



## QUALIFICATION FILE

### MUSHROOM CULTIVATOR

- ✓ Short Term Training (STT)  Long Term Training (LTT)  Apprenticeship  
 Upskilling  Dual/Flexi Qualification ✓ For ToT ✓ For ToA  
✓ General  Multi-skill (MS)  Cross Sectoral (CS)  Future Skills  OEM

NCrF/NSQF Level: 3

**Submitted By:** West Bengal State Council of Technical & Vocational Education and Skill Development

**Submitting Body Name>** West Bengal State Council of Technical & Vocational Education and Skill Development, Karigari Bhavan (5<sup>th</sup> Floor), Plot-B/7,  
Action Area-III  
New Town, Kolkata-700160

**Submitting Body Contact Details:**

**Position in the organization:** Chief Administrative Officer

**Address if different from above:** Same as above

**Tel number(s):** 033-2340-3717

**E-mail address:** caowbsctvesd@gmail.com

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Section 1: Basic Details

1.	<b>Qualification Name</b>	<b>Mushroom Cultivator STC - AGR/NSQF-2022/0231</b>																
2.	<b>Sector/s</b>	<b>Agriculture</b>																
3.	<b>Type of Qualification:</b> <input type="checkbox"/> New <input checked="" type="checkbox"/> Revised <input type="checkbox"/> Has Electives/Options <input type="checkbox"/> OEM	<b>NQR Code &amp; version of existing/previous qualification:</b> <i>(change to previous, once approved)</i> STC - AGR/NSQF-2018/801	<b>Qualification Name of existing/previous version:</b> Mushroom Cultivator															
4.	<b>a. OEM Name</b> <b>b. Qualification Name</b> <i>(Wherever applicable)</i>	NA																
5.	<b>National Qualification Register (NQR) Code &amp;Version</b> <i>(Will be issued after NSQC approval)</i>	QG-03-AG-00365-2023-V2-WBSC Version 2.0	<b>6. NCrF/NSQF Level: 3</b>															
7.	<b>Award (Certificate/Diploma/Advance Diploma/ Any Other</b> <i>(Wherever applicable specify multiple entry/exits also &amp; provide details in annexure)</i>	Certificate																
8.	<b>Brief Description of the Qualification</b>	A mushroom cultivator primarily carries out ex-situ cultivation of mushrooms. Perform routine care including planting, irrigating and harvesting of mushrooms. Examine quality of mushroom produce and prepare items for market/sale purposes. Monitor mushroom growing conditions including set water lines, air flow and barn temperature. Ensure the cleanness of the farm working.																
9.	<b>Eligibility Criteria for Entry for Student/Trainee/Learner/Employee</b>	<b>Entry Qualification &amp; Relevant Experience:</b> <table border="1" style="margin-left: 20px;"> <thead> <tr> <th>S. No.</th> <th>Academic/Skill Qualification (with Specialization - if applicable)</th> <th>Required Experience (with Specialization - if applicable)</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>Grade 10</td> <td>Nil</td> </tr> <tr> <td>2</td> <td>Grade 8 pass and pursuing continuous schooling in regular school with vocational subject</td> <td>Nil</td> </tr> <tr> <td>3</td> <td>Grade 8 Pass</td> <td>2 yrs</td> </tr> <tr> <td>4</td> <td>5th Grade Pass</td> <td>5 yrs</td> </tr> </tbody> </table>		S. No.	Academic/Skill Qualification (with Specialization - if applicable)	Required Experience (with Specialization - if applicable)	1	Grade 10	Nil	2	Grade 8 pass and pursuing continuous schooling in regular school with vocational subject	Nil	3	Grade 8 Pass	2 yrs	4	5th Grade Pass	5 yrs
S. No.	Academic/Skill Qualification (with Specialization - if applicable)	Required Experience (with Specialization - if applicable)																
1	Grade 10	Nil																
2	Grade 8 pass and pursuing continuous schooling in regular school with vocational subject	Nil																
3	Grade 8 Pass	2 yrs																
4	5th Grade Pass	5 yrs																

<b>10. Credits Assigned to this Qualification, Subject to Assessment (as per National Credit Framework (NCrF))</b>	12	<b>11. Common Cost Norm Category (I/II/III) (wherever applicable):</b> NA																		
<b>12. Any Licensing requirements for Undertaking Training on This Qualification (wherever applicable)</b>	NA																			
<b>13. Training Duration by Modes of Training Delivery (Specify Total Duration as per selected training delivery modes and as per requirement of the qualification)</b>	<input checked="" type="checkbox"/> Offline <input type="checkbox"/> Online <input type="checkbox"/> Blended <table border="1" data-bbox="801 384 1899 555"> <thead> <tr> <th>Training Delivery Modes</th> <th>Theory (Hours)</th> <th>Practical (Hours)</th> <th>OJT Mandatory (Hours)</th> <th>OJT Recommended (Hours)</th> <th>Total (Hours)</th> </tr> </thead> <tbody> <tr> <td>Classroom (offline)</td> <td>120</td> <td>120</td> <td>120</td> <td></td> <td>360</td> </tr> <tr> <td>Online</td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> </tbody> </table> (Refer Blended Learning Annexure for details)		Training Delivery Modes	Theory (Hours)	Practical (Hours)	OJT Mandatory (Hours)	OJT Recommended (Hours)	Total (Hours)	Classroom (offline)	120	120	120		360	Online					
Training Delivery Modes	Theory (Hours)	Practical (Hours)	OJT Mandatory (Hours)	OJT Recommended (Hours)	Total (Hours)															
Classroom (offline)	120	120	120		360															
Online																				
<b>14. Aligned to NCO/ISCO Code/s (if no code is available mention the same)</b>	6194.9900																			
<b>15. Progression path after attaining the qualification (Please show Professional and Academic progression)</b>	<b>Horizontal Progression:</b> 1. Vermi-Composter (L-3) 2. Bio Gas and Bio Slurry Technician (L-3) <b>Vertical Progression:</b> Mushroom Grower (L-4)																			
<b>16. Other Indian languages in which the Qualification &amp; Model Curriculum are being submitted</b>	NA																			
<b>17. Is similar Qualification(s) available on NQR-if yes, justification for this qualification</b>	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No   URLs of similar Qualifications:																			
<b>18. Is the Job Role Amenable to Persons with Disability</b>	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If "Yes", specify applicable type of Disability:																			
<b>19. How Participation of Women will be Encouraged</b>	Women as part of self-help groups take part in this training and then go for self-employment as well as wage employment																			
<b>20. Are Greening/ Environment Sustainability Aspects Covered (Specify the NOS/Module which covers it)</b>	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No																			
<b>21. Is Qualification Suitable to be Offered in Schools/Colleges</b>	Schools <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No   Colleges <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No																			
<b>22. Name and Contact Details of Submitting / Awarding Body SPOC (In case of CS or MS, provide details of both Lead</b>	<b>Name:</b> Saequa Monazza, Chief Administrative Officer <b>Email:</b> caowbsctvesd@gmail.com <b>Contact No.:</b> 033-2340-3717																			

	<i>AB &amp; Supporting ABs)</i>	<b>Website: <a href="http://sctvesd.wb.gov.in">sctvesd.wb.gov.in</a></b>	
<b>23.</b>	<b>Final Approval Date by NSQC: 3.5.2023</b>	<b>24. Validity Duration: 3 years</b>	<b>25. Next Review Date 3.5.2026</b>

Section 2: Module Summary

**NOS/s of Qualifications**

(In exceptional cases these could be described as components)

**Mandatory NOS/s:**

Specify the training duration and assessment criteria at NOS/ Module level. For further details refer curriculum document.

**Th.-Theory Pr.-Practical OJT-On the Job Man.-Mandatory Training Rec.-Recommended Proj.-Project**

S. No	NOS/Module Name	NOS/Module Code & Version (if applicable)	Core/ Non-Core	NCrF/ NSQF Level	Credits as per NCrF	Training Duration (Hours)					Assessment Marks					
						Th.	Pr.	OJT-Man.	OJT-Rec.	Total	Th.	Pr.	Proj.	Viva	Total	Weightage (%) (if applicable)
1.	Identify the Scope & importance of Mushroom cultivation in India	AGR/0231/OC1,V 2.0	Core	3	1	20	10			30	50	40			90	9%
2.	Prepare & pasteurize the compost necessary to cultivate mushrooms	AGR/0231/OC2,V 2.0	Core	3	1	10	20			30	24	60			84	8.4%
3.	Select commercially important species of mushroom and design appropriate site to cultivate mushrooms	AGR/0231/OC3,V 2.0	Core	3	1	10	20			30	26	60			80	8%
4.	Undertake disease control and pest management activities, casing and pinning for mushroom cultivation	AGR/0231/OC4,V 2.0	Core	3	1	10	20			30	24	60			84	8.4%
5.	Demonstrate harvest & post-harvest procedures of mushrooms	AGR/0231/OC5,V 2.0	Core	3	2	10	50			60	26	140			166	16.6%
6.	Work in real job situation with special	AGR/0231/OC6,V 2.0	Core	3	4	0	0	120		120	0	0	440		440	44%

S. No	NOS/Module Name	NOS/Module Code & Version <i>(if applicable)</i>	Core/ Non-Core	NCrF/ NSQF Level	Credits as per NCrF	Training Duration (Hours)					Assessment Marks									
						Th.	Pr.	OJT-Man.	OJT-Rec.	Total	Th.	Pr.	Proj.	Viva	Total	Weightage (%) <i>(if applicable)</i>				
	emphasis on basic safety and hazards in this domain.																			
7.	Employability Skills- 60 hrs.	DGT/VSQ/N0102	Core	3	2	60	0			60	50	0			50	5%				
<b>Duration (in Hours) / Total Marks</b>										<b>12</b>	<b>120</b>	<b>120</b>	<b>120</b>		<b>360</b>	<b>200</b>	<b>360</b>	<b>440</b>		<b>1000</b>

Elective NOS/s:

NA

S. No	NOS/Module Name	NOS/Module Code & Version <i>(if applicable)</i>	Core/ Non-Core	NCrF/NSQF Level	Credits as per NCrF	Training Duration (Hours)					Assessment Marks					
						Th.	Pr.	OJT-Man.	OJT-Rec.	Total	Th.	Pr.	Proj.	Viva	Total	Weightage (%) <i>(if applicable)</i>
1.																
2.																
<b>Duration (in Hours) / Total Marks</b>																

Optional NOS/s:

NA

S. No	NOS/Module Name	NOS/Module Code & Version <i>(if applicable)</i>	Core/ Non-Core	NCrF/NSQF Level	Credits as per NCrF	Training Duration (Hours)					Assessment Marks					
						Th.	Pr.	OJT-Man.	OJT-Rec.	Total	Th.	Pr.	Proj.	Viva	Total	Weightage (%) <i>(if applicable)</i>
1.																
2.																
<b>Duration (in Hours) / Total Marks</b>																

Assessment - Minimum Qualifying Percentage

Please specify **any one** of the following:

**Minimum Pass Percentage – Aggregate at qualification level: Th. 60% & Pr70% (Every Trainee should score specified minimum aggregate passing percentage at qualification level to successfully clear the assessment.)**

**Minimum Pass Percentage – NOS/Module-wise:\_\_\_\_\_%** (Every Trainee should score specified minimum passing percentage in each mandatory and selected elective NOS/Module to successfully clear the assessment.)

Section 3: Training Related

1.	<b>Trainer’s Qualification and experience in the relevant sector (in years) (as per NCVET guidelines)</b>	CTS/ATS (Food production) 5 years’ experience OR B.sc (Hons.)/ Diploma (Food and nutrition or Food processing technology /Food Technology) 3 years’ experience OR B.Tech / B.E ((Food technology / Food Processing Technology/Biochemical Engineering) 2 years’ experience AND Certified for Job Role: “Mushroom Cultivator” -STC - AGR/NSQF-2018/801 OR STC - AGR/NSQF-2022/0231.Minimum accepted score is 80%.Recommended that the Trainer is certified for the Job Role: “Trainer (VET and Skills)”, mapped to the Qualification Pack: “MEP/Q2601, v2.0”. Minimum accepted score is 80%
2.	<b>Master Trainer’s Qualification and experience in the relevant sector (in years) (as per NCVET guidelines)</b>	CTS/ATS (Food production) 5 years’ experience OR B.sc (Hons.)/ Diploma (Food and nutrition or Food processing technology /Food Technology) 3 years’ experience OR B.Tech / B.E ((Food technology / Food Processing Technology/Biochemical Engineering) 2 years’ experience AND Certified for Job Role: “Mushroom Cultivator” -STC - AGR/NSQF-2018/801 OR STC - AGR/NSQF-2022/0231.Minimum accepted score is 80%. And Certified on any domain skill of NSQF Level 5 with experience in training activities in similar field.
3.	<b>Tools and Equipment Required for Training</b>	√ <input type="checkbox"/> Yes <input type="checkbox"/> No (If “Yes”, details to be provided in Annexure)
4	<b>In Case of Revised Qualification, Details of Any Upskilling Required for Trainer</b>	NO



Section 4: Assessment Related

1.	<b>Assessor’s Qualification and experience in relevant sector (in years) (as per NCVET guidelines)</b>	<p>CTS/ATS (Food production) 5 years’ experience                      OR                      B.sc (Hons.)/ Diploma (Food and nutrition or Food processing technology /Food Technology) 3 years’ experience                      OR                      B.Tech / B.E ((Food technology / Food Processing Technology/Biochemical Engineering) 2 years’ experience                      And                      Certified for Job Role: “Mushroom Cultivator” -STC - AGR/NSQF-2018/801 OR STC - AGR/NSQF-2022/0231. Minimum acceptedscore is 80%.</p> <p>Recommended that the Assessor is certified for the Job Role: “Assessor (VET and Skills)”, mapped to the Qualification Pack: “MEP/Q2701, v2.0”. Minimum accepted score is 80%</p>
2.	<b>Proctor’s Qualification and experience in relevant sector (in years) (as per NCVET guidelines)</b>	<p>CTS/ATS (Food production) 5 years’ experience                      OR                      B.sc (Hons.)/ Diploma (Food and nutrition or Food processing technology /Food Technology) 3 years’ experience                      OR                      B.Tech / B.E ((Food technology / Food Processing Technology/Biochemical Engineering) 2 years’ experience                      And                      Recommended that the Assessor is certified for the Job Role: “Assessor (VET and Skills)”, mapped to the Qualification Pack: “MEP/Q2701, v2.0”. Minimum accepted score is 80%</p>
3.	<b>Lead Assessor’s/Proctor’s Qualification and experience in relevant sector (in years) (as per NCVET guidelines)</b>	<p>CTS/ATS (Food production) 5 years’ experience                      OR                      B.sc (Hons.)/ Diploma (Food and nutrition or Food processing technology /Food Technology) 3 years’ experience                      OR                      B.Tech / B.E ((Food technology / Food Processing Technology/Biochemical Engineering) 2 years’ experience                      And                      Assessor will be required to be empaneled with WBSCTVESD upon successfully clearing TOA in relevant job role to be conducted from time to time by WBSCTVESD.</p>
4.	<b>Assessment Mode (Specify the assessment mode)</b>	<b>Offline</b>
5.	<b>Tools and Equipment Required for Assessment</b>	<input checked="" type="checkbox"/> Same as for training <input type="checkbox"/> Yes <input type="checkbox"/> No (details to be provided in Annexure-if it is different for Assessment)

Section 5: Evidence of the need for the Qualification

Provide Annexure/Supporting documents name.

1.	<b>Latest Skill Gap Study (not older than 2 years) (Yes/No):</b> No
2.	<b>Latest Market Research Reports or any other source (not older than 2 years) (Yes/No):</b> NO
3.	<b>Government /Industry initiatives/ requirement (Yes/No):</b> NO
4.	<b>Number of Industry validation provided:</b> 3
5.	<b>Estimated nos. of persons to be trained and employed:</b> 700 per year
6.	<b>Evidence of Concurrence/Consultation with Line Ministry/State Departments:</b> Yes If "No", why:

Section 6: Annexure & Supporting Documents Check List

Specify Annexure Name / Supporting document file name

1.	<b>Annexure:</b> NCrF/NSQF level justification based on NCrF level/NSQF descriptors <i>(Mandatory)</i>	Annexure 1
2.	<b>Annexure:</b> List of tools and equipment relevant for qualification <i>(Mandatory, except in case of online course)</i>	Annexure 2
3.	<b>Annexure:</b> Detailed Assessment Criteria <i>(Mandatory)</i>	Annexure 6
4.	<b>Annexure:</b> Assessment Strategy <i>(Mandatory)</i>	Annexure 7
5.	<b>Annexure:</b> Blended Learning <i>(Mandatory, in case selected Mode of delivery is "Blended Learning")</i>	NA
6.	<b>Annexure:</b> Multiple Entry-Exit Details <i>(Mandatory, in case qualification has multiple Entry-Exit)</i>	NA
7.	<b>Annexure:</b> Acronym and Glossary <i>(Optional)</i>	Annexure 8
8.	<b>Supporting Document:</b> Model Curriculum <i>(Mandatory – Public view)</i>	Yes
9.	<b>Supporting Document:</b> Career Progression <i>(Mandatory - Public view)</i>	Yes in Q file
10.	<b>Supporting Document:</b> Occupational Map <i>(Mandatory)</i>	Yes in Q File
11.	<b>Supporting Document:</b> Assessment SOP <i>(Mandatory)</i>	Yes in Model Curriculum
12.	<b>Any other document you wish to submit:</b>	NO

Annexure 1: Evidence of Level

NCrF/NSQF Level Descriptors	Key requirements of the job role/ outcome of the qualification	How the job role/ outcomes relate to the NCrF/NSQF level descriptor	NCrF/NSQF Level
<b>Professional Theoretical Knowledge/Process</b>	<ul style="list-style-type: none"> <li>• Ability to do the routine works of maintaining Mushroom farm</li> </ul>	<ul style="list-style-type: none"> <li>• User/individual on the job needs to know and understand:</li> <li>• Plan and organize work of mushroom culture and compost and analyse the components of compost.</li> </ul>	3
<b>Professional and Technical Skills/ Expertise/ Professional Knowledge</b>	<ul style="list-style-type: none"> <li>• Factual knowledge about the different types of edible Mushrooms and the methods of cultivation</li> </ul>	<ul style="list-style-type: none"> <li>• User/ individual needs to have an understanding of basic principles and knowledge about the preparation of mushroom</li> </ul>	3
<b>Employment Readiness &amp; Entrepreneurship Skills &amp; Mind-set/Professional Skill</b>	<ul style="list-style-type: none"> <li>• Ability to prepare different compost required for Mushroom cultivation, manage pests &amp; diseases, harvest right quality Mushroom at right time.</li> </ul>	<ul style="list-style-type: none"> <li>• User/ Individual demonstrate the practical skill about quality of mushroom and disease control with harvesting and post harvesting management.</li> </ul>	3
<b>Broad Learning Outcomes/Core Skill</b>	<ul style="list-style-type: none"> <li>• Ability to start and run Mushroom farm on scientific lines in profitable manner.</li> <li>• Communicate effectively with subordinates/co-workers and convey and share work related information clearly using appropriate language.</li> <li>• Fundamental knowledge of computer and basic understanding personal banking</li> </ul>	<ul style="list-style-type: none"> <li>• User / Individual gathers knowledge of soft skill and fundamental knowledge of computer which enable the user/ individual to work in a team in a collaborative manner.</li> </ul>	3
<b>Responsibility</b>	<ul style="list-style-type: none"> <li>• Since this training leads to self employment, responsibility for won work and learning is to be present and demonstrated</li> </ul> <p>The job holder will work under supervision and he will be responsible for selection of mushroom, cultivation site, management, harvest and post-harvest activities, disease and pest control, processing and storage, sale of produce in local or specified market.</p>	<ul style="list-style-type: none"> <li>• User / Individual is required to carry out functions such as interpreting warnings/instructions given on tools and materials needed in Mushroom Culture. In these activities user / individual is doing the task under supervision.</li> </ul>	3

Annexure 2: Tools and Equipment (Lab Set-Up)

List of Tools and Equipment **Batch Size: 30**

<b>Tools and Equipments: (For a batch of 30 candidates)</b>			
SI No.	Item Name	Item description/technical specification (Instruments and machinery)	Quantity
1.	<b>Hot air oven</b> (24"×24"×24") inch size	Hot air oven (24"×24"×24") with blower digital temp (Multispan) and time control, inside made of 304SS of 20gage, outside of MS with powder coated finish, ball catcher heavy door. Three side heating elements, Standard double wall fabrication, Inner chamber made of highly polished stainless steel sheet, Exterior fabricated out of thick mild steel duly finished in white stoving enamel with mat finished colour combinations, Quick and uniform heating in range of 50°C to 250°C ±2°C controlled by capillary type thermostat, L-shaped thermometer is built-in type, Control panel is provided with selector switch of high or low rates of power thermostat control knob and indicators for mains & thermostat.	1 no.
2.	<b>Autoclave</b> (18 x 24 inch) double coil	<b>Autoclave</b> (18 x 24 inch) double coil, double wall, digital temperature controller, timer arrangement vertical with control cut off pressure (15-30psig) temperature indicator, inner and outer wall 304SS of 14gage, heavy lid and ring made of 304SS of 10gage, 304SS of 20gage perforated Basket with handle. It is equipped with pressure guage, steam release valve and safety valves. Pressure Controls by spring Valves, Fitted with silicon rubber gasket jointless, to work on 230 volts A./C. only. Autoclave have central out let at the bottom and also have water level indicator. The chamber is absolutely leak proof & can be operated at any selected point in between 5 to 30 pound persq.inch.	1 no.
3.	Rectangular hot plate of, (10"×16"×9") inch size	Rectangular hot plate of, (10"×16"×9") 304SS top of 10 gauge/fully SS body of 18 gauge, digital temperature indicator cum controller in one side.	1 no.
4.	High precision balance Capacity=1000 g	High precision balance Capacity=1000gm Readability=0.001 SS Pan size (mm) = 128×128	1 no.
5.	Digital electronics balance, capacity : 5mg-210 g	Digital electronics balance, capacity : 5mg-210gm, accuracy 0.001gm, SS pan	1no.

6.	Physical rough balance Capacity=30 Kg	Physical rough balance Capacity=30Kg Readability=0.5gm SS Pan size (mm) = 250×330	2 nos.
7.	Refrigerator having five star BEE mark	Refrigerator having five star BEE mark with separate deep freeze and normal freeze, Capacity - 500lit and above. Supply with voltage stabilizer 3KV	1no.
8.	Thermometer, 0°C to 100 °C	Thermometer, 0°C to 100 °C glass	4 nos.
9.	Serological water bath	Serological water bath, Double wall insulation, total 304SS of 20 gauge (inner and outer), capacity (12x250ml) (16"×12"×10") 304SS lid, Ambient to 110 °C and digital temperature indicator. one outlet with ball valve	1 no.
10.	Tray dryer, horizontal cross air flow system	Tray dryer, horizontal cross air flow system, inner 304SS wall of 18 gauge & with six 304SS tray of 16 gauge Tray size : (16"×32"×1") inch Solid SS tray/perforated SS tray / wire net SS tray, all trays adjustable type with gape of 6" per tray. Digital PID type temperature controller. Temperature range 50°-300°C with accuracy ±1°C 1HP . crompton brand motor with fittings of 304SS made blower.	1 no.
11.	Air Conditioner	2 ton	1 no.
12.	Exhaust Fan	12 inch	3 nos.
13.	Iron Shelves	Iron Shelves with 6 no shelves	6 nos.
14.	Gas Oven	Gas Oven double	1 no.
15.	Digital pH Meter, Range : 0 to 14pH	Digital pH Meter, Range : 0 to 14pH (mV upto 1999mV), Resolution : 0.01pH (±1mV), Accuracy : 0.01pH, •±1 digit (1mV, • ±1digit), Temperature compensation : 0°C to 100°C (manual), 4 digit LED display with automatic polarity and decimal indications, With one combination electrode, stand , clamp, buffers, dust cover & manual. Supply with pH 4.01 buffer, pH 7.00 buffer pH 10.01 buffer	1 no.

16.	Magnetic Starrer, with Hot Plate	<p>Magnetic Starrer, with Hot Plate, with Stepless Speed control &amp;S.S. body and top. Stirring capacity 5lt liquid.</p> <p>It utilises magnetic filed created by a Heavy duty permanent magnet which induces variable speed stirring action. Stirring is accomplished by means of small teflon rotor, which when placed to be stirred is capable or rotation by magnetic field applied from below the container. Fitted with pilot lamp.</p>	1 no.
17.	B.O.D cooling incubator ( imported :compressor)	<p>B.O.D COOLING INCUBATOR ( IMPORTED :COMPRESSOR)</p> <p>Cooling BOD incubator, combined low &amp; high temperature, provided with precise electronic temperature control with digital readout</p> <p>a) Construction: Double-walled with adequate polystyreneand glass wool insulation.</p> <p>b) Inner Chamber: Stainless Steel, (304SS of 20gauge)duly polished with different shelf positions.</p> <p>c) Outer Walls: CRC Steel Sheet, scraped and treatedwith anti-corrosive primer and finished with powder coating.</p> <p>d) Outer Door: The outer door will be double walled duly insulated and provided with magnetic strip gasket withproper sealing and locking device with anti-corrosive primer and finished with powder coating.</p> <p>e) Inner Door: An Acrylic door is provided.</p> <p>f)Inner chamber made of 304 grade quality Stainless Steel. Wall side 20 gauge thickness sheets &amp; Tray side 20gauge thickness sheets.</p> <p>g) Temp. Digital controller - Multispan brand.Temperature Range : 5°C to 60°C</p> <p>Temperatures.Accuracy of Control : ± 0.50 Working Chamber Made of : Stainless Steel Sheet. Volume=285 Lt/ 10cft</p> <p>No. of Trays : 3 Numbers Perforated304SS Trays of 20 gauge.</p> <p>Operable on : 220/230 Volts, SinglePhase, 50 Cycles, AC Mains.</p> <p>Proper white light illumination is necessary in innerchamber</p> <p>Supply with Suitable stabilizer with surge suppresser(3KVA)</p>	1 no.
18.	Digital Thermometer	<p>1. Temperature scale:oC or o F User-Selective 2. Resolution: 1 oC or 1 oF 3. Measurement Range: 0oC to200oC 4. Display: LCD</p>	2 nos

<p>19.</p>	<p>Horizontal Laminar air flow chamber <u>LAMINAR FLOW (Horizontal)</u></p>	<p>Horizontal Laminar air flow chamber <u>LAMINAR FLOW (Horizontal):</u>                      1 . HEPA filter with efficiency : 99.999% at 0.3 um.                      2 .Microprocessor control system ,                      Led/LCD display                      3. Air speed adjustable                      4. UV timer                      Technical Specifications :-                      * External size (W * D *H) : 1300* 825 * 2000 mm                      * Internal Size : ( W * D * H )): 1200 * 500 * 570mm                      * work surface height : 720 mm                      * Display : LCD display                      * Air flow Velocity : Average of 0.3 ~0.5m/s                      * Material : Main Body : cold-rolled steel with antibacteria powder coating                      Work table : 304 stainless steel                      Side and front window : 5 mm toughened glass , anti -ultraviolet radiation                      *Pre-Filter : polyster fibre ,washable .                      *HEPA Filter : 99. 999% efficiency at 0.3 µm .                      * Noise : &lt;60dB                      * Front window : Motorized .                      * Max opening : 520 mm                      * Fluorescent Lamp : 28W *1                      * UV Lamp : 30W * 1                      * Consumption : 400W                      * Caster : Universal wheel with leveling feet .                      * Power supply : 110~220V +/- 10%50Hz/60Hz                      * Standard Accessory : Fluorescent lamp , UV lamp * 2 ,Base stand , Gas tap , Socket * 2 .                      * Gross weight : 165 kg                      * Package Size : ( w * D * H ) : 1470 * 1060 * 1600 mm                      * An acrylic block type manometer to measure static pressure in the chamber has been installed. Two way gastap for gas line and Bunsen burner brash made has also been provided.                      Produc have ISO 9001:2008, ISO 13485, CE certification</p>	<p>1no.</p>
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20.	Straw immersion tank,	Straw immersion tank, made by SS304, 18 gaugesheet , 500 lt capacity	1 no.
21.	Paddy Straw	Paddy Straw bundle	20 nos.
22.	Wheat bran	Wheat bran, 1kg	20 nos.
23.	Gypsum	Gypsum, 1kg	2 nos.
24.	Formalin (2%)	Formalin (2%), 2.5 lt	2 nos.
25.	Polythene	Polythene, 10 meter	2 nos.
26.	Hand Sprayer	Hand Sprayer 1lt capacity	5 nos.
27.	Calcium Sulphate	Calcium Sulphate, 1 kg	3 nos.
28.	Calcium Carbonate	Calcium Carbonate, 1 kg	3 nos.
29.	Dextrose	Dextrose, 500 gm	3 nos.
30.	Agar Powder	Agar Powder, 500gm	3 nos.
31.	Ethyl alcohol	Ethyl alcohol, 500ml	6 nos.
32.	Formaldehyde	Formaldehyde, 500ml	3 nos.
33.	Chlorox	Chlorox, 500 gm	3 nos.
34.	Lactic Acid	Lactic Acid, 500 ml	3 nos.
35.	Lactophenol	Lactophenol, 500 ml	2 nos.
36.	Yeast Extract	Yeast Extract, 500 ml	2 nos.
37.	Peptone	Peptone, 500 ml	2 nos.
38.	Malt Extract	Malt Extract, 500 ml	2 nos.
39.	Test tube ,borosilicate glass 18x15 ml	Test tube ,borosilicate glass 18x15 ml Heat Resistant, Annealing Surface	50 nos.
40.	Test tube ,borosilicate glass 15x15 ml	Test tube ,borosilicate glass 15x15 ml Heat Resistant, Annealing Surface	50 nos.
41.	Beaker, graduated , borosilicate glass 1000ml	Beaker, graduated, borosilicate glass 1000ml Heat Resistant, Annealing Surface	5 nos.
42.	Beaker, graduated , borosilicate glass 500ml	Beaker, graduated, borosilicate glass 500ml Heat Resistant, Annealing Surface	10 nos.



43.	Beaker, graduated , borosilicate glass 250ml	Beaker, graduated, borosilicate glass 250ml Heat Resistant, Annealing Surface	10 nos.
44.	Beaker, graduated , borosilicate glass 100ml	Beaker, graduated, borosilicate glass 100ml Heat Resistant, Annealing Surface	10 nos.
45.	Conical flask, graduated , borosilicate glass 500ml	Conical flask, graduated , borosilicate glass 500ml Heat Resistant, Annealing Surface	5 nos.
46.	Conical flask, graduated , borosilicate glass 250ml	Conical flask, graduated , borosilicate glass 250ml Heat Resistant, Annealing Surface	10 nos.
47.	Conical flask, graduated , borosilicate glass 100ml	Conical flask, graduated , borosilicate glass 100ml Heat Resistant, Annealing Surface	10 nos.
48.	Pipette, graduated , borosilicate glass 50ml	Pipette, graduated , borosilicate glass 50ml Heat Resistant, Annealing Surface	5 nos.
49.	Pipette, graduated , borosilicate glass 25ml	Pipette, graduated , borosilicate glass 25ml Heat Resistant, Annealing Surface	5 nos.
50.	Pipette, graduated , borosilicate glass 10ml	Pipette, graduated , borosilicate glass 10ml Heat Resistant, Annealing Surface	5 nos.
51.	Pipette, graduated , borosilicate glass 5ml	Pipette, graduated , borosilicate glass 5ml Heat Resistant, Annealing Surface	5 nos.
52.	Pipette, graduated , borosilicate glass 2ml	Pipette, graduated , borosilicate glass 2ml Heat Resistant, Annealing Surface	5 nos.
53.	Pipette, graduated , borosilicate glass 1ml	Pipette, graduated , borosilicate glass 1ml Heat Resistant, Annealing Surface	5 nos.

54.	Burette 50ml , graduated , borosilicate glass (with ptfе stoppered),	Burette 50ml , graduated , borosilicate glass Heat Resistant, Annealing Surface (with ptfе stoppered),	6 nos.
55.	Volumetric flask, graduated, borosilicate glass 1000ml	Volumetric flask, graduated , borosilicate glass 1000ml Heat Resistant, Annealing Surface	5 nos.
56.	Volumetric flask ,graduated , borosilicate glass 500ml	Volumetric flask ,graduated , borosilicate glass 500ml Heat Resistant, Annealing Surface	5 nos.
57.	Volumetric flask ,graduated , borosilicate glass 250ml	Volumetric flask ,graduated , borosilicate glass 250ml Heat Resistant, Annealing Surface	10 nos.
58.	Volumetric flask ,graduated , borosilicate glass 100ml	Volumetric flask ,graduated , borosilicate glass 100ml Heat Resistant, Annealing Surface	10 nos.
59.	Measuring cylinder, graduated , borosilicate glass 1000ml	Measuring cylinder, graduated , borosilicate glass 1000ml Heat Resistant, Annealing Surface	6 nos.
60.	Measuring cylinder ,graduated , borosilicate glass 500ml	Measuring cylinder ,graduated , borosilicate glass 500ml Heat Resistant, Annealing Surface	6 nos.
61.	Measuring cylinder ,graduated , borosilicate glass 250ml	Measuring cylinder ,graduated , borosilicate glass 250ml Heat Resistant, Annealing Surface	6 nos.

62.	Measuring cylinder ,graduated , borosilicate glass 100ml	Measuring cylinder ,graduated , borosilicate glass 100ml Heat Resistant, Annealing Surface	6 nos.
63.	Measuring cylinder ,graduated , borosilicate glass 50ml	Measuring cylinder ,graduated , borosilicate glass 50ml Heat Resistant, Annealing Surface	6 nos.
64.	Measuring cylinder ,graduated , borosilicate glass 25ml	Measuring cylinder ,graduated , borosilicate glass 25ml Heat Resistant, Annealing Surface	6 nos.
65.	Measuring cylinder ,graduated , borosilicate glass 10ml	Measuring cylinder ,graduated , borosilicate glass 10ml Heat Resistant, Annealing Surface	6 nos.
66.	Funnel 60 deg angle long stem , borosilicate glass 75mm	Funnel 60 deg angle long stem , borosilicate glass 75mm Heat Resistant, Annealing Surface	10 nos.
67.	Glass rod 150 mm long, 5-6 mm dia borosilicate glass	Glass rod 150 mm long, 5-6 mm dia borosilicate glass Heat Resistant, Annealing Surface	20 nos.
68.	Porcelain basin 100 mm dia	Porcelain basin 100 mm dia Heat Resistant,	6 nos.
69.	Mortar/ pestle(porcelain) 100 mm	Mortar/ pestle(porcelain) 100 mm	2 nos.
70.	Mortar/ pestle(porcelain) 150 mm	Mortar/ pestle(porcelain) 150 mm	2 nos.
71.	Reagent bottle, borosilicate glass 250ml	Reagent bottle, borosilicate glass 250ml Heat Resistant, Annealing Surface	10 nos.

72.	Reagent bottle, borosilicate glass 500ml	Reagent bottle, borosilicate glass 500ml Heat Resistant, Annealing Surface	10 nos.
73.	Beaker, (Plastic)graduated, 1000ml	Beaker, (Plastic)graduated, 1000ml	10 nos.
74.	Beaker, (Plastic)graduated, 500ml	Beaker, (Plastic)graduated, 500ml	10 nos.
75.	Beaker, (Plastic)graduated, 250ml	Beaker, (Plastic)graduated, 250ml	10 nos.
76.	Beaker, (Plastic)graduated, 100ml	Beaker, (Plastic)graduated, 100ml	10 nos.
77.	Plastic bucket, 5lit	Plastic bucket, 5lit, heavy gauge nylon made	2 nos.
78.	Plastic bucket, 9lit	Plastic bucket, 9lit, heavy gauge nylon made	2 nos.
79.	Tray ,plastic, (12"×10")	Tray ,plastic, (12"×10"), heavy gauge nylon made	6 nos.
80.	Tray ,plastic, (17"×12")	Tray ,plastic, (17"×12"), heavy gauge nylon made	6 nos.
81.	Tray ,plastic, (19"×13")	Tray ,plastic, (19"×13"), heavy gauge nylon made	6 nos.
82.	Tray,SS 2 NO, with handle	Tray,SS 2 NO, with handle, made by high quality heavy gauge low carbon food grade steel	3 nos.
83.	Tray,SS 3 NO, with handle	Tray,SS 3 NO, with handle, made by high quality heavy gauge low carbon food grade steel	3 nos.
84.	Tray,SS 4 NO, with handle	Tray,SS 4 NO, with handle, made by high quality heavy gauge low carbon food grade steel	3 nos.
85.	Spoon Spatula 6" long ,SS	Spoon Spatula non-magnetic stainless steel with high polish one side spoon, 6" long ,SS	6 nos.

86.	Spoon Spatula 8" long ,SS	Spoon Spatula non-magnetic stainless steel with high polish one side spoon , 8" long ,SS	6 nos.
87.	Spoon Spatula 10" long ,SS	Spoon Spatula non-magnetic stainless steel with high polish one side spoon , 10" long ,SS	6 nos.
88.	Plane Desiccators Dia 300mm , plastic made	Desiccators Dia 300mm, plastic made	2 nos.
89	Test tube holder (heavy)	Test tube holder (heavy)	10 nos.
90	Burette stand with base and double clamp, (plastic PP made)	Burette stand with base and double clamp, (plastic PP made)	6 nos.
91	Burette stand with base and single clamp, (plastic PP made)	Burette stand with base and single clamp, (plastic PP made)	6 nos.
92	Pipette stand (plastic PP made) (Horizontal)	Pipette stand (plastic PP made) (Horizontal)	6 nos.
93.	Pipette stand (plastic PP made) (Vertical)	Pipette stand (plastic PP made) (Vertical)	6 nos.
94.	Test tube stand (plastic PP made) Dia 20mm	Test tube stand (plastic PP made) Dia 20mm	6 nos.

95.	Test tube stand (plastic PP made) Dia 25mm	Test tube stand (plastic PP made) Dia 25mm	6 nos.
96.	Wash bottle, (plastic), 500 ml	Wash bottle, (plastic), 500 ml	12 nos.
97.	Filter stand with base and double clamp, (plastic PP made)	Filter stand with base and double clamp, (plastic PP made)	6 nos.
98.	Test tube stand(plastic PP made) Dia 20mm	Test tube stand (plastic PP made) Dia20mm	6 nos.
99.	pH Paper	pH range 1 to 14	10 nos.
100.	pH Buffer capsule/tablet, 10 caps in each pack,( pH 4, pH 7, pH 9.2)	pH Buffer capsule/tablet, 10 caps in each pack,( pH 4, pH 7, pH 9.2) Highly Pure, Analytical Grade	3 nos.
101.	Sodium hydroxide pallet,500gm	Sodium hydroxide pallet,500gm Highly Pure, Analytical Grade	2 nos.
102.	Concentrated HClacid,1 lit	Concentrated HCl acid,1 lit Highly Pure, Analytical Grade	2 nos.
103.	Potassium di hydrogen phosphate,500gm	Potassium di hydrogen phosphate,500gm Highly Pure, Analytical Grade	2 nos.
104.	Di potassium hydrogen phosphate,500gm	Di potassium hydrogen phosphate,500gm Highly Pure, Analytical Grade	2 nos.
105.	Potassium chloride,500gm	Potassium chloride,500gm Highly Pure, Analytical Grade	2 nos.
106.	Sodium chloride,500gm	Sodium chloride,500gm Highly Pure, Analytical Grade	2 nos.
107.	Phenolphthalein indicator(1% solution), 125 ml	Phenolphthalein indicator(1% solution), 125 ml Highly Pure, Analytical Grade	2 nos.

108.	Sodium bicarbonate,500gm	Sodium bicarbonate,500gm Highly Pure, Analytical Grade	2 nos.
109.	Petridish , borosilicate glass 80x17mm	Petridish , borosilicate glass 80x17mm Heat Resistant, Annealing Surface	40 nos.
110.	Petridish , borosilicate glass100x17mm	Petridish , borosilicate glass100x17mm Heat Resistant, Annealing Surface	40 nos.
111	Plastic pouch with zip (10"×12")	Plastic pouch with zip (10"×12"), per pack	100 nos.
112.	Plastic pouch with zip (12"×14")	Plastic pouch with zip (12"×14"), per pack	100 nos.
113.	Spirit lamp SS with brass cover125ml	Spirit lamp SS with brass cover125ml	6 nos.
114.	Bunsen Burner, brass made, with regulator	Bunsen Burner, brass made with regulator,	3 nos.
115.	Spirit lamp SS with brass cover125ml	Spirit lamp SS with brass cover125ml	6 nos.
116.	Bunsen Burner, brass made, with regulator	Bunsen Burner, brass made with regulator,	4 nos.
117.	Sessios SS of high quality 8" long	Sessios SS of high quality 8" long	3 nos.
118.	Sessios SS of high quality 10" long	Sessios SS of high quality 10" long	3 nos.
119.	Rubber Gloves 14 no, pair	Rubber Gloves 14 no, pair	6 nos.

120.	Inoculation needle with nicrome wire, best quality	Inoculation needle with nicrome wire, best quality	10 nos.
121.	Butter paper roll of 100 piece	Butter paper roll of 100 piece	2 nos.
122.	Non absorbent cotton,400gm pack	Non absorbent cotton,400gm pack	10 nos.
123.	Ordinary Filter paper, 125mm dia	Ordinary Filter paper, 125mm dia	6 nos.
124.	Tissu paper roll, ordinary type	Tissu paper roll, ordinary type	10 nos.
125.	Brown paper roll 100 piece	Brown paper roll 100 piece	2 nos.
126.	Pipette jacket, SS made	Pipette jacket, SS made, used for holding 25ml. 10ml,5ml pipette	2 nos.
127.	Micropipette	Range: 100 - 1000 ml , with PVC made respective disposable microtips	3 nos.

Classroom Aids

The aids required to conduct sessions in the classroom are:

1. White Board
2. White board writing pen
3. Projector
4. Computer



**Annexure 3: Industry Validations Summary**

Provide the summary information of all the industry validations in table. This is not required for OEM qualifications.

S. No	Organization Name	Representative Name	Designation	Contact Address	Contact Phone No	E-mail ID	LinkedIn Profile (if available)
1.	Red Cow Dairy Pvt. Ltd	Bijan Bishnu	Asst. Manager	Nandan Housing Complex, Station Road, Hooghly	90730 22965	Bishnubijanfp7007@gmail.com	
2.	Krishna Chandra Dutta (Spice) Pvt Ltd	Dr.Dipan Chatterjee	Food technology & quality control manager		98305 65872	dipanchatterjee@cookme.com	
3.	M/s Foodies Agro	Mr. Monoj Mishra	Proprietor	Beharampur, Murshidabad	97751 86565	foodiesagro@rediffmail.com	

**Annexure 4: Training & Employment Details**

**Training and Employment Projections:**

Year	Total Candidates		Women		People with Disability	
	Estimated Training #	Estimated Employment Opportunities	Estimated Training #	Estimated Employment Opportunities	Estimated Training #	Estimated Employment Opportunities
2023-24	400	100% self employed	150	100% self employed	----	----

**Training, Assessment, Certification, and Placement Data for previous versions of qualifications:**

Qualification Version	Year	Total Candidates				Women				People with Disability			
		Trained	Assessed	Certified	Placed	Trained	Assessed	Certified	Placed	Trained	Assessed	Certified	Placed
1.0	2020-21	320	300	300	100% (self employed)			99	100% (self employed)	----	-----	----	----
	2021-22	300	290	300	100% (self employed)			68	100% (self employed)				

**List Schemes in which the previous version of Qualification was implemented:**

1. State Level Short Term Program under “Utkarsh Bangla” Scheme.

**Content availability for previous versions of qualifications:**

Participant Handbook  Facilitator Guide  Digital Content  Qualification Handbook  Any Other:

**Languages in which Content is available: English**

[Annexure 5: Blended Learning](#)

**Blended Learning Estimated Ratio & Recommended Tools: NA**

**Refer NCVET “Guidelines for Blended Learning for Vocational Education, Training & Skilling” available on:**

<https://ncvet.gov.in/sites/default/files/Guidelines%20for%20Blended%20Learning%20for%20Vocational%20Education,%20Training%20&%20Skilling.pdf>

S. No.	Select the Components of the Qualification	List Recommended Tools – for all Selected Components	Offline : Online Ratio
1	<input type="checkbox"/> Theory/ Lectures - Imparting theoretical and conceptual knowledge	NA	NA
2	<input type="checkbox"/> Imparting Soft Skills, Life Skills, and Employability Skills /Mentorship to Learners	NA	NA
3	<input type="checkbox"/> Showing Practical Demonstrations to the learners	NA	NA
4	<input type="checkbox"/> Imparting Practical Hands-on Skills/ Lab Work/ workshop/ shop floor training	NA	NA
5	<input type="checkbox"/> Tutorials/ Assignments/ Drill/ Practice	NA	NA
6	<input type="checkbox"/> Proctored Monitoring/ Assessment/ Evaluation/ Examinations	NA	NA
7	<input type="checkbox"/> Industry Exposure/ Project Work Internship/ Apprenticeship Training	NA	NA

**Annexure 6: Detailed Assessment Criteria**

Detailed assessment criteria for each NOS/Module are as follows:

NOS/Module Name	Assessment Criteria for Performance Criteria/Learning Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
AGR/0231/OC1,V2.0	<b>Identify the Scope &amp; importance of Mushroom cultivation in India</b>	50	40		
	(1.1) Identify the scope and importance of cultivation of mushroom in India scenario. (2.2) Identify the market demand of mushroom (3.3) Identify the role of mushroom cultivator.				
	<b>Total Marks</b>	50	40		
AGR/0231/OC2,V2.0	<b>Prepare &amp; pasteurize the compost necessary to cultivate mushrooms</b>	24	60		
	(2.1) Identify and Select appropriate materials to prepare the compost- base materials. (2.2) Describe various agricultural by-products, materials rich in cellulose (2.3) Select & apply chemicals for mineral deficiency rectification and stabilization (2.4) Identify different types compost- natural & synthetic, formulation of different compost (2.5) Select composting methods- short, long; indoor, outdoor (2.6) Undertake compost rotation and ensure adequate moisture, carbohydrate, gas exchange etc (2.7) Pasteurize the compost to kill insects, nematodes, pest fungi or other pests (2.8) Explore good compost attributes role of composting in Mushroom cultivation. (2.9) Prepare different types of compost by selecting appropriate materials. (2.10) Determine of quality of compost (2.11) Identify hazards & risks associated with composting and how to control injury to self.				
	<b>Total Marks</b>	24	60		
AGR/0231/OC3,V2.0	<b>Select commercially important species of mushroom and design appropriate site to cultivate mushrooms</b>	26	60		
	(3.1)Select commercially important type of mushroom based on market’s demand. (3.2)Selection of important types of Mushroom				

	<p>(3.3) Procure mushroom spawns from authentic source                  (3.4) Select appropriate mushroom cultivation site with proper drainage &amp; water supply facility                  (3.5) Design and construct mushroom farm according to the growing conditions required for different kinds of mushrooms                  (3.6) Understand different types of mushroom growing facilities and fixtures                  (3.7) Understand types, components and their specifications of bulk chamber conducive for good quality mushroom growing.                  (3.8) Package of practices of White button Mushroom and Oyster Mushroom</p>				
	<b>Total Marks</b>	26	60		
	<b>Undertake disease control and pest management activities, casing and pinning for mushroom cultivation</b>	24	60		
AGR/0231/OC4,V2.0	<p>(4.1) Inspect mushroom bags or beds carefully for early detection of pests and diseases                  (4.2) Identify the diseases.                  (4.3) Control diseases and exercise preventive care- spray pesticides/ fungicides etc                  (4.4) Pasteurize the mushroom farm to remove nematode in mushroom cultivation                  (4.5) Prepare casing soil to hold moisture                  (4.6) Promote the formation of primordia, or mushroom pins by supplying water to the mycelium                  (4.7) Detect the earliest formation of recognizable mushrooms from mycelium                  (4.8) Use sterilized casing to control nematodes                  (4.9) Spray fungicide after casing to check dry bubble                  (4.10) Spray insecticide for control of mites                  (4.11) Apply caustic chemicals top keep rodents away</p>				
	<b>Total Marks</b>	24	60		
	<b>Demonstrate harvest &amp; post-harvest procedures of mushrooms</b>	26	140		
AGR/0231/OC5,V2.0	<p>(5.1) Assess the maturity of mushroom and harvest periods                  (5.2) Apply good harvesting practices                  (5.3) Cut, clean and dry harvested mushroom using approved procedures                  (5.4) Sort and grade the harvests as per required quality specifications                  (5.5) Store, pack, label and transport produce                  (5.6) Record the information, e.g. quality, quantity, type, expenditure</p>				

	incurred in operation, etc. in appropriate registers, record book and logs (5.7) Utilize spent mushroom substrate in organic farming, vermi composting, bioremediation of contaminated soil etc (5.8) Sorting the Mushrooms on the size and quality (5.9) Packaging Mushrooms with labels containing month and year of harvesting, quantity and type of Mushroom etc (5.10)Use of spent Mushroom in vermi-composting and in organic farming.				
	<b>Total Marks</b>	26	140		
AGR/0231/OC6,V2.0	<b>Work in real job situation with special emphasis on basic safety and hazards in this domain.</b>	0	0	440	
	(6.1) Check the report prepared for this component of training of the course and assess whether competency has been developed to work in the real job situation with special emphasis on basic safety and hazards in this domain.				
	<b>Total Marks</b>				
DGT/VSQ/N0102	<b>Employability Skills- 60 hrs.</b>	50	0		
	As per NCVET guided curriculum				
	<b>Grand Total</b>	<b>200</b>	<b>360</b>	<b>440</b>	

### Annexure 7: Assessment Strategy

This section includes the processes involved in identifying, gathering, and interpreting information to evaluate the Candidate on the required competencies of the program. *Mention the detailed assessment strategy in the provided template.*

#### <1. Assessment System Overview:

- Batches assigned to WBSCTVE&SD for conducting the assessment online through Portal with two probable dates for Assessment
- WBSCTVE&SD deploys the ToA certified Assessor for executing the assessment
- WBSCTVE&SD monitors the assessment process & records

#### 2. Testing Environment:

- Check the Assessment location, date and time
- If the batch size is more than 30, then Assessment will spill over to consecutive days.
- Check that the allotted time to the candidates to complete Theory & Practical Assessment is correct.

#### 3. Assessment Quality Assurance levels/Framework:

- Question bank is created by the Subject Matter Experts (SME) are verified by the other SME
- Questions are mapped to the specified assessment criteria
- Assessor must be ToA certified.

#### 4. Types of evidence or evidence-gathering protocol:

- reporting of the assessor from assessment location
- Centre photographs with signboards and scheme specific branding

5. Method of verification or validation:

- Surprise visit to the assessment location

6. Method for assessment documentation, archiving, and access

- Hard copies of the documents are stored

**On the Job:**

1. Each module will be assessed separately.
2. The pass criteria is as per norms set by WBSCTVE&SD in respect of Qualification Files
3. Tools of Assessment that will be used for assessing whether the candidate is having desired skills, understanding needs & requirements, and perform Soft Skills effectively:
  - Videos / portfolio of Trainees during Industry Exposure
4. Assessment of each Module will ensure that the candidate is able to:
  - Effective engagement with the stakeholders
  - Understand the working of various tools and equipment
  - Deliver the job assigned to him/her in conformity with job responsibility ascribed to Qualification File.

[Annexure 8: Acronym and Glossary](#)

Acronym

Acronym	Description
AA	Assessment Agency
AB	Awarding Body
ISCO	International Standard Classification of Occupations
NCO	National Classification of Occupations
NCrF	National Credit Framework
NOS	National Occupational Standard(s)
NQR	National Qualification Register
NSQF	National Skills Qualifications Framework
OJT	On the Job Training

Glossary

Term	Description
<b>National Occupational Standards (NOS)</b>	NOS define the measurable performance outcomes required from an individual engaged in a particular task. They list down what an individual performing that task should know and also do.
<b>Qualification</b>	A formal outcome of an assessment and validation process which is obtained when a competent body determines that an individual has achieved learning outcomes to given standards
<b>Qualification File</b>	A Qualification File is a template designed to capture necessary information of a Qualification from the perspective of NSQF compliance. The

	Qualification File will be normally submitted by the awarding body for the qualification.
<b>Sector</b>	A grouping of professional activities on the basis of their main economic function, product, service or technology.
<b>Long Term Training</b>	Long-term skilling means any vocational training program undertaken for a year and above. <a href="https://ncvet.gov.in/sites/default/files/NCVET.pdf">https://ncvet.gov.in/sites/default/files/NCVET.pdf</a>