

GOVERNMENT OF THE PUNJAB

TECHNICAL EDUCATION & VOCATIONAL
TRAINING AUTHORITY



CURRICULUM FOR

Beverage & Food Machines Operator

(1 –Year Course)

June, 2026

CURRICULUM SECTION
ACADEMICS DEPARTMENT

96-H, GULBERG-II, LAHORE

Ph # 042-99263055-9, 99263064

dg.acad@tevtg.gop.pk, director.cur@tevtg.gop.pk

TRAINING OBJECTIVES

Pakistan's food and beverage industry is one of the most dynamic and rapidly expanding sectors of the national economy, driven by a growing population, urbanization, rising disposable income, and shifting consumer preferences toward packaged, hygienic, and ready to eat products. The sector contributes significantly to the country's GDP and industrial employment, with continuous investments from both local and multinational companies in beverage bottling, dairy processing, confectionery, bakery, and food packaging operations. As production volumes and automation levels increase, the demand for technically trained machine operators, maintenance technicians, and packaging line professionals has grown substantially, creating promising employment and career development opportunities across the country.

This course is designed to meet these industry needs by training individuals to efficiently operate, monitor, and maintain food and beverage processing and packaging machinery, including mixers, fillers, cappers, labelers, sealers, and conveyors. The curriculum covers food safety, sanitation & hygiene, waste management, Good Manufacturing Practices (GMPs), preventive maintenance, packaging inspection, occupational safety, and troubleshooting of mechanical, electrical, and pneumatic systems. It also emphasizes teamwork and professional ethics to ensure readiness for modern industrial environments. Trainees gain hands on experience in machine setup, changeover, parameter adjustment, inspection routines, lubrication, basic electrical and pneumatic checks and PLC-based controls. They also learn cleaning-in-place (CIP) procedures, basic fault detection, and quality control practices to minimize downtime, maintain product integrity, and comply with traceability and halal standards. Graduates are equipped to work effectively in beverage, dairy, bakery, and food packaging industries that follow both national (PSQCA, provincial food authorities) and international (HACCP, ISO 22000) standards.

This program serves as a gateway to one of Pakistan's most rapidly modernizing industries. Graduates are prepared for roles such as machine operator, maintenance technician, or line supervisor, and can also apply their skills to entrepreneurial ventures like small-scale bottling, contract packaging, or product distribution.

CURRICULUM SALIENTS

Entry Level	Middle preferably Matric
Duration of Course	1 - Year
Total Training Hours	1600 Contact Hours
Training Methodology	Practical 80%
	Theory 20%
Instructional Media	Urdu / English

SKILL COMPETENCY DETAILS:

On successful completion of training, trainee should be able to:-

1. Operate beverage and food processing machines such as mixers, chillers, fillers, cappers, labelers, sealers, and conveyors.
2. Perform machine start-up, shutdown, and changeover procedures efficiently.
3. Adjust operating parameters to maintain consistent product quality.
4. Conduct routine inspections, lubrication, and cleaning of machinery.
5. Identify and replace worn-out mechanical parts like seals, belts, and bearings.
6. Maintain maintenance logs and follow scheduled preventive maintenance plans.
7. Detect and resolve common mechanical, electrical, and pneumatic faults.
8. Use diagnostic tools such as multimeters, pressure gauges, and vibration meters.
9. Support maintenance teams in repairing or replacing faulty components.
10. Handle and inspect packaging materials such as PET bottles, cans, cartons, and labels.
11. Apply Good Manufacturing Practices (GMPs) and food safety standards during operations.
12. Follow hygiene protocols, including Cleaning-in-Place (CIP) procedures.
13. Ensure compliance with PSQCA, HACCP, ISO 22000, and halal standards.
14. Ensure compliance with waste reduction, handling, and environmental friendly.
15. Conduct in-process tests such as weight, seal integrity, and visual inspection.
16. Record test results and report deviations for corrective action.
17. Maintain traceability and documentation as per regulatory requirements.
18. Understand the role of air, water, steam, and refrigeration systems in production.
19. Monitor and adjust process parameters for consistent performance.
20. Use personal protective equipment (PPE) correctly and follow LOTO procedures.
21. Identify workplace hazards and maintain a safe production environment.
22. Understand basic PLC-based control systems and sensor operations.
23. Monitor alarms and control indicators for system performance.
24. Demonstrate discipline, teamwork, and communication in production settings.
25. Follow standard operating procedures and maintain confidentiality of production data.

KNOWLEDGE PROFICIENCY DETAILS: -

On successful completion of training, trainee should be able to:-

1. Interpret basic food safety, hygiene, and sanitation principles in food and beverage manufacturing.
2. Explain Good Manufacturing Practices (GMPs), HACCP, ISO 22000, and halal compliance requirements.
3. Familiar with food and beverage processing flow from raw material intake to final packaging.
4. Understand various types of processing and packaging machines, including their functions and operational principles.
5. Aware of mechanical, electrical, and pneumatic systems used in production lines.
6. Describe preventive maintenance concepts, schedules, and inspection methods.
7. Identify troubleshooting techniques for mechanical, electrical, and control system faults.
8. Define labeling, coding, sealing, and filling operations in beverage and food packaging.
9. Aware of occupational health, safety, and environmental protection regulations.
10. Identify industrial utilities such as compressed air, steam, and water systems.
11. Interpret understanding of PLC systems, sensors, actuators, and automated control circuits.
12. Knowledge of Cleaning-in-Place (CIP) and equipment sanitation protocols.
13. Awareness of quality control checks, in-process testing, and product traceability requirements.
14. Understand the documentation, record-keeping, and reporting practices in industrial operations.
15. Familiar with production line layout, material flow, and efficiency optimization.
16. Understand communication protocols and teamwork in industrial environments.
17. Identify industrial terminologies, symbols, and standard operating procedures (SOPs).

SCHEME OF STUDIES

Beverage & Food Machines Operator (1-Year Course)

1st semester

Sr. No.	Subjects	Theory Hours	Practical Hours	Total Hours
1.	Introduction to Basic Food Safety & Hygiene	24	122	146
2.	Basic Industrial Terminologies & Definitions	20	0	20
3.	Beverage Processing Technology	20	124	144
4.	Food Engineering	30	170	200
5.	Machine Operations & Maintenance	22	160	182
6.	Introduction to Computing	04	30	34
7.	Work Ethics-I	20	0	20
8.	Functional English-I	20	20	40
9.	Industrial Visit	0	14	14
Total		160	640	800

2nd Semester

Sr. No.	Subjects	Theory Hours	Practical Hours	Total Hours
1.	Food Packaging	26	160	186
2.	Advance Occupational Health, Safety, & GMPs	30	122	152
3.	Advance Labeling & Coding Techniques	24	68	92
4.	Troubleshooting Handling	24	188	212
5.	In Process Testing & Inspection	16	68	84
6.	Work Ethics-II	20	0	20
7.	Functional English-II	20	20	40
8.	Industrial Visit	0	14	14
Total		160	640	800

DETAIL OF COURSE CONTENTS**Beverage & Food Machines Operator
(1-Year Course)****1st Semester**

Sr. No.	Detail of Topics	Theory Hours	Practical Hours
1.	Introduction to Basic Food Safety & Hygiene 1. Introduction to Food Safety 1.1 Definition 1.2 Importance 1.3 Key aspects 1.4 Principles of Food Safety 1.4.1 Cleanliness 1.4.2 Separation 1.4.3 Heating (pasteurization, sterilization) 1.4.4 Freezing 1.4.5 Safe Sourcing 2. Introduction to Basic Hygiene Practices 2.1 Personal hygiene 2.1.1 Hand washing 2.1.2 Body hygiene 2.1.3 Oral hygiene 2.1.4 Coughing & Sneezing 2.1.5 Face touching 2.2 Environmental hygiene 2.2.1 Surface cleaning 2.2.2 waste management 2.2.3 Food hygiene 3. Tools & Equipments 3.1 Temperature monitoring role in food safety 3.1.1 Refrigerators and freezers 3.1.2 Blast stores & cold stores 3.1.3 Thermometers 3.1.4 Temperature controllers 3.2 Cleaning & sanitizing role in food safety 3.2.1 Cleaning chemicals and sanitizers 3.2.2 Sanitizing wipes & sprays 3.2.3 Dish washers & sinks 3.3 Personal Protective Equipments (PPE's) 3.3.1 Gloves 3.3.2 Hair nets or caps 3.3.3 Masks 3.3.4 Safety goggles 3.3.5 Welding goggles 3.4 Pest Control Importance in food safety	24	122

2	Basic Industrial Terminologies and their Definitions Define the following abbreviations; 1- PPE's 2- ISO 3- HACCP 4- CCP 5- EMS 6- IPM 7- CIP 8- CCP 9- QC 10- QA 11- FSSC 12- BRC 13- GMP 14- 5'S 15- Kaizen 16- Productivity 17- TQM 18- TPM 19- OEE 20- CPR 21- QCC 22- OHS	20	0
3	Beverage Processing Technology 1. Define Beverage 2. Define the terms RTD and RTS 3. Explain Different types of beverages 4. Explain functions of ingredients used in beverage Processing 5. Explain Importance of water in beverage industry 6. Enlist two water treatment methods (RO and Sedimentation) 7. Describe Unit Operation involved in Fruit Juice processing Explain Additives used in beverage processing. 8. Enlist unit operation involved in carbonated beverage production. 9. Explain CIP Process. 10. What is energy drinks. 11. Useful effects of beverage on human health.	20	124
4	Food Engineering 1. Mixing 1.1 Define food engineering 1.2 Define mixing with example 1.3 Explain mixing Techniques 1.4 Describe application of mixing in beverage industry 1.5 Explain Advantages of mixing 1.6 Difference between over and under mixing with suitable example	30	170

	1.7 Explain working of Agitator and Rotatory jet mixer 2. Filling 2.1 Define filling with example 2.2 Explain batch filling and continuous filling 2.3 Write the function of Tetra pack Filling machine 2.4 Describe Gravity filling and Pressure filling with Example 3. Packing 3.1 Define packing with example 3.2 Explain types of Packaging material 3.3 Describe the characteristics of packaging materials. 3.4 What are Pre-Packaging checks?		
5	Machine Operations & Maintenance 1. Introduction to Beverage Processing 1.1. Overview of beverage industry and production flow. 1.2. Stages of beverage production – mixing, chilling, filling, labeling, packing. 1.3. Role of machine operators in production efficiency and quality control. 2. Basic Components and Functions of Beverage Machines 2.1. Major sections of a beverage line: 2.1.1. Mixing and blending units 2.1.2. Carbonation and chilling systems 2.1.3. Filling machines (gravity, pressure, carbonated) 2.1.4. Capping and sealing units 2.1.5. Labeling and shrink-wrapping machines 2.2. Introduction to machine utilities: 2.2.1. Compressed air, water, steam, and CO₂ 2.2.2. Electrical and pneumatic systems 3. Machine Operations and Controls 3.1. Machine start-up and shutdown procedures. 3.2. Control panels, switches, sensors, and automation basics. 3.3. Understanding PLC-based control systems (basic overview). 3.4. Safety interlocks and emergency stop systems. 3.5. Setting parameters for bottle type, fill level, temperature, and pressure 4. Preventive Maintenance Principles 4.1. Definition and importance of preventive maintenance 4.2. Types of maintenance – routine, preventive, predictive, and corrective 4.3. Maintenance scheduling and documentation 4.4. Lubrication types, schedules, and records	22	160

	4.5. Inspection checklists: mechanical, electrical, and pneumatic 4.6. Signs of wear and failure in beverage machinery		
6.	Introduction to Computing 1. What is computer 2. Uses of computer in food & beverage industry 3. Understanding about the user interface of Machine 4. Introduction of Microsoft Office Management (Word, Excel, Power Point) 5. Short Keys of MS Word and Excel	04	30
7.	Work Ethics-I	20	0
8.	Functional English-I	20	20
9.	Industrial Visit (Two visits of Food & Beverage Industry)	0	14
Total		160	640

2nd Semester

Sr. No.	Detail of Topics	Theory Hours	Practical Hours
1.	Food Packaging - Introduction to Food Packaging - Definition and scope of food packaging in the beverage industry - Importance of packaging - Functions of packaging - Relationship between packaging and shelf life - Types of Food Packaging - Primary Packaging - Secondary Packaging - Tertiary Packaging - Packaging Materials and Their Uses - Glass Packaging - PET Packaging - Metal Packaging - Introduction to Food Packaging Techniques - Aseptic Packaging - Vacuum Packaging - Modified Atmosphere Packaging (MAP) - Factors Affecting Selection of Packaging Technique - Role of Automation and Sensors In Packaging Lines	26	160
2.	Advance Occupational Health, Safety & GMPs Hazards identification & risk assessment - Types of hazards - Identify risk associated with hazard - Prioritize risks for control Occupational Health - Workplace health hazards (e-g chemicals, noise, vibration) - Occupational disease (e-g respiratory disease, musculoskeletal disorders) - Health surveillance and monitoring Safety Procedures - Define procedures - Work entry protocols - Fall protection procedures - Electrical safety procedures Fire Safety - Fire prevention and suppression - Fire evacuation procedures - Fire extinguisher use and maintenance Training and Education - Providing training on occupational health and safety protocols	30	122

	5.2 Ensuring employees competence and awareness 5.3 Evaluating training effectiveness 6.Incident Reporting and investigation 6.1 Reporting incidents and near misses 6.2 Investigating incidents to identify root causes. 6.3 Implementing corrective actions 7.Occupational Health and Safety Management System 7.1 Developing and implementing OHS management system. 7.2 Monitoring and evaluating OHS performance. 7.3 Continual improvement of OHS systems. 8.Introduction to GMPs 8.1 Definition GMPs 8.2 Importance of GMPs 8.3 Elements of GMPs 8.4 Application of GMPs 9.Workplace violence and harassment 9.1 Recognizing and preventing workplace violence 9.2 Responding to workplace violence incidence 9.3 Creating a respectful workplace culture Training and education		
3.	ADVANCED LABELING AND CODING TECHNIQUES 1. Labeling 1.1. Define Labeling with example 1.2. Enlist Types of Labeling. 1.3. Describe Labeling Techniques with example. 1.4. Explain Mandatory Labeling Elements 1.5. What is Nutritional Labeling? 1.6. Describe Food Allergen Labeling 1.7. What is Halal Labeling and it's Benefits? 1.8. Understand FDA and PFA Food Labeling Requirements. 2. Coding 2.1. Define Coding with example 2.2. Explain coding Techniques 2.3. What is the role of coding in food safety? 2.4. Differentiate between Barcode and QR coding Techniques. 2.5. Enlist advantages of Coding & labeling on beverage	24	68
4.	Troubleshooting Handling 1. Introduction to Troubleshooting 1.1. Meaning and importance of troubleshooting in food and beverage industries 1.2. Common causes of machine stoppages and production loss	24	188

	1.3. Types of faults: mechanical, electrical, pneumatic, hydraulic, and operational 1.4. Basic steps in fault detection and correction 1.5. Role of operators and maintenance staff in fault management 2. Traceability of Machine Faults 2.1. Identification of visible, audible, and performance based faults 2.2. Distinguishing between major and minor faults 2.3. Importance of accurate observation and fault recording 3. Operational and Process Faults 3.1. Identifying product jams, label misplacement, and sealing defects 3.2. Overfilling, under filling, and carbonation issues in beverage filling lines 3.3. Causes of product spillage, leakage, or improper capping 3.4. Diagnosing temperature, pressure, and timing errors 4. Documentation and Reporting 4.1. Recording faults and actions taken in maintenance logs 4.2. Preparing troubleshooting and service reports 4.3. Tracking frequently recurring faults 4.4. Communication between operators and maintenance teams 4.5. Maintaining equipment history for long-term reliability		
5.	In-Process Testing and Inspection 1. Define Quality control 2. What is Quality Assurance? 3. Define the Terms PSQCA, FDA and ISO. 4. Explain the importance of in-process testing and inspection 5. Enlist types of in-process testing 6. Differentiate between Chemical and Physical testing of Beverage 7. Describe in-process testing for packaging material 8. Explain Raw material Testing. 9. Describe Quality Control in Beverage Industry	16	68
6.	Work Ethics-II	20	0
7.	Functional English-II	20	20
8.	Industrial Visit (Two visits to Food & Beverage Industry)	0	14
Total		160	640

LIST OF PRACTICALS

1ST SEMESTER

1. Identify the type of work and wear PPE as required.
2. Identify the main beverage processing machines such as mixers, chillers, fillers, cappers, and labelers and report it.
3. Make the production line layout and understand the sequence from raw material feeding to final packing and submit it.
4. Identify key machine components including pumps, motors, gearboxes, belts, valves, and sensors and report it.
5. Conduct preparation of sugar syrup for beverage and submit it.
6. Perform the task of filtration for sugar syrup.
7. Perform the chilling of sugar syrup.
8. Perform mixing of food additives for beverage preparation.
9. Perform batch standardization for beverage syrup and report it.
10. Perform intermixing of chilled water, carbon dioxide, and beverage syrup.
11. Perform filling of prepared beverage in PET bottles.
12. Perform capping of filled bottles.
13. Conduct preventive maintenance tasks of machines (cleaning, oiling, and tightening of components).
14. Identify abnormal machine conditions and report it (vibration, noise and overheating).
15. Fill preventive maintenance log and inspection sheet and submit it.
16. Identify different types of temperature meters & pressure gauges along with their unit of measurements.
17. Identify the type of droppings and use respective Integrated pest management IPM tools as required. (e.g. cat cages, bait station, fly killer etc)
18. Determine the pH of beverage with the use of pH meter.
19. Perform the calibration of pH meter with standard solutions.
20. Prepare any seasonal fruit drink. (mango, strawberry, apple, etc.)
21. Determine TDS level of sample from tap water.
22. Prepare solution for CIP process (Lye and Acid Solutions)
23. Design a label for PET bottle as per regulatory compliance.
24. Create & save file in MS Word & Excel for record keeping

2ND SEMESTER

1. Check thickness of different packaging material PET (Polyethylene Terephthalate) Bottles and Plastic Films using required tools and report it.
2. Perform the grammage test of packaging materials
3. Conduct the burst and pressure resistance Test (for bottles and cans)
4. Check physical defects in empty PET bottles like haziness, foreign body, cracks, neck tilting, smell, oil etc. and report it
5. Perform the ink migration test for seal leakage of tetra pack and report it.

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6. Demonstrate the adhesion and peel-off strength for laminated labels.
 7. Perform tape test to check printing quality on labels
 8. Perform Torque Test for closures of PET bottles
 9. Identify faulty relays, contactors, fuses, and switches and report it
 10. Diagnosing overloads, motor trip conditions, and power imbalances
 11. Perform troubleshooting of machine for like under-filling, overfilling, & foaming problems in filling machines
 12. Check in-line process of proper labeling and date coding alignment and submit report.
 13. Identify various electrical and mechanical hazards in process line and report it
 14. Identify the type of fire hazard and use required fire extinguisher for it.
 15. Check noise level at workplace and submit findings.
 16. Perform sensory evaluation of beverage and submit findings.
 17. Perform calibration of refractometer with distilled water and determine Brix of beverage with refractometer and submit findings.
 18. Check volume / net contents of filled beverage bottle and report it.

LIST OF LABS

1. Mechanical Workshop
2. Electrical Workshop
3. QC / QA Lab
4. Food Processing Lab

LIST OF TOOLS / EQUIPMENT ETC.

(For a Class of 25 Students)

Name of Trade	Beverage & Food Machines Operator
Duration	1 – Year

S. No.	Nomenclature of Equipment / Tools	Quantity
1.	Spanners and wrenches (set)	2 Kit
2.	Screw drivers (flat and Phillips)	2 Kit
3.	Pliers (combination, nose, cutting)	2 Kit
4.	Adjustable wrench	2 Kit
5.	Allen key set	2 Kit
6.	Grease gun	2 No.
7.	Pressure gauge	6 No.
8.	Multimeter (for electrical checks)	5 No.
9.	Vibration meter	5 No.
10.	Thermometer (digital or analog)	3 No.
11.	Air leakage tester	5 No.
12.	Valves	2 Set.
13.	Infrared thermometer	5 No.
14.	Probe thermometer	5 No.
15.	Torque Tester / Torque Meter	1 No.
16.	SS Pans	1 No.
17.	SS Tray	1 No.
18.	SS Knives	1 No.
19.	SS Spoons	1 No.

20.	Manual Juice Extracter	2 No.
21.	Juice Blender	2 No.
22.	Gas Filler	1 No.
23.	Metal Detector	1 No.
24.	Micrometer / Thickness Gauge	5 No.
25.	Vernier Caliper / Digital Caliper	5No.
26.	Hammer	5 No
27.	Leveler	5 No
28.	Double Jacketed electric kettle	1 No
29.	Bait Boxes	2 No
30.	Electric Flyer Killer	2 No
31.	Cat Cages	2 No
32.	Air Cutters	2 No
33.	Strip Cutters	2 No
34.	PH Meter	2 No
35.	TDS Meter	2 No
36.	Weighing balance 0.01 gram least count	01 No
37.	UV with sheet for screening	01 No
38.	Ink jet printer	01 No
39.	Refractometer 0 to 32 degree (Attago)	2 No
40.	Refractometer 28 to 60 degree (Attago)	2 No
41.	Sound level meter	2 No

Industry Machinery tools & Equipment

Sr. No	Name of Tools / Equipment	Quantity
1.	Mixing tank with agitator	1 No
2.	Chilling unit or cooling system	1 No
3.	Beverage filling machine (gravity/pressure/carbonated)	1 No
4.	Capping and sealing machine	1 No
5.	Labeling machine	1 No
6.	Conveyor belt system	1 No
7.	Air compressor (for pneumatic systems)	1 No
8.	CO ₂ filling system (for carbonated beverages)	1 No
9.	Control panel with sensors and safety switches	1 No

LIST OF CONSUMABLE ITEMS

S. No	Name of Tools / Equipment	Quantity
1.	Lubricating oil	5 L
2.	Grease	5 kg
3.	Cleaning detergent or CIP solution	5 L
4.	Cotton waste / cleaning cloths	100 pcs
5.	Air filters	25 pcs
6.	Water filters	25 pcs
7.	CO ₂ filters	10 pcs
8.	O-rings and sealing gaskets	100 pcs
9.	Teflon tape	1 roll
10.	Small nuts, bolts, and washers	1 box
11.	Zip ties and cable markers	1 pack
12.	Labels and tapes for machine marking	1 roll
13.	Safety Hamlet	28 sets
14.	Gloves	28 sets
15.	Safety Glasses	28 sets
16.	Safety Shoes	28 sets
17.	Ear Plugs	28 sets
18.	Face Shield	28 sets
19.	Buffer Solution PH 4 and 7	2 Bottles
20.	Standard solution for TDS	2 Bottles
21.	Seasonal fruits	25 Kg
22.	Sugar	10 kg
23.	NaOH	5 kg
24.	Nitric Acid	2.5 liter
25.	Citric Acid	500 gram
26.	CMC	500 gram
27.	Flavors (Apple, Mango, Cola)	500 ml each
28.	Color (Lime Yellow, Sunset yellow, Caramel)	500 gram
29.	Sodium Benzoate	500 gram
30.	Potassium Sorbet	500 gram
31.	Empty PET Bottles, 500ml and 1000 ml	50 No each
32.	Labels for beverage bottles	200
33.	Red Ink	100 ML
34.	Syringe 5 ML	25 No
35.	Adhesive Tape	5 No
36.	Conductor fuse and switch	5 No
37.	Electrical tester	5 No
38.	Led Pencil	25 No

39.	Ball Points	25 No
40.	Tagging Stickers	200 No
41.	CO ₂ gas cylinder	25 kg

EMPLOYABILITY OF PASS-OUTS

The pass-outs of this course can find job / employment opportunities in the following areas.

1. Beverage industries (soft drinks, bottled water, juice plants)
2. Food processing companies (snacks, dairy, sauces, bakery, confectionery)
3. Packaging and labeling industries (Tetrapack)
4. Equipment suppliers and service providers
5. Contract packaging and bottling units
6. Food machinery maintenance firms
7. Private maintenance workshops (with automated systems)
8. Entrepreneur as a maintenance supervisor or operator

REFERENCE BOOKS

1. PepsiCo & Coca-Cola Equipment Guidelines – Packaging and filling line standards
2. Tetra Pak Technical Handbooks – Filling and packaging line operation
3. PMMI (The Association for Packaging and Processing Technologies) – Equipment troubleshooting and safety resources
4. Heldman, D. R., & Lund, D. B. (Eds.). (2006). *Handbook of food engineering* (2nd ed.). CRC Press.
5. Robertson, G. L. (2016). *Food packaging: Principles and practice* (4th ed.). CRC Press.

MINIMUM QUALIFICATION OF INSTRUCTOR

- B.Sc (Hons) / BS in Food Engineering or Food Science and Technology with 02 years' relevant experience in FMCG industry / preferred Beverage Industry experience

OR

- BS in Dairy Technology with 02 years' experience in FMCG industry / preferred Beverage Industry experience

OR

- BS in Mechanical Engineering with 02 years' experience in FMCG industry / preferred Beverage Industry experience

OR

- DAE in Food Technology / Food Processing and Preservation with 03 years' experience in FMCG industry / preferred Beverage Industry experience

OR

- One Year Trade Vocational Certificate in "Beverage and Food Machines Operator" with 5 years' experience in Teaching / Beverage Industry experience

Curriculum Development Committee

- | | | |
|-----------|--|-----------------|
| 1. | Shrafat Ali Anjum
Manager Quality Assurance & Production
Six B Food Industries (Pvt.) Ltd., Lahore | Convener |
| 2. | Muzamil Naveed Khan
HOD, DAE Food Technology
GCT, Sahiwal | Member |
| 3. | Mr. Vajay Kumar
Quality & Food Safety Manager,
Standard Metal Closures (Pvt.) Ltd., Sundar
Industrial Estate, Lahore | Member |