SYLLABUS FOR NCVT TRAINING COURSES CONDUCTED BY DIRECTORATE OF INDUSTRIES

Name : Basic Wood Work

Sector : Wooden Furniture

Code : W00101

Entry Qualification & Age : Vth Standard, 14 years & Above

During : 270 hours

Terminal Competency : The participant will be able to:-

> Identity, select, use and store tools, equipments and materials used in Carpentry in a safe manner

- > Carry out Sawing and planning
- > Make joints and simple products

Course Contents:-

Practical Competencies	Underpinning Knowledge (Theory)
➤ Identification of tools an equipments used in carpentry &	> Role of Carpenter
shuttering	Description of trade.
Use of protective clothing, boots, goggles and equipment as applicable to a task.	Different types of tools and equipments used in Carpentry.
➤ Good house keeping practices, proper handling of materials and	> Safety precautions.
waste disposal.	While using different hand tools.
➤ Safety precautions and safety belts while working at site.	While using raw materials.
Store/ lay materials at work in safe manner.	■ With co-workers.
➤ Use and store of tools and equipments in a safe manner.	➤ Knowledge of measurement and its conversion to other system.
➤ Measurement length, width & depth in MKS & FPS system.	

- Size a raw timber using proper tools to measure.
- Mark, cut and drill holes within required tolerances and standards.
- Preparation of play piece out of plywood sheet using proper tools to measure, mark, cut and drill holes within required tolerance and standards.
- Preparation of half lap, dove tail, tenon & mortise joints with shaped timbers using proper tools to measure, mark, cut and fit within required tolerances and standards.
- Produce simple products e.g. stool and box.

- ➤ Identification of timber as per quality and classification, care and safe uses of tools.
- ➤ Understanding tolerances & house keeping.
- ➤ Identification of plywood as per quality, use and classification, care and safe uses of tools. Understanding tolerances. Storage & maintenance of plywood.
- ➤ Identification, care and safe uses of timber jointing tools, knowledge of various joints and appropriate applications, their relative merits and demerits.

Wooden Furniture Making

Name : Wooden Furniture Making

Sector : Wooden Furniture

Code : W00202

Entry Qualification & Age : Vth Standard, 14 years and above

MES module on 'Basic Wood Work'

Duration : 270 hours

Terminal Competency

➤ Identity, select, use and store tools, equipments and materials use in wooden furniture making in a safe manner.

Make stool, Divan, Dining table, Chair, Single and double beds, Dressing table.

CONTENTS:

	Practical Competencies	Underpinning Knowledge(Theory)
>	Use of protective clothing and boots	> Safety precautions, use of protective
>	Identity, tool, equipments and materials	clothing and elementary first aid.
	Used in wooden furniture making.	> Functions and uses of various tools
		tools and equipment.
>	Apply good house keeping practices,	
	proper handling of materials and	Reasons for carrying out good
	disposal of waste, follow statutory	housekeeping practices.
	regulations.	
		> Care and use of tool, equipment and
		materials used in fitting.

Practical Competencies Underpinning Knowledge(Theory) Carry out basic first aid treatment/ Selection and correct use of tools notifying accident. Criteria for selection of tool for Store/lay materials at work in safe different operations. manner. > Select proper tools and equipments in Proper handling and correct use of a safe manner. hand tools. > Select proper tools for a particular Types of measuring tools. Task. Least count and errors. > Take measurements using appropriate measuring tools. (Measuring tools: measuring taps, Measurements procedures. Steel rule) Read and interpret simple blue prints Safety precautions related to and drawings. measuring tools. Draw freehand sketches of furniture to explain to the customers. (Furniture: Stools, Divan, Dinning Introduction of marking tools. tables, Chairs, Single and double Application of marking tools. beds, Dressing table) Safety, proper handling and use of marking tools... Estimate the type and quantity of materials required for each job. (Job: Stools, Divan, Dinning tables, Chairs, Single and double beds, Introduction to sheet metal hand Dressing table) tools and machine tools and safety precautions to be observed while Estimate the types and quantity of using them. materials required for each job. (Job: Stools, Divan, Dinning tables, Types of sheet metal and their Chairs, Single and double beds, Applications. Different sizes of Dressing tables) Sheet metal commercially available. Select the correct type of timber/ ply etc. for a given job. Measure, mark and cut the timber according to the required dimensions.

Practical Competencies	Underpinning Knowledge(Theory)
 Make templates for different operations. 	Metal joining method.
Plane the work pieces to accuracy.	> Types of seams and allowances.
Make appropriate joints for stability and strength.	> Types of rivets and their applications.
Select the adhesives to fix ply, Sunmica etc., apply adhesive and fix sunmica etc.	> Types of rivet joints.
Fix molding beats, wherever required.	Defects of riveted joint.
(Molding beets: Wooden beats, Aluminum beats, P.V.C. beats)	> Safety precautions.
Fix general accessories, if required.	➤ Knowledge of limits, fits, tolerance
(Accessories: Rubber shoes, Wheels Handles, Decorative pieces, Handles)	 Systematic steps of different operations. Safety consideration in
Fix glasses and mirrors according to Customer requirements.	each operation.
List out the materials required for the given product.	
Estimate cost of materials required.	
Estimate man power and time required for completing the work.	
Estimate labour cost, overheads and cost of utilities (Power, water).	
Estimate the total cost involved in production of a product.	

Module-2

1. Name of the Module : **BASIC WELDING (Arc)**

2. Sector : **FEBRICATION**

3. Code : **FAB102**

4. Entry Qualification : Minimum 8th Std. and 14 years above

5. Terminal Competency : After completion of this training, the

participants would be able to

a). join metals by arc welding process

b). repair components/parts used in household & industrial appliances.

6. Duration : 120 Hrs.

7. Contents.

Practical Competencies		Underpinning Knowledge (Theory)	
>	Use of protective safety devices on Shop floor.	Reading of fabrication drawing.	
>	Safe working practice to be	Introduction to welding.Safety precautions.	
>	Observed during welding. Identification of tools and accessories used for Gas welding.	Types of welding processes and application.	
>	Setting up Arc Welding plant	Nomenclature of Fillet and groove Welds.	
>	Striking an arc and depositing	Welding terms and definitions.	
	Straight and wearing beads on MS in Flat position.	Principles of Manual Metal Arc Welding (MMAW).	
>	Preparation of joints, edge operation. a). Fillet Lap & T joints b). Inside corner joint	 Advantages and limitations. Basic Electricity applicable to welding. Arc welding power source, AC 	
	c). Square butt jointd). Single 'V' but joint	Transformer, DC welding rectifier,DC generators.Types of welding joints and edge	
A	Identification of defects by Visual inspection & correction of defects.	 preparation. Welding electrodes and selection. Coding of MMAW electrodes. Arc welding procedure and technique. Welding defects causes and remedy. Distortion and methods of control. Welding symbols. 	

Module - 1

1. Name of the Module : **BASIC WELDING (GAS)**

2. Sector : FABRICATION

3. Code : **FAB101**

4. Entry Qualification : Minimum 8th std. and 14 years above.

5. Terminal Competency : After completion of this training, the

participants would be able to

a) join metals by oxy-fuel gas welding, brazing process.

b). repair components/parts used in household & industrial appliances.

6. Duration : 120 Hrs.

7. Contents

	Practical Competencies	U	Inderpinning Knowledge(Theory)
>	Use of protective safety devices on shop floor.	A	Reading of fabrication drawing.
>	Safe working practice to be observed welding.	>	Introduction to welding.
\ \ \ \ \	Identification of tools and accessories used for Gas welding. Setting up of Gas Welding Plant.	>	Safety precautions.
~	Lighting and adjustment of Oxy-Acetylene flame & operation.	>	Types of welding processes and Application.
>	Beading practice on MS sheet with and without filler rod.	>	Nomenclature of Fillet and groove welds.
>	Produce oxy-acetylene gas welded joints in mild steel sheets. a). Edge joint b). Square butt joint	A	Description and safe operating procedures of oxy-acetylene regulators.
	c). Filler joint	>	Description & maintenance of oxy Acetylene welding blow pipes.
>	Practice brazing with Oxy-Acetylene flame on MS Sheets.	>	Types of Oxy-Acetylene flames and their uses.
>	Practice Tube joint by Oxy-Acetylene welding/Brazing.	>	Filler rods and fluxes for brazing.
>	Identification of defects by Visual inspection & correction of defects.	A	Welding & Brazing Procedure and technique. Welding defects causes and remedy. Distortion and methods of control. Inspection & testing of weldments.

MODULE – IV (Certificate Level –I)

Tailor (Basic Sewing Operator)

NAME : Tailor (Basic Sewing Operator)

SECTOR : Garments

CODE : GAR105

ENTRY QUALIFICATION : 5TH STANDARD 14 years and above

TERMINAL COMPETENCY: The candidate would be able to cut and sew

garments at basic level.

DURATION : 270 Hrs.

CONTENT : Basic cutting and sewing operation.

	Practical Competencies	Į	Underpinning Knowledge(Theory)
>	Practice Health & safety-select, use, maintain & store- tools, equipments & clothing safely.	>	Knowledge of sewing machine.
>	Operation if treadle sewing machine.	>	Maintenance of sewing machine. Definition & knowledge of different
>	Practice of different types of seams like French seam, flat seam, felling seam, plain seam, pressed seam, necklines, plackets & collars.		seams and stitches. Importance of pattern making, cutting techniques.
\(\rightarrow\)	Practice of various upper & lower Body garments making patterns. Drafting Basic Blocks pattern making of various patterns as per specification.	>	Difference between inches, cms, Yards & meter. How to take measurements.
>	Practice of cutting various garments, Cutting technique. Cutting of fabrics using patterns. To Sew various Garments like Baby Suit, Bloomers, Baby Frocks. Suits skirts, Tops, Salwar Khameez, nightgowns, housecoats.	>	Safety precautions while Pattern making & Stitching.
>	Shirts, Trousers, Phyjamas & Kurtras.		

MODULE -XII (Certificate Level -II)

Tailor Children's

Name : Tailor Children's

Sector : Garments

Code : GAR212

Entry Qualification : Minimum 8th Standard, 14 years of age,

MES Module on Tailor (Basic Sewing

Operator)

Terminal Competency : After completion of the course the trained

person can design various children garments. Cut, sew and finishes as per

specification.

Duration : 120 Hrs.

Content : Drafting, cutting & sewing of children's

garments.

	Practical Competencies	J	Inderpinning Knowledge(Theory)
>	Practice Health, Safety- select, use, Maintain & store-tools, equipments clothing safely.	>	Knowledge about fabric trimmings as per age and use at appropriate garments.
>	Designing, Drafting, pattern making, pattern cutting, cutting, stitching & finished of the following garments.	>	Safety precautions. For handling different fabric & trimmings for children.
>	Zabla set, Babu suit, 'A' linefrock, Yoke frock, Plain frock, Umbrella frock, Party frock, jumpsuit, dungarees, shirt & shorts.		

MOUDLE - XIII (Certificate Level -II)

Tailor Ladies

Name : Tailor Ladies

Sector : Garments

Code : GAR213

Entry Qualification : Minimum 8th Standard, 14 years of age,

MES Module on Tailor (Basic Sewing

Operator)

Duration: : 420 Hrs.

Content : Drafting, cutting & stitching of ladies

Garments with different designs, styles

& as per market Trend.

 Practice Health & Safety – select, use Maintain & Store- tools, equipments & clothing safely.

- ➤ Pattern making of various ladies garments with different necklines, sleeves, collar cutting stitching & finishing of the following garments.
- ➤ Skrit, top's and maxis
- Kameez with dart, princess line, with Kali, six piece, umbrella with yoke, overlap style.
- > Salwar with waist band.
- Surwar, patiyalla, dothi, Punjab, Parallels & bell bottom style.
- > Plain blouse with waist belt.
- > Semi katori blouse.
- Katori blouse.
- Raglan blouse.
- ➤ High neck blouse.
- ➤ Kimono style, Halter neck.

➤ Knowledge of Fabric, trimmings accessories marking & laying of fabric cutting of fabric, trial of garments & alternation defects & remedies.

> Safety precautions.

MODULE - XIV (Certificate Level -II

Tailor Gen's

Name Tailor Gen's

Sector **Garments**

Code **GAR214**

Minimum 8th Standard, 14 years of age, MES Module on Tailor (Basic Sewing **Entry Qualification**

Operator)

Terminal Competency The Candidates would be able to cut and

Sew Gen's Garments, expect suits.

Duration 210 Hrs.

Content Basic cutting and sewing operation.

	Practical Competencies	Underpinning Knowledge(Theory)
>	Practice Health & Safety – select, Use, maintain & store- tools Equipments & clothing safely.	 Knowledge of various style men's Wears, trimmings accessories marking & laying on fabric cutting of fabric, trial of garments &
A	Drafting, cutting & stitching finishing, pressing of various Garments like Shrits, Trousers, Pyjamas & Kurtas, shorts & 'T' shirts.	alteration defects & remedies.
>	Safety precaution to be followed while operating various machinery.	> Safety precaution.

Basic Food Preservation

Nam : Basic Food Preservation

Sector : Food Processing and Preservation

Code : FOO101

Entry Qualification & Age: Vth standard, 14 years & above

Duration: 240 hours

Terminal Competency :

- Identity, select, use and store tools, equipments and materials used in Food Preservation in a safe manner.
- Preserve seasonal fruits and Vegetables using drying process.
- Produce pickles, Jam, Jelly, Murbbas, Syrups, Squash, Sauces, Chutneys and vinegar.

CONTENTS:

- ➤ Use of protective clothing and boots.
- Maintain personal cleanliness & Hygiene.
- Carry out basic first aid treatment/ notifying accident.
- Practice fire safety measures.
- Simple Disaster Management & Preventive measures for staff/ guests/ Machines in the event of Earthquakes, Tsunami, etc.
- Identity, tools, equipments and Materials used in bakery.
- Apply good house keeping practices, proper handling of materials and disposal of waste, follow statutory regulations.
- Store/ lay and use materials at work In a safe manner.
- Select proper tool, equipment and Material for a particular task.

- Safety precautions, use of protective clothing and elementary first aid.
- Importance of personal cleanliness& Hygiene.
- Reasons for carrying out good house keeping practices.
- Function and uses of various tools, equipment and materials.
- Care and use of tools, equipment and materials used in bakery.
- Selection and cored use of tools and equipment.
- Proper handling and correct use of hand tools.

Check quality of raw materials as per Per standards.

(Materials: fruits, vegetables, sugar, Salt, vinegar)

Prepare the stuff for preservation process according to weight and proportions.

> (Prepare refers to: cleaning, peeling, Cutting, pruning, blanching, ratio of Ingredients, mixing)

- Preserve seasonal fruits and vegetables using drying process.
- Pack and label according to regulations.
- Prepare the stuff for pickles
 According to weight and proportions.

(Prepare refers to: cleaning, cutting, Ratio of ingredients, mixing)

- Prepare pickles of fruits and vegetables using oil. Vinegar, salt as preservatives as well as without using oil
- Pack, bottle and label according to regulations.
- Prepare the stuff for Jam, Jelly, Murbbas and Syrups according to weight and proportions.

[Jam- cleaning, peeling, boiling Jelly-cleaning, boiling, pectin, extraction.

Murabba- cleaning, soaking, pricking,

Syrups- mixing(rose and khus)

Criteria for selection of fruits and vegetables for drying. Estimate of weight, measures, ratio and proportion. Different methods of drying used for domestic and industrial purposes; Advantages and limitations of each method. Equipment and tools used, safety Precautions to be taken. Dos and Don'ts during preservation. Quality Checks to be carried out. Packing and Labeling procedures.

- Seasonal fruits and vegetables
 Suitable for making pickles. Criteria
 Of selection of fruits and vegetables
 for making pickles. Quantity and
 proportion of raw material for
 different pickles. Equipment and tools
 used. Methods of preparation of
 pickles. Dos and Don'ts. Quality
 checks to be carried out. Packing,
 bottling and labeling procedures.
- Criteria for selection of fruits, Vegetables, chemicals and raw Materials for producing Jam, Jelly, Murabbas and Syrups. Proportion of Chemical and raw materials required. Equipment and tools used. Methods of of preparation of jam, jelly,murabba and syrups in right sequence. Reasons for spoilage, remedies quality checks. Dos and Don'ts. Quality checks to be carried out. Packing, bottling and labeling procedures.

	Practical Competencies	Underpinning Knowledge(Theory)	
A A	Produce Jam, Jelly, Murabbas and Syrups using sugar preservatives. Pack, bottle and label according to Regulations.	 Criteria for selection of fruits, vegetables, chemicals and raw materials for producing Squash, Sauces, Chutneys. Proportion of chemical and raw materials 	
>	Prepare stuff for Squash, Sauces, Chutneys according to weight and Proportions. [Squash- cleaning, boiling, chutneys- Cleaning, peeling, cutting.]	required. Equipment and tools used. Methods of preparation of squash, Sauces, Chutneys in right sequence. Reasons for spoilage, remedies and quality check. Dos and Don'ts. Quality checks to be carried out. Packing, bottling and	
>	Produce – Squash, Sauces, Chutneys Using chemical preservatives.	labeling procedures.	
>	Pack, bottle and label according to regulations.		
>	Prepare vinegars	Different types of vinegars and Methods of vinegar production.	
>	(Vinegars: synthetic, fermented Vinegar, fruit vinegar)	Factors involved in production Good quality vinegar.	
>	Prepare products from wastes e.g. Vinegar from pineapple waste, pectin From citrus fruits wastes, vinegar and Protein isolate mango kernel, starches.	Processing techniques for proper utilization of wastes from fruits and vegetables.	
>	Test quality of products made		
>	Maintenance and care of requirement.		
>	List out the materials required to Produce a given product.		
>	Estimate cost of materials required.		
>	Estimate man power and time required for completing the work.		
>	Estimate labour cost, overheads and Cost of utilities(Power, water)		
>	Estimate the total cost involved in Production of a product.		

Practical Competencies	Underpinning knowledge(Theory)
Identity the possible agencies and other customers, who can purchase. Make a comparative study of the rates of other suppliers. Prepare a label According to requirements.	