

AGRO PROCESSING

NSQF LEVEL- 4



SECTOR- FOOD INDUSTRY

COMPETENCY BASED CURRICULUM
CRAFT INSTRUCTOR TRAINING SCHEME (CITS)



GOVERNMENT OF INDIA
Ministry of Skill Development & Entrepreneurship
Directorate General of Training
CENTRAL STAFF TRAINING AND RESEARCH INSTITUTE
EN-81, Sector-V, Salt Lake City, Kolkata – 700091

AGRO PROCESSING

(Non-Engineering Trade)

SECTOR – FOOD INDUSTRY

(Revised in 2024)

Version 2.1

CRAFT INSTRUCTOR TRAINING SCHEME (CITS)

NSQF LEVEL – 4

Skill India
कौशल भारत - कुशल भारत

Developed By

Government of India

Ministry of Skill Development and Entrepreneurship

Directorate General of Training

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1. COURSE OVERVIEW

The Craft Instructor Training Scheme is operational since inception of the Craftsmen Training Scheme. The first Craft Instructors' Training Institute was established in 1948. Subsequently, 6 more institutes namely, Central Training Institute for Instructors (now called as National Skill Training Institute (NSTI)), NSTI at Ludhiana, Kanpur, Howrah, Mumbai, Chennai and Hyderabad were established in 1960's by DGT. Since then the CITS course is successfully running in all the NSTIs across India as well as in DGT affiliated institutes viz. Institutes for Training of Trainers (IToT). This is a competency based course of one year duration. "Agro Processing" CITS trade is applicable for Instructors of "Agro Processing" Trade under CTS.

The main objective of Craft Instructor training programme is to enable Instructors explore different aspects of the techniques in pedagogy and transferring of hands-on skills so as to develop a pool of skilled manpower for industries, also leading to their career growth & benefiting society at large. Thus promoting a holistic learning experience where trainee acquires specialized knowledge, skills & develops attitude towards learning & contributing in vocational training ecosystem.

This course also enables the instructors to develop instructional skills for mentoring the trainees, engaging all trainees in learning process and managing effective utilization of resources. It emphasizes on the importance of collaborative learning & innovative ways of doing things. All trainees will be able to understand and interpret the course content in right perspective, so that they are engaged in & empowered by their learning experiences and above all, ensure quality delivery.

2. TRAINING SYSTEM

2.1 GENERAL

CITS courses are delivered in National Skill Training Institutes (NSTIs) & DGT affiliated institutes viz., Institutes for Training of Trainers (IToT). For detailed guidelines regarding admission on CITS, instructions issued by DGT from time to time are to be observed. Further complete admission details are made available on NIMI web portal <http://www.nimionlineadmission.in>. The course is of one-year duration. It consists of Trade Technology (Professional skills and Professional knowledge), Training Methodology and Engineering Technology/ Soft skills. After successful completion of the training programme, the trainees appear in All India Trade Test for Craft Instructor. The successful trainee is awarded NCIC certificate by DGT.

2.2 COURSE STRUCTURE

Table below depicts the distribution of training hours across various course elements during a period of one year:

S No.	Course Element	Notional Training Hours
1.	Trade Technology	
	Professional Skill (Trade Practical)	480
	Professional Knowledge (Trade Theory)	270
2.	Training Methodology	
	TM Practical	270
	TM Theory	180
	Total	1200

Every year 150 hours of mandatory OJT (On the Job Training) at nearby industry, wherever not available then group project is mandatory.

3	On the Job Training (OJT)/ Group Project	150
4	Optional Course	240

CITS Trainees of optional courses of up to 240 hours in each year short term courses.

2.3 CAREERPROGRESSION PATHWAYS

- Can join as an Instructor in a Vocation Training Institutes/ technical Institution.
- Can join as a supervisor in Industries.

2.4 ASSESSMENT & CERTIFICATION

The CITS trainee will be assessed for his/her Instructional skills, knowledge and attitude towards learning throughout the course span and also at the end of the training program.

a) The Continuous Assessment(Internal) during the period of training will be done by **Formative Assessment Method** to test competency of instructor with respect to assessment criteria set against each learning outcomes. The training institute has to maintain an individual trainee portfolio in line with assessment guidelines. The marks of internal assessment will be as per the formative assessment template provided on www.bharatskills.gov.in

b) The **Final Assessment** will be in the form of **Summative Assessment Method**. The All India Trade Test for awarding National Craft Instructor Certificate will be conducted by DGT as per the guidelines of DGT. The learning outcome and assessment criteria will be the basis for setting question papers for final assessment. The external examiner during final examination will also check the individual trainee's profile as detailed in assessment guideline before giving marks for practical examination.

2.4.1 PASS CRITERIA

Allotment of Marks among the subjects for Examination:

The minimum pass percent for Trade Practical, TM Practical, Soft Skill Practical Examinations and Formative assessment is 60% & for all other subjects is 40%. There will be no Grace marks.

2.4.2 ASSESSMENT GUIDELINE

Appropriate arrangements should be made to ensure that there will be no artificial barriers to assessment. The nature of special needs should be taken into account while undertaking the assessment. While assessing; the major factors to be considered are approaches to generate solutions to specific problems by involving standard/non-standard practices.

Due consideration should also be given while assessing for teamwork, avoidance/reduction of scrap/wastage and disposal of scrap/waste as per procedure, behavioral attitude, sensitivity to the environment and regularity in training. The sensitivity towards OSHE and self-learning attitude are to be considered while assessing competency.

Assessment will be evidence based comprising of the following:

- Demonstration of Instructional Skills (Lesson Plan, Demonstration Plan)
- Record book/daily diary
- Assessment Sheet
- Progress chart
- Video Recording
- Attendance and punctuality
- Viva-voce
- Practical work done/Models
- Assignments

- Project work

Evidences and records of internal (Formative) assessments are to be preserved until forthcoming examination for audit and verification by examining body. The following marking pattern to be adopted while assessing:

Performance Level	Evidence
(a) Weightage in the range of 60%-75% to be allotted during assessment	
For performance in this grade, the candidate should be well versed with instructional design, implement learning programme and assess learners which demonstrates attainment of an acceptable standard of crafts instructorship with occasional guidance and engage students by demonstrating good attributes of a trainer.	<ul style="list-style-type: none"> • Demonstration of fairly good skill to establish a rapport with audience, presentation in orderly manner and establish as an expert in the field. • Average engagement of students for learning and achievement of goals while undertaking the training on specific topic. • A fairly good level of competency in expressing each concept in terms the student can relate, draw analogy and summarize the entire lesson. • Occasional support in imparting effective training.
(b) Weightage in the range of 75%-90% to be allotted during assessment	
For performance in this grade, the candidate should be well versed with instructional design, implement learning programme and assess learners which demonstrates attainment of are asonable standard of crafts instructorship with little guidance and engage students by demonstrating good attributes of a trainer.	<ul style="list-style-type: none"> • Demonstration of good skill to establish a rapport with audience, presentation in orderly manner and establish as an expert in the field. • Above average engagement of students for learning and achievement of goals while undertaking the training on specific topic. • A good level of competency in expressing each concept in terms the student can relate, draw analogy and summarize the entire lesson. • Little support in imparting effective training.
(c) Weightage in the range of more than 90% to be allotted during assessment	
For performance in this grade, the candidate should be well versed with instructional design, implement learning programme and assess learners which demonstrates attainment of a high standard of crafts instructorship with minimal or no support and engage students by demonstrating good attributes of a trainer.	<ul style="list-style-type: none"> • Demonstration of high skill level to establish a rapport with audience, presentation in orderly manner and establish as an expert in the field. • Good engagement of students for learning and achievement of goals while undertaking the training on specific topic. • A high level of competency in expressing

	<p>each concept in terms the student can relate, draw analogy and summarize the entire lesson.</p> <ul style="list-style-type: none">• Minimal or no support in imparting effective training.
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3. GENERAL INFORMATION

Name of the Trade	AGRO PROCESSING -CITS
Trade code	DGT/4039
NCO – 2015	2356.0100, 7514.9900, 6111.0100, 6111.0101, 6111.0201, 6111.0301, 6111.0401, 8160.0700, 8160.0800, 8160.1000
NOS Covered	FIC/N9459, FIC/N9460, FIC/N9461, FIC/N9462, FIC/N9463, FIC/N9465, FIC/N9466, FIC/N9467, MEP/N9446
NSQF Level	Level-4
Duration of Craft Instructor Training	One Year
Unit Strength (No. Of Student)	25
Entry Qualification	<p>Degree in Food Technology/ Food Engineering/Food processing from recognized Board / University.</p> <p>OR</p> <p>03 years Diploma in Food Technology/Food Engineering /Food processing after class 10th from recognized board/ University.</p> <p>OR</p> <p>Ex-serviceman from Indian Armed forces with 15 years of service in related field as per equivalency through DGR.</p> <p>OR</p> <p>10th class with 01year NTC / NAC passed in the trade of 'Agro Processing'</p>
Minimum Age	16 years as on first day of academic session.
Space Norms	<p>Lab Space - 120 Sq. m</p> <p>Quality lab - 40 Sq. m</p>
Power Norms	10 KW
Instructors Qualification for	
1. Agro Processing -CITS Trade	<p>B.Voc/Degree in Food Technology/Food Engineering/Food processing from AICTE/ UGC recognized University with two years' experience in relevant field.</p> <p>OR</p> <p>Diploma (Minimum 2 Years) in Food Technology/Food Engineering/Food processing from recognized University /Board with five years' experience in relevant field.</p> <p>OR</p> <p>Ex-serviceman from Indian Armed forces with 15 years of service in related field as per equivalency through DGR. Candidate should have undergone methods of instruction course or minimum 02 years of experience in technical training institute of Indian armed forces.</p> <p>OR</p> <p>NTC/NAC passed in the Trade of "Agro Processing" with seven years' experience in the relevant field.</p>

	<u>Essential Qualification:</u> National Craft Instructor Certificate (NCIC) in “Agro Processing” Trade, in any of the variants under DGT.
2. Soft skills	MBA/ BBA / Any Graduate/ Diploma in any discipline from AICTE/ UGC recognized College/ university with Three years’ experience and short term ToT Course in Soft Skills from DGT institutes. (Must have studied English/ Communication Skills and Basic Computer at 12th / Diploma level and above).
3. Training Methodology	B.Voc/ Degree in any discipline from AICTE/ UGC recognized College/ university with two years experience in training/ teaching field. OR Diploma in any discipline from recognized board / University with five years experience in training/teaching field. OR NTC/ NAC passed in any trade with seven years’ experience in training/ teaching field. Essential Qualification: National Craft Instructor Certificate (NCIC) in any of the variants under DGT / B.Ed /ToT from NITTTR or equivalent.
4. Minimum Age for Instructor	21 Years

4. JOB ROLE

Brief description of job roles:

Manual Training Teacher/Craft Instructor; instructs students in ITIs/Vocational Training Institutes in respective trades as per defined job role. Imparts theoretical instructions for the use of tools& equipment of related trades and related subjects. Demonstrate process and operations related to the trade in the workshop; supervises, assesses and evaluates students in their practical work. Ensures availability & proper functioning of equipment and tools in stores.

Fruit and Vegetable Related Preservers, Other; perform variety of routine tasks in canning and preserving food, fruits and vegetables not elsewhere classified, and may be designated according to nature of work performed such as: Peeler Hand peels skin of fruits and vegetables using hand knife. Grader examines, classifies and separates fruits, vegetables and fish according to size, quality, colour, condition or species. Washer tends machine that washes raw fruits or vegetables preparatory to canning, freezing or packing. Feeder Charger feeds machine with fruits or vegetables by hand for washing, shelling, shredding, cooking and pulping

Cultivator, General; Cultivators, General; Farmer, General; grows crops, vegetables, fruits, etc. depending upon soil, irrigation facilities, market, etc., and sells produce. Determines crops to be grown depending on nature of soil, climate, irrigation and marketing facilities. Selects and purchases good seed, fertilizer, implements and other items of farm equipment including machinery. Clears field of stones, grass, shrubs, trees etc., using hand tools. Prepares plots by raising 'bund'(earthwork) around them for retention of water. Tills land using plough or tractor and breads loads. Sows seeds and levels earth. Makes channels connecting land to source of water for irrigation. Conducts weeding and hoeing to conserve moisture. Prepares manure by collecting and storing farmyard refuse into ditch and covering it with earth. Sprays insecticides, evolves measures to protect crops from destruction by plant diseases and wild animals and nurses growing crops by picking wild growth. Harvests matured crops using sickle etc. Collects harvested crop into bundles and carries it to the threshing ground when completely dried by sun. Threshes harvested crop by treading bullocks or machine. Separates grain from straw by winnowing. Bags corn, bundles straw and stores corn in go down. Sells produce in market. Hires labourers when necessary and supervises their work. Maintains equipment, building, fences etc. in good order .May operate tractor, winnowing, threshing and other machines. May breed animals. May do share cropping or take land on lease for cultivation.

Paddy Farmer; Paddy Farmer cultivates paddy as per the package of practices recommended for a particular agronomic climate zone, type of soil, rainfall pattern and climatic conditions to achieve the yields as per the genetic potential of a given variety and sell the produce in the market.

Wheat Cultivator; Wheat Cultivator cultivates wheat as per the package of practices recommended for a particular agro climate zone, type of soil, rainfall pattern and climatic condition to achieve the yield as per the genetic potential of given variety and sell the produce as per the competitive market prices without distress sale.

Maize Cultivator; Maize Cultivator undertakes the cultivation of maize crop at the farm level. The individual is also responsible for harvesting the maize crop. The maize cultivator needs to adapt recommended practices for a particular agro climate zone, type of soil, rainfall pattern and climatic conditions to achieve the best possible yield.

Pulses Cultivator; Pulses Cultivator undertakes the cultivation of pulses at the farm level. The individual is also responsible for harvesting the pulses. The pulses cultivator needs to adapt recommended practices for a particular agro climate zone, type of soil, rainfall pattern and climatic conditions to achieve the best possible yield.

Miller, Food Grains; Miller, Food grains processes rice, wheat, pulses, spices and other food grains by operating one or more machines or by supervising their operations by other workers. Adjusts and operates machines for removing husk or bran from grains, polishing rice, grinding and crushing grain and spices into smaller pieces or powder ,grinding, shifting and screening grains, flour or spices etc.; observes and supervises milling process for desired results, maintains flow of milled product by regulating flow of ingredients in specified proportion; removes obstructions by tapping clogged spouts with mallet and by adjusting gates; examines product periodically by rubbing sample between fingers or comparing it with colour and texture of standard sample; keeps records of materials received and products milled. May supervise other workers at various stages of processing. May be designated according to type of grains milled or processed such as MILLER, RICE; MILLER, SPICES, MILLER, DAL etc.

Husker, Machine (Food Grains); Husker, Machine (Food grain); Huller man, Grain operates husking machine to separate grain from its outer covering or shell. Starts machine; pours grain into storage bin attached to machine; regulates feeding of grain into machine by manipulating lever; examines hulled grain periodically for proper husking and adjusts machine as necessary; switches off machine after completion of process or when machine does not function properly; removes minor defects and reports major defects to supervisor for rectification. Cleans and oils machine when not in use. May keep production reports, may direct workers in storage of graded grain.

Flour Mill Operator; Flour Mill Operator operates grinding machine or mill to grind wheat, gram or other grains into flour or animal feed. Sets mill by adjusting roller according to fineness of grinding desired; feeds grain into feeding bin of mill by hand; observes process, keeping grain moving at regular rate by tapping clogged spouts with hammer and by adjusting gates; examines crushed product periodically by feel of fingers and adjusts roller as necessary; removes flour collected in bag or container at delivery end; cleans and oils machinery. May weigh grain and flour; calculate charges and collect payment of services rendered to customers. May dress mill stones.

Reference NCO 2015:

- a) 2356.0100 – Manual Training Teacher/Craft Instructor
- b) 7514.9900 – Fruits, Vegetables and Related Preservers, Others
- c) 6111.0100 – Cultivator General
- d) 6111.0101 – Paddy Farmer
- e) 6111.0201 – Wheat Cultivator

- f) 6111.0301 – Maize Cultivator
- g) 6111.0401 – Pulses Cultivator
- h) 8160.0700 – Miller, Food Grains
- i) 8160.0800 – Husker, Machine (Food Grains)
- j) 8160.1000 – Flour Mill Operator

Reference NOS:

- i) FIC/N9459
- ii) FIC/N9460
- iii) FIC/N9461
- iv) FIC/N9462
- v) FIC/N9463
- vi) FIC/N9464
- vii) FIC/N9465
- viii) FIC/N9466
- ix) FIC/N9467
- x) MEP/N9446

5. LEARNING OUTCOME

Learning outcomes are a reflection of total competencies of a trainee and assessment will be carried out as per the assessment criteria.

5.1 LEARNING OUTCOMES (TRADE TECHNOLOGY)

1. Demonstrate operation, handling and maintenance of agro processing machinery. (NOS: FIC/N9459)
2. Plan for safe production processes of foods and identification of wastes in Agro industry along with its proper utilization. (NOS: FIC/N9460)
3. Test and evaluate storing and packaging materials. (NOS: FIC/N9461)
4. Plan for various production processes of different wheat products and detection of extraneous matter in those along with determination of several physical parameters. (NOS: FIC/N9462)
5. Demonstrate milling operations in production of dal (pulse) along with detection of khesaridal and metanil yellow. (NOS: FIC/N9463)
6. Plan and execute production of cereal based products and by-products and evaluate their quality parameters. (NOS: FIC/N9464)
7. Demonstrate procurement & processing of Spice powders and identification of various quality parameters of the same. (NOS: FIC/N9465)
8. Plan and execute extraction, refining and purification of oil and determination of its quality parameters. (NOS: FIC/N9466)
9. Demonstrate various processing of paddy for rice and evaluate its quality. (NOS: FIC/N9467)
10. Exhibit effective communication skills with logical reasoning ability and quantitative aptitude to maximize efficiency in work. (NOS: MEP/N946)

6. COURSE CONTENT

SYLLABUS FOR AGRO PROCESSING –CITSTRADE			
TRADE TECHNOLOGY			
Duration	Reference Learning Outcome	Professional Skills (Trade Practical)	Professional Knowledge (Trade Theory)
Practical: 30 Hrs. Theory: 15 Hrs.	Demonstrate operation, handling and maintenance of agro processing machinery.	1. Demonstrate operating and handling of agro processing machinery: Hammer mill, Groundnut decorticator hand operated, Mini dal mill, Mini rice mill, Mini oil expeller, Grain cleaner, Mini grain mill, Wheat flour mill, Micro pulveriser and Destoner, Packaging machine (Heat sealing machine), Weighing Balance, Extruder. 2. Fault identification and rectification of faults.	Machinery in Agro processing Different machines used in agro processing industry; working principles operation and maintenance. Maintenance of equipment.
Practical: 30 Hrs. Theory: 15 Hrs.	Plan for safe production processes of foods and identification of wastes in Agro industry along with its proper utilization.	3. Apply food safety management system (FSMS) like GHP, GMP, HACCP, etc. in agro processing industry. 4. Utilize agro industry wastes: Prepare and verify normality of standard solutions.	Food regulations: Overview of Food Safety and Standards Act, 2006 BIS, ISO-22000, Agmark, HACCP, International Food Standards. International food laws and regulatory agencies: International Organizations – FAO (Food & Agriculture Organization), WHO (World Health Organization), Codex Alimentarius, ISO, WTO. National Organizations – ICMR, ICAR, Council for social welfare, International Food Control Systems including CODEX GMP. Importance of personal Hygiene, Cleaning & Sanitary standards of Agro processing industry.

			Registration process for 'FOSTAC' from FSSAI recognized training certification agencies.
Practical 40 Hrs. Theory 20 Hrs.	Test and evaluate storing and packaging materials.	5. Explain different storage structure for grains. 6. Demonstrate packaging valuations. 7. Test packaging materials.	Storage and packaging Need and importance of storage and packaging methods, Types of packaging materials e.g. paper, glass, metal, plastic, packaging form. Quality standards for packed processed products. Packaging evaluation WVTR, GTR, Bursting strength, tensile strength, tearing strength, drop test
Practical 65 Hrs. Theory 25 Hrs.	Plan for various production processes of different wheat products and detection of extraneous matter in those along with determination of several physical parameters.	8. Demonstrate cleaning, grading and other pre-processing activities. 9. Show production of whole wheat and corn flour. 10. Detect extraneous matter in atta/ maida. 11. Demonstrate production of Suji, Maida, Dalia. 12. Demonstrate processing of Nutri-cereals viz., sorghum, pearl millet and finger millet, etc. 13. Plan and perform packaging and labelling of the products. 14. Demonstrate preparation and quality evaluation of popped corn. 15. Estimate gluten content from wet milling of corn. 16. Determine dry and wet gluten content of flour. 17. Determine moisture content of flour using hot air oven method and IR Moisture meter. 18. Determine ash content of flour. 19. Determine water absorption power of flour.	Cereal grains: wheat, corn & nutri-cereals Primary and secondary processing of wheat and corn. Types of corn. Methods of Cleaning, grading, milling and fumigation. Processing of Nutri cereals like sorghum (Jowar), pearl millet (Bajra), finger millet (Ragi/Mandua), little millet (Kutki), kodo millet (Kodo), barnyard millet (Sawa/Jhangora), foxtail millet (Kangni/Kakun), proso millet (Cheena), etc. Standards for the wheat flour. Adulteration in flour.

		<p>20. Determine thousand kernel weight of grains.</p> <p>21. Determine impurities present in the grains.</p> <p>22. Determine hectolitre weight of grains.</p> <p>23. Determine vitreousness/mealiness of wheat grain.</p> <p>24. Determine pelshenkevalue of wheat flour.</p> <p>25. Determine maltose figure of wheat flour.</p> <p>26. Estimate free fatty acid of wheat flour.</p> <p>27. Determine wheat grain hardness using texture analyzer.</p>	
<p>Practical 65 Hrs.</p> <p>Theory 25 Hrs.</p>	<p>Demonstrate milling operations in production of dal (pulse) along with detection of khesari dal and metanil yellow.</p>	<p>28. Monitor pre-treatment in dal milling like cleaning, grading, soaking, and drying.</p> <p>29. Demonstrate milling pulses for production of dal, e.g. pigeon pea, green gram, Bengal gram.</p> <p>30. Detect khesari dal in pulses.</p> <p>31. Show Packaging and uses of wastes from dal mill.</p> <p>32. Demonstrate effect of moisture content on the dehusking efficiency and breakage of pulses during milling.</p> <p>33. Show effect of alkali treatment on the milling characteristic of pulses.</p> <p>34. Demonstrate effect of wet methods of milling on the dehusking efficiency and breakage of pulses during milling.</p> <p>35. Detect metanil yellow in pulses.</p>	<p>Dal (Pulse) Milling</p> <p>Classification of pulses.</p> <p>Pre milling treatments of pulses, pulse milling and recent developments.</p> <p>Principle of dal milling.</p> <p>Pulses suitable for milling.</p> <p>Different Methods of dal milling</p> <p>Working and principle of dal mill.</p> <p>By-products utilization.</p> <p>Adulteration in pulse.</p>
<p>Practical 65 Hrs.</p> <p>Theory 25 Hrs.</p>	<p>Plan & execute production of cereal based products, by-products and evaluate their quality parameters.</p>	<p>36. Monitor production of cereal based products like macaroni, noodles, spaghetti and vermicelli.</p> <p>37. Estimate moisture content, protein content, ash content</p>	<p>Cereals industry By-Products</p> <p>:</p> <p>Recovery and utilization of starch, gluten, dextrin, dextrose, bran, bran oil, Germ and germ oil, husk,</p>

		and fat content in cereals flour. 38. Determine different quality parameters in cereals product.	protein isolates, high fructose corn syrup, corn liquor, yellow and white dextrin and dextrose powder.
Practical 65 Hrs. Theory 25 Hrs.	Demonstrate procurement & processing of Spice powders and identification of various quality parameters of the same.	39. Plan & perform procurement and Pre- processing of spices, cleaning, grading, de-stoning, milling, blending and formulating and preparing of spices and spice mixes. 40. Demonstrate the working of machinery for spice grinding. 41. Show production of spice powders from, coriander, black pepper, red chilly, turmeric etc. 42. Detect extraneous matter in ground spices. 43. Detect coal tar dyes in spices containing fast natural colour like (Turmeric). 44. Detect papaya seeds in black pepper. 45. Detect powdered bran and sawdust in spices (ground). 46. Detect brick powder, sand dirt in chillies. 47. Demonstrate process of essential oil extraction and oleoresin of different spices.	Spices and condiments Grinding Production of major spices in India & their importance in Indian diet. Spices suitable for processing. Unit operations in spices processing: Principles, method and machinery in spice grinding. Quality assurance & methods to detect adulteration. Oleoresin of different spices.
Practical 75 Hrs. Theory 30 Hrs.	Plan & execute extraction, refining and purification of oil and determination of its quality parameters.	48. Show working of oil expellers. 49. Demonstrate effect of pre treatment on the oil recovery from different oil seeds. 50. Show oil expelling from different oil seeds e.g. mustard, groundnut, and rapeseed, sunflower. 51. Plan & perform filtration and packaging of oil. 52. Detect Argemone oil. 53. Detect oil soluble coal tar dyes in oil. 54. Estimate protein content in	Oil Extraction: Nutritional importance and functions of oils from plant sources. Different methods of oil extractions, oil expression from oilseeds like mustard/rapeseed, coconut, sunflower, groundnut, sesame, cotton etc. Different types of oil expellers. Process flow chart of oil extractions. Oil refining and purification: Refining, purification,

		the deoiled meal. 55. Determine iodine value, RM value, P- value, saponification value of oils. 56. Conduct qualitative checking of various adulterants in oils. 57. Demonstrate solvent extraction of selected oilseeds. 58. Explain physical properties of oil seeds. 59. Conduct preparation and sensory evaluation of peanut butter.	deodorization, stabilization and hydrogenation. Different quality parameters: Peroxide value, saponification value, Iodine value, acid value, TBA, RM value, P- value, Kries value,
Practical 45 Hrs. Theory 15 Hrs.	Demonstrate various processing of paddy for rice and evaluate its quality.	60. Conduct processing of paddy for rice. 61. Show packaging of rice: weighing, bagging, sealing machines. 62. Demonstrate grading of rice grain on the basis of shape and size. 63. Determine milling yield of paddy. 64. Demonstrate preparation and quality evaluation of beaten rice. 65. Show different methods of parboiling and their effects on milling of rice.	Rice Milling Discuss the working and principle of rice mill in detail and their parts. Suitability of paddy for rice milling. Drying of paddy for rice milling. Process of modern rice milling. Curing and ageing of rice. Working principle and operation. Cleaner, Sheller, separator, polisher, rubber roller and graders etc. Nutritional loss in polished rice. Parboiling of rice: Theory & methods of Parboiling. Advantages and limitations of parboiling of rice.
SOFT SKILLS: 75 Hrs.			
Professional Knowledge Soft Skills- 75 Hrs.	Exhibit effective communication skills with logical reasoning ability and quantitative aptitude to maximize efficiency in work.	COMMUNICATION SKILLS: Oral communication Skills, Voice, accent, Voice modulation, pace, Intonation, etc. Study of different pictorial expressions of non-verbal communication and its analysis. Demo on Strengths and Weaknesses Demo on Motivation, Positive attitude. Practice on personal appearance, Dressing Manners & Etiquettes. Practice on attending of mock interview of different types. Listening & doubt clarifying etc. Case studies on Interview sessions. Communication & Listening Skills Components of effective	

		<p>communication, Types of communication- Oral, Written, Reading & body language, Handling of communication, Barriers of communication, Listening Tools & Speaking Tools, Non-verbal communication and its importance.</p> <p><u>Self-Management & Personality Development</u> Self-Management, SWOT analysis, self-learning and management. Motivation and Image building Techniques</p> <p><u>Personal Grooming & Hygiene</u> Presentation of Self, Formal & Informal Dressing, Dressing for Occasions.</p> <p><u>Techniques of Attending Interviews</u> Interview & its types. Preparation for the interview, stages of interview. Do's & Don'ts in an interview.</p> <p>BASIC MATHEMATICAL CALCULATION: Conversions of different units viz. length, area, mass etc. Simple Problems on Perimeter and area of a triangle, a circle, a square, rectangle, semicircle etc. Simple Problems on Comparing quantities, weight, speed, height, age, ratio, percentage, and price, etc. Simple calculation on profit and loss statement, discount calculations of products. Demonstration of utilization of mobile apps for financial transactions. Exercises on aptitude/puzzles Practice on Types of Charts and Graphs Introduction to units and dimensions of different objects. Perimeter, Area of regular shapes, viz. Triangle, Square, and Circle, rectangle, semicircle etc.</p> <p><u>Quantitative Aptitude</u> Introduction, Comparing quantities viz. Speed, age, height, ratio, percentage, weight, and price, etc. Introduction to cost price, sale price, profit, loss and discounts of products. Introduction to online internet banking mechanisms, various modes of payments, cash transactions and associated mobile apps. Concept of insurance and taxes and types. Personal saving and investment mechanism.</p> <p><u>Logical reasoning</u> Introduction to logical reasoning. Types of logical reasoning. Principles of logical reasoning with examples on numbers and sequences, arrangement and relations,</p> <p><u>Data Interpretation</u> Data analysis and interpretation. Types of variables for different applications. Basic graph types (Bar, Line, PIE Charts).</p> <p>ENERGY & ENVIRONMENT: Video demo on different types of energy resources. Conventional & Non-Conventional Energy Resources. Fossil Fuel, Biomass, Bio-Gas, Solar, etc. Public awareness on Energy conservation and use of clean energy.</p> <p>ENGLISH LITERACY: Pronunciation of simple words, Diction (use of word and speech) Transformation of sentences, Spellings. Reading and understanding simple sentences about self, work and environment. Construction of simple sentences Writing simple</p>
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		English, Speaking with preparation on self, on family, on friends/ classmates, on work. Role-playing and discussions on current affairs. Job description. Practice of Taking messages, passing on instructions. Practice making Resumes or curriculum vita. Letters of application &referencing to previous communication.
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SYLLABUS FOR CORE SKILLS

1. Training Methodology (Common for all CITS trades) (270Hrs + 180Hrs)

Learning out comes, assessment criteria, syllabus and Tool List of Core Skills subjects which is common for all the CITS trades, provided separately in www.bharatskills.gov.in/dgt.gov.in

7. ASSESSMENT CRITERIA

LEARNING OUTCOME	ASSESSMENT CRITERIA
TRADE TECHNOLOGY (TT)	
1. Demonstrate operation, handling and maintenance of agro processing machinery. (NOS: FIC/N9459)	Identify basic machineries used in agro processing industries.
	Operate Hammer mill, Groundnut decorticator hand operated, Mini dal mill etc.
	Handle Mini rice mill, Mini oil expeller, Grain cleaner, Mini grain mill, Wheat flour mill etc.
	Demonstrate usage of Micro pulveriser and Destoner, Packaging machine (Heat sealing machine), Weighing Balance, Extruder etc.
	Explain working principles of the machineries.
	Check and rectify faults in machineries.
	Demonstrate maintenance of all equipment.
2. Plan for safe production processes of foods and identification of wastes in Agro industry along with its proper utilization. (NOS: FIC/N9460)	Differentiate application of HACCP and GMP in agro processing industry.
	List out international food standards.
	Explain international food laws.
	Demonstrate the roles of food regulatory agencies.
	List out the wastes coming out from agro industries.
	Illustrate the utilization process for the wastes.
	Demonstrate importance of personal Hygiene, Cleaning & Sanitary standards of Agro processing industry.
3. Test and evaluate storing and packaging materials. (NOS: FIC/N9461)	Explain different storage structure for grains.
	List out the packaging materials used in agro industries
	Consider the factors before selection of proper packaging material.
	List the parameters to be checked during packaging of foods.
	Demonstrate the testing method of packaging materials.
	Check quality standards for packed processed products.
4. Plan for various production processes of different wheat products and detection of extraneous matter in those along with determination of several physical parameters. (NOS: FIC/N9462)	Conduct cleaning, grading and other pre-processing activities.
	Select and ascertain tools and equipment for production of whole wheat, corn flour, Suji, atta/maida and dalia.
	Demonstrate preparation and quality evaluation of popped corn.
	Checkmoisture content of flour using hot air oven method and IR Moisture meter.
	Determine ash content of flour.
	Ascertain water absorption power of flour.
	Determine thousand kernel weight of grains.
	Checkimpurities present in the grains.
	Determine hectolitre weight of grains.
	Ascertain vitreousness/ mealiness of wheat grain.
	Determine pelshenkevalue of wheat flour.

	Ascertain maltose figure of wheat flour.
	Estimate free fatty acid of wheat flour.
	Determine wheat grain hardness using texture analyzer.
5. Demonstrate milling operations in production of dal (pulse) along with detection of khesari dal and metanil yellow. (NOS: FIC/N9463)	List out the pre-treatment in dal milling like cleaning, grading, soaking, and drying.
	Demonstrate milling pulses for production of dal, e.g. pigeon pea, green gram, Bengal gram.
	Detect khesari dal in pulses.
	Show Packaging and uses of wastes from dal mill.
	Demonstrate effect of moisture content on the dehusking efficiency and breakage of pulses during milling.
	Show effect of alkali treatment on the milling characteristic of pulses.
	Detect metanil yellow in pulses.
6. Plan and execute production of cereal based products and by-products and evaluate their quality parameters. (NOS: FIC/N9464)	Plan and execute production of cereal based products like macaroni, noodles, spaghetti and vermicelli.
	Estimate moisture content, protein content in cereals flour.
	Ascertain ash content and fat content in cereals flour.
	Determine different quality parameters in cereals product.
7. Demonstrate procurement & processing of Spice powders and identification of various quality parameters of the same. (NOS: FIC/N9465)	Plan & execute procurement and Pre- processing of spices, cleaning, grading, de-stoning, milling, blending and formulating and preparing of spices and spice mixes.
	Demonstrate the working of machinery for spice grinding.
	Show production of spice powders from, coriander, black pepper, red chilly, turmeric etc.
	Check extraneous matter in ground spices.
	Detect coal tar dyes in spices containing fast natural colour like (Turmeric).
	Find papaya seeds in black pepper.
	Detect brick powder, sand dirt in chillies.
	Plan & execute the process of essential oil extraction and oleoresin of different spices.
8. Plan and execute extraction, refining and purification of oil and determination of its quality parameters. (NOS: FIC/N9466)	Explain the working of oil expellers.
	Demonstrate effect of pre-treatment on the oil recovery from different oil seeds.
	Show oil expelling from different oil seeds e.g. mustard, groundnut and rapeseed, sunflower.
	Plan & perform filtration and packaging of oil.
	Detect oil soluble coal tar dyes in oil.
	Estimate protein content in the deoiled meal.
	Determine iodine value, RM value, P- value, saponification value of oils.

	Conduct qualitative checking of various adulterants in oils
	Demonstrate solvent extraction of selected oilseeds.
	Conduct preparation and sensory evaluation of peanut butter.
9. Demonstrate various processing of paddy for rice and evaluate its quality. (NOS: FIC/N9467)	Execute processing of paddy for rice.
	Show packaging of rice: Weighing, bagging, Sealing machines.
	Demonstrate grading of rice grain on the basis of shape and size.
	Determine milling yield of paddy.
	Show preparation and quality evaluation of beaten rice.
	Illustrate different methods of parboiling and their effects on milling of rice.
10. Exhibit effective communication skills with logical reasoning ability and quantitative aptitude to maximize efficiency in work. (NOS: MEP/N9446)	Demonstrate reasonable quantitative aptitude and interpret data in the field of work
	Demonstrate effective communication skills with logical reasoning ability.
	Describe method of energy conservation and day-to-day contribution to work for optimum utilization of resources.
	Demonstrate English language fluency while carrying out official work.

8. INFRASTRUCTURE

LIST OF TOOLS AND EQUIPMENT FOR AGRO PROCESSING (CITS)			
For Batch Of 25 Candidates			
S No.	Name of the Tools& Equipment	Specification	Quantity
A. Equipment, Machine & Tools			
1.	Hammer mill	Power operated, 1 HP ,10 Kg/hr. Body and hopper of stainless	1 no.
2.	Groundnut decorticator hand operated	Hand operated 10 Kg/hr.	1 no.
3.	Mini dal mill	Power operated, 1 HP 10 Kg/hr. Body and hopper of stainless	1 no.
4.	Mini rice mill	Power operated, 1 HP 10 Kg/hr. Body and hopper of stainless	1 no.
5.	Mini oil expeller	Power operated, 10 HP 15 lit/hr. Body and hopper of stainless	1 no.
6.	Grain cleaner	Power operated, 1/2 HP;100 Kg/hr. Body and hopper of stainless	1 no.
7.	Mini grain mill	Power operated, 01 HP 10 Kg/hr .Body and hopper of stainless	1 no.
8.	Flour Mill	Capacity 8-9 kg , per hr. Body and hopper of stainless steel	1 no.
9.	Micro pulveriser	Power operated, 1 HP 25 Kg/hr	1 no.
10.	Storage bins of different capacity	Aluminium, 10-50 Kg Capacity with proper outlet and inlet	As required
11.	Platform scale balance	100 Kg Capacity	1 no.
12.	Hot Air Oven	<ul style="list-style-type: none"> Should be double walled unit: - outer chamber should made up of M.S. Sheet duly painted & inner must be made up of S.S. Sheet. Temperature should be controlled by Microprocessor Based PID Digital Temperature Indicator-cum-Controller from ambient to 390°C with an accuracy of $\pm 3^{\circ}\text{C}$. Air ventilators should also be provided on the sides & Air Circulation fan be a standard feature. Supply- 220/230 Volts A. C. Inner Size (W*D*H):605*605*605 mm 	1 no.
13.	Moisture box	Aluminium, 100 g capacity cylindrical	1 no.

14.	De-stoner : For cleaning light materials, air classifier type		1 no.
15.	Packaging material : PP, PE, laminated, Stand pouches		As required
16.	Extruder : Lab scale		1 no.
17.	Weighing Balance	(0.10 gm to 2 kg), (100 gm to 5 kg)	1 no each
18.	IR Moisture meter		1 no.
19.	Sealing machine (For pouch and bags)		1 each
20.	Pop corn making machine		1 no.
21.	Muffle Furnace:	<ul style="list-style-type: none"> • Body Material- Should be light weight with ceramic fiber wool insulation. The outer casing should be made of double walled thick PCRC sheet, reattached with thick perforated sheet on the bottom portion, painted with attractive stove enamel. • Heating elements should be made of KANTHAL "A-1" wire and backed by high temperature ceramic wool insulation. • The temperature control- must be fitted in front of furnace with two pilot lamps. • Power supply- 220/230 volts AC fitted with microprocessor based digital temperature indicator cum controller. • Max. Temperature 1000 °C and working temperature 900 °C. Size-(150 x 150x300)mm (WxHxD) 	1 no.
22.	De-husker for dehusking of paddy		1 no.
23.	Ball Mill:	<ul style="list-style-type: none"> • Electrically operated having capacity from few grams to 2 Kg. Fitted with F. H. P. motor up to 2 Kg jar and with % H. P. heavy duty motor for 5 Kg jar. • Maximum speed of 80 RPM. • Jar is to be made of aluminium/S.S. • Steel balls of different sizes. • Single phase 220/230 volts A.C. supply. Capacity-2 kg. 	1 no.
24.	Digital Weighing Balance	Capacity: 220 gm Readability: 0.1 mg or 0.0001 gm Weighing Pan: 80 mm or large, with	1 no.

		wind draft shield. Auto Calibration should be provided with respect to temperature.	
25.	Texture analyzer (Instrument for determination of texture, effect of viscosity, rheology, measurement of hardness, softness and stickiness, brittleness, cutting force, shearing, consistencies and penetration force and also to function as Extensograph):	Texture analyzing system of minimum 50 Kg load frame capacity, should be computer controlled through compatible window based software for finding rheological properties of food products. (Load cells of 50 Kg, Cylinder Probes 2 Nos., Conical Probes 1 No., Spherical Probes 1 No., Crisp fracture support rig 1 No., Blade set 1 No., Back extrusion rig 1 No., Forward extrusion rig 1 No., TTC spreadability)	01 no.
B. Consumable			
26.	Beaker 50, 100, 250 ml, 500 ml		15 nos.
27.	Conical flask 50, 100, 250 ml, 500 ml		15 nos.
28.	Measuring cylinder 100ml, 250ml, 200 ml, 500ml,		15 nos.
29.	Measuring flask of assorted sizes		15 nos.
30.	Burrete of assorted sizes with Burrete stands		15 nos.
31.	Pipettes of assorted sizes		15 nos.
32.	Thermometer (10°C to 110°C) Digital		16Pcs.
33.	Rubber Gloves		12 pair for each trainee
34.	Aprons		01 for each trainee
35.	Glass Funnels of assorted sizes		15nos.
36.	Funnels 500ml. & 100ml. Separating		15nos.
37.	Test Tube With Test tube stand		nos.
38.	Glass rod		10 nos.
39.	Gas lighter		06 no.
40.	Ph meter Rod		02 nos.
41.	Petri dish with cover		16 nos.
42.	Label for labelling machine		As required
43.	Raw materials for practical's		As required
C. FURNITURE			
44.	Instructor Chair & Table with Glass		01 no.
45.	Magnetic White Board		01 no.

46.	Display Board		01 no.
47.	Table for computer/ printer/scanner with chair		01 Set.
48.	Dual Desk		13no.
Workshop/Lab			
49.	Working table with Six Aluminum tops, each measuring 3 feet by 2.5 feet		05 nos.
50.	Stools	Height: 24-30 inches.	25nos.
51.	Laboratory Table with rack and sinks	<ul style="list-style-type: none"> Table Dimensions: 8 feet long, 2 feet 6 inches wide. Rack Height: 6 inches above the tabletop. Sinks: 1 or 2 stainless steel sinks integrated into the tabletop. 	04 nos.
52.	Racks for keeping books (glass panel) etc.		01 sets
53.	Trainee Locker with space for 25 trainees		01 no.
54.	Storage Rack for Chemicals	H x W x D: 6' x 3' x 1.5'	01 no.
55.	Cup Board (large)	H x W x D: 8' x 4' x 2'	04 nos.
56.	First Aid Box		01 no.
57.	Fire Extinguisher		As required
58.	Almirah	H x W x D: 6' x 3' x 1.5'	02 nos.
59.	Wooden Show Case For keeping & Display sample		02 nos.
60.	White Board	6' x 4'	01 no.

Note:-

- Remaining Raw material, Testing chemicals and consumables not included in the list may be purchased as per requirement.
- All machines shall be covered under AMC.
- Facility should be provided for removal of waste water used for cleaning of machines.
- Pest control should be done in lab time to time.

