

DACUM Panel

1. Mr. Kumar Upadhaya
Sathi traders.Kohalpur
2. Mr. Shyamlal Khanal
Sathi traders.Kohalpur
3. Mr. Sriram Chaudhari
Sathi traders.Bardiya
4. Mr. Tikaram Rawot
Sathi traders.Lamki
5. Mr Ramlal Chaudhari
Sathi traders.Bardiya
6. Ms. Srijana Ghartimagar
Private shop ,Satti
7. Mr. Bishnu data Bhatta
Private shop ,Mahendranagar
8. Mr. Ramchandra Sawod
Private shop ,Mahendranagar.
9. Mr. Premraj Bhatta
Private shop ,Mahendranagar
10. Mr. Uddhav Singh Karki
Private shop ,Mahendranagar
11. Mr. Manadev Bhatta
Private shop ,Yethpur
12. Mr. Keshav raj Joshi
Private shop ,Mahendranagar

DACUM Facilitator/Recorder

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

Supervisor

Mr. Ram Hari Devkota, NSTB

Verification Panel

1. Mr.Laxmi Prasad Paudel, Gongabu
2. Mr. Uddhav Singh Karki , Kanchanpur
3. Mr. Prem Raj Bhatta , Mahendra Nagar
4. Mr. Bishnu data Bhatta, Kanchanpur
5. Mr. Ram Chandra Sawad, Kanchanpur
6. Mr. Gopal thapa, Nayabajar
7. Mr. Hira Shrestha, Nayabajar
8. Mr. Dilip Prasad Yadhav, Chetrapati
9. Mr. Nanda Kumar Rai, Galkopakha
10. Mr. Ramesh Shrestha, Nayabajar
11. Mr. Binod thapa, Bagbazar

Facilitator/Recorder

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

Technical Sub-Committee

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,
Royal Singi Hotel, Kathmandu
8. Mr. Binod Thapa
Bimala Sweets Shop, Kathmandu
9. Mr. Suresh Pattel,
Tip Top, Kathmandu
10. Mr. Ram Hari Devkota,
Dy-Director, NSTB, Bhaktapur
11. Mr. Ishwar Chandra Ghimire,
Skill Testing Officer, NSTB, Bhaktapur

Occupational Profile of

Sweet and Snack Maker, L-1

(DACUM Workshop on 13-14 Jun, 2009)

(Verified DACUM Workshop on 20 July, 2009)

(Technical Sub Committee Meeting On 22 July, 2009)



Council For Technical Education and Vocational Training

NATIONAL SKILL TESTING BOARD

Madyapur Thimi 17, Sanothimi, Bhaktapur

Nepal

(NSTB approval date)

DUTIES and TASKS

A. Prepare drinks

A1. Prepare tea			A2. Prepare coffee			A3. Prepare hot/cold milk			A4. Prepare lassi		
Task rating			Task rating			Task rating			Task rating		
Importance	Difficulty	Frequency	Importance	Difficulty	Frequency	Importance	Difficulty	Frequency	Importance	Difficulty	Frequency
3	1	3	3	1	3	3	1	3	3	2	3

B. Prepare bread (roti)

B1. Prepare puri/bhutura			B2. Prepare tawa roti			B3. Make doughnut			B4. Prepare sel roti		
Task rating			Task rating			Task rating			Task rating		
Importance	Difficulty	Frequency	Importance	Difficulty	Frequency	Importance	Difficulty	Frequency	Importance	Difficulty	Frequency
1	1	3	1	1	3	1	3	1	2	2	3
B5. Prepare parautha											
Task rating											
Importance	Difficulty	Frequency									
1	2	3									

C. Prepare vegetable

C1. Prepare chole			C2. Prepare rajma			C3. Prepare channa masala			C4. Prepare mix vegetable		
Task rating			Task rating			Task rating			Task rating		
Importance	Difficulty	Frequency	Importance	Difficulty	Frequency	Importance	Difficulty	Frequency	Importance	Difficulty	Frequency
3	1	3	3	1	3	3	3	3	3	3	3
C5. Prepare seasonal vegetable			C6. Prepare alu tarkari								
Task rating			Task rating								
Importance	Difficulty	Frequency	Importance	Difficulty	Frequency						
1	1	3	1	1	3						

D. Prepare pickle (chatni)

D1. Prepare tomato pickle			D2. Prepare til pickle			D3. Prepare mango pickle			D4. Prepare sweet pickle		
Task rating			Task rating			Task rating			Task rating		
Importance	Difficulty	Frequency	Importance	Difficulty	Frequency	Importance	Difficulty	Frequency	Importance	Difficulty	Frequency
1	1	3	1	1	3	1	1	3	2	1	2
D5. Prepare pudina pickle			D6. Prepare mixed pickle								
Task rating			Task rating								
Importance	Difficulty	Frequency	Importance	Difficulty	Frequency						
1	1	1	1	3	3						

E. Prepare pakauda

E1. Prepare onion pakauda			E2. Prepare bread pakauda			E3. prepare alu chop/tikka			E4. Prepare alu pakauda		
Task rating			Task rating			Task rating			Task rating		
Importance	Difficulty	Frequency	Importance	Difficulty	Frequency	Importance	Difficulty	Frequency	Importance	Difficulty	Frequency
1	1	3	2	1	1	1	1	3	1	1	3
E5. Prepare mixed veg.pakauda			E6. prepare chilly pakauda								
Task rating			Task rating								
Importance	Difficulty	Frequency	Importance	Difficulty	Frequency						
1	1	3	1	1	1						

F. Prepare Namkin

F1. Prepare soybean namkin			F2. . Prepare dal namkin			F3 Make peanut namkin			F4. Prepare besan namkin		
Task rating			Task rating			Task rating			Task rating		
Importance	Difficulty	Frequency	Importance	Difficulty	Frequency	Importance	Difficulty	Frequency	Importance	Difficulty	Frequency
1	1	2	1	1	2	1	1	2	1	3	2
F5. Prepare mix namkin											
Task rating											
Importance	Difficulty	Frequency									
1	1	3									

G. Prepare samosa/kachauri

G1. Prepare alu samosa			G2. Prepare sweet samosa			G3. Prepare potato bonda			G4. Prepare khasta kachauri		
Task rating			Task rating			Task rating			Task rating		
Importance	Difficulty	Frequency	Importance	Difficulty	Frequency	Importance	Difficulty	Frequency	Importance	Difficulty	Frequency
3	3	3	2	2	1	2	2	1	3	3	1
G5. Prepare chat											
Task rating											
Importance	Difficulty	Frequency									
2	3	1									

DUTIES and TASKS

H. Prepare sweets

H1. Prepare jeri			H2. Prepare bundiya			H3. Prepare balusai			H4. prepare barfi		
Task rating			Task rating			Task rating			Task rating		
Importance	Difficulty	Frequency	Importance	Difficulty	Frequency	Importance	Difficulty	Frequency	Importance	Difficulty	Importance
2	2	3	2	2	1	2	2	1	2	2	1
H5. Prepare peda			H6. Prepare laddu			H7. Prepare rasbari			H8. Prepare lalmohan		
Task rating			Frequency			Task rating			Task rating		
Importance	Difficulty	Frequency	Importance	Difficulty	Frequency	Importance	Difficulty	Importance	Difficulty	Frequency	Frequency
3	1	3	2	1		2	2	1	1	2	2
H9. Prepare milk cake			H10. Prepare haluwa								
Task rating			Task rating								
Importance	Importance	Difficulty	Importance	Difficulty	Frequency						
1	2	2	2	2	1						

Rating options:

0= No

1= Low

2= Medium

3= High

Additional Information for Job Title

<u>Worker Trait</u>	<u>Entry Requirement</u>	<u>Career path</u>
<ul style="list-style-type: none"> • Friendly Expression, • Polite, • Creative, • Punctual, • Helpful, • Neat and Tidy, • Smiling, • Sincere, • Tactful, • Service Oriented, • Healthy, • Hard working, • Faithful, • Confidential, • Patience 	<ul style="list-style-type: none"> • Training 390 hrs • Literate <li style="padding-left: 20px;">or • As per NSTB rules 	<ul style="list-style-type: none"> • Sweet and snacks maker - 2

<u>Knowledge</u>	<u>Tools/Equipment/materials</u>
<ul style="list-style-type: none"> • Knowledge on ratio of water tea, coffee and sugar • Knowledge on smoothness of floor. • Knowledge on ratio of water, flour and other materials • Methodology of different sweets making process. • Different techniques of preparation of pical. • Knowledge on heat. • Knowledge on time and different techniques of preparation of breads, pakauda, samosa, sweets, vegetable. • Knowledge on first aid. • Knowledge on different tools Handling methods. • Knowledge on hygiene and Sanitation. • Knowledge on different quality of product. • Knowledge on weight and size • Knowledge on different food color. 	<ul style="list-style-type: none"> • Pan • Stove • Filter net • Cup board • Chopping board • Bucket • Tray • Heating plate • Paneu • Knife • Cotton cloth • Basket • Kettle • Grander mixture • Rack • Cooker • Funnel • Refrigerator