

|  |
| --- |
| **Model Curriculum**  **QP Name: Guest Service Executive (Housekeeping)**  **QP Code: THC/Q0201**  **QP Version: 3.0**  **NSQF Level: 4.5**  **Model Curriculum Version: 3.0** |
| **­**  Tourism & Hospitality Skill Council || #1216-1220, 12th Floor, Naurang House, Kasturba Gandhi Marg, Connaught Place , New Delhi – 110001, Landline # 011-41608056/8057 Ext.1102 |

Table of Contents

[Training Parameters 3](#_Toc134798904)

[Program Overview 4](#_Toc134798905)

[Training Outcomes 4](#_Toc134798906)

[Compulsory Modules 4](#_Toc134798907)

[Module 1: Introduction to Housekeeping Industry and Guest Service Executive (Housekeeping) 7](#_Toc134798908)

[Module 2: Monitor and Train Housekeeping Staff 8](#_Toc134798909)

[Module 3: Perform Inventory Management for Housekeeping Operations 10](#_Toc134798910)

[Module 4: Prepare for Housekeeping Operations 11](#_Toc134798911)

[Module 5: Monitor Housekeeping Activities 13](#_Toc134798912)

[Module 6: Perform Administrative Duties 14](#_Toc134798913)

[Module 7: Promote Effective Communication and Service Standard 15](#_Toc134798914)

[Module 8: Organizational Confidentiality and Guest’s Privacy 16](#_Toc134798915)

[Module 9: Monitor Health and Safety Standard 17](#_Toc134798916)

[Module 10: Introduction to Employability Skills 18](#_Toc134798917)

[Module 11: Constitutional values - Citizenship 19](#_Toc134798918)

[Module 12: Becoming a Professional in the 21st Century 20](#_Toc134798919)

[Module 13: Basic English Skills 21](#_Toc134798920)

[Module 14: Career Development & Goal Setting 22](#_Toc134798921)

[Module 15: Communication Skills 23](#_Toc134798922)

[Module 16: Diversity & Inclusion 24](#_Toc134798923)

[Module 17: Financial and Legal Literacy 25](#_Toc134798924)

[Module 18: Essential Digital Skills 26](#_Toc134798925)

[Module 19: Entrepreneurship 27](#_Toc134798926)

[Module 20: Customer Service 28](#_Toc134798927)

[Module 21: Getting ready for Apprenticeship & jobs 29](#_Toc134798928)

[Module 22: On-the-Job Training 30](#_Toc134798929)

[Annexure 31](#_Toc134798930)

[Trainer Requirements 31](#_Toc134798931)

[Assessor Requirements 32](#_Toc134798932)

[Assessment Strategy 33](#_Toc134798933)

[References 35](#_Toc134798934)

[Glossary 35](#_Toc134798935)

[Acronyms and Abbreviations 36](#_Toc134798936)

# Training Parameters

|  |  |
| --- | --- |
| **Sector** | Tourism and Hospitality |
| **Sub-Sector** | Hotels |
| **Occupation** | Housekeeping |
| **Country** | India |
| **NSQF Level** | 4.5 |
| **Aligned to NCO/ISCO/ISIC Code** | NCO-2015/5151.9900 |
| **Minimum Educational Qualiﬁcation and Experience** | Completed UG Certificate in relevant field with 3 years of relevant experience including apprenticeship  OR  Completed 2-year diploma after 12th with 2 years of relevant experience including apprenticeship  OR  Completed 3-year diploma after 10th in the relevant field with 3 years of experience including apprenticeship  OR  Previous relevant qualification of NSQF Level 4 with 1.5 years of experience including apprenticeship. |
| **Pre-Requisite License or Training** | NA |
| **Minimum Job Entry Age** | 18 years |
| **Last Reviewed On** | 31/01/2024 |
| **Next Review Date** | 31/01/2027 |
| **NSQC Approval Date** | 31/01/2024 |
| **QP Version** | 3.0 |
| **Model Curriculum Creation Date** | 31/01/2024 |
| **Model Curriculum Valid Up to Date** | 31/01/2027 |
| **Model Curriculum Version** | 3.0 |
| **Minimum Duration of the Course** | 540 Hours, 0 Minutes (including Employability Skills) |
| **Maximum Duration of the Course** | 540 Hours, 0 Minutes (including Employability Skills) |

# Program Overview

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

## Training Outcomes

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

* Explain the procedures of monitoring and training housekeeping staff
* Perform the tasks to manage Housekeeping inventory
* Describe the procedure to prepare for the Housekeeping activities
* Apply appropriate skills and knowledge to monitor and supervise various Housekeeping activities
* Perform the activities to handle various administrative duties
* Apply appropriate practices to promote effective communications with guests, colleagues, and superiors to achieve a smooth workflow
* Employ appropriate practices to ensure gender and age-sensitive service practices
* Describe the protocols to protect confidentiality of the organizational information and guests’ privacy
* Apply appropriate practices to monitor health, hygiene, and safety standard at the workplace

## Compulsory Modules

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

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| NOS and Module Details | Theory  Duration | Practical  Duration | On-the-Job Training Duration (Mandatory) | On-the-Job Training Duration (Recommended) | Total Duration |
| THC/N0242 & V2.0– Manage Housekeeping Staff and Inventory  NSQF Level 4.5 | **57:00** | **108:00** | **15:00** | **00:00** | **180:00** |
| Module 1: Introduction to Housekeeping Industry and Guest Service Executive (Housekeeping) | 02:00 | 00:00 | 00:00 | 00:00 | 02:00 |
| Module 2: Monitor and Train Housekeeping Staff | 25:00 | 32:00 | 00:00 | 00:00 | 57:00 |
| Module 3: Perform Inventory Management for Housekeeping Operations | 30:00 | 76:00 | 15:00 | 00:00 | 121:00 |
| THC/N0243 & V2.0 – Supervise Housekeeping Operations  NSQF Level 4.5 | **58:00** | **107:00** | **45:00** | **00:00** | **210:00** |
| Module 4: Prepare for Housekeeping Operations | 18:00 | 37:00 | 15:00 | 0:00 | 70:00 |
| Module 5: Monitor Housekeeping Activities | 20:00 | 35:00 | 15:00 | 00:00 | 70:00 |
| Module 6: Perform Administrative Duties | 20:00 | 35:00 | 15:00 | 00:00 | 70:00 |
| THC/N9902 & V2.0 – Ensure Effective Communication and Service Standard at Work Place  NSQF Level 4.5 | **15:00** | **15:00** | **00:00** | **00:00** | **30:00** |
| Module 7: Promote Effective Communication and Service Standard | 15:00 | 15:00 | 00:00 | 00:00 | 30:00 |
| THC/N9910 & V4.0 – Ensure to Maintain Organizational Confidentiality and Guest’s Privacy  NSQF Level 4.5 | **15.00** | **15.00** | **0.00** | **0.00** | **30.00** |
| Module 8: Organizational Confidentiality and Guest’s privacy | 15.00 | 15.00 | 0.00 | 0.00 | 30.00 |
| THC/N9907 & V2.0 – Monitor and Maintain Health, Hygiene and Safety at Workplace  NSQF Level 4.5 | **15.00** | **15.00** | **0.00** | **0.00** | **30.00** |
| Module 9: Monitor Health and Safety Standard | 15.00 | 15.00 | 0.00 | 0.00 | 30.00 |
| DGT/VSQ/N0102: Employability Skills (60 Hours) | **24:00** | **36:00** | **00:00** | **00:00** | **60:00** |
| Module 10. Introduction to Employability Skills | 0:30 | 01:00 | 00:00 | 00:00 | 01.30 |
| Module 11. Constitutional values – Citizenship | 0:30 | 01:00 | 00:00 | 00:00 | 01.30 |
| Module 12. Becoming a Professional in the 21st Century | 01:00 | 01:30 | 00:00 | 00:00 | 02.30 |
| Module 13. Basic English Skills | 04:00 | 06:00 | 00:00 | 00:00 | 10:00 |
| Module 14. Career Development & Goal Setting | 01:00 | 01:00 | 00:00 | 00:00 | 02:00 |
| Module 15. Communication Skills | 02:00 | 03:00 | 00:00 | 00:00 | 05:00 |
| Module 16. Diversity & Inclusion | 01:00 | 01:30 | 00:00 | 00:00 | 02.30 |
| Module 17. Financial and Legal Literacy | 02:00 | 03:00 | 00:00 | 00:00 | 05:00 |
| Module 18. Essential Digital Skills | 04:00 | 06:00 | 00:00 | 00:00 | 10:00 |
| Module 19. Entrepreneurship | 03:00 | 04:00 | 00:00 | 00:00 | 07:00 |
| Module 20. Customer Service | 02:00 | 03:00 | 00:00 | 00:00 | 05:00 |
| Module 21. Getting Ready for Apprenticeship & Jobs | 03:00 | 05:00 | 00:00 | 00:00 | 08:00 |
| Total Duration | **184:00** | **296:00** | **60:00** | **00:00** | **540:00** |

**Module Details**

# Module 1: Introduction to Housekeeping Industry and Guest Service Executive (Housekeeping)

***Bridge Module***

**Terminal Outcomes:**

#### Outline the overview of Skill India Mission

#### Describe the scope of Hospitality Industry

#### Define the roles and responsibilities of a Guest Service Executive (Housekeeping)

#### Explain the scope of work for a Guest Service Executive (Housekeeping)

|  |  |
| --- | --- |
| Duration: *02:00* | Duration: *00:00* |
| **Theory – Key Learning Outcomes** | **Practical – Key Learning Outcomes** |
| * Discuss the objectives and benefits of the Skill India Mission * Describe the Tourism and Hospitality Industry and its sub-sectors * Elaborate the hierarchy of Hotel of small, medium and large establishments * Discuss the job role and job opportunities as a Guest Service Executive (Housekeeping) in the Tourism and Hospitality Industry * Explain basic terminologies used in Hotel Industry | NA |
| **Classroom Aids** | |
| Whiteboard, Markers, Duster, Projector, Laptop, Presentation | |
| **Tools, Equipment and Other Requirements** | |
| NA | |

# Module 2: Monitor and Train Housekeeping Staff

***Mapped to THC/N0242 & V2.0***

**Terminal Outcomes:**

* Employ appropriate procedure to schedule and roster the manpower as required for Housekeeping operations
* Describe the staff performance and attendance monitoring procedures
* Perform team management and manpower hiring activities
* Perform the activities of planning, implementing and organizing the training sessions for the Housekeeping staff
* Apply appropriate practices to maintain related records and reports

|  |  |
| --- | --- |
| Duration: 25*:00* | Duration: 32*:00* |
| **Theory – Key Learning Outcomes** | **Practical – Key Learning Outcomes** |
| * Explain the significance and procedures of staff scheduling and rostering for Housekeeping duties * Discuss the factors to be considered while planning the staff roster * Describe the methods to monitor the performance and attendance of the staff * Elaborate the techniques of resource management and conflict management * Discuss the importance and procedure of effective team management and staff training * Explain the types of records and reports to be maintained by the Guest Service Executive (Housekeeping) | * Employ appropriate practices to ensure availability of adequate Housekeeping staff * Apply appropriate practices to arrange for backup in case of unplanned leaves of any employee * Role play on screening job applications and hiring new employees * Prepare a sample duty roster for the housekeeping staff * Dramatize a situation on how to brief the staff on their allocated duties and relevant procedures * Prepare a sample staff attendance record * Show how to check for staff workload, assist them to prioritize their workload according to the requirement, and evaluate their performance * Employ appropriate practices to identify the training needs and implementing the training plan * Dramatize a situation on resolving conflicts and escalation of tough issues to the Supervisor * Show how to prepare and maintain sample reports regarding work hours, payrolls, and other employee information |
| **Classroom Aids** | |
| Training kit (Trainer guide, Presentations), White board, Marker, Projector, Laptop, Presentation, Participant Handbook and Related Standard Operating Procedures | |
| **Tools, Equipment and Other Requirements** | |
| Sample duty roster, Sample format of staff attendance record, Sample performance report, Sample reports regarding working hours, payrolls, employee information, etc. | |

# Module 3: Perform Inventory Management for Housekeeping Operations

***Mapped to THC/N0242 & V2.0***

**Terminal Outcomes:**

* Describe the inventory management and stock rotation procedure for the Housekeeping material and supplies
* Apply appropriate knowledge and skills for storing and maintaining various tools, equipment, and other Housekeeping materials
* Apply appropriate practices to maintain PAR Stock level for the Housekeeping pantry
* Perform the activities to maintain monthly inventory record

|  |  |
| --- | --- |
| Duration: 3*0:00* | Duration: 76*:00* |
| **Theory – Key Learning Outcomes** | **Practical – Key Learning Outcomes** |
| * Discuss the inventory management process for Housekeeping supplies * Explain the importance of checking the quantity of the received stock against the requisition of the Housekeeping material * Describe the stock rotation method * Discuss the significance of proper storage, maintenance, and upkeep of Housekeeping material, tools, and other equipment * Elaborate the procedure of maintaining the PAR Stock level for Linen and discard percentage * Explain the use of inventory record in Housekeeping | * Employ appropriate practices to estimate the daily/weekly cleaning material requirement * prepare a sample requisition form to procure the stock from the store * Role play to check the quantity of the received stock against the raised requisition * Demonstrate the procedure of stock rotation for Housekeeping materials, linen and other consumable stock and returning the old stock for reprocessing * Prepare a sample stock record for the inventory items * Employ appropriate inspection method to ensure proper storage, upkeep as well as maintenance of Housekeeping material, supplies, tools and equipment * Show how to maintain PAR Stock level of Linen and other consumables at Housekeeping pantry * Prepare a sample inventory record |
| **Classroom Aids** | |
| Training kit (Trainer guide, Presentations), White board, Marker, Projector, Laptop, Presentation, Participant Handbook and Related Standard Operating Procedures | |
| **Tools, Equipment and Other Requirements** | |
| Sample requisition form, Sample stock record, Different cleaning equipment, Different linen and cleaning material, Sample inventory report | |

# Module 4: Prepare for Housekeeping Operations

***Mapped to THC/N0243 & V2.0***

**Terminal Outcomes:**

* Describe the procedures to plan and manage various Housekeeping resources
* Perform the procedure of preparing a material indent sheet
* Explain how to collect various Housekeeping requirements and distribute the same to the staff for Housekeeping operations
* Explain the key issuing procedure
* Prepare material indent sheet

|  |  |
| --- | --- |
| Duration: 18*:00* | Duration: 37*:00* |
| **Theory – Key Learning Outcomes** | **Practical – Key Learning Outcomes** |
| * Discuss the importance of obtaining the Housekeeping requirements from the Manager * Explain the importance and procedure of making a work plan and estimating and managing the required resources * Elaborate various types of cleaning agents, tools, equipment, and machinery required for Housekeeping activities * Discuss the operating procedure of various tools and equipment required for Housekeeping operations * Elaborate the concept and importance of material indent * Explain the importance of co ordinating with various departments like stores, engineering, etc. for the Guest Service Executive (Housekeeping) * Describe the standard procedure of issuing the keys to the Guest Room Attendants | * Role play how to coordinate with the Manager to obtain the Housekeeping requirements * Employ appropriate practices to estimate resource requirement including materials, equipment and other consumables * Apply appropriate procedure to check the tools and equipment for proper functioning, cleanliness, and sanitization * Prepare a sample material indent sheet as per the requirement of the area * Employ proper practices to verify the required Housekeeping materials, equipment, tools, and other supplies from the store are as per the material indent sheet * Show how to distribute housekeeping resources like cleaning supplies, consumables, tools, equipment etc. to the Housekeeping staff for various activities * Employ proper procedure to co-ordinate with the Engineering Department for repairing the faulty equipment * Show how to ensure supplying clean linen to appropriate locations safely using required equipment * Perform the procedure of issuing floor keys to Guest Room Attendants |
| **Classroom Aids** | |
| Training kit (Trainer guide, Presentations), White board, Marker, Projector, Laptop, Presentation, Participant Handbook and Related Standard Operating Procedures | |
| **Tools, Equipment and Other Requirements** | |
| - Abrasives, Housekeeping Trolleys, Brushes, Mops, Spray bottles, Cleaning and Polishing machines, Dustpans, Cleaning solutions and chemicals, Different linen, Sample Material Indent Sheet | |

# Module 5: Monitor Housekeeping Activities

***Mapped to THC/N0243 & V2.0***

**Terminal Outcomes:**

* Ensure proper use of appropriate cleaning material, tools and equipment as per requirement
* Describe the ways to monitor the cleanliness and sanitization procedure for rooms and common areas
* Explain the ways of supervising various cleaning and housekeeping activities

|  |  |
| --- | --- |
| Duration: 20*:00* | Duration: 3*5:00* |
| **Theory – Key Learning Outcomes** | **Practical – Key Learning Outcomes** |
| * Explain the importance of maintaining cleanliness and hygiene at the workplace * Describe appropriate material and equipment to be used as per the area to be cleaned * Discuss the safety procedures of equipment and materials used in the Housekeeping operations * Discuss the importance of wearing designated uniform * Explain the procedure to inspect the room and common areas for cleanliness and sanitization * Describe the procedure to handle the soiled linen and placing requisition for fresh linen * Discuss the significance of for housekeeping services meeting the guest needs and expectations * Describe various layout and arrangements for furniture and other items in hotel areas * Elaborate the process of supervising spring-cleaning activities | * Employ appropriate practices to ensure appropriate material and equipment are used for cleaning operations as well as safety procedure is being followed * Employ appropriate inspection methods to check rooms and common areas as well as the work place   for proper cleanliness and sanitization   * Role play on supervising the handling of soiled linen to laundry and placing requisition for fresh linen * Dramatize a situation to ensure the housekeeping services meet the guest needs and expectations * Dramatize on how to ensure that the work schedule is followed * Apply appropriate practices to ensure that the furniture and other items are arranged properly at all times * Perform the activities to supervise the spring cleaning procedure |
| **Classroom Aids** | |
| Training kit (Trainer guide, Presentations), White board, Marker, Projector, Laptop, Presentation, Participant Handbook and Related Standard Operating Procedures | |
| **Tools, Equipment and Other Requirements** | |
| Different cleaning agents and equipment, Designated uniform, Required linen, Inspection checklist | |

# Module 6: Perform Administrative Duties

***Mapped to THC/N0243 & V2.0***

**Terminal Outcomes:**

* Describe the procedure to handle various administrative duties
* Explain how to handle the complaints about services and equipment
* Prepare cleaning schedule for Housekeeping staff

|  |  |
| --- | --- |
| Duration: 2*0:00* | Duration: 3*5:00* |
| **Theory – Key Learning Outcomes** | **Practical – Key Learning Outcomes** |
| * Elaborate related Standard Operating Procedures (SOPs) required for Guest Service Executive (Housekeeping) Job role * Describe the importance and procedure of establishing and implementing operational standards and procedure for the Housekeeping Department * Discuss the procedure of preparing and implementing cleaning schedules * Explain the procedure of maintaining lost & found records * Discuss the importance of maintaining and controlling floor key & master key records * Explain the significance and process to collect guest feedback * Describe the ways to handle guest complaints * Discuss various ways to check and implement guest requests * Explain the importance of investigating complaints regarding service and equipment and taking corrective action for the same | * Employ appropriate practices to establish and implement operational standards and procedures for the Housekeeping Department * Show how to prepare sample cleaning schedules and implementing them * Prepare sample lost and found record * Show how to maintain and control floor key and master key records * Role play on collecting guests’ feedback * Employ appropriate practices to handle complaints about services or equipment and implement any special guests’ requests |
| **Classroom Aids** | |
| Training kit (Trainer guide, Presentations), White board, Marker, Projector, Laptop, Presentation, Participant Handbook and Related Standard Operating Procedures | |
| **Tools, Equipment and Other Requirements** | |
| Sample feedback form | |

# Module 7: Promote Effective Communication and Service Standard

***Mapped to THC/N9902 & V2.0***

**Terminal Outcomes:**

* Apply appropriate practices while communicating effectively with guests, team members, and superiors
* Employ appropriate expertise to promote professional etiquette
* Perform the steps of ensuring sensitization towards different age groups, gender and persons with disabilities

|  |  |
| --- | --- |
| Duration: *15:00* | Duration: *15:00* |
| **Theory – Key Learning Outcomes** | **Practical – Key Learning Outcomes** |
| * Discuss the importance of professionalism, etiquette and ethical behaviour at the workplace * Explain the importance of maintaining hygiene and wearing designated uniform * Discuss the importance of effective communication * Explain the importance of guest satisfaction and guest feedback * Outline the procedure and policy of handling complaints and feedback constructively * Discuss different ways to enhance guest experience * Describe various ways to handle team members * Discuss different ways to provide feedback to the team members * Explain the importance of gender and age sensitivity * Discuss gender and age-specific requirements of the guests * Discuss the specific needs of People with Disabilities * Discuss the standard policy to prevent Sexual harassment at workplace * Discuss the importance of timely submission of guests’ feedback | * Demonstrate the standard procedure to welcome and greet the guests * Dramatize personal integrity and communication etiquette while interacting with guests, colleagues, and superiors * Role play a situation on how to handle guests’ dissatisfaction and complaints effectively * Employ appropriate practices to motivate the team members to maintain communication etiquette, provide peer feedback, and adhere to the dress code * Role play how to ensure behavioural etiquette towards all ages, genders and differently abled people as per specification * Prepare a sample report regarding guests’ feedback |
| **Classroom Aids** | |
| Training kit (Trainer guide, Presentations), White board, Marker, Projector, Laptop, Presentation, Participant Handbook and Related Standard Operating Procedures | |
| **Tools, Equipment and Other Requirements** | |
| Sample of escalation matrix, Organisation structure | |

# Module 8: Organizational Confidentiality and Guest’s Privacy

***Mapped to THC/N9910 & V4.0***

**Terminal Outcomes:**

* Explain how to protect the confidentiality of the organization
* Perform the activities to protect the privacy of guest information

|  |  |
| --- | --- |
| Duration: *15:00* | Duration: *15:00* |
| **Theory – Key Learning Outcomes** | **Practical – Key Learning Outcomes** |
| * Explain the significance of ensuring organizational confidentiality and guest privacy in the hospitality industry * Discuss the Intellectual Property issues and policies affecting the organization and guest privacy * Explain the procedures to protect the infringement of IPR to the concerned person * Discuss the usage, storage and disposal procedures of confidential information as per specification | * Employ appropriate ways to ensure usage, storage and disposal of the organisational and guest information |
| **Classroom Aids** | |
| Training kit (Trainer guide, Presentations), White board, Marker, Projector, Laptop, Presentation, Participant Handbook and Related Standard Operating Procedures | |
| **Tools, Equipment and Other Requirements** | |
| Handouts of IPR guidelines and regulations | |

# Module 9: Monitor Health and Safety Standard

***Mapped to THC/N9907 & V2.0***

**Terminal Outcomes:**

* Perform the activities of ensuring health, hygiene, and safety practices at workplace
* Explain standard ways to prevent health issues
* Describe how to minimize potential risks and hazards
* Employ effective waste management techniques

|  |  |
| --- | --- |
| Duration: *15:00* | Duration: *15:00* |
| **Theory – Key Learning Outcomes** | **Practical – Key Learning Outcomes** |
| * Discuss the concept and importance of personal and workplace hygiene * Discuss procedure to maintain personal hygiene * Explain the compliance norms to ensure cleanliness and sanitization of the workplace and related equipment * Describe standard safety procedures to be followed while handling tools, material, and equipment * Outline the purpose and usage of various Personal Protective Equipment (PPE)required at the workplace * Explain the importance of preventive health check-up organized by the company * List the components of the first-aid kit * Describe the methods to minimize accidental risks and potential hazards in the workplace * Identify different safety warning signs and labels at workplace * Discuss ways to identify and segregate different types of waste at the workplace * Explain the procedure to report accident and other health related issues as per SOP | * Employ appropriate inspection method to ensure routine cleaning and sanitization of tools, equipment, crockery and other articles * Dramatize a situation to ensure work area is clean, hygienic and hazard free * Demonstrate how to use and dispose of relevant protective equipment as per tasks and work conditions * Apply appropriate practices to follow basic first-aid procedures by self and team members * Apply effective waste management procedures at the workplace depending on the types of waste * Role play a situation on reporting safety and security issues to the concerned authority * Prepare a sample incident report |
| **Classroom Aids** | |
| Training kit (Trainer guide, Presentations), White board, Marker, Projector, Laptop, Presentation, Participant Handbook and Related Standard Operating Procedures | |
| **Tools, Equipment and Other Requirements** | |
| Personal Protection Equipment like Safety glasses, Head protection, Rubber gloves, Safety footwear, Warning signs and tapes, Fire extinguisher, First aid kit, Relevant Standard Operating Procedures and Sample reports | |

# Module 10: Introduction to Employability Skills

***Mapped to: DGT/VSQ/N0102***

**Terminal Outcomes:**

* Discuss about Employability Skills in meeting the job requirements

|  |  |
| --- | --- |
| **Duration:** *00:30* | **Duration***: 01:00* |
| **Theory – Key Learning Outcomes** | **Practical – Key Learning Outcomes** |
| * Discuss the Employability Skills required for jobs in various industries. | * List different learning and employability related GOI and private portals and their usage. |
| **Classroom Aids** | |
| LCD Projector for PPT and Video Presentation, Speakers, and Whiteboard & marker | |
| **Tools, Equipment and Other Requirements** | |
|  | |

# Module 11: Constitutional values - Citizenship

***Mapped to: DGT/VSQ/N0102***

**Terminal Outcomes:**

* Discuss about constitutional values to be followed to become a responsible citizen

|  |  |
| --- | --- |
| **Duration:** *00:30* | **Duration***: 01:00* |
| **Theory – Key Learning Outcomes** | **Practical – Key Learning Outcomes** |
| * Explain the constitutional values, including civic rights and duties, citizenship, responsibility towards society and personal values and ethics such as honesty, integrity, caring and respecting others that are required to become a responsible citizen | * Show how to practice different environmentally sustainable practices. |
| **Classroom Aids** | |
| LCD Projector for PPT and Video Presentation, Speakers, and Whiteboard & marker | |
| **Tools, Equipment and Other Requirements** | |
|  | |

# Module 12: Becoming a Professional in the 21st Century

***Mapped to: DGT/VSQ/N0102***

**Terminal Outcomes:**

* Demonstrate professional skills required in 21st century

|  |  |
| --- | --- |
| **Duration:** *01:00* | **Duration***: 01:30* |
| **Theory – Key Learning Outcomes** | **Practical – Key Learning Outcomes** |
| * Discuss importance of relevant 21st century skills. * Describe the benefits of continuous learning. | * Exhibit 21st century skills like Self-Awareness, Behavior Skills, time management, critical and adaptive thinking, problem-solving, creative thinking, social and cultural awareness, emotional awareness, learning to learn etc. in personal or professional life. |
| **Classroom Aids** | |
| LCD Projector for PPT and Video Presentation, Speakers, and Whiteboard & marker | |
| **Tools, Equipment and Other Requirements** | |
|  | |

# Module 13: Basic English Skills

***Mapped to: DGT/VSQ/N0102***

**Terminal Outcomes:**

* Practice basic English speaking.

|  |  |
| --- | --- |
| **Duration:** *04:00* | **Duration***: 06:00* |
| **Theory – Key Learning Outcomes** | **Practical – Key Learning Outcomes** |
| * Discuss need of basic English skills | * Show how to use basic English sentences for everyday conversation in different contexts, in person and over the telephone. * Read and interpret text written in basic English. * Write a short note/paragraph / letter/e -mail using basic English. |
| **Classroom Aids** | |
| LCD Projector for PPT and Video Presentation, Speakers, and Whiteboard & marker | |
| **Tools, Equipment and Other Requirements** | |
|  | |

# Module 14: Career Development & Goal Setting

***Mapped to: DGT/VSQ/N0102***

**Terminal Outcomes:**

* Understand the importance of career development & goal setting

|  |  |
| --- | --- |
| **Duration:** *01:00* | **Duration***: 01:00* |
| **Theory – Key Learning Outcomes** | **Practical – Key Learning Outcomes** |
| * Explain the importance of career development & goal setting | * Create a career development plan with well-defined short- and long-term goals |
| **Classroom Aids** | |
| LCD Projector for PPT and Video Presentation, Speakers, and Whiteboard & marker | |
| **Tools, Equipment and Other Requirements** | |
|  | |

# Module 15: Communication Skills

***Mapped to: DGT/VSQ/N0102***

**Terminal Outcomes:**

* Practice basic communication skills

|  |  |
| --- | --- |
| **Duration:** *02:00* | **Duration***: 03:00* |
| **Theory – Key Learning Outcomes** | **Practical – Key Learning Outcomes** |
| * Explain the importance of active listening for effective communication * Discuss the significance of working collaboratively with others in a team | * Demonstrate how to communicate effectively using verbal and nonverbal communication etiquette. |
| **Classroom Aids** | |
| LCD Projector for PPT and Video Presentation, Speakers, and Whiteboard & marker | |
| **Tools, Equipment and Other Requirements** | |
|  | |

# Module 16: Diversity & Inclusion

***Mapped to: DGT/VSQ/N0102***

**Terminal Outcomes:**

* Describe PwD and gender sensitization

|  |  |
| --- | --- |
| **Duration:** *01:00* | **Duration***: 01:30* |
| **Theory – Key Learning Outcomes** | **Practical – Key Learning Outcomes** |
| * Discuss the significance of escalating sexual harassment issues as per POSH act. | * Demonstrate how to behave, communicate, and conduct oneself appropriately with all genders and PwD |
| **Classroom Aids** | |
| LCD Projector for PPT and Video Presentation, Speakers, and Whiteboard & marker | |
| **Tools, Equipment and Other Requirements** | |
|  | |

# Module 17: Financial and Legal Literacy

***Mapped to: DGT/VSQ/N0102***

**Terminal Outcomes:**

* Describe ways of managing expenses, income, and savings.

|  |  |
| --- | --- |
| **Duration:** *02:00* | **Duration***: 03:00* |
| **Theory – Key Learning Outcomes** | **Practical – Key Learning Outcomes** |
| * List the common components of salary and compute income, expenditure, taxes, investments etc. * Discuss the legal rights, laws, and aids. | * Outline the importance of selecting the right financial institution, product, and service. * Demonstrate how to carry out offline and online financial transactions, safely and securely. |
| **Classroom Aids** | |
| LCD Projector for PPT and Video Presentation, Speakers, and Whiteboard & marker | |
| **Tools, Equipment and Other Requirements** | |
|  | |

# Module 18: Essential Digital Skills

***Mapped to: DGT/VSQ/N0102***

**Terminal Outcomes:**

* Demonstrate procedure of operating digital devices and associated applications safely.

|  |  |
| --- | --- |
| **Duration:** *04:00* | **Duration***: 06:00* |
| **Theory – Key Learning Outcomes** | **Practical – Key Learning Outcomes** |
| * Describe the role of digital technology in today’s life * Demonstrate how to operate digital devices and use the associated applications and features, safely and securely. * Discuss the significance of displaying responsible online behavior while browsing, using various social media platforms, e-mails, etc., safely and securely. | * Create sample word documents, excel sheets and presentations using basic features. * Utilize virtual collaboration tools to work effectively. |
| **Classroom Aids** | |
| LCD Projector for PPT and Video Presentation, Speakers, and Whiteboard & marker | |
| **Tools, Equipment and Other Requirements** | |
|  | |

# Module 19: Entrepreneurship

***Mapped to: DGT/VSQ/N0102***

**Terminal Outcomes:**

* Demonstrate procedure of operating digital devices and associated applications safely.

|  |  |
| --- | --- |
| **Duration:** *03:00* | **Duration***: 04:00* |
| **Theory – Key Learning Outcomes** | **Practical – Key Learning Outcomes** |
| * Explain the types of entrepreneurships and enterprises * Discuss how to identify opportunities for potential business, sources of funding and associated financial and legal risks with its mitigation plan. * Describe the 4Ps of Marketing-Product, Price, Place and Promotion and apply them as per requirement. | * Create a sample business plan, for the selected business opportunity. |
| **Classroom Aids** | |
| LCD Projector for PPT and Video Presentation, Speakers, and Whiteboard & marker | |
| **Tools, Equipment and Other Requirements** | |
|  | |

# Module 20: Customer Service

***Mapped to: DGT/VSQ/N0102***

**Terminal Outcomes:**

* Demonstrate procedure of operating digital devices and associated applications safely.

|  |  |
| --- | --- |
| **Duration:** *02:00* | **Duration***: 03:00* |
| **Theory – Key Learning Outcomes** | **Practical – Key Learning Outcomes** |
| * Describe the significance of analyzing different types and needs of customers * Explain the significance of identifying customer needs and responding to them in a professional manner. * Discuss the significance of maintaining hygiene and dressing appropriately | * Demonstrate how to deal with different customers and their needs |
| **Classroom Aids** | |
| LCD Projector for PPT and Video Presentation, Speakers, and Whiteboard & marker | |
| **Tools, Equipment and Other Requirements** | |
|  | |

# Module 21: Getting ready for Apprenticeship & jobs

***Mapped to: DGT/VSQ/N0102***

**Terminal Outcomes:**

* Describe ways of preparing for apprenticeship & Jobs appropriately.

|  |  |
| --- | --- |
| **Duration:** *03:00* | **Duration***: 05:00* |
| **Theory – Key Learning Outcomes** | **Practical – Key Learning Outcomes** |
| * Discuss the significance of maintaining hygiene and confidence during an interview. * List the steps for searching and registering for apprenticeship opportunities. | * Create a professional Curriculum Vitae (CV) * Perform a mock interview * Use various offline and online job search sources such as employment exchanges, recruitment agencies, and job portals respectively |
| **Classroom Aids** | |
| LCD Projector for PPT and Video Presentation, Speakers, and Whiteboard & marker | |
| **Tools, Equipment and Other Requirements** | |
|  | |

# Module 22: On-the-Job Training

***Mapped to Guest Service Executive (Housekeeping)***

|  |  |
| --- | --- |
| Mandatory Duration: *00:00* | Recommended Duration: *240:00* |
| Location: On Site | |
| Terminal Outcomes   * Employ appropriate practices to ensure availability of adequate Housekeeping staff and prepare the duty roster * Apply appropriate practices to check for staff workload, assist them to prioritize their workload according to the requirement and evaluate their performance * Prepare a sample staff attendance record * Role play on screening job applications, hiring new employees and resolving conflicts * Employ appropriate techniques to identify the training needs, planning, implementing, and organizing the training sessions for the Housekeeping staff * Dramatize on escalation of tough issues to the Supervisor * Demonstrate how to prepare and maintain reports regarding work hours, payrolls, and other employee information * Employ appropriate practices to plan for the estimated resources including materials, equipment and other consumables * Apply appropriate procedure to check the tools and equipment for proper functioning, cleanliness, and sanitization * Demonstrate expertise while preparing material indent sheet for the area to be cleaned * Dramatize on how to collect the required Housekeeping materials, equipment, tools, and other supplies from the store and distribute the same to the Housekeeping staff * Perform the procedure of issuing floor keys to Guest Room Attendants * Employ appropriate practices to establish and implement operational standards and procedures for the Housekeeping Department * Demonstrate proper skills to prepare and implement cleaning schedules * Apply proper practices to maintain lost & found procedure * Role play on meeting guests on the floor regularly for feedback * Employ appropriate practices to handle complaints about services or equipment and implement any special guests’ requests * Demonstrate positive body language when dealing with guests and colleagues * Apply appropriate techniques to promote effective communication standard and etiquette while interacting with guests, colleagues, and superiors * Role play on how to segregate and dispose of the waste as per the standards * Demonstrate strong communication skills and workplace etiquette to achieve a smooth workflow * Perform the steps to ensure sensitization towards different age groups, gender, and persons with disabilities * Demonstrate the process of monitoring confidentiality of the organizational information and guests’ privacy * Employ appropriate practices to maintain personal and team hygiene and grooming at workplace * Dramatize a situation on how to identify hazards at workplace and report to the higher authority * Perform basic activities to ensure gender and age-sensitive service practices * Perform all the activities to ensure health, hygiene, and safety standards at the workplace | |

# Annexure

## Trainer Requirements

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Trainer Prerequisites | | | | | | |
| Minimum Educational Qualification | **Specialization** | **Relevant Industry Experience** | | **Training Experience** | | **Remarks** |
| ***Years*** | ***Specialization*** | ***Years*** | ***Specialization*** |  |
| Diploma / Degree / Postgraduate | Hotel/ Hospitality | 5 | Housekeeping | 1 | Housekeeping |  |

|  |  |
| --- | --- |
| Trainer Certification | |
| Domain Certification | **Platform Certification** |
| “Guest Service Executive (Housekeeping)”, “THC/Q0201”, Minimum accepted score is 80% | Recommended that the trainer is certified for the job role “Trainer (VET and skills)” ,mapped to the qualification pack “MEP/Q2601, V2.0” . The minimum accepted score is 80% |

## Assessor Requirements

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Assessor Prerequisites | | | | | | |
| Minimum Educational Qualification | **Specialization** | **Relevant Industry Experience** | | **Training Experience** | | **Remarks** |
| ***Years*** | ***Specialization*** | ***Years*** | ***Specialization*** |  |
| Diploma / Degree / Postgraduate | Hotel/ Hospitality | 5 | Housekeeping | 0 | **-** | **-** |

|  |  |
| --- | --- |
| Assessor Certification | |
| Domain Certification | **Platform Certification** |
| “Guest Service Executive (Housekeeping)”, “THC/Q0201”, Minimum accepted score is 80% | Recommended that the assessor is certified for the job role “Assessor (VET and skills)” ,mapped to the qualification pack “MEP/Q2701, V2.0” . The minimum accepted score is 80% |

## Assessment Strategy

This section includes the processes involved in identifying, gathering and interpreting information to evaluate the learner on the required competencies of the program.

1. Assessment System Overview:

* Batches assigned to the assessment agencies for conducting the assessment on SDSM/SIP or email
* Assessment agencies send the assessment confirmation to VTP/TC looping SSC
* Assessment agency deploys the ToA certified Assessor for executing the assessment
* SSC monitors the assessment process & records
* If the batch size is more than 30, then there should be 2 Assessors.

1. Testing Environment: Assessor must:

* Confirm that the centre is available at the same address as mentioned on SDMS or SIP
* Check the duration of the training.
* Check the Assessment Start and End time to be as 10 a.m. and 5 p.m.
* Check that the allotted time to the candidates to complete Theory & Practical Assessment is correct.
* Check the mode of assessment—Online (TAB/Computer) or Offline (OMR/PP).
* Confirm the number of TABs on the ground are correct to execute the Assessment smoothly.
* Check the availability of the Lab Equipment for the particular Job Role.

1. Assessment Quality Assurance levels / Framework:

* Question papers created by the Subject Matter Experts (SME)
* Question papers created by the SME should be verified by the other subject Matter Experts along with the approval required from THSC
* Questions are mapped with NOS and PC
* Question papers are prepared considering that level 1 to 3 is for the unskilled & semi-skilled individuals, and level 4 and above are for the skilled, supervisor & higher management
* Assessor must be ToA certified
* Assessment agency must follow the assessment guidelines to conduct the assessment

1. Types of evidence or evidence-gathering protocol:

* Time-stamped & geotagged reporting of the assessor from assessment location
* Centre photographs with signboards and scheme specific branding
* Biometric or manual attendance sheet (stamped by TP) of the trainees during the training period
* Time-stamped & geotagged assessment (Theory + Viva + Practical) photographs & videos

1. Method of verification or validation:

* Surprise visit to the assessment location
* Random audit of the batch
* Random audit of any candidate

1. Method for assessment documentation, archiving, and access

* Hard copies of the documents are stored
* Soft copies of the documents & photographs of the assessment are uploaded / accessed from Cloud Storage and are stored in the Hard Drives

# References

## Glossary

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

## Acronyms and Abbreviations

|  |  |
| --- | --- |
| Term | Description |
| QP | Qualification Pack |
| NSQF | National Skills Qualification Framework |
| NSQC | National Skills Qualification Committee |
| NOS | National Occupational Standards |
| TVET | Technical and Vocational Education and Training |
| OH&S | Occupational Health and Safety |
| PPE | Personal Protective Equipment |
| HACCP | Hazard Analysis and Critical Control Points |
| ISO | International Standards Organization |
| IPR | Intellectual Property Rights |