

Food Craft Institute



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



Trikota

E-Newsletter

3rd 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

RECIPE OF THE MONTH - MAA DA MADRA

Cuisine has a prominent role in promotion of Tourism. In order to promote “Authentic Dogra Cuisine”, FCI Jammu has started with concept of choosing one local dish as “Recipe of the Month” / Dish of the month. The recipe for the month of February is “Maa da Madra” which is authentic urad dal preparation with Milk and Dry Fruits.



One Week Skill Based Training Programme at Jammu Tawi Golf Course

A fresh batch of 16 students “One week skill certificate programme” in collaboration with Jammu Tawi Golf Course has been completed in order to impart F&B Service Skills to the staff members of Jammu Tawi Golf Course.



CBSP Programme (under Hunar Se Rozgar Tak) at Satellite Centre Kupwara

A fresh batch of 30 students under CBSP Programme (under Hunar Se Rozgar Tak) in Food & Beverage Service has been started in collaboration with Indian Army at Satellite Centre- Kupwara.



Workshop on Fruits and Vegetable carving

In order to impart new hand on skills in carving, FCI Jammu has organized 10 days workshop on Fruits and Vegetable carving for students of 1½ year diploma course in Food Production. Chef Javaid, has conducted Fruits and Vegetable carving workshop and Food Production theme based practical at FCI Jammu.







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Skill Programme in collaboration with Directorate of Tourism Jammu at Katra

A fresh batch of 16 students were started in Katra w.e.f 21-02-2022 under Destination Based Programme in collaboration with Directorate of Tourism Jammu for National Skill Orientation programme in F&B Service to provide better employment opportunities to the local youth of Katra in various hotels after the completion of the batch.





Skill Programme in collaboration with Directorate of Tourism Jammu at Patnitop

A fresh batch of 70 students were started in Patnitop w.e.f 21-02-2022 under Destination Based Programme in collaboration with Directorate of Tourism Jammu under National Skill Orientation programme to provide better employment opportunities to the local youth of Patnitop in various hotels after the completion of the batch.



One Week Skill Based Programme at Banihal

A fresh batch of 18 students “One week skill certificate programme” has been completed in order to impart F&B Service Skills at Banihal under National Skill Orientation programme to provide better employment opportunities to the local youth of Banihal in various hotels after the completion of the batch.



Editorial Team :-

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

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