





QUALIFICATION FILE

VERMI COMPOSTER

\checkmark Short Term Training (STT) $\hfill \mbox{Long Term Training (LTT)}$ $\hfill \mbox{Apprenticeship}$

 \Box Upskilling \Box Dual/Flexi Qualification $\checkmark~$ For ToT $~~\checkmark~$ 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 (5th 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.	Qualification Name	Vern STC ·	Vermi Composter STC - AGR/NSQF-2022/0234							
2.	Sector/s	Agric	culture							
3.	Type of Qualification: □ New □√ Revised	NQR	Code & version of existing/previous		Qualification Name of existing/previous version:					
	□ Has Electives/Options	quali	fication: (change to previous, once appl	oved)						
		STC -	AGR/NSQF-2018/804,		Vermi Composter					
4.	a. OEM Name b. Qualification Name (Wherever applicable)	NA								
5.	National Qualification Register (NQR) Code	QG-0	3-AG-00366-2023-V2-WBSC		6. NCrF/NSQF Level: 3					
	&Version	Versi	on 2.0							
7	(Will be issued after NSQC approval)	Cortif	ianto							
1.	Any Other (Wherever applicable specify multiple	Certii	Icale							
	entry/exits also & provide details in annexure)									
8.	Brief Description of the Qualification	A Ver	rmi composter farmer produces enough 1	nanure f	or organic farming. He or she produces	s compost through aerobic				
		micro	oorganisms. A Vermi-composter analyses	the nut	rition value of compost to retain the fe	ertility in the soil.				
9.	Eligibility Criteria for Entry for	Entry Qualification & Relevant Experience:								
	Student/Trainee/Learner/Employee									
		S. No.	Academic/Skill Qualification (with Specialization - if applicable)	Requir Sp	ed Experience (with ecialization - if applicable)					
		1	Grade 10	Nil	· · · · · · · · · · · · · · · · · · ·					
		2	Grade 8 pass and pursuing	Nil						
			continuous schooling in regular							
			school with vocational subject							
		3	Grade 8 Pass	2 yrs						
		4	5th Grade Pass	5 yrs						
	· · · · · · · · · · · · · · · · · · ·									

10	Credits Assigned to this Qualification, Subject to Assessment (as per National Credit Framework (NCrF))	12 11. Common Cost Norm Category (I/II/III) (wherever applicable): NA						(I/II/III) (wherever	
12	Any Licensing requirements for Undertaking Training on This Qualification (wherever applicable)	NA							
13	Training Duration by Modes of Training	<u>√</u> □Offline □Online Ⅰ	∃Blended						
	Delivery (Specify Total Duration as per selected training delivery modes and as per requirement of the qualification)	Training Delivery Modes	Theory (Hours)	Practical (Hours)	OJT Mandatory (Hours)	OJT Recommende d (Hours)	Total (Hours)		
		Classroom (offline)	120	120	120		360		
		Online							
		(Refer Blended Learnin	g Annexure f	or details)					
14	Aligned to NCO/ISCO Code/s (if no code is available mention the same)	6111.0100							
15	Progression path after attaining the qualification (<i>Please show Professional and</i> <i>Academic progression</i>)	 Horizontal Progressi Mushroom-Cultivat Bio Gas and Bio slun Vertical Progression Vermicompost Proc Organic Grower (L 	orizontal Progression: Mushroom-Cultivator (L-3) Bio Gas and Bio slurry Technician (L-3) ertical Progression: Vermicompost Producer (L-4) Organic Grower (L-4)						
16	Other Indian languages in which the	NA							
	Qualification & Model Curriculum are being								
	submitted								
17	Is similar Qualification(s) available on NQR-if	□ Yes √□ No URLs	of similar Q	ualifications	:				
	yes, justification for this qualification								
18	Is the Job Role Amenable to Persons with	□ Yes √□ No							
	Disability	If "Yes", specify appli	cable type o	f Disability:					
19	How Participation of Women will be	Women as part of self	-help group	s take part in	this training	and then go for s	self-employ	ment as well as wage	
	Encouraged	employment							
20	Are Greening/ Environment Sustainability	□ Yes √ No							
	Aspects Covered (Specify the NOS/Module which covers if)								
21	Is Qualification Suitable to be Offered in	Schools √ Yes □ No) Colleges	X Yes □ I	No				
	Schools/Colleges								

Awarding Body SPOC (In case of CS or MS, provide details of both Lead AB & Supporting ABs)Email: caowbsctvesd@gmail.com 033-2340-3717 Website: sctvesd.wb.gov.inContact Contact23Final Approval Date by NSQC: 3.5.202324. Validity Duration: 3 years25. Next Review Date 3.5.2026	act No.:
(In case of CS or MS, provide details of both Lead AB & Supporting ABs)033-2340-3717 Website: sctvesd.wb.gov.in23Final Approval Date by NSQC: 3.5.202324. Validity Duration: 3 years25. Next Review Date 3.5.2026	
AB & Supporting ABs) Website: sctvesd.wb.gov.in 23 Final Approval Date by NSQC: 3.5.2023 24. Validity Duration: 3 years 25. Next Review Date 3.5.2026	
23 Final Approval Date by NSQC: 3.5.2023 24. Validity Duration: 3 years 25. Next Review Date 3.5.2026	

Section 2: Module Summary

NOS/s of Qualifications

Mandatory NOS/s:

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

S.	NOS/Module Name	NOS/Module	Core/	NCrF/	Credits	Т	Training Duration (Hours)					Assessment Marks				
No		Code & Version (if applicable)	Non- Core	NSQF Level	as per NCrF	Th.	Pr.	OJT- Man.	OJT- Rec.	Tota I	Th.	Pr.	Proj.	Viva	Total	Weight age (%) (if applicab le)
1.	Identify the species of earthworm capable for producing vermi compost from agriculture waste.	AGR/0234/OC1 ,V2.0	Core	3	1	10	20	0		30	24	60			84	8.4%
2.	Construct the compost pit and bed with Pit method.	AGR/0234/OC2 ,V2.0	Core	3	1	10	20			30	24	60			84	8.4%
3.	Prepare vermin and other compost.	AGR/0234/OC3 ,V2.0	Core	3	1	10	20			30	26	60			86	8.6%
4.	Collect the vermi wash, analyse the composition and apply to the field	AGR/0234/OC4 ,V2.0	Core	3	1	10	20			30	24	60			84	8.4%
5.	Pack vermi compost and other compost for transportation	AGR/0234/OC5 ,V2.0	Core	3	1	10	20			30	24	60			84	8.4%
6.	Apply the compost fertilizer in agricultural field according to the composition of the soil.	AGR/0234/OC6 ,V2.0	Core	3	1	10	20			30	28	60			88	8.8%
7.	Work in real job situation with special emphasis on basic safety and hazards in this domain.	AGR/0234/OC7 ,V2.0	Core	3	4	0	0	120		120	0	0	440		440	44%
8.	Employability Skills- 60 hrs.	DGT/VSQ/N010 2	Core	3	2	60	0			60	50	0			50	5%
Dura	ation (in Hours) / Total Marks			12	120	120	120		360	200	360	440		1000		

Elective NOS/s: NA

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

Optional NOS/s: NA

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

Assessment - Minimum Qualifying Percentage

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

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

Minimum Pass Percentage – NOS/Module-wise: <u>NA</u>% (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.	Trainer's Qualification and experience in the	CTS/ATS (Horticulture) 5 years' experience
	relevant sector (in years) (as per NCVET	OR
	guidelines)	B.sc (Agriculture) 3 years' experience
		OR
		M.Sc ((Agriculture) 2 years' experience
		OR
		B.Com (Commerce) 3 years' experience
		AND
		Certified for Job Role: "Vermi Composter" mapped to QP: STC - AGR/NSQF-2022/0234".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.	Master Trainer's Qualification and experience	CTS/ATS (Horticulture) 5 years' experience
	in the relevant sector (in years) (as per NCVET	OR
	quidelines)	B.sc (Agriculture) 3 years' experience
		OR
		M.Sc ((Agriculture) 2 years' experience
		OR
		B.Com (Commerce) 3 years' experience
		AND
		Certified for Job Role: "Vermi Composter" mapped to QP: STC - AGR/NSQF-2022/0234". Minimum accepted
		score is 80%.
		AND
		Certified on any domain skill of NSQF Level 5 with experience in training activities in similar field.
3.	Tools and Equipment Required for Training	$\sqrt{\Box}$ Yes \Box No (If "Yes", details to be provided in Annexure)
4.	In Case of Revised Qualification, Details of Any	NO
	Upskilling Required for Trainer	

Section 4: Assessment Related

	1.	Assessor's Qualification and	CTS/ATS (Horticulture) 5 years' experience
		experience in relevant sector (in	OR
		vears) (as per NCVET quidelines)	B.sc (Agriculture) 3 years' experience
		y = = = y (= = y = = = • y = = = • y = = = • y = = • • • • • • • • • • • • • • • • •	OR
			M.Sc ((Agriculture) 2 years' experience
			OR
			B.Com (Commerce) 3 years' experience
			AND
			Certified for Job Role: "Vermi Composter" mapped to QP: STC - AGR/NSQF-2022/0234".Minimum
			accepted score is 80%.
			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%
	2.	Proctor's Qualification and	CTS/ATS (Horticulture) 5 years' experience
		experience in relevant sector (in	OR
		vears) (as per NCVET quidelines)	B.sc (Agriculture) 3 years' experience
		y can by (ab per cost an gamman)	OR
			M.Sc ((Agriculture) 2 years' experience
			OR
			B.Com (Commerce) 3 years' experience
ſ	3.	Lead Assessor's/Proctor's	CTS/ATS (Horticulture) 5 years' experience
		Qualification and experience in	OR

	relevant sector (in years) (as per	B.sc (Agriculture) 3 years' experience
	NCVET guidelines)	OR
		M.Sc ((Agriculture) 2 years' experience
		OR
		B.Com (Commerce) 3 years' experience
4.	Assessment Mode (Specify the	Offline
	assessment mode)	
5.	Tools and Equipment Required for	\boxtimes Same as for training $\square \checkmark$ Yes \square No (details to be provided in Annexure-if it is different for
	Assessment	Assessment)

Section 5: Evidence of the need for the Qualification

Provide Annexure/Supporting documents name.

1.	Latest Skill Gap Study (not older than 2 years) (Yes/No): No
2.	Latest Market Research Reports or any other source (not older than 2 years) (Yes/No): NO
3.	Government /Industry initiatives/ requirement (Yes/No): No
4.	Number of Industry validation provided: 3
5.	Estimated nos. of persons to be trained and employed: 1200 per year
6.	Evidence of Concurrence/Consultation with Line Ministry/State Departments: Yes
	If "No", why:

Section 6: Annexure & Supporting Documents Check List

Specify Annexure Name / Supporting document file name

1.	Annexure: NCrF/NSQF level justification	Annexure 1
	based on NCrF level/NSQF descriptors	
	(Mandatory)	
2.	Annexure: List of tools and equipment relevant	Annexure 2
	for qualification (Mandatory, except in case of	
	online course)	
3.	Annexure: Detailed Assessment Criteria	Annexure 6
	(Mandatory)	
4.	Annexure: Assessment Strategy (Mandatory)	Annexure 7
5.	Annexure: Blended Learning (Mandatory, in	NA
	case selected Mode of delivery is "Blended	

	Learning")	
6.	Annexure: Multiple Entry-Exit Details	NA
	(Mandatory, in case qualification has multiple	
	Entry-Exit)	
7.	Annexure: Acronym and Glossary (Optional)	Annexure 8
8.	Supporting Document: Model Curriculum	Yes
	(Mandatory – Public view)	
9.	Supporting Document: Career Progression	Yes in Q file
	(Mandatory - Public view)	
10.	Supporting Document: Occupational Map	Yes in Q File
	(Mandatory)	
11.	Supporting Document: Assessment SOP	Yes in Model Curriculum
	(Mandatory)	
12.	Any other document you wish to submit:	NO

Annexure 1: Evidence of Level

NCrF/NSQF Level Descriptors	Key requirements of the job role/ outcome of the	How the job role/ outcomes relate to the NCrF/NSQF level	NCrF/NSQF
	qualification	descriptor	Level
Professional Theoretical Knowledge/Process	• Prepare vermiculture with earthworm and construct bed for Vermicomposting with specific measurement	 User/individual on the job needs to know and understand: Plan and organize work of vermiculture and vermicomposting and analyze analyse the components of compost. Basic concepts of related to work productivity including waste reduction, efficient material usage and optimization of time. 	3
Professional and Technical Skills/ Expertise/ Professional Knowledge	• Explain and Demonstrate Professional Knowledge include vermicomposting method, compost collection and packaging, application of compost in agricultural field.	 User/ individual needs to have an understanding of basic principles and knowledge about the preparation of vermicompost and application of the compost in the agricultural field. 	3
Employment Readiness & Entrepreneurship Skills & Mind-set/Professional Skill	 Record expenses incurred during construction and procurement of materials. Document work related activities in appropriate work-sheet, register, etc. on 	• User/ Individual demonstrate the practical skill about vermicomposting and their application range in agricultural field.	3

Prood Loorning	 number of beds, stage of work completed, dimensional and quantitative details of bed preparations, quantity of worms, stage of work completed, volume of feeds, watering duration, temperature monitoring etc. Record details of work related problems/observations and maintain pit of corrective measures. Record expenses incurred during maintenance of unit and procurement of earthworms. Record details of work related problems/observations and maintain track of corrective measures. 		2
Outcomes/Core Skill	 Communicate effectively Fundamental knowledge of computer and basic understanding personal banking 	• 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.	3
Responsibility	 Check-up procedures to ensure that project objectives are finished within specified time frames are developed. Read and interpret warnings/instructions given on tools and materials such as chemical fertilizer or insecticide. Read circulars/notifications issued by appropriate authority or concerned agency on information related to work. 	 User / Individual is required to carry out functions such as interpreting warnings/instructions given on tools and materials needed in vermicomposting. In these activities user / individual is doing the task under supervision. 	3

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

List of Tools and Equipment Batch Size: 30

Specification SI. **Items Name** Quantity No Shovel. Shovel. 8 1. 2. Spade (kodali), Spade (kodali), 6 3. 8 Crowbars. Crowbars. 4. Iron baskets Iron baskets 8 5. 8 Dung fork, Dung fork, 6. Buckets. Buckets. 8 12 7. Bamboo baskets, Bamboo baskets. 8. Trowel Trowel 8 Water distribution pump Water distribution pump with Plumbing and fitting tools 9. 2 sets Power operated shredder Power operated shredder 10. 1 Sieving machine with 3 wire Sieving machine with 3 wire mesh sieves- 0.6 m x 0.9 m size - power 11. 1 operated with motor mesh sieves-Weighing scale (100 kg Weighing scale (100 kg capacity) 2 12. capacity) Weighing machine (platform Weighing machine (platform type) 2 13. type) 14. Bag sealing machine Bag sealing machine 2 15. Culture trays (plastic) (35 cm x Culture trays (plastic) (35 cm x 45 cm) 15 45 cm) 16. Wheel barrows -Wheel barrows -3 6 17. Kodal (long size) Kodal (long size) 18. Water spraying machine Water spraying machine 4 19. Pump set Pump set 1hp 2 20. Drum(plastic) Drum(plastic) 6 21. Gumla big size Gumla big size 8 22. Finger type Kodal (long size) Finger type Kodal (long size) 4 23. Hand type Belcha Hand type Belcha 6 6 24. Iron sieve Iron sieve 25. Black polythene sheet 20 inch Black polythene sheet 20 inch ×15 inch 10

SI.	Items Name	Specification	Quantity
NO	v1E inch		
26		lute bag long size	10
20.	Fork Hoe (Nirani)	Fork Hoe (Nirani)	8
27.	Archara (hand type iron made	Archara (hand type iron made wire net)	8
20.	wire net)	Archara (nand type non made whenet)	12
29.	Plastic bag 10Kg capacity	Plastic bag 10Kg capacity	30
30.	Hot air oven (24''×24''×24'')	Hot air oven (24"×24"×24") with blower digital temp(Multispan) and	1
	with blower	time control, inside made of 304SS of 20gage, out side of MS with	
		powder coated finish, ball catcher heavy door.	
		Three side heating elements, Standard double wall febrication, 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,	
31.	Kjheldhal distillation unit	Kjheldhal distillation unit 500ml capacity provided with condenser rack,	1
	500ml capacity.	stand, clamp, six test heater type.	
		Kjheldhal flask 500ml & 1.5ft condensers, connector, adaptor, dropper	
		funnel with stop cock of proper size (borosil), all have standard joint	
		B24/B29 and rubber tube needed for water connection and water	
		discharge through condensers. Each heater made by high quality	
		nicrom wire with cotton cover and thermostat controlled	
		arrangement.	
32.	Kjheldhal digestion unit, lab	Kjheldhal digester	1
	std 500ml cap.	Kjheldhal digestion unit, lab std 500ml cap. six test heater type with	
		Kjheldhal flask 500ml(borosil) and supporting stand and clamp. Each	
		heater made by high quality nicrom wire and thermostat controlled	
		arrangement.	
33.	Rectangular hot plate of,	Rectangular hot plate of, (10"×16"×9") 304SS top of 10 gauge/fully SS	1
	(10''×16''×9'')	body of 18 gauge, digital temperature indicator cum controller in one	
		side.	
34.	Digital pH Meter,	Digital pH Meter, Range : 0 to 14pH (mV upto 1999mV), Resolution :	2
		0.01pH (±1mV), Accuracy : 0.01pH, ±1 digit (1mV, •±1digit),	

SI.	Items Name	Specification	Quantity
		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	
35.	High precision balance Capacity=1000gm	High precision balance Capacity=1000gm Readability=0.001 SS Pan size (mm) = 128×128	1
36.	High precision balance Capacity=6100gm	High precision balance Capacity=6100gm Readability=0.01 SS Pan size (mm) = 165×165	1
37.	Digital electronics balance ,capacity 0.1mg- 120gm,	Digital electronics balance ,capacity 0.1mg-120gm, accuracy 0.0001gm, pan dia 80mm	1
38.	Digital electronics balance, capacity : 5mg-210gm,	Digital electronics balance, capacity : 5mg-210gm, accuracy 0.001gm, SS pan	1
40.	Physical rough balance Capacity=50Kg Readability= 1gm SS Pan size (mm) = 250×330	Physical rough balance Capacity=50Kg Readability= 1gm SS Pan size (mm) = 250×330	2
41.	Magnetic Starrer, with Hot Plate,	Magnetic Starrer, with Hot Plate, with Stepless Speed control &S.S. body and top. Stirring capacity 5lt liquid. 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.	1
42.	Thermometer,0degC to 100 deg C glass	Thermometer,0degC to 100 deg C glass	4
43.	Horizontal mechanical rotary shaker, 250mlx24 flask ,	Horizontal mechanical rotary shaker, 250mlx24 flask , with 304 SS of 20 gauge shaking plate and flask holder made of SS ring in round shape, digital rpm display controller.	1
44.	Muffle furnce, size of inner chamber (5"x 5"x 10")inch,	Muffle furnce, size of inner chamber (5"x 5"x 10")inch, for 1000°C working, outer casing made of heavy duty M.S. materials and sheet	1

SI.	Items Name	Specification	Quantity
No			
		duly painted finished, heating elements are better quality.	
45		For 1000 C working 3.0KW.	
45.	Soxhlet apparatus with six	Soxhlet apparatus with six chamber mantie type, flask capacity 250ml, 2	1
	chamber mantie type, flask	vertical, 2 norizontal rods with adaptor and screw to hold flask, six test	
	capacity 250mi,	neater of nigh quality nicrom wire with cotton cover including soxniet	
		apparatus glass parts, RB hask of 250ml, extractor, condenser, shicon	
16	Corological water both	Lube.	1
40.	Serological water bath,	inner and outer), capacity (12x250ml) (16"x12"x10") 20455 lid_Ambient	I
		to 110 °C and digital temperature indicator, one outlet with ball valve	
47	centrifuge	centrifuge maximum rotating speed limit 5250 rpm with angle rotor	1
-77.	centinuge,	head 15ml × 16 capacity	1
48.	Concentric ring water bath,	Concentric ring water bath, Double wall insulation, total 304SS of	1
		20gauge(inner and outer),, capacity of 12 holes(16"×12"×6"), digital	
		temperature controller , one outlet with ball valve.	
49.	Scanning visible Spectro	Scanning visible Spectro Photo Meter Wavelength	1
	Photo Meter Wavelength	340-990nm	
	340- 990nm	Detector= silicon photo diode	
	Detector= silicon photo diode		
50.	Digital Turbidity meter	Digital Turbidity meter	1
		Range = 0-1NTU, 0-10NTU,0-100NTU,0-1000NTU	
		accuracy ; ±2% of F.S in 0-1 & 0-1000NTU,	
		±1% of F.S in 0-10 & 0-100NTU	
51.	Water Spraying Machine	Water Spraying Machine 10Lt Capacity	2
52.	Digital flame photometer	Digital flame photometer, Specification:	1
		Range:	
		Element Channel Low Medium High Na 1	
		100ppm 10ppm 10ppm K	
		2 IUUppm IUppm Ippm Ca	
		1 15ppm	
		Li 2 IUPPIII	
		Flame system:	
	-	Burner: Stainless steel Fuel gas: LPG	

SI.	Items Name	Specification	Quantity
No			
		Oxidant: Dry oil free air	
		Regulator: Stainless steel needle type Detector :	
		Photodiode	
		Readout: 21\2 digit / segment LED display of 12.7 mm neight with	
52	Tost tubo borosilisato glass	Polarity indication.	FO
55.	18x15 ml	Test tube ,borosilicate glass 10x15 fill Heat Resistant, Annealing Surface	50
54.	Test tube,borosilicate glass	Test tube ,borosilicate glass 15x15 ml Heat Resistant, Annealing Surface	50
55	Beaker graduated	Beaker graduated horosilicate glass 1000ml Heat Resistant Annealing	5
55.	borosilicate glass 1000ml	Surface	5
56.	Beaker, graduated ,	Beaker, graduated, borosilicate glass 500ml Heat Resistant, Annealing	5
	borosilicate glass 500ml	Surface	
57.	Beaker, graduated ,	Beaker, graduated, borosilicate glass 250ml Heat	10
	borosilicate glass 250ml	Resistant, Annealing Surface	
58.	Beaker, graduated ,	Beaker, graduated, borosilicate glass 100ml Heat Resistant, Annealing	10
	borosilicate glass 100ml	Surface	
59.	Conical flask, graduated ,	Conical flask, graduated, borosilicate glass 500ml Heat Resistant,	5
	borosilicate glass 500ml	Annealing Surface	
60.	Conical flask, graduated ,	Conical flask, graduated , borosilicate glass 250ml Heat Resistant,	10
	borosilicate glass 250ml	Annealing Surface	
61.	Conical flask, graduated ,	Conical flask, graduated , borosilicate glass 100ml Heat Resistant,	10
	borosilicate glass 100ml	Annealing Surface	_
62.	Pipette, graduated ,	Pipette, graduated , borosilicate glass 50ml Heat Resistant, Annealing	5
	borosilicate glass 50ml	Surface	
63.	Pipette, graduated ,	Pipette, graduated , borosilicate glass 25ml Heat Resistant, Annealing	5
64	borosilicate glass 25mi	Surface	
64.	Pipette, graduated ,	Pipette, graduated , borosilicate glass 10ml Heat Resistant, Annealing	5
65	Dorosilicate glass 10ml	SuildCe Dipotto graduated heregilicate glass Emil Heat Desistant Appending	5
05.	horosilicate glass 5ml	Surface	5
66	Pinette graduated	Pinette graduated horosilicate glass 2ml Heat Resistant Appealing	5
00.	horosilicate glass 2ml	Surface	5
67.	Pipette, graduated .	Pipette, graduated , borosilicate glass1ml Heat Resistant. Annealing	5

SI.	Items Name	Specification	Quantity
	borosilicate glass1ml	Surface	
68.	Burette 50ml , graduated , borosilicate glass (with ptfe stoppered),	Burette 50ml, graduated, borosilicate glass Heat Resistant, Annealing Surface (with ptfe stoppered),	6
69.	Volumetric flask, graduated, borosilicate glass 1000ml	Volumetric flask, graduated , borosilicate glass 1000ml Heat Resistant, Annealing Surface	6
70.	Volumetric flask ,graduated , borosilicate glass 500ml	Volumetric flask ,graduated , borosilicate glass 500ml Heat Resistant, Annealing Surface	5
71.	Volumetric flask ,graduated , borosilicate glass 250 ml	Volumetric flask ,graduated , borosilicate glass 250ml Heat Resistant, Annealing Surface	10
72.	Volumetric flask ,graduated , borosilicate glass 100ml	Volumetric flask ,graduated , borosilicate glass 100ml Heat Resistant, Annealing Surface	10
73.	Measuring cylinder, graduated , borosilicate glass 1000ml	Measuring cylinder, graduated , borosilicate glass 1000ml Heat Resistant, Annealing Surface	5
74.	Measuring cylinder ,graduated , borosilicate glass 500ml	Measuring cylinder ,graduated , borosilicate glass 500ml Heat Resistant, Annealing Surface	5
75.	Measuring cylinder ,graduated , borosilicate glass 250ml	Measuring cylinder ,graduated , borosilicate glass 250ml Heat Resistant, Annealing Surface	5
76.	Measuring cylinder ,graduated , borosilicate glass 100ml	Measuring cylinder ,graduated , borosilicate glass 100ml Heat Resistant, Annealing Surface	5
77.	Measuring cylinder ,graduated , borosilicate glass 50ml	Measuring cylinder ,graduated , borosilicate glass 50ml Heat Resistant, Annealing Surface	5
78.	Measuring cylinder ,graduated , borosilicate glass 25ml	Measuring cylinder ,graduated , borosilicate glass 25ml Heat Resistant, Annealing Surface	5

SI.	Items Name	Specification	Quantity
NO 79.	Measuring cylinder	Measuring cylinder ,graduated , borosilicate glass 10ml Heat Resistant, Annealing Surface	5
	10ml		
80.	Funnel 60 deg angle long stem , borosilicate glass 75mm	Funnel 60 deg angle long stem , borosilicate glass 75mm Heat Resistant, Annealing Surface	10
81.	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
82.	Porcelain basin 100 mm dia	Porcelain basin 100 mm dia Heat Resistant,	6
83.	Mortar/ pestle(porcelain) 100 mm	Mortar/ pestle(porcelain) 100 mm	3
84.	Reagent bottle, borosilicate glass 250ml	Reagent bottle, borosilicate glass 250ml Heat Resistant, Annealing Surface	10
85.	Reagent bottle, borosilicate glass 500ml	Reagent bottle, borosilicate glass 500ml Heat Resistant, Annealing Surface	10
88.	Beaker, (Plastic)graduated, 1000ml	Beaker, (Plastic)graduated, 1000ml	10
89.	Beaker, (Plastic)graduated, 500ml	Beaker, (Plastic)graduated, 500ml	10
90.	Beaker, (Plastic)graduated, 250ml	Beaker, (Plastic)graduated, 250ml	10
91.	Beaker, (Plastic)graduated, 100ml	Beaker, (Plastic)graduated, 100ml	10
92.	Beaker, (Plastic)graduated, 50ml	Beaker, (Plastic)graduated, 50ml	10
93.	Plastic bucket, 5lit	Plastic bucket, 5lit, heavy gauge nylon made	2
94.	Plastic bucket, 9lit	Plastic bucket, 9lit, heavy gauge nylon made	2
95.	Plastic bucket, 15lit	Plastic bucket, 15lit, heavy gauge nylon made	2
96.	Tray ,plastic, (12"×10")	Tray ,plastic, (12''×10''), heavy gauge nylon made	6
97.	Tray ,plastic, (17"×12")	Tray ,plastic, (17"×12"), heavy gauge nylon made	6
98.	Tray ,plastic, (19"×13")	Tray ,plastic, (19"×13"), heavy gauge nylon made	3
99.	Spoon Spatula	Spoon Spatula non-magnetic stainless steel with high polish one side spoon	6
	6" long ,SS	, 6" long ,SS	
100.	Spoon Spatula	Spoon Spatula non-magnetic stainless steel with high polish one	6

SI.	Items Name	Specification	Quantity
NO			
		side spoon	
101	8° long ,SS	, 8 long ,55	
101.	Plane Desiccators Dia	Desiccators Dia 300mm, plastic made	2
	300mm		
102	, plastic made		10
102.	Purette standwith hass and	Test tube holder (heavy)	10
103.	Burette stand with base and	Burette stand with base and double clamp, (plastic PP made)	б
	double clamp, (plastic PP		
104	made)		
104.	Burette stand with base and	Burette stand with base and single clamp, (plastic PP made)	б
105	Single clamp, (plastic PP made)	Director stand (plastic DD mode) (Heriovstal)	
105.	Pipette stand (plastic PP	Pipette stand (plastic PP made) (Horizontal)	4
100		Directto stand (relactic DD mode) (Marticel)	
106.	mode)	Pipette stand (plastic PP made) (vertical)	4
	(Vertical)		
107	(Vertical)	Duratta stand with base and single elemen (plastic DD made)	6
107.	single clamp (plastic PD made)	Burelle stand with base and single clamp, (plastic PP made)	0
109	Tost tube stand (plastic	Test tube stand (plastic DD made) Dia 20mm	6
108.	PB made) Dia	Test tube statiu (plastic PP filade) Dia 201111	0
	20mm		
100	ZUIIIII Tost tubo stand (plastic	Test tube stand (plastic DD made) Dia 25mm	6
109.	PR made) Dia	Test tube statiu (plastic PP filade) Dia 25filiti	0
110	Wash bottle (plastic) 500 ml	Wash bottle (plastic) 500 ml	12
111	Filter stand with base	Filter stand with base and double clamp. (plastic PP made)	6
	and double clamp (plastic PP	The stand with base and double clamp, (plastic FF made)	Ũ
	and double clamp, (plastic FF		
112	nH Paper	nH range 1 to 14	10
112	nH Buffer cancule/tablet 10	nH Buffer cansule/tablet 10 cans in each pack (nH 4 nH 7 nH 0 2)	2
113.	cans in each pack (nH 4 nH 7	Highly Pure Analytical Grade	5
	nH 9 2)		
114	Sodium bydrovide	Sodium hydroxide nallet 500gm Highly Pure Analytical Grade	1
<u> </u>	pallet.500gm		

SI.	Items Name	Specification	Quantity
No			
115.	Concentrated HClacid,1 lit	Concentrated HCl acid, 2.5 lit Highly Pure, Analytical Grade	1
116.	Potassium Nitrate,500gm	Potassium Nitrate,500gm Highly Pure, Analytical Grade	1
117.	Potassium di hydrogen phosphate,500gm	Potassium di hydrogen phosphate,500gm Highly Pure, Analytical Grade	1
118.	Di potassium hydrogen phosphate,500gm	Di potassium hydrogen phosphate,500gm Highly Pure, Analytical Grade	1
119.	Potassium chloride,500gm	Potassium chloride,500gm Highly Pure, Analytical Grade	1
120.	Sodium chloride,500gm	Sodium chloride,500gm Highly Pure, Analytical Grade	1
121.	Petrolium Ethar, 500ml (60ºC-	Petrolium Ethar, 500ml (60ºC-80ºC) Highly Pure, Analytical Grade	2
	80ºC)		
122.	Phenolphthalein indicator(1%	Phenolphthalein indicator(1% solution), 125 ml Highly Pure, Analytical	2
	solution), 125 ml	Grade	
123.	Ammonium	Ammonium molybdet,pure,100gm Highly Pure, Analytical Grade	1
	molybdet,pure,100gm		
124.	Concentrated Sulphuric acid,1	Concentrated Sulphuric acid,1 lit Highly Pure, Analytical Grade	1
	lit		
125.	Potassium di chromate,500gm	Potassium di chromate, 500gm Highly Pure, Analytical Grade	1
126.	Sodium bicarbonate,500gm	Sodium bicarbonate,500gm Highly Pure, Analytical Grade	1
127.	Mercuric sulphate,25gm	Mercuric sulphate,25gm Highly Pure, Analytical Grade	1
128.	Silver nitrate,25 gm	Silver nitrate,25 gm Highly Pure, Analytical Grade	1
129.	Boric acid (Crystal)	Boric acid (Crystal) ,500 gm Highly Pure, Analytical Grade	1
	,500 gm		
130.	Sodium Nitrate,500gm	Sodium Nitrate, 500gm Highly Pure, Analytical Grade	1

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

Annexure 4: Training & Employment Details

Training and Employment Projections:

Year	Total	Candidates		Women	People	with Disability
	Estimated	Estimated	Estimated	Estimated	Estimated	Estimated
	Training #	Employment	Training #	Employment	Training #	Employment
		Opportunities		Opportunities		Opportunities
2023-	600	100% self	240	100% self		
24		employed		employed		

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

Qualifica	ation Ye	ar		Total Ca	andidates			Women			People with Disability			
Versio	on		Trained	Assessed	Certified	Placed	Trained	Assessed	Certified	Placed	Trained	Assessed	Certified	Placed
1.0	2020	0-21	600	541	541	100%			147	100%				
						(self				(self				
						employed)				employed				
	202	1-22	500	493	493	100%			136	100%				
						(self				(self				
						employed)				employed				

Qualification File <STT >

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:

 \Box Participant Handbook \Box Facilitator Guide \Box Digital Content $\sqrt{\Box}$ Qualification Handbook \Box 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	□Theory/ Lectures - Imparting theoretical and conceptual knowledge	NA	NA
2	□Imparting Soft Skills, Life Skills, and Employability Skills /Mentorship to Learners	NA	NA
3	□Showing Practical Demonstrations to the learners	NA	NA
4	□Imparting Practical Hands-on Skills/ Lab Work/ workshop/ shop floor training	NA	NA
5	Tutorials/ Assignments/ Drill/ Practice	NA	NA
6	Proctored Monitoring/ Assessment/ Evaluation/ Examinations	NA	NA
7	□On the Job Training (OJT)/ Project Work Internship/ Apprenticeship Training	NA	NA

Annexure 6: Detailed Assessment Criteria

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

Detailed assessment criteria f	or each NOS/Module are as follows:				
NOS/Module Name	Assessment Criteria for Performance Criteria/Learning Outcomes	Theory Marks	Practical Marks	Project Marks	Viva Marks
	Identify the species of earthworm capable for producing vermi compost from agriculture waste.	24	60		
	(1.1) Identify and select types of earthworm species.				
	(1.2) Illustrate the role of earthworm in soil.				
AGR/0234/OC1,V2.0	(1.3) Identify earthworm through morphological and physiological examination.				
	(1.4) Select the agriculture waste for producing vermi compost				
	(1.5) Prepare vermi compost by using commercial				
	Earthworms.				
	Total Marks	24	60		
	Construct the compost pit and bed with Pit method.	24	60		
	(2.1) Identify and select the location for preparation of compost pit.				
	(2.2) Select the raw materials required for compost pit				
	(2.3) Prepare the pit as per requirement and size.				
	(2.4) Follow the proper procedure for preparation of compost.				
AGR/0234/0C2 V2 0	(2.5) Practice on Pit method of vermicomposting.				
	(2.6) Practice on Heap method of vermicomposting.				
	(2.7) Practice on Poly-vermi method.				
	(2.8) Practice on Hanging methods.				
	(2.9) Enumerating possible risks and hazards in the work environment				
	(2.10) Practising safety exercise.				
	Total Marks	24	60		
AGR/0234/OC3,V2.0	Prepare vermin and other compost.	24	60		
	(3.1) Identify the raw materials require for compost				
	(3.2) .Plan and select the size of the tank				
	(3.3) Collect the bio mass				
	(3.4) Prepare the bed for compost				
	(3.5) Put the raw materials require in the tank.				
	(3.6) Observe regularly and have a frequent check (3.7) Practice of breeding of earthworms in the tray and rack				
	(3.7) Fractice of offecting of earthworms in the tray and fack.				

	Total Marks	24	60		
	Collect the vermi wash, analyse the composition and apply to the field	24	60		
	(4.1) Set up the vermi wash procedure				
	(4.2) Set up the collection device in proper place				
AGR/0234/OC4,V2.0	(4.3) Collet the vermi wash				
	(4.4) Identify the composition of vermi wash				
	(4.5) Recognize the role of vermi wash in crop production				
	Total Marks	24	60		
	Pack vermi compost and other compost for transportation	24	60		
	(5.1) Identify the materials required for packaging of vermi compost.				
AGR/0234/OC5,V2.0	(5.2) Practice on packaging of vermi compost				
	(5.3) Practice for different weight of vermi compost for farmers and domestic				
	users				
	Total Marks	24	60		
	Apply the compost fertilizer in agricultural field according to the composition	28	60		
	of the soil.				
	(6.1) Identify the soil to be fertilized.				
AGR/0234/0C0, V2.0	(6.2) Identify and select the area of the field and crops				
	(6.3)Practice on application of bedwash in field by foliar spraying				
	(6.4) Practice on application of vermiwash in filed by foliar spraying				
	Total Marks	28	60		
	Work in real job situation with special emphasis on basic safety and hazards	0	0	440	
	in this domain.				
	(8.1) Assessor will check report prepared for this component of training of				
AGR/0234/OC7, V2.0	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.				
	Total Marks	0	0	440	
	Employability Skills- 60 hrs.	50	0		
DGT/VSQ/N0102, V1.0	As per model curriculum of NCVET				
	Total Marks	200	260	440	
	Grand Total	200	300	440	

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 OJT
 - 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
Term National Occupational	Description NOS define the measurable performance outcomes required from an individual engaged in a particular task. They list down what an individual
Term National Occupational Standards (NOS)	Description 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.
Term National Occupational Standards (NOS) Qualification	Description 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. A formal outcome of an assessment and validation process which is obtained when a
Term National Occupational Standards (NOS) Qualification	Description 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. 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
Term National Occupational Standards (NOS) Qualification Qualification File	Description 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. 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 A Qualification File is a template designed to capture necessary information of a Qualification from the perspective of NSQF compliance. The
Term National Occupational Standards (NOS) Qualification Qualification File	Description 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. 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 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.
Term National Occupational Standards (NOS) Qualification Qualification File Sector	Description 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. 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 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. A grouping of professional activities on the basis of their main economic function, product, service or technology.