





JOB ROLE OVERVIEW

Jam Jelly & Ketchup Processing Technician

Role Description

Version

NSQF Level
Minimum Educational Qualifications
Maximum Educational Qualifications

Training (Suggested but not mandatory)

Minimum Job Entry Age

Experience

A Jam, Jelly and Ketchup Processing Technician is responsible for processing fruits and vegetables to make jam, jelly and ketchup.

1.0

Preferably Class 8
Not Applicable

- 1. Food standards for fruit and vegetable products
- 2. Method of preservation of fruits and vegetables
- 3. Handling fruits and vegetables, packaging and storage techniques
- 4. Quality assessment of raw material, packaging materials and finished products
- 5. Operation and maintenance of processing machineries and equipments
- 6. Waste management
- **7. GMP**
- 8. HACCP
- 9. QMS
- 10. Computer basics and ERP system followed by the organization
- 11. Training in Food Safety Standards and Regulations (as per FSSAI) (Mandatory)

18 years

2-3 years in fruit and vegetable processing

Applicable National Occupational Standards (NOS)

Compulsory:

- 1. FIC/NO109 Prepare and maintain work area and process machineries for jam, jelly and ketchup processing
- 2. FIC/NO110 Prepare for production of jam, jelly and ketchup
- 3. FIC/NO111 Produce jam, jelly and ketchup
- 4. FIC/NO112 Complete documentation and record keeping related to production of jam, jelly and ketchup
- 5. FIC/N9001 Food safety, hygiene and sanitation for processing food products

Assessment Guidelines

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





Skill Council for Persons with Disability









EQUIPMENT LIST

Person with Locomotor Disability Jam Jelly & Ketchup Processing Technician PWD/FIC/Q0103

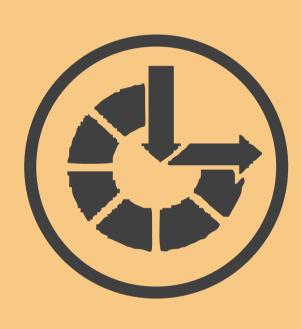
| Domain Specific Equipments | | |
|---|---|-----------|
| 1 | Ph Meter (Digital) | x1 |
| 2 | Thermometer (Digital) | x1 |
| 3 | Utensils | x5 |
| 4 | Brinometer | x2 |
| 5 | Hydrometer | x6 |
| 6 | Weighing Balance (Digital | x1 |
| 7 | Brix Meter/Refractometer | x2 |
| 8 | Refrigerator | x1 |
| 9 | Gas Burner with Cylinder | x1 |
| 10 | Cutting Knives and Peeler | x3 |
| 11 | Electric Mixer | x1 |
| 12 | Water Tank | x1 |
| 13 | Fruit Slicing Machine | x1 |
| 14 | Pressure Cooker | x1 |
| 15 | Coring Knives | x3 |
| 16 | Juice Extractor (Screw Type) | x1 |
| 17 | Pulper Electric | x1 |
| 18 | Mechanical Peeler/ Batch Type | |
| | For Fruit and Vegetable Peeling | x1 |
| 19 | Shredder for Slicing of Fruit and Vegetable | x1 |
| 20 | Auto Claves | x1 |
| 21 | Bottle Brush Washer | x1 |
| Disability Specific Equipments/Software | | |
| 1 | Walker | x1 |
| 2 | Rollator | x2 |
| 3 | Ease of Access Center | x1 |





Assistive aid for PwD





Assistive aid for PwD





Assistive aid for PwD





