

## Rajasthan Skill and Livelihoods Development corporation

(A Government of Rajasthan enterprise)

### RAJKViK - Course Module

#### A - (General Information)

Name of the Course / Module		:	Food_Processing	
Name of the Sector		:	Jam Jelly & Ketchup Processing Technician	
QP Code for domain module		:	FIC/Q0103	
NSQF Level		:	4	
Batch Size		:	30 Trainees Max.	
Total Duration of training including Softskill (Hours)		:	340 Hours	
Theory	Practical		IT & Softskills	Total Duration
90 Hours	150 Hours		100 Hours	340 Hours
Common Norms Cost Category		:	I	
Content Status		:	Yes	
Trainee Min. Qualification		:	8th Class	

#### B - (Space Norms)

1- Mandatory Minimum Lab size( in Square Feet for batch of 30 students )	:	300 Square Feet
2- Do you allow Hybrid arrangement (Lab + Classroom) Yes/ No	:	No
3- Is there any Additional Training Area required (apart from Lab or Classroom )	:	No
4- Is requirement in column 3 mandatory If Yes, TC would be rejected in case of non-compliance	:	No
5- Minimum Carpet Area of additional Training Area in sq ft (Refer to point no. 3)	:	0
6- Can the lab for this Job Role be treated as IT Lab (IT lab implies the lab for Soft Skills)	:	No
7- Remarks	:	-

#### **Note :-**

1. Class Room Size 1 Sq. Mtr. Per Trainee.
2. Hybrid arrangement is also allowed with a condition that the area of Hybrid room should be minimum of 120% of the size of the bigger of the two rooms (Classroom or Lab).  
(example: if Classroom is 200 sq ft., and Lab is 400 sq. ft., then Hybrid room should be 480 sq ft at least).