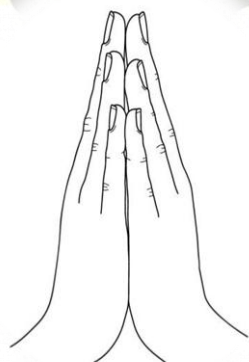


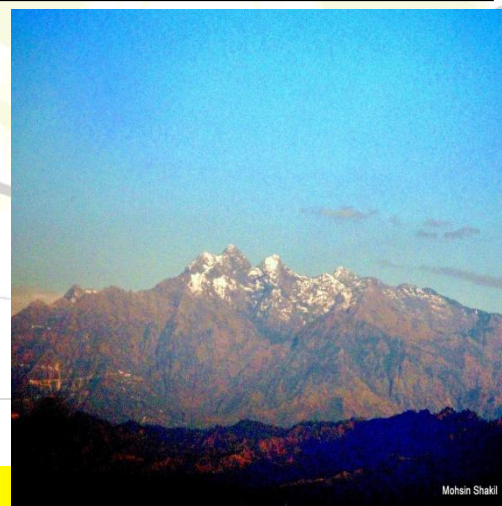
(Department of Skill Development, Government of Jammu & Kashmir

Bamyal Morh, NH-44, Nagrota, Jammu- 181221



Trikuta
E-Newsletter

18th 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

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.



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

FOOD CRAFT INSTITUTE- HAPPENINGS

ONE DAY FOOD FESTIVAL WAS ORGANIZED BY THE STUDENTS OF FCI ON 13-05-2023 UNDER THE THEME “MILAAP – THE CARNIVAL OF FLAVORS”

One day Food festival was organized by the students of FCI on 13-05-2023 under the theme “Milaap – The Carnival of Flavors” which was inaugurated by Dr. Asgar Hassan Samoon, IAS Principal Secretary to Govt. Department of Skill Development (Chairman FCI Jammu). During the visit, Dr.Samoon had an exhaustive round of the complex and interacted with the faculty and students in various departments of the institute like Food Production, Front Office, Food and Beverage Service and discussed about the placement of the candidates in different star hotels.



Shot on OnePlus
By Aatish 📸👍



Dr.Samoon visits FCI Jammu



KT NEWS SERVICE

JAMMU, May 15
Principal Secretary
Department of Skill
Development, Government
of J&K Dr. Asgar Hassan
Samoon, IAS Visits Food
Craft Institute Nagrota and
graces the Event -Food
Craft Institute's Milap-The
Carnival of Flavors, organ-
ized by students of the insti-
tute .While interacting with
Media chairman conveyed
that The students from FCI
get jobs at local as well as
national level in different
sectors of hotel industry.
Principal FCI informed that
the institute is providing
quality training to the youth
as per the hotel industry
demands.

During the visit,
Dr.Samoon had an exhaus-

tive round of the complex
and interacted with the fac-
ulty and students in various
departments of the institute
like Food Production, Front
Office, Food and Beverage
Service Principal Secretary
witnessed a Power Point
presentation highlighting
the working and achieve-
ments of the Institute. He
was informed that over the
years about 70- 80 per cent
trainees have been placed in
various hotels and restaurant
across the country and
abroad as well.

Besides, some of the
trainees have also set up
their own ventures like
restaurant, bakery outlet,
home takeaways etc and are
doing well in their respec-
tive fields.

Principal of the Institute,
Jyoti Bhatti informed that

the students at present are
doing diploma courses (1½
year courses) in various
trades of Hotel Management
like Food Production, Front
Office and F&B Service.
Besides, the students under-
go one year practical and
theoretical training in the
Institute and then go to vari-
ous hotels for On The Job
training/internship pro-
gramme wherein they show-
case their talent and learn
the basics of the actual
working of the hotel, He
added.

He added that Food Craft
Institute Jammu has tied up
with various chain of hotels
across the country where
about 60-70% of the
trainees get absorbed in the
respective hotels where
they undergo six month
training.

**THE PRACTICAL AND THEORY EXAMINATIONS OF ONE AND HALF YEAR
DIPLOMA COURSES HAVE BEEN CONDUCTED SUCCESSFULLY**

The practical and theory examinations of one and half year diploma courses have been conducted successfully and evaluated by Mr. Kanwarinder Singh Jhanj Front office Manager Radisson Blu Hotel Jammu and Cruise Chef Mr. Ashwani Sharma. Both conducted the motivational lectures for the students and aware them about the opportunities after completion of the courses in different trades of the Hotel Management.





**THE CAREER AND COUNSELING SESSION WERE CONDUCTED BY
FACULTY MEMBERS OF THE FCI JAMMU**

The career and counseling session were conducted by faculty members of the FCI Jammu in different schools of Jammu Division and students of Govt. Higher Secondary School, Jourian visited FCI Jammu in which about 100 students have been aware about the different courses in Hospitality Management and about the career opportunities.



- 1.** Diploma students have been placed for Industrial training in different star hotels all across the Country.
- 2.** The institute has completed Multi Cuisine Cook Course (4 months Short Term Course) and placed students in different hotels in Jammu and Katra.