





Model Curriculum

QP Name: Cold Chain Implementation Specialist

QP Code: LSC/Q8602

QP Version: 1.0

NSQF Level: 5.5

Model Curriculum Version: 1.0

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

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|--|--|
| Sector | Logistics |
| Sub-Sector | Cold Chain Logistics Solutions |
| Occupation | Projects |
| Country | India |
| NSQF Level | 5.5 |
| Aligned to NCO/ISCO/ISIC Code | NCO-2015/1324 |
| Minimum Educational Qualification and Experience | Completed 4-year UG program (Mechanical/ Electrical/ Electronics/ Refrigeration Engineering/ Food Technology/ Pharma/ Relevant trade) with 1 Year of experience in cold storage operations OR Completed 3-year UG degree (In Food technology/ Pharma) with 2 Years of experience in cold storage operations OR Completed 2-year diploma (after 12th Grade) in Mechanical/ Electrical/ Electronics/ Refrigeration Engineering/ Food Technology/ Pharma/ Relevant trade with 3 Years of experience in cold storage operations OR Previous relevant Qualification of NSQF Level (5) with 3 Years of experience in cold storage operations |
| Pre-Requisite License or Training Minimum Job Entry Age | NA 23 |
| | |
| Last Reviewed On | 15/03/2024 |
| Next Review Date | 15/03/2027 |
| NSQC Approval Date | 15/03/2024 |
| QP Version | 1.0 |
| Model Curriculum Creation Date | 06/05/2024 |
| Model Curriculum Valid Up to Date | 15/03/2027 |
| Model Curriculum Version | 1.0 |
| Minimum Duration of the Course | 510 |
| Maximum Duration of the Course | 510 |
| | |





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:

- Develop cold storage project plan and perform risk assessment
- Design cold storage facility layout and prepare costing details
- Implement cold storage facility construction and adhere to quality standards and timelines
- Assess and select vendor based on set evaluation criteria and manage vendor relationship
- Test and commission cold storage facility
- Describe the compliance with temperature control and process optimization of cold chain.
- Manage workplace for safe and healthy work environment by following and ensuring compliance to regulatory and safety norms

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 | 10 | 20 | | | 30 |
| Module 1: Introduction to Cold Chain Implementation Specialist | 20 | 10 | | | 30 |
| LSC/N8606 - Demand aggregation and planning cold storage set up V1.0 NSQF Level 5.5 | 20 | 30 | 10 | | 60 |
| Module 2: Demand aggregation and plan cold storage setup | 20 | 30 | 10 | | 60 |
| LSC/N8602 - Design cold storage plant layout using CAD tools and prepare project costing V1.0 NSQF Level 5.5 | 20 | 30 | 10 | | 60 |
| Module 3: Facility layout design and budgetary details | 20 | 30 | 10 | | 60 |
| LSC/N8603 - Execute cold storage plant set up V1.0 NSQF Level 5.5 | 20 | 30 | 10 | | 60 |

3 | Cold Chain Implementation Specialist





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|---|-----|-----|----|--|
| Module 4: Supervision of project Construction | 20 | 30 | 10 | 60 |
| LSC/N8604 - Maintain vendor relationship V1.0 NSQF Level 5.5 | 20 | 30 | 10 | 60 |
| Module 5: Vendor relationship | 20 | 30 | 10 | 60 |
| LSC/N8605 - Test and commission cold storage plant V1.0 NSQF Level 5.5 | 20 | 30 | 10 | 60 |
| Module 6: Test and commission cold storage plant | 20 | 30 | 10 | 60 |
| LSC/N8607 - Cold chain compliance and optimization using IoT sensors and transmitters V1.0 NSQF Level 5.5 | 20 | 60 | 10 | 90 |
| Module 7: Cold chain compliance and optimization | 20 | 60 | 10 | 90 |
| LSC/N9901 - Maintain food and personnel safety, health and hygiene in cold storage plant. V1.0 NSQF Level 5.5 | 10 | 20 | | 30 |
| Module 8: Compliance to health, safety and security norms | 10 | 20 | | 30 |
| DGT/VSQ/N0102 Employability Skills | 30 | 30 | | 60 |
| Total Duration | 170 | 280 | 60 | 510 |





Module Details

Module 1: Introduction to Cold Chain Implementation Specialist Mapped to Bridge Module

Terminal Outcomes:

- Describe the basic structure and function of supply chain
- Detail the various functions of a Cold Chain Implementation Specialist

| Practical – Key Learning Outcomes Demonstrate the use of evaporators, compressor etc. Identify the various documentation involved in cold chain maintenance operation |
|---|
| compressor etc. Identify the various documentation involved in cold chain maintenance |
| |
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Module 2: Demand aggregation and plan cold storage setup Mapped to LSC/N8606, v1.0

Terminal Outcomes:

• Detail the steps to be followed for development of cold storage project plan

WMS (learning version), Project Management software, MS Office, Computer, Projector, TV, Stationery, Worksheets, Statistical Tools, market survey tools, design software





Module 3: Facility layout design and budgetary details Mapped to LSC/N8602, v1.0

Terminal Outcomes:

- Detail the steps to be followed for designing cold storage facility layout
- Demonstrate the process for estimating budgetary details

| Duration: 20:00 | Duration: 30:00 |
|--|--|
| Theory – Key Learning Outcomes | Practical – Key Learning Outcomes |
| Discuss the factors to be considered while assessing site and space availability for refrigeration equipment, facility of loading etc. Describe functional flow and movement of goods. Explain the process of developing plan based on cold storage operations, office space requirement etc. Explain the process of calculating product load for cold storage design. Describe heat- load calculations for measuring ceilings, walls etc. Explain the process of estimating cold storage plant specifications based on type of products, temperature required etc. Determine type of products, temperature requirement etc. Compute cost considering OPEX and CAPEX. | Assess site and space availability for refrigeration equipment, facility of loading etc. Analyse functional flow and movement of goods. Develop plan based on cold storage operations, office space requirement etc. Calculate product load for cold storage design. Perform heat- load calculations for measuring ceilings, walls etc. Estimate cold storage plant specifications based on type of products, temperature required etc. Calculate cost considering OPEX and CAPEX. |
| Classroom Aids | |
| Charts, Models, Video presentation, Flip Chart, V | Whiteboard/Smart Board, Marker, Board eraser |
| Tools, Equipment and Other Requirements | |
| WMS (learning version), MS Project, MS Office, C | Computer, Projector, TV, Stationery, Worksheets, |
| Statistical Tools, design software such as CAD, 3I | D Max SketchUp, STAAD pro and CRO pro, |

structural software, architectural norms and standards, Budgeting tools, standards for cold storage equipment





Module 4: Supervision of project construction Mapped to LSC/N8603, v1.0

Terminal Outcomes:

• Detail the appropriate steps for supervision of project construction as per SOP

| Duration: 20:00 | Duration: 30:00 |
|---|---|
| Theory – Key Learning Outcomes | Practical – Key Learning Outcomes |
| List the steps to be followed for preparing detailed project construction plan. Detail activity wise project execution plan. Explain the process of planning activities for different team members as per stage of construction. Discuss effective allocation of resources. Discuss the standards for consumption of raw materials. Review timely completion of activities. Explain escalation matrix for resolving non compliance to timeline and quality. Report status of project execution, quality management, risk management etc. | Prepare detailed project construction plan. Perform activity wise project execution plan. Plan activities for different team members as per stage of construction. Perform allocation of resources Solve personnel grievances. Inspect the consumption of raw materials as per standards. Review timely completion of activities. Resolve non-compliance to timeline and quality using escalation matrix. Report status of project execution, quality management, risk management etc. Record expenses incurred and manhours utilized. |
| Classroom Aids | |
| Charts, Models, Video presentation, Flip Chart, V | Whiteboard/Smart Board, Marker, Board eraser |
| Tools, Equipment and Other Requirements | |
| WMS (learning version), MS Project, MS Office, C Statistical Tools, design software such as CAD, 3D structural software, architectural norms and star | Max Sketch Up, STAAD pro and CRO pro, |

storage equipment, ERP





Module 5: Vendor relationship

Mapped to LSC/N8604, v1.0

Terminal Outcomes:

• Details the steps to be followed for effective vendor management and relationship.

| Duration: 20:00 | Duration: 30:00 |
|--|---|
| Theory – Key Learning Outcomes | Practical – Key Learning Outcomes |
| Describe various steps involved in tendering process. Explain the assessment method for vendor proposals. List the important criteria's to be considered for vendor evaluation. Discuss Statement of Work (SOW), service level agreement (SLA) etc. Explain the method to prepare purchase orders as per company's standards. Discuss the process of managing vendor invoices and documentation. List the factors to be considered for evaluating vendor performance. Discuss the importance of having effective vendor relationship. | Perform the various steps involved in tendering process. Assess vendor proposals as per terms or reference. Select most suitable vendor as per company's evaluation criteria. Negotiate and manage contract, Statement of Work (SOW), service leve agreement (SLA) etc. Prepare purchase orders as per company's standards. Inspect shipments received. Evaluate activities executed by vendor Manage vendor invoices and documentation. Analyse vendor performance to take corrective actions. Resolve vendor concerns to improve relationship. |
| Classroom Aids | |
| Charts, Models, Video presentation, Flip Chart, | Whiteboard/Smart Board, Marker, Board eraser |

Tools, Equipment and Other Requirements

WMS (learning version), MS Project, MS Office, Computer, Projector, TV, Stationery, Worksheets, Statistical Tools, ERP, standard formats





Module 6: Test and commission cold storage plant Mapped to LSC/N8605, v1.0

Terminal Outcomes:

• Demonstrate the steps to be performed for testing and commissioning of cold storage plant

| Duration: 20:00 | Duration: 30:00 |
|---|--|
| Theory – Key Learning Outcomes | Practical – Key Learning Outcomes |
| Explain the testing process of panels, vapour seals, control panels, refrigeration system etc as per company standards. Discuss the inspection process for thermal conductivity of the insulation material as per supplier requirements. Detail the essential checks to be done on temperature, rack systems, electricity supply, emergency alarms etc as per protocol. Resolve technical issues in coordination with vendors and suppliers. Detail the commissioning activities to ensure all systems and components of the plant are designed, installed, tested, operated and maintained as per the operational requirements. Discuss the escalation matrix for failed test scenario. | Perform testing of panels, vapour seals control panels, refrigeration system et as per company standards. Inspect thermal conductivity of the insulation material as per supplier requirements. Perform all essential checks on temperature, rack systems, electricity supply, emergency alarms etc as per protocol. Resolve technical issues in coordinatio with vendors and suppliers. Perform commissioning activities to ensure all systems and components of the plant are designed, installed, tested, operated and maintained as per the operational requirements. Perform escalation of failed test scenario to stakeholders and re-test. Collect statutory and insurance approvals. |

Charts, Models, Video presentation, Flip Chart, Whiteboard/Smart Board, Marker, Board eraser Tools, Equipment and Other Requirements

WMS (learning version), MS Project, MS Office, Computer, Projector, TV, Stationery, Worksheets, Statistical Tools, testing standards, programmable logic controller equipment, packaging lines, dock levellers, advanced graders, alternate technologies, stacking system, modernization of insulation and refrigeration, cold storage setup, piping, etc





Module 7: Cold chain compliance and optimization Mapped to LSC/N8607, v1.0

Terminal Outcomes:

• Describe the compliance with temperature control and process optimization of cold chain.

| Duration: 20:00 | Duration: 60:00 |
|--|---|
| Theory – Key Learning Outcomes | Practical – Key Learning Outcomes |
| Explain the process of collecting and recording data on customer requirements and product's temperature requirements. Explain the use of integrated temperature sensor and IOT devices. Describe the ways to minimize the risk of spillage or damage during transit. Explain the regulations of FSSAI, CDSCO and BIS for the products. Discuss the SOP for handling perishable goods. Explain the process of performing internal audits. Describe the use of record keeping system of document the relevant information. List out the uses of automating data collection. Explain the use of AI-integrated temperature monitoring systems, GPS tracking, and real-time data analytics. | Perform data collection on customer requirements and product's temperature control requirements. Analyse the existing temperature monitoring system. Demonstrate the usage of integrated temperature sensors and IoT devices to collect and transmit real-time temperature data. Ensure the quality and reliability of operation as per BIS standards. Ensure the usage of proper packaging materials, temperature monitoring devices and transport vehicles per the standards. Demonstrate the streamline documentation using software. Communicate effectively with colleagues from different departments for inputs on optimization and process improvement. |

Charts, Models, Video presentation, Flip Chart, Whiteboard/Smart Board, Marker, Board eraser **Tools, Equipment and Other Requirements**

WMS (learning version), MS Project, MS Office, Computer, Projector, TV, Stationery, Worksheets, Statistical Tools compressor, condenser, evaporator, temperature and humidity sensor, simulator, tools and tackles, consumables





Module 8: Compliance to health, safety and security norms Mapped to LSC/N9901, v1.0

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: 10:00 | Duration: 20:00 |
|--|--|
| 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 or emergency situations, accidents, and breach of safety. |

Charts, Models, Video presentation, Flip Chart, Whiteboard/Smart Board, Marker, Board eraser **Tools, Equipment and Other Requirements**

WMS (learning version), LLMS (learning version), MS Project, MS Office, Computer, Projector, TV, Stationery, Worksheets, Statistical Tools compressor, condenser, evaporator, temperature and humidity sensor, simulator, tools and tackles, consumables





Module 9: 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



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| associated financial and legal risks with its | Utilize virtual collab |
|--|------------------------|
| mitigation plan. | effectively. |
| Describe the 4Ps of Marketing-Product, | • Devise a sample bu |
| Price, Place and Promotion and apply them | selected business of |
| as per requirement. | Create a profession |

- 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

boration tools to work

- usiness plan, for the 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 | Specialization | Relevant Industry Training Expe Experience Training Expe | | ng Experience | Remarks | |
| Qualification | | Years | Specialization | Years | Specialization | |
| Any degree | Cold Chain | 2 | Cold Chain | | | |

| Trainer Certification | | | | |
|--|--|--|--|--|
| Domain Certification | Platform Certification | | | |
| Certified for Job Role: "Cold Chain Implementation specialist" mapped to QP: "LSC/Q8602, v1.0". 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, V2.0" with minimum score of 80% | | | |





Assessor Requirements

| Assessor Prerequisites | | | | | | |
|------------------------|----------------|---------------------------------|----------------|-----------------------------------|----------------|---------|
| Minimum Educational | Specialization | Relevant Industry Experience | | Training/Assessment Experience | | Remarks |
| Qualification | | Years | Specialization | Years | Specialization | |
| Any degree | Cold Chain | 2 | Cold Chain | | | |

| Assessor Certification | | | | |
|--|---|--|--|--|
| Domain Certification | Platform Certification | | | |
| Certified for Job Role: "Cold Chain Implementation Specialist" mapped to QP: "LSC/Q8602, v1.0". 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, V2.0" 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 or mentor.

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 the assessments.
- 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). |
| (M) TLO | 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 |