



मल्टी स्किल तकनीशियन (फूड प्रॉसेसिंग)

A Multi-Skill Technician in Food Processing handles the full range of work — sorting and grading fruits and vegetables, making pickles, jams, jellies, squashes, ketchups and juices, and producing baked items like bread, puffs and...



Scan for everything on this career

Salary, exams, colleges, the routes in and the steps after — all on the portal.

career.gsssjethantri.in/#/career/voc-6383

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Govt. Sr. Sec. School, Jethantri · ब्लॉक समदड़ी · बालोतरा (Block Samdari · Balotra)

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सुशील कुमार शर्मा

प्रधानाचार्य, रा.उ.मा.वि. जेठन्तरी · मास्टर ट्रेनर
Principal, GSSS Jethantri · Master Trainer



श्री चेनाराम चौधरी

प्रधानाचार्य, डाइट बाड़मेर
Principal, DIET Barmer



श्रीमती संघमित्रा

वरिष्ठ व्याख्याता, डाइट बाड़मेर (सहयोग)
Sr. Lecturer, DIET Barmer (Support)



भरत चौधरी

अभिकल्पना व विकास · व्याख्याता (इतिहास)
Designed & developed · Lecturer (History)

विशेष धन्यवाद · SPECIAL THANKS



सुरेन्द्र सिंह राठौड़

व्याख्याता (इतिहास) · रा.उ.मा.वि. कानाना



सुरेश कुमार सैन

व्याख्याता (भूगोल) · रा.उ.मा.वि. रामसीन मूंगड़ा



वनिता कुमारी

व्याख्याता (इतिहास) · रा.उ.मा.वि. रामसीन मूंगड़ा



कमलेश चौधरी

व्याख्याता (राजनीति विज्ञान) · रा.उ.मा.वि. टापरा

करियर मार्गदर्शन कार्यशाला, डाइट बाड़मेर (14-17 जुलाई 2026) में विकसित व लोकार्पित
Developed & unveiled at the Career Guidance Workshop, DIET Barmer (14-17 July 2026)

यह एक स्वतंत्र परियोजना है, जो सरकार की आधिकारिक करियर-मार्गदर्शन सामग्री पर आधारित है। · An independent project based on the Government's official career-guidance content.

1 About this career

A Multi-Skill Technician in Food Processing handles the full range of work — sorting and grading fruits and vegetables, making pickles, jams, jellies, squashes, ketchups and juices, and producing baked items like bread, puffs and cookies. The job also covers workspace hygiene, safety and machine upkeep. Driven by the government's PMFME scheme, this field is growing fast, especially in states like Rajasthan where local spice, pickle and dairy-processing units are multiplying.

2 At a glance

Minimum qualification	Class 8 pass + age 18 (NSQF Level 4)
Course duration	About 6 months – 1 year
Starting salary	₹10,000–13,000/month
Work mode	Job in a food unit, or one's own food-processing venture

3 What you need

INTERESTS

- Interest in cooking and food products
- Awareness of cleanliness and hygiene
- Comfort working as part of a team

ABILITIES

- Ability to follow clear instructions
- Attention to detail while working
- Being comfortable working in a team

KEY SKILLS

- Sorting, grading and cleaning fruits and vegetables
- Making pickles, jams, jellies, squashes, ketchups and juices
- Preparing bakery products like bread, puffs and cookies
- Operating and maintaining processing machinery and equipment

- Following food safety and hygiene (FSSAI) standards
- Packaging, labelling and quality checks
- Preparing and safely maintaining the work area

4 How to get there

- 1 Complete Class 8 and reach the age of 18.
- 2 Enrol in the NSQF Level 4 'Multi-Skill Technician (Food Processing)' course at an NSDC/JSS centre.
- 3 Do hands-on training/internship at a food-processing unit.
- 4 Gain knowledge of basic food-safety (FSSAI) and hygiene standards.
- 5 With experience, progress to a supervisor (Level 5) role.
- 6 In Rajasthan, Rajeevika/RSLDC also help set up self-help-group (SHG) ventures or micro-enterprises.

MAIN EXAMS

- NCVT/NSDC trade assessment exam; optional FSSAI basic food-safety certification

5 Where to study

GOVERNMENT INSTITUTES

- राष्ट्रीय कौशल विकास निगम (NSDC) — All-India network (<https://www.nsdcindia.org/find-nsdc-training-centre>)
- जन शिक्षण संस्थान (JSS) — Various districts of Rajasthan (<https://nsdcindia.org/find-nsdc-training-centre-jss/>)
- राजीविका - राजस्थान राज्य आजीविका मिशन (PMFME कार्यान्वयन एजेंसी) — Jaipur, Rajasthan (<https://pmfmersamb.rajasthan.gov.in/>)
- इंडियन इंस्टिट्यूट ऑफ़ फूड प्रॉसेसिंग टेक्नोलॉजी (IIFPT/NIFTEM) — Thanjavur, Tamil Nadu (<https://www.mofpi.gov.in/en/Boards-institutions/skill-development-initiatives-iicpt>)

PRIVATE INSTITUTES

- Career Point Institute of Skill Development (RSLDC Partner) — Kota, Rajasthan (<http://www.cpsid.in/collaboration/rsldc.asp>)

ONLINE

- एनएसडीसी - प्रशिक्षण केंद्र खोजें — Online (<https://www.nsdcindia.org/find-nsdc-training-centre>)

- स्किल इंडिया डिजिटल हब — Online (<https://www.skillindiadigital.gov.in/>)
- पीएमएफएमई (PMFME) पोर्टल - मंत्रालय, खाद्य प्रसंस्करण उद्योग — Online (<https://pmfme.mofpi.gov.in/>)

FEES

Under most government schemes (NSDC, JSS, RSLDC) this course is free or very low-cost. Those starting their own micro-enterprise can also access seed capital of up to about ₹40,000 for SHG members under the PMFME scheme.

SCHOLARSHIPS

- राष्ट्रीय छात्रवृत्ति पोर्टल (NSP) (<https://scholarships.gov.in/fresh/onlineInstituteSearchIndex>)
- Buddy4Study - ITI/Vocational Scholarships (<https://www.buddy4study.com/article/iti-scholarships>)
- SJE Rajasthan Scholarships (<https://sje.rajasthan.gov.in/>)
- PMFME Seed Capital for SHG Members (<https://pmfme.mofpi.gov.in/>)

6 What the work is like

WHERE YOU WORK

Food-processing units, food-processing companies, cottage industries, self-help groups (SHGs), NGOs and CSR-funded projects.

WORK CULTURE

Typically 5-6 days a week, 8-9 hours a day; shift duty and overtime are common. Strict adherence to hygiene and food-safety rules is essential. This field also offers opportunities for persons with disabilities.

WHO HIRES

- | | |
|--|---|
| • Pickle, jam and sauce-making food companies | • Bakery and FMCG food companies |
| • Self-help groups (SHGs) and cooperatives | • Cottage and small-scale food industries |
| • Food production sections of hotels/catering units | • Self-employment via one's own enterprise under the PMFME scheme |
| • Food Corporation of India (FCI) and Army Supply Corps food units | • Defence & public-sector undertakings (HAL, BEL, BHEL, Ordnance/Munitions India) |

DEMAND (2026)

Under the central government's PMFME scheme, over 59,000 micro food-processing enterprises have been formalised nationwide, generating more than 5 lakh jobs — pushing up demand for trained food-processing technicians. In Rajasthan, spice, pickle and dairy-processing units are growing quickly with Rajeevika's support.

7 Career growth

- 1 Assistant Unit Worker
- 2 Multi-Skill Technician (Food Processing)
- 3 Supervisor – Fruit & Vegetable Processor (Level 5)
- 4 Unit Manager / own food-processing enterprise

EARNINGS

Starting	₹10,000–13,000/माह
Mid level	₹15,000–20,000/माह
Senior level	₹25,000–30,000+/माह

Per AmbitionBox, a Multi-Skill Technician (Food Processing) earns roughly ₹13,300–26,700/month. Beyond salaried roles, those who start their own micro-enterprise under the PMFME scheme can earn considerably more — as seen with units like Kullu Rasoi and Kaalki Corporation, where daily profits multiplied after initial equipment investment.

8 The good parts · The challenges**The good parts**

- Work in a stable, fast-growing food-processing sector
- Chance to learn diverse skills, from pickles/jams to bakery
- A path to starting your own enterprise with PMFME scheme support

The challenges

- Repetitive and physically tiring shift work
- Strict hygiene and food-safety discipline is essential
- Work can be affected by the seasonal availability of raw produce

9 Real-life journeys

Leela Devi

Founder, Kullu Rasoi (maker of pickles, sheera and badiyan)

Leela Devi, from Kullu district in Himachal Pradesh, started a small pickle, sheera and badiyan-making unit called 'Kullu Rasoi' in November 2021 as a member of the Kiran Self Help Group. On learning about the PMFME scheme, she received Rs 40,000 in seed capital, which she used to buy utensils, a basket, a stove, a sealing machine and packaging boxes. This investment tripled her daily production capacity from 1 kg to 3 kg and more than doubled her daily profit from Rs 150 to Rs 350. She now sells through local shops, exhibitions and state-government events.

Ministry of Food Processing Industries (PMFME), Government of India · https://pmfme.mofpi.gov.in/newsletters/success_stories/KulluRasoi.html

Ranjan Kumar Swain

Founder, Kaalki Corporation (bakery products manufacturer)

Ranjan Kumar Swain, from Kendrapara district in Odisha, brought two decades of experience in the food and chemical sector when he started his bakery unit, 'Kaalki Corporation', in July 2022, producing dairy-based baked goods like cookies. After learning about the PMFME scheme through the District Industries Centre, he took a Rs 66.5 lakh loan from UCO Bank to buy ovens, mixing machines and other equipment. His unit now has a production capacity of 1,500 kg per day and he sells through social media and e-commerce channels too.

Ministry of Food Processing Industries (PMFME), Government of India · https://pmfme.mofpi.gov.in/newsletters/success_stories/KaalkiCorporation.html

10 Sources & further reading

1. Rajasthan Career Guidance – Multi-Skill Technician (Food Processing) — <https://cg.rajasthan.gov.in/careerguidance/hi/career/%e0%a4%ae%e0%a4%b2%e0%a5%8d%e0%a4%9f%e0%a5%80-%e0%a4%b8%e0%a5%8d%e0%a4%95%e0%a4%bf%e0%a4%b2-%e0%a4%a4%e0%a4%95%e0%a4%a8%e0%a5%80%e0%a4%b6%e0%a4%bf%e0%a4%af%e0%a4%a8-%e0%a4%ab%e0%a4%bc%e0%a5%82/>
2. PMFME – Success Stories (Ministry of Food Processing Industries) — https://pmfme.mofpi.gov.in/pmfme/newsletters/success_stories.html
3. AmbitionBox – Multi-Skill Technician Salary — <https://www.ambitionbox.com/profile/Multi-Skill-Technician-salary/food-and-beverages-industry>
4. National Scholarship Portal — <https://scholarships.gov.in>



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