



## **1½ YEAR DIPLOMA COURSES OFFERED**

**AFFILIATED TO**

**NATIONAL COUNCIL FOR HOTEL MANAGEMENT AND CATERING  
TECHNOLOGY (NCHMCT), NOIDA**

**MINISTRY OF TOURISM GOVT. OF INDIA**

<b>S.No.</b>	<b>Courses</b>	<b>Duration</b>	
		<b>Institution</b>	<b>IT/OJT</b>
<b>1.</b>	<b>Diploma in Food Production (DFP)</b>	<b>1 year</b>	<b>6 months</b>
<b>2.</b>	<b>Diploma in Food &amp; Beverage Service (DFBS)</b>	<b>1 year</b>	<b>6 months</b>
<b>3.</b>	<b>Diploma in Bakery &amp; Confectionery. (DBC)</b>	<b>1 year</b>	<b>6 months</b>
<b>4.</b>	<b>Diploma in House Keeping Operation. (DHO)</b>	<b>1 year</b>	<b>6 months</b>
<b>5.</b>	<b>Diploma in Front Office Operation (DFO)</b>	<b>1 year</b>	<b>6 months</b>

## **1.1 DIPLOMA IN FOOD PRODUCTION**



<b>No. of Seats</b>	<b>:</b>	<b>30</b>
<b>Duration</b>	<b>:</b>	<b>One &amp; half year (Full time)</b>
<b>Teaching</b>	<b>:</b>	<b>One year</b>
<b>Industrial Training</b>	<b>:</b>	<b>Six months</b>
<b>Course Fee</b>	<b>:</b>	<b>Rs. 28,600/- to be paid in two instalments</b>

### **Eligibility**

**Minimum Qualification :** 10+2 with knowledge of English

**Age :** Maximum upto 25 years as on 1<sup>st</sup> July of the session. Upper age relaxable by 03 years for SC/ST Candidates and sponsored candidates from Tourism and Hospitality Industry.

**Selection procedure :** Based on marks obtained at 12<sup>th</sup> standard & Personal interview.

### **Uniform**

The students will be required to present themselves with proper uniform in the practical classes. Details are given below:

**Male :** Chef trouser black, suit, white shirt, black tie, white chef coat, scarf, chef cap, black shoe, white socks, full apron and kitchen duster.

**Female :** Chef trouser black, suit/saree, white shirt, black tie, white chef coat, scarf, chef cap, black shoe, white socks, full apron and kitchen duster



## 1.2 DIPLOMA IN FOOD AND BEVERAGE SERVICE



<b>No. of Seats</b>	<b>:</b>	<b>30</b>
<b>Duration</b>	<b>:</b>	<b>One &amp; half year (Full time)</b>
<b>Teaching</b>	<b>:</b>	<b>One year</b>
<b>Industrial Training</b>	<b>:</b>	<b>Six months</b>
<b>Course Fee</b>	<b>:</b>	<b>Rs. 22,600/- to be paid in two instalments</b>

### **Eligibility**

**Minimum Qualification :** 10+2 with knowledge of English

**Age :** Maximum upto 25 years as on 1<sup>st</sup> July of the session. Upper age relaxable by 03 years for SC/ST Candidates and sponsored candidates from Tourism and Hospitality Industry.

**Selection procedure :** Based on marks obtained at 12<sup>th</sup> standard & Personal interview.

### **Uniform**

The students will be required to present themselves with proper uniform in the practical classes. Details are given below:

**Male :** Black Trouser, white shirt, suit, black bow, black shoe, black tie, black socks, waiter's clothes.

**Female :** Black Trouser, white shirt, suit/saree, black bow, black shoe, black tie, black socks, waiter's clothes.



### **1.3 DIPLOMA IN BAKERY AND CONFECTIONERY**



<b>No. of Seats</b>	<b>:</b>	<b>30</b>
<b>Duration</b>	<b>:</b>	<b>One &amp; half year (Full time)</b>
<b>Teaching</b>	<b>:</b>	<b>One year</b>
<b>Industrial Training</b>	<b>:</b>	<b>Six months</b>
<b>Course Fee</b>	<b>:</b>	<b>Rs. 28,600/- to be paid in two instalments</b>

#### **Eligibility**

**Minimum Qualification :** 10+2 with knowledge of English

**Age :** Maximum upto 25 years as on 1<sup>st</sup> July of the session. Upper age relaxable by 03 years for SC/ST Candidates and sponsored candidates from Tourism and Hospitality Industry.

**Selection procedure :** Based on marks obtained at 12th standard & Personal interview.

#### **Uniform**

The students will be required to present themselves with proper uniform in the practical classes. Details are given below:

**Male :** Chef trouser black, suit, white shirt, black tie, white chef coat, scarf, chef cap, black shoe, white socks, full apron and kitchen duster.

**Female :** Chef trouser black, suit/saree, white shirt, black tie, white chef coat, scarf, chef cap, black shoe, white socks, full apron and kitchen duster



## **1.4 DIPLOMA IN HOUSE KEEPING OPERATIONS**

<b>No. of Seats</b>	<b>:</b>	<b>30</b>
<b>Duration</b>	<b>:</b>	<b>One &amp; half year (Full time)</b>
<b>Teaching</b>	<b>:</b>	<b>One year</b>
<b>Industrial Training</b>	<b>:</b>	<b>Six months</b>
<b>Course Fee</b>	<b>:</b>	<b>Rs. 22,600/- to be paid in two instalments</b>



### **Eligibility**

**Minimum Qualification :** 10+2 with knowledge of English

**Age :** Maximum upto 25 years as on 1<sup>st</sup> July of the session. Upper age relaxable by 03 years for SC/ST Candidates and sponsored candidates from Tourism and Hospitality Industry.

**Selection procedure :** Based on marks obtained at 12<sup>th</sup> standard & Personal interview

### **Uniform**

The students will be required to present themselves with proper uniform in the practical classes. Details are given below:

**Male :** Black Trouser, white shirt, black tie, black shoes, black socks, Business suit & white apron.

**Female :** Black Trouser, white shirt, black tie, black shoes, black socks, Business suit & white apron.



## **1.5 DIPLOMA IN FRONT OFFICE OPERATION**

<b>No. of Seats</b>	<b>:</b>	<b>30</b>
<b>Duration</b>	<b>:</b>	<b>One &amp; half year (Full time)</b>
<b>Teaching</b>	<b>:</b>	<b>One year</b>
<b>Industrial Training</b>	<b>:</b>	<b>Six months</b>
<b>Course Fee</b>	<b>:</b>	<b>Rs. 22,600/- to be paid in two instalments</b>



### **Eligibility**

**Minimum Qualification :** 10+2 with knowledge of English

**Age :** Maximum upto 25 years as on 1<sup>st</sup> July of the session. Upper age relaxable by 03 years for SC/ST Candidates and sponsored candidates from tourism and Hospitality Industry.

**Selection procedure :** Based on marks obtained at 12<sup>th</sup> standard & Personal interview.

### **Uniform**

The students will be required to present themselves with proper uniform in the practical classes. Details are given below:

**Male :** Black Trouser, white shirt, black tie, black shoes, black socks, Business suit.

**Female :** Black Trouser, white shirt, black tie, black shoes, black socks, Business suit.



**COURSE FEE DETAILS:-**

<b>Course</b>	<b>Components</b>	<b>1<sup>st</sup> Instalment (Figure In Rupees)</b>	<b>2<sup>nd</sup> Instalment (Figure In Rupees)</b>
1. Food Production 2. Bakery and Confectionery	Enrolment Fee	2500	-----
	Tuition fee	11000	9000
	Examination fee	-----	2500
	Institutional Charges	3000	-----
	Identity card	100	-----
	Activity fee	500	-----
	<b>Total</b>	<b>17,100</b>	<b>11,500</b>
	<b>G.Total</b>	<b>28,600</b>	

<b>Course</b>	<b>Components</b>	<b>1<sup>st</sup> Instalment (Figure In Rupees)</b>	<b>2<sup>nd</sup> Instalment (Figure In Rupees)</b>
1. Front Office 2. Food and Beverage Service 3. Housekeeping	Enrolment Fee	2500	-----
	Tuition fee	7500	6500
	Examination fee	-----	2500
	Institutional Charges	3000	-----
	Identity card	100	-----
	Activity fee	500	-----
	<b>Total</b>	<b>13,600</b>	<b>9000</b>
	<b>G.Total</b>	<b>22,600</b>	

**Caution Money = 1000/- for each course (Refundable)**