

## **NSQF QUALIFICATION FILE**

**Approved in 14<sup>th</sup> NSQC Meeting – NCVET – 30<sup>th</sup> December 2021**

**Approved on file dated 07.02.2023**

### **CONTACT DETAILS OF THE BODY SUBMITTING THE QUALIFICATION FILE**

#### **Name and address of submitting body:**

Agriculture Skill Council of India (ASCI)  
6<sup>th</sup> floor, GNG Building, Plot No – 10, Sector- 44,  
Gurugram, Haryana – 122004

#### **Qualification Code**

**QG-04-AG-00272-2023-V1.1-ASCI**

#### **Name and contact details of individual dealing with the submission**

**Name:** Ms Priyanka Prakash

**Position in the organisation:** Senior Manager – Standards & QA

**Address, if different from above**

**Tel number(s):** 0124 – 4670029/ 4814673/ 4814659

**E-mail address:** priyanka@asci-india.com

#### **List of documents submitted in support of the Qualifications File**

1. Qualifications Pack – Annexure 1
2. Model Curriculum – Annexure 2
3. Affiliation Protocol- Annexure 3
4. Industry Validations- Annexure 4

#### **Model Curriculum to be added which will include the following:**

- Indicative list of tools/equipment to conduct the training
- Trainers qualification
- Lesson Plan
- Distribution of training duration into theory/practical/OJT component

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1	<b>Qualification Title</b>	Animal/Aqua Feed Technician
2	<b>Qualification Code, if any</b>	AGR/Q5109, v3.0
3	<b>NCO code and occupation</b>	NCO-2015/NIL
4	<b>Nature and purpose of the qualification (Please specify whether qualification is short term or long term)</b>	<p>Nature of the qualification</p> <ul style="list-style-type: none"><li>- a Qualification Pack (QP)</li></ul> <p>The main purpose of the qualification is -</p> <ul style="list-style-type: none"><li>- to train the incumbent for procuring fish/ crustacean feed ingredients, formulating, preparing, packing, storing and marketing. The person also operates the fish feed mill and carries out its regular repair and maintenance. The individual may also prepare animal feed for a variety of animals. processing</li></ul>
5	<b>Body/bodies which will award the qualification</b>	Agriculture Skill Council of India (ASCI)
6	<b>Body which will accredit providers to offer courses leading to the qualification</b>	Agriculture Skill Council of India (ASCI)
7	<b>Whether accreditation/affiliation norms are already in place or not , if applicable (if yes, attach a copy)</b>	Yes (Annexure 3)
8	<b>Occupation(s) to which the qualification gives access</b>	Animal/Aqua Feed Technician
9	<b>Job description of the occupation</b>	A Animal/Aqua Feed Technician is responsible for procuring fish/ crustacean feed ingredients, formulating, preparing, packing, storing and marketing the feed. The person also operates the fish feed mill and carries out its regular repair and maintenance. The individual may also prepare animal feed for a variety of animals
10	<b>Licensing requirements</b>	NA
11	<b>Statutory and Regulatory requirement of the relevant sector (documentary evidence to be provided)</b>	NA
12	<b>Level of the qualification in the NSQF</b>	Level 4

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13	<b>Anticipated volume of training/learning required to complete the qualification</b>	Minimum Duration: 390 hours Maximum Duration: 510 hours  Compulsory Modules: 270 Hours (Theory: 60 Hours, Practical: 90 Hours, ES: 60 Hours, OJT: 60)  2 Electives having 120 Hours each (Theory: 30 Hours, Practical: 90 Hours)
	<b>Indicative list of training tools required to deliver this qualification</b>	Attached herewith
15	<b>Entry requirements and/or recommendations and minimum age</b>	Minimum Educational Qualification: 12th grade pass OR Completed 2nd year of 3-year diploma (after 10th) and pursuing regular diploma OR 10th grade pass plus 2-year NTC OR 10th grade pass plus 1-year NTC plus 1 year NAC OR 8th pass plus 2-year NTC plus 1-Year NAC plus CITS OR 10th grade pass and pursuing continuous schooling OR 10th Grade Pass with 2-year relevant experience OR Previous relevant Qualification of NSQF Level 3.0 with minimum education as 8th Grade pass with 3- year relevant experience OR Previous relevant Qualification of NSQF Level 3.5 with 1.5- year relevant experience Min Age: 18 years
16	<b>Progression from the qualification (Please show Professional and academic progression)</b>	Aquaculture Technician (L5)

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17	<b>Arrangements for the Recognition of Prior learning (RPL)</b>	<p>RPL assessment will be as per normal ASCI assessment process.</p> <p>(ASCI recognizes that there may be candidates who have prior learning experience in the Agriculture Sector and are desirous of being certified. Such candidates can apply to ASCI for testing and certification of their skills. Training Partners will be responsible for identifying and counselling candidates for RPL through mobilization camps and advertisements. The details of the RPL process have been defined by ASCI under the document-Guidelines for Recognition of Prior Learning under PMKVY).</p>		
18	<b>International comparability where known (research evidence to be provided)</b>	Not done as yet		
19	<b>Date of planned review of the qualification.</b>	30-12-2024		
20	<b>Formal structure of the qualification Mandatory components</b>			
	<b>Title of component and identification code/NOSs/Learning outcomes</b>	<b>Estimated size (learning hours)</b> <b>Theory      Practical</b>		<b>Level</b>
(i)	Introduction (Bridge Module)	5	0	4
(ii)	AGR/N5118: Purchase and store the fish feed ingredients	25	60	
(iii)	AGR/N9908: Undertake basic entrepreneurial activities for small	15	15	
(iv)	AGR/N9903: Maintain health and safety at the workplace	15	15	
(v)	DGT/VSQ/N0102 Skills (60 Hours)      Employability v1.0	60		

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	<b>Total</b>	<b>120</b>	<b>90</b>
	<b>OJT</b>	<b>60 Hours</b>	
	Elective Module		
<b>(i)</b>	AGR/N5119: Prepare, pack, store and market the fish feed	30	90
<b>(ii)</b>	AGR/N4822: Prepare animal feed and maintain the feed plant	30	90
	<b>Total</b>	<b>60</b>	<b>180</b>

**SECTION 1**  
**ASSESSMENT**

<b>21</b>	<b>Body/Bodies which will carry out assessment:</b> ASCI affiliated assessment bodies. 1. SHL India (Pvt.) Ltd 2. Trendsetters Skill Assessors Pvt Ltd 3. Mercer-Mettl 4. SP Institute of Workforce Development(SPIWD) 5. MSAG SI LLP More Assessment Agencies are being empanelled to cover wider geographical area
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22	<p><b>How will RPL assessment be managed and who will carry it out?</b></p> <p>RPL will be based on the same approved Qualification Pack and Assessment Criteria mentioned in the Qualification Pack and will be carried out as per normal ASCI assessment process. The Training Partner or any other authority as prescribed by the Steering Committee will identify and counsel candidates eligible for RPL through mobilization camps and advertisements. The mobilized candidates can be counselled, oriented about the standardized NSQF framework and basis their existing competency will be mapped against the suitable level of the concerned Job role for assessments. The candidates enrolled will be assessed by the Assessment Agency affiliated with the Sector Skill Council on the basis of assessment criteria decided by Sector Skill Council (SSC). The candidate will need to pass in the minimum assessment criteria of a particular QP decided by the SSC. Successfully assessed candidates with a valid Aadhaar or alternate ID (as per process) will be eligible for QP-NOS based Certification.</p>
23	<p><b>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 the NSQF.</b></p> <p>A robust technology enabled assessment methodology has been designed keeping in mind the geographical/Physical constraints and target segment which assess a trainee's knowledge and skill set through three methods:</p> <ol style="list-style-type: none"><li>An offline Tablet based test through the use of Multiple-Choice Text and Picture based questions in vernacular languages</li><li>Actual demonstration on the field</li><li>Viva</li></ol>
	<p><b>ASCI's assessment strategy:</b></p> <ul style="list-style-type: none"><li>Question sets are developed as per the weightage of each NOS of the Qualification Pack.</li><li>Assessment criteria for each Qualification Pack developed, in which each Performance criteria (PC) assigned marks based on NOS</li><li>Question Bank is developed to assess the theoretical and practical knowledge. To ensure the quality, each trainees get different set of question</li><li>Empanelment of subject matter expert as assessor primarily from the Industry to assess trainee specifically on practical skills as per Industry demands</li></ul> <p>Assessments are preferably conducted on tablets or pen or papers in regional languages according to the requirement.</p>

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Please attach most relevant and recent documents giving further information about assessment and/or RPL.

Give the titles and other relevant details of the document(s) here. Include page references showing where to find the relevant information.

### ASSESSMENT EVIDENCE

Complete a grid for each component as listed in “Formal structure of the qualification” in the Summary.

*NOTE: this grid can be replaced by any part of the qualification documentation which shows the same information – i.e. Learning Outcomes to be assessed, assessment criteria and the means of assessment.*

#### 24. Assessment evidence

Title of Component:

Outcomes to be assessed/ NOSs to be assessed	Assessment criteria for the outcome
Means of assessment 1	
Pass/Fail	

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**Job Role:** Animal/Aqua Feed Technician**Qualification Pack:** AGR/Q5109, v3.0**Sector Skill Council:** Agriculture Skill Council of India**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, and where applicable, on the selected elective/option NOS/set of NOS.
4. Individual assessment agencies will create unique question papers for theory part for each candidate at each examination/training center (as per assessment criteria below).
5. Individual assessment agencies will create unique evaluations for skill practical for every student at each examination/training center based on this criterion.
6. To pass the Qualification Pack, every trainee should score a minimum of 70% of aggregate marks to successfully clear the assessment.
7. In case of unsuccessful completion, the trainee may seek reassessment on the Qualification Pack.

AGR/N5118: Purchase and store the fish and crustacean feed ingredients					
PC	Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
	<i>Purchase the feed ingredients</i>	8	10		10
PC1.	determine the feed and nutrient requirements of the target fish/ crustacean species	-	-	-	-
PC2.	identify the availability of feed ingredients and additives such as animal/ synthetic protein, carbohydrates, vitamins, probiotics, antioxidants, immuno-stimulants, growth promoters, amino-acids, preservatives with the local vendors	-	-	-	-



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PC3.	check the quality of feed ingredients to ensure compliance with the fish/ crustacean feed standards	-	-	-	-
PC4.	check the market price of the required feed ingredients	-	-	-	-
PC5.	select a vendor based on the quality and price of the feed ingredients	-	-	-	-
PC6.	purchase the feed ingredients in the required quantity	-	-	-	-
PC7.	arrange for safe and hygienic transportation of the feed ingredients	-	-	-	-
PC8.	maintain the record of purchase and payment	-	-	-	-
	<i>Store the feed ingredients safely</i>	10	10		8
PC9.	identify a storage area with the required capacity to store the feed ingredients	-	-	-	-
PC10.	check the storage has the recommended levels of temperature and humidity	-	-	-	-
PC11.	apply the necessary treatment in the storage to prevent the growth of pests, rodents and disease	-	-	-	-
PC12.	store the feed ingredients safely using racks, pallets and crates	-	-	-	-
PC13.	arrange to protect the feed ingredients from exposure to water and adverse weather to prolong its shelf life	-	-	-	-
PC14.	follow the applicable hygiene standards while handling the feed ingredients to protect them from contamination	-	-	-	-
	<i>Optimise resource utilisation</i>	4	8		8
PC15.	optimise the usage of water/ electricity/ materials in various tasks/ processes	-	-	-	-
PC16.	plug any leakages to prevent the wastage of water	-	-	-	-
PC17.	connect the electrical tools and equipment safely and switch off when not in use	-	-	-	-
	<i>Perform waste management</i>	4	6		4
PC18.	segregate waste into different categories	-	-	-	-
PC19.	dispose non-recyclable waste appropriately	-	-	-	-
PC20.	deposit recyclable and reusable material at the identified location	-	-	-	-
	<i>Practice inclusion at work</i>	4	6		4
PC21.	adopt gender-neutral behaviour at work	-	-	-	-

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PC22.	empathise with the Persons with Disabilities (PwD)	-	-	-	-
<b>NOS Total</b>		<b>30</b>	<b>40</b>		<b>30</b>
<b>AGR/N9908: Undertake basic entrepreneurial activities for small enterprise</b>					
	<i>Plan the agricultural enterprise/ business</i>	<b>10</b>	<b>14</b>		<b>10</b>
PC1.	analyse the demand and supply of the relevant agricultural produce in the market	-	-	-	-
PC2.	identify the target customers and assess their needs and expectations with respect to the quality and price of the produce	-	-	-	-
PC3.	identify various types of agricultural entrepreneurship/ business opportunities	-	-	-	-
PC4.	plan agricultural production with the use of relevant and efficient technologies for availing funds	-	-	-	-
PC5.	identify appropriate and authentic advisory services/Government authority for skill upgradation to successfully plan and implement business activities	-	-	-	-
PC6.	prepare a basic business plan for the agricultural entrepreneurship/business activities	-	-	-	-
PC7.	identify appropriate sources of funding for the agricultural entrepreneurship/ business	-	-	-	-
PC8.	coordinate with the relevant government authorities to subscribe to the relevant government schemes and programs to benefit from them	-	-	-	-
PC9.	ensure compliance with the government structural reforms and framework along with the applicable rules and regulations while setting up the agricultural enterprise/ business	-	-	-	-
	<i>Manage the agricultural production process</i>	<b>8</b>	<b>10</b>		<b>8</b>
PC10.	select and arrange the necessary resources for the business operations	-	-	-	-
PC11.	ensure the use of relevant and efficient production technologies as per planning and availability of funds	-	-	-	-
PC12.	follow the recommended practices for efficient input resource management	-	-	-	-
PC13.	optimise the production processes and output through the amalgamation of existing practices with smart technologies	-	-	-	-

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<b>PC14.</b>	follow the recommended sustainability practices during agricultural production to prevent adverse impacts on the environment and produce viz. deforestation, loss of biodiversity, soil degradation, etc.	-	-	-	-
	<i>Manage the post-production and marketing processes</i>	<b>12</b>	<b>16</b>		<b>12</b>
<b>PC15.</b>	ensure the availability of proper storage infrastructures and facilities post-production of the produce as per the industry quality standards	-	-	-	-
<b>PC16.</b>	collect information related to the wholesale and retail price of produce	-	-	-	-
<b>PC17.</b>	calculate the costs incurred and determine the price of the produce for profitability	-	-	-	-
<b>PC18.</b>	ensure that the cost of production, transportation, and marketing are considered while calculating the cost and setting the price for the produce	-	-	-	-
<b>PC19.</b>	collect information related to various subsidies/funds offered by the government, authorised state units and other financial institutions involved with the promotion of the produce	-	-	-	-
<b>PC20.</b>	select appropriate marketing channels for the produce, considering the relevant requirements and constraints	-	-	-	-
<b>PC21.</b>	identify various risks to production and post- production processes and manage them appropriately	-	-	-	-
<b>PC22.</b>	undertake outreach programs to promote agricultural products and services, and expand agri- business	-	-	-	-
<b>PC23.</b>	prepare and execute a marketing plan considering the 4Ps i.e., product, price, promotion, and place and 4As i.e., acceptability, affordability, accessibility, and awareness	-	-	-	-
<b>PC24.</b>	use the relevant digital services such as e- commerce, e-payments, electronic record-keeping, etc.	-	-	-	-
<b>PC25.</b>	use efficient post-production logistics means to improve the supply quantity, reduce the cost to the consumer, and increase demand consequently	-	-	-	-

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PC26.	ensure all the relevant information such as quality and quantity of produce, date of manufacture, batch number, and sale is recorded electronically and/ or manually	-	-	-	-
PC27.	coordinate with the various stakeholders for efficient and sustainable agri-business growth and development	-	-	-	-
<b>NOS Total</b>		<b>30</b>	<b>40</b>		<b>30</b>
<b>AGR/N9903: Maintain health and safety at the workplace</b>					
	<i>Maintain personal hygiene</i>	<b>10</b>	<b>5</b>		<b>10</b>
PC1.	wash hands, legs and face with soap/alcohol-based sanitizer at reasonable intervals	-	-	-	-
PC2.	wash the worn clothes with soap and sun-dry before use next time	-	-	-	-
PC3.	ensure the face is covered with mask or three layers of cloth-piece	-	-	-	-
PC4.	follow the workplace sanitisation norms including distancing from sick people	-	-	-	-
	<i>Maintain clean and safe workplace</i>	<b>15</b>	<b>15</b>		<b>15</b>
PC5.	carry out basic safety checks before operation of all tools, implements, and machinery and report identified hazards to the supervisor	-	-	-	-
PC6.	wear appropriate Personal Protective Equipment (PPE) while performing work in accordance with the workplace policy	-	-	-	-
PC7.	follow the instructions mentioned on the labels of chemicals/pesticides/fumigants etc. to avoid hazards	-	-	-	-
PC8.	assess risks prior to performing manual handling jobs, and work according to currently recommended safe practices	-	-	-	-
PC9.	sanitize equipment, tools and machinery before and after use	-	-	-	-
PC10.	use equipment and materials safely and correctly and return the same to designated storage after use	-	-	-	-
PC11.	dispose waste safely and correctly in the designated area	-	-	-	-
PC12.	recognize risks to bystanders and take required action to reduce the risks	-	-	-	-

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PC13.	work in a manner which minimizes environmental damage, ensuring all procedures and instructions for controlling risks are followed	-	-	-	-
PC14.	report any accidents, incidents or problems without delay to an appropriate person and take necessary immediate action to reduce further danger	-	-	-	-
PC15.	follow government / workplace advisories in case of outbreak of any disease/disaster	-	-	-	-
	<i>Administer appropriate emergency procedures</i>	15	5		10
PC16.	follow procedures for dealing with accidents, fires and emergencies, including communicating location and directions to the location of emergency, as per the workplace requirements	-	-	-	-
PC17.	use emergency equipment in accordance with manufacturer's specifications and workplace requirements	-	-	-	-
PC18.	report provide treatment appropriate to the patient's injuries in accordance with recognized first aid techniques	-	-	-	-
PC19.	recover (if practical), clean, inspect/test, refurbish, replace and store the first aid equipment as appropriate	-	-	-	-
PC20.	report details of first aid administered in accordance with workplace procedures	-	-	-	-
	<b>NOS Total</b>	<b>40</b>	<b>25</b>		<b>35</b>
<b>AGR/N5119: Prepare, pack, store and market the fish/ crustacean feed (Elective)</b>					
	<i>Formulate the fish/ crustacean feed</i>	2	4		2
PC1.	analyse the proximate composition of the feed to check its properties with respect to the quantity of moisture, crude protein, ether extract, crude fibre, crude ash and nitrogen-free extracts	-	-	-	-
PC2.	formulate the feed composition including various ingredients according to the culture method and the type of water body in use and nutrient requirement of target fish during various stages of its growth	-	-	-	-
	<i>Prepare the feed mill for use</i>	6	8		8

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<b>PC3.</b>	arrange the appropriate Personal Protective Equipment (PPE) to use the feed mill	-	-	-	-
<b>PC4.</b>	conduct regular checks on the feed mill before using it	-	-	-	-
<b>PC5.</b>	prepare the feed mill for use as per the manufacturer's instructions	-	-	-	-
<b>PC6.</b>	carry out repair and maintenance for the minor issues and co-ordinate with an expert to resolve complex problems with the feed mill	-	-	-	-
	<i>Prepare the fish/ crustacean feed</i>	<b>6</b>	<b>8</b>		<b>4</b>
<b>PC7.</b>	operate the feed mill as per the manufacturer's instructions to grind the selected ingredients to the required level	-	-	-	-
<b>PC8.</b>	mix the ground ingredients thoroughly	-	-	-	-
<b>PC9.</b>	prepare dough with finely ground and mixed ingredients, recommended quantity of water, required additives and preservatives	-	-	-	-
<b>PC10.</b>	create pellets and flakes with the kneaded dough using the feed extruder machine	-	-	-	-
<b>PC11.</b>	steam/ cook/ dry the pellets and flakes at the recommended temperature	-	-	-	-
<b>PC12.</b>	maintain the recommended moisture levels to ensure the prepared feed pellets/ flakes do not crumble	-	-	-	-
<b>PC13.</b>	check the physical and chemical properties of the prepared feed such as water stability, sinking rate, floating percentage, nutrient leaching and microbial infestation to ensure compliance with the established quality standards	-	-	-	-
	<i>Pack and store the feed</i>	<b>8</b>	<b>10</b>		<b>6</b>
<b>PC14.</b>	select insulated containers/ bags of the required capacity for packing the fish feed	-	-	-	-
<b>PC15.</b>	pack the feed in the containers/ bags following the recommended practices to protect it from contamination	-	-	-	-

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PC16.	store the packed feed at the recommended temperature and humidity, protecting it from insects and rodents	-	-	-	-
	<i>Carry out sampling</i>	2	4		2
PC17.	collect feed samples randomly from the stored feed bags periodically	-	-	-	-
PC18.	check the physical and chemical properties of the feed	-	-	-	-
PC19.	discard the nutritionally-inferior and bacteria-infested feed	-	-	-	-
	<i>Market the fish/ crustacean feed</i>	6	6		6
PC20.	identify the market demand for the prepared feed	-	-	-	-
PC21.	connect with the potential buyers and negotiate the price	-	-	-	-
PC22.	connect with the potential buyers and negotiate the price	-	-	-	-
PC23.	process payment using the appropriate e-payment method	-	-	-	-
PC24.	calculate the benefit-cost (B:C) ratio	-	-	-	-
PC25.	maintain the record of sale and payments	-	-	-	-
	<b>NOS TOTAL</b>	<b>30</b>	<b>40</b>		<b>30</b>
<b>AGR/N4822: Prepare animal feed and maintain the feed plant (Elective)</b>					
	<i>Formulate the animal feed</i>	6	8		6
PC1.	prepare the feed formulation for various animals according to the stages of their growth, lactation, required food and non-food production, etc.	-	-	-	-
PC2.	select a variety of antibiotics and probiotics to be used in the feed according to the animal(s) to be fed	-	-	-	-
PC3.	estimate the need of using premixes in the feed and include them in the feed as per the requirement	-	-	-	-
	<i>Prepare, pack and store the animal feed</i>	12	14		12
PC4.	grind the selected feed ingredients in the feed hammer-mill as per the requirement	-	-	-	-
PC5.	mix the ground ingredients manually or using a feed mixer	-	-	-	-



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PC6.	add the recommended fatty ingredients in an appropriate quantity while mixing the ingredients to improve the absorption of fat-soluble vitamins and increase the utilisation of energy	-	-	-	-
PC7.	add molasses in the mixed feed in the recommended quantity to improve its palatability and control pulverulence	-	-	-	-
PC8.	crush the assorted feed manually or mechanically into fine particles	-	-	-	-
PC9.	process the fine particles through the cattle feed pellet mill/ feed pelletiser to create feed pellets according to the animals to be fed	-	-	-	-
PC10.	dry the feed pellets at the recommended temperature	-	-	-	-
PC11.	ensure the feed pellets have the recommended moisture levels along with the required physical and chemical properties	-	-	-	-
PC12.	select appropriate packing material such as sacks and head-sealed bags to pack the prepared animal feed	-	-	-	-
PC13.	pack the animal feed ensuring to protect it from contamination	-	-	-	-
PC14.	store the packed feed at the recommended temperature and humidity, protecting it from insects and rodents	-	-	-	-
	<b>Maintain hygiene and safety in the feed plant</b>	<b>12</b>	<b>18</b>		<b>12</b>
PC15.	apply the necessary treatment to protect the feed plant from bacteria, rodents and other types of contamination	-	-	-	-
PC16.	decontaminate all the feed plant tools and equipment regularly	-	-	-	-
PC17.	maintain cleanliness in the feed plant	-	-	-	-



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<b>PC18.</b>	implement effective security measures to prevent theft/ sabotage in the plant such as ensuring access to the feed plant by the authorised personnel only	-	-	-	-
<b>PC19.</b>	follow the necessary measures to prevent fire and other types of accident in the plant	-	-	-	-
<b>NOS Total</b>		<b>30</b>	<b>40</b>		<b>30</b>

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<b>DGT/VSQ/N0102: Employability Skills (60 Hours)</b>				
<i>Introduction to Employability Skills</i>	<b>1</b>	<b>1</b>	-	-
<b>PC1.</b> identify employability skills required for jobs in various industries	-	-	-	-
<b>PC2.</b> identify and explore learning and employability portals	-	-	-	-
<i>Constitutional values – Citizenship</i>	<b>1</b>	<b>1</b>	-	-
<b>PC3.</b> recognize the significance of constitutional values, including civic rights and duties, citizenship, responsibility towards society etc. and personal values and ethics such as honesty, integrity, caring and respecting others, etc.	-	-	-	-
<b>PC4.</b> follow environmentally sustainable practices	-	-	-	-
<i>Becoming a Professional in the 21st Century</i>	<b>2</b>	<b>4</b>	-	-
<b>PC5.</b> recognize the significance of 21st Century Skills for employment	-	-	-	-
<b>PC6.</b> practice the 21st Century Skills such as Self-Awareness, Behaviour Skills, time management, critical and adaptive thinking, problem-solving, creative thinking, social and cultural awareness, emotional awareness, learning to learn for continuous learning etc. in personal and professional life	-	-	-	-
<i>Basic English Skills</i>	<b>2</b>	<b>3</b>	-	-
<b>PC7.</b> use basic English for everyday conversation in different contexts, in person and over the telephone	-	-	-	-
<b>PC8.</b> read and understand routine information, notes, instructions, mails, letters etc. written in English	-	-	-	-
<b>PC9.</b> write short messages, notes, letters, e-mails etc. in English	-	-	-	-
<i>Career Development &amp; Goal Setting</i>	<b>1</b>	<b>2</b>	-	-
<b>PC10.</b> understand the difference between job and career	-	-	-	-
<b>PC11.</b> prepare a career development plan with short- and long-term goals, based on aptitude	-	-	-	-
<i>Communication Skills</i>	<b>2</b>	<b>2</b>	-	-
<b>PC12.</b> follow verbal and non-verbal communication etiquette and active listening techniques in various settings	-	-	-	-

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PC13. work collaboratively with others in a team	-	-	-	-
<i>Diversity &amp; Inclusion</i>	1	2	-	-
<b>PC14.</b> communicate and behave appropriately with all genders and PwD	-	-	-	-
<b>PC15.</b> escalate any issues related to sexual harassment at workplace according to POSH Act	-	-	-	-
<i>Financial and Legal Literacy</i>	2	3	-	-
<b>PC16.</b> select financial institutions, products and services as per requirement	-	-	-	-
<b>PC17.</b> carry out offline and online financial transactions, safely and securely	-	-	-	-
<b>PC18.</b> identify common components of salary and compute income, expenses, taxes, investments etc	-	-	-	-
<b>PC19.</b> identify relevant rights and laws and use legal aids to fight against legal exploitation	-	-	-	-
<i>Essential Digital Skills</i>	3	4	-	-
<b>PC20.</b> operate digital devices and carry out basic internet operations securely and safely	-	-	-	-
<b>PC21.</b> use e- mail and social media platforms and virtual collaboration tools to work effectively	-	-	-	-
<b>PC22.</b> use basic features of word processor, spreadsheets, and presentations	-	-	-	-
<i>Entrepreneurship</i>	2	3	-	-
<b>PC23.</b> identify different types of Entrepreneurship and Enterprises and assess opportunities for potential business through research	-	-	-	-
<b>PC24.</b> develop a business plan and a work model, considering the 4Ps of Marketing Product, Price, Place and Promotion	-	-	-	-
<b>PC25.</b> identify sources of funding, anticipate, and mitigate any financial/ legal hurdles for the potential business opportunity	-	-	-	-
<i>Customer Service</i>	1	2	-	-
<b>PC26.</b> identify different types of customers	-	-	-	-
<b>PC27.</b> identify and respond to customer requests and needs in a professional manner.	-	-	-	-
<b>PC28.</b> follow appropriate hygiene and grooming standards	-	-	-	-
<i>Getting ready for apprenticeship &amp; Jobs</i>	2	3	-	-

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<b>PC29.</b> create a professional Curriculum vitae (Résumé)	-	-	-	-
<b>PC30.</b> search for suitable jobs using reliable offline and online sources such as Employment exchange, recruitment agencies, newspapers etc. and job portals, respectively	-	-	-	-
<b>PC31.</b> apply to identified job openings using offline /online methods as per requirement	-	-	-	-
<b>PC32.</b> answer questions politely, with clarity and confidence, during recruitment and selection	-	-	-	-
<b>PC33.</b> identify apprenticeship opportunities and register for it as per guidelines and requirements	-	-	-	-
<b>NOS Total</b>	<b>20</b>	<b>30</b>	<b>-</b>	<b>-</b>

**SECTION 2**  
**EVIDENCE OF LEVEL**

**OPTION B**

Title/ Name of qualification/ component: Animal/Aqua Feed Technician			Level: 4
NSQF Domain	NSQF Domain	NSQF Domain	NSQF Domain
Process	<ul style="list-style-type: none"> <li>• Purchase the feed ingredients</li> <li>• Store the feed ingredients safely</li> <li>• Formulate the fish/ crustacean feed</li> <li>• Prepare the fish/ crustacean feed</li> <li>• Carry out sampling</li> <li>• Pack and store the feed</li> </ul>	A Animal/Aqua Feed Technician is responsible for procuring fish/ crustacean feed ingredients, formulating, preparing, packing, storing and marketing the feed. The person also operates the fish feed mill and carries out its regular repair and maintenance. The individual may also prepare animal feed for a variety of animals.	4

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Professional knowledge	<ul style="list-style-type: none"><li>• Perform waste management</li><li>• Practice inclusion at work</li><li>• Pack and store the feed</li></ul>	The job holder is expected to have knowledge of major and minor nutrients required for better growth, survival, breeding performance, immunity and health of fish, feeding habit and feeding behaviour of fish and shellfish species before formulating the feed, nutrients requirements of commercial fish species for their different life stages, ingredient composition of feeds (feed formulations) of the commercial important fish, selection of quality feed ingredients, procurement of feed resources and analysis of their proximate composition, anti-nutritional factors present in fish feed	4
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		ingredients, their permissible levels of use and the amelioration measures, use of different feed additives and their beneficial effects, proper storage facilities required for storing the feed ingredients, keeping quality and storage life of the different fish feed resources transportation of the feed ingredients.	
Professional skill	<ul style="list-style-type: none"><li>• Practice inclusion at work</li><li>• Optimise resource utilisation</li><li>• Perform waste management</li><li>• Maintain clean and safe workplace</li><li>• Maintain personal hygiene</li></ul>	The job holder has to take decision on the spot to overcome difficult situations, plan and organize the work order and jobs received from the supervisor, plan and prioritize the work based on the instructions received from the supervisor, plan to utilize time effectively, manage good relationships with manager and farm staff, study the problem and provide a best solution, immediately identify problems and solve them, monitor and maintain list of feed ingredients and chemicals required for feed formulation, carry out timely procurement of the required feed ingredients through proper planning and execution.	4
Core Skills	<ul style="list-style-type: none"><li>• Prepare the feed mill for use</li><li>• Administer appropriate emergency procedures</li><li>• Arrange the animal feed ingredients</li><li>• Prepare and pack the animal feed</li><li>• Maintain hygiene and safety in the feed machine</li></ul>	The job holder should be able to read records and instructions and follow them correctly, record data properly of inputs needed for feed industry, record information on various activities involved in feed formulation, communicate effectively with the co-workers and customers, record data properly of inputs needed for feed industry, record information on various activities involved in feed, record the data on demand and supply of feed.	4

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		<p>This job role requires the job holder to know how to observe physical properties of the prepared feed (water stability, sinking rate, floating percentage, nutrient leaching and keeping quality), observe chemical (nutrient status) and biological (microbial infestation) properties of the prepared feed, determine the market strategy to promote feed sale, report any accidents, incidents or problems without delay to an appropriate person and take necessary immediate action to reduce further danger, report details of first aid administered in accordance with workplace procedures</p>	
Responsibility	<ul style="list-style-type: none"><li>• Procuring fish/ crustacean feed ingredients</li><li>• Operating the fish feed mill</li><li>• Preparation of animal feed</li><li>• Repair and maintenance of feed mill</li></ul>	<p>A Animal/Aqua Feed Technician is responsible for procuring fish/ crustacean feed ingredients, formulating, preparing, packing, storing and marketing the feed. The person also operates the fish feed mill and carries out its regular repair and maintenance. The individual may also prepare animal feed for a variety of animals.</p>	4



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### SECTION 3

#### EVIDENCE OF NEED

26	What evidence is there that the qualification is needed? What is the estimated uptake of this qualification and what is the basis of this estimate?			
Basis				
Need of the qualification	<p>While collecting data from the companies for the occupational map, we also took feedback from industry, training institutions which was collected with respect to roles for which qualification packs development, was to be prioritized. This was largely based on volume of people required, quantitative and qualitative shortfall which the industry feels they face. Governing council of ASCI and Occupational Standards Committee which comprises of experts &amp; senior leaders gave final approval and endorsement for the same.</p> <p>Fisheries and aquaculture contribute to 0.79 percent to the National GDP and 4.39 percent to agriculture and allied activities. Marine Fisheries contributes to food security and provides direct employment to over 1.5 million fishermen besides others indirectly dependent on this sector. Fisheries and allied sector is transforming into an industry at a fast pace and hence there is a demand for skilled human resource for the development of standard products and services within this sector. The existing potential for production within this sector is expected to rise with increased contribution of the fisheries sector to food and nutritional security.</p>			
Industry Relevance	Validations have been received from CIFA, Professor KUFOS, Central Agricultural University (Imphal), Krishi Vigyan Kendra Thoubal, SAU- Najaji Deshmukh Veterinary Science University, Central Marine Fisheries Research Institute.			
Usage of the qualification	<p>An NSQF aligned training to the persons involved in grooming of <b>Animal/Aqua Feed Technician</b> shall provide opportunities to the incumbents for horizontal and vertical career progression. Competency-based training shall imbibe professionalism in the job-role. Being an important and ever-expanding job, the job-role of Animal/Aqua Feed Technician may well be included in the vocational education stream of school education.</p> <p>The Qualification Pack shall also be helpful in conducting Recognition of Prior Learning of the Animal/Aqua Feed Technician.</p>			
Estimated uptake	QP/Job Role Name	"States where Demand exist	"District where Demand exist	Projections for the next 3 years

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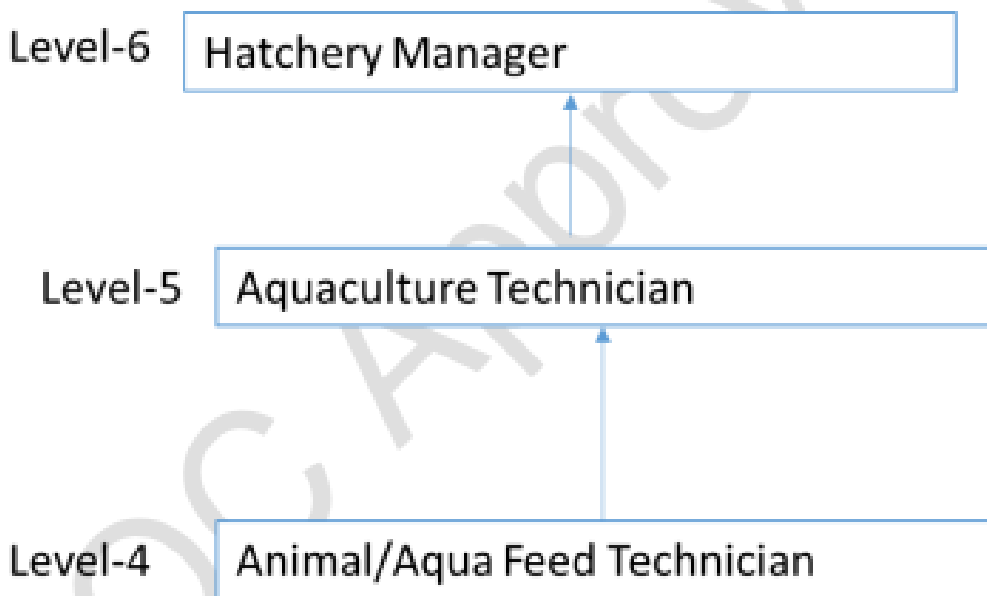
	Animal/Aqua Feed Technician	Kerala, Karnataka, Tamil Nadu, Odisha, Andhra Pradesh, Maharashtra, Goa, Jharkhand and West Bengal	Various district of mentioned States	1000
27	<b>Recommendation from the concerned Line Ministry of the Government/Regulatory Body. To be supported by documentary evidences</b> Have received concurrence from the Ministry of Fisheries, Animal Husbandry and Dairying			
28	<b>What steps were taken to ensure that the qualification(s) does (do) not duplicate already existing or planned qualifications in the NSQF? Give justification for presenting a duplicate qualification</b>  This is the revised version of the already NSQC approved QP. The revision has been undertaken as the QP is going to expire soon.			
29	<b>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? Specify the review process here</b>  Any institution or individual is welcome to send the feedback, which is recorded and considered during next review cycle. Communication will be sent for any feedback to all the main stakeholders/users one month prior to the review of the qualifications pack. A formal review is scheduled in three years.			

Please attach most relevant and recent documents giving further information about any of the topics above.

Give the titles and other relevant details of the document(s) here. Include page references showing where to find the relevant information.

**SECTION 4**

**EVIDENCE OF PROGRESSION**

30	<p><b>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?</b>  <b>Show the career map here to reflect the clear progression</b></p> <p>Career path in the agriculture sector is generally in terms of activities done &amp; ownership of responsibility because they are primarily self-wage employment/ entrepreneurship roles.</p> <p><b>Annexure 1: Career Map of Animal/Aqua Feed Technician</b></p>  <pre> graph BT     L4[Level-4: Animal/Aqua Feed Technician] --&gt; L5[Level-5: Aquaculture Technician]     L5 --&gt; L6[Level-6: Hatchery Manager]             </pre> <p>The diagram illustrates a career progression path. At the bottom is a box labeled 'Level-4 Animal/Aqua Feed Technician'. An upward-pointing arrow leads to a box labeled 'Level-5 Aquaculture Technician'. Another upward-pointing arrow leads from the Level-5 box to a box labeled 'Level-6 Hatchery Manager' at the top.</p>
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Give the titles and other relevant details of the document(s) here. Include page references showing where to find the relevant information.