

Food Graft Institute



वर्ष्येव कुटुन्वकम् EARTH - ONE FAMILY - UNE FUTUR

(Department of Skill Development, Government of Jammu & Kashmir Bamyal Morh, NH-44, Nagrota, Jammu- 181221









Trikuta - Food Craft Institute Jammu stands a symbol of all round excellence in Hospitality Education from last One decade. As a Chairman of the Institute, I feel proud of the commitment of the Faculty and the Staff to the Holistic Development of Young Minds, towards which our efforts remain focused. My best wishes are with the Principal, Faculty, Staff and Students of the Institute.



Dr. Asgar Hassan Samoon IAS, Principal Secretary to Govt. Deptt. Of Skill Development, (Chairman FCI, Jammu) J&K

..... Happy Reading



Sudershan Kumar, JKAS, Director, Deptt. Of Skill Development, J&K Govt.

It is with great Pride, Enthusiasm and Immense Pleasure in releasing of the Edition of monthly E-newsletter –**Trikuta**.

The essential purpose of the magazine is to inform, engage, inspire and entertain a diverse readership -including the Alumni, faculty, staff, students and parents and other friends of institute.

I commend the Efforts of the Principal, faculty and wish the institute a bright future.

FOOD CRAFT INSTITUTE- HAPPENINGS

-----WORKSHOP ON SKILLING OF YOUTH-----

A workshop on skilling of youth were organized in the institute under the chairmanship of Principal Secretary Government, Department of Skill Development, J&K on 15/12/20222 in which many Heads of department and other dignitaries were present. The said workshop was hosted by the students of the institute who had displayed their culinary skills in the form of presentation in bakery as well as food production (cooking areas). The students of F&B service displayed their skills by way of setting of the restaurant and rendering services to the visiting guest and dignitaries.











AWARENESS PROGRAMME ON POSH (PREVENTION OF SEXUAL HARASSMENT AT WORK PLACE)

One day Awareness Programme on PoSH (Prevention of Sexual Harassment at work place) was organized in the campus as the per the requirement of the institute on 01-12-2022.



SIX DAYS NSTCP PROGRAMME FOR STAFF MEMBERS OF VARIOUS HOTELS IN JAMMU

Six days NSTCP programme for staff members of various hotels in Jammu has been conducted on the request of Directorate of Tourism, Jammu w.e.f 19-12-2022 to 24-12-2022



SIX DAYS NSTCP PROGRAMME FOR STAFF MEMBERS OF HOSPITALITY AND PROTOCOL DEPARTMENT

Six days NSTCP programme for staff members of Hospitality and Protocol department in Circuit house and Guest house Jammu has been conducted in the areas of Cooking, Service, and House-keeping.



GENERAL MANAGER AND EXECUTIVE CHEF FROM HOTEL RAMADA, KATRA HAS VISITED FOOD CRAFT INSTITUTE, JAMMU

In order to keep a close liaison with the industry, the General Manager and Executive Chef from Hotel Ramada, Katra has visited Food Craft Institute, Jammu and interacted with the students and discussed the various career opportunities in the Hospitality Industry. She also motivated them to join the industry with various practical inputs for making their presence felt in the industry.



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fditorial Jeam :-

- 1. Mr. Prince Anayat
- 3. Mr. Gagan Deep

- 2. Dr. Rajinder Singh
- 4. Mr. Amit Malmotra

