



## **Ministry of Skill Development and Entrepreneurship Promotion Council of India, New Delhi**

( An autonomous council of Ministry of Skill Development and Entrepreneurship )  
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**Ref .No. : MSDEPCI-19/2024 -PCIT**

**Date: 28-3-2024**

### **Sub : Expression of Interest (EOI) of Industrial Skill Development Programme for FY 2024-25**

Expression of Interest is hereby invited to empanel Training Partners (TPs) and Training Centres (TCs) to impart training under Industrial Skill Development Programme. The empanelment of TPs and TCs is considered for one year.

**Last date to submit the online application is 30/4/2024 up to 5:30 PM**

This bears approval of competent authority.

क्षेत्रीय /Regional  
प्रशिक्षण महानिदेशालय/Directorate General of Training  
कौशल विकास और उद्यमशीलता मंत्रालय  
Ministry of Skill Development and Entrepreneurship  
प्रचार परिषद /Promotion Council  
नई दिल्ली /New Delhi

**Deputy Director  
Regional Directorate General of Training**



Invitation for  
Expression of Interest  
For Empanelment of Training Partners and Training Centres  
for imparting training under  
**Industrial Skill Development Programme**  
for FY 2024-25

## Section 1: Background

### 1.1 Introduction

MSDE Promotion Council of India (MSDEPCI) is an Autonomous Council under Ministry of Skill Development and Entrepreneurship (MSDE), Government of India (GoI) is established for promotion of all schemes and policies made by Ministry of Skill Development & Entrepreneurship, Govt. of India in the country.

Under the skill development initiatives of the MSDE, MSDEPCI is mandated as the nodal agency for implementation of “Industrial Skill Development Programme” (ISDP). MSDEPCI is inviting Expression of Interest (EoI) for empanelment of Training Partners (TPs) and Training Centres (TC's) for imparting training under ISDP.

### 1.2 About Industrial Skill Development Programme (ISDP)

- 1 In general meeting of Council held on 1<sup>st</sup> March 2024 it was decided to launch ISDP in phases in next 5 years from 2024-2029 with 1st phase starting from June 2024. ISDP aims to develop the skills of youth, considering the opportunities for them in the growing manufacturing sectors such as food processing, paper industry, waste management etc. in India and abroad. ISDP is designed to prepare the participant/ trainee to become an entrepreneur in manufacturing sector by providing them with (i) necessary training in specific trades and fields, (ii) required machinery, and raw materials and (iii) to buyback their manufactured product.
- 2 Each phase of has a well defined target to train candidates by opening training centres and by appointing training partners for each phase.
- 3 Performance of each phase is monitored by **Technical Analysis Committee (TAC)** of MSDEPCI, only after approval from TAC Pay and Accounts Officer will release funds each phase. If TAC find the performance of ISDP in any particular phase is not satisfactory then after the release of funds for that phase TAC can recommend suspension/ change/ modification in ISDP for next phases to MSDEPCI. However MSDEPCI reserves the right to modify/ change/ update/ amend/ cancel the ISDP without specifying any reason by serving a notice through email to TPs/TCs. TPs/TCs have no right to ask for reason and any claim for course fees if ISDP get suspended by any reason.
- 4 ISDP is a 300 hours day boarding skill development programme. Preferable qualification For participant will be 8th pass/ 10th pass/ 12th pass /graduate/ post graduate. Special emphasis to be given to the persons coming from rural background, women, unemployed youth, SC/ST category. At the end of the course, Assessment and certification shall be done MSDE Promotion Council of India (MSDEPCI). List of Equipment and model Curriculum for conducting training under ISDP is attached as (Annexure 1-3).
- 5 MSDEPCI reserves the right to modify/change/ update/ amend/ cancel the Expression of Interest (EoI) without specifying any reason. Any query related to this EoI can be sent to **email**

**a Important Date**

The applicant (TP/TC) has to submit application in online mode only and the applications submitted through any other mode shall not be considered. The link for online submission of application is available at

**Last date to submit the online application is 30/04/2024 up to 5:30PM**

**Section 2**

**2.1 Scope of work**

MSDEPCI invites response document to this Expression of Interest for the selection of TPs and TCs to impart training under Industrial Skill Development Programme on PAN India basis against the programme for FY 2024-25. Empanelled TPs and TCs have to ensure completion of training as per guidelines of MSDEPCI .

**2.2 Eligibility Criteria (All TCs must fulfil following criteria so as to be considered for further evaluation as per technical scoring criteria given at para 2.3).**

- (i) The TP/TC must be an Institute/ Engineering College/ Polytechnic College/ ITI/ NGO/Pradhan Mantri Kaushal Kendra (PMKK) or any other affiliated skill development centre with proper infrastructure as per para 2.5.
- (ii) TP/TC must have training experience in the skill development.
- (iii) The TP/TC must have at least one MoU/Tie-up with Industries for industrial on job training.
- (iv) The TP/TC must have valid centre affiliation from MSDEPCI to conduct training as per the relevant qualification pack and guidelines.
- (v) The TP/TC shall have 2 trainers per centre and at least one of them shall be certified as Training of Trainer (ToT) from MSDEPCI to conduct skill training as per the relevant MSDEPCI Qualification Pack.
- (vi) TP/TC must have well equipped laboratory, classroom facilities and residential facilities as per para 2.5.
- (vii) TP/TC must have have a Net Worth (Paid up Share Capital plus Free Reserves less Accumulated losses / fictitious assets) of at least Rs. 50 Crore for each of the past 3 completed financial years with CA certificate reflecting overall networth for the last three completed financial years.
- (viii) The TP/TC must have minimum average annual turnover of Rs. 500 Crore in the last three completed financial years with CA certificate reflecting minimum average annual turnover for the last three financial years. Copy of last years ITR and account details have to be submitted.
- (ix) The TP/TC must have carried out skill development projects related to manufacturing sector for minimum cumulative aggregate of Rs. 2,000 crores in the past 3 completed financial years, with CA certificate reflecting relevant experience.

- (x) The TP/TC must provide all the required details in online application form as given below:

## Online Application Form

## Part-A

|     |   |            |            |                             |  |            |           |   |   |                |              |  |
|-----|---|------------|------------|-----------------------------|--|------------|-----------|---|---|----------------|--------------|--|
| A.1 | Title of the Project  |            |            |                             | Industrial Skill Development Programme for FY 2023-24  |            |           |   |   |                |              |  |
| A.2 | Name of TP/TC   |            |            |                             |  |            |           |   |   |                |              |  |
| A.3 | Name of the Authorized Person of TP/TC with Designation           |            |            |                             |  |            |           |   |   |                |              |  |
| A.4 | Address of the registered office and contact details of the TP/TC |            |            |                             | Address:<br>Phone:<br>Email:<br>Pin:<br>State:<br>District:  |            |           |   |   |                |              |  |
| A.5 | Legal status of the TP/TC   |            |            |                             | <i>(Attach proof of Certificate of Incorporation from the competent Authority)</i><br><i>(Attach Copies of, PAN GST registration etc.)</i> |            |           |   |   |                |              |  |
| A.6 | S. No.  | FY Year    |            | Annual Turnover             |  |            |           | Upload Audited Balance Sheets           |   |                |              |  |
|     | 1   |            |            | Annual Turnover (in rupees) |  |            |           |   |   |                |              |  |
|     | 2   |            |            |                             |  |            |           |   |   |                |              |  |
|     | 3   |            |            |                             |  |            |           |   |   |                |              |  |
|     | 3   |            |            |                             |  |            |           |   |   |                |              |  |
| A.7 | <b>Total</b><br><b>Training Centre (TC) Detail:</b>               |            |            |                             |  |            |           |   |   |                |              |  |
|     | Sr. No.   | Name Of TC | Sta Te/ UT | Dist.                       | Ci ty  | Pi n co de | Ad dr ess | Ownership Details Owned/ Rented/ Leased | No. of Candidates trained in past 3 years | Class Room no. | Lab Room no. |  |

**Note : Merge all the following documents in a Single PDF and Upload. \*Attach proof of the Training Centres Ownership or Lease/Rent Agreements along with Geo- tagged Photos.**

## PART-B

### **B.1 Past experience of the TC in Skill Development Training in last 3 years**

| B.1 Past experience of the TC in Skill Development Training in last 5 years |                |                |                                |                    |                              |   |
|---|----------------|----------------|--------------------------------|--------------------|------------------------------|---|
| S. No.  | Name of the TC | Financial Year | Name of the training programme | Candidates Trained | Name of Sector Skill Council | Attach Document (CA Certified Document) |
| 1   |                |                |                                |                    |                              |   |
| 2   |                |                |                                |                    |                              |   |
| 3   |                |                |                                |                    |                              |   |
| Total   |                |                |                                |                    |                              |   |

**B.2 Trainers with relevant qualification and Experience (at least one trainer should be certified by MSDEPCI as per relevant QP) –**

| Sr. No | Name of the TC | Name of Trainer | MSDEPCI Certificate Number, issue and validity of Certificate | Qualification ITI/Diploma (+ 3 years of Experience or B. Tech/ B.E + 2 years Exp. | Institution | Total Experience as trainer in skill training | Upload relevant Documents ToT certificate, experience |
|--------|----------------|-----------------|---|---|-------------|---|---|
|        |                |                 |   |   |             |   |   |

**B.3 MOU/Tie-up of TP with Industries for industrial training in solar energy**

List the name of organizations where placement linkages are established

| Sr. No | Name of TC | Name of Industry | MOU/ Agreement Copy to be uploaded |
|--------|------------|------------------|------------------------------------|
| 1      |            |                  |                                    |
| 2      |            |                  |                                    |

TC/TP must have one MOU/tie-up with industry for on job industrial training in solar energy and placement.

**2.3 Process of Shortlisting the TCs**

(a) **MSDCPCI** will form a **Technical Evaluation Committee (TEC)** duly approved by the competent authority to evaluate the response submitted by the TPs/TCs against this EoI.

(b) The **TEC** will evaluate the responses submitted by the TCs as per following technical response scoring criteria:

**Technical Scoring Criteria – maximum 100 marks**

| MSDE Promotion Council Of India                |  |               |  |
|--|--|---------------|--|
| Technical Scoring Method For TPs/TCs Selection |  |               |  |
| Marking Criteria - 100 Marks                   |  |               |  |
| S. No.   | Evaluation Criteria / Weightage  | Maximum marks | Proof / Documents required   |
| <b>a</b>                                       | <b>Training Centre infrastructure facility</b>                         | <b>30</b>     | Ownership document<br><br>Valid rent/ lease deed   |
|  | Training Centre including classroom, labs etc.                         |               |  |
|  | (i) Owned by the TC <b>(30 marks)</b>                                  |               |  |
|  | (ii) Rented/Lease <b>(15 marks)</b>                                    |               |  |
| <b>b</b>                                       | <b>No of ToT certified trainer per centre</b>                          | <b>30</b>     | CV with relevant documents   |
|  | (i) No of ToT certified trainer 2 <b>(30 Marks)</b>                    |               |  |
|  | (ii) No. of ToT certified trainer 1 <b>(15 Marks)</b>                  |               |  |
| <b>c</b>                                       | <b>Total no of participants trained in last 3 years</b>                | <b>30</b>     | Centre wise number of participants trained certified by CA and self declared by Head /Authorized Person of the Centre (Refer <b>Annexure-4</b> ) |
|  | (i) No. of Trained participants 401 and above <b>(30 Marks)</b>        |               |  |
|  | (ii) No. of Trained participants between 301 to 400 <b>(24 Marks)</b>  |               |  |
|  | (iii) No. of Trained participants between 201 to 300 <b>(18 Marks)</b> |               |  |
|  | (iv) No. of Trained participants between 101 to 200 <b>(12 Marks)</b>  |               |  |
|  | (v) No. of Trained participants 50 to 100 <b>(6 Marks)</b>             |               |  |
| <b>d</b>                                       | <b>MOU/Tie-up with Industries for industrial on job training</b>       | <b>10</b>     | Attach Copies of MoUs  |
|  | (i) Number of MoU's more than 5 <b>(10 marks)</b>                      |               |  |
|  | (ii) Number of MoU's 1 to 5 <b>(05 marks)</b>                          |               |  |
|  | <b>TOTAL</b>   | <b>100</b>    |  |

(c) based upon the evaluation/recommendation of the TEC as per above technical scoring criteria, state-wise merit list of the TCs will be prepared and on that basis TPs/TCs are empanelled .

## **2.4 Financials and Payment terms:**

The present funding breakup for ISDP are based on Ministry of Skill Development and Entrepreneurship (MSDE) norms and as per the sanction letter received from MSDE, however it may vary time to time as per notification received from MSDEPCI .

\*Base cost of rupees 60.00/per hour of training and Rs 2000 per participant as assessment charges is given to TC as per the MSDEPCI notification dated 1st March 2024.

\*One TC can take for its maximum capacity of 100 candidates with in one location in one state/ UT.

\*Base cost of rupees 66.00/per hour of training and Rs 2000 per participant as assessment charges is given to TP as per the MSDEPCI notification dated 1st March 2024.

\*One TP can take for its maximum capacity of 1500 candidates across India .Maximum 15 centres across India with 100 Participants in one centre, under one TP license across India.

### **2.4.1 Fund Flow Mechanism**

- 1 At the time of formation of MSDEPCI there shall be formed a fund, to be called the **fund of the Council** to which shall be credited — (a) all grants made to the Council by the Central Government; (b) all fees received by the Council; and (c) all sums received by the Council from any other sources. According to bye-laws of the Council only from this **fund of the Council** MSDEPCI can sanction any training programme like ISDP.
- 2 In general meeting of Council held on 1<sup>st</sup> March 2024 it was decided to launch ISDP in phases in next 5 years from 2024-2029 and the funds for ISDP will be released in accordance. Any revision of fee structure shall be based on **MSDEPCI** approval, which shall be communicated accordingly. No claims will be entertained if ISDP is suspended .
- 3 Each Phase has a well defined target to train candidates by opening training centres and by appointing training partners.
- 4 Performance of each phase is finally monitored by **Technical Analysis Committee (TAC)** of MSDEPCI, only after approval from **TAC** Pay and Accounts Officer will release funds each phase .
- 5 The get funds each TC has to make complete budget and submit the same to Council along with the documents for each batch under **ISDP** such as: - Utilization Certificate (UC) in GFR 12A, statement of expenditure (**SoE**), attendance sheet, group photo, assessment & certification receipt, feedback forms, industry information, details of participants in the specified format (Aadhar number of participants is mandatory) and any other information required by **MSDEPCI**.
- 6 The schedule of release of payment will be based on **MSDE PCI** norms. The funds for each batch should be released to the TCs in installments that starts after the completion of training of each batch and get completed in 18-24 months after completion of training of that batch. . Any revision in the schedule of release of payment will be based on **MSDEPCI** approval, which shall be communicated accordingly.
- 7 **No funds will be released in advance .**
- 8 **No funds will be released for failed or dropout candidates.**

## **2.5 Infrastructure**

1. Three Class room to accommodate 30 participants in each rooms with basic teaching aids- white board, tables and chairs for adequate sitting arrangement with audio & video facility.
2. Laboratory with minimum 300 sq. ft. area to carryout hands on activities to understand the various concepts as per requirement .
3. Canteen facility with daily breakfast, lunch for the participants

4. Availability of internet connectivity at the centre, necessarily at IT/ computer laboratory

## 2.6 General Information

- (a) The documents with its supporting evidences should be properly uploaded on portal.
- (b) The application with incomplete documents/ information will be out-rightly rejected and no correspondence for that will be entertained.
- (c) Applications of joint venture / consortium in any form shall not be considered.
- (d) The rent out of training is not allowed and will attract the cancellation of empanelment of TC.
- (e) The Training Partners (TPs) who are applying for multiple Training centres (TCs) within a state shall apply for one centre at one location/ city and not exceeding more than 5 centres within the state/UT and also not more than 15 centres in total within the country.
- (f) MSDEPCI will prepare a state-wise merit list of the training centres. If two or more training centres get the same marks in evaluation, then the order of selection preference will be as follows-
  - Government Institutes/Universities (Central/State/Deemed to be University/ Private University recognized by UGC).
  - Engineering College (Central/State/Private College approved by AICTE) Polytechnic(both private and government approved by designated state authority)/ ITI College (both private and government approved by NCVT/SCVT) PMKK Centre .
  - Other affiliated Skill Development Centre affiliated from MSDEPCI/NSDC regarding skill training in academic setup (as mentioned above) shall be considered only.
- (g) **The applicant has to deposit an online processing fee (non-refundable) of Rs 10000/- for submitting application for one centre in a state/UT and Rs 5000/- for each additional centre in the same state /UT.**
- (h) The non-refundable fee will be submitted through check in favour of MSDEPCI along with online application form.
- (i) The empanelled TC has to submit the yearly/ quarterly action plan with starting dates of the batches and details of participants in advance in the following format

| S No | Duration | Name of candidate | Father's Name/<br>Mother's Name | Date Of birth | Permanent Address<br>Email<br>Mobile No.<br>Aadhar No. | Physically Handicapped (if any) | Category Gen. SC ST OBC | No. of Days Attended /Total no. of days of training | Grade | Photo graph |
|------|----------|-------------------|---------------------------------|---------------|--|---------------------------------|-------------------------|---|-------|-------------|
|      |          |                   |                                 |               |  |                                 |                         |   |       |             |

- (j) Aadhar Enabled Bio-metric Attendance System (AEBAS) and IP based camera system is to be used mandatorily at the training centre. The payment shall be released based on AEBAS attendance system or any other similar biometric attendance system in places where AEBAS is not applicable.
- (k) Court of Jurisdiction for any dispute will be Punjab and Haryana high court Chandigarh. The decision of the Competent Authority, MSDEPCI shall be final in all matters relating to eligibility, acceptance or rejection of application, mode of selection.

## 2.7 Termination

The empanelment of the TC may be terminated at any point of time if any violation of norms is found during the implementation of the ISDP at its centres and accordingly no money shall be returned.



## Annexure 1

### GENERAL INFORMATION FOR THE QUALIFICATION PACKS

Availability of Learning Resources can contribute greatly to the speed, scale and quality of a skilling endeavor. Qualification Pack leads to the creation of curriculum and content. MSDEPCI is responsible for the creation of Model Curriculums against each QP to make training easier and in a sequential manner. The Model Curriculum breaks down each QP into different modules and specifies the total number of theory and practical duration of each module. MSDEPCI recommends that each training to be well aligned and in accordance with the curriculum developed thereby maintaining the quality of training as desired by MSDE

**General Information about Qualification Packs of all Programmes under ISDP is as follows:**

|                          |   |
|--------------------------|---|
| 1. Name of the QP        | Food Processing Entrepreneurship Programme  |
| 2. Sector                | Food Processing And Packaging   |
| 3. Qualification Packs   | FPJ/Q0101 –FPJ/Q0162  |
| 4. Trainee Qualification | 8 <sup>th</sup> pass/10 <sup>th</sup> pass/12 <sup>th</sup> pass/graduate/post graduate |
| 5. Age Minimum age:      | 18  |

#### **Qualification Packs Available Under ISDP**

**Qualification Packs Available: 61 Duration of Each Programme : 300 hrs**

| <b>Sr.No.</b> | <b>Qualification Pack</b>                                  |
|---------------|--|
| 1             | Bread Making– Entrepreneurship Programme                   |
| 2             | Biscuit Making– Entrepreneurship Programme                 |
| 3             | Namkeen Making– Entrepreneurship Programme                 |
| 4             | Chocolate Making– Entrepreneurship Programme               |
| 5             | Candy Making– Entrepreneurship Programme                   |
| 6             | Cheese Making– Entrepreneurship Programme                  |
| 7             | Butter Making– Entrepreneurship Programme                  |
| 8             | Ghee Making– Entrepreneurship Programme                    |
| 9             | Paneer Making– Entrepreneurship Programme                  |
| 10            | Milk Processing – Entrepreneurship Programme               |
| 11            | Icecream Making– Entrepreneurship Programme                |
| 12            | Fish And Sea Foods Processing – Entrepreneurship Programme |
| 13            | Flour Mill– Entrepreneurship Programme                     |
| 14            | Corn Processing– Entrepreneurship Programme                |

|    |  |
|----|--|
| 15 | Mustard Oil Extraction – Entrepreneurship Programme          |
| 16 | Refined Oil production– Entrepreneurship Programme           |
| 17 | Soya Products Processing – Entrepreneurship Programm         |
| 18 | Millet Products Processing – Entrepreneurship Programme      |
| 19 | Groundnut Products Processing– Entrepreneurship Programme    |
| 20 | Sunflower Products Processing– Entrepreneurship Programme    |
| 21 | Fruit Wine Making– Entrepreneurship Programme                |
| 22 | Fruit Pulp Making– Entrepreneurship Programme                |
| 23 | Fruit and Vegetable Dehydration – Entrepreneurship Programme |
| 24 | Jam And Jelly Making– Entrepreneurship Programme             |
| 25 | Pickle Making– Entrepreneurship Programme                    |
| 26 | Packaged Fruit Juice Making– Entrepreneurship Programme      |
| 27 | Coconut Products Processing – Entrepreneurship Programme     |
| 28 | Plant Based Protein Making– Entrepreneurship Programme       |
| 29 | Spice Processing– Entrepreneurship Programme                 |
| 30 | Potato Chips Making– Entrepreneurship Programme              |
| 31 | Maggi Making– Entrepreneurship Programme                     |
| 32 | Tomato Sauce Making– Entrepreneurship Programme              |
| 33 | Noodles Making– Entrepreneurship Programme                   |
| 34 | Sweets Making– Entrepreneurship Programme                    |
| 35 | Tilkut Making– Entrepreneurship Programme                    |
| 36 | Chatney Making– Entrepreneurship Programme                   |
| 37 | Milk Plant– Entrepreneurship Programme                       |
| 38 | Pappad Making– Entrepreneurship Programme                    |
| 39 | KurKure Making– Entrepreneurship Programme                   |
| 40 | Dal Making– Entrepreneurship Programme                       |
| 41 | Red Chilli Making– Entrepreneurship Programme                |
| 42 | Turmeric Processing – Entrepreneurship Programme             |
| 43 | Gram Masala Making– Entrepreneurship Programme               |
| 44 | Upma Making– Entrepreneurship Programme                      |
| 45 | Dry Fruits Processing – Entrepreneurship Programme           |
| 46 | Passta/Macroni Making– Entrepreneurship Programme            |
| 47 | Rice Mill – Entrepreneurship Programme                       |
| 48 | Cake Making– Entrepreneurship Programme                      |
| 49 | Jaggery Making– Entrepreneurship Programme                   |
| 50 | Oats Making– Entrepreneurship Programme                      |
| 51 | Icecandy Making– Entrepreneurship Programme                  |
| 52 | Poha Making– Entrepreneurship Programme                      |
| 53 | Suji Toast (Rusk) Making– Entrepreneurship Programme         |
| 54 | Mushroom Production– Entrepreneurship Programme              |
| 55 | Makhana Processing – Entrepreneurship Programme              |
| 56 | Soya Paneer/Butter Making– Entrepreneurship Programme        |
| 57 | Snacks Making– Entrepreneurship Programme                    |
| 58 | Batasa Making– Entrepreneurship Programme                    |
| 59 | Popcorn Making– Entrepreneurship Programme                   |
| 60 | Coffee Making– Entrepreneurship Programme                    |
| 61 | Tea Processing/ Making– Entrepreneurship Programme           |

## Annexure 2

### Details of Course Modules

**Note:** Any part or whole content and curriculum may change/ update at any point of time based on the industry requirement under the directions of MSDEPCI.

| Sr.<br>No.                | Basic Qualification Pack                                       | Duration (in Hrs) |
|---------------------------|--|-------------------|
| 02                        | Traditional Foods and their Indigenisation                     | 10                |
| 03                        | Handling and Safe Storage of Food Grain                        | 10                |
| 04                        | Food Packaging and Labeling                                    | 10                |
| 05                        | Food Safety and Microbial Analysis                             | 10                |
| 06                        | Food Supply Chain Management                                   | 10                |
| 07                        | Instrumentation and Automation in Food Industry                | 10                |
| 08                        | Manufacturing Techniques of Food Processing Machineries        | 10                |
| 09                        | Operation and Maintenance of Food Processing Equipment         | 10                |
| 10                        | Performance Evaluation of Food Processing Machinery            | 10                |
| <b>Food Item Specific</b> |  |                   |
| 11                        | Processing of Cereal and Value Addition                        | 200               |
| 12                        | Processing of Pulses and Their Value Addition                  | 200               |
| 13                        | Oilseeds Processing, Value Addition and By Product Utilization | 200               |
| 14                        | Processing and Value Addition Fruits and Vegetable             | 200               |
| 15                        | Alcohol beverage   | 200               |
| 16                        | Baking Technology  | 200               |
| 17                        | Confectionary Technology                                       | 200               |
| 18                        | Processing and Value Addition of Plantation Crops              | 200               |
| 19                        | Food Beverage Techniques                                       | 200               |
| 20                        | Sugarcane Processing and Sugar Technology                      | 200               |
| 21                        | Technology of Wine making                                      | 200               |
| 22                        | Technology of Brewing  | 200               |
| 23                        | RTE, RTC and RTS Food Products                                 | 200               |
| 24                        | Rice Milling Techniques  | 200               |
| 25                        | Manufacturing of Extruded Products                             | 200               |
| 26                        | Processing and Value Addition of Spices & Condiments           | 200               |

## Model Course Module

|                                 |   |
|---------------------------------|---|
| <b>1. Title of the Module :</b> | <b>Rice Mill Entrepreneurship Programme</b>   |
| <b>2. Sector :</b>              | Grain Processing  |
| <b>3. Code :</b>                | FPJ/Q048  |
| <b>4. Entry Qualification :</b> | Minimum 8 <sup>th</sup> / 10 <sup>th</sup> Standard   |
| <b>5. Minimum Age :</b>         | 18 years  |
| <b>6. Terminal Competency :</b> | After completion of the course the candidate will be able to:<br>a. Knowledge in the various rice processing operations<br>b. Overall knowledge in various machineries available in different sections of Rice Processing Industry<br>c. To assess the quality of Paddy/rice and various by-products<br>d. Operate the Rice milling machinery |
| <b>7. Duration (in Hrs) :</b>   | 12 week (300 hours)   |

## 8. Breakup of Schedule of Model Course Module

| S. No. | Theory   | Practical  | Contact Hours |          |           |
|--------|--|--|---------------|----------|-----------|
|        |  |  | T             | D        | P         |
| 1      | Rice Processing - importance of process Paddy - History of rice processing - types of rice Requirement of space for different capacity of mills; Importance of knowledge on rice milling techniques Traditional methods of rice processing and modern concepts of rice processing  | Different types of rice in Indian market; Visualization of different rice samples produced in the market and discussion; Traditional method of rice processing Conventional methods of rice processing Single steam parboiling Double steam parboiling Modern methods of rice processing Hot soaking - Improved hot soaking method<br><b>Total hours for this sub-module</b> | <b>8</b>      | <b>8</b> | <b>24</b> |
| 2      | Traditional rice processing machinery - Huller machines - Modified huller machines - Semi modern rice mill and machinery; Modern Rice Mills and Rice machinery Precleaners - Destoners - Different type of Huller / Sheller machines - Different Paddy Separators Different Polishers - Broken separator - Silky polisher - Destoner - Colour sorters - Bagging Unit | Traditional method of rice processing using Huller machine Milling of raw paddy in semi modern rice mill Milling of parboiled paddy in semi modern rice mill; Laboratory milling study Calculation of milling yield Milling of raw paddy in modern rice mill Milling of parboiled paddy in modern rice mill<br><b>Total hours for this sub-module</b>                        | <b>8</b>      | <b>8</b> | <b>24</b> |
|        |  |  |               |          |           |

|   |  |   |     |    |     |
|---|--|---|-----|----|-----|
| 3   | Parboiling vessels and machinery used in parboiling section – Boiler - Parboiling vessel – Dryer – Drying method; Assessment of Paddy/ Rice Quality                      | Parboiling of paddy at mill level<br>Mild parboiled rice; Parboiling of paddy at mill level; Fully parboiled rice; Assessment of drying time and drying at mill yard. Assessment of drying time and drying in dryer; Assessment of physical parameters, Assessment of paddy for FAQ standard, Assessment of rice for FAQ standard, Assessment of Rice cooking quality, Assessment of Rice cooking quality<br><b>Total hours for this sub-module</b> | 8   | 8  | 24  |
| 4   | Storage and packaging of Paddy/Rice, Prevention of high moisture paddy; Potential traditional processing techniques and By-product utilization                           | Storage of paddy/Rice Prevention of high moisture paddy Gelatinization properties; Preparation of ethnic food products, puffing, flaking, parching and roasting. By product utilization. Estimation of moisture and oil content in rice bran<br><b>Total hours for this sub-module</b>  | 8   | 8  | 24  |
| 5   | Value added products from rice – traditional foods, extruded products, health drinks, convenient food products; Maintenance of Rice Milling Machines and Safety Measures | Preparation ready to eat and ready to cook extruder products and drinks, bakery products; Problem shooting areas in rice mill, Safety measures and visit to industries  |     |    |     |
| <b>Total hours for this sub-module</b>  |  |   | 8   | 8  | 24  |
| <b>Total Contact Hours Individually for Theory, Demonstration and Practical</b> |  |   | 40  | 40 | 120 |
| <b>Grand Total of Contact Hours</b>   |  |   | 200 |    |     |

**T- Theory, D- Demonstration, P- Practical**

#### **9. Lists of Tools and Equipments for a Batch**

| S.No. | Description of Tools    | Quantity |
|-------|-------------------------|----------|
| 1.    | Hand winnower – Plastic | 4        |
| 2.    | Cloth ( For cloth bags) | 4 meters |
| 3.    | Nylon bags              | 4 meters |
| 4.    | Trays                   | 4        |
| 5.    | Spoons                  | 8        |
| 6.    | Lab chappals            | 16       |
| 7.    | Mini - Lab Sheller      | 2        |
| 8.    | Mini - Lab polisher     | 2        |
| 9.    | Lab broken separator    | 1        |
| 10.   | Lens                    | 2        |
| 11.   | Crack detector          | 1        |

|     |   |       |
|-----|---|-------|
| 12. | L,B measurement wooden board  | 4     |
| 13. | Dial caliper  | 2     |
| 14. | Paddy – Soaking vessels – Plastic   | 4     |
| 15. | Parboiling coffee filter like vessels( upto 2Kg cap.) with lid (SS)   | 2     |
| 16. | Vessel – for saturation test –(SS)  | 2     |
| 17. | Cooking vessels – for gruel loss (dia.~ 1feet, with provision for placing six 250 ml. beakers simultaneously) (SS). | 2     |
| 18. | Rice cooking vessel (Suitable to place a stand of 15 test tubes simultaneously) (SS).                               | 2     |
| 19. | Vessel for elongation test (SS) (Boiling and cooling)   | 2 + 2 |
| 20. | Fabrication of wire meshes (Gruel loss test and Elongation test)  | 24    |
| 21. | Fabrication of stands to hold wire meshes (Gruel loss test and Elongation test)                                     | 4     |
| 22. | Wire gauge – to hold samples, and sample holding containers (SS)  | 20    |
| 23. | Hawkins pressure cooker 1 Lit.  | 1 No. |
| 25. | Hawkins pressure cooker 2 Lit.  | 1 No. |
| 26. | Stainless steel plates  | 2 nos |
| 27. | Moisture box  | 25    |
| 28. | Heat sealing machine  | 1     |
| 29. | Single burner stove   | 2     |
| 30. | Induction stove   | 1     |
| 31. | Instructor chair and table  | 1     |
| 32. | Dual desk   | 10    |
| 33. | Work table for grain testing and quality tests  | 2     |
| 34. | Stools  | 100   |
| 35. | Discussion table  | 1     |
| 36. | Tool cabinet  | 1     |
| 37. | Trainees locker with space for 100 members  | 1     |
| 38. | First aid box   | 1     |
| 39. | Book shelf  | 1     |
| 40. | Storage rack – mesh cupboard  | 1     |

| S.No. | Description of Equipments                               | Quantity |
|-------|---|----------|
| 1.    | Weighing balance ( Cap. 200g and 5 Kg) – each two       | 2+2      |
| 2.    | Moisture meter  | 4        |
| 3.    | Oven  | 1        |
| 4.    | Lab Sheller   | 1        |
| 5.    | Lab polisher  | 1        |
| 6.    | Oil extractor   | 1        |
| 7.    | Sand bath   | 2        |
| 8.    | Vortex mixer  | 2        |
| 9.    | DigitalTemperature probes - 1meter, 30 cm, 60 cm length | Each 2   |
| 10.   | Sieve sets  | 1 set    |
| 11.   | Hot water bath with temperature control                 | 2        |
| 12.   | Cold water bath.  | 1        |

| S.No.  | Description of Glasswares and Chemicals                         | Quantity  |
|--|---|-----------|
| 1.   | Flat bottom oil flasks  | 18        |
| 2.   | Oil Extraction set (condenser and extractor)                    | 1set each |
| 3.   | Thimbles  | 18        |
| 4.   | Standard flask 1 Lit  | 4         |
| 5.   | Standard flask 500 ml   | 4         |
| 6.   | Standard flask 250 ml   | 4         |
| 7.   | Standard flask 100 ml   | 20        |
| 8.   | Standard flask 50 ml  | 10        |
| 9.   | Beaker 1000 ml  | 4         |
| 10.  | Beaker 500 ml   | 4         |
| 11.  | Beaker 250 ml   | 20        |
| 12.  | Beaker 100 ml   | 20        |
| 13.  | Cooking Test tubes (50ml – graduated for each ml) (flat bottom) | 25        |
| 14.  | Boiling tubes – round bottom (50 ml)                            | 25        |
| 15.  | Test tubes 25 ml (round bottom without rim)                     | 25        |
| 16.  | Conical Flask (100 ml)  | 25        |
| 17.  | Measuring jar 10ml, 25ml, 50ml,100ml – each 10                  | 4x10      |
| 18.  | Measuring jar 250ml, 500ml, 1000lit – each 2                    | 3x2       |
| 19.  | Funnel Ø 2.5 cm; Funnel Ø 7.5 cm                                | Each 20   |
| 20.  | Conical Flask (250 ml)  | 10        |
| 21.  | Petri Plates – Inner 9.5 cm                                     | 25        |
| 22.  | Petri Plates - Inner 13 cm                                      | 10        |
| 23.  | What man no 1 Filter paper                                      | 6 boxes   |
| 24.  | Desiccators   | 2         |
| 25.  | Burette: 25ml   | 4         |
| 26.  | Crucible  | 10        |
| 27.  | Wash bottles  | 4         |
| 28.  | Bunsen burners  | 4         |
| 29.  | Gas stove (Single burner)                                       | 2         |
| 30.  | Induction stove   | 1         |
| <b>List of Chemicals</b>                         |   |           |
| 1. Sodium Hydroxide                              |   |           |
| 2. Sodium Chloride                               |   |           |
| 3. Potassium hydroxide                           |   |           |
| 4. Xanthene                                      |   |           |
| 5. HCL, H2SO4 , and other chemicals as per need. |   |           |

**10. Space Required for Conducting the Module (in square feet):**

|  |                    |
|--|--------------------|
| <b>a. Theory Class Room</b>                        | : 1000 square feet |
| <b>b. Demonstration &amp; Practical Class Room</b> | : 2000 square feet |

**11. Power requirement**

: 3 phase connection  
Stand-by power supply (Power GenSet)

**12. Qualifications of Instructor**

:ME (Food Process Engineering)  
M.Tech (Food Science & Technology)

## **Annexure 4**

### **Self-Declaration**

I, ..... (Name of the Authorized Person), ..... (Designation of the Authorized Person) ----- (Name and address of Training Centre), do hereby declare that the information provided herein in the online application form is true and correct to the best of my knowledge and belief and nothing has been falsely stated or concealed therein. I understand that if the said information as given in the application form is found false, at any stage the empanelment of the centre will be liable to be rejected.

Date:

Signature

(Name of the Authorized Person)  
Stamp