MINISTRY OF SKILL DEVELOPMENT
& ENTREPRENEURSHIP
GOVERNMENT OF INDIA

Skill India
कौशल भारत - कुशल भारत

PMKVY
PRADHAN MANTRI KAUSHAL VIKAS YOJANA

JOB ROLE OVERVIEW

Jam Jelly & Ketchup Processing Technician

Role Description	A Jam, Jelly and Ketchup Processing Technician is responsible for processing fruits and vegetables to make jam, jelly and ketchup.
Version	1.0
NSQF Level **Minimum Educational Qualifications** **Maximum Educational Qualifications**	4 Preferably Class 8 Not Applicable
Training **(Suggested but not mandatory)**	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)
Minimum Job Entry Age	18 years
Experience	2-3 years in fruit and vegetable processing

Applicable National Occupational Standards (NOS)

Compulsory:

1. FIC/N0109 Prepare and maintain work area and process machineries for jam, jelly and ketchup processing
2. FIC/N0110 Prepare for production of jam, jelly and ketchup
3. FIC/N0111 Produce jam, jelly and ketchup
4. FIC/N0112 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 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 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

FICSI
Food Industry Capacity and Skill Initiative
Sector skill council for food processing

SCPwD
दिव्याँग व्यक्तियों के लिए कौशल परिषद्
Skill Council for Persons with Disability

N·S·D·C
National
Skill Development
Corporation
Transforming the skill landscape

EQUIPMENT LIST

Person with Low Vision
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	Braille Slates	x1
2	Stylus	x1
3	Braille papers	x5
4	Magnifier- Hand	x5
5	Magnifier-Table	200
6	Reading Stand	x5
7	Non-Visual Desktop Access (NVDA)- Screen Reader	x1
8	Ease of Access Center	x1

Assistive aid for PwD

Assistive aid for PwD

Assistive aid for PwD