

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)

6th floor, GNG Building, Plot No – 10, Sector- 44, Gurugram,
Haryana – 122004

Qualification Code

QG-04-AG-00366-2023-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

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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	Qualification Title	Vineyard Grower
2	Qualification Code, if any	AGR/Q0304, v2.0
3	NCO code and occupation	NCO-2015/6111.1200, Fruit Crops Cultivation
4	Nature and purpose of the qualification (Please specify whether qualification is shortterm or long term)	<p>Nature of the qualification-a Qualification Pack(QP)</p> <p>The individual will be responsible for growing grapes. In the process, the individual selects and prepares the land for establishing a vineyard and plants and maintains grape vines, including nutrient, pest, and disease management.</p>
5	Body/bodies which will award the qualification	Agriculture Skill Council of India (ASCI)
6	Body which will accredit providers to offer courses leading to the qualification	Agriculture Skill Council of India (ASCI)
7	Whether accreditation/affiliation norms are already in place or not, if applicable (if yes, attach a copy)	Yes (Annexure 3)
8	Occupation(s) to which the qualification gives access	Fruit Crops Cultivation
9	Job description of the occupation	<p>A Vineyard Grower is responsible for growing grapes. In the process, the individual selects and prepares the land for establishing a vineyard and plants and maintains grape vines, including nutrient, pest, and disease management. The person is also responsible for harvesting mature grapes, storing them safely and marketing them to the relevant buyers and markets. The person supervises vineyard workers in large vineyards.</p>
10	Licensing requirements	NA
11	Statutory and Regulatory requirement of the relevant sector (documentary evidence to be provided)	NA
12	Level of the qualification in the NSQF	Level 4
13	Anticipated volume of training/learning required to complete the qualification	<p>Total Duration: 390 Hours</p> <p>Compulsory Modules: 330 Hours (Theory: 120 Hours, Practical: 150 Hours, ES: 60 Hours)</p>

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		OJT: 60 Hours	
14	Indicative list of training tools required to deliver this qualification	Attached herewith	
15	Entry requirements and/or recommendations and minimum age	12th grade pass OR 10th grade pass with 2 years of relevant experience OR 10th grade pass and pursuing continuous schooling OR Previous relevant qualification of NSQF Level 3.0 with minimum education as 8th grade pass with 3 years of relevant experience OR Previous relevant qualification of NSQF Level 3.5 with 1.5 years of relevant experience 18 Years	
16	Progression from the qualification (Please show Professional and academic progression)	Farm Supervisor (NSQF Level-5)	
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	Estimated size (learning	

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	identification code/NOSs/Learning outcomes	hours)		Level
		Theory	Practical	
(i)	Introduction (Bridge Module)	05	00	
(ii)	AGR/N0318: Select the site and prepare for grape cultivation	20	35	4
(iii)	AGR/N0319: Plant and perform health management of grape vines	30	30	4
(iv)	AGR/N0320: Train and prune the grape vines	15	15	4
(v)	AGR/N0321: Train and supervise vineyard workers	15	15	4
(vi)	AGR/N0322: Coordinate the harvesting, storage and transportation of grapes	30	30	4
(vii)	AGR/N9903: Maintain health and safety at the workplace	05	25	4
(viii)	DGT/VSQ/N0102: Employability Skills (60 Hours)	60	00	4
	Total	180	150	
	OJT:	60 Hours		

SECTION 1
ASSESSMENT

21	<p>Body/Bodies which will carry out assessment:</p> <p>ASCI affiliated assessment bodies.</p> <ol style="list-style-type: none">1. SHL India (Pvt.) Ltd2. Trendsetters Skill Assessors Pvt Ltd3. Mercer-Mettl4. SP Institute of Workforce Development (SPIWD)5. MSAG SI LLP <p>More Assessment Agencies are being empanelled to cover wider geographical area</p>
22	<p>How will RPL assessment be managed and who will carry it out?</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>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.</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">a. An offline Tablet based test through the use of Multiple Choice Text and Picture based questions in vernacular languagesb. Actual demonstration on the fieldc. Viva <p>ASCI's assessment strategy:</p> <ul style="list-style-type: none">• Question sets are developed as per the weightage of each NOS of

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	<p>the Qualification Pack.</p> <ul style="list-style-type: none">• Assessment criteria for each Qualification Pack developed, in which each Performance criteria (PC) assigned marks based on NOS• Question Bank is developed to assess the theoretical and practical knowledge. To ensure the quality, each trainees get different set of question• Empanelment of subject matter expert as assessor primarily from the Industry to assess trainee specifically on practical skills as per Industry demands <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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Means of assessment 1
Pass/Fail

NSQC Approved

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Job Role: Vineyard Grower

Qualification Pack: AGR/Q0304, 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
AGR/N0318: Select the site and prepare for grape cultivation				
<i>Select the appropriate site for the vineyard</i>	4	6	-	4
PC1. select an appropriate site for the vineyard, ensuring it has suitable agro-climatic conditions, i.e. temperature, humidity, rainfall, and adequate sunlight exposure for grape cultivation	-	-	-	-
PC2. check that the site has a suitable topography, i.e. elevation, slope, aspect and relative position	-	-	-	-
PC3. ensure the soil at the selected site is well-drained with the recommended depth, texture, pH, etc.	-	-	-	-

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PC4. ensure the site as availability of required inputs, such as seeds, fertilizers, pesticides, labour, and access to relevant markets	-	-	-	-
<i>Prepare the land for the vineyard</i>	21	27	-	21
PC5. collect soil samples from the site and coordinate with a government-approved soil testing laboratory to determine the level of organic matter in the soil and the required soil amendments	-	-	-	-
PC6. prepare a layout of the field, planning appropriate spacing as per the training system to be adopted, e.g. bower system, T-trellis system, and Y-trellis system	-	-	-	-
PC7. select an appropriate planting system for the vineyard	-	-	-	-
PC8. remove all the weeds, debris and waste materials from the field	-	-	-	-
PC9. carry out ploughing in the field to achieve a fine soil tilth	-	-	-	-
PC10. perform sub-soiling as per the site conditions	-	-	-	-
PC11. apply the appropriate quantity of compost/Farmyard Manure (FYM)/manure, lime and any other treatment to the soil as per the recommendations of the soil-testing laboratory	-	-	-	-
PC12. carry out levelling in the field using the field leveler	-	-	-	-
PC13. create pits of the recommended dimensions with the appropriate spacing as per the layout, incorporating well-decomposed FYM or compost in them	-	-	-	-
PC14. irrigate the pits with the recommended quantity of water to allow the mixing of organic matter with the soil	-	-	-	-
PC15. install the appropriate type of fencing around the field to protect it from externals threats, such as stray animals and predators	-	-	-	-
PC16. create water channels in the field for irrigation or install an appropriate type of irrigation system	-	-	-	-

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PC17. create drainage channels for effective drainage of excess water from the field	-	-	-	-
PC18. install the appropriate structures according to the selected training system, e.g. bower system, T-trellis, Y-trellis, to train grape vines and support the crop load	-	-	-	-
PC19. ensure the adopted training system allows adequate space in the vineyard for the mechanization of intercultural operations	-	-	-	-
<i>Procure the planting material</i>	5	7	-	5
PC20. determine the requirement of planting material and other inputs according to the size of the vineyard	-	-	-	-
PC21. identify the relevant sources, e.g. government-approved vendors, agricultural universities, and research institutes, to procure the planting material and required inputs	-	-	-	-
PC22. procure the planting material in the required quantity, ensuring it is free from pests and diseases	-	-	-	-
PC23. store the planting material and agricultural inputs safely under hygienic conditions and at appropriate temperature and humidity	-	-	-	-
NOS Total	30	40	-	30
AGR/N0319: Plant and perform health management of grape vines				
<i>Plant the grape vines</i>	7	9	-	7
PC1. propagate grape vines through grafting, layering and using greenwood cuttings as appropriate	-	-	-	-
PC2. prepare hardwood stem cuttings of appropriate length and thickness with the required number of nodes for planting	-	-	-	-
PC3. treat the stem cuttings with Indole Butyric Acid (IBA) following the quick dip method	-	-	-	-
PC4. maintain the cuttings under the appropriate conditions for the recommended duration to allow them to grow roots	-	-	-	-

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PC5. plant the rooted cuttings in the pits at the recommended angle and fill the pits with topsoil and well-decomposed compost or FYM	-	-	-	-
PC6. follow the planting schedule according to the region and selected grape varieties	-	-	-	-
PC7. irrigate the planted cuttings with the recommended quantity of water	-	-	-	-
PC8. apply mulch and recommended inorganic fertilizers in an appropriate quantity, as required	-	-	-	-
<i>Perform irrigation management</i>	4	6	-	4
PC9. determine the irrigation requirement of the grape varieties grown in the vineyard based on the region, the water-holding capacity of the soil, the training system followed and the spacing of vines	-	-	-	-
PC10. irrigate the grape vines with the recommended quantity, following the applicable irrigation schedule	-	-	-	-
PC11. ensure there is no under or over-irrigation	-	-	-	-
PC12. automate irrigation in the field by installing appropriate devices with the irrigation system	-	-	-	-
PC13. carry out regular repair and maintenance of the irrigation system	-	-	-	-
<i>Perform integrated pest and disease management</i>	7	9	-	7
PC14. follow the recommended practices to restrict the entry of pathogens into the vineyard through planting material, irrigation water, workers, tools and equipment, and vectors	-	-	-	-
PC15. follow the relevant preventive measures to protect the grape vines and crops from pest and disease infestation, such as light traps, sticky traps, etc.	-	-	-	-
PC16. adopt the natural enemies of grape pests to control and prevent pest infestation	-	-	-	-
PC17. check the grape vines regularly to identify the symptoms of pest and disease infestation	-	-	-	-

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PC18. determine the type of pest and disease infestation	-	-	-	-
PC19. follow the appropriate Integrated Pest and Disease Management (IPDM) techniques for removing identified pests and diseases such as trash mulching, de-trashing, egg destruction, using bio-control agents, etc.	-	-	-	-
PC20. identify and remove the pest-infested parts of grape vines to prevent the spread of pests and disease to the healthy vines	-	-	-	-
PC21. apply the recommended treatment as per the prescription to grape vines to remove pests and diseases	-	-	-	-
PC22. follow the recommended safety practices while applying any treatment, such as using the relevant PPE	-	-	-	-
PC23. maintain the record of the use of any pesticides, insecticides and any other treatment	-	-	-	-
PC24. use the recommended combination of biological, mechanical and chemical control methods for effective pest and disease prevention	-	-	-	-
<i>Perform nutrient management</i>	6	8	-	6
PC25. determine the macro and micronutrient requirements of the grown grape varieties	-	-	-	-
PC26. select the appropriate organic and inorganic fertilizers, ensuring they contain the required nutrients in recommended quantity	-	-	-	-
PC27. prepare organic fertilizers such as farmyard manure, vermicompost, etc.	-	-	-	-
PC28. prepare the mixture of liquid fertilizers for application in the vineyard, ensuring they contain the required macro and micronutrients	-	-	-	-
PC29. apply organic and inorganic fertilizers in the vineyard, using them in the recommended quantity according to the stages of growth of the grape crop	-	-	-	-
PC30. maintain the record of fertilizers used in the vineyard	-	-	-	-

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PC31. follow the recommended practices for soil conservation, e.g. mulching to conserve soil moisture and application of organic fertilizers	-	-	-	-
<i>Perform weed management</i>	6	8	-	6
PC32. check the vineyard regularly to identify weed growth	-	-	-	-
PC33. select an appropriate combination of different types of intercultural and mechanical methods for effective weed control	-	-	-	-
PC34. remove weeds manually using the appropriate tools and implements, retaining the weeds of importance during the weeding process	-	-	-	-
PC35. select and prepare the recommended herbicide/ bio-herbicide solution suitable to the crop	-	-	-	-
PC36. apply the recommended herbicide/ bio-herbicide safely in the recommended dose using the appropriate equipment	-	-	-	-
PC37. maintain the herbicides and herbicide application equipment separately to prevent cross-contamination with other chemicals	-	-	-	-
NOS Total	30	40	-	30
AGR/N0320: Train and prune the grape vines				
<i>Train the grape vines</i>	15	20	-	15
PC1. train the grape vines on the training system infrastructure installed in the vineyard, ensuring no damage to the vines	-	-	-	-
PC2. ensure to expose maximum leaf area to the sunlight for better photosynthesis	-	-	-	-
PC3. check and ensure appropriate training of grape vines to induce maximum bud break	-	-	-	-
PC4. follow the appropriate measures to achieve the desired growth of grafted vines, shoots, and trunks on the training system infrastructure	-	-	-	-
PC5. carry out regular repair and maintenance of the training system infrastructure	-	-	-	-
<i>Prune the grape vines</i>	15	20	-	15

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PC6. arrange and prepare the appropriate pruning tools and implements, such as pruning knife and secateurs	-	-	-	-
PC7. select the appropriate season to prune grape vines according to the region	-	-	-	-
PC8. prune the grape vines to a single node appropriately to increase the fruiting area on the vines	-	-	-	-
PC9. ensure pruning is carried out according to the selected training system	-	-	-	-
PC10. prune the canes during the recommended months to induce fruiting	-	-	-	-
PC11. apply the recommended fungicide to grape vines in an appropriate quantity after pruning to protect them from fungal infection	-	-	-	-
NOS Total	30	40	-	30
AGR/N0321: Train and supervise vineyard workers				
<i>Train the vineyard workers</i>	10	13	-	10
PC1. train vineyard workers on various vineyard activities, such as land preparation, training, pruning, application of pesticides and fertilizers, etc.	-	-	-	-
PC2. demonstrate the use of relevant tools, implements and equipment to the vineyard workers and assist them in learning their use through practice	-	-	-	-
PC3. ensure the vineyard workers understand the use of relevant Personal Protective Equipment (PPE) and are aware of appropriate health and safety practices	-	-	-	-
<i>Supervise the vineyard workers</i>	20	27	-	20
PC4. prepare a work plan according to the tasks and the number of available vineyard workers	-	-	-	-
PC5. allocate tasks to the workers according to their skills and roles	-	-	-	-
PC6. arrange the necessary support and resources to help the vineyard workers perform their duties	-	-	-	-
PC7. monitor the workers while they perform their assigned tasks to ensure work quality and completion of tasks on time	-	-	-	-

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PC8. ensure the workers follow all the relevant occupational health and safety regulations and standards	-	-	-	-
PC9. identify and resolve any conflicts that arise among the workers	-	-	-	-
PC10. conduct regular meetings/ briefings with the workers to discuss their work objectives, projects, work progress, work-related issues, etc.	-	-	-	-
PC11. arrange for relevant training and upskilling of the workers for their professional development	-	-	-	-
NOS Total	30	40	-	30
AGR/N0322: Coordinate the harvesting, storage and transportation of grapes				
<i>Harvest the grapes</i>	8	12	-	10
PC1. check grapes on the vines to determine their maturity for harvesting	-	-	-	-
PC2. arrange soft rubber gloves and sharp secateurs/ scissors for harvesting grapes	-	-	-	-
PC3. harvest the fully ripe bunches of grapes, ensuring no damage to grapes	-	-	-	-
PC4. ensure to harvest grapes during an appropriate time of the day to protect them from high temperature	-	-	-	-
PC5. follow the recommended measures to maintain the quality of harvest during periods of dew and rainfall	-	-	-	-
PC6. collect the harvested grapes in clean perforated plastic crates, avoiding to stake them to prevent any damage to them	-	-	-	-
<i>Sort, grade and store the harvested grapes</i>	11	14	-	10
PC7. maintain the harvested grapes under shade for the recommended duration to remove the field heat	-	-	-	-
PC8. identify and clip the damaged, immature, diseased, shrivelled, undersized, underdeveloped and uneven-sized berries from the lots of harvested grapes, using the appropriate tools	-	-	-	-
PC9. carry out sorting and grading of grapes on the applicable parameters	-	-	-	-
PC10. select a safe and hygienic cold storage to store the harvested grapes	-	-	-	-

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PC11. apply the necessary treatment in the storage to remove any pests, such as rodents	-	-	-	-
PC12. ensure pre-cooling of grapes takes place within the recommended duration after harvesting	-	-	-	-
PC13. maintain the recommended temperature and humidity in the cold storage	-	-	-	-
<i>Market the grapes</i>	11	14	-	10
PC14. identify the buyers of grapes such as eMandi, procurement agencies, traders, co-operatives, etc.	-	-	-	-
PC15. coordinate and negotiate with the buyer to secure a profitable price for the produce	-	-	-	-
PC16. arrange an appropriate mode of transport to deliver grapes to the buyer	-	-	-	-
PC17. pack grapes in Corrugated Fibre Board (CFB) boxes for being transported	-	-	-	-
PC18. follow the recommended measures to protect the harvested grapes from damage and contamination while handling and transporting them	-	-	-	-
PC19. process the payments using the buyer-preferred e-payment method	-	-	-	-
PC20. calculate the benefit-cost (B:C) ratio	-	-	-	-
PC21. maintain the manual and/or electronic record of sales and payments using the physical registers and/or the relevant computer application	-	-	-	-
NOS Total	30	40	-	30
AGR/N9903: Maintain health and safety at the workplace				
<i>Maintain personal hygiene</i>	10	5	-	10
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	-	-	-	-

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<i>Maintain a clean and safe workplace</i>	15	15	-	15
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 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>	15	5	-	10
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	-	-	-	-

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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	-	-	-	-
NOS Total	40	25	-	35
Employability Skills – NOS (60 hours)				
<i>Introduction to Employability Skills</i>	1	1	-	-
PC1. Identify employability skills required for jobs in various industries	-	-	-	-
PC2. identify and explore learning and employability portals.	-	-	-	-
<i>Constitutional values – Citizenship</i>	1	1	-	-
PC3. 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.	-	-	-	-
PC4. follow environmentally sustainable practices	-	-	-	-
<i>Becoming a Professional in the 21st Century</i>	2	4	-	-
PC5. recognize the significance of 21st Century Skills for employment	-	-	-	-
PC6. practice the 21st Century Skills such as Self-Awareness, Behavior 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>	2	3	-	-
PC7. use basic English for everyday conversation in different contexts, in person and over the telephone	-	-	-	-

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PC8. read and understand routine information, notes, instructions, mails, letters etc. written in English	-	-	-	-
PC9. write short messages, notes, letters, e-mails etc. in English	-	-	-	-
<i>Career Development & Goal Setting</i>	1	2	-	-
PC10. understand the difference between job and career	-	-	-	-
PC11. prepare a career development plan with short- and long-term goals, based on aptitude	-	-	-	-
<i>Communication Skills</i>	2	2	-	-
PC12. follow verbal and non-verbal communication etiquette and active listening techniques in various settings	-	-	-	-
PC13. work collaboratively with others in a team	-	-	-	-
<i>Diversity & Inclusion</i>	1	2	-	-
PC14. communicate and behave appropriately with all genders and PwD	-	-	-	-
PC15. escalate any issues related to sexual harassment at workplace according to POSH Act	-	-	-	-
<i>Financial and Legal Literacy</i>	2	3	-	-
PC16. select financial institutions, products and services as per requirement	-	-	-	-
PC17. carry out offline and online financial transactions, safely and securely.	-	-	-	-
PC18. identify common components of salary and compute income, expenses, taxes, investments etc.	-	-	-	-
PC19. identify relevant rights and laws and use legal aids to fight against legal exploitation	-	-	-	-
<i>Essential Digital Skills</i>	3	4	-	-
PC20. operate digital devices and carry out basic internet operations securely and safely	-	-	-	-
PC21. use e- mail and social media platforms and virtual collaboration tools to work effectively	-	-	-	-

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PC22. use basic features of word processor, spreadsheets, and presentations	-	-	-	-
<i>Entrepreneurship</i>	2	3	-	-
PC23. identify different types of Entrepreneurship and Enterprises and assess opportunities for potential business through research	-	-	-	-
PC24. develop a business plan and a work model, considering the 4Ps of Marketing Product, Price, Place and Promotion.	-	-	-	-
PC25. identify sources of funding, anticipate, and mitigate any financial/ legal hurdles for the potential business opportunity	-	-	-	-
<i>Customer Service</i>	1	2	-	-
PC26. identify different types of customers	-	-	-	-
PC27. identify and respond to customer requests and needs in a professional manner.	-	-	-	-
PC28. follow appropriate hygiene and grooming standards	-	-	-	-
<i>Getting ready for apprenticeship & Jobs</i>	2	3	-	-
PC29. create a professional Curriculum vitae (Résumé)	-	-	-	-
PC30. search for suitable jobs using reliable offline and online sources such as Employment exchange, recruitment agencies, newspapers etc. and job portals, respectively	-	-	-	-
PC31. apply to identified job openings using offline /online methods as per requirement	-	-	-	-
PC32. answer questions politely, with clarity and confidence, during recruitment and selection	-	-	-	-
NOS Total	20	30	-	-

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SECTION 2 EVIDENCE OF LEVEL

OPTION B

Title/ Name of qualification/ component: Vineyard Grower			Level: 4
NSQF Domain	NSQF Domain	NSQF Domain	NSQF Domain
Process	<ul style="list-style-type: none">• Process of selecting the site and prepare for grape cultivation• Process of planting and perform health management of grape vines• Process of training and prune the grape vines• Process of training and supervise vineyard workers• Process of coordinating the harvesting, storage and transportation of grapes• Process of maintaining health and safety at the workplace• Process of undertaking basic entrepreneurial activities for small enterprise	A Vineyard Grower is responsible for growing grapes. In the process, the individual selects and prepares the land for establishing a vineyard and plants and maintains grape vines, including nutrient, pest, and disease management. The person is also responsible for harvesting mature grapes, storing them safely and marketing them to the relevant buyers and markets. The person supervises vineyard workers in large vineyards	4
Professional knowledge	<ul style="list-style-type: none">• Understand the criteria for selecting a site for establishing a vineyard• Know different grape varieties grown in different regions and the suitable agro-climatic conditions for their cultivation• Know how to prepare the layout of a	The job holder is expected to have knowledge of selecting a site for establishing a vineyard, prepare the layout of a vineyard, conditions required for storing the planting material, irrigation systems and the benefit of automating irrigation, using different types of fertilizers, prepare organic fertilizers such as FYM,	4

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	<p>vineyard</p> <ul style="list-style-type: none">• Know the recommended dimensions of pits to be created transplant grape vines• Know the appropriate conditions required for storing the planting material• Know different methods of propagating grape vines• Know how to prepare different types of grapevine stem cuttings• Know different types of irrigation systems and the benefit of automating irrigation• Knowledge of using different types of fertilizers• Know how to prepare organic fertilizers such as FYM, vermicompost, manure, etc.• Know how to prepare the mixture of liquid fertilizers, ensuring personal safety• Know the recommended practices to be followed for soil conservation• Know how to train grape vines on the training system infrastructure installed in the vineyard• Understand the importance of exposing maximum leaf area to the sunlight• Knowledge of appropriate pruning tools and implements, such as pruning knife and secateurs	<p>vermicompost, manure etc., prepare the mixture of liquid fertilizers, ensuring personal safety, practices to be followed for soil conservation</p>	
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Professional skill	<ul style="list-style-type: none">• Select an appropriate site for the vineyard, ensuring it has suitable agro-climatic conditions• Collect soil samples from the site and coordinate with a government-approved soil testing laboratory to determine the level of organic matter in the soil and the required soil amendments• Prepare a layout of the field, planning appropriate spacing as per the training system to be adopted• Carry out ploughing in the field to achieve a fine soil tilth• Create drainage channels for effective drainage of excess water from the field• Prepare hardwood stem cuttings of appropriate length and thickness with the required number of nodes for planting• Irrigate the grape vines with the recommended quantity• Carry out regular repair and maintenance of the irrigation system• Apply the recommended treatment as per the prescription to grape vines to remove pests and diseases• Prepare organic fertilizers such as farmyard manure, vermicompost• Select and prepare the recommended herbicide/ bio-herbicide solution suitable	<p>The job holder is expected to selecting an appropriate site for the vineyard, ensuring it has suitable agro-climatic conditions, coordinate with a government-approved soil testing laboratory to determine the level of organic matter in the soil, carrying out ploughing in the field to achieve a fine soil tilth, cuttings of appropriate length and thickness with the required number of nodes for planting, repair and maintenance of the irrigation system, prepare the appropriate pruning tools and implements</p>	4
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	<p>to the crop</p> <ul style="list-style-type: none">• Train the grape vines on the training system infrastructure installed in the vineyard, ensuring no damage to the vines• Carry out regular repair and maintenance of the training system infrastructure• Arrange and prepare the appropriate pruning tools and implements• Prune the canes during the recommended months to induce fruiting		
Core Skills	<ul style="list-style-type: none">• Selecting the appropriate location for establishing the vineyard• Preparing the selected land and procuring the planting material from appropriate sources• Planting grape vines and performing their health management, including irrigation, nutrient, weed, pest, and disease management• Training and pruning grape vines to achieve their healthy growth and good produce• Training the vineyard workers on various grape cultivation practices• Supervising vineyard workers to ensure the quality of work• Coordinating the harvesting of the grapes in the vineyard, storing them in	<p>The job holder is expected to Selecting the appropriate location for establishing the vineyard, preparing the selected land and procuring the planting material from appropriate sources, planting grape vines and performing their health management, including irrigation, nutrient, weed, pest, and disease management, training and pruning grape vines to achieve their healthy growth and good produce</p>	4

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	appropriate conditions, and packing and transporting them to the buyers or relevant markets.		
Responsibility	<p>The job holder will responsible for below mention activities:</p> <ul style="list-style-type: none">• Select the appropriate site for the vineyard• Prepare the land for the vineyard• Procure the planting material• Plant the grape vines• Perform irrigation management• Perform integrated pest and disease management• Perform nutrient management• Perform weed management• Train the grape vines• Prune the grape vines• Train the vineyard workers• Supervise the vineyard workers• Harvest the grapes• Sort, grade and store the harvested grapes• Market the grapes	<p>A Vineyard Grower is responsible for growing grapes. In the process, the individual selects and prepares the land for establishing a vineyard and plants and maintains grape vines, including nutrient, pest, and disease management. The person is also responsible for harvesting mature grapes, storing them safely and marketing them to the relevant buyers and markets. The person supervises vineyard workers in large vineyards</p>	4

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 & 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 Vineyard Grower 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 Grower 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 employment.</p>

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	<p>For employers, the Vineyard Grower Qualification standards offer:</p> <ul style="list-style-type: none"> • a means of assessing occupational competence objectively, including knowledge and understanding of the subject • a guide for job descriptions and recruitment requirements • a basis for staff appraisals • a systematic approach to analyzing training needs • an opportunity to improve overall company performance by developing a better-trained, better-equipped and more effective workforce. <p>To employees and freelancers, the Vineyard Grower Qualification standards provide:</p> <ul style="list-style-type: none"> • a means for recognizing ability • a means for determining gaps in knowledge, experience and skills • an objective process for identifying training needs • performance indicators and a guide to effectiveness and efficiency. <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 alike.</p>			
	The Qualification Pack shall also be helpful in conducting Recognition of Prior Learning of the Vineyard Grower			
Estimated uptake	QP/Job Role Name	"States where Demand exist	"District where Demand exist	Projections for the next 3 years
	Vineyard Grower	PAN INDIA	Various Districts	3000
27	<p>Recommendation from the concerned Line Ministry of the Government/Regulatory Body. To be supported by documentary evidences</p> <p>In-process</p>			
28	<p>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</p> <p>This is the revised version of the already NSQC approved QP of Vineyard Grower (NQR - 2019/AGR/ASCI/3248). The revision has been undertaken as the QP is going to expire soon.</p>			

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29	<p>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</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

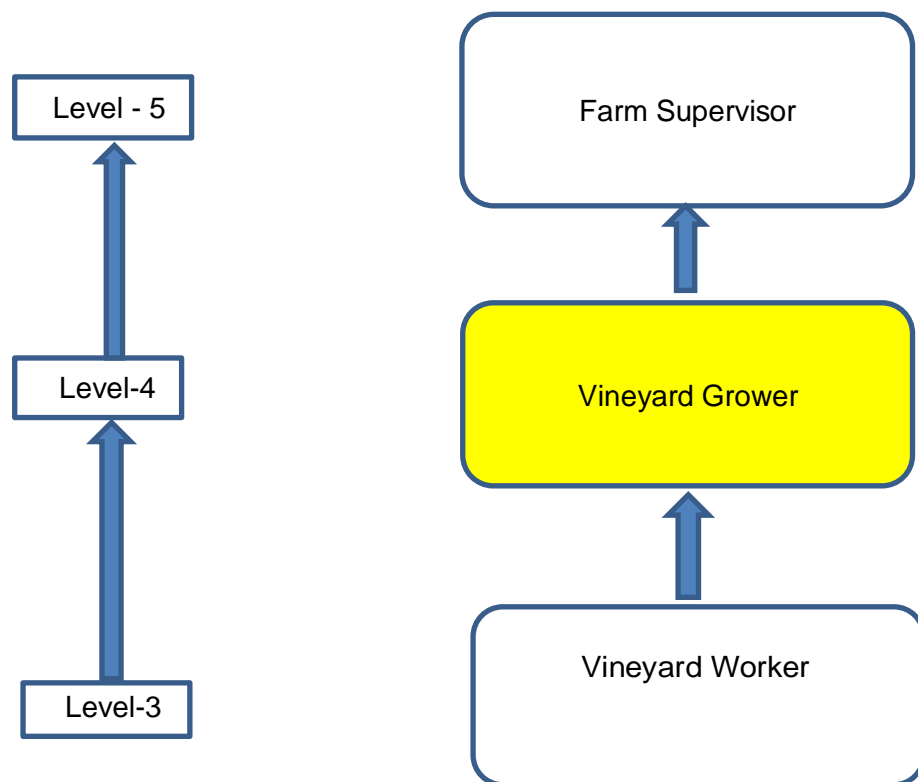
SECTION 4**EVIDENCE OF PROGRESSION****30**

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?

Show the career map here to reflect the clear progression

Career path in the agriculture sector is generally in terms of activities done & ownership of responsibility because they are primarily self-wage employment/ entrepreneurship roles.

Annexure 1: Career Map of Vineyard Grower



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.