

FOOD CRAFT INSTITUTE VISAKHAPATNAM

APPLICATION FORM FOR ADMISSION INTO SHORT-TERM / GENERAL TRAINING AND SKILL DEVELOPMENT PROGRAMS

(To be filled in by the candidate after reading S.No.8 and Annexures – A, I, II, III, IV)

Affix recent
Passport-size
Photograph
here

1. **Course Opted for : SHORT TERM SKILL DEVELOPMENT PROGRAM IN (BASIC / FAST TRACK / ADVANCED BAKERY AND CONFECTIONERY) / BASIC COOKERY**

2. Name of the Candidate:

3. Father's / Husband's name:

4. Date of Birth:

5. Sex: Male/Female / Others

6. Address for Communication: (Please enclose copy of Aadhar Card)

Door No. /Street -----

Village/Area -----

Town/City/P.O.-----

District: ----- PIN: -----

Aadhar No.: -----

Phone / Mobile No: ----- e-mail:-----

7. Fee details: Cash / Demand Draft (Cheques are not accepted) / Online transfer details

Demand Draft No: ----- (Drawn in favour of "Food Craft Institute, Visakhapatnam")

Dated: ----- Bank Name: -----

Branch Name: -----

Amount: Rs. -----

Proof if paid through any other mode of payment - Transaction ID / UTR No. -----
----- (if by NEFT / or through internet banking or Mobile transfer)

8. Declaration and Undertaking by the candidate:

I declare that the information furnished by me is true to the best of my knowledge and belief. In case, any false information is furnished by me, I shall be made ineligible for admission and I have no right or claim for refund of fee paid.

I have read and hereby accept the terms and conditions and undertake that I shall

- abide by the instructions on safety and sanitation;
- follow all the protocols with regard to prevention of the spread of Covid-19, and
- take due care of the equipment and compensate for any damage caused due to my negligence.

Date:
Visakhapatnam

Signature of the Candidate

FOR OFFICE USE

Medical fitness Certificate : Submitted / Not submitted
Vaccination Certificate : Submitted / Not submitted

Admission Granted /Not granted :

Receipt No: ----- Date: -----

Jr. Assistant

Cashier

Faculty member

Principal

FOOD CRAFT INSTITUTE VISAKHAPATNAM

OVERALL COURSE CONTENTS AND FEE PARTICULARS FOR SHORT-TERM SKILL DEVELOPMENT PROGRAMS

Courses Offered and Course Fee

1. **Short-Term Skill Development Program in Cookery** – Rs.13,500/- with a guaranteed minimum of 25 lab sessions spread over a maximum period of 8 weeks.
This program is designed for fresh learners of Food Production skills. The teaching learning process will be based on a combination of demonstrations and actual 'hands on practice' by the learners. The program covers basic Western cuisine, Indian and Chinese / oriental dishes popular with local public. ***A total minimum of 30 products (including and with variations explained under each category) from among the contents shall be covered in the program – Ref: Annexure- I***
2. **Short-Term Skill Development Program in Basic Bakery and Confectionery**- Rs.9,500/- with a guaranteed minimum of 20 lab sessions spread over a maximum period of 6 weeks.
This program is designed for fresh learners of Bakery and Confectionery skills. The teaching-learning process will be based on a combination of demonstrations and actual hands-on practice by the learners. ***A total minimum of 30 products (including and with variations explained) from among all the categories in the content shall be covered in the program with at least 15 products from Bakery and 15 products from Confectionery. – Ref: Annexure - II***
3. **Fast track program in Basic Bakery and Confectionery**- Rs.5,000/- with a guaranteed minimum of 10 lab sessions spread over a maximum period of 4 weeks – ***Ref: Annexure – III***
4. **Short-Term Skill Development Program in Advanced Bakery and Confectionery**- Rs.9,000/- with a guaranteed minimum of 10 lab sessions spread over a maximum period of 4 weeks – ***Ref: Annexure-IV***

General Terms and Conditions

- Participants must come in time and in the prescribed uniform to the lab.
- The fee does not include prescribed uniform; minor equipment the learners may wish to buy for practice; any text books or printed material. The participants can refer to the institute's reference books within the institute's premises for recipes and notes. Library books are not allowed to be taken home for reference.
- Prescribed minimum uniform to be bought by the participants is as follows
 - Chef cap, Apron and Safety shoes with socks for male participants
 - Chef cap, Apron and Safety-shoes / Sandals with socks for female participants
- Avoid excessive make-up, perfume and jewelry and ensure good hygiene and sanitation practices.
- Participants should care for their personal belongings like jewels, mobile phones etc. The institute will not be responsible for loss of valuables.
- Mobile phones should be in silent mode. Pictures should be taken with the permission of the trainers.
- Products made in the lab during actual practice and demonstrations are given for tasting to all participants. Products should not be packed and carried unless distributed.
- Select products can be bought on prior intimation or on order at a reasonable price.

- The institute reserves the right to conduct a test for certification; Certification will be done after evaluation by the Teacher/Instructor concerned and an Industry Expert. The certificate will be issued by the institute and not by any Government body.
- Fee once paid will not be refunded under any circumstances.
- The course period mentioned is based on the estimate of available working days with a provision for likely suspension of classes on Government's orders with regard to Lockdown, curfew etc., and due to factors beyond the control of the institute. Extension if and as necessary may be made accordingly.
- Normally there shall be a minimum of 4 sessions and a maximum of 5 sessions in a regular work week of 6 days.
- Participants shall be prepared to attend morning and / or afternoon sessions when the necessity arises and make their own arrangements for lunch
- Timings for Morning sessions – 10.00 a.m to 1.00 p.m; for Afternoon session – 2.00 p.m to 5.00 p.m.
- Products identified for practical sessions are on the basis of popularity of the dishes. Appropriate changes may be made in menus and sessions depending on market availability and quality of ingredients.
- In the event of unforeseen developments leading to delayed commencement or disruption in the program for reasons beyond our control the minimum number of products to be covered will hold good for the program to be deemed complete.
- Delayed enrolment will be considered only if the candidate is prepared to attend remaining sessions for a fee not less than 75% of the original fee.
- Candidates who enrolled late should be prepared to attend sessions scheduled for morning / afternoon
- All Covid-19 protocols as and when applicable should be followed in the labs and institute premises in addition to high standards of personal hygiene.
- Admission is only for Indian nationals; therefore, proof of identity and address should be submitted along with application.

Updated and to take effect from 14-06-2023

FOOD CRAFT INSTITUTE VISAKHAPATNAM

Content for Short-Term Skill Development Program in Cookery

Basic Preparations: Aromatics, Stocks, Thickening Agents, Binding agents (for Western, Chinese and Indian)

Cuts of Vegetables, Fish and Chicken, deboning, stuffing (for Grilled or fried Chicken steak)

WESTERN COOKERY

Appetizers and Salads: Prawn cocktail, Chicken salad, Russian salad

BASIC SAUCES: (Mayonnaise, Tomato sauce, Béchamel, Velouté, Espagnole (Demi- glaze)

Soups: Tomato Soup, Mexican vegetable soup, Minestrone, Pumpkin orange soup

Pasta: with Cream based sauce and Tomato based sauce

Rice: Mexican cumin rice, Green rice

Au gratin: Vegetable (Cauliflower or Spinach and Corn)

Egg: Spanish omelet, Scrambled egg, fried eggs, omelets, poached eggs

Fish: Batter fried, Crumb fried, (with tartar sauce) Shallow fried, grilled (served with butter sauces)

Chicken: Chicken steak, a la king with pilaf, Chicken breasts in green salsa with sour cream

Vegetable: Mexican pickled cauliflower and carrots with chilies

INDIAN COOKERY

Shorva: : Tomato, Mutton

Fish: : Patrani Machi, Fish Amritsari

Meat: : Kofta Curry, Chicken Tikka Masala

Vegetarian : Baigan bhurta, Bagara Baigan, Mirchi ka salan, Panneer tikka masala

Indian bread : Phulka, Paratha (Plain and stuffed)

Rice : Dum biriyani, Pulao

Appam, Idiyappam, Vegetable stew (Kerala style)

Snacks : Samosa, Kachori

Sweets : Shahi Tukra, Sheer Khorma, Qubbani ka meetha

CHINESE / ORIENTAL DISHES:-

Salads : Kim chi.

SOUPS : Sweet corn soup, (chicken & veg. soup), Lemon Coriander soup, Hot and Sour (chicken & veg. soup), Vegetable Clear Soup

STARTERS : Gobi Manchurian, honey-chili tofu / paneer / potato, Veg. Manchurian, chicken momos, chili chicken, Veg. spring rolls, Chicken spring rolls, Chili loose prawns

NOODLES : Hakka noodles, Veg. & chicken noodles, American Chop-suey, Singapore noodles

Rice : Schezwan Fried rice

Chicken : Chicken lollypops, Chicken Winglets with sauce

Lamb : Sliced lamb with bell peppers / Crispy fried lamb

Vegetables : Sweet and Sour Vegetables, Crispy fried vegetables,

Content for Short-term Skill Development Courses

BASIC BAKERY AND CONFECTIONERY SKILLS

YEAST PRODUCTS:-

- Bread rolls, Bread sticks
- Danish pastry, Croissants,
- Doughnuts, Chelsea buns
- Pizza base and burger bun, Brown bread, whole meal bread
- Fruit bread, Sandwich bread
- Multigrain bread, Focaccia

Short crust pastry:-

Tarts: - Lemon-curd tart, fruit tart, jam tart, apple flan

Biscuits: - plain biscuits, salt biscuits, nankhatai, choco-chip cookies, melting moments, tutti-frutti cookies, cashew cookies

Flaky/puff pastry: - Kara biscuits, cheese straws, cream horns / vol-au-vent

Choux pastry: - éclairs / croquembouche, beignets

CAKES AND GATEAUX:- Basic sponge, Swiss rolls, queen cakes, Fruit cakes, Black forest, Eggless cake, Brownie, Rich fruit cake, Black forest, Butterscotch gateaux

ICING: - Butter cream icing, Royal icing, Gum paste, Marzipan

Pudding:- Bread and butter pudding, Caramel custard, Queen of puddings, Plum pudding.

Soufflé: Pineapple Soufflé, Praline Soufflé, Dark chocolate soufflé

Molded chocolate:- plain, with nuts

Snacks:- Pizzas, Burgers, Sandwiches

FOOD CRAFT INSTITUTE :: VISAKHAPATNAM		
S.No.	SHORT TERM COURSE	Annexure - III
01	<u>COOKIES:-</u> MASALA COOKIES CHOCO-CHIP COOKIES MELTING MOMENTS (Cornflake Cookies)	1 DAY
02	<u>PIZZA:-</u> CHICKEN PIZZA VEGETABLE PIZZA	1 DAY
03	<u>BURGER</u> VEGETABLE BURGER CHICKEN BURGER	1 DAY
04	<u>CAKES</u> FRUIT CAKE (OR) PLUM CAKE MUFFINS/CUP CAKES	1 DAY
05	<u>PASTRIES:-</u>	
I	VANILLA BUTTER SCTOCH CHOCOLATE	1 DAY
II	BIRTHDAY CAKE	1 DAY
III	CHOCOLATE BROWNIE CHOCOLATE CAKE(ICING)	1 DAY
06	MOULDED CHOCOLATE/HOMEMADE DARK, WHITE (FRUITS/NUTS)	1 DAY
07	<u>PUDDINGS</u> CARMEL CUSTARD ALBERT PUDDING (Steamed Sponge Pudding)	1 DAY
08	<u>MOUSSE</u> CHOCOLATE MOUSSE LEMON MOUSSE	1 DAY

Note: Fee: Rs. 5,000/- @Rs.500/- per session per person.

Participants must make their own arrangement for chef cap, apron and safe footwear.
Products made in the Training sessions will be distributed for tasting only. The participants may buy the products at nominal rates.

The institute procures all the raw materials and any leftover raw material or finished products shall remain with the institute.

