

National Occupational Skill Standard (NOSS)

Occupational Title : Sweet and Snack Maker

Level : 1

Sector : Hospitality

Sub - Sector : Sweet

NOSS ID/NSCO ID :

ISCO NO :



Council for Technical Education and Vocational Training

NATIONAL SKILL TESTING BOARD

MadhyapurThimi-02, Sanothimi, Bhaktapur, Nepal

Developed: 27-11-2025 (11-08-2082)



2045

DACUM Panel

S.No.	Name	Designation	Organization
1.	Mr. Kumar Upadhaya	Member	Sathi traders, Kohalpur
2.	Mr. Shyamlal Khanal	Member	Sathi traders, Kohalpur
3.	Mr. Sriram Chaudhari	Member	Sathi traders, Kohalpur
4.	Mr. Tikaram Rawot	Member	Sathi traders, Kohalpur
5.	Mr. Ramlal Chaudhari	Member	Sathi traders, Kohalpur
6.	Ms. Srijana Ghartimagar	Member	Private shop, Satti
7.	Mr. Bishnu data Bhatta	Member	Private shop, Mahendranagar
8.	Mr. Ramchandra Sawod	Member	Private shop, Mahendranagar
9.	Mr. Premraj Bhatta	Member	Private shop, Mahendranagar
10.	Mr. Uddhav Singh Karki	Member	Private shop, Mahendranagar
11.	Mr. Manadev Bhatta	Member	Private shop, Yethpur
12.	Mr. Keshav raj Joshi	Member	Private shop, Mahendranagar

DACUM Facilitator/Co-facilitator:

1. Mr. Baikuntha Shrestha, BSET
2. Mr. Bhumaheshwor Ranjitkar, BSET

Supervisor

1. Mr. Ram Hari Devkota, NSTB

DACUM Workshop on 13-14 June 2009



NOSS ID #

Developed Date: 2025-11-27

Revision Number ##

Revised Date: dd/mm/yy

Page:2



2045

Verification Panel

S.No.	Name	Designation	Organization
1.	Mr. Laxmi Prasad Paudel	Member	Gongabu
2.	Mr. Uddhav Singh Karki	Member	Kanchanpur
3.	Mr. Prem Raj Bhatta	Member	Mahendra Nagar
4.	Mr. Bishnu data Bhatta	Member	Kanchanpur
5.	Mr. Ram Chandra Sawad	Member	Kanchanpur
6.	Mr. Gopal Thapa	Member	Nayabajar
7.	Mr. Hira Shrestha	Member	Nayabajar
8.	Mr. Dilip Prasad Yadhav	Member	Chetrapati
9.	Mr. Nanda Kumar Rai	Member	Galkopakha
10.	Mr. Ramesh Shrestha	Member	Nayabajar
11.	Mr. Binod Thapa	Member	Bagbazar

DACUM Facilitator/Co-facilitator:

1. Mr. Baikuntha Shrestha, BSET
2. Mr. Bhumaheshwer Ranjitkar, BSET

Customized DACUM Workshop on 20 July 2009



NOSS ID #

Developed Date: 2025-11-27

Revision Number ##

Revised Date: dd/mm/yy

Page:3



Technical Sub Committee

S.No	Name	Designation	Organization
1.	Mr. Narendra Bajracharya	Coordinator	Hospitality Industry Tech. Sub Committee
2.	Mr. Chandra Bhakta Nakarmi	Director	NSTB, Bhaktapur
3.	Mr. Govinda Narsingh K.C.	Director	Food production, L.S.G. Sky Chef, Kath
4.	Mr Ram Kailash Bichha	Deputy Head of Department	NATHM, Kathmandu
5.	Mr. Puspa Thapa Magar	Managing Director	Mahalaxmi Culinary Art Academy Nepal P.Ltd., Lalitpur
6.	Mr. Samjhana Basnyat	Program coordinator	ISTHM, Kathmandu
7.	Mr. Janak Raj Bharati	Member	Royal Singi Hotel, Kathmandu
8.	Mr. Binod Thapa	Member	Bimala Sweets Shop, Kathmandu
9.	Mr. Suresh Pattel	Member	Tip Top, Kathmandu
10.	Mr. Ram Hari Devkota	Dy. Director	NSTB, Bhaktapur
11.	Mr. Ishwer Chandra Ghimire	Skill Testing Officer	NSTB, Bhaktapur

Recommended by Hospitality Industry Technical Sub Committee: 22 July 2009



NOSS ID #

Developed Date: 2025-11-27

Revision Number ##

Revised Date: dd/mm/yy

Page:4



The National Occupational Skill Standard Developed by:

No	Name	Designation	Organization
1.	Mr. Narendra Bajracharya	Coordinator	Hospitality Industry Tech. Sub Committee
2.	Mr. Bhuvaneshor Dhungana	Director	NSTB, Sanothimi, Bhaktapur
3.	Mr. Shailendra Sharma	Member	Gautam Sweets-Tip Top, New Road, Kathmandu
4.	Mr. Anil Das Rajkarnikar	Member	Kasthamandap Khadya Udhyog, Sanepa, Lalitpur
5.	Mr. Ram Krishna Parajuli	Member	National Skill Testing Board, Sanothimmi, Bhaktapur
6.	Ms. Samjhana Basnyat	Member	ISTHM College, Principal, Gyaneshower, Kathmandu
7.	Mr. Nimesh Ullak	Member	Saino Bakery/ The British College, Kathmandu
8.	Mr. Bishal Adhikari	Member	NBPI, Kavrepalanchok
9.	Mr. Ashish Raut	Member	Shubhashree College of Management, Kathmandu
10.	Ms. Durga Kumari Awasthi	Member-Secretary	Hospitality Industry Tech. Sub Committee, NSTB
11.	Mr. Keshab Sharma Ghimire	Facilitator	Deputy Director, NSTB, Sanothimi, Bhaktapur
12.	Mr. Surya Prasad Adhikari	Facilitator	Skill Testing Officer, NSTB, Sanothimi, Bhaktapur

Recommended by Hospitality Industry Technical Sub Committee: 27 November 2025 (11 Mangsir 2082)



NOSS ID #

Developed Date: 2025-11-27

Revision Number ##

Revised Date: dd/mm/yy

Page:5



1	Occupational Title: Sweet and Snack Maker Level: 1
2	Job Description: Sweet and Snack Maker L-1, maintain hygiene and sanitation, prepare and produce sweets, prepare and produce snacks and store food items.
3	UNITS OF COMPETENCY: <ol style="list-style-type: none"> 1. Maintain hygiene and sanitation. 2. Prepare and produce sweets. 3. Prepare and produce snacks. 4. Store food items. 5. Perform communication. 6. Develop professionalism. <p><i>*Note: Unit 5 and 6 are not for testing purpose.</i></p>
4	Qualifying Notes/Prerequisites: <ul style="list-style-type: none"> • Physical Requirements: Sound health • Entry Requirements: As per NSTB rules Additional Information: <ul style="list-style-type: none"> • Assessment Types: Performance Test only • Assessment Duration: 5 to 6 Hours (Full Competency only) • Recommended Group Size: 8 to 10 candidates



5	Unit No: 1 Unit Title: Maintain hygiene and sanitation	Unit code:	
Elements of competency		Performance standards	
1.1 Maintain personal hygiene		1.1.1 Personal grooming maintained as per workplace hygiene practices or standards. 1.1.2 Chef uniform worn as per task requirement. 1.1.3 Cuts and wounds covered and protected as per food safety guidelines.	
1.2 Maintain food hygiene		1.2.1 Food commodities inspected for freshness and spoiled items discarded as per workplace practices. 1.2.2 Perishable and non-perishable food segregated and stored at correct temperature. 1.2.3 Cooked and uncooked food stored separately to avoid cross contamination.	
1.3 Maintain workplace hygiene		1.3.1 Workplace/kitchen area cleaned and sanitized as per standard cleaning procedure. 1.3.2 Tools, equipment, and utensils cleaned, sanitized, and arranged in designated area. 1.3.3 Cleaning agents handled, stored and labelled as per workplace safety procedures. 1.3.4 Waste segregated and disposed safely as per 3R's principle .	
6	Task Performance Requirements (Tools, Equipment and Materials): <ul style="list-style-type: none"> Chef uniform (cap, scarf, chef coat, apron, trouser, protective shoes, duster, gloves), disposable paper, disinfectant, bleach, detergents, cleaning chemical agents, sanitizer, abrasives, solvent, scouring powder, wiper, drier, mop, scrubber, floor duster, floor wiper, dust pan, stick broom, fire extinguisher, buckets, iodine/potassium/chlorine, warm water, hot soapy water, dust bin, hand towel/drier, brushes, knife, chopping board, wrapping foil, refrigerator, freezer and first aid kit. 		



7	<p>Safety and Hygiene (Occupational Health and Safety):</p> <ul style="list-style-type: none">• Use chef uniform.• Sanitize tools, utensils and equipment and use safely.• Maintain personal, kitchen and food hygiene to stop spread of bacteria.• Cover cuts and abrasions.• Avoid slippery floors.• Isolate electric and fire hazards (tripping, electric shock, burns).
---	---



NOSS ID #

Developed Date: 2025-11-27

Revision Number ##

Revised Date: dd/mm/yy

Page:8



8	Required Knowledge		
	Technical Knowledge	Applied Calculation	Graphical Information
	<ul style="list-style-type: none"> • Hygiene and sanitation: <ul style="list-style-type: none"> ○ Introduction ○ Types ○ Guidelines • Waste disposing technique • Cleaning tools, equipment and materials/agents: <ul style="list-style-type: none"> ○ Use and application ○ Handling techniques • Kitchen: <ul style="list-style-type: none"> ○ Introduction ○ Types ○ Safety rules • Kitchen equipment and surfaces: <ul style="list-style-type: none"> ○ Introduction ○ Types ○ Importance ○ Use 		<ul style="list-style-type: none"> • Read and interpret manual/instructional guide.



	<ul style="list-style-type: none"> • Fire safety and fire drill • First Aid • Earthquake drill • DFTQC guidelines 		
--	---	--	--



NOSS ID #

Developed Date: 2025-11-27

Revision Number ##

Revised Date: dd/mm/yy

Page:10



9	Assessment of Competency							
Unit: 1								
Unit Title: Maintain hygiene and sanitation								
Candidate Details				Assessors Detail				
Candidate's Name:				Assessors' Name		ID/License No:		
Registration Number:				1.				
Symbol No:				2.				
Test Centre:				Test Date:				
Element of competency		Performance Standards			Standard Met	Standard Not Met	Evidence Type	Comments
1.1 Maintain personal hygiene		1.1.1 Personal grooming maintained as per workplace hygiene practices or standards. 1.1.2 Chef uniform worn as per task requirement. 1.1.3 Cuts and wounds covered and protected as per food safety guidelines.						
1.2 Maintain food hygiene		1.2.1 Food commodities inspected for freshness and spoiled items discarded as per workplace practices. 1.2.2 Perishable and non-perishable food segregated and stored at correct temperature. 1.2.3 Cooked and uncooked food stored separately to avoid cross contamination.						



NOSS ID #

Developed Date: 2025-11-27

Revision Number ##

Revised Date: dd/mm/yy

Page:11



<p>1.3 Maintain workplace hygiene</p>	<p>1.3.1 Workplace/kitchen area cleaned and sanitized as per standard cleaning procedure.</p> <p>1.3.2 Tools, equipment, and utensils cleaned, sanitized, and arranged in designated area.</p> <p>1.3.3 Cleaning agents handled, stored and labelled as per workplace safety procedures.</p> <p>1.3.4 Waste segregated and disposed safely as per 3R's principle.</p>				
---------------------------------------	--	--	--	--	--

WT- Written Test

OQ- Oral Question

PT- Practical Test

DO – Direct Observation

SR- Supervisor’s report

SN–Simulation

RP- Role Play

PG –Photographs

VD- Video

CT – Certificates

TS – Testimonials (Reward)

PP – Product Produced

CS – Case Study



NOSS ID #

Developed Date: 2025-11-27

Revision Number ##

Revised Date: dd/mm/yy

Page:12



Range Statement

Variable	Range
Personal grooming	<p><i>May include but not limited to:</i></p> <ul style="list-style-type: none"> • Bathing • Trimming nail • Trimming beard and mustache • Neat and clean hair (Making bun) • Maintaining oral hygiene
Chef uniform	<p><i>May include but not limited to:</i></p> <ul style="list-style-type: none"> • Chef cap • Scarf • Chef coat • Trouser • Apron • Gloves • Protective shoes • Duster
Workplace/kitchen area	<p><i>May include but not limited to:</i></p> <ul style="list-style-type: none"> • Floor • Walls • Work station • Receiving area • Preparation area • Storage area • Cooking area • Dish washing area



	<ul style="list-style-type: none"> • Waste disposal area
Cleaning agents	<p><i>May include but not limited to:</i></p> <ul style="list-style-type: none"> • Bleach • Detergents • Hot water and steam
3 R's principle	<p><i>May include but not limited to:</i></p> <ul style="list-style-type: none"> • Reduce • Reuse • Recycle



5	Unit No: 2 Unit Title: Prepare and produce sweets	Unit code:
	<p style="text-align: center;">Elements of competency</p> <p>2.1 Prepare mise-en-place</p> <p>2.2 Prepare khuwa/chhena</p> <p>2.3 Prepare milk-based sweets</p>	<p style="text-align: center;">Performance standards</p> <p>2.1.1 Ingredients collected, checked for quality/freshness, processed and measured as per standard recipe.</p> <p>2.1.2 Smooth and lump free batter prepared as per standard recipe.</p> <p>2.1.3 Well mixed and soft dough prepared as per standard recipe.</p> <p>2.1.4 Clear and lightly colored sugar syrup prepared as per standard recipe.</p> <p>2.1.5 Prepared ingredients and semi-finished products wrapped/covered, labelled and stored at correct temperature.</p> <p>2.2.1 Milk boiled and reduced gradually to required consistency for khuwa.</p> <p>2.2.2 Milk boiled and curdled by adding acidic agents for chhena.</p> <p>2.2.3 Product checked to maintain texture, color and consistency.</p> <p>2.2.4 Prepared Khuwa cooled, wrapped/covered, and stored at correct temperature.</p> <p>2.3.1 Ingredients added in required proportion and sequence as per recipe.</p> <p>2.3.2 Mixture cooked for required time maintaining cooking temperature.</p> <p>2.3.3 Milk-based sweets cooked using appropriate cooking methods as per recipe for required time.</p> <p>2.3.4 Milk-based sweets uniformly shaped, molded or cut into required shapes.</p> <p>2.3.5 Milk-based sweets finished by maintaining sweets characteristics.</p> <p>2.3.6 Garnish performed of prepared sweets as per recipe.</p>



		2.3.7 Finished products stored/displayed at correct temperature.
	2.4 Prepare flour-based sweets	<p>2.4.1 Batter or dough rested, fermented or kneaded according to the type of sweet being prepared.</p> <p>2.4.2 Dough or batter shaped and deep-fried in hot oil or ghee at controlled temperature.</p> <p>2.4.3 Swari rolled into thin discs and deep fried maintaining soft texture.</p> <p>2.4.4 Flour sautéed in ghee and combined with sugar and water until the desired color and consistency obtained for haluwa.</p> <p>2.4.5 Fried items used in syrup-based sweets soaked in sugar syrup to preserve their texture.</p> <p>2.4.6 Flour-based sweets finished by maintaining sweet’s characteristics with taste.</p> <p>2.4.7 Prepared sweets garnished as per recipe or customer preference.</p> <p>2.4.8 Finished product stored/displayed at correct temperature.</p>
	2.5 Clean work area	<p>2.5.1 Unused and remaining ingredients collected and stored in designated area.</p> <p>2.5.2 Tools and equipment cleaned and stored in designated area.</p> <p>2.5.3 Workplace cleaned and waste disposed in designated area as per 3R’s principle.</p>
6	Task Performance Requirements (Tools, Equipment and Materials): <ul style="list-style-type: none"> Chef uniform (cap, scarf, chef coat, apron, trouser, protective shoes, duster, gloves), disposable paper, disinfectant, bleach, detergents/cleaning chemical agents, sanitizer, abrasives, solvent, scouring powder, wiper, drier, mop, scrubber, floor duster, floor wiper, 	



	<p>dust pan, stick broom, fire extinguisher, buckets, iodine/potassium/chlorine, warm water, hot soapy water, dust bin, hand towel/drier, brushes, knife, chopping board, wrapping foil, refrigerator, freezer and first aid kit, Gas range/gas stove, work station, sink, kadai, dhama (dekchi), jariya (skimmers), jhir (skewer), chimta (tong), ladle, slicer, bata, tray, spoon, rolling pin, ranga (local colander), tai (tawa), mould.</p>
<p>7</p>	<p>Safety and Hygiene (Occupational Health and Safety):</p> <ul style="list-style-type: none"> • Use chef uniform. • Sanitize tools, utensils and equipment and use safely. • Maintain personal, kitchen and food hygiene to stop spread of bacteria. • Cover cuts and abrasions. • Avoid slippery floors. • Isolate electric and fire hazards (tripping, electric shock, burns).



8	Required Knowledge		
	Technical Knowledge	Applied Calculation	Graphical Information
	<ul style="list-style-type: none"> • Methods of cooking <ul style="list-style-type: none"> ○ introduction ○ types • Standard recipe <ul style="list-style-type: none"> ○ Introduction • Flour <ul style="list-style-type: none"> ○ Introduction ○ Types • Sugar <ul style="list-style-type: none"> ○ Introduction ○ Types and artificial sweeteners • Fat and oils <ul style="list-style-type: none"> ○ Introduction ○ Types • Milk <ul style="list-style-type: none"> ○ Introduction ○ Types and heat treatment • Dough and batter 		<ul style="list-style-type: none"> • Read and interpret manual/instructional guide.



	<ul style="list-style-type: none"> ○ Introduction ○ Types ○ Culinary usages ● Sweets <ul style="list-style-type: none"> ○ Introduction ○ Types: milk and flour based ● Coloring and flavoring agents <ul style="list-style-type: none"> ○ Introduction ○ Culinary usages ● Culinary terminologies 		
--	---	--	--



9	Assessment of Competency					
Unit: 2						
Unit Title: Prepare and produce sweets						
Candidate Details			Assessors Detail			
Candidate's Name:			Assessors' Name		ID/License No:	
Registration Number:			1.			
Symbol No:			2.			
Test Centre:			Test Date:			
Element of competency	Performance Standards		Standard Met	Standard Not Met	Evidence Type	Comments
2.1 Prepare mise-en-place	2.1.1 Ingredients collected, checked for quality/freshness, processed and measured as per standard recipe.					
	2.1.2 Smooth and lump free batter prepared as per standard recipe.					
	2.1.3 Well mixed and soft dough prepared as per standard recipe.					
	2.1.4 Clear and lightly colored sugar syrup prepared as per standard recipe.					
	2.1.5 Prepared ingredients and semi-finished products wrapped/covered, labelled and stored at correct temperature.					



NOSS ID #

Developed Date: 2025-11-27

Revision Number ##

Revised Date: dd/mm/yy

Page:20



<p>2.2 Prepare khuwa/chhena</p>	<p>2.2.1 Milk boiled and reduced gradually to required consistency for khuwa.</p> <p>2.2.2 Milk boiled and curdled by adding acidic agents for chhena.</p> <p>2.2.3 Product checked to maintain texture, color and consistency.</p> <p>2.2.4 Prepared Khuwa cooled, wrapped/covered, and stored at correct temperature.</p>				
<p>2.3 Prepare milk-based sweets</p>	<p>2.3.1 Ingredients added in required proportion and sequence as per recipe.</p> <p>2.3.2 Mixture cooked for required time maintaining cooking temperature.</p> <p>2.3.3 Milk-based sweets cooked using appropriate cooking methods as per recipe for required time.</p> <p>2.3.4 Milk-based sweets uniformly shaped, molded or cut into required shapes.</p> <p>2.3.5 Milk-based sweets finished by maintaining sweets characteristics.</p> <p>2.3.6 Garnish performed of prepared sweets as per recipe.</p>				



	2.3.7	Finished products stored/displayed at correct temperature.				
2.4 Prepare flour-based sweets	2.4.1	Batter or dough rested, fermented or kneaded according to the type of sweet being prepared.				
	2.4.2	Dough or batter shaped and deep-fried in hot oil or ghee at controlled temperature.				
	2.4.3	Swari rolled into thin discs and deep fried maintaining soft texture.				
	2.4.4	Flour sautéed in ghee and combined with sugar and water until the desired color and consistency obtained for haluwa.				
	2.4.5	Fried items used in syrup-based sweets soaked in sugar syrup to preserve their texture.				
	2.4.6	Flour-based sweets finished by maintaining sweet's characteristics with taste .				
	2.4.7	Prepared sweets garnished as per recipe or customer preference.				
	2.4.8	Finished product stored/displayed at correct temperature.				
2.5 Clean work area	2.5.1	Unused and remaining ingredients collected and stored in designated area.				



	2.5.2 Tools and equipment cleaned and stored in designated area.				
	2.5.3 Workplace cleaned and waste disposed in designated area as per 3R's principle .				

WT- Written Test

OQ- Oral Question

PT- Practical Test

DO – Direct Observation

SR- Supervisor’s report

SN–Simulation

RP- Role Play

PG –Photographs

VD- Video

CT – Certificates

TS – Testimonials (Reward)

PP – Product Produced

CS – Case Study



NOSS ID #

Developed Date: 2025-11-27

Revision Number ##

Revised Date: dd/mm/yy

Page:23



2045

Range Statement

Variable	Range
Ingredients	<p><i>May include but not limited to:</i></p> <ul style="list-style-type: none"> • Whole meal flour • Refined flour • Besan (gram flour) • Rice flour • Semolina • Black lentil flour • Baking powder • Baking soda • Sesame seeds • Sugar • Oil • Ghee • Vanaspati ghee(veg) • Milk • Dry fruits (cashew, almonds, pistachio, peanuts, coconut, raisin, figs) • Silver leaves • Lemon/vinegar • Rose water, kewra water and other essence • Saffron • Permitted Food color • Cinnamon, cardamom, cloves



Consistency	<p><i>May include but not limited to:</i></p> <ul style="list-style-type: none"> • Thick • Semi-thick • Thin
Acidic agents	<p><i>May include but not limited to:</i></p> <ul style="list-style-type: none"> • Lemon juice • vinegar
Texture	<p><i>May include but not limited to:</i></p> <ul style="list-style-type: none"> • Khuwa (thick and semi-thick) • Chhena (Soft, moist, crumbly) • Barfi (Firm, smooth, slightly crumbly) • Kalakand (Moist, grainy, soft) • Lalmohan (Soft, spongy, syrup-soaked) • Sel roti (Crispy outside, soft inside) • Malpuwa (Soft, spongy, slightly crisp edges) • Jeri (crispy and juicy) • Swari (soft)
Color	<p><i>May include but not limited to:</i></p> <ul style="list-style-type: none"> • White • Blonde • Brown • Golden and orange



Temperature	<p><i>May include but not limited to:</i></p> <ul style="list-style-type: none"> • High (120-180 degree Celsius) • Medium (90-120 degree Celsius) • Low (below 90 degree Celsius)
Milk-based sweets	<p><i>May include but not limited to:</i></p> <ul style="list-style-type: none"> • Barfi • Peda • Kalakand • Lalmohan
Cooking methods	<p><i>May include but not limited to:</i></p> <ul style="list-style-type: none"> • Simmering • Boiling • Frying • Sautéing
Shape	<p><i>May include but not limited to:</i></p> <ul style="list-style-type: none"> • Barfi (Square, diamond, roll) • Peda (Round, oval) • Sel roti (Circular ring) • Spiral (jeri)
Characteristics	<p><i>May include but not limited to:</i></p> <ul style="list-style-type: none"> • Texture • Consistency • Color • Taste • Appearance • Shape



	<ul style="list-style-type: none"> • Flavor
Garnish	<p><i>May include but not limited to:</i></p> <ul style="list-style-type: none"> • Dry fruits • Silver leaves • Saffron
Flour-based sweets	<p><i>May include but not limited to:</i></p> <ul style="list-style-type: none"> • Sel roti • Malpuwa • Jeri • Swari • Haluwa
Taste	<p><i>May include but not limited to:</i></p> <ul style="list-style-type: none"> • Sweet • Milky sweet • Semi-sweet
3R's principle	<p><i>May include but not limited to:</i></p> <ul style="list-style-type: none"> • Reduce • Reuse • Recycle



5	Unit No:3		Unit code:	
	Unit Title: Prepare and produce snacks			
	Elements of competency	Performance standards		
	3.1 Prepare mise-en-place	3.1.1 Ingredients selected according to quality and freshness. 3.1.2 Soft dough prepared. 3.1.3 Lump free batter prepared. 3.1.4 Ingredients required for snacks preparation chopped as per recipe. 3.1.5 Pulses and vegetables washed, soaked and boiled or cooked as required. 3.1.6 The fillings required for snacks preparation prepared as per standard recipe. 3.1.7 Chutney prepared with the taste, color and aroma as specified in the recipe.		
3.2 Prepare vegetables	3.2.1 Base masala prepared for masala-based vegetables. 3.2.2 Ingredients cooked and simmered until the desired consistency and flavor achieved. 3.2.3 Cooking temperature and time monitored and maintained. 3.2.4 The taste, consistency, texture and color of the prepared vegetables checked as per the recipe. 3.2.5 Prepared vegetables portioned, plated and garnished with suitable garnish .			
3.3 Prepare flour-based snacks	3.3.1 Batter or dough rested and kneaded according to the type of snacks being prepared. 3.3.2 Stuffings prepared maintaining texture and seasoning. 3.3.3 Dough based snacks stuffed and shaped and deep fried/griddled maintaining temperature .			



		<p>3.3.4 Batter based snacks coated with batter, dropped and deep-fried maintaining temperature, shaped and size.</p> <p>3.3.5 Taste, texture and color of the prepared flour-based snacks checked as per the recipe.</p> <p>3.3.6 Prepared snacks plated and garnished.</p>
	3.4 Prepare chat	<p>3.4.1 Ingredients topped on the base items using appropriate combinations.</p> <p>3.4.2 Taste, texture and appearance of prepared chat checked as per recipe.</p> <p>3.4.3 Prepared chat garnished and presented.</p>
	3.5 Clean work area	<p>3.5.1 Unused and remaining ingredients collected and stored in designated area.</p> <p>3.5.2 Tools and equipment cleaned and stored in designated area.</p> <p>3.5.3 Workplace cleaned and waste disposed in designated area as per 3R's principle.</p>
6	<p>Task Performance Requirements (Tools, Equipment and Materials):</p> <ul style="list-style-type: none"> • Chef uniform (cap, scarf, chef coat, apron, trouser, protective shoes, duster, gloves), disposable paper, disinfectant, bleach, detergents, cleaning chemical agents, sanitizer, abrasives, solvent, scouring powder, wiper, drier, mop, scrubber, floor duster, floor wiper, dust pan, stick broom, fire extinguisher, buckets, iodine/potassium/chlorine, warm water, hot soapy water, dust bin, hand towel/drier, brushes, knife, chopping board, wrapping foil, refrigerator, freezer and first aid kit, Gas range, gas stove, working station, sink, kadai, dhama (dekchi), jariya (skimmers), jhir (skewer), tong, ladle, slicer, bata, tray, spoon, tawa (griddle), pressure cooker, peeler, rolling pin. 	



7	Safety and Hygiene (Occupational Health and Safety): <ul style="list-style-type: none">• Use chef uniform.• Sanitize tools, utensils and equipment and use safely.• Maintain personal, kitchen and food hygiene to stop spread of bacteria.• Cover cuts and abrasions.• Avoid slippery floors.• Isolate electric and fire hazards (tripping, electric shock, burns).
---	--



8	Required Knowledge		
	Technical Knowledge	Applied Calculation	Graphical Information
	<ul style="list-style-type: none"> • Vegetables <ul style="list-style-type: none"> ○ introduction ○ types and usages • Pulses <ul style="list-style-type: none"> ○ Introduction ○ Types and usages • Spices <ul style="list-style-type: none"> ○ Introduction ○ Types and usages • Garnish and accompaniments <ul style="list-style-type: none"> ○ Introduction ○ Types and culinary usages • Snacks <ul style="list-style-type: none"> ○ Introduction ○ Types 		<ul style="list-style-type: none"> • Read and interpret manual/instructional guide.



9	Assessment of Competency					
Unit: 3 Unit Title: prepare and produce snacks						
Candidate Details			Assessors Detail			
Candidate's Name: Registration Number: Symbol No: Test Centre:			Assessors' Name 1. 2.		ID/License No:	
Test Date:						
Element of competency	Performance Standards		Standard Met	Standard Not Met	Evidence Type	Comments
3.1 Prepare mise-en-place	3.1.1 Ingredients are selected according to quality and freshness. 3.1.2 Soft dough is prepared. 3.1.3 Lump free batter is prepared. 3.1.4 Ingredients required for snacks preparation is chopped as per recipe. 3.1.5 Pulses and vegetables are washed, soaked and boiled or cooked as required.					



	<p>3.1.6 The fillings required for snacks preparation is prepared as per standard recipe.</p> <p>3.1.7 Chutney is prepared with the taste, color and aroma as specified in the recipe.</p>				
3.2 Prepare vegetables	<p>3.2.1 Base masala is prepared for masala-based vegetables.</p> <p>3.2.2 Ingredients are cooked and simmered until the desired consistency and flavor are achieved.</p> <p>3.2.3 Cooking temperature and time are monitored and maintained.</p> <p>3.2.4 The taste, consistency, texture and color of the prepared vegetables are checked as per the recipe.</p> <p>3.2.5 Prepared vegetables are portioned, plated and garnished with suitable garnish.</p>				
3.3 Prepare flour-based snacks	<p>3.3.1 Batter or dough is rested and kneaded according to the type of snacks being prepared.</p> <p>3.3.2 Stuffings are prepared maintaining texture and seasoning.</p> <p>3.3.3 Dough based snacks are stuffed and shaped and deep fried/griddled maintaining temperature.</p>				



	<p>3.3.4 Batter based snacks are coated with batter, dropped and deep-fried maintaining temperature, shaped and size.</p> <p>3.3.5 The taste, texture and color of the prepared flour-based snacks are checked as per the recipe.</p> <p>3.3.6 Snacks are plated and garnished.</p>				
3.4 Prepare chat	<p>3.4.1 Ingredients are topped on the base items using appropriate combinations.</p> <p>3.4.2 The taste, texture and appearance of prepared chat is checked as per recipe.</p> <p>3.4.3 Prepared chat is garnished and presented.</p>				
3.5 Clean work area	<p>3.5.1 Unused and remaining ingredients are collected and stored in designated area.</p> <p>3.5.2 Tools and equipment are cleaned and stored in designated area.</p> <p>3.5.3 Workplace is cleaned and waste is disposed in designated area as per 3R's principle.</p>				

WT- Written Test

OQ- Oral Question

PT- Practical Test

DO – Direct Observation

SR- Supervisor's report

SN–Simulation

RP- Role Play

PG –Photographs

VD- Video

CT – Certificates

TS – Testimonials (Reward)

PP – Product Produced

CS – Case Study



NOSS ID #

Developed Date: 2025-11-27

Revision Number ##

Revised Date: dd/mm/yy

Page:34



Range Statement

Variable	Range
Ingredients	<p><i>May include but not limited to:</i></p> <ul style="list-style-type: none"> • Spices (cinnamon, black pepper, coriander seeds, coriander powder, carom seeds, curry powder, garam masala, cardamom, cloves, mace, star anise, sonth, mustard seeds, curry leaves, bay leaves) • Salt • Wheat flour • Refined flour • Besan flour • Baking powder • Baking soda • Sugar • Rajma (kidney beans) • Oil/ghee • Onion • Garlic • Ginger • Green chilies and dry chilly • Potato • Fresh coriander • Curd • Pomegranate • Bujhiya • Mint • Chat masala • Black salt



	<ul style="list-style-type: none"> • Imly/tamarind • Tomato • Sugar • Chili powder • Lemon • Permitted food color • Kabuli chana • Carrot • Cauliflower • Kalonji • Fennel seeds
Chutney	<p><i>May include but not limited to:</i></p> <ul style="list-style-type: none"> • Mint • Imly/tamarind • Tomato
Taste	<p><i>May include but not limited to:</i></p> <ul style="list-style-type: none"> • Savory Spicy • Sweet and tangy
Color	<p><i>May include but not limited to:</i></p> <ul style="list-style-type: none"> • Red • mix



Consistency	<p><i>May include but not limited to:</i></p> <ul style="list-style-type: none"> • Thick • Semi-thick
Texture	<p><i>May include but not limited to:</i></p> <ul style="list-style-type: none"> • Soft • Puffed • Flaky • Crispy and Crunchy
Vegetables	<p><i>May include but not limited to:</i></p> <ul style="list-style-type: none"> • Chana masala • Chola • Rajma masala • Aalu tarkari
Garnish	<p><i>May include but not limited to:</i></p> <ul style="list-style-type: none"> • Fresh coriander • Green chilly • Pomegranate • Mint leaves • Onion



Temperature	<p><i>May include but not limited to:</i></p> <ul style="list-style-type: none"> • High (120-180 degree Celsius) • Medium (90-120 degree Celsius) • Low (below 90 degree Celsius)
Flour-based snacks	<p><i>May include but not limited to:</i></p> <ul style="list-style-type: none"> • Puri • Bhataura • Chapatti • Parautha • Samosa • Namkeen • Kachauri • Gwaramari • Pakauda
Chat	<p><i>May include but not limited to:</i></p> <ul style="list-style-type: none"> • Samosa • Kachauri • Mix
3R's principle	<p><i>May include but not limited to:</i></p> <ul style="list-style-type: none"> • Reduce • Reuse • Recycle





NOSS ID #

Developed Date: 2025-11-27

Revision Number ##

Revised Date: dd/mm/yy

Page:39



5	Unit No: 4		Unit code:	
	Unit Title: Store food items			
	Elements of competency	Performance standards		
	4.1 Prepare kitchen storage area	4.1.1 Personal Protective Equipment (PPE) used in accordance with task requirement. 4.1.2 Kitchen storage area cleaned and sanitized. 4.1.3 Containers cleaned, sanitized and dried. 4.1.4 Containers arranged in a designated place.		
	4.2 Store raw food commodities	4.2.1 Raw food commodities checked and segregated as per nature. 4.2.2 Raw food commodities covered/wrapped and labelled by label tag. 4.2.3 Raw food commodities stored in correct temperature as per nature of food commodities. 4.2.4 Food commodities used as per "first in, first out" (FIFO) principle.		
4.3 Store cooked food	4.3.1 Cooked food rapidly cooled to room temperature within two hours. 4.3.2 Cooked food covered/wrapped and labelled. 4.3.3 Cook food stored in correct temperature. 4.3.4 Cook food used as per FIFO principle.			
4.4 Hold prepared food	4.4.1 Cooked food transferred to holding equipment. 4.4.2 Temperature of cooked food maintained above 72 degrees Celsius. 4.4.3 Temperature of cold prepared food maintained above 0 and below 5 degrees Celsius. 4.4.4 Temperature of food in holding equipment checked frequently. 4.4.5 Cold prepared food kept away from hot serving dishes.			



<p>6</p>	<p>Task Performance Requirements (Tools, Equipment and Materials):</p> <ul style="list-style-type: none"> • PPE, sanitizer, cleaning agent, hand towel/drier, duster, mop, blast chiller, Gastronome (GN) pan, Ice, freezer, refrigerator, log book, wrapping foil, labelling sticker, marker, bowl, tray, basket, shelves, bain-marie, hot-case, thermometer, raw food commodities and cooked/partially cooked food items.
<p>7</p>	<p>Safety and Hygiene (Occupational Health and Safety):</p> <ul style="list-style-type: none"> • Use chef uniform. • Sanitize tools, utensils and equipment and use safely. • Maintain personal, kitchen and food hygiene to stop spread of bacteria. • Cover cuts and abrasions. • Avoid slippery floors. • Isolate electric and fire hazards (tripping, electric shock, burns).



8	Required Knowledge		
	Technical Knowledge	Applied Calculation	Graphical Information
	<ul style="list-style-type: none"> • Nature of food <ul style="list-style-type: none"> ○ Perishable and nonperishable ○ Cooked and partially cooked ○ Quality • Storage area <ul style="list-style-type: none"> ○ Types (Cold storage, dry storage and deep freeze) ○ Safe and danger temperature zone • Food rotation (FIFO, LIFO) • Contamination <ul style="list-style-type: none"> ○ Types (Physical, biological and chemical) ○ Effects (Food borne illness and food poisoning) ○ Symptoms ○ Prevention • Prepared food holding <ul style="list-style-type: none"> ○ Hot and cold holding ○ Holding technique ○ Holding time period and temperature • Occupational health and safety 		<ul style="list-style-type: none"> • Read and interpret manual/instructional guide.



9	Assessment of Competency					
Unit: 4 Unit Title: Store food items						
Candidate Details			Assessors Detail			
Candidate's Name:			Assessors' Name		ID/License No:	
Registration Number:			1.			
Symbol No:			2.			
Test Centre:			Test Date:			
Element of competency	Performance Standards		Standard Met	Standard Not Met	Evidence Type	Comments
4.1 Prepare kitchen storage area	4.1.1 Personal Protective Equipment (PPE) used in accordance with task requirement.					
	4.1.2 Kitchen storage area cleaned and sanitized.					
	4.1.3 Containers cleaned, sanitized and dried.					
	4.1.4 Containers arranged in a designated place.					
4.2 Store raw food commodities	4.2.1 Raw food commodities checked and segregated as per nature.					
	4.2.2 Raw food commodities covered/wrapped and labelled by label tag.					
	4.2.3 Raw food commodities stored in correct temperature as per nature of food commodities.					



NOSS ID #

Developed Date: 2025-11-27

Revision Number ##

Revised Date: dd/mm/yy

Page:43



	4.2.4 Food commodities used as per "first in, first out" (FIFO) principle.				
4.3 Store cooked food	4.3.1 Cooked food rapidly cooled to room temperature within two hours. 4.3.2 Cooked food covered/wrapped and labelled. 4.3.3 Cook food stored in correct temperature. 4.3.4 Cook food used as per FIFO principle.				
4.4 Hold prepared food	4.4.1 Cooked food transferred to holding equipment. 4.4.2 Temperature of cooked food maintained above 72 degrees Celsius. 4.4.3 Temperature of cold prepared food maintained above 0 and below 5 degrees Celsius. 4.4.4 Temperature of food in holding equipment checked frequently. 4.4.5 Cold prepared food kept away from hot serving dishes.				

WT- Written Test

OQ- Oral Question

PT- Practical Test

DO – Direct Observation

SR- Supervisor’s report

SN–Simulation

RP- Role Play

PG –Photographs

VD- Video

CT – Certificates

TS – Testimonials (Reward)

PP – Product Produced

CS – Case Study



NOSS ID #

Developed Date: 2025-11-27

Revision Number ##

Revised Date: dd/mm/yy

Page:44



Range Statement

Variable	Range
Personal protective equipment (PPE)	<p><i>May include but not limited to:</i></p> <ul style="list-style-type: none"> • Chef coat • Apron • Toque (Cap/hat) • Hair net • Scarf/Neckerchief • Gloves • Safety shoes • Trouser
Kitchen storage area	<p><i>May include but not limited to:</i></p> <ul style="list-style-type: none"> • Cold storage/Refrigerator • Dry storage • Deep freeze/freezer
Containers	<p><i>May include but not limited to:</i></p> <ul style="list-style-type: none"> • Tray • Basket • Shelves



<p>Raw food commodities</p>	<p><i>May include but not limited to:</i></p> <ul style="list-style-type: none"> ● Perishable <ul style="list-style-type: none"> ○ Dairy products ○ Vegetable ○ Fruits ● Non perishable <ul style="list-style-type: none"> ○ Pulses ○ Dry fruits ○ Flours ○ Canned food commodities ○ Packed food items
<p>Label</p>	<p><i>May include but not limited to:</i></p> <ul style="list-style-type: none"> ● Name of food commodities ● Storage day, date and time ● Amount
<p>Temperature</p>	<p><i>May include but not limited to:</i></p> <ul style="list-style-type: none"> ● Perishable: above 0 and below 5 degree Celsius ● Frozen food: -18 degree Celsius and below



	<ul style="list-style-type: none"> • Dry Food: 10 to 22 degree Celsius (room temperature)
Holding equipment	<p><i>May include but not limited to:</i></p> <ul style="list-style-type: none"> • Hot prepared food ○ Bain-marie ○ Chafing dish ○ Hot case • Cold prepared food • Display counter





NOSS ID #

Developed Date: 2025-11-27

Revision Number ##

Revised Date: dd/mm/yy

Page:48





NOSS ID #

Developed Date: 2025-11-27

Revision Number ##

Revised Date: dd/mm/yy

Page:49

