



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

**COMPETENCY BASED CURRICULUM**

# AGRO PROCESSING

(Duration: One Year)

**CRAFTSMEN TRAINING SCHEME (CTS)  
NSQF LEVEL- 4**



**SECTOR – FOOD INDUSTRY**



Directorate General of Training

# AGRO PROCESSING

(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

**CENTRAL STAFF TRAINING AND RESEARCH INSTITUTE**

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## 1. COURSE INFORMATION

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During the one-year duration of 'Agro Processing' trade, a candidate is trained on Professional Skill, Professional Knowledge and Employability Skill related to 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 learns the explanation of structures and suitable storage conditions for cereal grains. He/she is able to explain composition and structure of different cereals and pulses. Operate agro machinery; hammer mill, ground nut decorticator hand operated, mini dal mill, mini rice mill, mini oil expeller, grain cleaner, mini grain mill, wheat flour mill, micro pulveriser, destoner, packaging machine (heat sealing machine), weighing balance, and extruder. The trainee practices and explains various pre-processing activities in cereal grains prepared products; he/she is able to explain packaging methods and materials for finished products from different cereals and pulses; prepare products from different pulses; check the quality parameters for raw materials & finished products; explain the food regulations.

The trainee is trained to prepare and demonstrate spice grinding and packaging. He/she learns to demonstrate and explain oil extraction; processing of paddy for rice milling; learns to prepare soya products (soya milk, soya flour, soya paneer (tofu)); operate groundnut decorticators for production of decorticated groundnut; pack, seal and test the quality of prepared products with market survey; demonstrate the knowledge of general safety of machinery and practice first aid treatment and hygienic and sanitary conditions as per HACCP and GMP.

*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. Explain structures and suitable conditions for cereal grains following safety precautions.
2. Explain composition and structure of different cereals and pulses.
3. Operate agro machinery; hammer mill, ground nut decorticator hand operated, mini dal mill, mini rice mill, mini oil expeller, grain cleaner, mini grain mill, wheat flour mill, micro pulveriser, destoner, packaging machine (heat sealing machine), weighing balance, and extruder.
4. Practice and explain various pre-processing activities in cereal grains prepared products.
5. Explain packaging methods and materials for finished products from cereals and pulses.
6. Prepare products from different pulses.
7. Check the quality parameters for raw materials & finished products.
8. Explain the food regulations.
9. Prepare and demonstrate spice grinding and packaging.
10. Demonstrate and explain oil extraction.
11. Demonstrate and explain processing of paddy for rice milling.
12. Prepare soya products (soya milk, soya flour, soya paneer (tofu).
13. Operate groundnut decorticators for production of decorticated groundnut.
14. Pack, seal and test the quality of prepared products with market survey.
15. Demonstrate the knowledge of general safety of machinery and practice first aid treatment and hygienic and sanitary conditions as per HACCP and GMP.