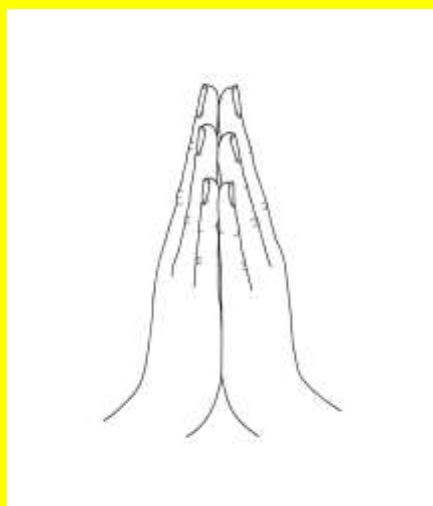


Food Craft Institute



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



Trikota

E-Newsletter

7th 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

GOVERNING BODY OF FOOD CRAFT INSTITUTE

JAMMU AT CIVIL SECRETARIAT

SRINAGAR/JAMMU

Principal Secretary Skill Development Department, Dr.Asgar Hassan Samoon chaired 16th meeting of the Governing Body of Food Craft Institute Jammu at Civil Secretariat Srinagar/Jammu on 27-06-2022. While deliberating agenda points it was stressed by the Chairman to follow up vigorously so that the Food Craft Institute Jammu, which is premium institute of Hotel Management shall be upgraded to the level of Institute of Hotel Management.



Dr Samoon chairs 16th governing body meeting of FCI

KV News Network

SRINAGAR: The Principal Secretary Skill Development Department, Dr Asgar Hassan Samoon on Monday chaired 16th meeting

their talent which would in turn boost their income level. While reviewing the performance of the Institute, Dr Samoon also reviewed the progress of ongoing civil/ construction works in the institute and directed the



of Governing body of Food Craft Institute (FCI) (Society) Jammu at Civil Secretariat here. While deliberating on agenda points it was decided that the Food Craft Institute, Jammu, which is the premium institute for conduct of courses in the fields of Hotel Management shall be upgraded to the level of Institute of Hotel Management.

"This will enable the students to join the courses, after 10+2, for three year degree programme in Hotel Management which is affiliated with the National Council for Hotel Management & Catering Technology, Union Ministry of Tourism. The students of Food Craft Institute, Jammu can prove themselves to be very useful in filling up the gap of skilled man power in the hospitality sector," the official hand out reads.

Principal Secretary directed the concerned officers to take up the matter with the higher ups and get it done on immediately. Principal Secretary also set targets for training of students in the institute and said that students should be provided quality training to upskill

concerned to work in coordinated manner so that all the works are completed within the stipulated time frame.

In order to create more credibility for the institute for better long term benefits, it was also given out in the meeting that the institute has been inspected for ISO certification. After the inspection, the institute has been awarded the ISO 9000 2015 for providing hospitality quality education with best infrastructure and standard quality of practical labs.

It was further given out that the institute has been inspected for hazard analysis and critical control point (HACCP) and has been duly certified.

Earlier Principal FCI, Jammu, Jyoti Bhatti briefed about the performance of the institute alongwith the placement record of the students. The Board appreciated the efforts of the institute to provide the trainings in the fields of Food Production (Cooking), Food & Beverage Service, Front Office, Housekeeping and Bakery.

**CERTIFICATES WERE DISTRIBUTED BY CHAIRMAN
FCI JAMMU.**

Baker Course-Entrepreneur has been successfully completed and Certificates were distributed by Dr. Asgar Hassan Samoon IAS Chairman FCI Jammu.





FINAL PRACTICAL FOR ONE AND HALF YEAR
DIPLOMA STUDENTS

The final practical for one and half year diploma students was conducted and evaluated by the Executive Chef from The Zone by the Park Hotel.





STUDENTS PLACED FOR INDUSTRIAL TRAINING

The examination for one and half year diploma students successfully conducted and students placed for Industrial training in various hotels.





INAUGURATION OF ONLINE ADMISSION PORTAL ON 02-06-2022

The Chairman during his visit to the institute on 02-06-2022 also inaugurated the **Online Admission Portal** of the institute.



FRESH BATCH OF MULTI CUISINE COOK **STARTED IN KUPWARA AND MANTALAI**

The fresh batch of Multi Cuisine Cook started in Kupwara and Mantalai as per the target assigned by the Ministry of Tourism Govt. of India under Destination based programme.





FRESH BATCH OF 30 STUDENTS IN HOME STAY-ENTREPRENEUR

Fresh batch of 30 students in Home Stay-Entrepreneur has started in collaboration with Govt. Polytechnic Bandipora.



**FOOD CRAFT INSTITUTE HAS CELEBRATED
INTERNATIONAL YOGA DAY**

The Food Craft Institute has celebrated International Yoga day on 21st of June 2022.





- Various students have enrolled for admission process in different trades through **Online Admission Portal**.

Editorial Team :-

1. Mr. Prince Anayat

2. Mr. Rajinder Singh

3. Mr. Gagan Deep

4. Mr. Amit Malmotra