

Food Craft Institute



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



Trikuta

E-Newsletter

8th Edition





It gives me immense pride to release edition of the E-Newsletter – **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.

..... Happy Reading



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



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

SPECIAL PRACTICAL CLASSES HAS BEEN CONDUCTED AT DESTINATION BASED PROGRAMME AT KUPWARA IN MULTI-CUISINE COOK

The special practical classes has been conducted at destination based programme at Kupwara in multi-cuisine cook in which various Indian, Italian and carving sessions conducted by the experts (chef) in the field from the Institute in collaboration with Indian Army and students were motivated and assured to get placement after completion of the course.





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**FRESH BATCH OF MULTI-CUISINE COOK HAS
BEEN STARTED FROM 4TH OF JULY AT
MAIN CAMPUS JAMMU**

The fresh batch of Multi-Cuisine Cook has been started from 4th of July at Main Campus Jammu. The practical classes have started from ethnic food to make aware youth about the local food of Jammu and Kashmir.





**FRESH BATCH OF 30 STUDENTS HAS STARTED IN
BAKERY COURSE AT KUPWARA IN COLLABORATION
WITH INDIAN ARMY UNDER DESTINATION BASED
PROGRAMME**

The fresh batch of 30 students has started at Kupwara in collaboration with Indian Army under destination based programme. Becoming baker requires good creative skills and to make youth an “Entrepreneur in baker” 30 students has been enrolled and practical and theory classes has started by the experts (Bakery chef) from the Institute.





AYURVEDA PARV ON 4TH OF JULY AT GGM SCIENCE COLLEGE

The institute has displayed innovative nutritional food items in the AYURVEDA PARV on 4th of July at GGM Science College. The various creative dishes were prepared by the entrepreneurs and students of the FCI Jammu.





**UNIFORM AND STUDY MATERIAL HAS BEEN
DISTRIBUTED UNDER DESTINATION BASED
PROGRAMME AT MANTALAI CENTRE**

The uniform and study material has been distributed under destination based programme at Mantalai centre in the presence of local Panches and Sarpanch of the area.



**“TREE PLANTATION DRIVE “WAS ORGANIZED IN
COLLABORATION WITH FOREST DEPARTMENT AND
GOVT.HIGH SCHOOL DHAMMI ON 19TH OF JULY, 2022**

A “Tree Plantation DRIVE “was organized in collaboration with Forest Department and Govt. High School Dhammi on 19th of July, 2022. The campaign’s main aim was to direct students mind in constructive activities with the positive outcome through the facilation of contributing to the society. The various plants brought including Neem, Belpatra, Saptparni, Kachnaar and many more. The students participated in the drive enthusiastically and help each other in planting the saplings. All the saplings were planted in the FCI ground by students and staff members.





Editorial Team :-

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

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