



**NATIONAL COMPETENCY STANDARDS
FOR
FOOD PROCESSING TECHNICIAN
(NC2)**

**Department of Occupational Standards
Ministry of Labour and Human Resources
Thimphu, Bhutan.
August 2022**

First Publication 2022

© Department of Occupational Standards (DOS), MoLHR.

FOREWORD

The Department of Occupational Standards of the Ministry of Labour and Human Resources proudly presents National Competency Standards (NCS) for Food Processing Technician as part of TVET reform initiative for improving the quality of Vocational Education and Training System in Bhutan. The standards represent the fruits of hard work and invaluable experiences gained by the department since its establishment in the latter half of 2003. The main aim of developing Competency Standards is to set up a well defined nationally recognized Vocational Qualification and Certification system that will help set a benchmark for the Technical Vocational Education and Training (VET) System in our country aligned to international best practices.

National Competency Standards is one of the base pillars in the Bhutan Vocational Qualification Framework (BVQF) and is the first step in its implementation. The standards are developed to ensure that employees or vocational graduates possess and acquire the desired skills, knowledge and attitude required by industries and employers. In order to ensure this close match in supply and demand of skills, knowledge and attitude, standards have been developed in close consultation and partnership with industry experts and validated by the Technical Advisory Committees for the concerned economic sectors.

A vocational education and training system based on National Competency Standards shall ensure that training is of a high quality and relevant to the needs of the labour market. As a result, future TVET graduates will be better equipped to meet the need and expectations of industries and employers. This positive impact on the employability of TVET graduates will enhance the reputation of vocational education and training and make it attractive to school leavers.

While acknowledging the existing level of cooperation and collaboration, the ministry earnestly requests employers and training providers to extend the fullest support and cooperation in developing or implementing the National Competency Standards. The ultimate objective is to build a competent and productive national workforce that will contribute to the socio-economic development of our country.

We gratefully acknowledge the valuable contributions made by experts from industries during the consultation and validation processes of the standards. We look forward to improved engagement and active participation of the industry and employers in the development of a quality assured demand driven TVET system in the near future.

Department of Occupational Standards
Ministry of Labour and Human Resources

Acknowledgement

Development date: 11/08/2022

Date of Review : 11/08/2025 (max. 3 years).

Field experts involved during the consultation workshop:

1. Sonam Deki, National Post Harvest Centre, Paro
2. Karma Dorji, National Post Harvest Centre, Paro
3. Sonam Lhundup, National Post Harvest Centre, Paro
4. Kesang Choedon, Chuniding Food, Thimphu
5. Yeshey Choden, Chuniding Food, Thimphu
6. Thinley Zangmo, BAFRA, Thimphu
7. Jambay Lhamo, One Gewog One Product (OGOP), Thimphu
8. Dhan Maya Rai, One Gewog One Product (OGOP), Thimphu

Subject experts involved during the consultation workshop:

9. Karma Sonam, Training Director, RDTC, Zhemgang
10. Kechab Khandal, Asst. Instructor, RDTC, Zhemgang
11. Pema Gyeltshen, Instructor, RDTC, Zhemgang
12. Dorji Tshering, Instructor, RDTC, Zhemgang
13. Karma Wangchuk, Instructor, RDTC, Zhemgang
14. Kezang Wangmo, Asst. Lecturer, RDTC, Zhemgang

Facilitator:

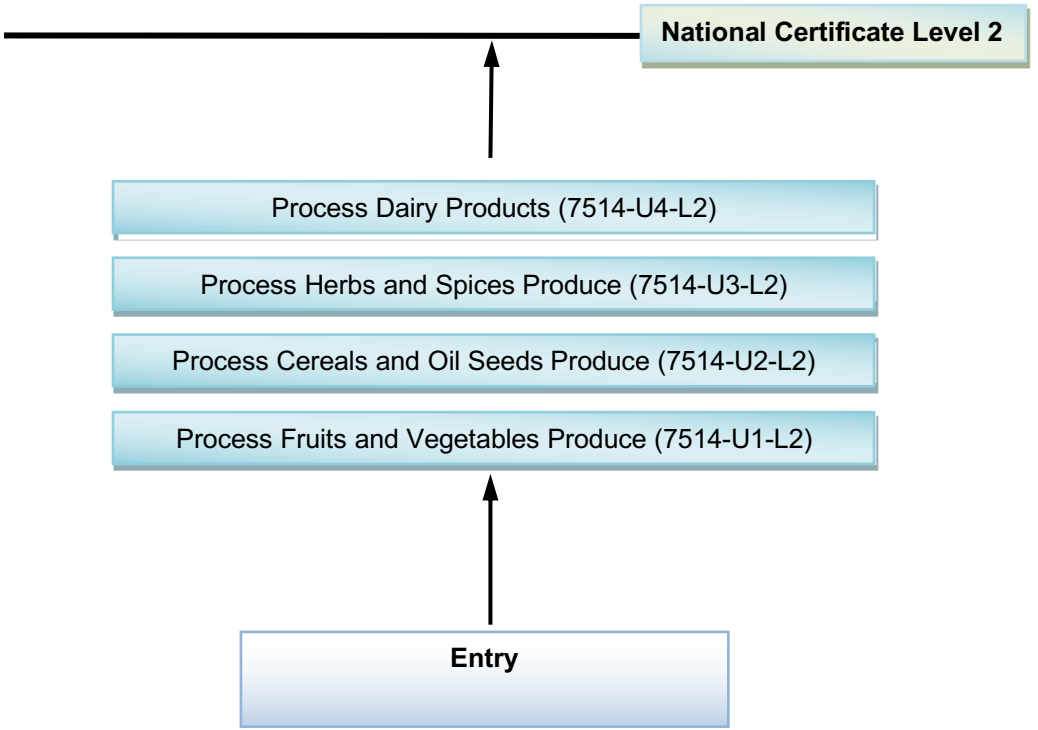
Karma Loday, Specialist, Standards and Qualification Division, MoLHR

Chogay Lhendup, Sr.Program Officer, Department of Occupational Standards (DOS), MoLHR, Thimphu

Rinzin Namgay, Engineer, Department of Occupational Standards (DOS), MoLHR, Thimphu

Prem Kumar Bhattarai, Program Officer, Department of Occupational Standards (DOS), MoLHR, Thimphu

PACKAGING OF QUALIFICATIONS



OVERVIEW OF NATIONAL COMPETENCY STANDARDS

UNIT TITLE	ELEMENTS OF COMPETENCE
1. Process Fruits and Vegetables Produce	<ol style="list-style-type: none">1. Prepare to perform fruits and vegetable processing2. Process fruits and nuts3. Process vegetables4. Perform packaging, labeling and storage
2. Process Cereals and Oil Seeds produce	<ol style="list-style-type: none">1. Prepare to perform cereals processing2. Process cereal and oil seeds produce3. Perform packaging, labeling and storage
3. Process Herbs and spices produce	<ol style="list-style-type: none">1. Prepare to perform herbs and spices processing2. Process herb and spice produce3. Perform packaging, labeling and storage
4. Process Dairy products	<ol style="list-style-type: none">1. Prepare to perform dairy processing2. Process dairy produce3. Perform packaging, labeling and storage

UNIT TITLE :	Process Fruits and Vegetables Produce
DESCRIPTOR:	This unit covers the competencies required to prepare for fruits and vegetable processing and processing with safety at all times.
CODE :	7514- U1-L2
ELEMENTS OF COMPETENCE	PERFORMANCE CRITERIA
1. Prepare to perform fruits and vegetable processing	<p>1.1 Use Personal Protective Equipment (PPE) following standard procedures</p> <p>1.2 Apply Good Manufacturing Practices (GMP) & Good Hygiene Practices (GHP) following standard procedures</p> <p>1.3 Check the functionality of food processing machines and equipment as per the job requirement following standard procedures</p>
2. Process fruits and nuts	<p>2.1 Operate fruits processing equipment as per the job requirement following standard procedure</p> <p>2.2 Perform sorting, grading and cleaning/washing as per the job requirement following standard procedures</p> <p>2.3 Perform dehydration following standard procedures</p> <p>2.4 Perform fermentation following standard procedures</p> <p>2.5 Perform extraction of fruit juices as per the job requirement following standard procedures</p> <p>2.6 Produce jams and jellies as per the job requirement following standard procedures</p> <p>2.7 Produce peanut butter and peanut brittle as per the job requirement following standard procedures</p> <p>2.8 Conduct quality test as per the requirement of the product following standard procedures</p>
3. Process vegetables	<p>3.1 Operate vegetables processing equipment as per the job requirement following standard procedure</p> <p>3.2 Perform sorting, grading and cleaning/washing as per the job requirement following standard procedures</p> <p>3.3 Perform dehydration following standard procedures</p>

	<p>3.4 Perform fermentation following standard procedures</p> <p>3.5 Conduct quality test as per the requirement of the product following standard procedures</p> <p>3.6 Conduct sensory evaluation of the products following standard procedures</p>
4. Perform packaging, labeling and storage	<p>4.1 Identify and ensure hygiene of the packaging materials as per the job requirement following safety standards</p> <p>4.2 Perform sterilization of packaging materials (Glass jar) following standard procedures</p> <p>4.3 Perform packaging in hygienic conditions following standard procedures</p> <p>4.4 Perform labeling of products following standard procedures</p> <p>4.5 Store the products as per the product requirement following standard procedures</p>

RANGE STATEMENT	
PPE may include but not limited to:	
<ul style="list-style-type: none"> • Apron • Head gears • Mask 	<ul style="list-style-type: none"> • Hand gloves • Foot wears
Fruits processing equipment may include but not limited to:	
<ul style="list-style-type: none"> • Peeler • Cutting machine • Dryer • Measuring equipment 	<ul style="list-style-type: none"> • Juicer/pulper • Blender • Steam jacketed kettle
Fruit dehydration may include but not limited to:	
<ul style="list-style-type: none"> • Dried fruits • Candy 	<ul style="list-style-type: none"> • Rollup • Powder
Fruit fermentation may include but not limited to:	
<ul style="list-style-type: none"> • Wine 	<ul style="list-style-type: none"> • Pickle

<ul style="list-style-type: none"> • Vinegar 	
Fruit juices include but not limited to:	
<ul style="list-style-type: none"> • Squash 	<ul style="list-style-type: none"> • Ready To Serve (RTS)
Fruit quality test may include but not limited to:	
<ul style="list-style-type: none"> • Total Soluble solids (TSS) • Moisture content • Water activity 	<ul style="list-style-type: none"> • Total Acidity • pH
Vegetable Processing Equipment may include but not limited to:	
<ul style="list-style-type: none"> • Peeler • Cutting machine • Dryer 	<ul style="list-style-type: none"> • Blender • Steam jacketed kettle • Washer
Vegetable dehydration may include but not limited to:	
<ul style="list-style-type: none"> • Dried vegetables • Powder 	<ul style="list-style-type: none"> • Candy
Vegetable fermentation may include but not limited to:	
<ul style="list-style-type: none"> • Pickle • Miso 	<ul style="list-style-type: none"> • Sauerkraut/Kimchi)
Vegetable quality test may include but not limited to:	
<ul style="list-style-type: none"> • Water activity • Moisture content 	<ul style="list-style-type: none"> • Total Acidity • Salt content
Packaging materials may include but not limited to:	
<ul style="list-style-type: none"> • Plastic • Glass jar • Can 	<ul style="list-style-type: none"> • Tetra Pack • Papers
Labeling of products may include but not limited to:	
<ul style="list-style-type: none"> • Name of the product • Ingredient declaration • Net content • Manufacturer's name and address 	<ul style="list-style-type: none"> • Country of origin • Date mark • Declaration of allergens • Batch number
Critical Aspects :	

- Demonstrate compliance with occupational health and safety regulations applicable to worksite operation
- Apply Good Manufacturing Practices (GMP) & Good Hygiene Practices (GHP) following standard procedures

UNDERPINNING KNOWLEDGE	UNDERPINNING SKILLS
<ul style="list-style-type: none"> • Ethics and Integrity • Occupational Health and Safety (OHS) Regulations • GMP and GHP • Food additive and preservatives • Food processing methods • Food Preservation methods • Packaging materials requirement • HACCP • Food rules and regulations of Bhutan • Cost analysis 	<ul style="list-style-type: none"> • Team work • Communication • Problem solving • Interpersonal relationship • Creativity • Time Management

UNIT TITLE :	Process Cereal and Oil Seeds Produce
DESCRIPTOR:	This unit covers the competencies required to prepare cereal processing and process cereal and oil seeds produce following safety at all times
CODE :	7514-U2-L2
ELEMENTS OF COMPETENCE	PERFORMANCE CRITERIA
1. Prepare to perform cereals processing	<p>1.1 Use Personal Protective Equipment (PPE) following standard procedures</p> <p>1.2 Apply Good Manufacturing Practices (GMP) & Good Hygiene Practices (GHP) following standard procedures</p> <p>1.3 Check the functionality of food processing machines and equipment as per the job requirement following standard procedures</p>
2. Process cereal and oil seeds produce	<p>2.1 Operate cereal processing equipment as per the job requirement following standard procedure</p> <p>2.2 Perform sorting, grading and cleaning as per the job requirement following standard procedures</p> <p>2.3 Produce flour and grits using milling machine following standard procedures</p> <p>2.4 Produce alcoholic beverage following standard procedures</p> <p>2.5 Produce extruded products following standard procedures</p> <p>2.6 Produce rice and maize products following standard procedures</p> <p>2.7 Produce cereal snacks following standard procedures</p> <p>2.8 Produce edible oil following standard procedures</p> <p>2.9 Conduct quality test as per the requirement of the product following standard procedures</p> <p>2.10 Conduct sensory evaluation of the products following standard procedures</p>
3. Perform packaging,	3.1 Identify and ensure hygiene of the packaging materials as per the job requirement following safety

labeling and storage	standards 3.2 Perform sterilization of packaging materials (Glass bottle) following standard procedures 3.3 Perform packaging in hygienic conditions following standard procedures 3.4 Perform labeling of products following standard procedures 3.5 Store the products as per the product requirement following standard procedures
----------------------	---

RANGE STATEMENT	
PPE may include but not limited to:	
<ul style="list-style-type: none"> • Apron • Head gears • Mask 	<ul style="list-style-type: none"> • Hand gloves • Foot wears
Cereal Processing Equipment may include but not limited to:	
<ul style="list-style-type: none"> • Dryer • Milling machine • De-husking machine • Baking oven • Measuring equipment 	<ul style="list-style-type: none"> • Flaking machine • Roaster • Extruder • Food grade barrels • Oil expeller
Extruded products may include but not limited to:	
<ul style="list-style-type: none"> • Noodles • Pasta 	<ul style="list-style-type: none"> • Puffed products
Rice and Maize products may include but not limited to:	
<ul style="list-style-type: none"> • Zow • Popcorn 	<ul style="list-style-type: none"> • Sip
Cereal Snacks may include but not limited to:	
<ul style="list-style-type: none"> • Khabzey • Energy bar 	<ul style="list-style-type: none"> • Cookies

Edible oils may include but not limited to:	
<ul style="list-style-type: none"> • Pea nut oil • Mustard oil • Perilla oil 	<ul style="list-style-type: none"> • Sun flower oil • Soya bean oil
Cereal and oil seeds quality test may include but not limited to:	
<ul style="list-style-type: none"> • Moisture content • Water activity 	<ul style="list-style-type: none"> • Alcohol content • Sensory analysis
Packaging materials may include but not limited to:	
<ul style="list-style-type: none"> • Plastic • Glass bottle 	<ul style="list-style-type: none"> • Papers
Labeling of products may include but not limited to:	
<ul style="list-style-type: none"> • Name of the product • Ingredient declaration • Alcohol content • Net content • Manufacturer's name and address 	<ul style="list-style-type: none"> • Country of origin • Date mark • Declaration of allergens • Batch number
Critical Aspects :	
<ul style="list-style-type: none"> • Demonstrate compliance with occupational health and safety regulations applicable to worksite operation • Apply Good Manufacturing Practices (GMP) & Good Hygiene Practices (GHP) following standard procedures 	

UNDERPINNING KNOWLEDGE	UNDERPINNING SKILLS
<ul style="list-style-type: none"> • Ethics and Integrity • Occupational Health and Safety (OHS) Regulations • GMP and GHP • Food additive and preservatives • Food processing methods • Food Preservation methods • Packaging materials requirement • HACCP • Food rules and regulations of Bhutan • Cost analysis 	<ul style="list-style-type: none"> • Team work • Communication • Problem solving • Interpersonal relationship • Creativity • Time Management

UNIT TITLE :	Process Herbs and Spices Produce
DESCRIPTOR:	This unit covers the competencies to prepare to process and processing herbs and spices produce following safety procedures at all times.
CODE :	7514-U3-L2
ELEMENTS OF COMPETENCE	PERFORMANCE CRITERIA
1. Prepare to perform herbs and spices processing	<p>1.1 Use Personal Protective Equipment (PPE) following standard procedures</p> <p>1.2 Apply Good Manufacturing Practices (GMP) & Good Hygiene Practices (GHP) following standard procedures</p> <p>1.3 Check the functionality of food processing machines and equipment as per the job requirement following standard procedures</p>
2. Process herbs and spices produce	<p>2.1 Operate herbs and spices processing equipment as per the job requirement following standard procedure</p> <p>2.2 Perform sorting, grading and cleaning/washing as per the job requirement following standard procedures</p> <p>2.3 Produce tea following standard procedures</p> <p>2.4 Produce essential oil following standard procedures</p> <p>2.5 Produce herbs and spices powder following standard procedures</p> <p>2.6 Conduct quality test as per the requirement of the product following standard procedures</p> <p>2.7 Conduct sensory evaluation of the products following standard procedures</p>
3. Perform packaging, labeling and storage	<p>3.1 Identify and ensure hygiene of the packaging materials as per the job requirement following safety standards</p> <p>3.2 Perform sterilization of packaging materials (Glass bottle) following standard procedures</p> <p>3.3 Perform packaging in hygienic conditions following standard procedures</p>

	3.4 Perform labeling of products following standard procedures
	3.5 Store the products as per the product requirement following standard procedures

RANGE STATEMENT	
PPE may include but not limited to:	
<ul style="list-style-type: none"> • Apron • Head gears • Mask 	<ul style="list-style-type: none"> • Hand gloves • Foot wears
Herbs and Spices processing Equipment may include but not limited to:	
<ul style="list-style-type: none"> • Cutting machine • Dryer • Grinder • Steam jacketed kettle 	<ul style="list-style-type: none"> • Oil distiller • Roaster • Tea roller
Tea may include but not limited to:	
<ul style="list-style-type: none"> • Herbal • Black • Green 	<ul style="list-style-type: none"> • White • Yellow • Floral
Essential oil may include but not limited to:	
<ul style="list-style-type: none"> • Ginger • Lemon grass • Juniper • Pine 	<ul style="list-style-type: none"> • Cypress • Sichuan pepper • Artemisia
Herbs and spices powder may include but not limited to:	
<ul style="list-style-type: none"> • Coriander • Bay leaf • Cardamom • Ginger 	<ul style="list-style-type: none"> • Turmeric • Mint • Basil • Chili powder
Herbs and spices quality test may include but not limited to:	

<ul style="list-style-type: none"> • Moisture content 	<ul style="list-style-type: none"> • Water activity
Packaging materials may include but not limited to:	
<ul style="list-style-type: none"> • Plastic • Glass bottle 	<ul style="list-style-type: none"> • Cans • Papers
Labeling of Products may include but not limited to:	
<ul style="list-style-type: none"> • Name of the product • Ingredient declaration • Net content • Manufacturer's name and address 	<ul style="list-style-type: none"> • Country of origin • Date mark • Declaration of allergens • Batch number
Critical Aspects :	
<ul style="list-style-type: none"> • Demonstrate compliance with occupational health and safety regulations applicable to worksite operation • Apply Good Manufacturing Practices (GMP) & Good Hygiene Practices (GHP) following standard procedures 	

UNDERPINNING KNOWLEDGE	UNDERPINNING SKILLS
<ul style="list-style-type: none"> • Ethics and Integrity • Occupational Health and Safety (OHS) Regulations • GMP and GHP • Food Preservation methods • Types of herbs and spices • Packaging materials requirement • Byproduct utilization • HACCP • Food rules and regulations of Bhutan 	<ul style="list-style-type: none"> • Team work • Communication • Problem solving • Interpersonal relationship • Creativity • Time Management

UNIT TITLE :	Process Dairy Products
DESCRIPTOR:	This unit competencies required to prepare and process dairy produce following safety at all times.
CODE :	7514-U4-L2
ELEMENTS OF COMPETENCE	PERFORMANCE CRITERIA
1. Prepare to perform dairy processing	<p>1.1 Use Personal Protective Equipment (PPE) following standard procedures</p> <p>1.2 Apply Good Manufacturing Practices (GMP) & Good Hygiene Practices (GHP) following standard procedures</p> <p>1.3 Check the functionality of food processing machines and equipment as per the job requirement following standard procedures</p>
2. Process dairy produce	<p>2.1 Operate dairy processing equipment as per the job requirement following standard procedure</p> <p>2.2 Perform platform test as per the job requirement following standard procedures</p> <p>2.3 Perform dehydration following standard procedures</p> <p>2.4 Perform fermentation following standard procedures</p> <p>2.5 Produce ice cream with different flavors following standard procedures</p> <p>2.6 Produce fresh butter and clarified butter following standard procedures</p> <p>2.7 Produce mozzarella and gouda cheese following standard procedures</p> <p>2.8 Conduct quality test following standard procedures</p>
3. Perform packaging, labeling and storage	<p>3.1 Identify and ensure hygiene of the packaging materials as per the job requirement following safety standards</p> <p>3.2 Perform sterilization of packaging materials (Glass jar) following standard procedures</p> <p>3.3 Perform packaging in hygienic conditions following standard procedures</p> <p>3.4 Perform labeling of products following standard</p>

	procedures
	3.5 Store the products as per the product requirement following standard procedures

RANGE STATEMENT

PPE may include but not limited to:
--

<ul style="list-style-type: none"> • Apron • Head gears • Mask 	<ul style="list-style-type: none"> • Hand gloves • Foot wears
---	---

Dairy Processing equipment may include but not limited to:

<ul style="list-style-type: none"> • Homogenizer • Dryer • Pasteurizer • Incubator • Churner • Cream separator • pH meter 	<ul style="list-style-type: none"> • Grinder • Evaporator • Blocks • Steam jacketed kettle • Thermometer • Measuring equipment
--	--

Platform test may include but not limited to:
--

<ul style="list-style-type: none"> • Adulteration test 	<ul style="list-style-type: none"> • Milk analyzer
---	---

Dairy dehydration may include but not limited to:
--

<ul style="list-style-type: none"> • Cheese powder • Gulab Jamun 	<ul style="list-style-type: none"> • Milk powder
--	---

Dairy fermentation may include but not limited to:

<ul style="list-style-type: none"> • Yogurt 	<ul style="list-style-type: none"> • Cheese
--	--

Dairy quality test may include but not limited to:

<ul style="list-style-type: none"> • Water activity • Moisture content 	<ul style="list-style-type: none"> • Acidity test
--	--

Packaging materials may include but not limited to:
--

<ul style="list-style-type: none"> • Plastic 	<ul style="list-style-type: none"> • Tetra Pack
---	--

<ul style="list-style-type: none"> • Glass jar • Can 	<ul style="list-style-type: none"> • Papers
<p>Labelling of products may include but not limited to:</p>	
<ul style="list-style-type: none"> • Name of the product • Ingredient declaration • Net content • Manufacturer's name and address 	<ul style="list-style-type: none"> • Country of origin • Date mark • Batch number
<p>Critical Aspects :</p>	
<ul style="list-style-type: none"> • Demonstrate compliance with occupational health and safety regulations applicable to worksite operation • Apply Good Manufacturing Practices (GMP) & Good Hygiene Practices (GHP) following standard procedures 	

UNDERPINNING KNOWLEDGE	UNDERPINNING SKILLS
<ul style="list-style-type: none"> • Ethics and Integrity • Occupational Health and Safety (OHS) Regulations • GMP and GHP • Food additive and preservatives • Food Preservation methods • Packaging materials requirement • Basics of food microbiology • Byproduct utilization • HACCP • Food rules and regulations of Bhutan 	<ul style="list-style-type: none"> • Team work • Communication • Problem solving • Interpersonal relationship • Creativity • Time Management

Annexure

1.1 National Competency Standards (NCS)

The National Competency Standards specify the skill, knowledge and attitudes applied to a particular occupation. Standards also specify the standards or criteria of performance of a competent worker and the various contexts in which work may take place. Standards provide explicit advice to assessors regarding the skill and knowledge to be demonstrated by candidates seeking formal recognition either following training or through work experience.

1.2 Purpose of National Competency Standards

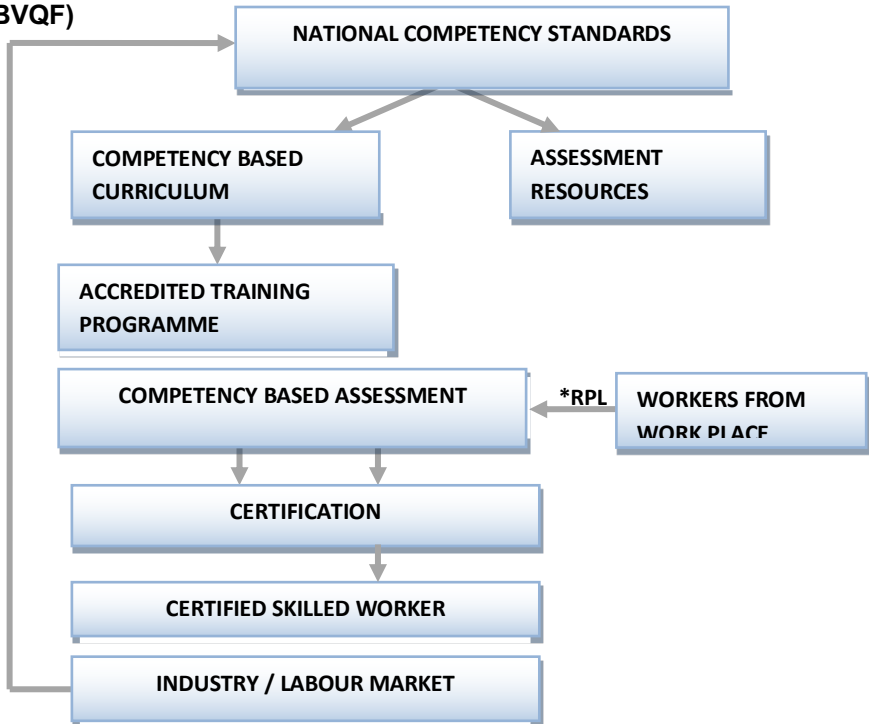
National Competency Standards serve a number of purposes including:

- Providing advice to curriculum developers about the competencies to be included in curriculum.
- Providing specifications to assessment resource developers about the competencies within an occupation to be demonstrated by candidates.
- Providing advice to industry/employers about job functions, which in turn can be used for the development of job descriptions, performance appraisal systems and work flow analysis.

1.3 Bhutan Vocational Qualifications Framework (BVQF)

Bhutan Vocational Qualifications Framework is an agreed system of Assessing, Certifying and Monitoring nationally recognized qualifications for all learning in the TVET sector against national competency standards, in training institutions, in the workplace, in schools or anywhere where learning takes place.

1.4 Components of the Bhutan Vocational Qualifications Framework (BVQF)



* RPL = Recognition of Prior Learning

1.5 BVQF Levels

The Bhutan Vocational Qualifications Framework has three levels classified based on the competency of the skilled workers. The three levels are:

- National Certificate Level 3 (NC III)
- National Certificate Level 2 (NC II)
- National Certificate Level 1 (NC I)

BVQF Level Descriptors

The qualification levels are decided based on level descriptors. The detail of the qualification level descriptor is as follows:

National Certificate Level 1

Carry out processes that:	Learning demand:	Responsibilities which are applied:
<ul style="list-style-type: none">• Are narrow in range.• Are established and familiar.• Offer a clear choice of routine responses.• Involve some prioritizing of tasks from known solutions.	<ul style="list-style-type: none">• Basic operational knowledge and skill.• Utilization of basic available information.• Known solutions to familiar problems.• Little generation of new ideas.	<ul style="list-style-type: none">• In directed activity.• Under general supervision and quality control.• With some responsibility for quantity and quality.• With no responsibility for guiding others.

National Certificate Level 2

Carry out processes that:	Learning demand:	Responsibilities which are applied:
<ul style="list-style-type: none"> • Require a range of well-developed skills. • Offer a significant choice of procedures requiring prioritization. • Are employed within a range of familiar context. 	<ul style="list-style-type: none"> • Some relevant theoretical knowledge. • Interpretation of available information. • Discretion and judgments. • A range of known responses to familiar problems 	<ul style="list-style-type: none"> • In directed activity with some autonomy. • Under general supervision and quality checking. • With significant responsibility for the quantity and quality of output. • With some possible responsibility for the output of others.

National Certificate Level 3

Carry out processes that:	Learning demand:	Responsibilities which are applied:
<ul style="list-style-type: none"> • Requires a wide range of technical or scholastic skills. • Offer a considerable choice of procedures requiring prioritization to achieve optimum outcomes. • Are employed in a variety of familiar and unfamiliar contexts. 	<ul style="list-style-type: none"> • A broad knowledge base which incorporates some theoretical concepts. • Analytical interpretation of information. • Informed judgment. • A range of sometimes innovative responses to concrete but often unfamiliar problems. 	<ul style="list-style-type: none"> • In self-directed activity. • Under broad guidance and evaluation. • With complete responsibility for quantity and quality of output. • With possible responsibility for the output of others.

1.6 PURPOSE

This qualification is designed for people interested in a career as a Fashion Designer at the Certificate level. It comprises of two units that cover the essential knowledge and skills required at workplace.

It provides industry specific skills and demands a level of performance that will enable new recruits to the industry to be immediately productive.

1.7 CODING USED FOR NATIONAL COMPETENCY STANDARDS

The coding and classification system developed in Bhutan is logical, easy to use, and also aligned with international best practises. The Bhutanese coding and classification system is based on the International Standard Classification of Occupations, 2008 (ISCO-08) developed by the International Labour Organisation (ILO).

The coding of the National competency standards forms the basis of the identification code for the Vocational Education and Training Management Information System (VET – MIS) both in terms of economic sector identification and that of the individual standard.

Coding the individual national competency standards

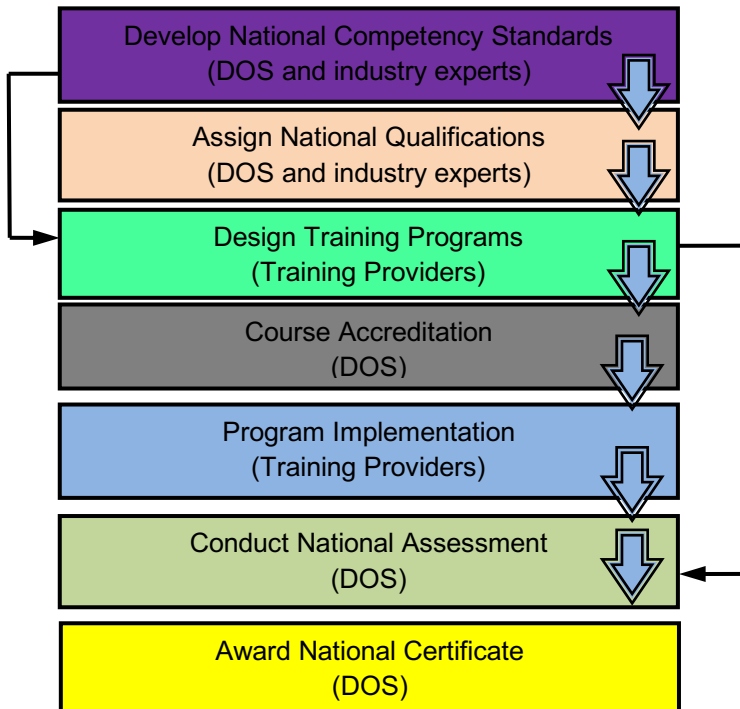
Coding the individual skills standard has a multiple purpose:

- to identify the level,
- to identify to which module the standard belongs,
- to identify in which order the standard is clustered within that module.

A job can include a number of competencies described in the national competency standards.

However, in order to follow a logical order, only national competency standards related to each other and following a logical sequence in terms of training delivery, from the simple to the complex, are clustered into a module. Some standards are so complex that they need to stand alone.

Implementation and operational procedures for National Competency Standards (NCS)



Key:

MoLHR – Ministry of Labour and Human Resources

DOS – Department of Occupational Standards

1.8 ASSESSMENT GUIDE

Form of assessments

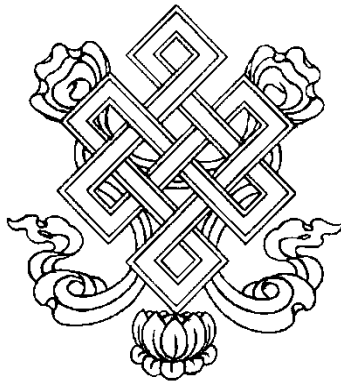
- Continuous assessment together with collected evidence of performance will be used.
- Evidence of the performance shall be based on practical demonstration.
- Knowledge can be assessed through diagrams, in writing or orally (viva-voce).

Assessment context

- Competency may be assessed in the actual work place or in a simulated workplace setting.

Assessment condition

- The candidate shall have access to all required tools, equipments, materials and documents.
- Candidate must complete the assessment in industry accepted time frame.



Department of Occupational Standards
Ministry of Labour & Human Resources
Thongsel Lam, Lower Motithang
P.O. Box 1036, Thimphu
Tel: 02-331611 Fax: 02-326873
www.molhr.gov.bt

