**NSDA Reference**

To be Added by NSDA

CONTACT DETAILS OF THE AWARDING BODY FOR THE QUALIFICATION

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| 1. **Name and address of awarding body:**

**National Academy of RUDSETI****Chitrapur Bhavan****15th Cross, 8th Main****Malleswaram****Bengaluru- 560 055****Ph: 080- 2346 2875****Email:** **info@rudsetacademy.org**1. **Name and contact details of the Individual dealing with the submission:**

**Name: Sri. R. R. Singh****Position in the Organization**: **Director General****Address:** Same as above**Email:** **dg@rudsetacademy.org**1. **List of Documents submitted in support of the Qualifications file (Annexure)**
2. **About National Academy of RUDSET**
3. **RUDSETI Model of Entrepreneurship Development**
4. **Curriculum document /Syllabus**
5. **Session Plan**
6. **Bank wise list of RSETIs**
7. **Research Studies regarding RUDSETI/RSETI**
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#  SUMMARY

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| **Qualification Title: Papad, Pickles and Masala Powder Entrepreneur** |
| **Qualification Code: NARQ30028-PRODUCT** |
| **Nature and purpose of the qualification:**Qualification enables the trainee to make different types of Papads, Pickles and Chatni Powder. The trainee will also be able to set up one small unit manufacturing these items.According to NSSO Data (2013) among workers in rural areas, 54.2% are self-employed and 38.6% work as casual labor, where as only 7.2% have regular wage employment. Most of the self employed are engaged in agriculture and have very little formal skills both in farm and non-farm occupations. Hence, the need to skill rural youth so that the next generation of workers become skilled, productive and contribute positively for the growth of the economy.  On gaining technical skills and skills in entrepreneurship, the candidates trained in this qualification can start their own jute products making unit. There is increasing demand for this service especially for private (domestic) and public events in the rural areas and small towns. On becoming an entrepreneur the candidate trained in this qualification will initially promote a micro-enterprise which can gradually grow to become a small and later medium scale enterprise. The Micro, Small and Medium Enterprises (MSME) sector has emerged as a highly vibrant and dynamic sector of the Indian economy over the last five decades. MSMEs are playing a crucial role in providing large employment opportunities at comparatively lower capital cost than large industries. They are also contributing in a significant manner to the industrialization and development of rural and backward areas. This helps to reduce regional disparities and provides for a more equitable distribution of national income and wealth. MSMEs contribute enormously to the socio-economic development of the country. This sector today consists of 36 million units and provides employment to over 80 million persons. The Sector through more than 6,000 products contributes about 8% to GDP besides 45% to the total manufacturing output and 40% to the exports from the country. The MSME sector has the potential to spread industrial growth across the country and can be a major partner in the process of inclusive growth. The Micro, Small and Medium enterprises contribute to over. Entrepreneurship, and resultant creation of employment and wealth, is a major mean for inclusive development. A programme which is conducted with a motive to promote potential entrepreneurs, understanding of motives, motivational pattern, their impact on behavior and entrepreneurial value is termed as entrepreneurial development programme. |

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| **Body/bodies which will award the qualification: National Academy of RUDSETI, Bengaluru** The National Academy of RUDSETI was established in April 2009 in response to an emerging need for capacity building and mentoring of more than 585 Rural Self Employment Training Institutes (RSETIs) established in each district of the country as joint venture between different Banks and the Ministry of Rural Development, Government of India to work as National Level Resource Organization for RUDSETIs and RSETIs and other similar type of Institutes1. To design and conduct training programmes and undertake project in Enterprise Promotion, Rural Development, Technology Transfer and imparting Human Resource Development (HRD) concepts.
2. To conduct research and development work in the field of Entrepreneurship Development
3. To act as a advisory to policy makers relating to Enterprise Promotion and Rural Development (for Government /NGOs/ Other Organizations / Financial Institutions /Corporate Entities / Central Secretariat, RUDSETI)
4. To take up any other activities connected with Rural Development and Entrepreneurship Development and Rural Development.
5. To provide Consultancy and Counseling Services in the field of Entrepreneurship Development and Rural Development.
6. Any other activity aimed at Development of Entrepreneurship, Rural Development and serving the society at large.

(See Annexure I for a complete profile of NAR and Annexure II for RUDSETI model of Entrepreneurship Development) |
| **Body which will accredit providers to offer courses leading to the qualification:** National Academy of RUDSETI, Bengaluru |
| **Body/bodies which will be responsible for assessment:** National Academy of RUDSETI, Bengaluru |
| **Occupation(s) to which the qualification gives access:** This qualification will enable the trainee to establish their own unit for preparation of Masala/Sambar/Chatney Powder &Papad, Pickles. In due course and the entrepreneur may go for addition of related services like contract manufacturing of reputed brands in the areas of Papads, Pickles and Chatni Powder. Besides skills in this field, the qualification will give access to the trainee to:1. Acquire and internalize the required Entrepreneurial Competencies (skill as well as attitude).
2. Knowledge and techniques for identifying the business opportunities, selection of an entrepreneurial activity, launching of the venture and skills for managing a Micro Enterprise.
3. Build confidence in one’s own abilities

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| **Proposed level of the qualification in the NSQF:**Level 3 |
| **Anticipated volume of training/learning required to complete the qualification:** 80 hoursSee Annexure III for Curriculum document/Syllabus and Annexure IV for Session Plan |
| **Entry requirements / recommendations:**Male or Female Candidates in the age group of 18 to 45 years having inclination for taking up preparation of Masala / Sambar / Chatney Powder, Papad& Pickles as a self employment occupation. Ability to read and write local language. Preference will be given to female candidates. |
| **Progression from the qualification:**This qualification will enable the trainees to become Self Employed by setting up their own unit for preparation of Masdala / Sambar / Chatney Powder, Papad& Pickles. In due course they will graduate to become an entrepreneur through expansion thereby providing employment to others also. |
|  **Planned arrangements for the Recognition of Prior learning (RPL):** Not applicable |
| **International comparability where known:** **------** |

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| **Formal structure of the Qualification** |
| **Papad, Pickle and Masala Powder Entrepreneur** | **Mandatory/****Optional** | **Estimated Size (learning hours)** | **Level** |
| **Professional Knowledge****A - Entrepreneurship**1. Knowledge of self-confidence , attitude
2. Entrepreneurial competencies
3. Banking, insurance , financial accountancy and management
4. Legal aspects ,regulatory aspects of SMEs
 | Mandatory | 12hours | Level 3 |
| **B – Technical Knowledge**1. Importance of preparation of quality Food Products and scope
2. Theory of preparation of various food products like Masala / Sambar/ Chatney Powder, various types of Masala Powders, different types of Pickles, Papads etc.,
3. Theory on maintenance of Hygiene, procedure on packing of food items and adding preservatives etc.
4. Need and procedure of taking license/ registration of unit.
5. Safety measures and First Aid.
 | Mandatory | 12 hours | Level 3 |
| **Professional / Technical Skills**1. Preparation of various food products like Masala / Chatney Powder, Sambar Powder, various types of Masala Powders, different types of Pickles, papads etc.,
2. Packing and adding preservatives to the items produced.
 | Mandatory | 38 hours | Level 3 |
| **Core Skills** 1. Business Opportunity Identification
2. Market Survey and Business Plan Development
3. Planning and Risk Assessment
4. Problem solving
5. Time management
6. Communication
7. Business Management skills
 | Mandatory | 12hrs | Level 3 |
| **Admission, Evaluation Test & Valedictory** | Mandatory | 6 hrs | - |
| **Total Duration of the Course** | **80 hours** |

**SECTION 1 - ASSESSMENT**

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| **Body/Bodies which will carry out assessment:**This qualification will be used by 585 RSETIs (list is furnished in Annexure V) across the country which has been established in each district. These RSETIs are controlled by commercial banks (both Government owned and Private). NAR is a separate body and there is no linkage in management and control between the RSETIs offering the training and NAR which will conduct the assessment. The assessment of outcome of the qualification will be done by NAR which is an independent organization. It is run by professionals who are expert in rural entrepreneurship development. In NAR there will be a separate vertical similar to ‘Controller of Examinations’ in Universities, which will conduct the assessment through its empanelled assessors at the RSETI level. The empanelled assessors will be provided training by NAR.**How will RPL assessment be managed and who will carry out?**Not Applicable**Describe the overall assessment strategy and specific arrangements which have been put in place to ensure that assessment is always valid, reliable and fair and show that these are in line with the requirements of NSQF.**Assessment tools for the Qualification are decided on the basis of composition of knowledge and skill in that particular Course. All assessments shall have at least two tools viz.1. Practical test and 2. Written test and/or Viva.1. **Assessment process:**

The assessment will be primarily carried out by collecting evidence of competence gained by the trainees by observing them at work, asking questions and initiating formative discussions to assess understanding and by evaluating their practical work. The question papers for the theory Examinations contain objective/descriptive type questions, drawings etc.**Minimum pass marks :** Overall 50% of marks allotted1. **Testing and certifications for the course:**

Arrangements will be made by NAR to ensure that the evidence on which assessment / judgments made are comparable for all trainees and that the judgments made does not vary from assessor to assessor. Arrangements relating to the conduct and monitoring process of assessment are as follows:* Questions papers will be prepared by NAR in consultation with vocation experts in the field.
* Structured tests at the Institute level will be administered in the presence of the assessors.
* The tests will be supervised and monitored at every Centre
* Theory and practical Examinations will be carried out with invigilators/examiners with the overall supervision of the certified assessors.
* Examiners called for evaluation of practical will have technical expertise in the field
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**ASSESSMENT EVIDENCE**

**Assessment & Evaluation:**

The trainees will be assessed through a structured test process. The test will comprise of both written, practical and viva voce. Standard question paper will be devised keeping in view the expected outcome of the training. The test will be administered by certified and empanelled assessors at RSETI level. The technical skill component will be tested through practical examination. Both of these tests will be followed by personal interview wherein the entrepreneurial competencies will be tested. The extent of internalization of the inputs given will be tested. The face-to-face interview will assess the overall ability of the trainee concerned to perform the defined job role including behavioral aspects of entrepreneurial competencies. On getting the results of these tests from the assessors at ground level, a senior expert in entrepreneurship at NAR, Bengaluru will review the marks and on his validation, system generated certificates will be issued to the successful candidates online.

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| **ENTREPRENEURSHIP DEVELOPMENT**  |
| **Assessable Outcomes** | **Performance Criteria** | **Assessment Criteria**  |
| **Total** | **Theory** | **Practical** |
| 1. Candidate is clearly able to differentiate between Wage employment, Self-employment and Entrepreneurship
2. Understand, appreciate and develop the self-confidence for embarking on self-employment / entrepreneurship.
3. Understand and internalize entrepreneurial competencies and know their importance for becoming a successful entrepreneur.
4. Trainee is able to understand the legal and regulatory aspects of launching an enterprise.
5. Trainee is able to appreciate need for continuous growth and expansion of an enterprise
6. Trainee is able to analyze major trends in a given economic sector / sub-sector and identify Business Opportunities
7. Trainee is able to conduct market survey and develop sound Business Plans based on obtained data.
8. Develop effective personal management skills like time management and communication skills.
9. Knows to maintain simple books of accounts and prepare financial statement for small business
10. Trainees able to devise a simple marketing and sales strategies and plan for a small business
11. Trainees able to manage small team of workers required for managing a small business
 | **PC 1** – Understanding the Context and Need for Rural Entrepreneurship Development, Role of RSETIs | 1 | 1 | 0 |
| **PC 2** – Developing Self Confidence and Positive Attitude (Micro Lab & Tower Building) | 2 | 1 | 1 |
| **PC 3** – Comparative Advantages of Entrepreneurship and Self Employment over Wage Employment | 1 | 1 | 0 |
| **PC 4** - Understanding and internalizing entrepreneurial competencies | 5 | 2 | 3 |
| **PC 5** - Understanding the process of steps in Problem Solving  | 2 | 1 | 1 |
| **PC 6 –** Time Management – Understanding of Basic Concepts and ability to manage time | 3 | 2 | 1 |
| **PC 7 –** Effective Communication Skills – Understanding of Basic Concepts and ability | 2 | 1 | 1 |
| **PC 8** – Ability to assess market conditions and indentify appropriate business opportunities | 2 | 1 | 1 |
| **PC 2** – Understanding of Banking & Insurance and how it can help a start up enterprise | 2 | 1 | 1 |
| **PC 9** – Ability to Prepare Business Plan based on data obtained from Market Survey | 10 | 6 | 4 |
| **PC 10** – Understanding licensing and regulatory aspects of launching an enterprise.  | 2 | 1 | 1 |
| **PC 11** – Ability to Maintain Books of Accounts and Develop Financial Statements for a Small Business | 5 | 3 | 2 |
| **PC 12** – Understanding and ability for Inventory and Materials Management | 5 | 3 | 2 |
| **PC 13** – Understanding and ability for Sales and Marketing | 5 | 3 | 2 |
| **PC 14** – Human Resource Management – Understanding of Concepts and ability to manage a team | 5 | 3 | 2 |
| **PC 15** - Understanding of Basic Laws relating to MSMEs | 5 | 3 | 2 |
| **PC 16** – Growth and Strategic Planning - Understanding of Concepts | 3 | 3 | 0 |
| **Total EDP** | **60** | **36** | **24** |

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| **Assessable Outcomes** | **PerformanceCriteria** | **Assessment Criteria** |
| **Total** | **Theory** | **Practical** |
| **Professional Knowledge****B. Technical Knowledge**1. Interest generated in learning the techniques of preparation of Chatney Powder, Papad, Pickles for taking it up as self employment venture.
2. Knowledge of preparation and demand for sale of various food products like Chatney Powder, Sambar Powder, various types of Masala Powders, different types of Pickles, different type of papads, etc
3. Knowledge on maintenance of Hygiene, procedure on proper packing of food items, Use (good and bad effects) of preservatives.
4. Knowledge about why, when, how and from whom to obtain the required license and registration formalities of unit/firm.
 | **PC1 –** Good level of interest in becoming a professional producer of Chatney Powder, Papad, Pickles. | 5 | 5 | Nil |
| **PC2**– Knowledge of demand & scope for sale of Chatney Powder, Papad, Picklesto take it as a business opportunity. | 5 | 5 | Nil |
| **PC3**– Knowledge regarding quality of raw materials used in preparation of Chatney Powder, Papad, Picklesetc. | 5 | 5 | Nil |
| **PC4**– Knowledge regarding availability of raw materials required for preparation of Chatney Powder, Papad, Pickles etc. | 5 | 5 | Nil |
| **PC5**– Knowledge of various techniques used for preservation of Chatney Powder, Papad, Pickles items. | 5 | 5 | Nil |
| **PC6**Ability to plan (resources, tools, time etc.) for conducting professional assignments | 5 | 5 | Nil |
| **PC7**-- Knowledge of preparation of various food items that can be packed and stored / sold such as Pickles, Papad, Chatney powder, Masala powder, Sambar Powder etc., which have considerable shelf life with or without preservatives. | 5 | 5 | Nil |
| **PC8** – Ability to read manuals, understand new equipment/Possible items for addition to the list. | 3 | 3 | Nil |
| **PC9** – Ability to select and finalize attractive packing materials for the sale of Chatney Powder, Papad, Pickles read manuals, understand new equipment / Possible items for addition to the list. | 2 | 2 |  Nil |
| **Total** | **40** | **40** | NIL |
| **Professional Skills**1. Able to prepare on his / her own food products like Chatney Powder, Sambar Powder, various types of Masala Powders, different types of Pickles, Preparation of different types of Papads etc.,
2. Able to perform packing and also addition of proper preservatives of required quantity and proper time / stage at which it is to added.
3. Knowledge about Safety measures and First Aid.
 | **PC 10**– Identify good quality of required raw materials for production of Masala/Sambar/Chatney Powder, Papad, Pickles | 5 | NIL | 5 |
| **PC11** – Decide and take appropriate quantity of raw materials to prepare Masala/sambar/Chatney Powder, Papad, Pickles | 5 | NIL | 5 |
| **PC12**- Prepare good quality of Chatney powder, Sambar Powder and Masala powder which have considerable shelf life with or without preservatives. | 10 | NIL | 10 |
| **PC13 -** Prepare good quality of different types of Pickles which have considerable shelf life with or without preservatives. | 10 | NIL | 10 |
| **PC14** – **P**repare various types of Papads which have considerable shelf life with or without preservatives. | 10 | NIL | 10 |
| **PC15 -** Add proper (quality and quantity) preservatives for improving the shelf life of the products. | 10 | NIL | 10 |
| **PC16–**Prepare new varieties ofSambar Powder, Chatney Powder, Masala Powders, Pickles, Papads using creative combinations of raw materials and other ingredients. | 10 | NIL | 10 |
| **PC17** – Select appropriate packing materials / items. | 5 | NIL | 5 |
| **PC18 –** Pack Masala/Sambar/Chatney Powder, Sambar Powder, Masala Powder with correct weight and required size as per customers need / demand. | 5 | NIL | 5 |
| **PC19 -** Pack Pickles with correct weight and required size as per customers need / demand. | 5 | NIL | 5 |
| **PC20 -** Pack Papad with correct weight / required number in each pack as per customers need / demand. | 5 | NIL | 5 |
| **PC21** – Label the packed food items | 5 | NIL | 5 |
| **PC22** – Maintain hygiene and cleanliness in work place  | 5 | NIL | 5 |
| PC23 -- Taking appropriate measures for Work place safety and cleanliness | 5 | NIL | 5 |
| **PC24** -- Methods adopted for Safe and economic disposal of waste. | 5 | NIL | 5 |
| **TOTAL** | **100** | **NIL** | **100** |
| **GRAND TOTAL** | **200** | **76** | **124** |
| **Means of assessment 1**: Physical Test |
| **Means of assessment 2**: Written Test & Viva Voce. |
| **Pass : overall 50 % and above** |

# SECTION 2 - EVIDENCE OF LEVEL

Option B: Key Requirements of the Job Role

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| **Title of the Qualification: Papad, Pickle and Masala Powder Entrepreneur** |
| **NSQF LEVEL - 3** |
| **Process Required** | **Professional Knowledge** | **Professional Skills** | **Core Skills** | **Responsibility** |
| **Persons may carry out a job which may require limited range of activities routine and predictable** | **Basic facts, process and principle applied in trade of employment** | **Recall and demonstrate practical skill, routine and repetitive in narrow range of application.** | **Communication written and oral, with minimum required clarity, skill of basic arithmetic and algebraic principles, personal banking, basic understanding of social and natural environment** | **Under close supervision, some responsibility for own work within defined limit.** |
| Masala/Sambar/Chatney Powder, Papad&PicklesMaking involves low level of technology limited range of activities like mixing, frying, blending, drying and packing which can be duly predicted. | Knowledge level required is of basic nature as mixing of raw materials in required proportion is to be done. | The skill required here is mainly acquired by practice and once perfection is achieved, it will be repetitive in nature. | Enterprise launching and business management skills to a limited scale. This can be imparted through training as it involves simple machinery and moderate capital investment.  | Since this training leads to entrepreneurial outcome responsibility for own work and learning is to be present and demonstrated. |

# SECTION 3 EVIDENCE OF NEED

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| **What evidence is there that the qualification is needed?** Entrepreneurship has been embedded in the Indian genius and is a part of its tradition. India traditionally has been an entrepreneurial society. Traditionally, the entrepreneurship of many communities has been facilitated principally by the successful use of informal ‘entrepreneurial ecosystems’ and interdependent business networks. Further, there is also a rich tradition within the Indian Diaspora, spanning the past several hundred years, whose spirit of enterprise is legion. Entrepreneurship in India occurs in ‘far more encompassing and far reaching ways than in developed countries’, and could therefore be far more complex, for there is so much more that needs to be done. Commentators today celebrate the ubiquitous Indian attitude of ‘*Jugaad’* (a Hindi word roughly translated as ‘creative improvisation) tool to somehow find a solution based on a refusal to accept defeat, and calling on initiative, quick thinking, cunning and resolve to quickly fulfill market demands at the lowest possible prices) as an entrepreneurial trait that has been as much a part of everyday Indian living as its rich tradition of philosophy and speculation. The development and impact of entrepreneurship in India has intensified in recent times, particularly with the rise in knowledge-intensive services. New entrepreneurs who do not belong to traditional business communities have begun to emerge in large numbers. Entrepreneurship has grown rapidly, visibly so, creating wealth and generating employment, especially in the past twenty years. Crucial efforts initiated after economic liberalization – including systematic attempts to reduce the ‘license raj’, greater efforts to make finance more easily accessible to entrepreneurs and other institutional support to ‘techno-preneurs’ – have helped improve the climate for Entrepreneurship. Thus, the opportunities created by today’s global knowledge economy coupled with the ‘unshackling of indigenous enterprise’, have continued to making India a ‘fertile ground’ for Entrepreneurship. Recent surveys, such as those undertaken by Goldman Sachs and Pricewaterhouse Coopers, have estimated that India has the potential to be among the world’s leading economies by 2050. Further India’s economy can potentially gain significantly from the country’s characteristic features – a democratic open society, a strong technology base (with capacity for leapfrogging), unparalleled diversity, vibrant capital markets (including growing private equity and venture capital markets), an increasingly youthful population (50% of India is 25 years and younger), a sizeable market of a large number of customer with vast unmet needs as well as an environment of full and free competition in the private sector. |

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| In order to give impetus to this growing demand of first generation entrepreneurs to gain formal training in entrepreneurship knowledge and skills RSETIs have been established by various Banks. Ministry of Rural Development gives part funding of the training. The RSETIs have been established on the RUDSETI models which have been proved very effective in eradicating the problems of unemployed youth. The trainings by these Institutes are unique in the sense they are demand based. The Institutes have got the experience of conducting these Programmes over the years. **The RUDSETI model of developing rural entrepreneurs has been now well researched and documented[[1]](#footnote-2) (please see Annexure VI). These studies have highlighted the following highlights and good practices of the RUDSETI model:**1. **Training is need and demand based**
2. **Training is conducted in local language**
3. **Faculty is drawn from veterans from the industry**
4. **Training duration is relatively short – enabling the poor to participate actively in the training**
5. **Training is followed by long duration (2 years) handholding (escort services) for enabling the trained entrepreneur to establish his enterprise**
6. **Commercial Banks are actively involved in training and settlement of the trainee and assist in availing of credit from the Bank for setting up the enterprise**
7. **Many of the trainings are linked to Government schemes for promotion of self-employment/entrepreneurship**
8. **In recent years replication of the RUDSETI model through the RSETIs in every district of India has led to the establishment of a vast network of around 600 training centre.**
9. **The annual training capacity is 4.00 lakhs of which current capacity utilization is more 80%.**
10. **Enterprises established by trained candidates have created further wage employment opportunities for thousands of rural poor in the rural areas thereby arresting migration to urban areas**.
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| Food requirement is one of the basic need of human being and food items have abundant demand always. Now-a-days, the preparation of food items as per the taste of the people attracts the customers. Since, percentage of population where the both the husband and wife are employed is increasing day by day, people tend to depend on readily available masala powders, papads and Pickles rather than preparing on their own, owing to busy schedule. Since the money under circulation is on higher, now-a-days, people do not mind spending money for getting ready made/ instant type items. As such there is great demand for masala powders, papads and Pickles etc. The profession calls for need to maintain hygiene, quality, good packing, durability, timely supply etc., if a proper training on knowledge and skills of preparation of such items and also the soft skills covering business tactics, human relations etc., and one can take it up as a promising enterprise. This profession is more suited for woman who wants to take up self employment venture to stand on their own / to maintain self respect. Hence, this qualification has been devised. **In order to identify the potential programmes as per the needs of the unemployed youth, a Committee of General Managers of top 5 RSETI sponsoring Banks has been constituted. The General Managers of State Bank of India, Punjab National Bank, Bank of Baroda, Central Bank of India and Bank of India are the members of this Committee. In addition, Executive Director, RUDSETI, National Director for RSETIs and Director General, National Academy of RUDSETI who got rich field experience also joined this Committee**. **The above Committee met at Mumbai on 7th November 2016. After thorough discussions and based on the past experience the Committee short listed potential /need based courses for training rural unemployed youth in the RSETIs. The training on Papad, Pickles and Masala Powder manufacturing and selling is one such shortlisted need based training.** See Annexure VII for Success Stories of Candidates have been trained in this Qualification |

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| **What is the estimated uptake of this qualification and what is the basis of this estimate?** Presently there are 586 Rural Self Employment Training Institutes (RSETIs) across the country sponsored by various Banks. National Academy of RUDSETI is the anchoring Institution which designs and approves the training programmes being conducted by these RSETIs. The Training Modules are demand driven and are vetted by National Academy of RUDSETI, having experience of running similar programmes by the RUDSETIs since over three decades. Preparation of Domestic Food Products is one of the most popular need based training programmes conducted by these Institutes. These programmes are having very good settlement rate. The number of trainees under this qualification during the past three years is as under: So far more than 10,000 candidates have been trained in RSETIs in this Qualification. Cumulative settlement rate for the above training is 52% and observing the above trend, the candidates trained under the above qualification file, the number of candidates to be trained in the next 3 years is estimated at more than 8,000. |

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| **What steps were taken to ensure that the qualification(s) does/do not duplicate already existing or planned qualifications in the NSQF?** Similar course leading to holistic understanding of the area of Production of Masala/Sambar/ Chatney Powder, Sambar Powder, Masala Powder, Papads and Pickles and leading to entrepreneurial outcome is currently not offered by NCVT or Sector Skills Council including the Food Processing Sector Skill Council. Hence new qualification is not duplicated.**What arrangements are in place to monitor and review the qualification(s)? What data will be used and at what point will the qualification(s) be revised or updated?** |

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| **What Arrangements are in place to monitor and review the qualification (s)? What data will be used and at point will the qualification (s) be revised or updated?**National Academy of RUDSETI has put in place a robust MIS for RSETIs. Comprehensive data (Course wise/Bank Wise/State Wise) for all RSETIs is maintained by NAR in the said MIS. Entry level data include the photograph of the candidate other basic details. Course modules are made available in the MIS and the website of NAR. Training logs and Post Programme Reports with action photographs of the training are also made available in the MIS. Details of Settlement and credit linkages are uploaded in the MIS with action photos and documentary proofs. The State Directors of RSETIs are also visiting the RSETIs every quarter for reviewing the quality of training / settlement. Officials from the controlling offices of the Banks and NAR are also making periodic visits to the RSETIs for reviewing the activities. MIS reports are used for viewing the settlement of the trained candidates, their level of income and employment generation by them. Feedback obtained from the trained candidates, RSETI sponsoring bank and other stake holders are used to review/update the course. |

# SECTION 4 - EVIDENCE OF RECOGNITION AND PROGRESSION

**What steps have been taken in the design of this or other qualifications to ensure that there is a clear path to other qualifications in this sector?**

The candidates who are trained in preparation and Production of Chatney Powder, Sambar Powder, Masala Powder, Papads and Pickles may attend Skill up gradation Programme for the subject qualification file where in specialized inputs are given for enabling the candidates for technology up gradation by going in for specialized food items like variety of pickles, variety of papads, variety of chips etc., or add items to their fold like variety Chips etc.) . The Candidates are also eligible for attending the growth Programmes in RSETIs which will help them draw a growth plan for their business and go in for expansion and diversification in the related field of activity.

1. (i)Kumar Naveen K, Kulkarni Anjali, 2013, *Investments by Commercial Banks in Training Rural Communities and its Impact: Scope of Open and Distance Learning,* Commonwealth of Learning and National Institute of Bank Management, Pune.

(ii)Ramkrishna K, 2015, *A Unique Training Methodology of RUDSETIs in Promoting Self Employment among Unemployed Youth,* JNTU, Hyderabad*,* IOSR Journal of Business and Management (IOSR-JBM) e-ISSN: 2278-487X, p-ISSN: 2319-7668. Volume 17, Issue 1.Ver. II, PP 50-60 [www.iosrjournals.org](http://www.iosrjournals.org)

(iii) National Academy of RUDSETI, 2012, *A Study of Benefits of Canara Bank RSETI Training to Rural Youth and its Impact on their Settlement,* NAR, Bengaluru [↑](#footnote-ref-2)