## राष्ट्रीय होटल प्रबन्ध एवं केटरिंग टेक्नोलॉजी परिषद

(पर्यटन मंत्रालय, भारत संरकार के अधीन स्वायत्तशासी निकाय)

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### NATIONAL COUNCIL FOR HOTEL MANAGEMENT AND CATERING TECHNOLOGY

(An Autonomous Body under Ministry of Tourism, Govt. of India)

ए-34, सेक्टर 62, नोएडा - 201309 (उत्तर प्रदेश)

A-34, Sector 62, NOIDA - 201309 (Uttar Pradesh)

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E-file: NCHM-20209/2/2023-STUDIES

Dated: 21st March 2023

Principal Institute of Hotel Management (All NCHMCT affiliated institutes)

Subject: Offering vegetarian option in Food Production Practical of DFP & CFPP Courses from session 2023-24

Dear Principal,

As per the existing practice of offering vegetarian only programs in the B.Sc. HHA program, NCHMCT will also run vegetarian only program in DFP and CCFP courses from upcoming academic session 2023-24. The institutes must make vegetarian only student group for practical classes, while the theory component would remain same. The weightage, credits and duration of practical classes would continue to remain the same carrying equal credit in the final assessment. Since practical classes and assessments are done within the institute, it would not affect the national common assessment criteria which has common question paper and evaluation process. This way, there would be no need to earmark seats for the vegetarian course from the approved course intake, but segregate the students opting for vegetarian course. The nomenclature of the course would remain unchanged.

You are requested to communicate the same to the students of the identified courses.

With regards,

Yours faithfully,

Satvir Singh
Director (Studies)

dies) (भे नोएडा – 201300 (भारत) A-34, Sector-62, Noida (INDIA)

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# Food Craft Institute, Ajmer

Dept. of Tourism, Govt. of Rajasthan and Affiliated with National Council for Hotel Management & Catering Technology (NCHHMCT) NOIDA

### Admission and Fee details for Academic Session 2023-24

#### A) Fees

- 1. 1½ Yr. Diploma in Food Production Rs. 67,900/- (Admission, Enrolment, Tution Fee)
- 2. 1½ Yr. Diploma in Food & Beverage Service Rs. 54,900/- (Admission, Enrolment, Tution Fee)
- 3. 1½ Yr. Diploma in Front Office Rs. 54,900/- (Admission, Enrolment, Tution Fee)
- 4. 1½ Yr. Diploma in House Keeping Rs. 52,900/- (Admission, Enrolment, Tution Fee)
- 1½ Yr. Craftmanship Certificate Course in Rs. 52,900/- (Admission, Enrolment, Tution Fee)
   Food Production & Pattisserie

(For all Diploma & Certificate Course Rs. 500/- Caution Deposit is refundable)

#### Note:-

- The 1st Installment of fee to be paid at the time of admission is Rs. 40,500/- for Food Production, Rs. 35,500/- for F & B Service, Front Office and Housing Keeping trades. Rs. 30,500/- for Certificate Course in Food Production.
- Fees is to be paid by DD in favour of Principal, Food Craft Institute, Ajmer. Students are advised to write their name on the reverse of the DD.
- Fees once paid will not be refunded or adjusted in any circumstances except caution money. No Request for change of department will be entertained once the fee is paid.

B) Hostel and Mess Charges - The annual charge for Boys Hostel is Rs. 13,500/-

(Rs. 500/- Refundable caution deposit).

The monthly mess charges for Boys Hostel is Rs. 3,000/- per Month

(Plus Rs. 500/- Refundable Caution deposit)

C) Age Creiteria Open for all age group (No upper age limit)

D) Admission Criteria First Come, First Served basis.

\* Classes start on 01st Week of August, 2023 tantative

**Note :-** Candidates are requested to deposit first installment of fee on the date of Admission itself failing which the seat will be allotted to the next candidate.

For Online Diploma Course Registration please visit www.fciajmer.com. Payment of fees on the date of amission by DD/Bankers Cheque / Account Transfer.

For any other details, please call 0145-2641864, Whatsapp No. 8233427066