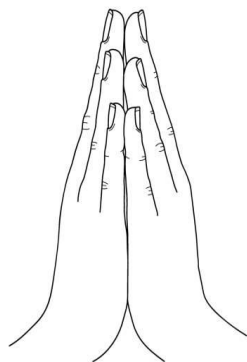


Food Craft Institute



(Department of Skill Development, Government of Jammu & Kashmir)

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



Trikuta

E-Newsletter

Inaugural Edition



Mohsin Shakil



It gives me immense pride to release 1st 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 very 1st 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



*Trekking Expedition organized by
J&K Tourism from Mohargarh to Mansar
on 17-11-2021*



Memorandum of Understanding has been signed between Department of Industries & Commerce J&K Govt. Jammu and FCI Jammu which has been signed in presence of Hon'ble Union Minister of State for Industries & Commerce on 12-10-2021.



Our student Entrepreneurs displaying the bakery products during exhibition in Jammu Haat

The food stall was put up during Navratara Festival organized in Gulshan Ground Jammu by Department of Tourism celebrated as Dandia Night.



Director Tourism, Jammu interacting with Student Entrepreneurs of FCI, Jammu



In order to enhance soft skills of the students special workshop are being organized. The Glimpse of the same where Guest Faculty is conducting the workshop.



Painting Competition Winner



**Students participated in Basholi Festival (Tug of War)
organized by Directorate of Tourism, Jammu & secured
1st Prize on 27-11-2021.**



Baker –Course started Under EP

Director Skill Development interacted with the Trainees during the last day of Training.



Certificate Distribution to the Trainees by Director Skill Development Deptt.



Distribution of Apron & Study Material to the Trainees



Entrepreneur Baker Trainees in the Bakery Lab.



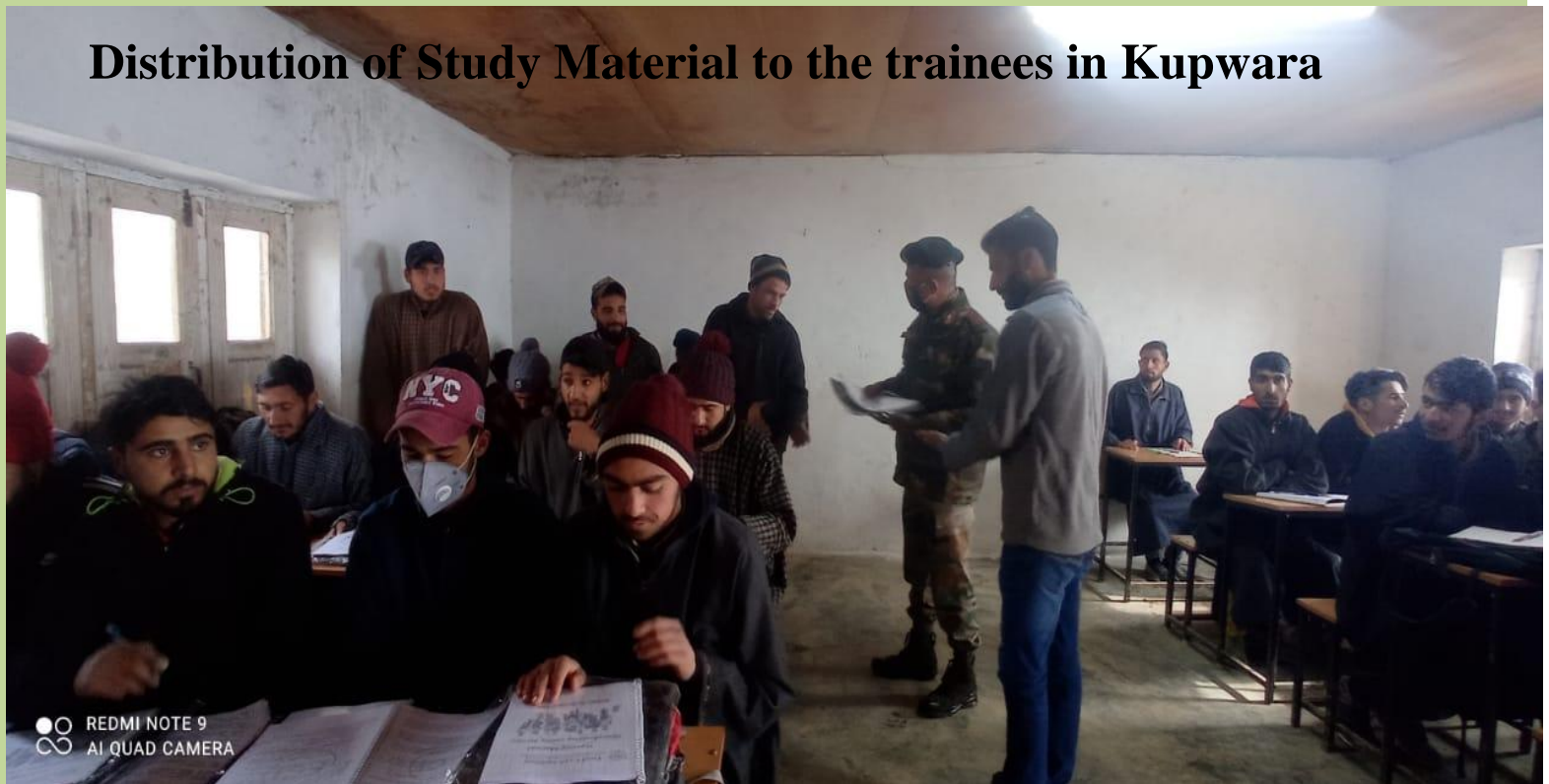
Our Satellite Centre with course details

**Kupwara Centre - Multi cuisine cook,
Front Office Associate,
F&B Service Steward**

A View of Classroom in Kupwara Centre



Distribution of Study Material to the trainees in Kupwara



Katra Centre

F&B Service Table Laying Demonstration



A view of Classroom theory for Home Stay in Katra



Recipe of the Month

Hara Bhara Kebab

S.no	Ingredients	Qty
1.	Potato	400 gm
2.	Spinach	250 gm
3.	Peas	150 gm
4.	Coriander leaves	50 gm
5.	Ginger	10 gm
6.	Chaat masala	1 tbsp
7.	Salt	To taste
8.	Oil	150 ml

Method:

1. Boil the potatoes and mash them.
2. Boil the spinach and chop it fine.
3. Boil the peas and crush them in a grinder.
4. Mix and mash together the potatoes, peas and spinach till they are mixed well.
5. Add the remaining ingredients and make patties.
6. Heat the oil in a pan and fry the patties till crisp.
- 7.** Serve hot with sauce.

From the Principal's Desk



Jyoti Bhatti

Journey from Two Halls, Bhagwati Nagar to own Campus FCI Jammu

Food Craft Institute, Jammu has been established as a Society during 2008 after the sanction from Ministry of Tourism Govt. of India with the following objectives and mandate.

MANDATE OF THE INSTITUTE

1. To live up to the trend of the upcoming Hospitality Industry “Food Craft Institute”, was established in Jammu which believes that the professional management would do well to realize that there are many facets to business from which one may learn.
2. Food Craft Institute, Jammu is dedicated to impart quality Education & Training in the field of Hospitality management to prepare globally competitive professionals.
3. Food Craft Institute, Jammu offers professional Knowledge in Service and Hospitality Industry.
4. The Institute aims at providing the best education in Hospitality.
5. This Institute has skillfully designed a specific teaching and learning pedagogy addressing our rich Indian philosophy “Atithi Devo Bhava”.

The institute started its journey from two halls in make shift arrangements provided by Tourism Department in Yatri Niwas, Bhagwati Nagar, Jammu to run the courses designed by Ministry of Tourism Govt. of India during 2009-10. The space provided initially was not suitable for conduct of one and half year diploma courses. In the absence of proper infrastructure and manpower, we started to run Short Term Skill Development Programmes designed by Ministry of Tourism Govt. of India under the CBSP Programme under the following trades.

1. Multi Cuisine Cook
2. Front Office Associate
3. F&B Service Steward
4. Housekeeping

To run the Short Term Programmes, small purchases in respect of equipments were made from Govt. Joinery Mills and some purchases from open market to run the affairs with the contractual staff during 2009-10. During the course of journey we drafted recruitment rules, got few posts sanctioned from Govt. of J&K on the minimum basis during 2012. Simultaneously a piece of land measuring 45 kanals was transferred by Govt. of J&K to Tourism Department for construction of FCI Jammu at Bamyal Morh, Nagrota, Jammu (present location) during 2012 and the construction of the said building started during Nov-Dec. 2014. In the meanwhile we recruited the staff and shifted to our new building after its inauguration by the then Chief Minister of J&K during August 2016. After our affiliation with NCHMCT we started one and half year diploma course w.e.f. Academic Session 2017-18.

With the support and guidance from the respective chairpersons and members of the Board of Governors/ Governing Body of the Institute the journey from two small halls to a huge campus is inspiring and we aspire to be one of the leading Institute of Hotel Management in the country for which we have already applied to the Ministry of Tourism Govt. of India for its upgradation to IHM. The dedication of Teaching and Non-Teaching Staff members has proved that sincere efforts taken in the right direction and right time makes institution build from nowhere to everywhere. We have made our presence felt in every corner of the State/ UT including Basohli, Kathua, Poonch, Rajouri, Akhnor, Samba, Reasi, Katra, Bhaderwah, Banihal, Kupwara etc where we have already run the programmes so as to reach at their door steps to provide training and placement thereof to the needy and desirous candidates.

We have our pass out students in every hook and corner of the country and few of them have broadened their horizon and moved abroad as well. The journey from two makeshift halls to its huge campus buzzing with Activities and State of Art, Infrastructure and Equipments gives us a sense and pride. The launch of e-monthly magazine TRIKUTA from 01-11-2021 onwards will give the insight of activities for the month by the institute including one monthly recipe. We shall strive to take it to further heights.

Mr. Rajinder Singh (Assistant Lecturer)
Published the Research Paper on the topic - Study on the
impact of the COVID-19 outbreak on the Global Tourism
Industry in University of Rajasthan, Jaipur India



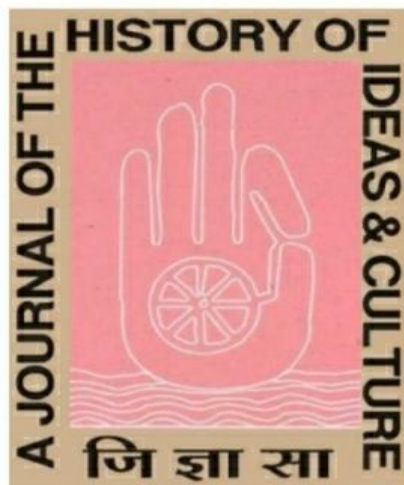
A Journey of the History of Ideas & Culture

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Jun 2021

Rajinder Singh
for authoring and publishing the research paper titled
STUDY ON THE IMPACT OF THE COVID-19 OUTBREAK
ON THE GLOBAL TOURISM INDUSTRY



Department of History and Indian Culture

University of Rajasthan, Jaipur, India

Mr. Prince Anayat (Assistant Lecturer)
Successfully Completed Four weeks Faculty Development
Programme in Body Language - Key to Professional success
from NPTEL- AICTE (IIT Madras)



NPTEL-AICTE
Faculty Development Programme

(Funded by the Ministry of HRD, Govt. of India)



This certificate is awarded to

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for successfully completing the course

Body Language: Key to Professional Success

with a consolidated score of 60 %

Prof. Andrew Thangaraj
NPTEL Coordinator
IIT Madras

(Jul-Aug 2021)

Prof. Dileep N. Malkhede
Advisor-I (Research, Institute & Faculty Development)
All India Council for Technical Education

Roll No: NPTEL21HS93S23650193

To validate and check scores: <http://nptel.ac.in/noc>

The candidate has studied the above course through MOOCs mode, has submitted online assignments and passed proctored exams.
This certificate is therefore acceptable for promotions under CAS as per AICTE notifications dated 24th July 2018, similar to other refresher / orientation courses.
F.No. AICTE / RIFD / FDP through MOOCs / 2017-18

Placements of the Month

Following students have been placed in various Star Hotels across the Country.

Radison Blu, Jammu

- 1. Priyanka Raina - HRA Associate**
- 2. Kajal Dadwadia - Front Office Associate**
- 3. Sonu Karsh - Food Production Commi-III**

Zone By the Park, Jammu

- 1. Krishna Kudyar - Hotel Operation Trainee**

Welcome Group, ITC Katra

- 1. Adeshwar Verma - F&B Associate**

Fair Field by Mariat Jodhpur

- 1. Vishal Upadaya - House Keeping Associate**

Latest Entrepreneurs

**1.Mr. Lakshey Sharma
(Sip 'N' Snack)
Restaurant**



**2.Priya Devi (Bakery
in Miran Sahib)**



**3. Rashiv Sharma
(Chocolates Hub in
Bakshi Nagar)**



**4. Sameeksha (Bakery
– The Heaven's
Treat)**



Editorial Team :-

1. Mr. Prince Anayat

2. Mr. Rajinder Singh

2. Mr. Gagan Deep

4. Mr. Amit Malmotra