





JOB ROLE OVERVIEW

Pickle Making Technician

Role Description

Version

NSQF Level
Minimum Educational Qualifications
Maximum Educational Qualifications

Training (Suggested but not mandatory)

Preferably Class 8 Not Applicable

- 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

A Pickle Making Technician is responsible for preparing different types of

all types of pickles in manual and machine operated units.

pickles from various fruits and vegetables. This role is similar for processing

- 5. Waste management
- 6. Operation and maintenance of pickle processing machineries and equipments
- 7. GMP

1.0

- 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 a pickle making unit

Minimum Job Entry Age

Experience

Compulsory:

1. FIC/N0105 Prepare and maintain work area and process machineries for pickle making

Applicable National Occupational Standards (NOS)

- 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
- 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

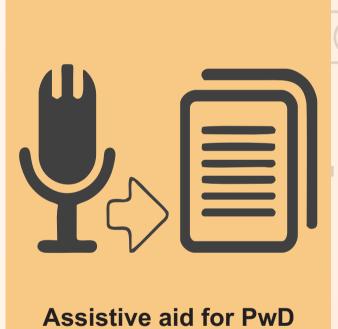
Person with Speech & Hearing Impairment Pickle Making Technician PWD/FIC/Q0102

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	х3
12	Peelers	х3
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	Speech to Text Software	x1
2	Computer or Laptop with Web Cam	x1
3	Closed Captions	x1













Assistive aid for PwD





