 14 years of Age + MES Module on Assistant Craftsman North Indian Food.
4. **Terminal Competency :** After completion of this level the trained person would be able to work Independently & Confidently as Craftsman in North Indian Food Section. He would also be able to guide the persons working in North Indian Food Section. He will be able to:-
 - do the Wastage Management and Up keeping of work place.
 - handle raw materials and products in a safe and hygienic manner.
 - able to supervise the Assistant Craftsmen.
 - prepare all varieties of North Indian Food with good speed.
 - check the quality of North Indian Food.
 - handle the Product, People & Equipments.
 - resolve any technical problem during production process.
 - Innovate new products/new varieties.
5. **Duration:** 150 hrs.
6. **Content :**

Practical Competencies	Underpinning Knowledge (Theory)
<p>GENERAL</p> <p>A) Safety Precautions</p> <ul style="list-style-type: none"> • Practice in safe working procedures and observe the necessary precautions. Observe safety procedures when handling steam; diesel; gas; electrical; cutting and grinding equipments • Maintain good housekeeping • Maintain Goods Manufacturing Practices as per Hazard Analysis Critical Control Point. 	<ul style="list-style-type: none"> • Importance of food safety • Importance of safe handling of cutting and grinding equipments; diesel/gas furnaces; steam kettles etc. • Legislations pertaining to food • Interrelation of 4 Ms (man; material; methods and machines) in ensuring food and workplace safety • Protective clothing and equipments • Importance of Goods Manufacturing Practices. • First aid for burns (steam/oil/electrical); minor cuts; foreign body in eye etc. • General Awareness • Country • Seasons • Environment
<p>APPLICATION</p> <p>PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Handling of Ingredients used in manufacturing of North Indian Food and processing characteristics 	<ul style="list-style-type: none"> • Identification of various raw material used in North Indian Food making • Importance of quality of various raw material used in

<p align="center">Practical Competencies</p>	<p align="center">Underpinning Knowledge (Theory)</p>
<p align="center">A) PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Preparation of North Indian Food (e.g. Dal Makhni, Matar Paneer, Shahi Paneer, Kadai Paneer, Kadi pakora, Channa Masala, Alodum, Rajma, Seasonal Vegetables & Veg. Pulao etc.) <p align="center">B) PACKAGING</p> <ul style="list-style-type: none"> • Concept and types of packaging NORMAL (Canning; Thermoformed trays; preformed pouches; injection molded trays etc.) MAP (modified atmosphere packaging) (nitrogen flushing/oxygen scavengers etc.) • Practice canning and tray packaging (with or without MAP) <p align="center">C) SHELF LIFE</p> <ul style="list-style-type: none"> • Shelf-life of North Indian Food Items. <p align="center">D) Food Cost</p> <ul style="list-style-type: none"> • Handling of Raw material in order to minimise the wastage. • Preparation of North Indian Food by following 100% recipe procedures. • Handling of Finished Items in order to minimise the wastage. • 100% portion control while serving & packing North Indian Food. 	<p align="center">North Indian Food making</p> <ul style="list-style-type: none"> • Importance of GMP; GHP and HACCP • Ingredients used and their quality for manufacturing North Indian Food • Importance of Packaging. • Importance of Shelf Life. • Source of Raw Material • General Specifications of Raw Material • Benefits of product in human life. • Basics of Microbiological • Hygiene & Sanitation Practices in detail.
<p>Identification and practical knowledge of equipments</p>	

<ul style="list-style-type: none"> • Diesel/ PNG Bhatti-1 • Palta -2 	<ul style="list-style-type: none"> • Steam jacketed kettle-1 • Pata-2 	<ul style="list-style-type: none"> • Karahi-2 • Belan-2 	<ul style="list-style-type: none"> • Jhara-2 • Knives-2
<ul style="list-style-type: none"> • Dal Grinder-1 	<ul style="list-style-type: none"> • Sieves-2 	<ul style="list-style-type: none"> • Slicer-1 	<ul style="list-style-type: none"> • Patila-2
<ul style="list-style-type: none"> • Electronic weighing balance-1 	<ul style="list-style-type: none"> • Working tables-2 	<ul style="list-style-type: none"> • Pressure Cooker-1 	<ul style="list-style-type: none"> • Frying Pan-2
<ul style="list-style-type: none"> • Chopping Board-1 	<ul style="list-style-type: none"> • Ghiya kas-1 	<ul style="list-style-type: none"> • Peeler-2 	<ul style="list-style-type: none"> •

ASSISTANT CRAFTSMAN-SOUTH INDIAN FOOD

1. **Name: Making of Indian Sweets**
2. **Sector:** Manufacturing of Ethnic Indian Foods
CODE : SWE 216
3. **Eligibility Criteria :** Minimum 5th Std., 14 years of Age + MES Module on Attendant-Ethnic Indian Sweets, Snacks & Food
4. **Terminal Competency :** After completion of this level the trained person would be able to work Confidently as Assistant Craftsman in South Indian Food Section. He will be able to :-
 - handle raw materials and products in a safe and hygienic manner.
 - handle the various equipments used in South Indian Food Production.
 - Prepare South Indian Food like- Plain Dosa, Masala Dosa, Paneer Dosa.,Rava Plain Dosa, Rava Masala Dosa, Paper Masala Dosa,Plain Uttapam & Mixed Uttapam.
 - learn the Wastage Management and up keeping of work place.
5. **Duration:** 180 hrs.
6. **Content :**

Practical Competencies	Underpinning Knowledge (Theory)
<p>GENERAL</p> <p>A) Safety Precautions</p> <ul style="list-style-type: none"> • Practice in safe working procedures and observe the necessary precautions. Observe safety procedures when handling steam; diesel; gas; electrical; cutting and grinding equipments • Maintain good housekeeping • Maintain Goods Manufacturing Practices as per Hazard Analysis Critical Control Point. 	<ul style="list-style-type: none"> • Importance of food safety • Importance of safe handling of cutting and grinding equipments; diesel/gas furnaces; steam kettles etc. • Legislations pertaining to food • Interrelation of 4 Ms (man; material; methods and machines) in ensuring food and workplace safety • Protective clothing and equipments • Importance of Goods Manufacturing Practices. • First aid for burns (steam/oil/electrical); minor cuts; foreign body in eye etc. • General Awareness • Country • Seasons • Environment
<p>APPLICATION</p> <p>PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Handling of Ingredients used in manufacturing of South Indian Food and processing characteristics <p>A) PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Preparation of South Indian Food (e.g. . Plain Dosa, 	<ul style="list-style-type: none"> • Identification of various raw material used in South Indian Food making • Importance of quality of various raw material used in South Indian Food making • Importance of GMP; GHP and HACCP

Practical Competencies

Plain Uttapam, Sambhar Vada, Idli Sambhar, Masala Dosa, Rava Plain Dosa, Rava Masala Dosa, Paper Masala Dosa, Mixed Uttapam etc.)

B) PACKAGING

- Concept and types of packaging NORMAL (Canning; Thermoformed trays; preformed pouches; injection molded trays etc.) MAP (modified atmosphere packaging) (nitrogen flushing/oxygen scavengers etc.)
- Practice canning and tray packaging (with or without MAP)

C) SHELF LIFE

- Shelf-life of South Indian Food Items.

D) Food Cost

- Handling of Raw material in order to minimise the wastage.
- Preparation of South Indian Food by following 100% recipe procedures.
- Handling of Finished Items in order to minimise the wastage.
- **100%** portion control while serving & packing South Indian Food.

Underpinning Knowledge (Theory)

- Ingredients used and their quality for manufacturing South Indian Food
- Importance of Packaging.
- Importance of Shelf Life.

Identification and practical knowledge of equipments

• Dosa Tawa-1	• Dal Grinder-1	• Karahi-1	• Idli Pot-1
• Dosa Palta-1	• Idli Steamer-1	• Belan-2	• Knives-4
• Sambar Palta-1	• Sieves-2	• Slicer-1	• Patila-4
• Electronic weighing balance-1	• Working tables-2	• Mixi-1	• Chopping Board-2
• Frying Pan-2	• Steel Laddles-2	• Steel Mug-2	• Dori-1
• Steel Bucket-1	• Dosa Mop-2	• Masala Dani-1	• Pressure Cooker-1
• Imli Channi-1	• Rava Glass-2	• Dosa Katori-2	• Muslin Cloth.

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CRAFTSMAN- SOUTH INDIAN FOOD

1. **Name: Making of Indian Sweets**
2. **Sector:** Manufacturing of Ethnic Indian Foods
CODE : SWE317
3. **Eligibility Criteria :** Minimum 5th Std., 14 years of Age + MES Module on Assistant Craftsman- South Indian Food.
4. **Terminal Competency :** After completion of this level the trained person would be able to work Independently & Confidently as Craftsman in South Indian Food Section.He would also be able to guide the persons working in South Indian Food Section.He will be able to:-
 - do the Wastage Management and Up keeping of work place.
 - handle raw materials and products in a safe and hygienic manner.
 - able to supervise the Assistant Craftsmen.
 - prepare all varieties of South Indian Food with good speed.
 - check the quality of South Indian Food.
 - handle the Product, People & Equipments.
 - resolve any technical problem during production process.
 - Innovate new products/new varieties.
5. **Duration:** 150 hrs.
6. **Content :**

Practical Competencies	Underpinning Knowledge (Theory)
<p>GENERAL</p> <p>A) Safety Precautions</p> <ul style="list-style-type: none"> • Practice in safe working procedures and observe the necessary precautions. Observe safety procedures when handling steam; diesel; gas; electrical; cutting and grinding equipments • Maintain good housekeeping • Maintain Goods Manufacturing Practices as per Hazard Analysis Critical Control Point. 	<ul style="list-style-type: none"> • Importance of food safety • Importance of safe handling of cutting and grinding equipments; diesel/gas furnaces; steam kettles etc. • Legislations pertaining to food • Interrelation of 4 Ms (man; material; methods and machines) in ensuring food and workplace safety • Protective clothing and equipments • Importance of Goods Manufacturing Practices. • First aid for burns (steam/oil/electrical); minor cuts; foreign body in eye etc. • General Awareness • Country • Seasons • Environment
APPLICATION	

<p style="text-align: center;">Practical Competencies</p> <p>PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Handling of Ingredients used in manufacturing of South Indian Food and processing characteristics <p>A) PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Preparation of South Indian Food (e.g. . Plain Dosa, Plain Uttapam, Sambhar Vada, Idli Sambhar, Masala Dosa, Rava Plain Dosa, Rava Masala Dosa, Paper Masala Dosa, Mixed Uttapam etc.) <p>B) PACKAGING</p> <ul style="list-style-type: none"> • Concept and types of packaging NORMAL (Canning; Thermoformed trays; preformed pouches; injection molded trays etc.) MAP (modified atmosphere packaging) (nitrogen flushing/oxygen scavengers etc.) • Practice canning and tray packaging (with or without MAP) <p>C) SHELF LIFE</p> <ul style="list-style-type: none"> • Shelf-life of South Indian Food Items. <p>D) Food Cost</p> <ul style="list-style-type: none"> • Handling of Raw material in order to minimise the wastage. • Preparation of South Indian Food by following 100% recipe procedures. • Handling of Finished Items in order to minimise the wastage. • 100% portion control while serving & packing South Indian Food. 	<p style="text-align: center;">Underpinning Knowledge (Theory)</p> <ul style="list-style-type: none"> • Identification of various raw material used in South Indian Food making • Importance of quality of various raw material used in South Indian Food making • Importance of GMP; GHP and HACCP • Ingredients used and their quality for manufacturing South Indian Food • Importance of Packaging. • Importance of Shelf Life. • Source of Raw Material • General Specifications of Raw Material • Benefits of product in human life. • Basics of Microbiological • Hygiene & Sanitation Practices in detail.
<p>Identification and practical knowledge of equipments</p>	

• Dosa Tawa-1	• Dal Grinder-1	• Karahi-1	• Idli Pot-1
• Dosa Palta-1	• Idli Steamer-1	• Belan-2	• Knives-4
• Sambar Palta-1	• Sieves-2	• Slicer-1	• Patila-4
• Electronic weighing balance-1	• Working tables-2	• Mixi-1	• Chopping Board-2
• Frying Pan-2	• Steel Laddles-2	• Steel Mug-2	• Dori-1
• Steel Bucket-1	• Dosa Mop-2	• Masala Dani-1	• Pressure Cooker-1
• Imli Channi-1	• Rava Glass-2	• Dosa Katori-2	• Muslin Cloth.

ASSISTANT CRAFTSMAN-INDIAN CHINESE FOOD

1. **Name: Making of Indian Sweets**
2. **Sector:** Manufacturing of Ethnic Indian Foods
CODE : SWE 218
3. **Eligibility Criteria :** Minimum 5th Std., 14 years of Age + MES Module on Attendant-Ethnic Indian Sweets, Snacks & Food
4. **Terminal Competency :** After completion of this level the trained person would be able to work Confidently as Assistant Craftsman in Indian Chinese Food Section. He will be able to :-
 - handle raw materials and products in a safe and hygienic manner.
 - handle the various equipments used in Indian Chinese Food Production.
 - Prepare Indian Chinese Food like-Veg.Chowmein,Soups,Veg.Fried Rice,Veg.Spring Roll,
 - Veg. Choupsey,Chilly Potato, Chilly Paneer & Chilly Mushroom etc.
 - learn the Wastage Management and up keeping of work place.
5. **Duration:** 180 hrs.
6. **Content :**

Practical Competencies	Underpinning Knowledge (Theory)
<p>GENERAL</p> <p>A) Safety Precautions</p> <ul style="list-style-type: none"> • Practice in safe working procedures and observe the necessary precautions. Observe safety procedures when handling steam; diesel; gas; electrical; cutting and grinding equipments • Maintain good housekeeping • Maintain Goods Manufacturing Practices as per Hazard Analysis Critical Control Point. 	<ul style="list-style-type: none"> • Importance of food safety • Importance of safe handling of cutting and grinding equipments; diesel/gas furnaces; steam kettles etc. • Legislations pertaining to food • Interrelation of 4 Ms (man; material; methods and machines) in ensuring food and workplace safety • Protective clothing and equipments • Importance of Goods Manufacturing Practices. • First aid for burns (steam/oil/electrical); minorcuts; foreign body in eye etc. • General Awareness • Country • Seasons • Environment
<p>APPLICATION</p> <p>PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Handling of Ingredients used in manufacturing of Indian Chinese Food and processing characteristics <p>A) PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Preparation of Indian Chinese Food (e.g. . Veg.Chowmein, Veg.Fried Rice, Veg.Spring Roll, Veg.Choupsey, Chilly Potato, Chilly Paneer, Chilly Mushroom & Soups etc.) 	<ul style="list-style-type: none"> • Identification of various raw material used in Indian Chinese Food making • Importance of quality of various raw material used in Indian Chinese Food making • Importance of GMP; GHP and HACCP • Ingredients used and their quality for manufacturing Indian Chinese Food • Importance of Packaging.

Practical Competencies	Underpinning Knowledge (Theory)
<p style="text-align: center;">B) PACKAGING</p> <ul style="list-style-type: none"> • Concept and types of packaging NORMAL (Canning; Thermoformed trays; preformed pouches; injection molded trays etc.) MAP (modified atmosphere packaging) (nitrogen flushing/oxygen scavengers etc.) • Practice canning and tray packaging (with or without MAP) <p style="text-align: center;">C) SHELF LIFE</p> <ul style="list-style-type: none"> • Shelf-life of Indian Chinese Food Items. 	<ul style="list-style-type: none"> • Importance of Shelf Life.

Identification and practical knowledge of equipments

• Chiense Range-1	• Grinder-1	• Karahi-2	• Chopping Board-2
• Chiense Palta -2	• Non Stick Pan-2	• Belan-2	• Knives-2
• Electronic weighing balance-1	• Rice Sieve-1	• Slicer-2	• Patila-2
• Working tables-1	• Mixi-1	• Chinese Laddles-2	• Noodle Sieve-1

CRAFTSMAN- INDIAN CHINESE FOOD

1. **Name: Making of Indian Sweets**
2. **Sector:** Manufacturing of Ethnic Indian Foods
CODE : SWE319
3. **Eligibility Criteria :** Minimum 5th Std., 14 years of Age + MES Module on **Assistant Craftsman-** Indian Chinese Food.
4. **Terminal Competency :** After completion of this level the trained person would be able to work Independently & Confidently as Craftsman in Indian Chinese Food Section.He would also be able to guide the persons working in Indian Chinese Food Section.He will be able to:-
 - o do the Wastage Management and Up keeping of work place.
 - o handle raw materials and products in a safe and hygienic manner.
 - o able to supervise the Assistant Craftsmen.
 - o prepare all varieties of Indian Chinese Food with good speed.
 - o check the quality of Indian Chinese Food.
 - o handle the Product, People & Equipments.
 - o resolve any technical problem during production process.
 - o Innovate new products/new varieties.
5. **Duration:** 150 hrs.
6. **Content :**

Practical Competencies	Underpinning Knowledge (Theory)
<p>GENERAL</p> <p>A) Safety Precautions</p> <ul style="list-style-type: none"> • Practice in safe working procedures and observe the necessary precautions. Observe safety procedures when handling steam; diesel; gas; electrical; cutting and grinding equipments • Maintain good housekeeping • Maintain Goods Manufacturing Practices as per Hazard Analysis Critical Control Point. 	<ul style="list-style-type: none"> • Importance of food safety • Importance of safe handling of cutting and grinding equipments; diesel/gas furnaces; steam kettles etc. • Legislations pertaining to food • Interrelation of 4 Ms (man; material; methods and machines) in ensuring food and workplace safety • Protective clothing and equipments • Importance of Goods Manufacturing Practices. • First aid for burns (steam/oil/electrical); minorcuts; foreign body in eye etc. • General Awareness • Country • Seasons • Environment
<p>APPLICATION</p> <p>PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Handling of Ingredients used in manufacturing of Indian Chinese Food and processing characteristics 	<ul style="list-style-type: none"> • Identification of various raw material used in Indian Chinese Food making • Importance of quality of various raw material used in

Practical Competencies		Underpinning Knowledge (Theory)	
<p style="text-align: center;">A) PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> Preparation of Indian Chinese Food (e.g. . Veg.Chowmein, Veg.Fried Rice, Veg.Spring Roll, Veg.Choupseuy, Chilly Potato, Chilly Paneer, Chilly Mushroom & Soups etc.) <p style="text-align: center;">B) PACKAGING</p> <ul style="list-style-type: none"> Concept and types of packaging NORMAL (Canning; Thermoformed trays; preformed pouches; injection molded trays etc.) MAP (modified atmosphere packaging) (nitrogen flushing/oxygen scavengers etc.) Practice canning and tray packaging (with or without MAP) <p style="text-align: center;">C) SHELF LIFE</p> <ul style="list-style-type: none"> Shelf-life of Indian Chinese Food Items. <p style="text-align: center;">D) Food Cost</p> <ul style="list-style-type: none"> Handling of Raw material in order to minimise the wastage. Preparation of Indian Chinese Food by following 100% recipe procedures. Handling of Finished Items in order to minimise the wastage. 100% portion control while serving & packing Indian Chinese Food. 		<p>Indian Chinese Food making</p> <ul style="list-style-type: none"> Importance of GMP; GHP and HACCP Ingredients used and their quality for manufacturing Indian Chinese Food Importance of Packaging. Importance of Shelf Life. Source of Raw Material General Specifications of Raw Material Benefits of product in human life. Basics of Microbiological Hygiene & Sanitation Practices in detail. 	
Identification and practical knowledge of equipments			
• Chiense Range-1	• Grinder-1	• Karahi-2	• Chopping Board-2
• Chiense Palta -2	• Non Stick Pan-2	• Belan-2	• Knives-2
• Electronic weighing balance-1	• Rice Sieve-1	• Slicer-2	• Patila-2
• Working tables-1	• Mixi-1	• Chiense Laddles-2	• Noodle Sieve-1

ASSISTANT CRAFTSMAN-CONTINENTAL FOOD

1. Name: Making of Indian Sweets

2. Sector: Manufacturing of Ethnic Indian Foods
CODE : SWE 220

3. Eligibility Criteria : Minimum 5th Std., 14 years of Age + MES Module on Attendant-Ethnic Indian Sweets, Snacks & Food

4. Terminal Competency : After completion of this level the trained person would be able to work Confidently as Assistant Craftsman in Continental Food Section. He will be able to :-

- handle raw materials and products in a safe and hygienic manner.
- handle the various equipments used in Continental Food Production.
- Prepare Continental Food like- Veg.Burgers, Veg.Pizzas, French fries, Veg.Cutlets, Veg.Sandwiches & Veg.Rolls.
- learn the Wastage Management and up keeping of work place.

5. Duration: 180 hrs.

6. Content :

Practical Competencies	Underpinning Knowledge (Theory)
<p>GENERAL</p> <p>A) Safety Precautions</p> <ul style="list-style-type: none"> • Practice in safe working procedures and observe the necessary precautions. Observe safety procedures when handling steam; diesel; gas; electrical; cutting and grinding equipments • Maintain good housekeeping • Maintain Goods Manufacturing Practices as per Hazard Analysis Critical Control Point. 	<ul style="list-style-type: none"> • Importance of food safety • Importance of safe handling of cutting and grinding equipments; diesel/gas furnaces; steam kettles etc. • Legislations pertaining to food • Interrelation of 4 Ms (man; material; methods and machines) in ensuring food and workplace safety • Protective clothing and equipments • Importance of Goods Manufacturing Practices. • First aid for burns (steam/oil/electrical); minor cuts; foreign body in eye etc. • General Awareness • Country • Seasons • Environment
<p>APPLICATION</p> <p>PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Handling of Ingredients used in manufacturing of Continental Food and processing characteristics <p>A) PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Preparation of Continental Food (e.g. Veg.Burgers & Veg.Pizzas etc.) 	<ul style="list-style-type: none"> • Identification of various raw material used in Continental Food making • Importance of quality of various raw material used in Continental Food making • Importance of GMP; GHP and HACCP • Ingredients used and their quality for manufacturing

Practical Competencies	Underpinning Knowledge (Theory)
<p>B) PACKAGING</p> <ul style="list-style-type: none"> • Concept and types of packaging NORMAL (Canning; Thermoformed trays; preformed pouches; injection molded trays etc.) MAP (modified atmosphere packaging) (nitrogen flushing/oxygen scavengers etc.) • Practice canning and tray packaging (with or without MAP) <p>C) SHELF LIFE</p> <ul style="list-style-type: none"> • Shelf-life of Continental Food Items. 	<p>Continental Food</p> <ul style="list-style-type: none"> • Importance of Packaging. • Importance of Shelf Life.

Identification and practical knowledge of equipments

• Pizza Oven-1	• Pizza Cutter-2	• Knives-2	• Chopping Board-2
• Electronic weighing balance-1	• Fryer-1	• Slicer-2	• Working Table-1
• Tongs-2	• Frying Basket-1	•	•

CRAFTSMAN- CONTINENTAL FOOD

1. **Name:** Making of Indian Sweets
2. **Sector:** Manufacturing of Ethnic Indian Foods
3. **CODE :** SWE 321
4. **Eligibility Criteria :** Minimum 5th Std., 14 years of Age + MES Module on **Assistant Craftsman- Continental Food.**
5. **Terminal Competency :** After completion of this level the trained person would be able to work Independently & Confidently as Craftsman in Continental Food Section. He would also be able to guide the persons working in Continental Food Section. He will be able to:-
 - do the Wastage Management and Up keeping of work place.
 - handle raw materials and products in a safe and hygienic manner.
 - able to supervise the Assistant Craftsmen.
 - prepare all varieties of Continental Food with good speed.
 - check the quality of Continental Food.
 - handle the Product, People & Equipments.
 - resolve any technical problem during production process.
 - Innovate new products/new varieties.
6. **Duration:** 150 hrs.
7. **Content :**

Practical Competencies	Underpinning Knowledge (Theory)
<p>GENERAL</p> <p>A) Safety Precautions</p> <ul style="list-style-type: none"> • Practice in safe working procedures and observe the necessary precautions. Observe safety procedures when handling steam; diesel; gas; electrical; cutting and grinding equipments • Maintain good housekeeping • Maintain Goods Manufacturing Practices as per Hazard Analysis Critical Control Point. 	<ul style="list-style-type: none"> • Importance of food safety • Importance of safe handling of cutting and grinding equipments; diesel/gas furnaces; steam kettles etc. • Legislations pertaining to food • Interrelation of 4 Ms (man; material; methods and machines) in ensuring food and workplace safety • Protective clothing and equipments • Importance of Goods Manufacturing Practices. • First aid for burns (steam/oil/electrical); minor cuts; foreign body in eye etc. • General Awareness • Country • Seasons • Environment

Practical Competencies	Underpinning Knowledge (Theory)
<p>APPLICATION</p> <p>PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Handling of Ingredients used in manufacturing of Continental Food and processing characteristics <p>A) PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Preparation of Continental Food (e.g. Veg.Burgers & Veg.Pizzas etc.) <p>B) PACKAGING</p> <ul style="list-style-type: none"> • Concept and types of packaging NORMAL (Canning; Thermoformed trays; preformed pouches; injection molded trays etc.) MAP (modified atmosphere packaging) (nitrogen flushing/oxygen scavengers etc.) • Practice canning and tray packaging (with or without MAP) <p>C) SHELF LIFE</p> <ul style="list-style-type: none"> • Shelf-life of Continental Food Items. <p>D) Food Cost</p> <ul style="list-style-type: none"> • Handling of Raw material in order to minimise the wastage. • Preparation of Continental Food by following 100% recipe procedures. • Handling of Finished Items in order to minimise the wastage. • 100% portion control while serving & packing Continental Food. 	<ul style="list-style-type: none"> • Identification of various raw material used in Continental Food making • Importance of quality of various raw material used in Continental Food making • Importance of GMP; GHP and HACCP • Ingredients used and their quality for manufacturing Continental Food • Importance of Packaging. • Importance of Shelf Life. • Source of Raw Material • General Specifications of Raw Material • Benefits of product in human life. • Basics of Microbiological • Hygiene & Sanitation Practices in detail.

Identification and practical knowledge of equipments

• Pizza Oven-1	• Pizza Cutter-2	• Knives-2	• Chopping Board-2
• Electronic weighing balance-1	• Fryer-1	• Slicer-2	• Working Table-1
• Tongs-2	• Frying Basket-1	•	•

ASSISTANT CRAFTSMAN-INDIAN CHAT

1. **Name:** Making of Indian Sweets
2. **Sector:** Manufacturing of Ethnic Indian Foods
CODE : SWE 222
3. **Eligibility Criteria :** Minimum 5th Std., 14 years of Age + MES Module on Attendant-Ethnic Indian Sweets, Snacks & Food
4. **Terminal Competency :** After completion of this level the trained person would be able to work Confidently as Assistant Craftsman in Indian Chat Section. He will be able to :-
 - handle raw materials and products in a safe and hygienic manner.
 - handle the various equipments used in Indian Chat Production.
 - prepare Pani Poori, Papri Chat, Dahi Bhalla, Lachha Tokri, Raj Kachori, Channa Bhatura & Pao Bhaji etc.
 - learn the Wastage Management and up keeping of work place.
5. **Duration:** 180 hrs.
6. **Content :**

Practical Competencies	Underpinning Knowledge (Theory)
<p>GENERAL</p> <p>A) Safety Precautions</p> <ul style="list-style-type: none"> • Practice in safe working procedures and observe the necessary precautions. Observe safety procedures when handling steam; diesel; gas; electrical; cutting and grinding equipments • Maintain good housekeeping • Maintain Goods Manufacturing Practices as per Hazard Analysis Critical Control Point. 	<ul style="list-style-type: none"> • Importance of food safety • Importance of safe handling of cutting and grinding equipments; diesel/gas furnaces; steam kettles etc. • Legislations pertaining to food • Interrelation of 4 Ms (man; material; methods and machines) in ensuring food and workplace safety • Protective clothing and equipments • Importance of Goods Manufacturing Practices. • First aid for burns (steam/oil/electrical); minor cuts; foreign body in eye etc. • General Awareness • Country • Seasons • Environment
<p>APPLICATION</p> <p>PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Handling of Ingredients used in manufacturing of Indian Chat and processing characteristics <p>A) PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Preparation of Indian Chat (e.g. Pani Poori, Dahi Bhalla, Papri Chat, Lachha Tokri, Raj Kachori, Channa Bhatura, Pao Bhaji etc.) 	<ul style="list-style-type: none"> • Identification of various raw material used in Indian Chat making • Importance of quality of various raw material used in Indian Chat making • Importance of GMP; GHP and HACCP • Ingredients used and their quality for manufacturing Indian Chat

Practical Competencies	Underpinning Knowledge (Theory)
<p style="text-align: center;">B) PACKAGING</p> <ul style="list-style-type: none"> • Concept and types of packaging NORMAL (Canning; Thermoformed trays; preformed pouches; injection molded trays etc.) MAP (modified atmosphere packaging) (nitrogen flushing/oxygen scavengers etc.) • Practice canning and tray packaging (with or without MAP) <p style="text-align: center;">C) SHELF LIFE</p> <ul style="list-style-type: none"> • Shelf-life of Indian Chat Items. 	<ul style="list-style-type: none"> • Importance of Packaging. • Importance of Shelf Life.

Identification and practical knowledge of equipments

• Diesel/ PNG Bhatti-1	• Tikki Palta-2	• Karahi-2	• Jhara-1
• Palta-2	• Pata-1	• Belan-2	• Knives-2
• Steel Topiya-1	• Sieves-2	• Slicer-2	• Patila-2
• Electronic weighing balance-1	• Working tables-2	• Sanche-2	• Chopping Board-2

CRAFTSMAN-INDIAN CHAT

1. **Name: Making of Indian Sweets**
2. **Sector:** Manufacturing of Ethnic Indian Foods
3. **CODE: SWE 323**
4. **Eligibility Criteria :** Minimum 5th Std., 14 years of Age + MES Module on Assistant Craftsman-Indian Chat.
5. **Terminal Competency :** After completion of this level the trained person would be able to work Independently & Confidently as Craftsman in Indian Chat Section.He would also be able to guide the persons working in Indian Chat Section.He will be able to:-
 - do the Wastage Management and Up keeping of work place.
 - handle raw materials and products in a safe and hygienic manner.
 - able to supervise the Assistant Craftsmen.
 - prepare all varieties of Indian Chat with good speed.
 - check the quality of Indian Chat.
 - handle the Product, People & Equipments.
 - resolve any technical problem during production process.
 - Innovate new products/new varieties.
6. **Duration:** 150 hrs.
7. **Content :**

Practical Competencies	Underpinning Knowledge (Theory)
<p>GENERAL</p> <p>A) Safety Precautions</p> <ul style="list-style-type: none"> • Practice in safe working procedures and observe the necessary precautions. Observe safety procedures when handling steam; diesel; gas; electrical; cutting and grinding equipments • Maintain good housekeeping • Maintain Goods Manufacturing Practices as per Hazard Analysis Critical Control Point. 	<ul style="list-style-type: none"> • Importance of food safety • Importance of safe handling of cutting and grinding equipments; diesel/gas furnaces; steam kettles etc. • Legislations pertaining to food • Interrelation of 4 Ms (man; material; methods and machines) in ensuring food and workplace safety • Protective clothing and equipments • Importance of Goods Manufacturing Practices. • First aid for burns (steam/oil/electrical); minor cuts; foreign body in eye etc. • General Awareness • Country • Seasons • Environment
<p>APPLICATION</p> <p>PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Handling of Ingredients used in manufacturing of 	<ul style="list-style-type: none"> • Identification of various raw material used in Indian Chat making

<p style="text-align: center;">Practical Competencies</p>	<p style="text-align: center;">Underpinning Knowledge (Theory)</p>
<p>Indian Chat and processing characteristics</p> <p>A) PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> Preparation of Indian Chat (e.g. Pani Poori, Dahi Bhalla, Papri Chat, Lachha Tokri, Raj Kachori, Channa Bhatara, Pao Bhaji etc.) <p>B) PACKAGING</p> <ul style="list-style-type: none"> Concept and types of packaging NORMAL (Canning; Thermoformed trays; preformed pouches; injection molded trays etc.) MAP (modified atmosphere packaging) (nitrogen flushing/oxygen scavengers etc.) Practice canning and tray packaging (with or without MAP) <p>C) SHELF LIFE</p> <ul style="list-style-type: none"> Shelf-life of Indian Chat Items. <p>D) Food Cost</p> <ul style="list-style-type: none"> Handling of Raw material in order to minimise the wastage. Preparation of Indian Chat by following 100% recipe procedures. Handling of Finished Items in order to minimise the wastage. 100% portion control while serving & packing Indian Chat. 	<ul style="list-style-type: none"> Importance of quality of various raw material used in Indian Chat making Importance of GMP; GHP and HACCP Ingredients used and their quality for manufacturing Indian Chat Importance of Packaging. Importance of Shelf Life. Source of Raw Material General Specifications of Raw Material Benefits of Indian Chat in human life. Basics of Microbiological Hygiene & Sanitation Practices in detail.

Identification and practical knowledge of equipments

• Diesel/ PNG Bhatti-1	• Tikki Palta-2	• Karahi-2	• Jhara-1	•
• Palta-2	• Pata-1	• Belan-2	• Knives-2	•
• Steel Topiya-1	• Sieves-2	• Slicer-2	• Patila-2	•
• Electronic weighing balance-1	• Working tables-2	• Sanche-2	• Chopping Board-2	•

ASSISTANT CRAFTSMAN-RETAIL COUNTER INDIAN CHAT

1. **Name: Making of Indian Sweets**
2. **Sector:** Manufacturing of Ethnic Indian Foods
CODE: SWE224
3. **Eligibility Criteria :** Minimum 5th Std., 14 years of Age
4. **Terminal Competency :** After completion of this level the trained person would be able to work Confidently as Assistant Craftsman at Retail Counter Indian Chat Section. He will be able to :-
 - handle raw materials and products in a safe and hygienic manner.
 - handle the various equipments used at Retail Counter Indian Chat.
 - Serve Indian Chat like-Pani Poori, Papri Chat, Dahi Bhalla,Lachha Tokri, Raj Kachori,
 - Channa Bhatura & Pao Bhaji etc.
 - handle customers at the retail counter.
 - learn the Wastage Management and up keeping of work place.
5. **Duration:** 120 hrs.
6. **Content :**

Practical Competencies	Underpinning Knowledge (Theory)
<p>GENERAL</p> <p>A) Safety Precautions</p> <ul style="list-style-type: none"> • Practice in safe working procedures and observe the necessary precautions. Observe safety procedures when handling steam; diesel; gas; electrical; cutting and grinding equipments • Maintain good housekeeping • Maintain Goods Manufacturing Practices as per Hazard Analysis Critical Control Point. 	<ul style="list-style-type: none"> • Importance of food safety • Importance of safe handling of cutting and grinding equipments; diesel/gas furnaces; steam kettles etc. • Legislations pertaining to food • Interrelation of 4 Ms (man; material; methods and machines) in ensuring food and workplace safety • Protective clothing and equipments • Importance of Goods Manufacturing Practices. • First aid for burns (steam/oil/electrical); minor cuts; foreign body in eye etc. • General Awareness • Country • Seasons • Environment
<p>APPLICATION</p> <p>PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Handling of Ingredients used in manufacturing of Indian Chat and processing characteristics <p>A) PRINCIPLES and PROCESSING</p>	<ul style="list-style-type: none"> • Identification of various raw material used in Serving Indian Chat. • Importance of quality of various raw material used in Serving Indian Chat.

<p align="center">Practical Competencies</p>	<p align="center">Underpinning Knowledge (Theory)</p>
<ul style="list-style-type: none"> • Service Procedure of Indian Chat (e.g. Pani Pouri, Dahi Bhalla, Papri Chat, Lachha Tokri, Raj Kachori, Channa Bhatura, Pao Bhaji etc.) B) PACKAGING • Concept and types of packaging NORMAL (Canning; Thermoformed trays; preformed pouches; injection molded trays etc.) MAP (modified atmosphere packaging) (nitrogen flushing/oxygen scavengers etc.) • Practice canning and tray packaging (with or without MAP) C) SHELF LIFE • Shelf-life of Indian Chat Items. 	<ul style="list-style-type: none"> • Importance of GMP; GHP and HACCP • Ingredients used and their quality for Serving Indian Chat • Importance of Packaging. • Importance of Shelf Life.

Identification and practical knowledge of equipments

• Bainmarie-1	• Service Counter-1	• Knives-2	• Tongs-2
• Steel containers-4	• Laddles-2	• Electronic weighing balance-1	• Patila-2
• Tawa-1	• Palta-2	• Potato Masher-1	• Plates-4

CRAFTSMAN-RETAIL COUNTER INDIAN CHAT

1. **Name: Making of Indian Sweets**
2. **Sector:** Manufacturing of Ethnic Indian Foods
CODE: SWE325
3. **Eligibility Criteria :** Minimum 5th Std., 14 years of Age + MES Module on Assistant Craftsman -Retail Counter Indian Chat
4. **Terminal Competency :** After completion of this level the trained person would be able to work Independently & Confidently as Craftsman at Retail Counter Indian Chat Section.He would also be able to guide the persons working at Retail Counter Chat Section..He will be able to:-
 - do the Wastage Management and Up keeping of work place.
 - handle raw materials and products in a safe and hygienic manner.
 - able to supervise the Assistant Craftsmen.
 - handle customers at the Retail Counter & solve their queries.
 - serve all varieties of Indian Chat with good speed.
 - check the quality of Indian Chat.
 - handle the Product, People & Equipments.
 - resolve any technical problem during production process.
 - Innovate new products/new varieties.
5. **Duration:** 90 hrs.(30% Demo Kitchen & 70% On-The-Job Training)
6. **Content :**

Practical Competencies	Underpinning Knowledge (Theory)
<p>GENERAL</p> <p>A) Safety Precautions</p> <ul style="list-style-type: none"> • Practice in safe working procedures and observe the necessary precautions. Observe safety procedures when handling steam; diesel; gas; electrical; cutting and grinding equipments • Maintain good housekeeping • Maintain Goods Manufacturing Practices as per Hazard Analysis Critical Control Point. 	<ul style="list-style-type: none"> • Importance of food safety • Importance of safe handling of cutting and grinding equipments; diesel/gas furnaces; steam kettles etc. • Legislations pertaining to food • Interrelation of 4 Ms (man; material; methods and machines) in ensuring food and workplace safety • Protective clothing and equipments • Importance of Goods Manufacturing Practices. • First aid for burns (steam/oil/electrical); minor cuts; foreign body in eye etc. • General Awareness • Country • Seasons

Practical Competencies	Underpinning Knowledge (Theory)
<p>APPLICATION</p> <p>PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Handling of Ingredients used in manufacturing of Indian Chat and processing characteristics <p>A) PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Service Procedure of Indian Chat (e.g. Pani Poori, Dahi Bhalla, Papri Chat, Lachha Tokri, Raj Kachori, Channa Bhatura, Pao Bhaji etc.) <p>B) PACKAGING</p> <ul style="list-style-type: none"> • Concept and types of packaging NORMAL (Canning; Thermoformed trays; preformed pouches; injection molded trays etc.) MAP (modified atmosphere packaging) (nitrogen flushing/oxygen scavengers etc.) • Practice canning and tray packaging (with or without MAP) <p>C) SHELF LIFE</p> <ul style="list-style-type: none"> • Shelf-life of Indian Chat Items. <p>D) Food Cost</p> <ul style="list-style-type: none"> • Handling of Finished Products in order to minimise the wastage. • Serving of Indian Chat by following 100% recipe procedures. • Handling of Finished Items in order to minimise the wastage. • 100% portion control while serving & packing Indian Chat. 	<ul style="list-style-type: none"> • Environment • Identification of various raw material used in Serving Indian Chat. • Importance of quality of various raw material used in Serving Indian Chat. • Importance of GMP; GHP and HACCP • Ingredients used and their quality for Serving Indian Chat • Importance of Packaging. • Importance of Shelf Life. • Source of Finished Products. • General Description of finished products. • Benefits of Product in human life. • Basics of Microbiological • Hygiene & Sanitation Practices in detail.
Identification and practical knowledge of equipments	

• Bainmarie-1	• Service Counter-1	• Knives-2	• Tongs-2
• Steel containers-4	• Laddles-2	• Electronic weighing balance-1	• Patila-2
• Tawa-1	• Palta-2	• Potato Masher-1	• Plates-4

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ASSISTANT CRAFTSMAN-RETAIL COUNTER INDIAN SWEETS

1. **Name: Making of Indian Sweets**
2. **Sector:** Manufacturing of Ethnic Indian Foods
CODE: SWE 226
3. **Eligibility Criteria :** Minimum 5th Std., 14 years of Age
4. **Terminal Competency :** After completion of this level the trained person would be able to work Confidently as Assistant Craftsman at Retail Counter Indian Sweets. He will be able to :-
 - handle raw materials and products in a safe and hygienic manner.
 - handle the various equipments used at Retail Counter Indian Sweets.
 - Handle customers at the Retail Counter.
 - Serve & Pack Sweets from various sections like-Bengali Sweets, Ghee Based Sweets, Milk & Khoa Sweets, Kaju & Dry Fruit Based Sweets.
 - learn the Wastage Management and up keeping of work place.
5. **Duration:** 120 hrs.
6. **Content :**

Practical Competencies	Underpinning Knowledge (Theory)
<p>GENERAL</p> <p>A) Safety Precautions</p> <ul style="list-style-type: none"> • Practice in safe working procedures and observe the necessary precautions. Observe safety procedures when handling steam; diesel; gas; electrical; cutting and grinding equipments • Maintain good housekeeping • Maintain Goods Manufacturing Practices as per Hazard Analysis Critical Control Point. 	<ul style="list-style-type: none"> • Importance of food safety • Importance of safe handling of cutting and grinding equipments; diesel/gas furnaces; steam kettles etc. • Legislations pertaining to food • Interrelation of 4 Ms (man; material; methods and machines) in ensuring food and workplace safety • Protective clothing and equipments • Importance of Goods Manufacturing Practices. • First aid for burns (steam/oil/electrical); minor cuts; foreign body in eye etc. • General Awareness • Country • Seasons • Environment
<p>APPLICATION</p> <p>PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Handling of Ingredients used in manufacturing of Bengali Sweets, Ghee Based Sweets, Milk & Khoya Sweets & Kaju-Dry Fruit Based Sweets and processing characteristics <p>A) PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Service Procedure of Indian Sweets. 	<ul style="list-style-type: none"> • Identification of various raw material used in Serving Indian Sweets. • Importance of quality of various raw material used in Serving Indian Sweets • Importance of GMP; GHP and HACCP • Ingredients used and their quality for Serving Indian Sweets.

Practical Competencies	Underpinning Knowledge (Theory)
<p>B) PACKAGING</p> <ul style="list-style-type: none"> • Concept and types of packaging NORMAL (Canning; Thermoformed trays; preformed pouches; injection molded trays etc.) MAP (modified atmosphere packaging) (nitrogen flushing/oxygen scavengers etc.) • Practice canning and tray packaging (with or without MAP) <p>C) SHELF LIFE</p> <ul style="list-style-type: none"> • Shelf-life of Indian Sweets. 	<ul style="list-style-type: none"> • Importance of Packaging. • Importance of Shelf Life.

Identification and practical knowledge of equipments & Packing Material

• Weighing Scale-1	• Tray-4	• Tongs-2	• Freezer-1
• Cello Tape-2	• Stapler-2	• Stamp-2	• Writing Pads-2

CRAFTSMAN-RETAIL COUNTER INDIAN SWEETS

1. **Name: Making of Indian Sweets**
2. **Sector:** Manufacturing of Ethnic Indian Foods
3. **CODE:SWE 327**
4. **Eligibility Criteria :** Minimum 5th Std., 14 years of Age + **MES Module on Assistant Craftsman-Retail Counter Indian Sweets**
5. **Terminal Competency :** After completion of this level the trained person would be able to work Independently & Confidently as Craftsman at Retail Counter Indian Sweets.He would also be able to guide the persons working at Retail Counter Indian Sweets.He will be able to:-
 - do the Wastage Management and Up keeping of work place.
 - handle raw materials and products in a safe and hygienic manner.
 - able to supervise the Assistant Craftsmen.
 - handle customers at the Retail Counter & solve their queries.
 - serve all varieties of Indian Sweets with good speed.
 - check the quality of Indian Sweets.
 - handle the Product, People & Equipments.
 - resolve any technical problem during production process.
 - Innovate new products/new varieties.
6. **Duration:** 90 hrs.
7. **Content :**

Practical Competencies	Underpinning Knowledge (Theory)
<p>GENERAL</p> <p>A) Safety Precautions</p> <ul style="list-style-type: none"> • Practice in safe working procedures and observe the necessary precautions. Observe safety procedures when handling steam; diesel; gas; electrical; cutting and grinding equipments • Maintain good housekeeping • Maintain Goods Manufacturing Practices as per Hazard Analysis Critical Control Point. 	<ul style="list-style-type: none"> • Importance of food safety • Importance of safe handling of cutting and grinding equipments; diesel/gas furnaces; steam kettles etc. • Legislations pertaining to food • Interrelation of 4 Ms (man; material; methods and machines) in ensuring food and workplace safety • Protective clothing and equipments • Importance of Goods Manufacturing Practices. • First aid for burns (steam/oil/electrical); minor cuts; foreign body in eye etc. • General Awareness • Country • Seasons • Environment

Practical Competencies	Underpinning Knowledge (Theory)
<p style="text-align: center;">APPLICATION</p> <p>PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Handling of Ingredients used in manufacturing of Bengali Sweets, Ghee Based Sweets, Milk & Khoya Sweets & Kaju-Dry Fruit Based Sweets and processing characteristics <p style="text-align: center;">A) PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Service Procedure of Indian Sweets. <p style="text-align: center;">B) PACKAGING</p> <ul style="list-style-type: none"> • Concept and types of packaging NORMAL (Canning; Thermoformed trays; preformed pouches; injection molded trays etc.) MAP (modified atmosphere packaging) (nitrogen flushing/oxygen scavengers etc.) • Practice canning and tray packaging (with or without MAP) <p style="text-align: center;">C) SHELF LIFE</p> <ul style="list-style-type: none"> • Shelf-life of Indian Sweets. <p style="text-align: center;">D) Food Cost</p> <ul style="list-style-type: none"> • Handling of Finished Products in order to minimise the wastage. • Serving of Indian Sweets by following 100% recipe procedures. • Handling of Finished Items in order to minimise the wastage. • 100% portion control while serving & packing Indian Sweets. 	<ul style="list-style-type: none"> • Identification of various raw material used in Serving Indian Sweets. • Importance of quality of various raw material used in Serving Indian Sweets. • Importance of GMP; GHP and HACCP • Ingredients used and their quality for Serving Indian Sweets. • Importance of Packaging. • Importance of Shelf Life. • Source of Finished Product • General Description of Finished Product. • Benefits of Sweets in human life. • Basics of Microbiological • Hygiene & Sanitation Practices in detail.

Identification and practical knowledge of equipments & Packing Material

• Weighing Scale-1	• Tray-4	• Tongs-2	• Freezer-1
• Cello Tape-2	• Stapler-2	• Stamp-2	• Writing Pads-2

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ASSISTANT CRAFTSMAN-RETAIL COUNTER RESTAURANT

1. **Name: Making of Indian Sweets**
2. **Sector:** Manufacturing of Ethnic Indian Foods
CODE: SWE228
3. **Eligibility Criteria :** Minimum 5th Std., 14 years of Age
4. **Terminal Competency :** After completion of this level the trained person would be able to work Confidently as Assistant Craftsman at Retail Counter Restaurant. He will be able to :-
 - handle raw materials and products in a safe and hygienic manner.
 - handle the various equipments used at Retail Counter Restaurant.
 - Handle customers at the Retail Counter.
 - Serve & Pack Restaurant Food from various like- Indian Food, South Indian Food, Indian Chinese Food & Continental Food.
 - learn the Wastage Management and up keeping of work place.
5. **Duration: 120 hrs.**
6. **Content :**

Practical Competencies	Underpinning Knowledge (Theory)
<p>GENERAL</p> <p>A) Safety Precautions</p> <ul style="list-style-type: none"> • Practice in safe working procedures and observe the necessary precautions. Observe safety procedures when handling steam; diesel; gas; electrical; cutting and grinding equipments • Maintain good housekeeping • Maintain Goods Manufacturing Practices as per Hazard Analysis Critical Control Point. 	<ul style="list-style-type: none"> • Importance of food safety • Importance of safe handling of cutting and grinding equipments; diesel/gas furnaces; steam kettles etc. • Legislations pertaining to food • Interrelation of 4 Ms (man; material; methods and machines) in ensuring food and workplace safety • Protective clothing and equipments • Importance of Goods Manufacturing Practices. • First aid for burns (steam/oil/electrical); minor cuts; foreign body in eye etc. • General Awareness • Country • Seasons • Environment
<p>APPLICATION</p> <p>PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Handling of Ingredients used in manufacturing of Restaurant Food and processing characteristics <p>A) PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Service Procedure of Indian Food, South Indian Food, Chiense Food & Continental Food. 	<ul style="list-style-type: none"> • Identification of various raw material used in Serving Restaurant Food. • Importance of quality of various raw material used in Serving Restaurant Food. • • Importance of GMP; GHP and HACCP

<p align="center">Practical Competencies</p>	<p align="center">Underpinning Knowledge (Theory)</p>
<p>B) PACKAGING</p> <ul style="list-style-type: none"> • Concept and types of packaging NORMAL (Canning; Thermoformed trays; preformed pouches; injection molded trays etc.) MAP (modified atmosphere packaging) (nitrogen flushing/oxygen scavengers etc.) • Practice canning and tray packaging (with or without MAP) <p>C) SHELF LIFE</p> <ul style="list-style-type: none"> • Shelf-life of Restaurant Food Items. 	<ul style="list-style-type: none"> • Ingredients used and their quality for Serving Restaurant Food. • Importance of Packaging. • Importance of Shelf Life.

Identification and practical knowledge of equipments & Packing Material.

• Bain Marie-1	• Tray-4	• Tongs-2	• Freezer-1
• Weighing Scale-1	• Steel Containers-4	• Cello Tape-2	• Stapler-2

CRAFTSMAN-RETAIL COUNTER RESTAURANT

1. Making of Indian Sweets

2. Sector: Manufacturing of Ethnic Indian Foods

3. CODE: SWE329

4. Eligibility Criteria : Minimum 5th Std., 14 years of Age + MES Module on Assistant Craftsman-Retail Counter Restaurant

5. Terminal Competency : After completion of this level the trained person would be able to work Independently & Confidently as Craftsman at Retail Counter Restaurant. He would also be able to guide the persons working at Retail Counter Restaurant. He will be able to:-

- do the Wastage Management and Up keeping of work place.
- handle raw materials and products in a safe and hygienic manner.
- able to supervise the Assistant Craftsmen.
- handle customers at the Retail Counter & solve their queries.
- serve all varieties of Indian, South Indian , Indian Chinese & Continental Food with good speed.
- check the quality of Food.
- handle the Product, People & Equipments.
- resolve any technical problem during production process.
- Innovate new products/new varieties.

6. Duration: 90 hrs.

7. Content :

Practical Competencies	Underpinning Knowledge (Theory)
<p>GENERAL</p> <p>A) Safety Precautions</p> <ul style="list-style-type: none"> • Practice in safe working procedures and observe the necessary precautions. Observe safety procedures when handling steam; diesel; gas; electrical; cutting and grinding equipments • Maintain good housekeeping • Maintain Goods Manufacturing Practices as per Hazard Analysis Critical Control Point. 	<ul style="list-style-type: none"> • Importance of food safety • Importance of safe handling of cutting and grinding equipments; diesel/gas furnaces; steam kettles etc. • Legislations pertaining to food • Interrelation of 4 Ms (man; material; methods and machines) in ensuring food and workplace safety • Protective clothing and equipments • Importance of Goods Manufacturing Practices. • First aid for burns (steam/oil/electrical); minor cuts; foreign body in eye etc. • General Awareness • Country • Seasons

Practical Competencies	Underpinning Knowledge (Theory)
<p>APPLICATION</p> <p>PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Handling of Ingredients used in manufacturing of Restaurant Food and processing characteristics <p>A) PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Service Procedure of Indian Food, South Indian Food, Chinese Food & Continental Food. <p>B) PACKAGING</p> <ul style="list-style-type: none"> • Concept and types of packaging NORMAL (Canning; Thermoformed trays; preformed pouches; injection molded trays etc.) MAP (modified atmosphere packaging) (nitrogen flushing/oxygen scavengers etc.) • Practice canning and tray packaging (with or without MAP) <p>C) SHELF LIFE</p> <ul style="list-style-type: none"> • Shelf-life of Restaurant Food Items. <p>D) Food Cost</p> <ul style="list-style-type: none"> • Handling of Finished Products in order to minimise the wastage. • Serving of Restaurant Items by following 100% recipe procedures. • Handling of Finished Items in order to minimise the wastage. • 100% portion control while serving & packing Restaurant Items. 	<ul style="list-style-type: none"> • Environment <ul style="list-style-type: none"> • Identification of various raw material used in Serving Restaurant Food. • Importance of quality of various raw material used in Serving Restaurant Food. • Importance of GMP; GHP and HACCP • Ingredients used and their quality for Serving Restaurant Food. • Importance of Packaging. • Importance of Shelf Life. • Source of Finished Product • General Description of Finished Product. • Benefits of Product in human life. • Basics of Microbiological • Hygiene & Sanitation Practices in detail.
Identification and practical knowledge of equipments & Packing Material.	

• Bain Marie-1	• Tray-4	• Tongs-2	• Freezer-1
• Weighing Scale-1	• Steel Containers-4	• Cello Tape-2	• Stapler-2

ASSISTANT CRAFTSMAN-INDIAN DESSERTS

1. **Name: Making of Indian Sweets**
2. **Sector:** Manufacturing of Ethnic Indian Foods
CODE: SWE230
3. **Eligibility Criteria :** Minimum 5th Std., 14 years of Age + MES Module on Attendant-Ethnic Indian Sweets, Snacks & Food
4. **Terminal Competency :** After completion of this level the trained person would be able to work Confidently as Assistant Craftsman in Indian Desserts Section.He will be able to :-
 - handle raw materials and products in a safe and hygienic manner.
 - handle the various equipments used in Indian Desserts Production.
 - Prepare Indian Desserts like- Matka Kulfi, Kulfi Faluda, Rabri Faluda, Ice Cream Sundaes etc.
 - learn the Wastage Management and up keeping of work place.
5. **Duration: 120 hrs.**
6. **Content :**

Practical Competencies	Underpinning Knowledge (Theory)
<p style="text-align: center;">GENERAL A) Safety Precautions</p> <ul style="list-style-type: none"> • Practice in safe working procedures and observe the necessary precautions. Observe safety procedures when handling steam; diesel; gas; electrical; cutting and grinding equipments • Maintain good housekeeping • Maintain Goods Manufacturing Practices as per Hazard Analysis Critical Control Point. 	<ul style="list-style-type: none"> • Importance of food safety • Importance of safe handling of cutting and grinding equipments; diesel/gas furnaces; steam kettles etc. • Legislations pertaining to food • Interrelation of 4 Ms (man; material; methods and machines) in ensuring food and workplace safety • Protective clothing and equipments • Importance of Goods Manufacturing Practices. • First aid for burns (steam/oil/electrical); minor cuts; foreign body in eye etc. • • General Awareness • Country • Seasons • Environment
<p style="text-align: center;">APPLICATION PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Handling of Ingredients used in manufacturing of Indian Desserts and processing characteristics <p style="text-align: center;">A) PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Preparation of Indian Desserts (e.g. Matka Kulfi, Kulfi Faluda, Rabri Flooda etc.) 	<ul style="list-style-type: none"> • Identification of various raw material used in Indian Desserts making • Importance of quality of various raw material used in Indian Desserts making • • Importance of GMP; GHP and HACCP

Practical Competencies	Underpinning Knowledge (Theory)
<p>B) PACKAGING</p> <ul style="list-style-type: none"> • Concept and types of packaging NORMAL (Canning; Thermoformed trays; preformed pouches; injection molded trays etc.) MAP (modified atmosphere packaging) (nitrogen flushing/oxygen scavengers etc.) • Practice canning and tray packaging (with or without MAP) <p>C) SHELF LIFE</p> <ul style="list-style-type: none"> • Shelf-life of Indian Desserts. 	<ul style="list-style-type: none"> • Ingredients used and their quality for manufacturing Indian Desserts. • Importance of Packaging. • Importance of Shelf Life. •

Identification and practical knowledge of equipments

• Dipping Cabinet-1	• Mixi-1	• Tongs-2	• Chiller-1
• Weighing Scale-1	• Steel Containers-4	• Cello Tape-2	• Stapler-2

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CRAFTSMAN-INDIAN DESSERTS

1. **Name: Making of Indian Sweets**
2. **Sector:** Manufacturing of Ethnic Indian Foods
3. **CODE: SWE331**
4. **Eligibility Criteria :** Minimum 5th Std., 14 years of Age + MES Module on Assistant Craftsman- Indian Desserts.
5. **Terminal Competency :** After completion of this level the trained person would be able to work Independently & Confidently as Craftsman in Indian Desserts Section. He would also be able to guide the persons working in Indian Desserts Section. He will be able to:-
 - do the Wastage Management and Up keeping of work place.
 - handle raw materials and products in a safe and hygienic manner.
 - able to supervise the Assistant Craftsmen.
 - prepare all varieties of Indian Desserts with good speed.
 - check the quality of Indian Desserts.
 - handle the Product, People & Equipments.
 - resolve any technical problem during production process.
 - Innovate new products/new varieties.
6. **Duration:** 90 hrs.
7. **Content :**

Practical Competencies	Underpinning Knowledge (Theory)
<p style="text-align: center;">GENERAL A) Safety Precautions</p> <ul style="list-style-type: none"> • Practice in safe working procedures and observe the necessary precautions. Observe safety procedures when handling steam; diesel; gas; electrical; cutting and grinding equipments • Maintain good housekeeping • Maintain Goods Manufacturing Practices as per Hazard Analysis Critical Control Point. 	<ul style="list-style-type: none"> • Importance of food safety • Importance of safe handling of cutting and grinding equipments; diesel/gas furnaces; steam kettles etc. • Legislations pertaining to food • Interrelation of 4 Ms (man; material; methods and machines) in ensuring food and workplace safety • Protective clothing and equipments • Importance of Goods Manufacturing Practices. • First aid for burns (steam/oil/electrical); minor cuts; foreign body in eye etc. • General Awareness • Country • Seasons • Environment
<p style="text-align: center;">APPLICATION PRINCIPLES and PROCESSING</p>	<ul style="list-style-type: none"> • Identification of various raw material used in Indian

Practical Competencies		Underpinning Knowledge (Theory)	
<ul style="list-style-type: none"> • Handling of Ingredients used in manufacturing of Indian Desserts and processing characteristics <li style="padding-left: 20px;">A) PRINCIPLES and PROCESSING • Preparation of Indian Desserts (e.g. Matka Kulfi, Kulfi Faluda, Rabri Flooda etc.) <li style="padding-left: 20px;">B) PACKAGING • Concept and types of packaging NORMAL (Canning; Thermoformed trays; preformed pouches; injection molded trays etc.) MAP (modified atmosphere packaging) (nitrogen flushing/oxygen scavengers etc.) • Practice canning and tray packaging (with or without MAP) <li style="padding-left: 20px;">C) SHELF LIFE • Shelf-life of Indian Desserts. <li style="padding-left: 20px;">D) Food Cost • Handling of Raw material in order to minimise the wastage. • Preparation of Indian Desserts by following 100% recipe procedures. • Handling of Finished Items in order to minimise the wastage. • 100% portion control while Preparing Indian Desserts. 		Desserts making <ul style="list-style-type: none"> • Importance of quality of various raw material used in Indian Desserts making • Importance of GMP; GHP and HACCP • Ingredients used and their quality for manufacturing Indian Desserts. • Importance of Packaging. • Importance of Shelf Life. • • Source of Raw Material • General Specifications of Raw Material • Benefits of Desserts in human life. • Basics of Microbiological • Hygiene & Sanitation Practices in detail. 	
Identification and practical knowledge of equipments			
• Dipping Cabinet-1	• Mixi-1	• Tongs-2	• Chiller-1
• Weighing Scale-1	• Steel Containers-4	• Cello Tape-2	• Stapler-2

ASSISTANT CRAFTSMAN-INDIAN SYRUPS & THANDAI

1. **Name: Making of Indian Sweets**
2. **Sector:** Manufacturing of Ethnic Indian Foods
CODE: SWE 232
3. **Eligibility Criteria :** Minimum 5th Std., 14 years of Age + MES Module on Attendant-Ethnic Indian Sweets, Snacks & Food
4. **Terminal Competency :** After completion of this level the trained person would be able to work Confidently as Assistant Craftsman in Indian Syrups & Thandai section.He will be able to :-
 - handle raw materials and products in a safe and hygienic manner.
 - handle the various equipments used in Indian Syrups & Thandai Production.
 - Prepare Indian Syrups & Thandai like-Rose,Khus,Kesar,Badam & Thandai.
 - learn the Wastage Management and up keeping of work place.
5. **Duration:** 120 hrs.
6. **Content :**

Practical Competencies	Underpinning Knowledge (Theory)
<p>GENERAL</p> <p>A) Safety Precautions</p> <ul style="list-style-type: none"> • Practice in safe working procedures and observe the necessary precautions. Observe safety procedures when handling steam; diesel; gas; electrical; cutting and grinding equipments • Maintain good housekeeping • Maintain Goods Manufacturing Practices as per Hazard Analysis Critical Control Point. 	<ul style="list-style-type: none"> • Importance of food safety • Importance of safe handling of cutting and grinding equipments; diesel/gas furnaces; steam kettles etc. • Legislations pertaining to food • Interrelation of 4 Ms (man; material; methods and machines) in ensuring food and workplace safety • Protective clothing and equipments • Importance of Goods Manufacturing Practices. • First aid for burns (steam/oil/electrical); minor cuts; foreign body in eye etc. • General Awareness • Country • Seasons • Environment
<p>APPLICATION</p> <p>PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Handling of Ingredients used in manufacturing of Indian Syrups & Thandai and processing characteristics <p>A) PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Preparation of Indian Syrups & Thandai (e.g. Rose,Khus,Kesar,Badam & Thandai. etc.) 	<ul style="list-style-type: none"> • Identification of various raw material used in Indian Syrups & Thandai making • Importance of quality of various raw material used in Indian Syrups & Thandai making • Importance of GMP; GHP and HACCP

Practical Competencies	Underpinning Knowledge (Theory)
<p>B) PACKAGING</p> <ul style="list-style-type: none"> • Concept and types of packaging NORMAL (Canning; Thermoformed trays; preformed pouches; injection molded trays etc.) MAP (modified atmosphere packaging) (nitrogen flushing/oxygen scavengers etc.) • Practice canning and tray packaging (with or without MAP) <p>C) SHELF LIFE</p> <ul style="list-style-type: none"> • Shelf-life of Indian Syrups & Thandai. 	<ul style="list-style-type: none"> • Ingredients used and their quality for manufacturing Indian Syrups & Thandai. • Importance of Packaging. • Importance of Shelf Life.

Identification and Practical knowledge of equipments

• Diesel/ PNG Bhatti-1	• Grinder-1	• Filling Machine-1	• Sealing Machine-1
• Tables-2	• Patila-2	• Karhai-2	• Jug-2
• Chalni-2	• Bottles-4	•	•

CRAFTSMAN-INDIAN SYRUPS & THANDAI

1. **Name: Making of Indian Sweets**
2. **Sector:** Manufacturing of Ethnic Indian Foods
3. **CODE: SWE333**
4. **Eligibility Criteria :** Minimum 5th Std., 14 years of Age + MES Module on Assistant Craftsman- Indian Syrups & Thandai.

5. **Terminal Competency :** After completion of this level the trained person would be able to work Independently & Confidently as Craftsman in Indian Syrups & Thandai Section. He would also be able to guide the persons working in Indian Syrups & Thandai Section. He will be able to:-
 - do the Wastage Management and Up keeping of work place.
 - handle raw materials and products in a safe and hygienic manner.
 - able to supervise the Assistant Craftsmen.
 - prepare all varieties of Indian Syrups & Thandai with good speed.
 - check the quality of Indian Syrups & Thandai.
 - handle the Product, People & Equipments.
 - resolve any technical problem during production process.
 - Innovate new products/new varieties.

6. **Duration:** 90 hrs.
7. **Content :**

Practical Competencies	Underpinning Knowledge (Theory)
<p>GENERAL</p> <p>A) Safety Precautions</p> <ul style="list-style-type: none"> • Practice in safe working procedures and observe the necessary precautions. Observe safety procedures when handling steam; diesel; gas; electrical; cutting and grinding equipments • Maintain good housekeeping • Maintain Goods Manufacturing Practices as per Hazard Analysis Critical Control Point. 	<ul style="list-style-type: none"> • Importance of food safety • Importance of safe handling of cutting and grinding equipments; diesel/gas furnaces; steam kettles etc. • Legislations pertaining to food • Interrelation of 4 Ms (man; material; methods and machines) in ensuring food and workplace safety • Protective clothing and equipments • Importance of Goods Manufacturing Practices. • First aid for burns (steam/oil/electrical); minor cuts; foreign body in eye etc. • General Awareness • Country • Seasons • Environment

Practical Competencies	Underpinning Knowledge (Theory)		
<p>APPLICATION</p> <p>PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Handling of Ingredients used in manufacturing of Indian Syrups & Thandai and processing characteristics <p>A) PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Preparation of Indian Syrups & Thandai (e.g. Rose, Khus, Kesar, Badam & Thandai. etc.) <p>B) PACKAGING</p> <ul style="list-style-type: none"> • Concept and types of packaging NORMAL (Canning; Thermoformed trays; preformed pouches; injection molded trays etc.) MAP (modified atmosphere packaging) (nitrogen flushing/oxygen scavengers etc.) • Practice canning and tray packaging (with or without MAP) <p>C) SHELF LIFE</p> <ul style="list-style-type: none"> • Shelf-life of Indian Syrups & Thandai. <p>D) Food Cost</p> <ul style="list-style-type: none"> • Handling of Raw material in order to minimise the wastage. • Preparation of Indian Syrups & Thandai by following 100% recipe procedures. • Handling of Finished Items in order to minimise the wastage. • 100% portion control while Preparing Indian Syrups & Thandai. 	<ul style="list-style-type: none"> • Identification of various raw material used in Indian Syrups & Thandai making • Importance of quality of various raw material used in Indian Syrups & Thandai making • Importance of GMP; GHP and HACCP • Ingredients used and their quality for manufacturing Indian Syrups & Thandai. • Importance of Packaging. • Importance of Shelf Life. • Source of Raw Material • General Specifications of Raw Material • Benefits of Indian Syrups in human life. • Basics of Microbiological • Hygiene & Sanitation Practices in detail. 		
Identification and practical knowledge of equipments			
<ul style="list-style-type: none"> • Diesel/ PNG Bhatti-1 	<ul style="list-style-type: none"> • Grinder-1 	<ul style="list-style-type: none"> • Filling Machine-1 	<ul style="list-style-type: none"> • Sealing Machine-1
<ul style="list-style-type: none"> • Tables-2 	<ul style="list-style-type: none"> • Patila-2 	<ul style="list-style-type: none"> • Karhai-2 	<ul style="list-style-type: none"> • Jug-2
<ul style="list-style-type: none"> • Chalni-2 	<ul style="list-style-type: none"> • Bottles-4 	<ul style="list-style-type: none"> • 	<ul style="list-style-type: none"> •

ASSISTANT CRAFTSMAN-SOUTH INDIAN SNACKS

1. **Name: Making of Indian Sweets**
2. **Sector:** Manufacturing of Ethnic Indian Foods
CODE: SWE 234
3. **Eligibility Criteria :** Minimum 5th Std., 14 years of Age + MES Module on Attendant-Ethnic Indian Sweets, Snacks & Food
4. **Terminal Competency :** After completion of this level the trained person would be able to work Confidently as Assistant Craftsman in South Indian Snacks section.He will be able to :-
 - handle raw materials and products in a safe and hygienic manner.
 - handle the various equipments used in South Indian Snacks Production.
 - Prepare South Indian Snacks like-Upma, PongalSweet, Pongal Namkeen ,Vada kari,
 - Onion Pachhi,Aloo Pachhi, Kela Pachhi,Mysore Bonda , Set Bonda,Onion Vada , Masala Vada, Murk Kara Boondi, Kara Sev, Plain Sev ,Sweet Sev,Mixture, Kela chips, Shakarkandi chips, Maravali kelank & Adarsam.
 - learn the Wastage Management and up keeping of work place.
5. **Duration:** 150 hrs.
6. **Content :**

Practical Competencies	Underpinning Knowledge (Theory)
<p>GENERAL</p> <p>A) Safety Precautions</p> <ul style="list-style-type: none"> • Practice in safe working procedures and observe the necessary precautions. Observe safety procedures when handling steam; diesel; gas; electrical; cutting and grinding equipments • Maintain good housekeeping • Maintain Goods Manufacturing Practices as per Hazard Analysis Critical Control Point. 	<ul style="list-style-type: none"> • Importance of food safety • Importance of safe handling of cutting and grinding equipments; diesel/gas furnaces; steam kettles etc. • Legislations pertaining to food • Interrelation of 4 Ms (man; material; methods and machines) in ensuring food and workplace safety • Protective clothing and equipments • Importance of Goods Manufacturing Practices. • First aid for burns (steam/oil/electrical); minor cuts; foreign body in eye etc. • General Awareness • Country • Seasons • Environment
<p>APPLICATION</p> <p>PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Handling of Ingredients used in manufacturing of South Indian Snacks and processing characteristics <p>A) PRINCIPLES and PROCESSING</p>	<ul style="list-style-type: none"> • Identification of various raw material used in South Indian Snacks making • Importance of quality of various raw material used in South Indian Snacks making

<p align="center">Practical Competencies</p>	<p align="center">Underpinning Knowledge (Theory)</p>
<ul style="list-style-type: none"> • Preparation of South Indian Snacks (e.g. . Upma, PongalSweet, Pongal Namkeen, Vada kari, Onion Pachhi, Aloo Pachhi, Kela Pachhi, Mysore Bonda , Set Bonda, Onion Vada ,Masala Vada, Murk, Kara Boondi, Kara Sev, Plain Sev , Sweet Sev, Mixture, Kela chips, Shakarkandi chips, Maravali kelank, Adarsam.etc.) <p align="center">B) PACKAGING</p> <ul style="list-style-type: none"> • Concept and types of packaging NORMAL (Canning; Thermoformed trays; preformed pouches; injection molded trays etc.) MAP (modified atmosphere packaging) (nitrogen flushing/oxygen scavengers etc.) • Practice canning and tray packaging (with or without MAP) <p align="center">C) SHELF LIFE</p> <ul style="list-style-type: none"> • Shelf-life of South Indian Snacks Items. 	<ul style="list-style-type: none"> • Importance of GMP; GHP and HACCP • Ingredients used and their quality for manufacturing South Indian Snacks. • Importance of Packaging. • Importance of Shelf Life.
<p>Identification and practical knowledge of equipments</p>	

• Diesel/ PNG Bhatti	• Dal Grinder-1	• Karahi-1	• Pressure Cooker-1
• Steel Bucket-1	• Masala Dani-1	• Belan-2	• Knives-4
• Frying Pan-2	• Sieves-2	• Slicer-1	• Patila-4
• Electronic weighing balance-1	• Working tables-2	• Mixi-1	• Chopping Board-2
• Steel Laddles-2	• Dori-1	• Measuring Jar-1	•

CRAFTSMAN- SOUTH INDIAN SNACKS

1. **Name: Making of Indian Sweets**
2. **Sector:** Manufacturing of Ethnic Indian Foods
CODE : SWE 335
3. **Eligibility Criteria :** Minimum 5th Std., 14 years of Age + MES Module on Assistant Craftsman-South Indian Snacks.
4. **Terminal Competency :** After completion of this level the trained person would be able to work Independently & Confidently as Craftsman in South Indian Snacks Section. He would also be able to guide the persons working in South Indian Snacks Section. He will be able to:-
 - do the Wastage Management and Up keeping of work place.
 - handle raw materials and products in a safe and hygienic manner.
 - able to supervise the Assistant Craftsmen.
 - prepare all varieties of South Indian Snacks with good speed.
 - check the quality of South Indian Snacks.
 - handle the Product, People & Equipments.
 - resolve any technical problem during production process.
 - Innovate new products/new varieties.
5. **Duration:** 120 hrs.
6. **Content :**

Practical Competencies	Underpinning Knowledge (Theory)
<p>GENERAL</p> <p>A) Safety Precautions</p> <ul style="list-style-type: none"> • Practice in safe working procedures and observe the necessary precautions. Observe safety procedures when handling steam; diesel; gas; electrical; cutting and grinding equipments • Maintain good housekeeping • Maintain Goods Manufacturing Practices as per Hazard Analysis Critical Control Point. 	<ul style="list-style-type: none"> • Importance of food safety • Importance of safe handling of cutting and grinding equipments; diesel/gas furnaces; steam kettles etc. • Legislations pertaining to food • Interrelation of 4 Ms (man; material; methods and machines) in ensuring food and workplace safety • Protective clothing and equipments • Importance of Goods Manufacturing Practices. • First aid for burns (steam/oil/electrical); minor cuts; foreign body in eye etc. • General Awareness • Country • Seasons • Environment
APPLICATION	

<p style="text-align: center;">Practical Competencies</p> <p>PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Handling of Ingredients used in manufacturing of South Indian Snacks and processing characteristics <p>A) PRINCIPLES and PROCESSING</p> <ul style="list-style-type: none"> • Preparation of South Indian Snacks (e.g. . Upma, Pongal Sweet, Pongal Namkeen, Vada kari, Onion Pachhi, Aloo Pachhi, Kela Pachhi, Mysore Bonda , Set Bonda, Onion Vada ,Masala Vada, Murk, Kara Boondi, Kara Sev, Plain Sev , Sweet Sev, Mixture, Kela chips, Shakarkandi chips, Maravali kelank, Adarsam.etc.) <p>B) PACKAGING</p> <ul style="list-style-type: none"> • Concept and types of packaging NORMAL (Canning; Thermoformed trays; preformed pouches; injection molded trays etc.) MAP (modified atmosphere packaging) (nitrogen flushing/oxygen scavengers etc.) • Practice canning and tray packaging (with or without MAP) <p>C) SHELF LIFE</p> <ul style="list-style-type: none"> • Shelf-life of South Indian Snacks Items. <p>D) Food Cost</p> <ul style="list-style-type: none"> • Handling of Raw material in order to minimise the wastage. • Preparation of South Indian Snacks by following 100% recipe procedures. • Handling of Finished Items in order to minimise the wastage. • 100% portion control while Preparing South Indian Snacks. 	<p style="text-align: center;">Underpinning Knowledge (Theory)</p> <ul style="list-style-type: none"> • Identification of various raw material used in South Indian Snacks making • Importance of quality of various raw material used in South Indian Snacks making • Importance of GMP; GHP and HACCP • Ingredients used and their quality for manufacturing South Indian Snacks. • Importance of Packaging. • Importance of Shelf Life. • Source of Raw Material • General Specifications of Raw Material • Benefits of product in human life. • Basics of Microbiological • Hygiene & Sanitation Practices in detail.
<p>Identification and practical knowledge of equipments</p>	

• Diesel/ PNG Bhatti	• Dal Grinder-1	• Karahi-1	• Pressure Cooker-1
• Steel Bucket-1	• Masala Dani-1	• Belan-2	• Knives-4
• Frying Pan-2	• Sieves-2	• Slicer-1	• Patila-4
• Electronic weighing balance-1	• Working tables-2	• Mixi-1	• Chopping Board-2
• Steel Laddles-2	• Dori-1	• Measuring Jar-1	•

