



FOOD CRAFT INSTITUTE JABALPUR



The heart of
Incredible India



**Airport Road, Dumna, Near IIITDM, P.O. Khamaria
Disst. Jabalpur-482005 Madhya Pradesh
E.Mail: fcijabalpur@gmail.com
Website: www.fcijabalpur.com
Phone: 9407124391**

Vision

To improve the participation of International & National Tourism in the Economy of region by providing the highly skilled and trained hospitality Oriented Professional.

Mission

FCI, Jabalpur aims to groom building professionals with confidence to excel in the new wave of knowledge based tourism economy.

Affiliation

The Institute is affiliated to National Council of Hotel Management & Catering Technology, Noida, which is an autonomous body under the Ministry of Tourism Govt. of India. The council centrally regulates academics for hospitality of all IHMs and Food Craft Institutes. All Institutes uniformly follow standardized course curriculum prescribed by the Council for the different professional programmes.



Hospitality Industry

Hospitality is a never exhausting industry and nowadays considered as the third most key segment of the travel and tourism industry. Today tourism is recognized as the largest economic activity in the world. Some factors such as the development of travel and transportation system, increasing industrialization and the need to maintain a personal touch result in the growth of the hospitality industry which ultimately result in the need of professionally trained manpower to operate hospitality enterprise. Theoretical and practical training in the hospitality operation areas such as Food & Beverage Science, Nutrition, Hygiene, Costing. The Hospitality industry calls for hard work, odd hours and sometimes even unpleasant experience, there is great emphasis on the development of right attitude, values, discipline and a personality appropriate to prepare a person for a service oriented career in the hospitality industry.

About FCI Jabalpur

Food Craft Institute, Jabalpur established by Ministry of Tourism, Govt. of Madhya Pradesh is jointly sponsored by Govt of India and Govt of Madhya Pradesh. It was started in the year 2013 in Paryatan Bhawan, M.P.S.T.D.C, Jabalpur in the heart of the city. From 2016 it has become functional in its own 10 acre sprawling, cool, calm and pollution-free campus at Airport road, Dumna, near IIITDM. 12 km way from the city, being surrounded by lustrous dense greenery. Jabalpur region is a hotspot of Tourism activities and the students will be highly benefitted while studying in this tranquil environment. Food Craft Institute, Jabalpur is the only government run hospitality institution in the whole of Mahakaushal region and first of its own kind in Madhya Pradesh This area is called as the Hub of Tourism Industry in India and for which there is huge scope for the young professionals for job employment. Every year this region has a shortfall of nearly 1000 employees due to its growth. Since its establishment, it has become the pioneer center of excellence in hospitality education. It possesses excellent infrastructure, spacious and well equipped classrooms, practical laboratories, experience and competent faculty and administration.



COURSES OFFERED

One and Half year Diploma in:

1. Food Production Operations- English/Hindi

Scientific cooking methods and skills are learned hands on. The course covers the planning and preparation of about 200 Indian and International dishes, the various aspects of Hygiene Nutrition etc. A person who completes this course can join a Star Hotels as a Chef and gradually gets promoted as Chef De Cuisine or Manager of Food Production. Special emphasis is placed on discipline grooming and hard work.



2. Bakery & Confectionary

Baking is an art which is in great demand today and baking is an industry in itself, both in the Hotel Industry and as a standalone Industry. The demand for good Bakers is ever on the rise. A candidate who completes this course learns the theory and practices of baking breads, bread rolls, cakes, pastries, cookies and their garnishes etc and has a great scope and career path.



3. Food & Beverage Services

This course deal with the formal services of food and beverage in Star Hotels, Cruise Liners etc at the various outlets like Restaurant, Bars, Banquet hall etc. Good Communication in English, Personality Development and Computer Knowledge are part of this course. Anyone who takes up this course can enter the Hotel Industry as a waiter- and can rise up to Sr. Waiter, Captain, Restaurant Manager, Banquet Manager, Food & Beverage Manager etc.



4. Front Office Operation

This course deals with the reservation, registration and sale of guest rooms in a hotel. Receiving of guests at the Lobby, allotment of rooms and collecting payment from the guests are all part of the work of this section. Also includes Personality Development, Communication Skills, Etiquette, Hotel Reception, Accounts and Computers with special software training. A person who completes this course joins the Hotel Industry as a Front Office Assistant/ Guest Relations Executive/ Front Office Supervisor, and Front Office Manage.



5. House Keeping Operations-English/Hindi

This department is one of the most important departments of a Hotel. This department is responsible for creating the right ambience in a hotel. A person who completes this course can work as a Room attendant, and get promoted as Floor Supervisor, Linen Keeper, Florist, and finally Executive House Keeper.



Eligibility

Minimum qualification for admission is a pass in the examination of 10+2 system of senior secondary education or its equivalent. Those appearing in 10+2 or equivalent examination can also appear on provisional basis.



Age

Upper age limit is 25 years as on 1st July of the sessional year. 3 years age relaxation for ST, SC and PD candidates.

Selection Process:

Students meeting the minimum qualification eligibility as prescribed in relevance to the programme may apply and the selection will be done on the basis of the merit list and personal interviews. Admission will be on First Come First Serve basis followed by merit list and Personal interview.



Career Opportunities

Global growth and development of tourism have opened up innumerable openings, as result graduate can look forward to career opportunities:

- * Management Trainee in Hotel and allied Hospitality industry
- * Kitchen Management/ Restaurant Management Trainee in Hotels
- * Flight Kitchens and on-board flights services also offers career opportunities
- * Guest /Customer Relation Executive in Hotel and other Service Sector
- * Executive in International and National fast food chains
- * Positions in Hospital and Institutional Catering
- * Faculty Hotel Management institutions (after relevant work experience)
- * Shopping malls and Cruise Line
- * Hospitality Marketing/sales Executive in Hotel and other Service Sector
- *Hotel Executive in State Tourism Development Cooperation

JOB Opportunities

- ✈ Taj Group of Hotel
- ✈ Oberoi Group of Hotels
- ✈ Welcomegroup ITC
- ✈ Asian Hotels
- ✈ Le- Meridien
- ✈ Radisson Group
- ✈ Ramada Group
- ✈ JW Mariot Group
- ✈ The Park group
- ✈ U.P Hotels Ltd.
- ✈ M.P.S.T.D.C.
- ✈ R.K.H.S
- ✈ Hilton
- ✈ J.P.Hotels
- ✈ McDonalds
- ✈ KFCs
- ✈ Indian Airlines
- ✈ Cruise Lines
- ✈ Flight catering
- ✈ IRCTC
- ✈ Indian Army





25 min
13.3 km

19 min
10.8 km

22 min
11.3 km



ROAD MAP FROM JABALPUR RAILWAY STATION TO THE INSTITUTE

shri-108 baba than than
pal parbati shib mandir
श्री 108 बाबा धन
धन पाल पारबती...