



Trikuta E-Newsletter

Jan. to June 2024



Moheem Shakil



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



Kumar Rajeev Ranjan, IAS,
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

MANAGING DIRECTOR OF SAROVAR HOTELS AND RESORTS MR. AJAY KUMAR BAKAYA ALONG WITH MR.RAKESH WAZIR VISITED FOOD CRAFT INSTITUTE, JAMMU

The Managing Director of Sarovar Hotels and Resorts Mr. Ajay Kumar Bakaya along with Mr.Rakesh Wazir visited Food Craft Institute, Jammu. Mr.Bakaya expressed his appreciation for the institute's infrastructure and inquired about the various diploma courses offered in Hotel Management in the institute. He interacted with the students and addressed them about opportunities into India's vibrant hospitality industry and the global demand for skilled manpower.



Sarovar Hotels & Resorts MD visits Food Crafts Institute

Excelsior Correspondent

JAMMU, Jan 19: Managing Director (MD) Sarovar Hotels & Resorts Ajay Kumar Bakaya, a company which has more than 110 hotels at 67 destinations all over India and abroad, today vis-

ited Food Crafts Institute, Jagti in Jammu. He briefed the students about the vibrant picture of India's Hospitality industry and demand of our skilled man power at international level and assured that the Sarovar will try its level best to absorb good talent from the institute.



Ajay Kumar Bakaya, MD, Sarovar Hotels & Resorts during visit to Food Craft Institute in Jammu on Friday.

ited Food Crafts Institute, Jagti in Jammu.

Bakaya visited the institute along with Rakesh Wazir, President Hotel & Restaurant Association, Katra and interacted with the students of the institute.

Bakaya took a round of the complex and appreciated the facilities in the Institute and enquired about diploma courses of different trades of Hotel Management in the Institute.

While interacting with the students Bakaya laid the thrust on practical exposure being given to the students during the course of training in the institute.

Rakesh Wazir also assured the students for their full support in their industrial training and placements in the industry as industry always welcome the trained man power with open arms.

Jyoti Bhatti, Principal of the institute apprised about the curriculum and practical aspects being undertaken by the students in the institute as per the curriculum and syllabus designed by National Council for Hotel Management and Catering Technology (NCHMCT) Ministry of Tourism Govt. of India and showed the College to the dignitaries and thanked them for making it a point to come to the institute.

INSTITUTE HAS COMPLETED 3 MONTHS TRAINING PROGRAMME IN TOUR GUIDE

The institute has completed 3 months training programme in Tour Guide under CBSP in collaboration with Indian Army at Kupwara as per the guidelines of the Ministry of Tourism, Govt. of India.



INSTITUTE HAS STARTED ONE MONTH - ENTREPRENEURSHIP PROGRAMME IN BAKER AT JAMMU

The institute has started one month - Entrepreneurship programme in Baker at Jammu in collaboration with Indian Army under CPSP as per the target assigned by Ministry of Tourism, Govt. of India.



TRAINING PROGRAMMES IN BAKERY FOR STUDENTS OF JAWAHAR NAVODAYA VIDYALAYAS

The institute has started training programmes in Bakery for students of Jawahar Navodaya Vidyalayas Nud, Reasi, Jammu.



INSTITUTE HAS STARTED 3 MONTH TRAINING PROGRAMME IN TOUR GUIDE

The institute has started 3 month training programme in Tour guide under CBSP in collaboration with Indian Army at Kupwara as per the guidelines of the Ministry of Tourism Govt. of India



PARIKSHA PE CHARCHA 2024

The students of the institute along with staff members have joined the Pariksha Pe charcha 2024 through video mode.



TRAINING FOR LOCAL LADIES AT SAMBA (GHAGWAL) IN COLLABORATION WITH ICICI FOUNDATION

The institute has developed the expertise in making popular recipes with millets by providing training for local ladies at Samba (Ghagwal) in collaboration with ICICI Foundation.



OFFER LETTERS OF THE STUDENTS GOT PLACED.

Ten students of the institute got placement in different 5 star hotels in India like Khyber Himalayan Resort Gulmarg, Hyatt Gurgaon, Marriott Jaipur, Ramada Katra, Hawthorn Sweets by Wyndham Ahmadabad etc.

To,

Mr. Ravi Basotra
Village Sumba, P.O. Samba
Jammu-Kashmir, India -184121
Contact: - 9682383946



Dated: 8th January, 2024

Letter of Intent

This is in reference to your application and subsequent discussions, we are glad to inform you that you have been selected for the position of **"Guest Service Associate"** in **F&B Service** based at **"Hawthorn Suites by Wyndham – Dwarka, Gujarat"** (Managed by Nile Hospitality), your remuneration will be a total of **Rs. 2,16,000/- (Rupees Two Lakh Sixteen Thousand Only)** CTC per annum.

We invite you to join our organization on or before **15th January, 2024**

Post your joining with us, you will be issued a formal Appointment Letter and on receipt of following documents:

1. Photocopy of Aadhaar Card (with complete date of birth mentioned)
2. Photocopy of your Relieving Letter/ Acceptance of Resignation
3. 5 Passport size photographs
4. Photocopy of SSC, HSC, UG & PG mark sheets/ Degree certificates
5. Photocopy of PAN card
6. Photocopy of current address proof
7. Medical Fitness Certificate
8. Blood Group Test Report
9. COVID vaccination certificate
10. Photocopy of Bank passbook (Front Page)

Thanking you,

For Nile Hospitality LLP

Bhardwaj Dave
Human Resources Manager

N.B. - The above offer is subject to satisfactory background verification and medical report.



Salary & Benefits Offer Terms

Name : Nikhil Sumbria
Job Title : Guest Service Officer
Responsibility Level : Level 02
Reporting To : Team Leader - Front Office
Effective Date : February 05, 2024

	Per Month	Per year
MONTHLY		
Basic Salary	8,500	1,02,000
House Rent Allowance	4,250	51,000
Special Allowance	3,250	39,000
Conveyance Allowance	500	6,000
GROSS SALARY	16,500	1,98,000
ANNUAL BENEFITS		
LTA (payable per annum)	708	8,500
Ex Gratia(As per Co. Policy)	708	8,500
TOTAL ANNUAL BENEFITS	1,416	17,000
PERQUISITES		
PF as per EPFO / Govt. of India	1,470	17,640
ESIC	520	6,240
Cost to Company	19,906	2,38,872

Important Note

Please note that this private salary information is deemed confidential and is an agreement between the company and you. Divulging of this information to any third party or to any other employee within this organization will be considered as a gross misconduct and may result in the termination of the benefits extended to you in this agreement or termination of your employment.

Approved By:

Director of Human Resources

Date

16/01/2024.

Accepted By:

Nikhil Sumbria

Date

HYATT REGENCY
GURGAON

New Delhi NCR, NH8, Sector 83,
Gurgaon, Haryana 122004,
India

T: +91 124 618 1234
F: +91 124 618 1235
gurgaon.regency.hyatt.com

FCI JAMMU ORGANIZES JUNIOR MASTER CHEF COMPETITION - 2024

FCI Jammu organizes Junior Master Chef Competition every year for the purpose of aspiring students to pursue the career in the Hospitality sector. On 08-02-2024 FCI Jammu conducted Junior Master Chef Competition-2024. The students of various schools of Jammu Division have participated in this competition with great fervour. Director Skill Development Department J&K was the Chief Guest on the said occasion.

Contact No. 7889579294

E-mail : jammu.fci@gmail.com

Website : www.fcijammu.org



Junior
MasterChef

Food Craft Institute

(Department of Skill Development, UT of J&K)

Organizes

Junior Master Chef Competition

The Culinary Competition gives talented Kids the chance to showcase their culinary abilities and passion for food through a series of delicious challenges



Food_craft_Institute_Jammu



7889579294



Food craft Institute, Jammu



VOCATIONAL CUM EDUCATIONAL TOUR OF VARIOUS GOVERNMENT SCHOOLS AT FCI JAMMU

The students & faculty members of various Government Schools visited FCI Jammu for Vocational Cum Educational Tour and also interacted with the students of the institute and faculty members of the institute. The faculty conducted counselling sessions for the students during their visit and motivated students to join FCI Jammu with lucrative career opportunities in Hospitality Sector



AWARENESS CAMPAIGN

A team of faculty members visited various Government Higher Secondary Schools of Jammu Division in order to create awareness among students regarding Hospitality Education Sector and various career opportunities in this sector and motivating students for admission in FCI Jammu.



TRAINING & PLACEMENT DRIVE

FCI conducted Industrial Training & Placement drive for the diploma students. On 21-02-2024 the team of J.W.Marriot, a chain of five star hotels, conducted the in-campus interview for IT & Placement. Many students of the institute have been selected.



ONE DAY WORKSHOP ON SOFT SKILLS

One day workshop on soft skills for students of FCI Jammu was organized by IIT Jammu on 17-02-2024



INSTITUTE HAS COMPLETED TRAINING PROGRAMMES IN BAKERY

The institute has completed training programmes in Bakery for students of Jawahar Navodaya Vidyalayas Nud, Reasi, Jammu.



Everest Better Kitchen Culinary Challenge Season-5 held in Rajasthan

On 02-03-2024, a Everest Better Kitchen Culinary Challenge Season-5 held in Rajasthan. The students of our institute are enthusiastically participated in this event. The team of our students stood 5th in All India Rank amongst various IHM's and FCI's across the country.



Inter College Chef Competition–Cuisine Quest

On 20-03-2024 FCI Jammu organized Inter College Chef Competition–Cuisine Quest. The students of various Colleges of Jammu Division have participated in this competition with great fervour. Director Skill Development Department J&K was the Chief Guest on the said occasion, the various industrial experts were inviting for the judgment and motivation to the students.



Inter College Chef Competition–Cuisine Quest

FCI Jammu has started six days training programme at Spiritual Growth Centre, Katra for employees of Shri Mata Vaishno Devi Shrine Board. The employees working at different locations are imparting training in order to provide better services to the pilgrimage/visitors at the Shrine Board.



Special practical areas in Bakery and Confectionery

In order to strengthen our practical areas in Bakery and Confectionery, FCI conducts special practical sessions for about 2-3 days w.e.f. 28-03-2024 in the institute by inviting Bakery Chef from the IHM Pusa New Delhi (Mr. Prayag Narayan Rathore, Lecturer) as Guest Faculty apart from our regular faculty. This has been done to give a better practical exposure to our students in the area in view of his expertise in the field.



Tour Guide - HSRT Programme at Kupwara

The institute has successfully completed the Tour Guide - HSRT Programme at Kupwara and started three months Tour Guide programme under HSRT at Kupwara in coordination with Indian Army as per the target assigned by Ministry of Tourism, Govt. of India under Destination Based Scheme



Fruits And Vegetables Carving Sessions

The institute has conducted fruits and vegetables carving sessions for one and half year Diploma students. Chef Javed who has international exposure in fruit and vegetable carvings, specially invited to the institute for international level carving classes.



Offer Letters distributed to the students

The one and half year students of the institute enrolled in different trades of the Hotel Management (Session 2023-2024) have been placed in different 5 star Hotels all across the Country. **The offer letters have been distributed to all the students and students are ready to move to their selective locations. The students are motivated to make their career by the Industrial Experts and faculty members of the Institute.**



Visit of Executive Chef Hotel Radisson Blu Jammu

Executive Chef Hotel Radisson Blu Jammu has visited the institute and interacted with students. The students have showcased their skills by making Foods of different cuisines, Bakery products etc. He also conducted interactive sessions for the students and motivated them towards hospitality sector.



Special classes for students of Diploma courses by Dr. Bharat Bhushan (Former Dean Faculty of Hotel Management LPU)

Dr. Bharat Bhushan (Former Dean Faculty of Hotel Management LPU) Who is presently working in Melbourne, Australia has visited the institute and conducts special classes for students of Diploma courses and shares his experience and journey of Hospitality Industry with them.



❖ The institute has conducted awareness programmes about the career and counseling of Students in hospitality sector by inviting various schools. The students of various Government schools visited FCI Jammu and interacted with the students of the institute during practical sessions in different trades to get awareness towards the importance of these courses towards career making.

❖ Mr.Gurdial Rana an Industrial Expert having international Exposure and Entrepreneur interacts with students of Diploma courses and students displays different mocktails, carvings etc. He has also conducted practical exam for Diploma students. Special sessions being conducted by him which are highly motivated to encourage students towards Hospitality sector.

Students appeared in End Term Exam

The institute conducted practical and theory exams for one and half year Diploma students in which students displayed their skills in local and international cuisines.



ENTREPRENEURS OF THE FCI VISITED THE INSTITUTE

The entrepreneurs of the FCI visited the institute and interacted with students. They have shown their skills by making Foods of different cuisines, Bakery products etc and motivated students to start their own ventures after getting industrial exposure. They also conducted interactive sessions for the students and motivated them towards hospitality sector.



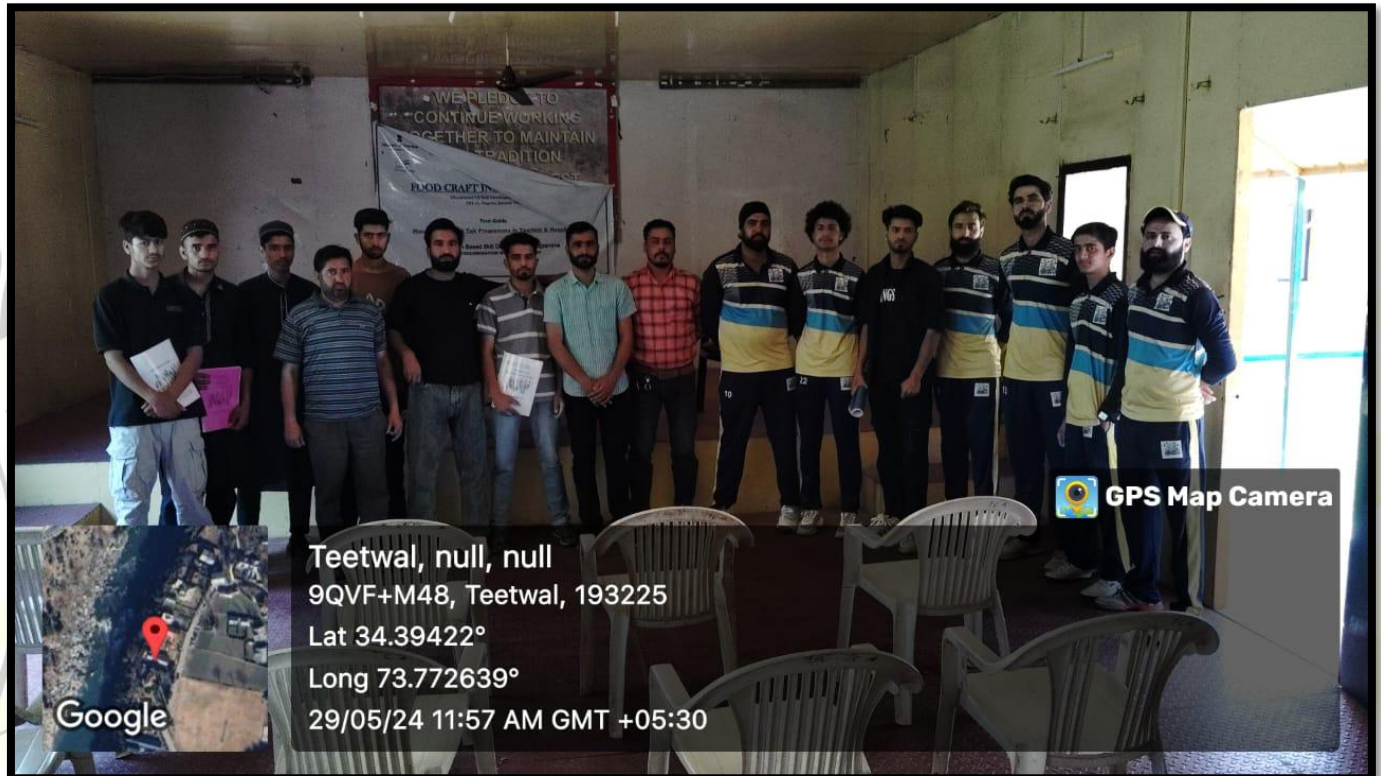
Institute has Conducted Awareness Programmes

The institute has conducted awareness programmes about the career and counseling of Students in Hospitality sector. The staff members of the institute visited and interacted with the students of the different schools.



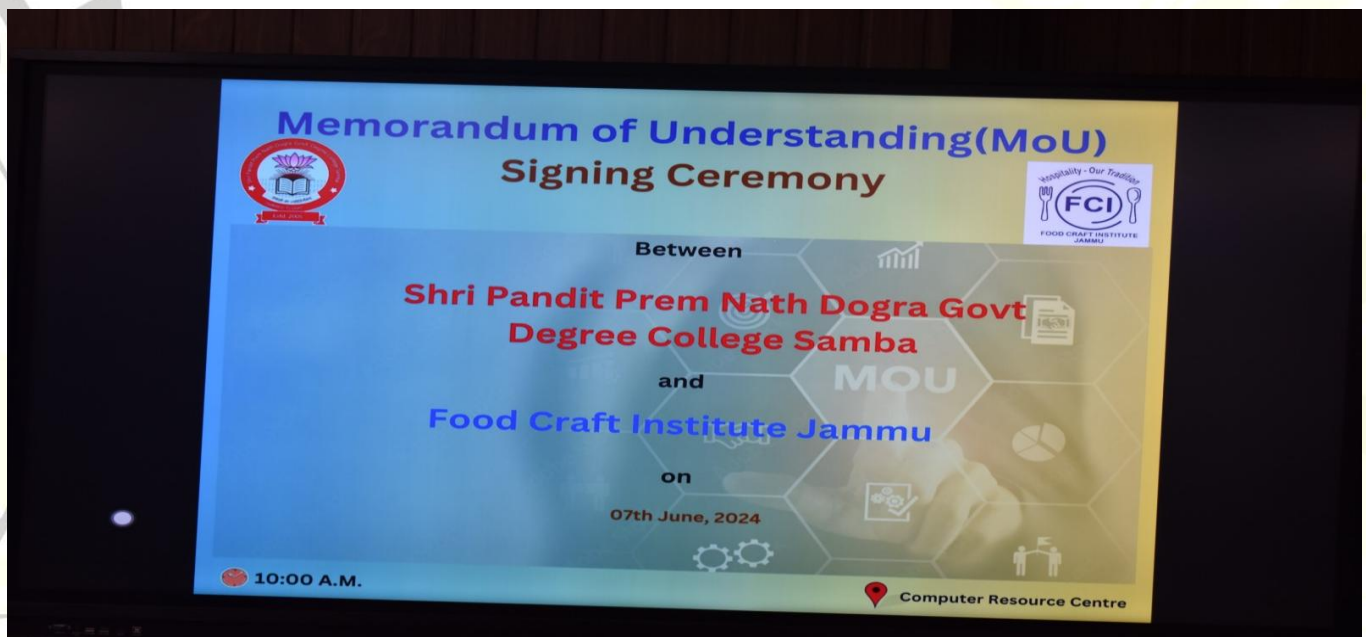
INSTITUTE HAS COMPLETED 3 MONTHS TRAINING PROGRAMME IN TOUR GUIDE

The institute has successfully completed the Tour Guide - HSRT Programme at Kupwara as per the target assigned by Ministry of Tourism, Govt. of India.



Memorandum of Understanding (MOU)

On 07-06-2024 the Principal of FCI Jammu had signed the Memorandum of Understanding (MOU) with Shri Pandit Prem Nath Dogra Govt. Degree College Samba. In order to propagate the Hospitality courses amongst the students of Samba Degree College



International Yoga Day celebrated on 21-06-2024

The principal and staff members of FCI Jammu celebrated International Yoga Day on 21-06-2024 in the lap of nature as Yoga plays the most significant role in enhancing the physical as well as mental power



❖ Our Current Session of the Diploma Courses have proceeded on six months industrial training. Now the time for the admission of the next session. The institute has conducted awareness programmes about the career and counseling of Students in hospitality sector. The staff members of the institute motivate the students to do the admission in our institute.

----- X -----