



Food Craft Institute

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



Trikuta
E-Newsletter

2025





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



Om Prakash Bhagat, 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

Awareness Campaign among students regarding Hospitality Education

Our faculty members, staff members and students 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 to take admission in FCI Jammu



INSTITUTE HAS STARTED HSRT COURSES AT KUPWARA SATELLITE CENTRE IN COLLABORATION WITH INDIAN ARMY

As per the Target assigned by the Ministry of Tourism, Govt. of India, the institute has started E.P. Home stay Course and Front Office Course under HSRT at Kupwara Satellite Centre in collaboration with Indian army with a motive of providing employment to the local youth of the area.



HERITAGE WALK ON 25TH JANUARY 2025

Directorate of Tourism, Jammu had organized Heritage Walk on 25th January 2025 from Ambaran (Buddhist Site) to Akhnoor on the occasion of National Tourism Day to promote the rich Cultural Heritage of the twin destinations. The students of our institute have enthusiastically participated in the event.



INSTITUTE CELEBRATED 76TH REPUBLIC DAY 2025

On 26-01-2025, the institute celebrated 76th Republic Day 2025 with the theme “Swarnim Bharat – Virasat aur Vikas” (Golden India – Heritage and Development) with great fervour and patriotism.



FCI ORGANIZES FOOD COMPETITION IN COLLABORATION WITH EVEREST BETTER KITCHEN CULINARY CHALLENGE

On 05-02-2025, FCI organizes Food Competition in collaboration with Everest Better Kitchen Culinary Challenge (Everest BKCC) – Season 6 the theme of the event was **“Flavours of India”** aiming to preserve and promote Regional Indian Cuisines. The students of FCI Jammu got 1st position in the bakery and confectionery competition in which the winners were awarded scholarships and internships worth USD 1000 Dollars each to the first prize holders, providing them with opportunities for national and International recognition. Director Skill Development Department was the Chief Guest on the occasion who distributed certificates to participants (41 teams) of nine colleges and trophies to the winners & Runners up..



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6 DAYS TRAINING PROGRAMME FOR THE EMPLOYEES OF THE KHYBER HIMALAYAN RESORT & SPA, GULMARG & RAHBAGH BY THE ORCHID, SRINAGAR

As per the Target assigned by the Ministry of Tourism, Govt. of India, the institute has conducted training programme for the employees of the Khyber Himalayan Resort & Spa, Gulmarg & Rahbagh by The Orchid, Srinagar under National Skill Testing Certification Programme in Cooking and Food & Beverage Service Course w.e.f. 12-02-2025 to 18-02-2025 & 17-02-2025 to 22-02-2025 respectively.



SHIVRATRI FESTIVAL

Directorate of Tourism, Jammu organized Shivratri Festival from 25th to 28th February 2025 at Peerkho. The students of our institute are enthusiastically installing the food stalls and showcasing the courses of our institutes



ONE DAY WORKSHOP ON SOFT SKILLS

North India Operations Manager – McDonald's visited the institute and interacted with the students and offers them various career opportunities (even part time job opportunities) during training period at the institute.



COMPLETED THE NSTCP PROGRAMME (SIX DAYS) AT LEMON TREE HOTEL

Completion of NSTCP and Entrepreneurship Programmes: The institute successfully completed the **NSTCP Programme (Six Days)** at Lemon Tree Hotel and the **Entrepreneurship programme-Baker Course (One Month)** at Food Craft Institute, Jammu. These programs were conducted as per the target assigned by Ministry of Tourism, Government of India. The focus was on equipping working professionals with skills and providing career opportunities for youth to become entrepreneurs in the bakery industry.



Industrial Visit

Industrial Visit to Prominent Hotels: Students of the institute visited various prestigious hotels such as **Radisson Blu Jammu** and **Taj Vivanta Jammu**. This industrial visit provided them valuable exposure and insights into the hospitality industry.



OFFER LETTERS OF THE STUDENTS GOT PLACED.

Placement Drive and Industrial Training: Several students from the institute have been successfully placed in various star hotels across the country for industrial training. Multiple renowned hotels conducted interviews for the placement drive, opening avenues for student career growth

3/11/25, 4:39 PM Gmail - Industrial Trainees Summer Batch - 2025

Gmail Head T&P-FCI Jammu. <hrainings.fc@gmail.com>

Industrial Trainees Summer Batch - 2025 11 March 2025 at 10:07

Pallavi Hange <asstmgrtr.pune@orchidhotel.com>
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Dear Prans,

Namaskar From The Orchid Hotel Pune !!

As per the interview process, we have **Selected** from your institute for **Six months of Industrial Training Program** as per the list given below from our end and date of joining would be **26th May 2025**.

Sr. No.	Student Name	Status	DOJ	Unit
1	Muzaffar Ahmad	Selected	26-May-25	The Orchid Hotel Pune
2	Akshat	Selected	26-May-25	The Orchid Hotel Pune
3	Akshit Sharma	Selected	26-May-25	The Orchid Hotel Pune
4	Mohit Kumar	Selected	26-May-25	The Orchid Hotel Pune
5	Vijhal Singh	Selected	26-May-25	The Orchid Hotel Pune
6	Rudra Pratap Singh	Selected	26-May-25	The Orchid Hotel Pune
7	Nihal Sharma	Selected	26-May-25	The Orchid Hotel Pune
8	Niharika	Selected	26-May-25	The Orchid Hotel Pune
9	Sachin Kumar	Selected	26-May-25	The Orchid Hotel Pune
10	Aman Singh	Selected	26-May-25	The Orchid Hotel Pune
11	Mubarak Ahmad	Selected	26-May-25	The Orchid Hotel Pune
12	Vinod Kumar	Selected	26-May-25	The Orchid Hotel Pune
13	Tanmay Khajuria	Selected	26-May-25	The Orchid Hotel Pune
14	Mohd Shawaaz	Selected	26-May-25	The Orchid Hotel Pune
15	Neeraj Kumar	Selected	26-May-25	The Orchid Hotel Pune
16	Gautam Salgotra	Selected	26-May-25	The Orchid Hotel Pune

On reporting for duties you shall be required to furnish the following documents,

1. Passport Sized Photographs 4 numbers
2. Proof of Date of Birth - School Leaving Certificate / Birth Certificate/SSCHSC Mark sheet
3. Proof of residential address- Passport / Ration Card / Electricity Bill
4. Educational Certificates
5. NOC and College ID proof
6. Copy of Pan Card & Aadhaar Card
7. Cancel Cheque
8. Police Verification Certificate

As per our telephonic conversation Facilities provide by Hotel:

1. Industrial Trainees Stipend - Rs. 2000/- with accommodation & Food (in which Rs. 280 will be deducted from stipend as mess charges).
2. Weekly Clean Room Training and counselling

NOTE: Students should carry:
 -The Uniform will be managed by students (White shirt with black trouser and black tie, Chef coat) - 2 pair
 ,Black Oxford Shoes
 ,College Log Book

We welcome you into our organization and look forward to a long and fruitful association.

Thanks & Regards,
Pallavi Hange
 Assistant Human Resource Manager
 The Orchid Hotel, Pune
 Adjacent to Chhatrapati Shivaji Sports Complex, | Pune-<Bangalore Highway,
 Babawadi, Pune - 411045 |Phone: +91 (20) 67914040 | +91 (20) 67914052,
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INSTITUTE HAS COMPLETED 6 DAYS TRAINING PROGRAMME IN F&B SERVICE COURSE

Candidates from **Jammu and Kashmir Police** under the National Skill Testing and certification programme (**NSTCP**) in **F&B Service** Course for 6 days. This initiative aimed to enhance their skills and provide them with practical knowledge in the Hospitality Sector.



Fruits And Vegetables Carving Workshop

In order to impart new hand on skills in carving, FCI Jammu has organized three days (15th to 17th April 2024) workshop on Fruits and Vegetable carving for students of 1½ year diploma course in Food Production. Chef Javaid, who has international exposure, conducted Fruits and Vegetable carving workshop and Food Production theme based practical at FCI Jammu.



A Guest Lecture was given by officers from District Industries Centre (DIC), Jammu

On 17-04-2025, A Guest Lecture was given by officers from District Industries Centre (DIC), Jammu to our students in order to apprise them about several schemes, focusing an entrepreneurship and financial assistance. The said schemes provide financial assistance (subsidies and bank loans) to unemployed youth to start their own business particularly fast foods, restaurants. The aim is to identify potential entrepreneurs from FCI and support them in starting their own outlets. The initiative also aims to create a culture of entrepreneurship and self employment amongst the youth.



Food Festival – Milaap

On 22-04-2025, FCI organized Food Festival – Milaap. The students of Food Production and Bakery & Confectionery stream showcased the ethnic, regional, continental dishes. The students undergoing 1½ year diploma programme in various trades in the institute as part of their final practical had to undertake such preparations which have been judged by external examiner Dr. Tariq Ahmed from Institute of Hotel Management, Srinagar. Mr. O.P.Bhagat, JKAS, Director, Skill Development Department J&K, who was the Chief Guest on the occasion also encouraged the students to pursue a career in the hospitality sector for which there are ample opportunities at their door step. He encouraged the students to become entrepreneur. He conveyed a message to all those who have passed 10+2 so as to pursue a career in the Hospitality Sector.



Certificate Distribution Function at Khyber Himalayan Hotel, Gulmarg

The institute has conducted Certificate distribution function at Khyber Himalayan Hotel, Gulmarg after successfully completion of NSTCP Programme (6 days) as per the guidelines of Ministry of Tourism Govt. of India.



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