

JOB ROLE OVERVIEW

Pickle Making Technician

Role Description	A Pickle Making Technician is responsible for preparing different types of pickles from various fruits and vegetables. This role is similar for processing all types of pickles in manual and machine operated units.
Version	1.0
NSQF Level Minimum Educational Qualifications Maximum Educational Qualifications	4 Preferably Class 8 Not Applicable
Training (Suggested but not mandatory)	<ol style="list-style-type: none"> 1. Food standards for pickle 2. Method of food preservation 3. Food handling, packaging and storage techniques 4. Quality assessment of raw material, packaging materials & finished products 5. Waste management 6. Operation and maintenance of pickle processing machineries and equipments 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)
Minimum Job Entry Age	18 years
Experience	2-3 years in a pickle making unit

Applicable National Occupational Standards (NOS)

Compulsory:

1. FIC/N0105 Prepare and maintain work area and process machineries for pickle making
2. FIC/N0106 Prepare for pickle making
3. FIC/N0107 Pickle making
4. FIC/N0108 Complete documentation and record keeping related to pickle making
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 PC
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 evaluations 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

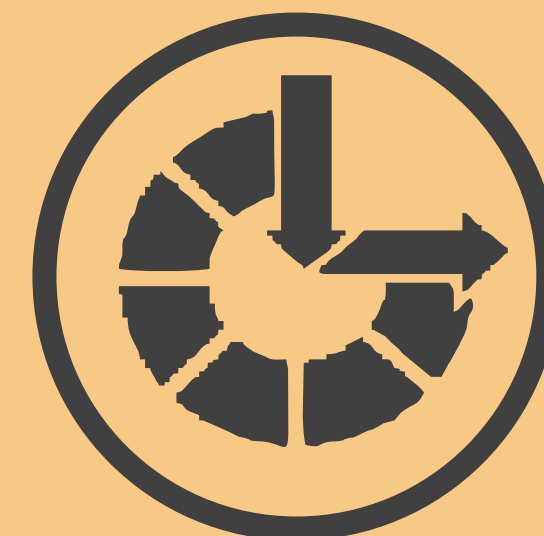
EQUIPMENT LIST

Person with Locomotor Disability Pickle Making Technician PWD/FIC/Q0102

Domain Specific Equipments		
1	Ph Meter (Digital)	x1
2	Thermometer (Digital)	x1
3	Utensils	x5
4	Brinometer	x2
5	Hydrometer	x2
6	Weighing Balance (Digital)	x1
7	Brix Meter/Refractometer	x2
8	Refrigerator	x1
9	Gas Burner with Cylinder	x1
10	Stainless Steel Mug	x2
11	Cutting Knives	x3
12	Peelers	x3
13	Electric Mixer	x1
14	Water Tank	x1
15	Fruit Slicing Machine	x1
16	Pickle Mixer, Rotary Type and Contact Part of Stainless Steel	x1
Disability Specific Equipments/Software		
1	Walker	x1
2	Rollator	x1
3	Ease of Access Center	x1



Assistive aid for PwD



Assistive aid for PwD



Assistive aid for PwD