

MULTI SKILL FOUNDATION COURSE

ANNUAL SESSION PLAN 2025-26

CLASS - 9

Months	UNITS	Topics Covered	
		THEORY	PRACTICAL
April - 2025	CH1 Unit 1: Workshop and Engineering Techniques	1. Describe the main features and purpose of workshop tools and equipment like screw driver, hammer, chisel, saw, spanners, wrench, etc 2. Describe the safety precautions to be followed while using the tools.	1. Identification of workshop tools and equipment like screw driver, hammer, chisel, saw, spanners, etc 2. Demonstration of safety gadgets. 3. Cleanliness of the work area before and after
	CH2 Unit 2: Energy and Environment	1. Read the symbols and describe their usage 2. Describe the purpose of symbols. 3. Describe health and safety risks and procedures involved in the use of electrical tools, equipment and materials 4. State the purpose of different types of wire, cable and switches. 5. Describe the use of Standard/ American wire Gauge	1. Perform match the symbols and description 2. Identification of various types of electrical tools and equipment. 3. Follows the manufacture's instruction for use. Clean the work area before and after the task. 4. Perform identification process to different types of wire, cable and switches. 5. Demonstrate the use of wire gauge for measuring the diameter of the Wire
	CH3 Unit 3: Gardening, Nursery & Agriculture Techniques	1. Describe the uses of various tools and equipment in intercultural operations (weeding, fertilizer application, mulching etc. 2. To describe steps taken in taking one crop. 3. To describe principles behind the basic agricultural procedures .	1. Demonstrate the use of various tools and equipment in intercultural operations (weeding, fertilizer application, mulching etc.) 2. Perform the growing one crop and do all tasks given below to achieve agriculture produce.
	CH1 Unit 1 : EMPLOYABILITY SKILLS	1. Methods of communication :- Verbal, Non-verbal, Visual 2. Meaning of communication 3. Importance of communication skills 4. Elements of communication cycle :- sender, ideas, encoding, communication channel, receiver, decoding, and feedback 5. Perspectives in communication 6. Factors affecting perspectives in communication Visual perception ,Language, Past experience, Prejudices, Feelings, Environment 7. Writing skills related to the following:- Phrases, Kinds of sentences, Parts of sentence, Parts of speech, Use of articles, Construction of a paragraph	1. Writing pros and cons of written, verbal and non-verbal communication . 2. Listing do's and don'ts for avoiding common body language mistakes . 3. Draw a diagram of communication cycle . 4. Role plays on communication process related to the sector/job role . 5. Group discussion on factors affecting perspectives in communication . 6. Sharing of experiences on factors affecting perspectives . 7. Sharing experiences on factors affecting communication at workplace . 8. Demonstration and practice of writing sentences and paragraphs on topics related to the subject
May - 2025	CH1 Unit 1: Workshop and Engineering Techniques	1. Describe the main features and purpose of workshop tools and equipment like screw driver, hammer, chisel, saw, spanners, wrench, etc 2. Describe the safety precautions to be followed while using the tools.	1. Identification of workshop tools and equipment like screw driver, hammer, chisel, saw, spanners, etc 2. Demonstration of safety gadgets. 3. Cleanliness of the work area before and after
	Unit 2: Energy and Environment	1. Recognize the type of joints Describe the purpose of using the following types of joint: A. Simple Twist Joint B. Straight Joint 2. Explain the meaning of various terms used in simple circuit such as electrical potential difference/ voltage, conductive path, electrical resistance potential difference, transistor, conventional current, direct current, capacitor, attractive current, ohm's law, ohm's etc. 3. Describe the purpose of simple circuit	1. Demonstrate the use of wire stripping hand tools for stripping wire . 2. Demonstrate knife stripping of wire 3. Demonstrate the following for joining electrical wires: Simple Twist Joint Straight Joint 4. Demonstrate the use of plastic electrical tape 5. Perform cleaning the work area before and after the task. 6. Prepare the diagram of a simple electrical circuit. 7. Prepare a simple electrical circuit for operating one lamp by one switch and 2 lamps by two switches. 7. Perform process to connect two or more lamps in a series (without live connection) . 8. Demonstrate and perform the process to connect two or more lamps in parallel (without live connection)
	SUMMER VACATION (11th MAY- 31st May)		
June - 2025	SUMMER VACATION (1st June- 30th JUNE)		
	UNITS	THEORY	PRACTICAL
	CH1 Unit 1: Workshop and Engineering Techniques	1. Describe the main features and purpose of workshop tools and equipment like screw driver, hammer, chisel, saw, spanners, wrench, etc 2. Describe the safety precautions to be followed while using the tools.	1. Identification of workshop tools and equipment like screw driver, hammer, chisel, saw, spanners, etc 2. Demonstration of safety gadgets. 3. Cleanliness of the work area before and after

Jul-25	CH2 Unit 2: Energy and Environment	1. Describe the factors to be considered for planning and executing staircase wiring 2. Identify the tools and materials to be used for staircase wiring 3. Describe the factors to be considered for planning and executing godown wiring . 4. Identify the tools and materials to be used for staircase wiring .	1. Draw a diagram of the circuit for staircase wiring method . 2. Demonstrate staircase wiring (without live connection) 3. Draw a diagram of the circuit for godown wiring method . 4. Demonstrate godown wiring method . 5. Use the resources economically, safely and for intended purpose only
	CH3 Unit 3: Gardening, Nursery & Agriculture Techniques	1. Describe precautions to be taken when selecting seeds Describe advantages of seed treatment. 2. Describe the procedure for calculating the amount of seed/plant material for an area	1. Perform the selection of seed treatment method for selected crop using krishi Diary. 2. Perform seed surface treatment Demonstrate to treat seeds with recommended method. 3. Demonstrate the knowledge of calculating the amount of seed required for an area
	CH4 Unit 4: Food Processing Techniques	1. Describe the safety precautions to be taken for using utensils and equipment (measuring cups, spoons, knife, cutting board, frying pan, grate, etc.) .	1. Demonstrate the use of knife/mixer/oven/ stove / gas. 2. Identify various flavors and uses of various spices, herbs, grains and greens . 3. Perform the cleaning of the utensils and work area after cooking
	CH2 Unit 2: EMPLOYABILITY SKILLS	1. Meaning of self-management 2. Positive results of self-management 3. Self-management skills 4. Factors that help in building self-confidence – social, cultural, and physical factors 5. Self-confidence building tips - getting rid of the negative thoughts, thinking positively, staying happy with small things, staying clean, hygienic and smart, chatting with positive people, etc.	1. Identification of self-management skills 2. Strength and weakness analysis 3. Role play exercises on building self-confidence 4. Use of positive metaphors/ words 5. Positive stroking on wakeup and before going bed 6. Helping others and working for community
August - 2025	UNITS	THEORY	PRACTICAL
	CH1 Unit 1: Workshop and Engineering Techniques	1. Describe the reason of selecting particular measuring instrument for certain task.	1. Selection of measuring instrument for given task. 2. To read the reading properly.
	CH2 Unit 2: Energy and Environment	1. Explain the purpose of earthing . 2. Describe the materials used for earthing 3. Describe the precautions to be taken while earthing . 4. Describe the meaning of good earthing	1. Identify the materials used in earthing . 2. Draw a diagram for earthing. 3. Demonstrate earthing installation by using appropriate materials and tools
	CH3 Unit 3: Gardening, Nursery & Agriculture Techniques	1. Describe use & advantages of vermin compost and vermin wash.	1. Demonstrate preparing of bed for Vermin composting. 2. Perform process to prepare bed for preparing vermin wash. 3. Perform the use of vermin compost and vermin wash in the plot .
September - 2025	CH4 Unit 4: Food Processing Techniques	1. Describe the basic characteristics of raw food materials 2. Describe the basic principles and practices involved in cleaning and sanitation in food processing operations	1. Perform and apply the basic principles and practices of cleaning and sanitation of food while preparing all above food product . 2. Demonstrate the use of personal clothing for working in food processing area such as headgear, apron, gloves, etc.
	UNITS	THEORY	PRACTICAL
	CH1 Unit 1: Workshop and Engineering Techniques	1. Describe advantages and disadvantages of Wood . 2. Describe methods to prevent pest attack on wood .	1. Demonstrate the Marking of job . 2. Demonstrate and perform the Sharpening of tools . 3. Demonstrate and perform Drilling hole in wood/plywood 4. Demonstrate and perform Fixing sun mica on plywood surface 5. Demonstrate and perform Finishing and polishing .
	CH2 Unit 2: Energy and Environment	1. Determine principle of fuse tripping . 2. Describe different types of fuse wires	1. Demonstrate the use of different fuse wires
September - 2025	CH3 Unit 3: Gardening, Nursery & Agriculture Techniques	1. Describe procedure to make organic pesticide formulation. 2. Advantages of using organic pesticide	1. Demonstrate organic preparing pesticide formulation. 2. Perform the process to apply them if there is a problem.

CH4 Unit 4: Food Processing Techniques	<ol style="list-style-type: none"> Describe various methods of food preservation (salting, pickling, drying, smoking, preserving in brine water, etc.) Describe principles behind basic preservation technique viz. use of high or low temperature, exclusion of air, removal of moisture, use of preservatives, etc. Describe importance of maintaining hygiene in cooking area. 	<p>A. Demonstrate making of following food items as per the standard procedures given in following rows .</p> <ol style="list-style-type: none"> Chikki. Sauce . Jam and Jelly. Dried product, roasted product viz. Papad, dried vegetables . Pickle . Biscuits . Popcorn . <p>B. Perform the calculation for the costing of these food items</p>
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MID TERM EXAMINATION 16 SEPTEMBER 2025- 1 OCTOBER 2025

	UNITS	THEORY	PRACTICAL
	CH1 Unit 1: Workshop and Engineering Techniques	1. Describe safety precautions to be followed while preparing the article	<ol style="list-style-type: none"> Demonstrate and perform the article with given GI sheet according to given drawing/dimension using soldering method and following the relevant safety precautions . Draw a flow chart of this activity.
October - 2025	CH2 Unit 2: Energy and Environment	<ol style="list-style-type: none"> Describe the purpose of MCB . Describe the main features of MCB . Describe safety factors involved in MCB 	1. Demonstrate with explanation on the structure and working of MCB.
	CH3 Unit 3: Gardening, Nursery & Agriculture Techniques	<ol style="list-style-type: none"> Describe the methods of determining age of animals . Describe advantages of knowing age of the animal . Perform and describe the method of determining weight of animals and estimating feed requirement . 	<ol style="list-style-type: none"> Process to determine the age of farming and milking animals Process to determine weight of animals by taking due precautions . Perform the calculation of fodder requirement of animal from TDN in different folder.
	CH4 Unit 4: Food Processing Techniques	<ol style="list-style-type: none"> Describe various methods of wet, dry and combination cooking methods . Read the names of vegetables, grains, spices, herbs, etc. used in preparation of culinary 	<ol style="list-style-type: none"> Demonstrate and adapt small recipes and cooking methods to prepare dishes . Perform and apply fuel conservation methods . Perform the cleaning of the utensils and work area after cooking
	CH3 Unit 3 : EMPLOYABILITY SKILLS	<ol style="list-style-type: none"> Introduction to ICT Role and importance of ICT in personal life and at workplace ICT in our daily life (examples) ICT tools - Mobile, tab, radio, TV, email, etc. Computer system - Central Processing Unit (CPU), memory, motherboard, storage devices Hardware and software of a computer system Role and functions of Random Access Memory (RAM) and Read Only Memory (ROM) Role and functions of Central Processing Unit Procedure for starting and shutting down a computer Peripherals devices and their uses – mouse, keyboard, scanner, webcam, etc. of a computer system. Primary operations on a computer system – input, process, storage, output, communication networking, etc 	<ol style="list-style-type: none"> Discussion on the role and importance of ICT in personal life and at workplace. Preparing posters / collages for showing the role of ICT at workplace. Connecting the cables and peripherals to the Central Processing Unit Starting and shutting down a computer. Group discussion on the various aspects of hardware and software. Identification of various parts and peripherals of a computer Demonstration and practice on the use of mouse Demonstration and practice on the use of keyboard Demonstration of the uses of printers, webcams, scanner and other peripheral devices Drawing diagram of computer system and labelling . Identification of the various input and output units and explanation of their purposes
	UNITS	THEORY	PRACTICAL
	CH1 Unit 1: Workshop and Engineering Techniques	<ol style="list-style-type: none"> Describe use of thread . Describe safety precautions to be followed while drilling . 	<ol style="list-style-type: none"> Perform Filing of rod and flat Demonstrate and perform Carry of Marking for Drilling . Selection of appropriate tap, die and drill . Perform threading and tapping .
	CH2 Unit 2: Energy and Environment	<ol style="list-style-type: none"> Describe purpose of soldering Describe safety factors involved in soldering. Describe qualities of good soldering joint. Describe various types of batteries and its comparison . Describe what is "specific gravity" and why is it important ? 	<ol style="list-style-type: none"> Perform recognition of basic electronic component resistance, diode, transistors, and capacitors. Demonstrate soldering of basic electronics components using soldering iron. Demonstrate maintenance of lead battery and measuring of specific gravity
	CH3 Unit 3: Gardening, Nursery & Agriculture Techniques	<ol style="list-style-type: none"> Describe the method of determining the quantity of feed requirement of different types of animals. Describe the different types of feeds 	<ol style="list-style-type: none"> Perform the calculation to estimate feed requirement of an animal by their age. Perform the calculation to estimate of feed requirement of an animal by their weight. Perform the calculation to estimate feed requirement of a milk giving Animal
	CH4 Unit 4: Food Processing Techniques	<ol style="list-style-type: none"> Describe food label. Describe advantages of different food packaging types. Describe shelf life and factors affecting shelf life of food items. 	<ol style="list-style-type: none"> Demonstrate on how to interpret food label. Perform process to take weight and packaging of food product using sealing method. Identify various different food packets

December - 2025	CH4 Unit 4 : EMPLOYABILITY SKILLS	1. Types of businesses – service, manufacturing, hybrid 2. Types of businesses found in our community Business activities around us. 3. Meaning of entrepreneurship development 4. Distinguishing characteristics of entrepreneurship. 5. Role and rewards of entrepreneurship	1. Prepare posters of business activities found in cities/villages, using pictures 2. Discuss the various types of activities, generally adopted by small businesses in a local community 3. Best out of waste 4. Costing of the product made out of waste 5. Selling of items made from waste materials 6. Prepare list of businesses that provides goods and services in exchange for money. 7. Prepare charts showing advantages of entrepreneurship over wages 8. Group discussions on role and features of entrepreneurship. 9. Lectures/presentations by entrepreneurs on their experiences and success stories 10. Identify core skills of successful entrepreneur
	UNITS	THEORY	PRACTICAL
	CH1 Unit 1: Workshop and Engineering Techniques	1. Describe safety precautions for making object . 2. Describe the various types of material that can be used for making objects .	1. Demonstrate and perform the design and drawing for the object . 2. Perform the necessary measurement and marking as per the specifications . 3. Students will observe & describe the process of welding carried out by the trainer for making the object as per the design & specification. (Students are not expected to carry out the process of welding but only observe by following due safety precautions) 4. Perform and Follow safety precautions . 5. Demonstrate the use of personal protective clothing and equipment . 6. Perform cleaning the work area before and after the task . 7. Perform calculation of the cost of the article prepared
	CH2 Unit 2: Energy and Environment	1. Describe the different types of lights, their advantages and disadvantages. 2. Describe the benefits of using LED bulb 3. Estimate the cost 4. Describe the unit of electricity and method to measure the consumption.	1. Perform reading wattage of bulb. . 2. Select appropriate solution for required light. 3. Selecting appropriate. 4. Perform calculation of electricity bill for a given the load
	CH3 Unit 3: Gardening, Nursery & Agriculture Techniques	1. The yield of animal according to geographical area . 2. Describe different types of domesticized animals and their importance. 3. Describe how to ensure wellbeing of domesticized animals 4. Describe the process of costing of milk and milk products. 5. Describe the difference between household business and commercial establishment.	1. Demonstrate method of determining yield of domesticized animal 2. Perform the calculation for cost of milk . 3. Perform the calculation for the cost of different types of milk products which can be produced in a household
	CH4 Unit 4: Food Processing Techniques	1. Describe daily food requirement (nutrient) of adolescent male and female	1. Prepare a diet chart to meet the nutrient requirements of adolescent male and female from locally available food
	CH5 Unit 5 : EMPLOYABILITY SKILLS	1. Introduction to environment, 2. Relationship between society and environment, ecosystem and factors causing imbalance 3. Natural resource conservation 4. Environment protection and conservation. 5. Definition of green economy 6. Importance of green economy	1. Group discussion on hazards of deteriorating environment 2. Prepare posters showing environment conservation 3. Discussion on various factors that influence our environment. 4. Discussion on the benefits of green skills and importance of green economy 5. Prepare a Poster showing the importance of green economy with the help of newspaper/ magazine cuttings

WINTER BREAK 1 JAN 2026-15 JAN 2026

	UNITS	THEORY	PRACTICAL
January - 2026	CH1 Unit 1: Workshop and Engineering Techniques	<ol style="list-style-type: none"> 1. Describe various type of building materials and its applications (like iron, wood, aluminum, cement, sand, concrete, granite, marble, paint, chemicals, stone, cement composites, glass, plastics etc.) 2. Identify various types of construction tools and equipment and their purpose. 3. Describe the chief characteristics of various types of walls (partition walls, exterior boundary walls, separation walls, retaining walls, shared walls, portable walls, dry stone walls, etc.) 4. Describe different types of bond and their application. 5. Describe safety precautions while handling and laying of the brick 	<ol style="list-style-type: none"> 1. Identification of various types of building materials. 2. Identification of different types of wall (building walls, exterior boundary walls and retaining walls). 3. Demonstration to arrange bricks in different bonds (Stretcher bond, English bond, Flemish bond, Header bond, Stack bond). The bricks are arranged in the required formation uniformly for each of the bond up to 1 meter. 4. Perform task of laying brick with mortar. 5. Demonstrate and perform the use of spirit level, water tube and plumb bomb.
	CH2 Unit 2: Energy and Environment	<ol style="list-style-type: none"> 1. Explain the purpose and working principle of soak pit 2. Describe advantages and disadvantages of soak pit. 3. Describe the applications of soak pit 	<ol style="list-style-type: none"> 1. Demonstrate and draw a diagram showing the various elements of soak pit 2. Perform the preparation of a soak pit
	CH3 Unit 3: Gardening, Nursery & Agriculture Techniques	<ol style="list-style-type: none"> 1. Describe the different types of diseases observed in domesticized animals 2. Methods of identification of diseases 	<p>Process to identify different types of diseases.</p> <p>Demonstrate methods of identification of different domesticated animals</p>
	UNITS	THEORY	PRACTICAL
February - 2026	CH1 Unit 1: Workshop and Engineering Techniques	<ol style="list-style-type: none"> 1. Describe safety precautions while using piping material. 2. Describe various components of plumbing accessories such as elbow bend, coupling, cock, primer, connector, etc. 	<ol style="list-style-type: none"> 1. Demonstrate and perform the process Cut PVC pipe with a hand saw. 2. Perform the process to join PVC pipes with a connector & solution.
	CH2 Unit 2: Energy and Environment	<ol style="list-style-type: none"> 1. Describe the various types of garbage and methods used for their disposal. 2. Explain the purpose of garbage separation and its processing. 3. State the various precautions to be taken when separating and processing garbage for Disposal 	<ol style="list-style-type: none"> 1. Demonstrate the knowledge of appropriate methods used for disposal of different types of garbage – biodegradable and non- biodegradable, toxic materials, infected materials, radioactive materials, etc.
	CH3 Unit 3: Gardening, Nursery & Agriculture Techniques	<ol style="list-style-type: none"> 1. Describe the process of window /balcony gardening 	<ol style="list-style-type: none"> 1. Describe the process of window/balcony gardening
	CH4 Unit 4: Food Processing Techniques	<ol style="list-style-type: none"> 1. Describe the methods of assessing adulteration 	<ol style="list-style-type: none"> 1. Demonstrate detection of adulteration in milk& its product with the use of lactometer and other appropriate technique. 2. Demonstrate other method of detecting adulteration in other food proucts.
March - 2026	ANNUAL EXAMINATION 2026		