



## QUALIFICATIONS PACK - OCCUPATIONAL STANDARDS FOR LOGISTICS SECTOR

# What are Occupational Standards(OS)?

- OS describe what individuals need to do, know and understand in order to carry out a particular job role or function
- Solution Of the understanding with specifications of the understanding with understanding

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#### Introduction

#### **Qualifications Pack: Reefer Vehicle Operator**

**SECTOR: LOGISTICS** 

**SUB-SECTOR:** Cold Chain

**OCCUPATION:** Transportation

**REFERENCE ID:** LSC/Q8901

**ALIGNED TO: NCO-2015/NIL** 

The Reefer vehicle operator is responsible to safely operate the reefer vehicle complying with the various regulations and deliver the products to the clients on schedule; ensuring quality.

**Brief Job Description:** The individual at work inspects, maintains and operates the reefer vehicle to the destination, monitors the temperature control logistics in transit by operating the required temperature monitoring device and ensuring a constant check on product safety in transit with respect to its quality, safety and temperature from origin to destination.

**Personal Attributes:** The job requires the individual to have: attention to details, good eye sight, arm-hand steadiness, ability to withstand changing temperature conditions, ability to sit for a long time, ability to lift weights, physical agility and stamina.



#### Qualifications Pack For Reefer Vehicle Operator



Qualifications Pack Code	LSC/Q8901		
Job Role	Reefer Vehicle Operator		
Credits(NSQF)	TBD	Version number	1.0
Sector	Logistics	Drafted on	17/08/16
Sub-sector	Cold Chain	Last reviewed on	11/01/17
Occupation	Transportation	Next review date	11/01/20
NSQC Clearance on	NA		

Job Role	Reefer Vehicle Operator		
	Also known as Refrigerated Truck Driver		
Role Description	Safely operate the reefer vehicle complying with the various regulations and delivers the products to the clients on schedule ensuring quality.		
NSQF	4		
Minimum Educational Qualifications	Preferably 8 <sup>th</sup> Pass		
Maximum Educational Qualifications	Preferably 12 <sup>th</sup> Pass		
Training (mandatory)	Not Applicable		
Minimum Job Entry Age	18 years		
Experience	Minimum preferable 3-5 years experience as Reefer Driver		
Applicable National Occupational Standards (NOS)	<ol> <li>Compulsory:         <ol> <li>LSC/N8901 Inspect the reefer unit</li> <li>LSC/N8902 Monitor the product loading and unloading operations</li> <li>LSC/N8903 Operate and drive the reefer vehicle safely</li> <li>LSC/N8904 Supervise the load in transit for product safety</li> <li>LSC/N8905 Maintain the reefer vehicle</li> <li>LSC/N9901 Maintain food and personnel safety, health and hygiene in cold storage plant</li> </ol> </li> <li>LSC/N9902 Communicate effectively with colleagues and clients</li> <li>Optional:         <ol> <li>NA</li> </ol> </li> </ol>		
Performance Criteria	As described in the relevant OS units		







Keywords /Terms	Description		
Core Skills/Generic Skills	Core Skills or Generic Skills are a group of skills that are key to learning and working in today's world. These skills are typically needed in any work environment. In the context of the NOS, these include communication related skills that are applicable to most job roles.		
Function	Function is an activity necessary for achieving the key purpose of the sector, occupation, or area of work, which can be carried out by a person or a group of persons. Functions are identified through functional analysis and form the basis of NOS.		
Job role	Job role defines a unique set of functions that together form a unique employment opportunity in an organization.		
Knowledge and Understanding	Knowledge and Understanding are statements which together specify the technical, generic, professional and organizational specific knowledge that an individual needs in order to perform to the required standard.		
National Occupational Standards (NOS)	NOS are Occupational Standards which apply uniquely in the Indian context		
Occupation	Occupation is a set of job roles, which perform similar/related set of functions in an industry.		
Organisational Context	Organisational Context includes the way the organization is structured and how it operates, including the extent of operative knowledge managers have of their relevant areas of responsibility.		
Performance Criteria	Performance Criteria are statements that together specify the standard of performance required when carrying out a task.		
Qualifications Pack(QP)	Qualifications Pack comprises the set of NOS, together with the educational, training and other criteria required to perform a job role. A Qualifications Pack is assigned a unique qualification pack code.		
Qualifications Pack Code	Qualifications Pack Code is a unique reference code that identifies a qualifications pack.		
Scope	Scope is the set of statements specifying the range of variables that an individual may have to deal with in carrying out the function which have a critical impact on the quality of performance required.		
Sector	Sector is a conglomeration of different business operations having similar businesses and interests. It may also be defined as a distinct subset of the economy whose components share similar characteristics and interests.		
Sub-Sector	Sub-sector is derived from a further breakdown based on the characteristics and interests of its components.		
Sub-functions	Sub-functions are sub-activities essential to fulfil the achieving the objectives of the function.		
Technical Knowledge	Technical Knowledge is the specific knowledge needed to accomplish specific designated responsibilities.		







Acronyms

Keywords /Terms	Description
NSQF	National Skills Qualifications Framework
QP	Qualifications Pack
os	Occupational Standards
OH&S	Occupational Health and Safety
PPE	Personal Protective Equipment
HR	Human Resources



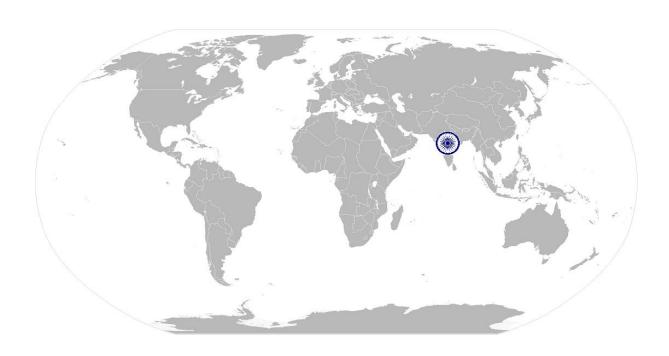






Inspect the reefer unit

## **National Occupational** Standard



#### **Overview**

This unit is about inspecting the reefer unit with respect to the various specifications and pre cooling the unit before loading products







#### Inspect the reefer unit

Unit Code	LSC/N8901
Unit Title (Task)	Inspect the reefer unit
Description	This OS unit is about inspecting the reefer unit with respect to the various specifications and pre cooling the unit before loading products
Scope	<ul> <li>This unit/task covers the following:</li> <li>Understand and allocate the work requirements</li> <li>Understand the products and its requirements</li> <li>Conduct an inspection on the empty reefer before power on</li> <li>Inspect the reefer after power on</li> <li>Perform the pre cool operations of the unit</li> <li>Perform a final check to the reefer unit</li> </ul>
	Range: Loading equipments such as hand trucks, forklift, conveyors, etc., usage of brakes, stepni, lights, petrol, accelerator, steering control, gear, etc, temperature requirements for each type of products and vehicle maintenance

#### Performance Criteria(PC) w.r.t. the Scope

Element	Performance Criteria		
Understanding and	To be competent, the user/ individual must be able to:		
allocating the work	PC1. take stock of the pending tasks/ shipments		
requirements	PC2. conduct regular meetings to brief the work plan and responsibility allocations		
	to the loaders and un-loaders		
	PC3. allow access only to concerned people for loading and unloading		
	PC4. communicate with concerned persons to coordinate the delivery orders		
Understanding the	To be competent, the user/ individual must be able to:		
products and its	PC5. be aware of the nature of product, type of packaging used, place of origin and		
requirements	final destination		
	PC6. know the quantity, weight and dimension of product like fruits, vegetables,		
	meat, pharma and other perishable products		
	PC7. understand the temperature required and other conditions of the reefer		
	transport		
Conducting an	To be competent, the user/ individual must be able to:		
inspection on the	PC8. ensure the correct functioning of the cooling unit		
empty reefer before	PC9. check the unit for physical damages		
power on	PC10. check the technical unit functions of the reefer unit and the generator set		
	according to the manufacturer and shipping specifications		
	PC11. ensure the inside of unit is clean		
	PC12. ensure the reefer machinery is running properly at correct settings		
	PC13. check the refrigerant and lubricant level		
	PC14. ensure the battery level is in range		
	PC15. check the electric insulation value for compressor, motor and heaters		
	PC16. supervise the cleaning of any spills or breakage in the reefer unit		
	PC17. inspect the reefer for any leakage from roof, open spaces, etc.		







LSC/N8901 Inspect	the reefer unit
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	PC18. inspect effectively the different parameters such as cleaning, disinfection and		
	temperature control of the reefer vehicle, loading equipments such as hand		
	trucks, forklift, conveyors, etc. and the pallets		
	9. ensure the interior surfaces of the vehicle are made of suitable materials		
	based on the type of product to be loaded		
Inspecting the reefer			
after power on	PC20. ensure no abnormal noises from the components		
·	PC21. preset the temperature setting		
	PC22. ensure the cooling effects are in proper direction		
	PC23. calibrate the sensors and detect proper working of the unit		
Performing pre cool	To be competent, the user/ individual must be able to:		
operations of the unit	PC24. maintain the temperatures at pre cooled or pre set temperature level		
	PC25. set the reefer vehicle with the correct temperature for the respective		
	products		
	PC26. pre cool the reefers for the required amount of time before loading		
	PC27. ensure the environment conditions in the cold store and the reefer vehicle		
	are the same		
	PC28. avoid pre cooling in open environment resulting in condensation on the		
	reefer interior surfaces once the doors are opened		
	PC29. ensure the interior surface of the reefer container is cool to the desired		
	carrying temperature		
	PC30. keep the doors closed at all times except while performing the storage		
	operations		
Performing a final	To be competent, the user/individual must be able to:		
check to the reefer	PC31. check the conditions of the material handling equipment storage racks		
unit	PC32. ensure unit is odor free		
	PC33. ensure the system is in perfect condition		
	PC34. test the thermometer and cooling equipment before starting		
	PC35. ensure the reefer unit is ready to load products		

#### Knowledge and Understanding (K)

Knowledge and Understanding (K)				
A. Organizational Context (Knowledge of the company / organization and its processes)	The individual on the job needs to know and understand:  KA1. company's reporting structure  KA2. individual's role in cold chain process flow  KA3. occupational health and safety standards  KA4. company's quality control standards for perishable products  KA5. company's policies, standard operating procedures and governance structure  KA6. company's personnel management and incentive rules  KA7. clients and suppliers of the company  KA8. company's policies on the typical checks to be done before and during transportation  KA9. companies transportation procedures and documentation			
B. Technical	The individual on the job needs to know and understand:			
Knowledge	KB1. loading and unloading operations			
	KB2. nature of various cold storage products			
	KB3. type of packaging used for the products			







LSC/N8901	Inspect the reefer unit		
	KB4. temperature requirements for the various products and at the reefer		
	transport, for example,		
	Marine products: -18 to -21 degrees		
	<ul> <li>Fruits and vegetables: -1 to 15 degrees; 95% to 98% RH; 65% to 75%</li> </ul>		
	RH for onion and garlic; 40% to 50% RH for beans, dry fruits and		
	vegetables		
	• Dairy: -20 to +4 degrees		
	Dry fruits: 4 to 10 degrees		
	Pharma - chemicals and vaccines: — 4 to 10 degree		
	KB5. reefer inspection and technical functionality checks		
	KB6. refrigerant and lubricant levels		
	KB7. cleaning and disinfecting the reefer unit		
	KB8. loading equipments such as hand trucks, forklift, conveyors, etc.		
	KB9. suitable materials for interior surfaces of the reefer vehicle		
	KB10. calibrating sensors at the reefer unit		
	KB11. environment conditions to be maintained at the reefer unit		
	KB12. pre cooling operations at the reefer unit KB13. material handling conditions		
	KB14. characteristics of the products being handled		
	KB15. product specific quality control and assurance standards		
	KB16. safety precautions to be taken for pour specific handling techniques		
	TREE Salety precautions to be taken for present harding techniques		
Skills (S)	KB17. types of workplace hazards		
Skills (S)  A. Core Skills/			
* *	KB17. types of workplace hazards		
A. Core Skills/	KB17. types of workplace hazards  Reading Skills		
A. Core Skills/	Reading Skills  The user/individual on the job needs to know and understand how to: SA1. read job sheet to understand the delivery orders and the work plan		
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#### **Inspect the reefer unit**

SB3. prioritize and execute inspection tasks in an efficient manner SB4. organize the cleaning and disinfection activity of the reefer unit

#### **Customer Centricity**

The user/individual on the job needs to know and understand how to: SB5. customer requirements with respect to quality expectations

#### **Problem Solving**

The user/individual on the job needs to know and understand how to:

SB6. execute remedial measures in case of injury or hazard in handling technique

SB7. take appropriate action in case of any faults during inspection

#### **Analytical Thinking**

The user/individual on the job needs to know and understand how to:

SB8. assess protective equipment to be used based on weather conditions

#### **Critical Thinking**

The user/individual on the job needs to know and understand how to: SB9. spot process disruptions while inspection of the reefer unit





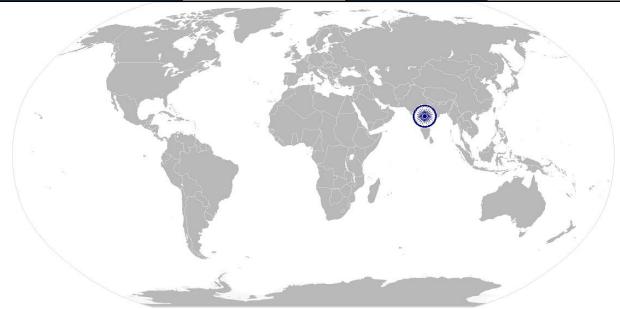




#### Inspect the reefer unit

### **NOS Version Control**

NOS Code	LSC/N8901		
Credits(NSQF)	TBD	Version number	1.0
Industry	Logistics	Drafted on	17/08/16
Industry Sub-sector	Cold Chain	Last reviewed on	11/01/17
Occupation	Transportation	Next review date	11/01/20



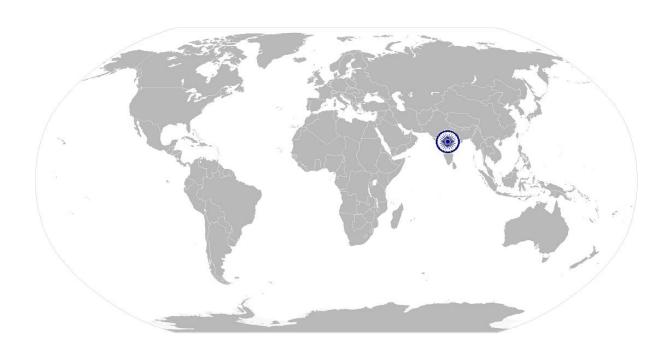






Monitor the product loading and unloading operations

# National Occupational Standard



#### **Overview**

This OS unit is about monitoring the loading and unloading operations for delivery taking account of various parameters as required and documenting the activities







LSC/N8902	Monitor the	product loading a	nd unloading operations

Unit Code	LSC/N8902
Unit Title (Task)	Monitor the product loading and unloading operations
Description	This OS unit is about monitoring the loading and unloading operations for delivery taking account of various parameters as required and documenting the activities
Scope	<ul> <li>This unit/task covers the following:</li> <li>Verify the products for delivery before unloading</li> <li>Inspect the loading and unloading operations</li> <li>Take account of load characteristics and cold storage facilities</li> <li>Document the operation</li> </ul>
	Range: Loading equipments such as hand trucks, forklift, conveyors, etc., usage of brakes, stepni, lights, petrol, accelerator, steering control, gear, etc, temperature requirements for each type of products and vehicle maintenance

#### Performance Criteria(PC) w.r.t. the Scope

Element Performance Criteria		
erformance Criteria		
o be competent, the user/ individual must be able to:		
C1. inspect the load before unloading begins		
C2. check the quality, quantity and condition of the unloaded goods against the		
bill		
C3. ensure the goods against the checklist to see if the order and the delivery matches		
C4. ensure the load has not moved positions and no damages caused during transit		
o be competent, the user/ individual must be able to:		
C5. assign spaces for loading and unloading activity to take place		
C6. inform the concerned person on the loading and dispatch schedule		
C7. ensure the required protective gears are used by the workers		
CR. instruct loaders to maximize space during loading		
C9. ensure proper spacing and air flow movement while loading		
C10. ensure the loading operation is carried out in a cold tunnel/controlled		
environment where the temperature of the reefer container and the cold		
store are the same		
C11. ensure the products are loaded within their designated compartments at		
their appropriate temperature and other requirements		
C12. ensure the products are loaded in convenience to the delivery schedule		
C13. check for any special delivery instructions and plan		
C14. be aware of the hazards present and precautions to be taken in the delivery plan		
C15. monitor to assess, clean and disinfect the unloading areas as per requirement		
C16. ensure the area of unloading is safe and suitable for the products with respect		
to suitability of ground, stability, traffic management and other site		
conditions		
PC17. check if it is safe to proceed unloading with the concerned person		







	Corporation
LSC/N8902 M	Ionitor the product loading and unloading operations
	PC18. ensure unloading happens safely and timelines are met
	PC19. make sure to rectify and remove the load safely if the position is changed or
	any damage caused during transit
	PC20. ensure to move the unloading location in this case to unload
	PC21. liason with the workers to understand the unanticipated difficulties in
	unloading
	PC22. ensure unstable loads do not fall to the ground
	PC23. ensure the persons do not jump on and off the vehicle while unloading
	PC24. ensure the persons take proper unloading access such as stairways, platform,
	etc.
	PC25. do not drag the product off the vehicle
	PC26. ensure the concerned and skilled person are only assigned the unloading operation in case of forklift or any specialized products
	PC27. identify the method of unloading such as manual, cranes, forklift, etc.
	PC28. provide sufficient instructions to the people in case of manual unloading
	PC29. identify the precautions and assess sufficiently the ways to reduce risk of
	injury
	PC30. find alternative ways of unloading in case if manual unloading is risky
	PC31. ensure the products are immediately shifted to the correct temperature
	controlled storage conditions after unloading
Taking account of	To be competent, the user/individual must be able to:
load characteristics	PC32. be aware of the size and stability of the loads
and cold storage	PC33. ensure the products are maintained at appropriate temperature at the time
facilities	of unloading
	PC34. ensure to keep aside the extra goods that do not meet the requirement
Decumenting the	PC35. replace the items from warehouse in case of any damaged or missing item
Documenting the operation	To be competent, the user/ individual must be able to:  PC36. record the temperature readings and product condition while unloading
operation	PC37. communicate any deviations to the concerned person
	PC38. record the signs of spillage or damage also if any
	PC39. prepare documentation with respect to bill of lading, order and delivery,
	inspection report on the condition of unloaded products, damage and
	returns, self inspection, etc.
Knowledge and Under	standing (K)
A. Organizational	The individual on the job needs to know and understand:
Context	KA1. company's reporting structure
(Knowledge of the	KA2. individual's role in cold chain process flow
company /	KA3. occupational health and safety standards
organization and	KA4. company's quality control standards for perishable products
its processes)	KA5. company's policies, standard operating procedures and governance structure
its processes;	KA6. company's personnel management and incentive rules
	KA7. clients and suppliers of the company
	KA8. company's policies on the typical checks to be done before and during
	transportation
	KA9. companies transportation procedures and documentation







LSC/N8902 M	Ionitor the product loading and unloading operations		
B. Technical	The individual on the job needs to know and understand:		
Knowledge	KB1. loading and unloading operations		
	KB2. delivery specifications		
	KB3. load safety measures while loading		
	KB4. spacing and air flow specifications for loading into the reefer unit for		
	respective products		
	KB5. protective gears used while loading and unloading		
	KB6. temperature requirements for the different products		
	KB7. compartment designations at the reefer for respective products loading		
	KB8. workplace hazards and preventions		
	KB9. cleaning and disinfecting the unloading area		
	KB10. traffic management and other site conditions for unloading		
	KB11. loading and unloading equipments such as cranes, forklift, etc.		
	KB12. precautions to be taken to reduce risk while loading and unloading		
	KB13. controlled storage conditions and specifications		
	KB14. documentation of temperature, delivery and other product conditions		
	KB15. latest checks for conducting quality checks		
	KB16. characteristics of goods to be inspected while loading and unloading		
	measurement units of the goods loaded and unloaded		
Skills (S)			
A. Core Skills/	Reading Skills		
Generic Skills	The user/individual on the job needs to know and understand how to:		
	SA1. read job sheet for delivery specifications		
	SA2. read the loading and uloading requirements as per the job sheet		
	SA3. read the product specifications to be transported		
	Writing Skills		
	The user/individual on the job needs to know and understand how to:		
	SA4. record the temperature readings and product condition while unloading		
	SA5. document bill of lading, order and delivery, inspection report on the condition		
	of unloaded products, damage and returns, self inspection, etc.		
	Oral Communication (Listening and Speaking skills)		
	The user/individual on the job needs to know and understand how to:		
	SA1. communicate to respective authority on any disruptions in the activity		
	SA2. coordinate on the loaders and unloaders for the activity schedule and		
( ) (0)	specifications		
B. Professional Skills	Decision Making		
	The user/individual on the job needs to know and understand how:		
	SB1. decide number of people to be deployed for loading and unloading		
	Plan and Organize		
	The user/individual on the job needs to know and understand how:		
	SB2. plan the loading and unloading operations schedule		
	SB3. organize the required equipments for unloading such as forklift, cranes, etc.		
	SB4. plan the methodology of unloading		
	SB5. plan the cleaning and disinfection activity at the time of unloading		
	1 353. Plan the cleaning and disinfection detivity at the time of amounting		
	Customer Centricity		







LSC/N8902 M	<b>Ionitor the product</b>	loading and unl	oading operations
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The user/individual on the job needs to know and understand how to: SB6. customer requirements with respect to quality expectations

#### **Problem Solving**

The user/individual on the job needs to know and understand how to:

SB7. solve issues related to the quality disruptions at the time of loading and unloading

SB8. handle problems related to the unloading operations

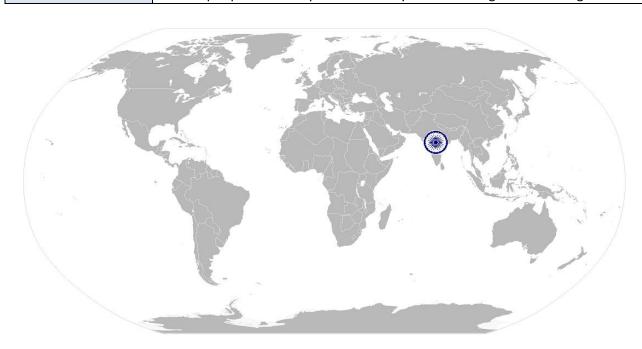
#### **Analytical Thinking**

The user/individual on the job needs to know and understand how to:

SB9. assess the loading and unloading operations

#### **Critical Thinking**

The user/individual on the job needs to know and understand how to: SB10. spot process disruptions and delays while loading and unloading





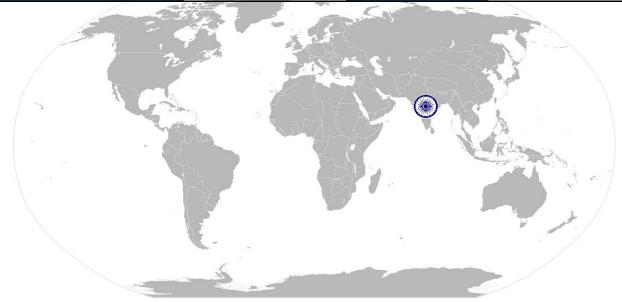




#### Monitor the product loading and unloading operations

### **NOS Version Control**

NOS Code	LSC/N8902		
Credits(NSQF)	TBD	Version number	1.0
Industry	Logistics	Drafted on	17/08/16
Industry Sub-sector	Cold Chain	Last reviewed on	11/01/17
Occupation	Transportation	Next review date	11/01/20





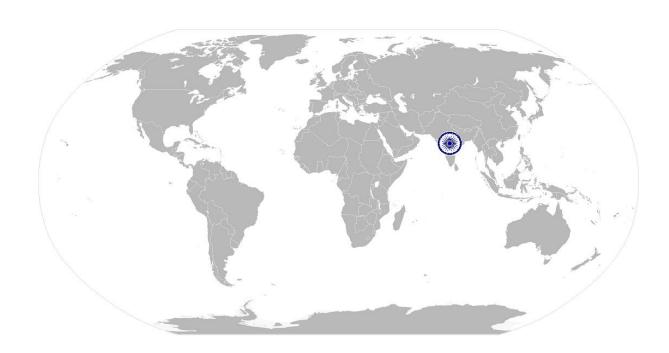




LSC/N8903 Operate and drive the reefer vehicle safely

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# National Occupational Standard



#### **Overview**

This unit is about operating and driving the reefer vehicle on the allocated routes to deliver the products at the specified destinations







#### LSC/N8903 Operate and drive the reefer vehicle safely

Unit Code	LSC/N8903
Unit Title (Task)	Operate and drive the reefer vehicle safely
Description	This OS unit is about operating and driving the reefer vehicle on the allocated routes to deliver the products at the specified destinations
Scope	This unit/task covers the following:
	Understand the work requirements for delivery of perishable products by reefer vehicle
	Inspect and ensure the various trip parameters
	Drive the reefer vehicle safely on the allocated route
	Complete the trip activity
	Record and document the trip details and operation of reefer vehicle
	Range: Loading equipments such as hand trucks, forklift, conveyors, etc., usage of brakes, stepni, lights, petrol, accelerator, steering control, gear, etc, temperature requirements for each type of products and vehicle maintenance

#### Performance Criteria (PC) w.r.t. the Scope

Element	Performance Criteria	
Understanding the work requirements for delivery of perishable products by reefer vehicle	To be competent, the user/ individual must be able to: PC1. understand the job requirements and the delivery schedules for the day PC2. understand the vehicle assigned and the type of goods PC3. check the delivery destinations and chart out routes in case of multiple destinations PC4. plan the trip and manage road time for delivery PC5. coordinate the time and location of delivery and be familiar with the nearby landmarks	
Inspecting and ensuring the various trip parameters	To be competent, the user/ individual must be able to:  PC6. carry all necessary papers while driving such as license, insurance and documents related to the goods carried such as order copy  PC7. carry valid heavy duty driving license for refer vehicle preferably with ghat/hill driving permit  PC8. inspect the vehicle condition before departure and check for brakes, stepney, lights, petrol, etc. as required  PC9. intimate the customers on the time of arrival  PC10. ensure the vehicle is not over loaded  PC11. be familiar with the quantity of goods to be delivered  PC12. be updated with the delivery details and traffic management plan  PC13. ensure the doors are locked  PC14. ensure the other parameters related to temperature within the vehicle, vehicle location monitoring, etc.  PC15. be aware of the refrigerator temperature sensor, refrigerator operator sensor, fuel level sensor in refrigerator fuel tank, external temperature	







LSC/N8903	Operate and	drive the ree	fer vehicle safely
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LSC/No903	Operate and drive the reefer vehicle safely
	sensor, etc.
Driving the reefer vehicle safely on the allocated route	To be competent, the user/ individual must be able to:  PC16. ensure effective driving techniques and adherence to speed policies  PC17. take adequate rest before driving to avoid accidents on the road and cause loss of men and material  PC18. follow the assigned routes and minimize off route distances if any  PC19. fasten seat belt while driving  PC20. drive smoothly and at the correct speed using the accelerator, steering control, gear, etc. properly  PC21. ensure conformance to traffic regulations  PC22. keep updated of the up to date changes in traffic regulations  PC23. ensure to be medically fit while driving  PC24. take appropriate safety measures while driving such as avoiding alcohol, no usage of cell phones, etc. while driving
Completing the trip activity	PC25. perform a post trip check on the vehicle  To be competent, the user/ individual must be able to:  PC26. ensure to comply to the delivery timing committed with the customers  PC27. collect the payment as specified from the delivery destination  PC28. get the credit note signed if any  PC29. obtain the delivery acknowledgement as required from the customers  PC30. provide bills or receipts to the customers
Recording and documenting the trip details and operation of reefer vehicle  Knowledge and Unders	To be competent, the user/ individual must be able to: PC31. maintain mileage and kilometer logs PC32. record the expenses and incomes during the trip PC33. document the bills or other documents obtained from the customers PC34. fill the trip sheet as to name, time, date, destination, goods delivered, etc.

A. Organizational	The user/individual on the job needs to know and understand:	
Context	KA1. company's reporting structure	
(Knowledge of the	KA2. individual's role in cold chain process flow	
company /	KA3. occupational health and safety standards	
organization and	KA4. company's quality control standards for perishable products	
its processes)	KA5. company's policies, standard operating procedures and governance	
	structure	
	KA6. company's personnel management and incentive rules	
	KA7. clients and suppliers of the company	
	KA8. company's policies on the typical checks to be done before and during	
	transportation	
	KA9. companies transportation procedures and documentation	
B. Technical Knowledge	The user/individual on the job needs to know and understand:	
	KB1. delivery schedules and specifications	







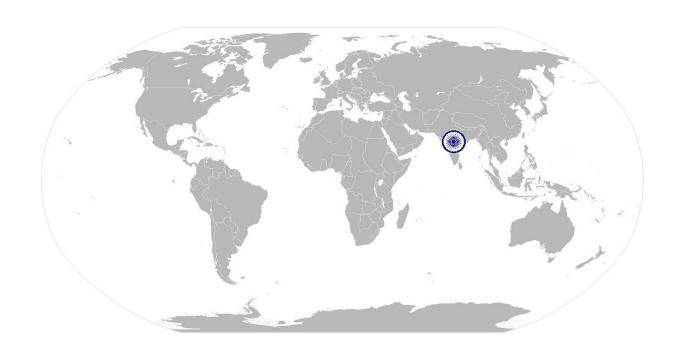
LSC/N8903	Operate and drive the reefer vehicle safely	
	KB2. type of goods to transport	
	KB3. temperature requirements of the different products	
	KB4. trip planning and management	
	KB5. documents required such as license, insurance and related papers to the	
	goods transported	
	KB6. vehicle inspection before driving	
	KB7. check and usage of brakes, stepni, lights, petrol, accelerator, steering	
	control, gear, etc.	
	KB8. customer coordination	
	KB9. site details and traffic management plan	
	KB10. driving techniques	
	KB11. adherence to speed policies	
	KB12. routes and landmarks for driving	
	KB13. traffic regulations and timely updations	
	KB14. medical fitness requirements	
	KB15. safety measures to be undertaken while driving	
	KB16. payment procedures	
21.111(2)	KB17. documentation of trip details	
Skills (S)		
A. Core Skills/	Reading Skills	
Generic Skills	The user/ individual on the job needs to know and understand how to:	
	SA1. read the delivery schedule for the day	
	SA2. read maps and geographic directions	
	SA3. read the traffic regulations	
	Writing Skills	
	The user/individual on the job needs to know and understand how to:	
	SA4. fill the trip sheet forms and document the mileage and kilometre logs	
	SA5. record expenses and incomes during the trip	
	Oral Communication (Listening and Speaking skills)	
	The user/individual on the job needs to know and understand how to:	
	SA6. communicate with the clients on delivery confirmation and arrival time	
B. Professional Skills	Decision Making	
	The user/ individual on the job needs to know and understand how to:	
	SB1. decide on the delivery routes	
	Plan and Organize	
	The user/ individual on the job needs to know and understand how to:	
	SB2. plan and manage the trip for timely delivery	
	SB3. re-schedule any plans as per requirement	
	Customer Centricity	
	The user/ individual on the job needs to know and understand how to:	
	SB4. customer requirements with respect to quality expectations	
	Problem Solving	







LSC/N8903	Operate and drive the reefer vehicle safely
	The user/ individual on the job needs to know and understand how to:
	SB5. handle delays in delivery schedule
	SB6. solve emergency repair issues of the vehicle
	Analytical Thinking
	The user/ individual on the job needs to know and understand how to:
	SB7. assess the delivery schedule and perform traffic management plan
	SB8. assess the vehicle conditions for driving
	Critical Thinking
	The user/ individual on the job needs to know and understand how to:
	SB9. spot any faults or repair in the vehicle
	SB10. spot disruptions in the delivery schedule









#### Operate and drive the reefer vehicle safely

### **NOS Version Control**

NOS Code	LSC/N8903		
Credits(NSQF)	TBD	Version number	1.0
Industry	Logistics	Drafted on	17/08/16
Industry Sub-sector	Cold Chain	Last reviewed on	11/01/17
Occupation	Transportation	Next review date	11/01/20





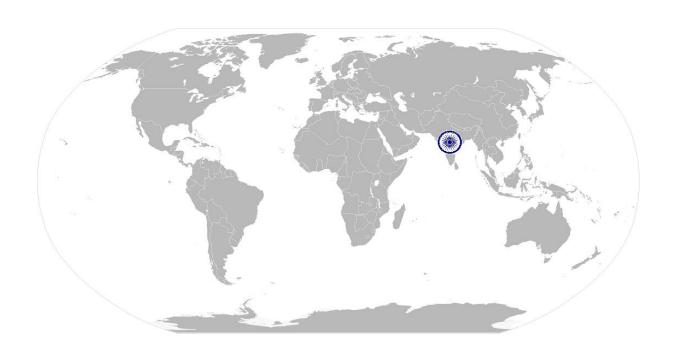




NSC/N8904

Supervise the load in transit for product safety

# National Occupational Standard



#### **Overview**

This unit is about monitoring and supervising the product safety during transit with respect to temperature, quality, etc.







#### LSC/N8904 Supervise the load in transit for product safety

Unit Code	LSC/N8904
Unit Title (Task)	Supervise the load for product safety in transit
Description	This OS unit is about monitoring and supervising the product safety during transit with respect to temperature, quality, etc.
Scope	<ul> <li>This unit/task covers the following:</li> <li>Monitor the temperature control logistics in transit</li> <li>Operate the temperature monitoring device</li> <li>Check constantly for the product safety in transit</li> <li>Document the operation</li> </ul>
	Range: Loading equipments such as hand trucks, forklift, conveyors, etc., usage of brakes, stepni, lights, petrol, accelerator, steering control, gear, etc, temperature requirements for each type of products and vehicle maintenance

#### Performance Criteria(PC) w.r.t. the Scope

Terrormance effectials of white the scope		
Element	Performance Criteria	
Monitoring the	To be competent, the user/individual must be able to:	
temperature control	PC1. make sure the circulation of temperature controlled air is throughout the	
logistics in transit	entire load while transporting chilled products such as fruit, vegetables, pharma, dairy, etc.  PC2. ensure the internal air circulation is constantly maintained inside the reefer vehicle  PC3. use a generator back up to supply power in case of long transit time place the container on power for few hours before the transit, in case of non availability of generator so that ambient air accumulated inside the container	
	PC5. take into account the nature of the product, local conditions and any seasonal variations	
Operating the	To be competent, the user/ individual must be able to:	
Operating the	PC6. monitor and meet the temperature device operation and optimum	
temperature monitoring device	temperature compliance PC7. ensure to manage the temperature in multiple zones	
	PC8. calibrate the temperature and humidity monitoring devices such as data loggers at predetermined intervals	
	PC9. equip the vehicle with an on board electronic temperature monitoring device	
	PC10. check for the label clearly stated and affixed on the products with controlled storage conditions such as "Time and Temperature sensitive" or "Do not Freeze", etc.	
	PC11. use the temperature indicators only when appropriate to monitor the products during shipment	
	PC12. ensure the temperature check devices are in working conditions in case of automatic devices	







LSC/N8904	Supervise the load in transit for product safety		
Checking constantly	To be competent, the user/individual must be able to:		
for the product safety	PC13. monitor the products at every stage of the journey ensuring their correct		
in transit	functionality		
	PC14. ensure the prescribed temperatures are maintained and check the		
	refrigeration units PC15. ensure to provide fresh air ventilation or dehumidification where required		
	PC16. ensure the vehicles are equipped with alarms		
	PC17. ensure the cooling units are active throughout the journey including stops		
	and rest		
	PC18. ensure not to use energy saving modes of the cooling unit		
	PC19. check the loading patterns for every commodity is maintained as per		
	requirement		
	PC20. ensure sufficient spacing around and within the load		
	PC21. ensure the corners of the cartons are supported by pallet		
	PC22. check the cargo packaging to ensure quality and specifications of the product is maintained during transportation		
	PC23. ensure transit happens at the cooler climate (at nights) or with a generator or		
	storage back up		
	PC24. do not operate the reefer machinery when container doors are open		
	PC25. avoid the entry of pests into the reefer transport		
	PC26. understand which solution best matches the needs to assess the safety of the		
	products in transit		
	PC27. ensure necessary environment controls are in place for controlled storage		
	conditions requirement		
	PC28. open the vehicle doors with the products only during loading and unloading PC29. ensure the product freshness and quality is maintained		
Documenting the	To be competent, the user/ individual must be able to:		
operation	PC30. document the quality of products throughout the journey		
operation	PC31. identify which stage (s) of journey the documentation needs to be done		
	PC32. record the temperature conditions in transit		
Knowledge and Unders	standing (K)		
A. Organizational	The user/individual on the job needs to know and understand:		
Context	KA1. company's reporting structure		
(Knowledge of the	KA2. individual's role in cold chain process flow		
company /	KA3. occupational health and safety standards		
organization and	KA4. company's quality control standards for perishable products		
its processes)	KA5. company's policies, standard operating procedures and governance		
its processes;	structure		
	KA6. company's personnel management and incentive rules		
	KA7. clients and suppliers of the company		
	KA8. company's policies on the typical checks to be done before and during		
	transportation		
	transportation		







LSC/N8904	Supervise the load in transit for product safety		
	KA9. companies transportation procedures and documentation		
B. Technical Knowledge	The user/individual on the job needs to know and understand:		
Ü	KB1. temperature control for the transporting load for products such as fruit,		
	vegetables, pharma, dairy, etc.		
	KB2. maintenance of air circulation and spacing as per requirement		
	KB3. generator back up and its working		
	KB4. nature of the product transported		
	KB5. temperature requirements and compliance of the different products		
	KB6. operation of temperature and humidity monitoring device such as data loggers		
	KB7. controlled storage conditions of the respective products		
	KB8. checking and inspecting the temperature devices working conditions		
	KB9. inspection of product safety during transit		
	KB10. precautions to be taken to avoid damages to the product while in transit		
	KB11. loading and unloading patterns		
	KB12. quality specifications of the product		
	KB13. environment control conditions for the various products		
	KB14. maintenance of product freshness		
	KB15. documentation of the product quality and conditions in transit		
Skills (S)			
A. Core Skills/	Reading Skills		
Generic Skills	The user/ individual on the job needs to know and understand how to:		
	SA1. read instructions on temperature requirements for various products		
	SA2. read the operation manual of temperature operating device		
	SA3. read the job sheet for product safety maintenance		
	Writing Skills		
	The user/individual on the job needs to know and understand how to:		
	SA4. document the product quality at the time of unloading		
	SA5. report the product and temperature conditions during transit		
	Oral Communication (Listening and Speaking skills)		
	The user/ individual on the job needs to know and understand how to:		
	SA1. interface effectively with internal team across departments		
	SA2. communicate with the loaders and unloaders to carry out their respective		
B. Professional Skills	activities as per requirement  Decision Making		
	The user/ individual on the job needs to know and understand how to:		
	SB1. take decision on appropriate temperature for the respective type of goods		
	SB2. take decision on appropriate time to use the temperature monitoring device		
	Plan and Organize		







LSC/N8904	Supervise the load in transit for product safety
	The user/ individual on the job needs to know and understand:
	SB3. plan the effective ways of product inspection during transit
	SB4. organize the controlled storage conditions of the respective products
	Customer Centricity
	The user/ individual on the job needs to know and understand:
	SB5. maintain quality and vehicle hygienic conditions expected by customers
	Problem Solving
	The user/individual on the job needs to know and understand how to:
	SB6. resolve basic problems with the products damaged during transit
	SB7. take action in case of any variations in the storage and environment
	conditions
	Analytical Thinking
	The user/ individual on the job needs to know and understand how to:
	SB8. assess the appropriate time to inspect the temperature and environment
	conditions
	SB9. assess whether the product meets the required quality specification during
	transit
	Critical Thinking
	The user/ individual on the job needs to know and understand how to:
	SB10. spot process disruptions and delays
	SB11. monitor the temperature with appropriate device







#### Supervise the load in transit for product safety

### **NOS Version Control**

NOS Code	LSC/N8904		
Credits(NSQF)	TBD	Version number	1.0
Industry	Logistics	Drafted on	17/08/16
Industry Sub-sector	Cold Chain	Last reviewed on	11/01/17
Occupation	Transportation	Next review date	11/01/20



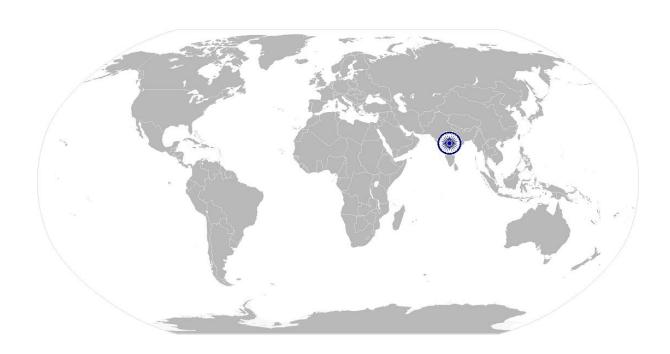






Maintain the reefer vehicle

# National Occupational Standard



#### **Overview**

This unit is about performing regular maintenance, service and repair of reefer vehicle and documenting the activities







#### Maintain the reefer vehicle

LDC/110705	2/2002-100-100-100-100-100-100-100-100-100
Unit Code	LSC/N8905
Unit Title	Maintain the reefer vehicle
(Task)	Thumban the recisional control of the control of th
Description	This OS unit is about performing regular maintenance, service and repair of reefer
	vehicle and documenting the activities
Scope	This unit/task covers the following:
	Perform vehicle maintenance activities in transit and in general
	Carry out vehicle service and repair
	Document and report the activities
	Range: Loading equipments such as hand trucks, forklift, conveyors, etc., usage of
	brakes, stepni, lights, petrol, accelerator, steering control, gear, etc, temperature
	requirements for each type of products and vehicle maintenance
Performance Criteria(I	PC) w.r.t. the Scope
Element	Performance Criteria
Performing vehicle	To be competent, the user/ individual must be able to:
maintenance	PC1. review the job card and understand the work to be carried out
activities in transit	PC2. understand the manufacturer specifications related to the vehicle
	PC3. clean and organize the workshop before the activity
and in general	PC4. place the tools required for the service and maintenance
	PC5. ensure correct materials or tools are used
	PC6. mix solutions or other compounds for the activity
	PC7. ensure the vehicle is placed on a suitable platform to begin service and
	maintenance activity
	PC8. ensure the residues of previous cargo has been removed before loading the
	next batch
	PC9. ensure timely maintenance is carried out of the devices and vehicle by
	calibration and adjustments as required
	PC10. ensure the components and vehicle are clean and conditioned
	PC11. inspect the vehicle on regular basis for tyres, lights, body work, wheel fixings,
	load, etc.
	PC12. inspect the vehicle tyres in transit and fill air on regular basis
	PC13. ensure the working condition of the temperature and fuel sensors in the
	vehicle during transit
	PC14. ensure smooth running of vehicles during transit
	PC15. perform service and repairs as required during transit to these sensors and
	any other vehicle parts
	PC16. follow standard operating procedures for service and maintenance
	PC17. manage time, materials and cost effectively
Carrying out vehicle	To be competent, the user/ individual must be able to:
service and repair	PC18. diagnose faults and service requirements of the vehicle
	PC19. use the appropriate methodology for testing and diagnosis
	PC20. conduct inspection of electrical and electronic systems in the vehicle







#### Maintain the reefer vehicle

	PC21. resolve the system failures as the monitoring systems are crucial to comply to
	the industry regulations
	PC22. monitor minor component repair, oil change and lubrication
	PC23. fit and balance the replaced and refitted parts
	PC24. perform the emergency repairs such as changing tyres in case of puncture,
	checking on light bulbs, etc.
	PC25. ensure no damage is caused while service and repair
	PC26. take the required precautions to avoid any damage to the vehicle
	PC27. monitor the mechanical and electrical functioning of the vehicle
	PC28. ensure to obtain the correct spare parts, lubricants, coolants, oils and grease
	as required
	PC29. be aware of the various machines and tools used for emergency repair and
	maintenance
	PC30. ensure to keep the work area clean and tidy
	PC31. verify the results of inspections and service with the vehicle specifications and
Decomposition and	requirements  To be competent, the user/ individual must be able to:
Documenting and	PC32. observe and document any malfunctions or repair in the vehicle
reporting the	PC33. report to the concerned authority on any malfunctions or repair in the vehicle
activities	or tools and equipments
	PC34. record all the service and maintenance activities
	PC35. documents the repair activities undertaken
	PC36. provide all required details such as time, date of service and repair, activities
	undertaken, any malfunction, etc.
Knowledge and Unders	standing (K)
A. Organizational	The user/individual on the job needs to know and understand:
Context	KA1. company's reporting structure
(Knowledge of the	KA2. individual's role in cold chain process flow
company /	KA3. occupational health and safety standards
organization and	KA4. company's quality control standards for perishable products
	KA5. company's policies, standard operating procedures and governance
its processes)	structure
	KA6. company's personnel management and incentive rules
	KA7. clients and suppliers of the company
	KA8. company's policies on the typical checks to be done before and during
	transportation
	KA9. companies transportation procedures and documentation
B. Technical Knowledge	The user/individual on the job needs to know and understand:
KNOWIEGEE	l '
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····otricuge	KB1. reefer vehicle maintenance
····ougo	KB1. reefer vehicle maintenance KB2. service and repair procedures
oeuge	KB1. reefer vehicle maintenance







#### Maintain the reefer vehicle

	KB5. manufacturer specifications of different tools and equipments used		
	KB6. cleaning procedures of the reefer vehicle		
	KB7. calibrations and adjustments as required for maintenance		
	KB8. inspection of vehicle on regular basis for tyres, lights, body work, wheel		
	fixings, load, etc.		
	KB9. standard operating procedures for service and maintenance		
	KB10. methodology for testing and diagnosis of repairs and faults		
	KB11. oil change and lubrication		
	KB12. emergency repairs such as changing tyres in case of puncture, checking on light bulbs, etc.		
	KB13. precautionary measures to avoid damage to the vehicle		
	KB14. mechanical and electrical functioning of the vehicle		
	KB15. correct spare parts, lubricants, coolants, oils and grease as required		
	KB16. vehicle specifications and requirements		
	KB17. documentation of service, repair and maintenance		
	KB17. documentation of service, repair and maintenance		
Skills (S)			
A. Core Skills/	Reading Skills		
Generic Skills	The user/ individual on the job needs to know and understand how to:		
	SA1. read maintenance and service requirements from job sheet		
	SA2. read manufacturer specifications related to the vehicle		
	SA3. read standard operating procedures for service and maintenance		
	Writing Skills		
	The user/individual on the job needs to know and understand how to:		
	SA4. document details of maintenance and service activities		
	SA5. record details of faults and repair operations		
	Oral Communication (Listening and Speaking skills)		
	The user/ individual on the job needs to know and understand how to:		
	SA6. interface effectively with internal team across departments		
	SA7. coordinate with the concerned authority to report on any malfunctions or		
	repair		
B. Professional Skills	Decision Making		
	The user/individual on the job needs to know and understand how to:		
	SB1. take decision on correct materials and tools to be used for vehicle		
	maintenance		
	SB2. take decision on correct mix of solutions or any other compounds for the		
	maintenance and service activities		
	Plan and Organize		
	The user/individual on the job needs to know and understand how to:		
	SB3. plan the vehicle maintenance and service at regular intervals		
	SB4. organize the various requirements for the activity		
	Customer Centricity		







#### Maintain the reefer vehicle

The user/individual on the job needs to know and understand:

SB5. maintain quality and hygienic vehicle conditions to the extent expected by customers

#### **Problem Solving**

The user/individual on the job needs to know and understand how to:

SB6. resolve the faults and malfunctions of the vehicle

SB7. perform the emergency repairs such as changing tyres in case of puncture, checking on light bulbs, etc

#### **Analytical Thinking**

The user/individual on the job needs to know and understand how to:

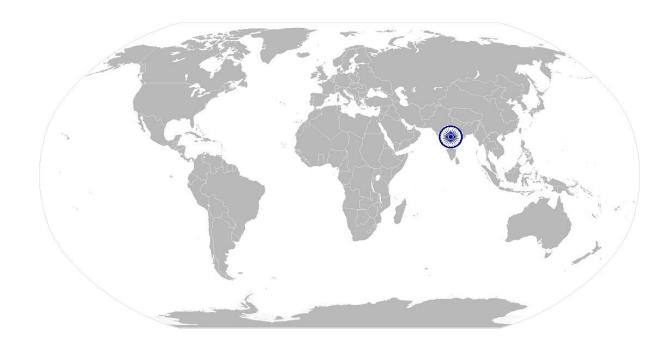
SB8. assess the calibrations and adjustments as per requirements

SB9. assess whether the vehicle meets the required condition after the maintenance and service

#### **Critical Thinking**

The user/ individual on the job needs to know and understand how to:

SB10. spot process disruptions and delays





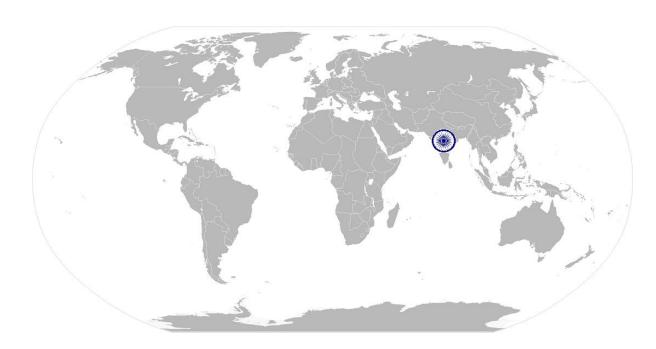




#### Maintain the reefer vehicle

### **NOS Version Control**

NOS Code	LSC/N8905		
Credits(NSQF)	TBD	Version number	1.0
Industry	Logistics	Drafted on	17/08/16
Industry Sub-sector	Cold Chain	Last reviewed on	11/01/17
Occupation	Transportation	Next review date	11/01/20



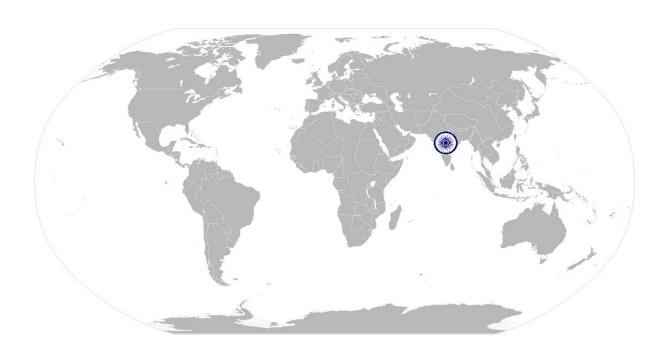






Maintain food and personnel safety, health and hygiene in cold storage plant

# National Occupational Standard



#### **Overview**

This unit is about complying with safety, health and hygiene at the workplace to have a hazard-free environment and avoid downtime.







#### LSC/N9901 Maintain food and personnel safety, health and hygiene in cold storage plant

Unit Code	LSC/N9901		
Unit Title	L3C/N3301		
(Task)	Maintain food and personnel safety, health and hygiene in cold storage plant		
Description	This OS unit is about complying with safety, health and hygiene at the workplace to		
	have a hazard-free environment and avoid downtime		
Scope	This unit/task covers the following:		
	Take precautionary measures to avoid work hazards		
	Follow standard health, safety and hygiene procedures		
Performance Criteria(PC) w.r.t. the Scope			
Element	Performance Criteria		
Taking precautionary	To be competent, the user/ individual must be able to:		
measures to avoid	PC1. assess the various health, safety and environmental hazards in the cold storage		
work hazards	PC2. take necessary steps to eliminate or minimize the hazards		
	PC3. analyze the causes of accidents at the workplace		
	PC4. take preventive measures to avoid risk of cold burns and other injury due to		
	contact with hot surfaces, gas, fire, hot fluids/ liquids, etc.  PC5. ensure the employees have access to first aid kit when needed		
	PCS. ensure to use personal protective equipment and safety gear such as gloves,		
	jacket, footwear etc. for loading and unloading material in cold rooms to		
	protect themselves from hypothermia, frostbite etc		
	PC7. ensure to display safety signs at places where necessary for people to be		
	cautious		
	PC8. use rubber mats in the places where floors are constantly wet		
	PC9. ensure electrical precautions such as insulated clothing, adequate equipment		
	insulation, dry work area, switch off the power supply when not required, etc		
	PC10. display emergency exit plan at prominent places and have emergency assembly		
	area earmarked as a grid for easy counting of on duty associates and workers.		
	PC11. unplug the control panel, compressor, condensor etc before performing maintenance		
	PC12. report to the superior on any problems and hazards identified		
	PC13. install fire alarms (electrical/manual) in cold store/deep freeze and keep other		
	safety devices like hammer/mallet in the storage area		
Following standard	To be competent, the user/individual must be able to:		
health, safety and	PC14. maintain appropriate ventilation in the cold rooms to avoid unacceptable		
hygiene procedures	accumulation of heat, condensation or odours		
10.23 p. 2.23 mm. 20	PC15. check and review the cold storage areas frequently		
	PC16. stack items in an organized way and use safe lifting techniques to reduce risk		
	of injuries from handling procedures at the storage areas		
	PC17. ensure no sign of pest infestation and install rodent traps, fly glues and		
	insectocutors wherever needed		
	PC18. follow hygiene & sanitation standards of Government bodies like FSSAI, APEDA and /or EIA or importing countries like FAO, EU standards after PC 20		
	and for Lin or importing countries like FAO, EO Stalladius after FC 20		







	<ul> <li>PC19. use effective loading and unloading systems</li> <li>PC20. proper stock rotation (First in First out) to be practised</li> <li>PC21. segregate damaged/ non-conforming products from other products to designate area for appropriate disposition</li> <li>PC22. fumigate containers depending upon product and contamination or as per customers' requirement</li> <li>PC23. avoid smoking, spitting, eating etc near food storage area</li> <li>PC24. ensure reefers are covered, clean, free from pest infestation &amp; other contaminants</li> <li>PC25. dispose cold storage plant waste in the designated areas safely as per company's policies and rules</li> <li>PC26. ensure to be safe while handling machines(generator, compressor, condensor etc), gas (ammonia) and chemicals(ethylene, refrigerants etc)</li> <li>PC27. keep the floors free from oil, water and grease to avoid slippery surface</li> <li>PC28. cut nails regularly and avoid applying nail paint. Avoid wearing bangles, rings, and chains in cold storage</li> <li>PC29. wash hands with soap solution and dry under a dryer as they enter for duty or after using wash room</li> <li>PC30. periodic examination of protective devices, pressure vessels and pipelines, and parts of pipework by a competent person to prevent defect that may give rise to danger</li> <li>PC31. ensure workers suffering from abscess, boils etc.</li> </ul>		
	PC31. ensure workers suffering from abscess, boils etc. fround be relieved from food handling PC32. develop personal hygiene habits like brushing teeth, taking shower everybody, wearing clean and tidy clothes after ironing etc		
Knowledge and Unders			
A. Organizational	The individual on the job needs to know and understand:		
Context (Knowledge of the company / organization and its processes)	<ul> <li>KA1. company's HR policies on personnel management</li> <li>KA2. company's reporting structure</li> <li>KA3. occupational health and safety standards</li> <li>KA4. cold storageplant inspection checklist</li> <li>KA5. company's sanitary standard operating procedures</li> <li>KA6. procedures to follow during emergency maintenance issues</li> <li>KA7. technical standards for design and construction of cold storages: Bureau of Indian standards(BIS), International standard(ISO) etc</li> </ul>		







B. Technical	The individual on the job needs to know and understand:		
Knowledge	KB1. the purpose and usage of protective gears such as gloves , jackets etc. while working		
	KB2. use of first aid at workplace		
	KB3. cold storage order 1980		
	KB4. food safety and standards act 2006		
	KB5. reporting procedure or heirarchy for signs of damage and potential hazards KB6. methods to minimize accidental risks		
	KB7. safe storage and handling of chemicals like refrigerants, ammonia, ethylene etc		
	KB8. loading and unloading systems		
	KB9. standard operating procedure for safety drills and equipment maintenance		
	KB10. operation of machines: compressor, condensor, evaporator etc		
	KB11. emergency procedures to be followed in case of an mishap such as fire,		
	accidents, etc. and communication of safety instructions to subordinate		
	staff		
	KB12. emergency responses in case of malfunctioning of refrigeration equipment as		
	a whole or its components like evaporator, condenser or compressor		
	KB13. solid, liquid and gaseous waste disposal, treatment norms and equipment		
	KB14. necessary action to be taken for the hazards identified		
	KB15. knowledge of Quality systems like BRC, FSSAI, ISOFSSC, HACCP etc		
Skills (S)			
A. Core Skills/	Reading Skills		
A. Core Skills/ Generic Skills	Reading Skills  The user/individual on the job needs to know and understand how to:		
	The user/individual on the job needs to know and understand how to:  SA1. read and interpret the relevant organisation policies, procedures and		
	The user/individual on the job needs to know and understand how to:  SA1. read and interpret the relevant organisation policies, procedures and diagrams that identify health, safety and safe environmental practices.		
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The us	ser/individual on the job needs to know and understand how to:
SB1.	take preventive measures for the identified hazards

SB2. select appropriate hand tools and personal protection equipment

SB3. identify first aid needs in case of an injury

#### **Plan and Organize**

The user/individual on the job needs to know and understand how to: SB4. formalize and display evacuation plan at strategic locations

#### **Customer Centricity**

The user/individual on the job needs to know and understand how to:

SB5. ensure targeted product delivery by practicing stipulated standards of occupational health safety and environmental measures

#### **Problem Solving**

The user/individual on the job needs to know and understand how to:

SB6. take care of personal and equipment protection

SB7. identify the hazards and suggest possible solutions

#### **Analytical Thinking**

The user/individual on the job needs to know and understand how to:

SB8. use safety equipment such as fire extinguisher during fire accidents

SB9. store tools in a safe way

SB10. analyse the seriousness of the hazards

#### Critical Thinking

The user/individual on the job needs to know and understand how to:

SB11. evolve smooth workflow by avoiding hazards at workplace

SB12. evaluate and apply the possible solutions for the hazards, as necessary

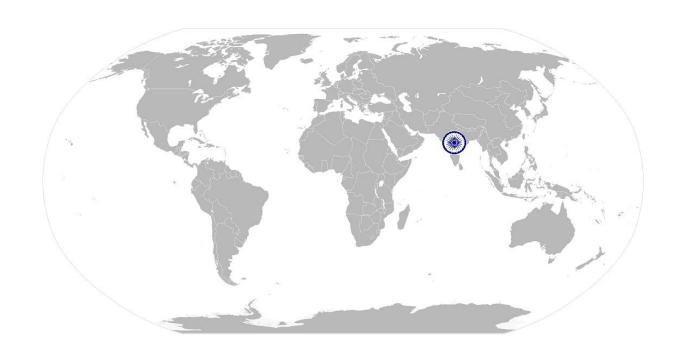






# **NOS Version Control**

NOS Code	LSC/N9901		
Credits(NSQF)	TBD	Version number	1.0
Industry	Logistics	Drafted on	08/08/16
Industry Sub-sector	Cold chain logistics	Last reviewed on	11/01/17
Occupation	Transportation	Next review date	11/01/20





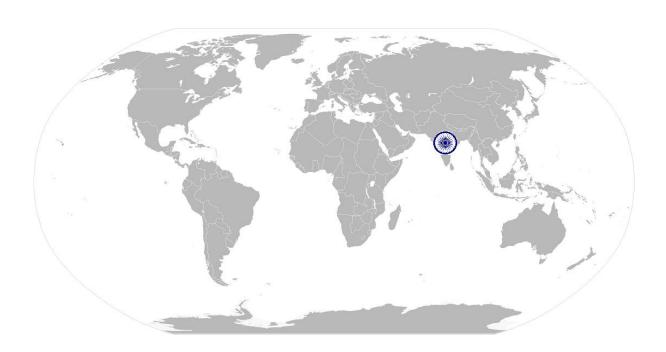




LSC/N9902

Communicate effectively with colleagues and clients

# National Occupational Standard



# **Overview**

This unit is about coordinating and communicating effectively with seniors, colleagues and clients to achieve a smooth workflow.







Unit Code	LSC/N9902		
Unit Title	Communicate effectively with colleagues and clients		
(Task)  Description	This OS unit is about coordinating and communicating effectively with seniors		
Description	colleagues and clients to achieve a smooth workflow		
Scope	This unit/task covers the following:		
	<ul> <li>Interact with seniors</li> <li>Communicate with colleagues</li> <li>Communicate effectively with clients</li> </ul>		
Performance Criteria(F	PC) w.r.t. the Scope		
Element	Performance Criteria		
Interacting with seniors	To be competent, the user/ individual must be able to: PC1. understand the work output requirements, targets, performance indicators and incentives PC2. deliver quality work on time and report any anticipated reasons for delays PC3. escalate unresolved problems or complaints to the relevant superior PC4. communicate project progress proactively to the superior PC5. receive feedback on work standards PC6. document the completed work schedule and handover to the superior		
Communicating with colleagues	To be competent, the user/ individual must be able to:  PC7. exhibit trust, support and respect to all the colleagues in the workplace  PC8. aim to achieve hassle free cold chain operation  PC9. help and assist colleagues with information and knowledge  PC10. seek assistance from the colleagues when required  PC11. identify the potential and existing conflicts with the colleagues and resolve  PC12. pass on essential information to other colleagues on timely basis  PC13. maintain the etiquette, use polite language, demonstrate responsible and disciplined behaviors to the colleagues  PC14. interact with colleagues from different departments: ripening chamber, cold storage, transport, packhouse etc to effectively carry out the work among the team and understand the nature of their work  PC15. put team over individual goals and multi task or share work where necessary supporting the colleagues  PC16. highlight any errors of colleagues, help to rectify and ensure quality output  PC17. work with cooperation, coordination, communication and collaboration, with shared goals and supporting each others performance		
Communicating effectively with clients	To be competent, the user/ individual must be able to: PC18. ask relevant questions to the client and identify their needs PC19. possess strong knowledge on market and cold chain operation PC20. brief the client clearly on potential costs and challenges involved in the cold chain industry PC21. communicate with the client in a polite, professional and friendly manner		







	PC22. build effective but impersonal relationship with the client
	PC23. ensure the appropriate language and tone are used with clients
	PC24. listen actively and have a two way communication
	PC25. be sensitive to the gender, cultural and social differences such as modes of greeting, formality, etc.
	PC26. understand the client expectations correctly and provide the appropriate products and services
	PC27. understand the client dissatisfaction and address or escalate their complaints effectively
	PC28. maintain a positive, sensible and cooperative manner all time
	PC29. ensure to maintain a proper body language, dress code, gestures and etiquettes towards the client
	PC30. avoid interrupting the client while they talk
	PC31. ensure to avoid negative questions and statements to the client
	PC32. inform the client on any issues or problems before hand and also on the developments involving them
	PC33. ensure to respond back to the client immediately for their voice messages, emails, apps, etc.
	PC34. develop good rapport with the client and promote other products and services
	PC35. seek feedback from the client on their understanding to what was discussed
	PC36. explain the terms and conditions clearly
Knowledge and Unders	standing (K)

A. Organizational	The individual on the job needs to know and understand:		
Context  (Knowledge of the company / organization and its processes)	vision, mission and values of the company business and performance of the company company's policies on personnel management, effective team work at workplace company's HR policies company's reporting structure company's documentation policy company's customer profile occupational health and safety standards company's policy on business ethics and code of conduct		
B. Technical Knowledge	The individual on the job needs to know and understand:  KB1. methods for effective communication with various categories of people and the different departments in the organization  KB2. significance of team coordination and productivity targets of the organisation  KB3. how to record the job activity as required on various types of documents  KB4. how to use computer or smartphone to communicate effectively and productively  KB5. significance of helping colleagues with specific issues and problems  KB6. importance of meeting quality and time standards as a team		







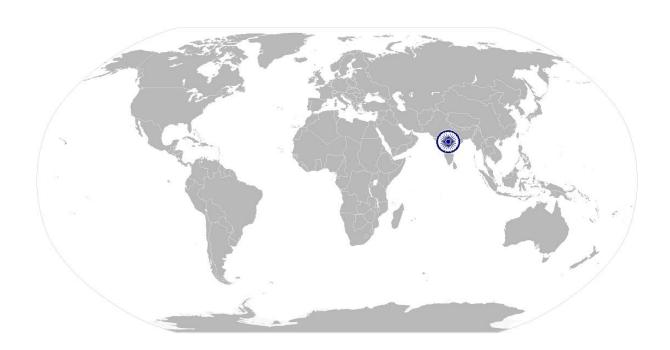
	KB7. how to practice effective listening and talking		
	KB8. effective use of voice tone and pitch for communication		
	KB9. how to demonstrate ethics and convey discipline to the clients		
	KB10. how to build effective working relationship with mutual trust and respect		
	within the team		
Skills (S)	KB11. importance of dealing with grievances effectively and in time		
Skills (S)			
A. Core Skills/	Reading Skills		
Generic Skills	The user/ individual on the job needs to know and understand how to:		
	SA1. read job sheets, company policy documents and information displayed at the		
	workplace		
	SA2. read notes/comments from the senior		
	Writing Skills		
	The user/ individual on the job needs to know and understand how to:		
	SA3. fill up documentation pertaining to job requirement		
	Oral Communication (Listening and Speaking skills)		
	The user/individual on the job needs to know and understand how to:		
	SA4. interact with team members to work efficiently		
	SA5. communicate effectively with senior to achieve smooth workflow		
	SA6. communicate effectively with the communicate effectively with them		
	SA7. use language that the client or colleague understands		
	SA8. use the communication systems of the company, e.g., telephone, fax, public		
	announcement systems		
	SA9. E-mail and use Internet for communicating		
	SA10. use of audio-visual aids to communicate complex issues		
B. Professional Skills	Decision Making		
	The user/ individual on the job needs to know and understand how to:		
	SB1. spot and communicate potential areas of disruptions to work process and		
	report the same		
	SB2. report to supervisor and deal with a colleague individually, depending on the		
	type of concern		
	Plan and Organize		
	The user/ individual on the job needs to know and understand how to:		
	SB3. plan communication strategy in order to avoid conflicts and work disruption		
	Customer Centricity		
	·		
	The user/ individual on the job needs to know and understand how to:		
	SB4. practice patient listening, careful talking and paraphrasing in order to avoid		
	misunderstanding		
	Problem Solving		
	The user/individual on the job needs to know and understand how to:		
	SB5. coordinate with different departments and multi-task as necessary		
	SB6. contribute to quality of team work and achieve smooth workflow		







SB7. share work load as required		
SB8. delegate work in consultation with senior or as necessary instead of allowing		
work to pile up		
Analytical Thinking		
The user/ individual on the job needs to know and understand how to:		
SB9. resolve recurring inter-personal conflicts by clear and two-way dialogue		
Critical Thinking		
The user/ individual on the job needs to know and understand how to:		
SB10. improve work processes by interacting with others and adopting best		
practices		







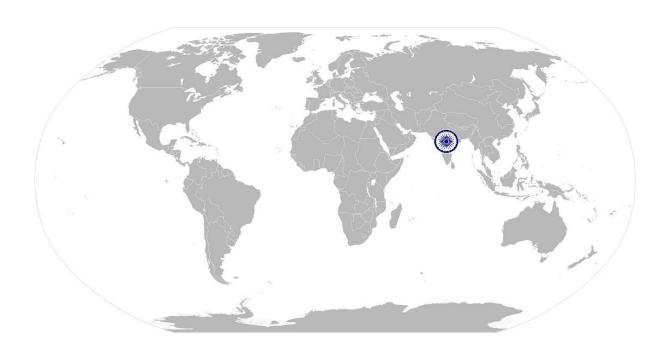


## LSC/N9902

# Communicate effectively with colleagues and clients

# **NOS Version Control**

NOS Code	LSC/N9902		
Credits(NSQF)	TBD	Version number	1.0
Industry	Logistics	Drafted on	08/08/16
Industry Sub-sector	Cold chain logistics	Last reviewed on	11/01/17
Occupation	Transportation	Next review date	11/01/20



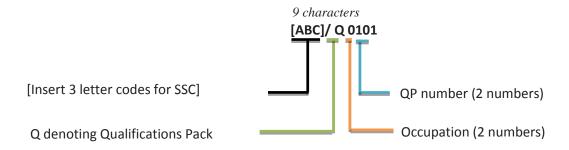




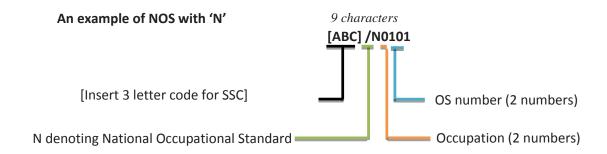
#### **Annexure**

#### Nomenclature for QP and NOS

## **Qualifications Pack**



#### **Occupational Standard**







The following acronyms/codes have been used in the nomenclature above:

Sub-sector	Range of Occupation numbers
Land Transportation	11,14
Shipping Transportation	12,14
Air Transportation	13
Warehousing Storage	21,23
Warehouse Packaging	22,23
Courier and Mail Services	30
Shipping / Port Operation	46 – 60
Air cargo operation	61 – 75
EXIM logistics	76 – 85
Cold Chain Logistics	86 - 95
Generic Occupations	96 – 99

Sequence	Description	Example
Three letters	Industry name	LSC
Slash	/	/
Next letter	Whether <b>Q</b> P or <b>N</b> OS	Q/N
Next two numbers	Occupation code	01
Next two numbers	OS number	01







#### **CRITERIA FOR ASSESSMENT OF TRAINEES**

<u>Job Role</u> Reefer Vehicle Operator

**Qualification Pack** LSC/Q8901

**Sector Skill Council** Logistics

#### **Guidelines for Assessment**

- 1. Criteria for assessment for each Qualification Pack will be created by the Sector Skill Council. Each Performance Criteria (PC) will be assigned marks proportional to its importance in NOS. SSC will also lay down proportion of marks for Theory and Skills Practical for each PC
- 2. The assessment for the theory part will be based on knowledge bank of questions created by the SSC
- 3. Individual assessment agencies will create unique question papers for theory part for each candidate at each examination/training center (as per assessment criteria below)
- 4. Individual assessment agencies will create unique evaluations for skill practical for every student at each examination/training center based on this criteria
- 5. To pass the Qualification Pack, every trainee should score a minimum of 70% in every NOS
- 6. In case of successfully passing only certain number of NOS's, the trainee is eligible to take subsequent assessment on the balance NOS's to pass the Qualification Pack

	Perfori	mance Criteria	Total Marks (350)	Out of	Theory	Skills Practical
	PC1.	take stock of the pending tasks/ shipments, brief the work plan and responsibility allocations to loaders and unloaders and coordinate for delivery orders		3	1	2
LSC/N8901 Inspect the	PC2.	be aware of the nature of product, type of packaging used, place of origin and final destination, quantity, weight and dimension of product like fruits, vegetables, meat, pharma and other perishable products, temperature required and other conditions of the reefer transport	50	4	1	3
reefer unit	PC3.	Ensure the inside of unit is clean and correct functioning of the cooling unit, check the unit for physical damages, technical unit functions of the reefer unit and the generator set according to the manufacturer and shipping specifications and ensure the reefer machinery is running properly at correct settings		4	1	3
	PC4.	check the refrigerant and lubricant level, electric insulation value for compressor, motor and heaters, ensure battery level is in range		3	1	2



10/2	N·S·D·C
X	National Skill Development
/ \	Corporation

IOIALI			5	0
TOTAL		30		
POINTS		50	15	35
PC15.	ensure the reefer unit is ready to load products	3	1	2
	equipment before starting	3	1	2
PC14.	perfect condition test the thermometer and cooling			_
PC13.	handling equipment storage racks ensure unit is odor free and system is in	3	1	2
PC12.	keep the doors closed at all times except while performing the storage operations and check the conditions of the material	3	1	2
PC11.	avoid pre cooling in open environment resulting in condensation on the reefer interior surfaces once the doors are opened and ensure the interior surface of the reefer container is cool to the desired carrying temperature	4	1	3
PC10.	ensure the environment conditions in the cold store and the reefer vehicle are the same	3	1	2
PC9.	set the reefer vehicle with the correct temperature for the respective products	4	1	3
PC8.	calibrate the sensors and detect proper working of the unit	3	1	2
PC7.	preset the temperature setting, ensure the cooling effects are in proper direction, pre cool the reefers for the required amount of time before loading and maintain the temperatures at pre cooled or pre set temperature level	3	1	2
PC6.	ensure the interior surfaces of the vehicle are made of suitable materials based on the type of product to be loaded and no abnormal noises from the components	3	1	2
163.	breakage in the reefer unit, inspect the reefer for any leakage from roof, open spaces, etc. effectively inspect the different parameters such as cleaning, disinfection and temperature control of the reefer vehicle, loading equipments such as hand trucks, forklift, conveyors, etc. and the pallets	4	1	3
PC5.	supervise the cleaning of any spills or			Corp

	Perfori	mance Criteria	Total Marks (350)	Out of	Theory	Skills Practical
LSC/N8902 Monitor the product loading and	PC1.	inspect the load before unloading begins, ensure the load has not moved positions and no damages caused during transit and assign spaces for loading and	50	3	1	2



unloading operations



	Qualifications Pack For Reefer \
	unloading activity to take place
PC2.	check the quality, quantity and condition
	of the unloaded goods against the bill,
	ensure if the order and the delivery
	matches and inform the concerned
	person on the loading and dispatch
	schedule
PC3.	ensure the required protective gears are
	used by the workers, instruct loaders to
	maximize space during loading, ensure
	proper spacing and air flow movement
	while loading and ensure the loading
	operation is carried out in a cold
	tunnel/controlled environment where
	the temperature of the reefer container
	and the cold store are the same
PC4.	ensure the products are loaded in
, 04.	convenience to the delivery schedule
	within their designated compartments a
	their appropriate temperature, any
	special delivery instructions, plan and
	other requirements and be aware of the
	hazards present and precautions to be
	taken in the delivery plan
PC5.	monitor to assess, clean and disinfect the
	unloading areas as per requirement and
	ensure the area is safe and suitable for
	the products with respect to suitability of
	ground, stability, traffic management
	and other site conditions
PC6.	ensure unloading happens safely,
	unstable loads do not fall to the ground
	and timelines are met. Also make sure to
	rectify and remove the load safely if the
	position is changed or any damage
	caused during transit
PC7.	ensure the persons allocated are skilled
	to perform the job for every product
	specific, ensure they do not jump on and
	off the vehicle while unloading, take
	proper unloading access such as
	stairways, platform, etc. and ensure the
	products are not dragged off the vehicle
PC8.	identify the method of unloading such as
. 00.	manual, cranes, forklift, etc. and provide
	sufficient instructions to the people in
	case of manual unloading, find
	alternative ways of unloading in case if
	manual unloading is risky
PC9.	identify the precautions and assess
PC9.	identify the precautions and assess sufficiently the ways to reduce risk of

3	1	2
5	2	3
4	1	3
4	1	3
4	1	3
3	1	2
4	1	3
3	1	2
		51



**POINTS** 

**TOTAL POINTS** 

	Qualifications Pack For Reefer Ve	hicle Opera	tor	-	Nation Skill D	D · C nal Development ration
PC10.	ensure the products are immediately shifted to the correct temperature controlled storage conditions after unloading and be aware of the size and stability of the loads		4	1	3	
PC11.	ensure the products are maintained at appropriate temperature at the time of unloading and record the temperature readings and product condition while unloading		4	1	3	
PC12.	keep aside the extra goods that do not meet the requirement and replace the items from warehouse in case of any damaged or missing item		3	1	2	
PC13.	communicate to the workers on work instructions and in case of any deviations to the concerned person		3	1	2	
PC14.	record the signs of spillage or damage also if any and prepare documentation with respect to bill of lading, order and delivery, inspection report on the condition of unloaded products, damage and returns, self inspection, etc.		3	1	2	

	Perforr	mance Criteria	Total Marks (350)	Out of	Theory	Skills Practical
	PC1.	understand the job requirements, delivery schedules for the day, vehicle assigned and the type of goods		3	1	2
	PC2.	check the delivery destinations, chart out routes in case of multiple destinations, plan the trip and manage road time for delivery		3	1	2
LSC/N8903	PC3.	coordinate the time and location of delivery and be familiar with the nearby landmarks		3	1	2
Operate and drive the reefer vehicle safely	PC4.	carry valid heavy duty driving license for refer vehicle preferably with ghat/hill driving permit, all necessary papers while driving such as license, insurance and documents related to the goods carried such as order copy	50	3	1	2
	PC5.	ensure the vehicle is not over loaded, be familiar with the quantity of goods to be delivered, ensure the doors are locked and the other parameters related to temperature within the vehicle, vehicle location monitoring, etc.		4	1	3
	PC6.	be updated with the delivery details and traffic management plan and intimate		3	1	2



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the customers on the time of arrival		54	
PC7. be aware of the refrigerator temperature sensor, refrigerator operator sensor, fuel level sensor in refrigerator fuel tank, external temperature sensor, etc.	4	1	3
PC8. inspect the vehicle condition before departure and check for brakes, stepney, lights, petrol, etc. as required, ensure effective driving techniques and adherence to speed policies	4	1	3
PC9. take adequate rest before driving to avoid accidents on the road and cause loss of men and material and ensure to be medically fit while driving	3	1	2
PC10. fasten seat belt while driving, drive smoothly and at the correct speed using the accelerator, steering control, gear, etc. properly, ensure conformance and updated knowledge to traffic regulations, and follow the assigned routes and minimize off route distances if any	4	1	3
PC11. take appropriate safety measures while driving such as avoiding alcohol, no usage of cell phones, etc. while driving	3	1	2
PC12. perform a post trip check on the vehicle and ensure to comply to the delivery timing committed with the customers	3	1	2
PC13. collect the payment as specified from the delivery destination, get the credit note signed if any, provide bills or receipts to the customers and obtain the delivery acknowledgement as required from the customers	3	1	2
PC14. maintain mileage and kilometer logs and record the expenses and incomes during the trip	3	1	2
PC15. fill the trip sheet as to name, time, date, destination, goods delivered, etc. and document the bills or other documents obtained from the customers	4	1	3
POINTS	50	45	25
	30	15	35

	Perforr	nance Criteria	Total Marks (350)	Out of	Theory	Skills Practical
LSC/N8904 Supervise the load in transit for product	PC1.	make sure the circulation of temperature controlled air is throughout the entire load while transporting chilled products such as fruit, vegetables, pharma, dairy, etc.	50	3	1	2



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		Qualifications Pack For Reejer ve	nicie Opera	ιοι		Corpora
safety	PC2.	ensure the internal air circulation is constantly maintained inside the reefer vehicle, equip the vehicle with an on board electronic temperature monitoring device and use a generator back up to supply power in case of long transit time		3	1	2
	PC3.	place the container on power for few hours before the transit, in case of non availability of generator so that ambient air accumulated inside the container during loading is expelled		3	1	2
	PC4.	take into account the nature of the product, local conditions and any seasonal variations		3	1	2
	PC5.	monitor and meet the temperature device operation and optimum temperature compliance, calibrate the temperature and humidity monitoring devices such as data loggers at predetermined intervals and ensure to manage the temperature in multiple zones		4	1	3
	PC6.	check for the label clearly stated and affixed on the products with controlled storage conditions such as "Time and Temperature sensitive" or "Do not Freeze", etc.		4	1	3
	PC7.	use the temperature indicators only when appropriate to monitor the products during shipment and monitor the products at every stage of the journey ensuring their correct functionality		3	1	2
	PC8.	ensure the temperature check devices are in working conditions in case of automatic devices and ensure the prescribed temperatures are maintained and check the refrigeration units		4	1	3
	PC9.	ensure to provide fresh air ventilation or dehumidification where required and the cooling units are active throughout the journey including stops and rest		3	1	2
	PC10.	ensure the vehicles are equipped with alarms, ensure transit happens at the cooler climate (at nights) or with a generator or storage back up and do not operate the reefer machinery when container doors are open		3	1	2
	PC11.	ensure not to use energy saving modes of the cooling unit, sufficient spacing around and within the load and ensure the corners of the cartons are supported by pallet		3	1	2
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TOTAL POINTS

	Qualifications Pack For Reefer Ve	hicle Opera	tor	-	Nation Skill D	D · C nal Development tration
PC12.	check the loading patterns for every commodity is maintained as per requirement and the cargo packaging to ensure quality and specifications of the product is maintained during transportation		3	1	2	
PC13.	understand which solution best matches the needs to assess the safety of the products in transit		3	1	2	
PC14.	open the vehicle doors with the products only during loading and unloading, ensure necessary environment controls are in place for controlled storage conditions requirement and avoid the entry of pests into the reefer transport		4	1	3	
PC15.	ensure the product freshness and quality is maintained, record the temperature conditions in transit and document the quality of products and other details as required at every stage throughout the journey		4	1	3	
POINTS			50	15	35	

	Performance Criteria	Total Marks (350)	Out of	Theory	Skills Practical
	PC1. review the job card, understand the work to be carried out and the manufacturer specifications related to the vehicle		3	1	2
	PC2. clean and organize the workshop before the activity and place the correct tools required for the service and maintenance		3	1	2
	PC3. mix solutions or other compounds for the activity and ensure the vehicle is placed on a suitable platform to begin service and maintenance activity	50	3	1	2
LSC/N8905 Maintain the reefer vehicle	PC4. ensure the residues of previous cargo has been removed before loading the next batch and timely maintenance is carried out of the devices and vehicle by calibration and adjustments as required		3	1	2
	PC5. ensure the components and vehicle are clean and conditioned and perform service and repairs as required during transit to these sensors and any other vehicle parts, following the standard operating procedures		3	1	2
	PC6. inspect the vehicle on regular basis for tyres, lights, body work, wheel fixings, load, etc.; vehicle tyres in transit and fill air on regular basis		3	1	2



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	ensure the working condition of the temperature and fuel sensors in the vehicle during transit and smooth running of vehicles during transit	3	1	2
	manage time, materials and cost effectively and diagnose faults and service requirements of the vehicle	3	1	2
	use the appropriate methodology for testing and diagnosis, be aware of the various machines and tools used for emergency repair and maintenance, obtain the correct spare parts, lubricants, coolants, oils and grease as required and ensure no damage is caused while service and repair	5	1	4
	conduct inspection of electrical and electronic systems in the vehicle, resolve the system failures as the monitoring systems are crucial to comply to the industry regulations, monitor minor component repair, oil change and lubrication and fit and balance the replaced and refitted parts	5	1	4
	perform the emergency repairs such as changing tyres in case of puncture, checking on light bulbs, etc.	4	1	3
	take the required precautions to avoid any damage to the vehicle and monitor the mechanical and electrical functioning of the vehicle	3	1	2
	ensure to keep the work area clean and tidy	3	1	2
	verify the results of inspections and service with the vehicle specifications and requirements and port to the concerned authority on any malfunctions or repair in the vehicle or tools and equipments	3	1	2
PC15.	observe and document any malfunctions or repair in the vehicle, record all the service and maintenance activities and document the repair activities undertaken providing all required details such as time, date of service and repair, activities undertaken, any malfunction, etc	3	1	2
POINTS		50	15	35
TOTAL PO	DINTS			50

	Performance Criteria	Total Marks (350)	out of	Theory	Practical
LSC/N9901	PC1. assess the various health, safety and	50	5	2	3





Maintain food and personnel safety, health and hygiene in cold storage plant

necessary steps to eliminate or minimize the hazards; analyze the causes of accidents at the workplace; take preventive measures to avoid risk of burns and other injury due to contact with hot surfaces, gas, fire, hot fluids/ liquids, etc  PC2. ensure the employees have access to first aid kit when needed; ensure to use personal protective equipment and safety gear such as gloves, jacket, footwear etc. for loading and unloading material in cold rooms to protect themselves from hypothermia, frostbite etc;  PC3. ensure to display safety signs at places where necessary for people to be cautious; use rubber mats in the places where floors are constantly wet; ensure electrical precautions such as insulated clothing, adequate equipment insulation, dry work area, switch off the power supply when not required, etc; practice correct emergency procedures: operating fire extinguishers, emergency exits, etc; unplug the control panel, compressor, condenser etc before performing maintenance; report to the superior on any problems and hazards identified  PC4. install fire alarms (electrical/manual) in cold store/deep freeze and keep other safety devices like hammer/mallet in the storage area  PC5. maintain appropriate ventilation in the cold rooms to avoid unacceptable accumulation of heat, condensation or odors; check and review the cold storage areas frequently  PC6. stack litems in an organized way and use safe lifting techniques to reduce risk of injuries from handling procedures at the storage areas, use effective loading and unloading systems; proper stock rotation (First in First out) to be practiced; segregate damaged/ non-conforming products from other products to designate area for appropriate disposition  PC7. ensure no sign of pest infestation and install roden traps, fly glues and insectocutors wherever needed; follow hygiene & sanitation standards of Government bodies like FSSAI, APEDA and /or EIA or importing countries like FAO, EU standards; fumigate containers depending upon product and contamination or as pe	Qualifications Pack For Reefer Vehic	le Operator	/	Corpor
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paint. Avoid wearing bangles, rings, and chains in cold storage; develop personal hygiene habits like brushing teeth, taking shower everybody, wearing clean and tidy clothes after ironing etc; wash hands with soap solution and dry under a dryer as they enter for duty or after using wash room  PC9 ensure reefers are covered clean free from	PC8. avoid smoking, spitting, eating etc near food			
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teeth, taking shower everybody, wearing clean and tidy clothes after ironing etc; wash hands with soap solution and dry under a dryer as they enter for duty or after using wash room	storage; develop personal hygiene habits like brushing		1	1
clothes after ironing etc; wash hands with soap solution and dry under a dryer as they enter for duty or after using wash room  PC9 ensure reefers are covered clean free from	teeth, taking shower everybody, wearing clean and tidy		1	1
and dry under a dryer as they enter for duty or after using wash room  PC9 ensure reefers are covered clean free from				
using wash room  PC9 ensure reefers are covered clean free from	=			
PC9 ensure reefers are covered clean free from				
			4	2
pest infestation & other contaminants		3	1	2



rules

slippery surface

rise to danger

**TOTAL POINTS** 

PC13.

**POINTS** 

Qualifications Pack For Reefer Vehicle Operator

PC10. dispose cold storage plant waste in the

PC11. ensure to be safe while handling

etc should be relieved from food handling

designated areas safely as per company's policies and

machines(generator, compressor, condenser etc), gas (ammonia) and chemicals(ethylene, refrigerants etc); keep the floors free from oil, water and grease to avoid

pressure vessels and pipelines, and parts of pipework

by a competent person to prevent defect that may give

periodic examination of protective devices,

ensure workers suffering from abscess, boils

	*	N·S· Nation Skill D Corpo	D·C nal revelopment ration
5	2	3	
3	1	2	
5	2	3	

1

20

50

1

30

2

50

	Performance Criteria	Total Marks (350)	out of	Theory	Practical
	PC1. understand the work output requirements,		4	2	2
	targets, performance indicators and incentives  PC2. deliver quality work on time and report any anticipated reasons for delays; escalate unresolved problems or complaints to the relevant superior; receive feedback on work standards; document the completed work schedule and handover to the superior		4	2	2
	PC3. exhibit trust, support and respect to all the colleagues in the workplace		3	1	2
	PC4. aim to achieve hassle free cold chain operation	50	4	2	2
LSC/N9902 Communic	PC5. help and assist colleagues with information and knowledge; seek assistance from the colleagues when required; pass on essential information to other colleagues on timely basis; highlight any errors of colleagues, help to rectify and ensure quality output		3	1	2
effectively	PC6. identify the potential and existing conflicts with the colleagues and resolve		4	1	3
with colleagues and clients	PC7. maintain the etiquette, use polite language, demonstrate responsible and disciplined behaviors to the colleagues		3	1	2
	PC8. interact with colleagues from different departments: ripening chamber, cold storage, transport, packhouse etc to effectively carry out the work among the team and understand the nature of their work; put team over individual goals and multi task or share work where necessary supporting the colleagues; work with cooperation, coordination, communication and collaboration, with shared goals and supporting each others performance		3	1	2
	PC9. ask relevant questions to the client and identify their needs; brief the client clearly on potential costs and challenges involved in the cold chain industry		4	2	2



**TOTAL POINTS** 

**GRAND TOTAL** 

Qualifications Pack For Reefer Vehicle	e Operat	or	1	N·S· Nation Skill Do Corpor	al evelopment
PC10. possess strong knowledge on market and cold chain operation		4	2	2	
PC11. communicate with the client in a polite, professional and friendly manner; build effective but impersonal relationship with the client; ensure the appropriate language and tone are used with clients; listen actively and have a two way communication; be sensitive to the gender, cultural and social differences such as modes of greeting, formality, etc.; maintain a positive, sensible and cooperative manner all time; ensure to maintain a proper body language, dress code, gestures and etiquettes towards the client; avoid interrupting the client while they talk		6	2	4	
PC12. understand the client expectations correctly and provide the appropriate products and services; understand the client dissatisfaction and address or escalate their complaints effectively; ensure to avoid negative questions and statements to the client; ensure to respond back to the client immediately for their voice messages, e-mails, apps, etc.; develop good rapport with the client and promote other products and services; inform the client on any issues or problems before hand and also on the developments involving them; seek feedback from the client on their understanding to what was discussed		6	2	4	
PC13. explain the terms and conditions clearly		2	1	1	
POINTS		50	20	30	

350

50