Model Curriculum

QP Name: Refrigeration Equipment Maintenance Specialist

QP Code: LSC/Q9101

QP Version: 3.0

NSQF Level: 5

Model Curriculum Version: 3.0

Logistics Sector Skill Council|| Logistics Sector Skill Council, No. 480 A, 7th floor Khivraj Complex 2, Anna Salai, Nandanam, Chennai, Tamil Nadu 600035

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Training Parameters

Sector	Logistics
Sub-Sector	Cold Chain Logistics Solutions
Occupation	Maintenance
Country	India
NSQF Level	5
Aligned to NCO/ISCO/ISIC Code	NCO-2015/ NIL
Minimum Educational Qualification and Experience	Completed UG diploma or equivalent (Diploma in Mechanical / Electrical / Electronic / Refrigeration engineering) with 1 year of relevant experience in handling refrigeration equipment OR 12th grade Pass or equivalent with 4 Years of relevant experience in handling refrigeration equipment OR Completed 3 year diploma after 10th with 2 years of relevant experience in handling refrigeration equipment OR Previous relevant Qualification of NSQF Level 4 with 3 Years of relevant experience in cold storage/ refrigeration/ air conditioning equipment maintenance operations
Pre-Requisite License or Training	NA
Minimum Job Entry Age	21
Last Reviewed On	06/02/2026
Next Review Date	06/02/2029
NSQC Approval Date	06/02/2026
QP Version	3.0
Model Curriculum Creation Date	26/09/2025
Model Curriculum Valid Up to Date	06/02/2029
Model Curriculum Version	3.0
Minimum Duration of the Course	570
Maximum Duration of the Course	570

Program Overview

This section summarizes the end objectives of the program along with its duration.

Training Outcomes

At the end of the program, the learner will be able to:

- Plan and schedule preventive maintenance of refrigeration equipment to minimise breakdowns and ensure efficiency.
- Supervise maintenance activities to ensure compliance, workforce safety, and accurate documentation.
- Administer installation or replacement of refrigeration components to achieve safe and effective system performance.
- Monitor refrigeration performance, drive continuous improvement, and train staff for safe and efficient operations.
- Apply health, safety, and hygiene standards to ensure a hazard-free cold storage environment.
- Oversee modified atmosphere storage conditions to extend product shelf life and maintain quality

Compulsory Modules

The table lists the modules, their duration and mode of delivery.

NOS and Module Details	Theory Duration	Practical Duration	On-the-Job Training Duration (Mandatory)	On-the-Job Training Duration (Recommended)	Total Duration
Bridge Module	**20**	**10**			**30**
Module 1: Introduction to Refrigeration Equipment Maintenance Specialist	20	10			30
LSC/N9101: Plan preventive maintenance of refrigeration equipment NOS Version 3.0 NSQF Level 5	**20**	**65**	**5**		**90**
Module 2: Preventive maintenance planning of refrigeration equipment	20	65	5		90
LSC/N9102: Supervise Maintenance activities NOS Version 3.0 NSQF Level 5	**20**	**65**	**5**		**90**
Module 3: Supervision of maintenance of refrigeration equipment	20	65	5		90

LSC/N9105: Administer Installation or Replacement of Refrigeration Equipment Components **NOS Version 1.0** **NSQF Level 5**	**20**	**65**	**5**		**90**
Module 4: Supervision of Installation and Replacement of Refrigeration Components	20	65	5		90
LSC/N9103: Monitor overall performance and continuous improvement **NOS Version 3.0** **NSQF Level 5**	**20**	**65**	**5**		**90**
Module 5 Performance monitoring of Refrigeration equipment	20	65	5		90
LSC/N9901: Maintain food and personal safety, health, and hygiene in cold storage plant **NOS Version 3.0** **NSQF Level 5**	**20**	**35**	**5**		**60**
Module 6: Food and personnel safety, health and hygiene in cold storage plant	20	35	5		60
LSC/N9202: Oversee modified atmosphere requirements for the products **NOS Version 2.0** **NSQF Level 5**	**20**	**35**	**5**		**60**
Module 7: Monitoring of modified Product atmosphere requirements	20	35	5		60
Employability Skills DGT/VSQ/N0102	**30**	**30**			**60**
Total Duration	**170**	**370**	**30**		**570**

Module Details

Module 1: Introduction to Refrigeration Equipment maintenance Specialist

Mapped to Bridge Module

Terminal Outcomes:

- Describe the basic structure and function of supply chain
- Detail the various functions of a refrigeration Equipment maintenance Specialist

Duration: *20:00*	**Duration**: *10:00*
Theory – Key Learning Outcomes	**Practical – Key Learning Outcomes**
• Classify the components of supply chain and logistics sector • Detail the various sub-sectors and the opportunities in them • Identify various activities in cold chain, warehouse etc. • Detail your job role as refrigeration equipment maintenance specialist and its interface with other job roles • Detail the various cold storage equipment such as evaporators, compressors, sensors etc. • Discuss the documentation requirements in cold storage maintenance operations	• Demonstrate the use of evaporator, compressor etc • Explain the various documentation involved in cold chain maintenance operation
Classroom Aids	
Charts, Models, Video presentation, Flip Chart, Whiteboard/Smart Board, Marker, Board eraser	
Tools, Equipment and Other Requirements	
Computer With MS Office, LLMS (Learning Version)	

Module 2: Preventive Maintenance Planning for Refrigeration Equipment

Mapped to LSC/N9101, V3.0

Terminal Outcomes:

- Describe preventive maintenance schedules for refrigeration equipment
- Demonstrate allocation of resources and planning of maintenance activities
- Illustrate handling of spares and materials supply for technicians

Duration: *20:00*	**Duration**: *65:00*
Theory – Key Learning Outcomes	**Practical – Key Learning Outcomes**
• List refrigeration equipment and record specifications • Review OEM guidelines and maintenance manuals • Explain preventive maintenance schedules based on criticality and usage • Describe checklists for inspection, cleaning, calibration, and safety • Detail safe handling of refrigerants and leak detection methods • Explain electrical isolation and safety standards • Describe inventory planning of spares, PPE, and long-lead items • Outline budgeting, productivity and cost monitoring in maintenance	• Prepare preventive maintenance schedules and checklists • Inspect refrigeration units for leaks, corrosion, frost, vibration • Demonstrate safe isolation and reconnection of electrical systems • Perform refrigerant leak detection with detectors and soap test • Calibrate thermostats, sensors, and timers • Check stock of spares, PPE, and tools for maintenance • Coordinate maintenance schedules with other departments • Record and report maintenance activities and inspection results
Classroom Aids	
Charts, Models, Video presentation, Flip Chart, Whiteboard/Smart Board, Marker, Board eraser	
Tools, Equipment and Other Requirements	
Computer with MS Office, Refrigeration equipment (compressor, condenser, evaporator), Electrical testing tools (multimeter, insulation tester), Leak detectors, Manifold gauges, PPE, Cleaning kits, Temperature & humidity sensors, Maintenance checklists, Simulator, Tools and tackles, Consumables	

Module 3: Supervision of maintenance of refrigeration equipment

Mapped to LSC/N9102, V3.0

Terminal Outcomes:

- Monitor preventive and corrective maintenance activities
- Ensure compliance with refrigerant, electrical, and food safety standards
- Supervise workforce efficiency, safety practices, and task allocation
- Maintain accurate documentation, logs, and records using digital tools

Duration: *20:00*	**Duration**: *65:00*
Theory – Key Learning Outcomes	**Practical – Key Learning Outcomes**
• Explain procedures for preventive and corrective maintenance of refrigeration systems • Detail refrigerant handling regulations, electrical safety (lockout/tagout), and PPE standards • Describe methods to monitor drains, seals, air curtains, and calibration of components • Explain allocation of tasks and monitoring workforce efficiency and training needs • Detail recordkeeping requirements: logs, spares, downtime, repair history • Discuss use of CMMS/digital tools for maintenance tracking and reporting • Describe procedures for analysing failure logs, energy efficiency, and recurring faults	• Plan and monitor maintenance activities to ensure they meet quality standards, timelines, and cost requirements • Follow regulatory requirements for refrigerant handling and implement electrical safety procedures, including logout/tagout • Inspect and maintain drains, ensuring they are clean and free from blockages, and verify door seal effectiveness • Allocate and coordinate tasks across different equipment components (evaporator, compressor, condenser) efficiently • Record Maintenance activities, spare parts usage, equipment downtime, and repair detail accurately • Utilize CMMS /digital tools for tracking maintenance activity and generating reports • Analyze failure data and service history to detect recurring issues and recommend improvements. • Ensure timely renewal of licenses and AMC agreements as per regulatory requirements
Classroom Aids	
Charts, Models, Video presentation, Flip Chart, Whiteboard/Smart Board, Marker, Board eraser	
Tools, Equipment and Other Requirements	
Computer with MS Office, Refrigeration systems (compressor, condenser, evaporator), PPE, Leak detectors, Multimeter, Calibration kits, Ethylene filters and monitoring devices, Maintenance checklists, CMMS software, Simulator, Tools and tackles, Consumables	

Module 4: Supervision of Installation and Replacement of Refrigeration Components

Mapped to LSC/N9105, V1.0

Terminal Outcomes:

- Prepare site, tools, and materials for installation or replacement
- Supervise installation or replacement of refrigeration equipment/components
- Monitor and log performance parameters post-installation

Duration: *20:00*	**Duration**: *65:00*
Theory – Key Learning Outcomes	**Practical – Key Learning Outcomes**
• Explain procedures for site inspection and readiness checks • Describe manufacturer guidelines and lockout/tagout (LOTO) safety practices • Detail installation requirements for compressors, evaporators, and other key components • Explain pressure testing, leak detection, and refrigerant charging methods • Describe FSSAI regulations and refrigerant handling standards • Explain methods for logging performance data and maintaining records • Discuss troubleshooting indicators and energy efficiency considerations	• Conduct site inspection for power, ventilation, and drainage readiness • Demonstrate use of tools: vacuum pump, gauges, leak detector, brazing kit • Supervise positioning and fitting of refrigeration components • Perform leak testing and refrigerant charging by weight • Conduct functional testing of control panels and thermostats • Record parameters: suction/discharge pressure, temperatures, amperage • Update service records, warranty documents, and commissioning reports • Monitor performance trends and gather operator feedback
Classroom Aids	
Charts, Models, Video presentation, Flip Chart, Whiteboard/Smart Board, Marker, Board eraser	
Tools, Equipment and Other Requirements	
Computer with MS Office, Refrigeration systems (compressor, condenser, evaporator, expansion valve), Vacuum pump, Manifold gauges, Leak detectors, Torque wrenches, Brazing kit, Refrigerants, Lubricants, PPE, Calibration tools, Temperature & humidity sensors, Asset tags, Maintenance checklists, Simulator, Tools and tackles, Consumables	

Module 5: Performance monitoring of Refrigeration equipment

Mapped to LSC/N9103, V3.0

Terminal Outcomes:

- Conduct inspections and performance checks of refrigeration equipment
- Implement continuous improvement using KPIs, monitoring tools, and corrective actions
- Train maintenance staff on safe practices, energy efficiency, and compliance

Duration: *20:00*	**Duration**: *65:00*
Theory – Key Learning Outcomes	**Practical – Key Learning Outcomes**
• Explain procedures for regular inspections, calibration, and fault tracing • Describe freezer insulation checks, defrost system testing, and thermostat calibration • Detail KPIs for refrigeration performance (temperature stability, energy efficiency, MTBF, MTTR) • Explain data logging, SCADA/BMS/IoT monitoring, and analysis of performance trends • Discuss corrective and preventive actions for continuous improvement • Describe training needs for maintenance staff on safety, hygiene, and energy conservation • Explain FSSAI, BIS, ISO, and refrigerant handling regulations	• Inspect equipment for unusual noises, leaks, vibrations, and refrigerant efficiency • Perform thermal imaging, calibration, and refrigerant audits • Monitor key parameters: suction/discharge pressure, compressor cycles, energy use • Use digital dashboards (SCADA, BMS, CMMS) to track real-time performance • Update improvement logs, issue tickets, and service records • Implement corrective actions: reset setpoints, replace faulty parts, optimize cycles • Conduct training demonstrations for staff on refrigerant safety, hygiene, and SOPs • Review and compare actual vs expected performance data for improvement planning
Classroom Aids	
Charts, Models, Video presentation, Flip Chart, Whiteboard/Smart Board, Marker, Board eraser	
Tools, Equipment and Other Requirements	
Computer with MS Office, Refrigeration systems (compressor, condenser, evaporator), Leak detectors, Thermal imagers, Calibration kits, Ethylene gas monitors and filters, PPE, Data loggers, SCADA/BMS dashboards, CMMS software, Maintenance checklists, Simulator, Tools and tackles, Consumables	

Module 6: Food and personnel safety, health and hygiene in cold storage plant

Mapped to LSC/N9901, V3.0

Terminal Outcomes:

- Describe health, safety, and security procedures in cold storage plants
- Demonstrate the inspection procedure to ensure appropriate and safe conditions of activity area and equipment
- Illustrate the standard protocol to be followed during emergency situations, accidents and breach of safety

Duration:*20:00*	**Duration**: *35:00*
Theory – Key Learning Outcomes	**Practical – Key Learning Outcomes**
• Detail health, safety and security procedures in cold storage plants • Explain the inspection procedure to ensure appropriate and safe conditions of activity area and equipment • Detail hygiene and sanitation standards as per regulatory bodies such as FSSAI, APEDA • Evaluate protective devices, pipelines and cold storage areas as per SOP • Detail the pest control methods to be followed to ensure zero pest infestation • Describe the SOP for safe handling of goods • Explain the protocol to be followed during accident, emergency etc.	• Perform health and safety procedure in cold storage plants • Follow safety precautionary methods • Check the activity area and equipment for compliance to safety • Check the pipeline and cold storage area are as per SOP • Perform pest control as per SOP to avoid infestation • Inspect adherence to standard operating procedures (SOP) while handling goods • Implement standard protocol in case of emergency situations, accidents, and breach of safety
Classroom Aids	
Charts, Models, Video presentation, Flip Chart, Whiteboard/Smart Board, Marker, Board eraser	
Tools, Equipment and Other Requirements	
Computer with MS Office, compressor, condenser, evaporator, temperature and humidity sensor, simulator, tools and tackles,PPE, consumables	

Module 7: Monitoring of Modified Atmosphere Requirements for Products

Mapped to LSC/N9202, V2.0

Terminal Outcomes:

- Prepare and monitor cold rooms or containers for Modified Atmosphere (Modified Atmosphere) storage
- Operate and maintain equipment for Modified Atmosphere conditions
- Monitor and report Modified Atmosphere parameters, ensuring compliance and sustainability

Duration: *20:00*	**Duration**: *35:00*
Theory – Key Learning Outcomes	**Practical – Key Learning Outcomes**
• Explain Modified atmosphere(MA) concepts, processes (controlled/modified atmosphere, fresh air exchange, packaging) • Detail gas ratios (O_2, CO_2, N_2, ethylene) for different commodities • Describe impact of Modified atmosphere on ripening, respiration, quality, and shelf life • Explain equipment used: nitrogen generator, absorbers, purge ports, sensors • Discuss hygiene and sanitation practices to avoid microbial contamination • Explain sustainability parameters: CO_2 emissions, material footprint, audits • Describe waste management and legislative requirements for Modified atmosphere operations • Explain documentation and reporting needs for Modified atmosphere conditions	• Maintain and monitor gas levels and temperature in Modified atmosphere(Modified Atmosphere) storage • Operate nitrogen generators, blowers, and absorbers/adsorbers • Conduct air sampling and record parameters accurately • Retrofit containers with purge ports for Modified Atmosphere(Modified Atmosphere) transport • Inspect products for chilling injury and ethylene sensitivity • Maintain logs: gas ratios, equipment performance, cleaning records • Prepare Modified atmospheres compliance reports and commissioning records • Identify faults in Modified atmosphere systems and report for corrective action
Classroom Aids	
Charts, Models, Video presentation, Flip Chart, Whiteboard/Smart Board, Marker, Board eraser	
Tools, Equipment and Other Requirements	
Computer with MS Office, Cold rooms, MA storage containers, Nitrogen generator, Purge port assemblies, Gas analyzers and sensors (O_2, CO_2, ethylene), Absorbers/adsorbers, PPE, Air sampling kits, Maintenance checklists, CMMS software, Simulator, Tools and tackles, Consumables	

Module 8: Employability Skills

Mapped to DGT/VSQ/N0102, V1.0

Terminal Outcomes:

- Discuss the Employability Skills required for jobs in various industries
- Explain the constitutional values, including civic rights and duties, citizenship, responsibility towards society and personal values and ethics such as honesty, integrity, caring and respecting others that are required to become a responsible citizen
- Discuss how to identify opportunities for potential business, sources of funding and associated financial and legal risks with its mitigation plan

Duration: *30:00*	**Duration**: *30:00*
Theory – Key Learning Outcomes	**Practical – Key Learning Outcomes**
• Discuss the Employability Skills required for jobs in various industries • List different learning and employability related GOI and private portals and their usage • Explain the constitutional values, including civic rights and duties, citizenship, responsibility towards society and personal values and ethics such as honesty, integrity, caring and respecting others that are required to become a responsible citizen • Discuss importance of relevant 21st century skills. • Describe the benefits of continuous learning. • Explain the importance of active listening for effective communication • Discuss the significance of working collaboratively with others in a team • Discuss the significance of escalating sexual harassment issues as per POSH act. • List the common components of salary and compute income, expenditure, taxes, investments etc. • Discuss the legal rights, laws, and aids • Describe the role of digital technology in today's life • Discuss the significance of displaying responsible online behaviour while browsing, using various social media platforms, e-mails, etc., safely and securely • Explain the types of entrepreneurship and enterprises • Discuss how to identify opportunities for	• Practice different environmentally sustainable practices. • Exhibit 21st century skills like Self-Awareness, Behaviour Skills, time management, critical and adaptive thinking, problem-solving, creative thinking, social and cultural awareness, emotional awareness, learning to learn etc. in personal or professional life. • Demonstrate to use basic English sentences for everyday conversation in different contexts, in person and over the telephone • Read and interpret text written in basic English • Write a short note/paragraph / letter/e - mail using basic English • Create a career development plan with well-defined short- and long-term goals • Communicate effectively using verbal and nonverbal communication etiquette. • Demonstrate how to behave, communicate, and conduct oneself appropriately with all genders and PwD • Outline the importance of selecting the right financial institution, product, and service • Demonstrate how to carry out offline and online financial transactions, safely and securely • Operate digital devices and use the associated applications and features, safely and securely • Create sample word documents, excel sheets and presentations using basic features

Potential business, sources of funding and associated financial and legal risks with its mitigation plan ● Describe the 4Ps of Marketing-Product, Price, Place and Promotion and apply them as per requirement ● Detail the significance of analyzing different types and needs of customers ● Explain the significance of identifying customer needs and responding to them in a professional manner. ● Discuss the significance of maintaining hygiene and dressing appropriately ● Explain the significance of maintaining hygiene and confidence during an interview ● List the steps for searching and registering for apprenticeship opportunities	● Utilize virtual collaboration tools to work effectively ● Devise a sample business plan, for the selected business opportunity ● Create a professional Curriculum Vitae (CV) ● Use various offline and online job search sources such as employment exchanges, recruitment agencies, and job portals respectively ● Perform a mock interview
Classroom Aids	
Charts, Models, Video presentation, Flip Chart, Whiteboard/Smart Board, Marker, Board eraser, UPS, LCD Projector, Computer Tables & chairs	
Tools, Equipment and Other Requirements	
Computer (PC) with latest configurations – and Internet connection with standard operating system and standard word processor and worksheet software (Licensed) (all software should either be latest version or one/two version below), Scanner cum Printer.	

Annexure

Trainer Requirements

Trainer Prerequisites						
Minimum Educational Qualification	**Specialization**	**Relevant Industry Experience**		**Training Experience**		**Remarks**
		Years	***Specialization***	***Years***	***Specialization***	
Any Degree	NA	2	Cold storage/refrigeration / air conditioning equipment maintenance operations			

Trainer Certification	
Domain Certification	**Platform Certification**
Certified for Job Role: "Refrigeration Equipment maintenance Specialist" mapped to QP: "LSC/Q9101, V3.0". Minimum accepted score is 80%	Recommended that the Trainer is certified for the Job Role: "Trainer (VET and Skills)", mapped to the Qualification Pack: "MEP/Q2601, V3.0" with minimum score of 80%

Assessor Requirements

Assessor Prerequisites						
Minimum Educational Qualification	**Specialization**	**Relevant Industry Experience**		**Training/Assessment Experience**		**Remarks**
		Years	***Specialization***	***Years***	***Specialization***	
Any Degree	NA	2	Cold storage/refrigeration / air conditioning equipment maintenance operations			

Assessor Certification	
Domain Certification	**Platform Certification**
Certified for Job Role: "Refrigeration Equipment Maintenance Specialist" mapped to QP: "LSC/Q9101, V3.0". Minimum accepted score is 80%	Recommended that the Assessor is certified for the Job Role: "Assessor (VET and Skills)", mapped to the Qualification Pack: "MEP/Q2701, V3.0" with minimum score of 80%

Assessment Strategy

The emphasis is on 'learning-by-doing' and practical demonstration of skills and knowledge based on the performance criteria. Accordingly, assessment criteria for each job role is set and made available in qualification pack.

The assessment papers for both theory and practical would be developed by Subject Matter Experts (SME) hired by Logistics Sector Skill Council or with the LSC accredited Assessment Agency as per the assessment criteria mentioned in the Qualification Pack. The assessments papers would also be checked for the various outcome-based parameters such as quality, time taken, precision, tools & equipment requirement etc.

Each NOS in the Qualification Pack (QP) is assigned a relative weightage for assessment based on the criticality of the NOS. Therein each Element/Performance Criteria in the NOS is assigned marks on relative importance, criticality of function and training infrastructure.

The following tools would be used for final assessment:

1. Practical Assessment: This comprises of a creation of mock environment in the skill lab which is equipped with all equipment required for the qualification pack.

Candidate's soft skills, communication, aptitude, safety consciousness, quality consciousness etc. is ascertained by observation and marked in observation checklist. The outcome is measured against the specified dimensions and standards to gauge the level of their skill achievements.

2. Viva/Structured Interview: This tool is used to assess the conceptual understanding and the behavioral aspects with regard to the job role and the specific task at hand. It also includes questions on safety, quality, environment, and equipment etc.

3. On-Job Training: OJT would be evaluated based on standard log book capturing departments worked on, key observations of learner, feedback and remarks of supervisor ormentor.

4. Written Test: Question paper consisting of 100 MCQs (Hard:40, Medium:30 and Easy: 30) with questions from each element of each NOS. The written assessment paper is comprised of following types of questions:

i. True / False Statements
ii. Multiple Choice Questions
iii. Matching Type Questions.
iv. Fill in the blanks
v. Scenario based Questions
vi. Identification Questions

QA Regarding Assessors:

Assessors are selected as per the "eligibility criteria" laid down by LSC for assessing each job role. The assessors selected by Assessment Agencies are scrutinized and made to undergo training and introduction to LSC Assessment Framework, competency based assessments, assessors guide etc. LSC conducts "Training of Assessors" program from time to time for each job role and sensitize assessors regarding assessment process and strategy which is outlined on following mandatory parameters:

1) Guidance regarding NSQF
2) Qualification Pack Structure
3) Guidance for the assessor to conduct theory, practical and viva assessments
4) Guidance for trainees to be given by assessor before the start of theassessments.
5) Guidance on assessments process, practical brief with steps of operations practical observation checklist and mark sheet
6) Viva guidance for uniformity and consistency across the batch.
7) Mock assessments
8) Sample question paper and practical demonstration

References

Glossary

Term	Description
Declarative Knowledge	Declarative knowledge refers to facts, concepts and principles that need to be known and/or understood in order to accomplish a task or to solve a problem.
Key Learning Outcome	Key learning outcome is the statement of what a learner needs to know, understand and be able to do in order to achieve the terminal outcomes. A set of key learning outcomes will make up the training outcomes. Training outcome is specified in terms of knowledge, understanding (theory) and skills (practical application).
OJT (M)	On-the-job training (Mandatory); trainees are mandated to complete specified hours of training on site
OJT (R)	On-the-job training (Recommended); trainees are recommended the specified hours of training on site
Procedural Knowledge	Procedural knowledge addresses how to do something, or how to perform a task. It is the ability to work, or produce a tangible work output by applying cognitive, affective or psychomotor skills.
Training Outcome	Training outcome is a statement of what a learner will know, understand and be able to do upon the completion of the training.
Terminal Outcome	Terminal outcome is a statement of what a learner will know, understand and be able to do upon the completion of a module**.** A set of terminal outcomes help to achieve the training outcome.

Acronyms and Abbreviations

Term	Description
QP	Qualification Pack
NSQF	National Skills Qualification Framework
NSQC	National Skills Qualification Committee
NOS	National Occupational Standards