



GOVERNMENT OF INDIA  
MINISTRY OF SKILL DEVELOPMENT & ENTREPRENEURSHIP  
DIRECTORATE GENERAL OF TRAINING

**COMPETENCY BASED CURRICULUM**

# FOOD BEVERAGE

(Duration: One Year)

**CRAFTSMEN TRAINING SCHEME (CTS)**

**NSQF LEVEL- 4**



**SECTOR – FOOD INDUSTRY**



Directorate General of Training

# FOOD BEVERAGE

(Non-Engineering Trade)

(Revised in 2019)

Version: 1.2

**CRAFTSMEN TRAINING SCHEME (CTS)**

**NSQF LEVEL - 4**

Developed By

Ministry of Skill Development and Entrepreneurship

Directorate General of Training

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## 1. COURSE INFORMATION

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During the one-year duration of 'Food Beverage' trade, a candidate is trained on Professional Skill, Professional Knowledge and Employability Skill related to the job role. In addition to this, a candidate is entrusted to undertake project work, extracurricular activities and on-the-job training to build up confidence. The broad components covered under Professional Skill subject are as below:

The trainee is trained to prepare fruit juices with juice extracting/ pulping machines with safety precautions and preserve fruit juices with addition of preservatives and determine the acidity and TSS content; prepare and pack various type of flavoured milk by using appropriate machines/tools such as homogenizer, autoclave, bottle washer, liquid/bottle filling machine & corking machine with safety precautions and determine the quality of flavoured milk. The trainees also learn to prepare mineral water by using appropriate machines such as mini water plant and explain quality standards (BIS) of water and water treatment process; explain various types of packaging material used in packaging of food beverages products and storage; prepare and pack synthetic beverages such as soft drink by using appropriate machines such as, carbonation machines, autoclave, bottle washer, liquid/bottle filling machine and corking machine with safety precautions, determine the acidity, TSS content , pH value and Sensory evaluation.

The trainee also learns to prepare and pack fermented beverages such as vinegar, fermented juices and lassi by using appropriate machines/ tools such as, fermenter, seed germinator, vinegar generator, autoclave, bottle washer, required fermentation agents, liquid/ bottle filling machine, Chemical solutions and corking machine with safety precautions. He determines the acidity, TSS content, pH value and Sensory evaluation. The Trainee practices to prepare and pack fermented beverages such as whiskey, beer, wine, rum and brandy by using appropriate machines/ tools such as, fermenter, seed germinator, autoclave, bottle washer, required fermentation agents, liquid/bottle filling machine, Chemical solutions and corking machine with safety precautions and determines the alcohol content, acidity, TSS content, pH value and Sensory evaluation; explain food safety standards and beverage industry waste utilization.

*Learning outcomes are a reflection of total competencies of a trainee and assessment will be carried out as per the assessment criteria.*

### 5.1 LEARNING OUTCOMES (TRADE SPECIFIC)

1. Prepare fruit juices with juice extracting/ pulping machines with safety precautions and preserve fruit juices with addition of preservatives and determine the acidity and TSS content following safety precautions.
2. Prepare and pack various type of flavoured milk by using appropriate machines/tools such as homogenizer, autoclave, bottle washer, liquid/bottle filling machine and corking machine with safety precautions, determine the quality of flavoured milk.
3. Prepare mineral water by using appropriate machines such as mini water plant and explain quality standards (BIS) of water and water treatment process.
4. Explain various types of packaging material used in packaging of food beverages products and storage.
5. Prepare and pack synthetic beverages such as soft drink by using appropriate machines such as, carbonation machines, autoclave, bottle washer, liquid/bottle filling machine and corking machine with safety precautions, determine the acidity, TSS content , pH value and Sensory evaluation.
6. Prepare and pack fermented beverages such as vinegar, fermented juices and lassi by using appropriate machines/ tools such as, Fermenter, seed germinator, vinegar generator, autoclave, bottle washer, required fermentation agents, liquid/ bottle filling machine, Chemical solutions and corking machine with safety precautions, determine the acidity, TSS content , pH value and Sensory evaluation.
7. Prepare and pack fermented beverages such as whiskey, beer, wine, rum and brandy by using appropriate machines/tools such as, Fermenter, seed germinator, autoclave, bottle washer, required fermentation agents, liquid/bottle filling machine, Chemical solutions and corking machine with safety precautions, determine the alcohol content, acidity, TSS content , pH value and Sensory evaluation.
8. Explain food safety standards and beverage industry waste utilization.