

 STP Information

Application ID: CAA-NAO-000048 Name of Organization: Community Food Production Hub District: Naogaon Date of Application: 25-06-2026

Number of Occupation Applied: 5 Application Status: Contact No.: +8801521740612 Email: cfp.hub@gmail.com

AccreditationApplicationSubmitted

 Summary of Occupation Applied

Name of Occupation & Level	Application Type	Decision for Course Accreditation	Decision for Assessment Center	Status	Action
Industrial Food Preservation-3	Course and Assessment Center Accreditation	NA	NA		
Food and Beverage Production-2	Course and Assessment Center Accreditation	NA	NA		
Food Quality Control-3	Course and Assessment Center Accreditation	NA	NA		
Food and Beverage Production-3	Course and Assessment Center Accreditation	NA	NA		
Bakery and Pastry Production-3	Course and Assessment Center Accreditation	NA	NA		

 **Payment**

 Machinery/Equipment/Spares (Required vs Available)

Name of Machinery/Equipment/Spares	Specification	Unit	Minimum Quantity Required	Available Quantity	Purchase year	Remarks
Personal Computers/Laptops	Standard configuration compatible for work activities	Nos	1	1		
Multimedia projector screen	Min 3200 lumen	Nos	1	1		
Digital camera	Min 16 Mega Pixel	Nos	1	1		
Scanner	Legal size	Nos	1	1		
Printer	Laser	Nos	1	1		
Sound System	Standard configuration	Nos	1	1		
Web based close circuit camera	Standard configuration	Nos	1	1		
Trolley			2	2		
Ambient temperature storage area			1	1		
Cool Room		set	1	1		
Freezing Storage		Set	1	1		

 Measuring Instruments (Required vs Available)

Name of Measuring Instruments	Specification	Unit	Minimum Quantity Required	Available Quantity	Purchase year	Remarks
Paper	A4 size	Rim	5	55		
Toner/cartridge	As per printer model	nos	2	2		
White board marker	-----	nos	12	12		

Duster	-----	nos	6	6	
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📄 Personal Protective Equipments (PPE): (Required vs Available)						
Name of Personal Protective Equipments (PPE)	Specification	Unit	Minimum Quantity Required	Available Quantity	Purchase year	Remarks
Apron	Standard configuration		21	21		
Protective clothing	Standard configuration		21	21		
Gloves	Standard configuration		2000	2000		
Hair net	Standard configuration		2000	2000		
Other PPE as per OSH requirements	Standard configuration		21	21		
Purpose designed overalls or uniforms	Standard configuration		21	21		
Beard snoods	Standard configuration		500	500		
Overshoes	Standard configuration		2000	2000		

📄 Furniture (Required vs Available)						
Name of Furniture	Specification	Unit	Minimum Quantity Required	Available Quantity	Purchase year	Remarks
Full Secretariat Table	Standard size	Nos.	1	1		
Half Secretariat Table	Standard size	Nos.	3	3		
Arm Cushion Chair	As per requirement	Nos.	5	5		
Tabloid Chair	As per requirement	Nos.	20	20		
Bookshelf	As per requirement	Nos.	1	1		
File Cabinet	As per requirement	Nos.	2	2		
Steel Almira	180 cm x 120 cm	Nos.	1	1		
White Board	240 cm X 120 cm made of particle board with white Formica covered and side covered by aluminum channel	Nos.	1	1		
Lecture Desk	Standard size	Nos.	2	2		
Tools Rack	Standard size as required	Nos.	1	1		
Display Board	240 cm x 120 cm made of particle wood and fabric cover	Nos.	1	1		

📄 Learning Materials (Required vs Available)						
Name of Learning Materials	Specification	Unit	Minimum Quantity Required	Available Quantity	Version or details	Remarks
Competency Based Learning Materials (CBLM)			20	20		
Session Plan			1	1		
Trainee Record Book			20	20		
Progress Chart			1	1		
Related Books/ Magazines			20	20		

📄 Training Facilities (Required vs Available)						
			Minimum Quantity			

Name of Training Facility	Specification	Unit	Minimum Quantity Required	Available Quantity	Year of Construction	Remarks
Computer Lab	40 sq meter	1	1	1		
Classroom	25 sq meter	1	1	1		
Office room	12sq meter	1	1	1		
Head of the STPs' room	12 sq meter	1	1	1		
Library cum study room	15 sq meter	1	1	1		
Toilet (Male and Female)	--	2	2	1		


Trainers and other staff (Required vs Available)

Position	Specification	Unit	Minimum Quantity Required	Available Quantity	Qualification	Remarks
Trainer	Must be at least holder of NSC in Industrial Food Preservation, Level – 3	Two Trainers should be appointed for each batch (20 trainees)	2	2		


CC TV Info

Is there CCTV camera Available?	Details (Number of Cameras and Locations)	Renewal Application?	Date of Expiry of Previous Approval
Yes	2	No	