

## NSQF QUALIFICATION FILE

approved in the 28th NSQC Meeting – NCVET – 29th March 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-03-AG-00367-2023-V1-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. Industry Validations- Annexure 3

### 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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### SUMMARY

1	<b>Qualification Title</b>	Vineyard Worker
2	<b>Qualification Code, if any</b>	AGR/Q0305, v2.0
3	<b>NCO code and occupation</b>	NCO-2015/6111.9900, Fruit Crops Cultivation
4	<b>Nature and purpose of the qualification (Please specify whether qualification is shortterm or long term)</b>	<p>Nature of the qualification-a Qualification Pack(QP)</p> <p>The individual will be responsible for assisting in the cultivation of grapes. The individual works under supervision and assists in various activities, such as land preparation, installation of training system infrastructure, intercultural operations, and harvesting and post-harvest management of grapes.</p>
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>	Fruit Crops Cultivation
9	<b>Job description of the occupation</b>	<p>A Vineyard Worker is responsible for assisting in the cultivation of grapes. The individual works under supervision and assists in various activities, such as land preparation, installation of training system infrastructure, intercultural operations, and harvesting and post-harvest management of grapes.</p>
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 3
13	<b>Anticipated volume of training/learning required to complete the qualification</b>	<p>Total Duration: 270 Hours</p> <p>Compulsory Modules: 240 Hours (Theory: 90 Hours, Practical: 120 Hours, ES: 30 Hours)</p> <p>OJT: 30 Hours</p>
14	<b>Indicative list of training tools</b>	Attached herewith

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required to deliver this qualification			
15	Entry requirements and/or recommendations and minimum age	8th grade pass with 2 years of relevant experience OR Grade 8 pass and pursuing continuous schooling in regular school with vocational subject OR 5th grade pass with 5 years of relevant experience OR Previous relevant qualification of NSQF Level 2 with 1 year of relevant experience OR Previous relevant qualification of NSQF Level 2.5 with 6 months of relevant experience 18 Years	
16	Progression from the qualification (Please show Professional and academic progression)	Vineyard Grower (NSQF Level-4)	
17	Arrangements for the Recognition of Prior learning(RPL)	RPL assessment will be as per normal ASClassessment process. (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).	
18	International comparability where known (research evidence to be provided)	Not done as yet	
19	Date of planned review of the qualification.	3 years post NSQC Approval	
20	Formal structure of the qualification Mandatory components		
	Title of component and identification code/NOSs/Learning outcomes	Estimated size (learning hours)	Level

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		<b>Theory</b>	<b>Practical</b>	
<b>(i)</b>	Introduction (Bridge Module)	05	00	
<b>(ii)</b>	AGR/N0323: Assist in establishing a vineyard	10	15	<b>3</b>
<b>(iii)</b>	AGR/N0324: Assist in propagating, planting and maintaining grape vines	25	35	<b>3</b>
<b>(iv)</b>	AGR/N0325: Assist in training and pruning grape vines	15	15	<b>3</b>
<b>(v)</b>	AGR/N0326: Assist in harvesting and post-harvest management of grapes	30	30	<b>3</b>
<b>(vi)</b>	AGR/N9903: Maintain health and safety at the workplace	05	25	<b>4</b>
<b>(vii)</b>	DGT/VSQ/N0101: Employability Skills (30 Hours)	30	00	<b>2</b>
	<b>Total</b>	<b>120</b>	<b>120</b>	
	<b>OJT:</b>	<b>30 Hours</b>		

**SECTION 1**  
**ASSESSMENT**

21	<b>Body/Bodies which will carry out assessment:</b> ASCI affiliated assessment bodies. <ol style="list-style-type: none"><li>1. SHL India (Pvt.) Ltd</li><li>2. Trendsetters Skill Assessors Pvt Ltd</li><li>3. Mercer-Mettl</li><li>4. SP Institute of Workforce Development (SPIWD)</li><li>5. MSAG SI LLP</li></ol> More Assessment Agencies are being empanelled to cover wider geographical area
22	<b>How will RPL assessment be managed and who will carry it out?</b> 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.
23	<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> 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: <ol style="list-style-type: none"><li>a. An offline Tablet based test through the use of Multiple Choice Text and Picture based questions in vernacular languages</li><li>b. Actual demonstration on the field</li><li>c. Viva</li></ol> <b>ASCI's assessment strategy:</b> <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</li></ul>

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	<p>each Performance criteria (PC) assigned marks based on NOS</p> <ul style="list-style-type: none"><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 evidences

**Title of Component:**

Outcomes to be assessed/ NOSs to be assessed	Assessment criteria for the outcome

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<b>Means of assessment 1</b>
<b>Pass/Fail</b>

NSQC Approved

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**Job Role:** Vineyard Worker

**Qualification Pack:** AGR/Q0305, v2.0

**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.
- In case of unsuccessful completion, the trainee may seek reassessment on the Qualification Pack.

Assessment Criteria for Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
<b>AGR/N0323: Assist in establishing a vineyard</b>				
<i>Assist in preparing the land</i>	<b>21</b>	<b>29</b>	<b>-</b>	<b>21</b>
PC1. remove all the weeds, debris and waste materials from the land as per the supervisor's instructions	-	-	-	-
PC2. assist in ploughing and levelling the land using the appropriate machinery and implements, such as the tractor, plough and leveller	-	-	-	-
PC3. assist in collecting soil samples from the land for testing	-	-	-	-
PC4. apply the appropriate treatment in the field as per the recommendations of the	-	-	-	-



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soil-testing laboratory and the supervisor's instructions				
PC5. create pits of appropriate width and depth for planting grape vine stem cuttings, following the given instructions	-	-	-	-
PC6. maintain appropriate spacing between the pits according to the selected planting system	-	-	-	-
PC7. assist in installing the training system infrastructure as per the supervisor's instructions	-	-	-	-
PC8. create drainage channels in the field as per the supervisor's instructions for irrigation or install an appropriate type of irrigation system	-	-	-	-
PC9. assist in installing an appropriate irrigation system in the vineyard	-	-	-	-
PC10. assist in installing the appropriate type of fencing around the vineyard to protect	-	-	-	-
<i>Assist in treating and storing the planting material</i>	<b>9</b>	<b>11</b>	-	<b>9</b>
PC11. assist in checking the planting material during procurement to ensure it is free from pests and diseases	-	-	-	-
PC12. load and unload the planting material safely, ensuring no damage to it	-	-	-	-
PC13. assist in treating the planting material using the appropriate treatment as per the supervisor's instructions	-	-	-	-
PC14. store the planting material and agricultural inputs safely in the storage as per the supervisor's instructions	-	-	-	-
<b>NOS Total</b>	<b>30</b>	<b>40</b>	-	<b>30</b>
<b>AGR/N0324: Assist in propagating, planting and maintaining grape vines</b>				
<i>Assist in propagating grape vines</i>	<b>5</b>	<b>8</b>	-	<b>6</b>
PC1. prepare and treat hardwood stem cuttings as per the supervisor's instructions	-	-	-	-
PC2. maintain the stem cuttings under the recommended conditions to induce rooting in them	-	-	-	-

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PC3. assist in propagating grape vines following the appropriate propagation methods, e.g. grafting, layering, etc.	-	-	-	-
<i>Assist in planting and maintaining grape vines</i>	<b>25</b>	<b>32</b>	-	<b>24</b>
PC4. assist in planting the rooted stem cuttings, ensuring no damage to them	-	-	-	-
PC5. apply the appropriate fertilizers to the planted stem cuttings and irrigate them with the recommended quantity	-	-	-	-
PC6. follow the planting schedule as prescribed for different grape varieties and regions	-	-	-	-
PC7. assist in identifying the symptoms of pest and disease infestation in grape vines	-	-	-	-
PC8. prepare the appropriate pesticides and apply them to grape vines using the relevant plant protection equipment	-	-	-	-
PC9. follow the appropriate safety measures to ensure personal protection while applying harmful chemicals such as pesticides	-	-	-	-
PC10. apply the recommended bio-regulators and organic and inorganic fertilizers to grape vines in appropriate quantities as per the supervisor's instructions	-	-	-	-
PC11. irrigate the grape vines with the appropriate quantity according to their growth stages and weather conditions	-	-	-	-
PC12. assist in identifying the weed infestation in the vineyard and remove them following the appropriate manual, mechanical or cultural method	-	-	-	-
PC13. prepare and apply the appropriate herbicides/weedicides in the vineyard as instructed by the supervisor	-	-	-	-
PC14. assist in carrying out regular repair and maintenance of the irrigation system and fencing around the vineyard	-	-	-	-
<b>NOS Total</b>	<b>30</b>	<b>40</b>	-	<b>30</b>
<b>AGR/N0325: Assist in training and pruning grape vines</b>				
<i>Assist in training the grape vines</i>	<b>12</b>	<b>15</b>	-	<b>12</b>
PC1. assist in training the grapevines on the training system infrastructure, ensuring no damage to the vines	-	-	-	-

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PC2. follow the recommended measures to allow maximum exposure of grapevine leaves to the sunlight, optimum bud break and desired growth of grapevines	-	-	-	-
PC3. carry out the regular repair and maintenance of the training system infrastructure as per the supervisor's instructions	-	-	-	-
<i>Assist in pruning the grape vines</i>	<b>18</b>	<b>25</b>	-	<b>18</b>
PC4. identify the need of pruning grape vines	-	-	-	-
PC5. carry out pruning as per the supervisor's instructions, using the appropriate pruning tools and implements	-	-	-	-
PC6. ensure to prune grape vines in the appropriate season according to the region	-	-	-	-
PC7. prepare the recommended fungicide for application, following the manufacturer's instructions	-	-	-	-
PC8. assist in applying fungicide to grape vines after pruning to protect them from fungal infection	-	-	-	-
<b>NOS Total</b>	<b>30</b>	<b>40</b>	-	<b>30</b>
<b>AGR/N0326: Assist in harvesting and post-harvest management of grapes</b>				
<i>Assist in harvesting, sorting and grading grapes</i>	<b>16</b>	<b>22</b>	-	<b>16</b>
PC1. identify the maturity indices of different grape varieties	-	-	-	-
PC2. assist in harvesting fully ripe bunches of grapes using the appropriate tools, such as sharp secateurs	-	-	-	-
PC3. follow the recommended measures to protect grapes from damage and contamination during the harvesting process	-	-	-	-
PC4. pre-cool the harvested grapes as per the supervisor's instructions to remove the field	-	-	-	-
PC5. assist in sorting and grading grapes on the applicable parameters	-	-	-	-
PC6. identify and remove the unsuitable grapes, e.g. damaged, immature and diseased grapes, from the lots of harvested grapes, following the supervisor's instructions	-	-	-	-

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<i>Assist in storing, packing, loading and unloading grapes</i>	<b>14</b>	<b>18</b>	-	<b>14</b>
PC7. apply the appropriate treatment in the storage area as per the supervisor's instructions to make it pest and rodent-free	-	-	-	-
PC8. store grapes in the storage area and assist in maintaining the appropriate temperature to preserve the quality of grapes	-	-	-	-
PC9. pack grapes in the appropriate packing material as per the supervisor's instructions	-	-	-	-
PC10. assist in loading and unloading grapes in and from the transport vehicle during the delivery process	-	-	-	-
PC11. assist the supervisor in maintaining the manual and electronic records of sales and payments	-	-	-	-
<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 sanitiser at reasonable intervals	-	-	-	-
PC2. wash the worn clothes with soap and sun-dry before use next time	-	-	-	-
PC3. ensure the face is covered with a mask or three layers of cloth-piece	-	-	-	-
PC4. follow the workplace sanitization norms including distancing from sick people	-	-	-	-
<i>Maintain a 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	-	-	-	-

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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 the required action to reduce the risks	-	-	-	-
PC13. work in a manner that minimises 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	-	-	-	-
PC15. follow government / workplace advisories in case of outbreak of any disease/disaster	-	-	-	-
<i>Administer appropriate emergency procedures</i>	<b>15</b>	<b>5</b>	-	<b>10</b>
PC16. follow procedures for dealing with accidents, fires and emergencies, including communicating location and directions to the location of the emergency, as per the workplace requirements	-	-	-	-
PC17. use emergency equipment in accordance with the manufacturer's specifications and workplace requirements	-	-	-	-
PC18. report provided 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>DGT/VSQ/N0101: Employability Skills – NOS (30 hours)</b>				
<i>Introduction to Employability Skills</i>	<b>1</b>	<b>1</b>	-	-
PC1. understand the significance of employability skills in meeting the job requirements	-	-	-	-
<i>Constitutional values – Citizenship</i>	<b>1</b>	<b>1</b>	-	-
PC2. identify constitutional values, civic	-	-	-	-

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rights, duties, personal values and ethics and environmentally sustainable practices.				
<i>Becoming a Professional in the 21st Century</i>	<b>1</b>	<b>3</b>	-	-
PC3. explain 21st Century Skills such as Self-Awareness, Behavior Skills, Positive attitude, self-motivation, problem-solving, creative thinking, time management, social and cultural awareness, emotional awareness, continuous learning mindset etc.	-	-	-	-
<i>Basic English Skills</i>	<b>2</b>	<b>3</b>	-	-
PC4. speak with others using some basic English phrases or sentences	-	-	-	-
<i>Communication Skills</i>	<b>1</b>	<b>1</b>	-	-
PC5. follow good manners while communicating with others	-	-	-	-
PC6. work with others in a team	-	-	-	-
<i>Diversity &amp; Inclusion</i>	<b>1</b>	<b>1</b>	-	-
PC7. communicate and behave appropriately with all genders and PwD	-	-	-	-
PC8. report any issues related to sexual harassment	-	-	-	-
<i>Financial and Legal Literacy</i>	<b>3</b>	<b>4</b>	-	-
PC9. use various financial products and services safely and securely	-	-	-	-
PC10. calculate income, expenses, savings etc.	-	-	-	-
PC11. approach the concerned authorities for any exploitation as per legal rights and laws	-	-	-	-
<i>Essential Digital Skills</i>	<b>4</b>	<b>6</b>	-	-
PC12. operate digital devices and use its features and applications securely and safely	-	-	-	-
PC13. use internet and social media platforms securely and safely	-	-	-	-
<i>Entrepreneurship</i>	<b>3</b>	<b>5</b>	-	-
PC14. identify and assess opportunities for potential business	-	-	-	-
PC15. identify sources for arranging money and associated financial and legal challenges	-	-	-	-
<i>Customer Service</i>	<b>2</b>	<b>2</b>	-	-

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PC16. identify different types of customers	-	-	-	-
PC17. identify customer needs and address them appropriately.	-	-	-	-
PC18. follow appropriate hygiene and grooming standards	-	-	-	-
<i>Getting ready for apprenticeship &amp; Jobs</i>	<b>1</b>	<b>3</b>	-	-
PC19. create a basic biodata	-	-	-	-
PC20. search for suitable jobs and apply.	-	-	-	-
PC21. identify and register apprenticeship opportunities as per requirement	-	-	-	-
<b>NOS Total</b>	<b>20</b>	<b>30</b>	-	-

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### SECTION 2

#### EVIDENCE OF LEVEL

##### OPTION B

Title/ Name of qualification/ component: Vineyard Worker			Level: 3
NSQF Domain	NSQF Domain	NSQF Domain	NSQF Domain
Process	<ul style="list-style-type: none"><li>• Process of assisting in establishing a vineyard</li><li>• Process of assisting in propagating, planting and maintaining grape vines</li><li>• Process of assisting in training and pruning grape vines</li><li>• Process of assisting in harvesting and post-harvest management of grapes</li><li>• Process of maintaining health and safety at the workplace</li></ul>	A Vineyard Worker is responsible for assisting in the cultivation of grapes. The individual works under supervision and assists in various activities, such as land preparation, installation of training system infrastructure, intercultural operations, and harvesting and post-harvest management of grapes.	3
Professional knowledge	<ul style="list-style-type: none"><li>• Know the suitable agro-climatic conditions for the cultivation of different grape varieties grown in different regions</li><li>• Understand the criteria for selecting an appropriate site for establishing a vineyard</li><li>• Know the suitable planting systems for a vineyard</li><li>• Know how to treat the planting material</li><li>• Know the appropriate conditions</li></ul>	The job holder is expected to have knowledge of selecting an appropriate site for establishing a vineyard, treating the planting material, propagating grape vines, common pests and diseases that affect grape vines and grapes	3



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	<p>required for storing the planting material</p> <ul style="list-style-type: none"><li>• Know different methods of propagating grape vines</li><li>• Know how to use bio-regulators in the propagation of vines</li><li>• Understand the planting schedule for different grape varieties in different regions</li><li>• Know the common pests and diseases that affect grape vines and grapes</li><li>• Know the appropriate treatment to be applied to grape vines to remove pests and diseases</li><li>• Know how to induce maximum bud break grape vines through training</li><li>• Know how to carry out regular repair and maintenance of the training system infrastructure</li><li>• Know the appropriate pruning season to be followed for grape vines according to the region</li><li>• Know the maturity indices of different grape varieties</li><li>• Know the use of a refractometer</li><li>• Know the use of appropriate tools and implements for harvesting grapes</li></ul>		
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Professional skill	<ul style="list-style-type: none"><li>• Remove all the weeds, debris and waste materials from the land</li><li>• Assist in ploughing and levelling the land using the appropriate machinery and implements</li><li>• Apply the appropriate treatment in the field as per the recommendations of the soil-testing laboratory</li><li>• Load and unload the planting material safely</li><li>• Prepare and treat hardwood stem cuttings</li><li>• Maintain the stem cuttings under the recommended conditions</li><li>• Prepare the appropriate pesticides and apply them to grape vines</li><li>• Prepare and apply the appropriate herbicides/weedicides in the vineyard</li><li>• Prepare the recommended fungicide for application</li></ul>	The job holder is expected to coordinate in ploughing and levelling the land using the appropriate machinery and implements, applying the appropriate treatment in the field, preparing the appropriate pesticides and apply them to grape vines, applying the appropriate herbicides/weedicides in the vineyard	3
Core Skills	<ul style="list-style-type: none"><li>• Assisting in establishing a vineyard</li><li>• Preparing the land, installing the irrigation system and training system infrastructure</li><li>• Treating and storing the planting material.</li><li>• Assisting in propagating, planting and maintaining grape vines</li><li>• Assisting in training and pruning grape</li></ul>	The job holder is expected to assisting in establishing a vineyard, preparing the land, installing the irrigation system and training system infrastructure, treating and storing the planting material, assisting in propagating, planting and maintaining grape vines, assisting in training and pruning grape vines to ensure healthy growth and quality of produce	3

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	<p>vines to ensure healthy growth and quality of produce</p> <ul style="list-style-type: none"><li>• Assisting in harvesting grapes from the vineyard and sorting, grading and storing them</li><li>• Packing, loading and unloading the harvested grapes</li></ul>		
Responsibility	<p>The job holder is responsible to perform the below mention activities:</p> <ul style="list-style-type: none"><li>• Assist in preparing the land</li><li>• Assist in treating and storing the planting material</li><li>• Assist in propagating grape vines</li><li>• Assist in planting and maintaining grape vines</li><li>• Assist in training the grape vines</li><li>• Assist in pruning the grape vines</li><li>• Assist in harvesting, sorting and grading grapes</li><li>• Assist in storing, packing, loading and unloading grapes</li><li>• Maintain personal hygiene</li><li>• Maintain a clean and safe workplace</li><li>• Administer appropriate emergency procedures</li></ul>	<p>A Vineyard Worker is responsible for assisting in the cultivation of grapes. The individual works under supervision and assists in various activities, such as land preparation, installation of training system infrastructure, intercultural operations, and harvesting and post-harvest management of grapes</p>	3

**SECTION 3****EVIDENCE OF NEED**

<b>26</b>	<b>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?</b>
<b>Basis</b>	
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>Agriculture is the primary source of livelihood for about 58% of India's population. Gross Value Added by agriculture, forestry, and fishing was estimated at Rs. 19.48 lakh crore (US\$ 276.37 billion) in FY20. Share of agriculture and allied sectors in gross value added (GVA) of India at current prices stood at 17.8 % in FY20. Consumer spending in India will return to growth in 2021 post the pandemic-led contraction, expanding by as much as 6.6%.</p> <p>India is the world's largest producer of milk, pulses and jute, and ranks as the second largest producer of rice, wheat, sugarcane, groundnut, vegetables, fruit and cotton. It is also one of the leading producers of spices, fish, poultry, livestock and plantation crops. Worth \$ 2.1 trillion, India is the world's third largest economy after the US and China.</p> <p>The social aspects around agriculture have also been witnessing changing trends. The increased feminisation of agriculture is mainly due to increasing rural-urban migration by men, rise of women-headed households and growth in the production of cash crops which are labour intensive in nature.</p> <p>Agriculture is the largest sector for employment in India</p>
Industry Relevance	<p>Validations have been received from Asirbadh Hospitality Pvt. Ltd., Indian Agriculture Research Institute, Empower Pragati, Maharana Pratap Horticulture University, KVK Saharsa</p>
Usage of the qualification	<p>An NSQF aligned training to the persons involved in grooming of <b>Vineyard Worker</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 Vineyard Worker may well be included in the vocational education stream of school education.</p> <p>An industry-determined specification of performance, sets out the skills, knowledge and attitudes required to operate effectively in</p>

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	<p>employment.</p> <p>For employers, the <b>Vineyard Worker</b> Qualification standards offer:</p> <ul style="list-style-type: none"> <li>• a means of assessing occupational competence objectively, including knowledge and understanding of the subject</li> <li>• a guide for job descriptions and recruitment requirements</li> <li>• a basis for staff appraisals</li> <li>• a systematic approach to analyzing training needs</li> <li>• an opportunity to improve overall company performance by developing a better-trained, better-equipped and more effective workforce.</li> </ul> <p>To employees and freelancers, the <b>Vineyard Worker</b> Qualification standards provide:</p> <ul style="list-style-type: none"> <li>• a means for recognizing ability</li> <li>• a means for determining gaps in knowledge, experience and skills</li> <li>• an objective process for identifying training needs</li> <li>• performance indicators and a guide to effectiveness and efficiency.</li> </ul> <p>One of the most valuable uses of the occupational standards is in the assessment of a person's performance within a particular job. Because the standards are based on the industry's requirements for ability, skills and knowledge, they provide an objective and directly relevant measure for employers and employees a like.</p>			
	The Qualification Pack shall also be helpful in conducting Recognition of Prior Learning of the Vineyard Worker			
Estimated uptake	QP/Job Role Name	"States where Demand exist	"District where Demand exist	Projections for the next 3 years
	Vineyard Worker	PAN INDIA	Various Districts	3000
27	<p><b>Recommendation from the concerned Line Ministry of the Government/Regulatory Body. To be supported by documentary evidences</b></p> <p>In-Process</p>			
28	<p><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></p> <p>This is the revised version of the already NSQC approved QP of Vineyard Worker (NQR - 2019/AGR/ASCI/3249). Therevision has been undertaken as the QP is going to expire soon.</p>			

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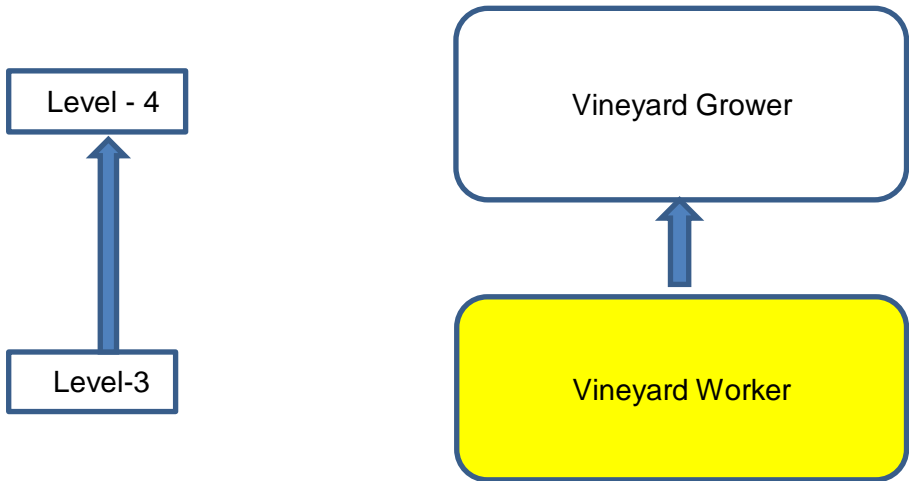
29	<p><b>What arrangements are in place to monitor and review the qualification(s)? What data will be used and at what point will the qualification(s) be revised or updated? Specify the review process here</b></p> <p>Any institution or individual is welcome to send the feedback, which is recorded and considered during next review cycle.</p> <p>Communication will be sent for any feedback to all the main stakeholders/users one month prior to the review of the qualifications pack.</p> <p>A formal review is scheduled in three years.</p>
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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><i>Show the career map here to reflect the clear progression</i></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 Vineyard Worker</b></p>  <pre>graph BT; L3[Level-3] --&gt; L4[Level - 4]; VW[Vineyard Worker] --&gt; VG[Vineyard Grower];</pre> <p>The diagram illustrates the career progression for a Vineyard Worker. It consists of two vertical paths. The left path shows a progression from 'Level-3' (bottom) to 'Level - 4' (top), connected by a blue upward-pointing arrow. The right path shows a progression from 'Vineyard Worker' (bottom, highlighted in yellow) to 'Vineyard Grower' (top), also connected by a blue upward-pointing arrow. The boxes are rectangular with blue borders.</p>
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