

# Food Craft Institute



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



***Trikuta***

**E-Newsletter**

**2<sup>nd</sup> 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

Dr. Asgar Hassan Samoon, IAS, Principal Secretary to Govt. Deptt. Of Skill Development, J&K Govt. inaugurated newly established *Computer Lab. With 15 Desktops, with internet facility* on 16-12-2021. He also inaugurated *e-library* of the institute with its linking on the institute website. In its first of its kind *e-newsletter* created concept was also inaugurated by the Principal Secretary to Govt. Deptt. Of Skill Development.









# One Week Skill Based Training Programme on Eco-Tourism

In order to promote Eco Tourism in Forest areas and the Forest Department of J&K in collaboration with FCI Jammu hosted one week skill based training programme in the areas of Food Production, F&B Service, Housekeeping and Front office Management. As many as 25 Hospitality staff of Forest huts from various districts of Jammu Province participated in the training programme. The training programme was inaugurated by Dr. B Balaji IFS CCF, Planning, Forest Deptt. alongwith Mr. K.Ramesh Kumar IFS CCF & Mr. Mohan Das IFS Conservator of Forest. On the concluding day certificates were awarded to the trainees by the above said officers on 31-12-2021









# One Month EP-Baker Programme

On 31-12-2021 the certificate distribution ceremony for the students who successfully completed Entrepreneurship Programme in Baker was held in FCI Jammu. During the concluding session of Entrepreneurship Programme, Project Manager of DIC, Jammu interacted with the trainees who completed one month training in FCI Jammu about the incentives provided under Prime Minister Employment Generation Programme (PMEGP) and encouraged them to avail the benefits of Flagship Employment Schemes. Few of the trainees enrolled on the spot for provisional registration with DIC, Jammu







**Display of Bakery & Patisserie items**





# Tree Plantation Drive

**Tree Plantation Drive was organized in FCI Jammu in collaboration with Director General of Accounts & Treasuries, J&K Govt. Jammu wherein Treasury Officer, Additional Treasury Officer New Plot participated alongwith his staff.**





# Recipe of the Month

One of our Faculty from Kupwara Centre Mr. Javed Iqbal has created an “Authentic Mocktail Recipe” named as “Kashmiri Kong Chount Tresh” means Kashmiri Saffron Apple Mocktail which was selected as best Mocktail and recipe of the same has been published in the newsletter published by National Council for Hotel Management & Catering Technology in its latest issue

FCI, JAMMU

## KASHMIRI KONG CHOUNT TRESH (Kashmiri Saffron Apple Mocktail)

**Authentic name of the Mocktail:**  
Kashmiri Kong Chount Tresh

### History:

Saffron is called "Kong" in Kashmiri language. Kashmiri people also refer to it as Zafran.

According to legend an Arhat Indian Buddhist missionary by the name of Madhyantika was sent to Kashmir in 5th century BC. Upon his arrival he seemingly sowed the first Kashmir saffron crop. From there saffron use spread throughout the Indian subcontinent.

Amidst the towering snow-capped mountains of Pampore, Kashmir lie fields covered in a blanket of Purple crocus flowers. Thus the flower that produces the precious spice known as saffron. Pampore a small village located about 14 kilometres from Srinagar.

The origin of Apple has been traced to Kazakhstan, the name of its largest city. Almaty probably derives from place of apples and that spread along the silk route, which connected with Kashmir. The Mughals also brought apples with them.

Picture of the Mocktail



### Recipe

| S.No. | INGREDIENTS    | QUANTITY          |
|-------|----------------|-------------------|
| 1     | Maharaji Apple | 2 number          |
| 2     | Apple Juice    | 1 cup             |
| 3     | Cinnamon       | 1 tbsp.           |
| 4     | Saffron        | 5 gram            |
| 5     | Sprit          | ½ cup             |
| 6     | Sugar Powder   | 2 tsp.            |
| 7     | Ice            | 1 cup crushed ice |

# QUENCHERS / BEVERAGES

## Method of Preparation :

1. 2 cups thinly sliced Kashmiri maharaji apples (About 2 apples)
2. 1 cup light apple juice drink.
3. 1 tea spoon cinnamon.
4. Add 1 cup crushed ice.
5. Add ½ cup sprit.
6. Add two spoon sugar powder.
7. Add saffron 5 gram. Before add in chilled water for 10 minutes.

## Direction :

Place Apples in a very large pitcher a serving bowl. Add Apple juice drink ice rushed and chilled sprit and gently stir. Add saffron chilled water and sugar powder and cinnamon. Garnish with cinnamon and Apple Slice.

Name: Chef Javaid

Designation: Faculty/FCl, Jammu





## Certificate distribution of STC Trainees by Director Tourism Jammu

The certification distribution programme organized in collaboration with Deptt. Of Tourism, Govt. of J&K. Director Tourism distributed certificate to 26 candidates on the concluding day who have successfully completed 6 days Skill certificate programme. The Directorate of Tourism Jammu had desired to conduct the Orientation programme of 6 days for Hotel Staff of various hotels in and around Bus Stand Jammu to provide better hospitality services to the visiting tourists to the region.



## **FRESH BATCH STARTED AT SATELLITE CENTRE KATRA**

**A fresh batch of Hunar Se Rozgar Tak (3-4 months) of 30 students were started in Katra w.e.f 20-12-2021 under CBSP Programme/ Destination Based Programme in order to provide employment to local youth of Katra in various hotels after the completion of the batch.**





## **CERTIFICATE DISTRIBUTION AT SATELLITE CENTRE** **KUPWARA**

The certificate distribution ceremony in collaboration with Indian Army was organized in Kupwara (Satellite Centre) for the students who were successfully completed various courses under CBSP programme and placed in various hotels for industrial training and hence placement thereof.



**Editorial Team :-**

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

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