



AN ISO 9001:2015 CERTIFIED

Estd. 1990



WORKING  
TOWARDS  
YOUR  
FUTURE

HOTEL MANAGEMENT &  
CULINARY INSTITUTE

OUR CAMPUSES : PUNJAB | HP | CHANDIGARH | HARYANA | KARNATAKA | UP

# INTRODUCTION

NFCI - National Finishing and Culinary Institute, is a premier hotel management and culinary institute. This institution has been making endeavour in this direction since 1990. With more than 3 decades of commitment to excellence and innovation, NFCI offers a wide range of programs that cater to the diverse needs of students looking to pursue a career in the hospitality and culinary industries

This institution's faculty, state-of-the-art facilities, and hands-on training approach ensure that our students receive a comprehensive education that prepares them for success in their chosen careers. NFCI provides the courses certified by **NSDC**, **NIOS**, **AHLEI** and have Pan India approved centres throughout the India.



## OPPORTUNITIES ABROAD

Many countries around the world have a strong demand for skilled professionals in the hospitality industry, particularly in areas such as culinary arts, hotel management, and event planning. NFCI students can explore opportunities in different countries, network with industry professionals, and gain experience through internships or other work opportunities.

International internships provide students with an invaluable opportunity to gain global experience, build their professional networks, and understand the cultural nuances of different countries. NFCI is an institution that provides international internship assistance to their students. Through NFCI's programs, students have access to a wide range of opportunities in various areas such as Hotel, Restaurant etc.. With the help of **NFCI's international internship program**, students can gain valuable skills that will help them succeed in their future careers.

## CO-CURRICULUM ACTIVITIES:-

NFCI is an institution famous for organizing plenty of activities that go a long way to enhance the student's skills and bring out their hidden talents and capabilities. Therefore, we are creating a well-groomed, completely well-developed individual ready to take on the world. So, do you want to be a leader in the modern hospitality industry?



CHEFS AT FOOD FESTIVAL



ALLIANCE WITH NSDC



CORPORATE MEET



Alliance with Newzealand University



WINTER FIESTA 2018



MANGO TANGO FESTIVAL 2018

## PROFESSIONAL COURSES

### **CIFP (AHLEI) + CC (NSDC):- Dual Certification**

This certification program provides a comprehensive overview of food production, from food safety regulations to nutrition and sanitation. With this certificate, you will be able to develop the skills needed to keep up with the ever-evolving food production industry.

**Eligibility :-** 10<sup>th</sup> (Matriculation)

**Duration :-** One year and Six Months Industrial Training

**Available in : Punjab, Chandigarh, Haryana, UP, Karnataka**

### **Commis Chef (N.S.D.C) :-**

Is responsible for arranging, managing and cooking variety of food. They are also responsible for ensuring that food is served on time and according to the highest standards.

**Eligibility :-** 10<sup>th</sup> (Matriculation)

**Duration :-** One year and Six Months Industrial Training

**Available in : Punjab, Chandigarh, Haryana, HP, UP, Karnataka**

### **Certificate in Cookery (N.S.D.C) :-**

This certification covers a range of topics such as food safety, nutrition, menu planning, food preparation, and presentation techniques. With this certification, you can gain the confidence and expertise needed to work as a professional cook or chef.

**Eligibility :-** 10<sup>th</sup> (Matriculation)

**Duration :-** One year and Six Months Industrial Training

**Available in : Punjab, Chandigarh, Haryana, HP, UP, Karnataka**

### **Pastry Chef (N.S.D.C) :-**

Is responsible for creating a wide variety of desserts, from cakes, tarts, mousses, chocolates and more. They are also responsible to work with different ingredients to create unique flavors and textures in their creations.

**Eligibility :-** 10<sup>th</sup> (Matriculation)

**Duration :-** One year and Six Months Industrial Training

**Available in : Punjab, Chandigarh, Haryana, UP, Karnataka**

### **Front Office Operations (NIOS) :-**

This course will provide you with the knowledge and skills necessary to be successful in a front office, customer interactions, handle customer complaints, & create an efficient workflow for the front office.

**Eligibility :-** 10<sup>th</sup> (Matriculation)

**Duration :-** One year and Six Months Industrial Training

**Available in : Punjab and Himachal Pradesh**

### **Catering Management (NIOS) :-**

It is the process of organizing and managing the food and beverage service for events such as weddings, corporate functions, and other special occasions. It involves a range of tasks from menu planning to budgeting, staffing, food preparation, and serving.

**Eligibility :-** 10<sup>th</sup> (Matriculation)

**Duration :-** One year and Six Months Industrial Training

**Available in : Punjab and Himachal Pradesh**

## **Diploma in Hotel Management (NFCI) :-**

This is a course that provides students with the necessary skills and knowledge to become successful in the hospitality industry. It covers topics such as customer service, hospitality law, food and beverage management, housekeeping, and more.

**Eligibility :-** 12<sup>th</sup>

**Duration :-** One year and Six Months Industrial Training

**Available in :** Uttar Pradesh and Karnataka

## **Assistant Chef (N.S.D.C) :-**

Is responsible for preparing, cooking, and maintaining the kitchen to ensure that all food items are prepared according to the highest standards and under the directions of experienced chefs. They can also assist Commi Chef in preparing food and managing inventory.

**Eligibility :-** 10<sup>th</sup> (Matriculation)

**Duration :-** Six Months.

**Available in :** Punjab, Chandigarh, Haryana, HP, UP, Karnataka

## **Certificate in Indian & Tandoori (NFCI) :-**

The program focuses on learning about traditional Indian cooking techniques, recipes, ingredients, and flavors. It also provides students with the opportunity to learn how to create delicious dishes using authentic Tandoori ovens.

**Eligibility :-** 8<sup>th</sup>

**Duration :-** Six Months

**Available in :** Punjab, Chandigarh, Haryana, UP, Karnataka

## **Advance Certificate in Bakery (NFCI) :-**

From understanding the basics of baking to creating delicious desserts, this course will provide you with a comprehensive overview of the industry. You'll learn how to make breads, cakes, pastries, and more.

**Eligibility :-** 10<sup>th</sup> (Matriculation)

**Duration :-** Six Months

**Available in :** Punjab, Chandigarh, Haryana, UP, Karnataka

## **F & B Service Associate (N.S.D.C) :-**

Is responsible for providing excellent customer service to guests in the Hotel, Restaurant, Banquets. Also, need to be knowledgeable about the menu, prepare orders quickly and accurately, and have a friendly demeanor.

**Eligibility :-** 10<sup>th</sup> (Matriculation)

**Duration :-** 4.5 Months

**Available in :** Punjab, Chandigarh, Haryana, HP, UP, Karnataka

## **Customer Service Executive (N.S.D.C) :-**

They are responsible for welcoming visitors, providing them information, directions, answering questions, and helping visitors find what they need. Meet and greet officers also ensure that visitors have a pleasant experience.

**Eligibility :-** 10<sup>th</sup> (Matriculation)

**Duration :-** Three Months

**Available in :** Punjab, Chandigarh, Haryana, HP, UP, Karnataka



## Housekeeping Supervisor (N.S.D.C) :-

Is responsible for overseeing the daily operations of a housekeeping department. They provide guidance and direction to staff, ensure that all areas of the hotel are clean and well maintained, and monitor customer service standards.

**Eligibility :-** 12<sup>th</sup>

**Duration :-** Three Months

**Available in :** Punjab, Chandigarh, Haryana, HP, UP, Karnataka

## Certificate in Bakery (NSDC) :-

This certificate program is designed to provide students with the knowledge and skills needed to become a professional baker. It also provides hands-on experience in a variety of baking styles.

**Eligibility :-** 10<sup>th</sup> (Matriculation)

**Duration :-** Three Months

**Available in :** Punjab, Chandigarh, Haryana, HP, UP, Karnataka

## OUR PLACEMENT PARTNERS

**HYATT**

**Radisson**  
RADISSON HOTEL HINERAPOLIEST PALL NORTH

**RAMADA**  
BY WYNDHAM

**TAJ**

**Le MERIDIEN**

**GOLDEN TULIP**  
HOTELS • INNS • RESORTS

**Marriott**  
INTERNATIONAL



**Ashish Awasthi**  
 Taj Lakefront, Bhopal



**Prachi Sharma**  
 Fairfield by Marriott



**Priyanshu Vishwakarma**  
 Windmills Craftwork,  
 Bangalore



**Anand Sharma**  
 Dominoz, Goa  
 (Shift Manager)



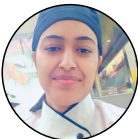
**Sween Kaur**  
 JW Marriot, Jaipur



**Nileshwar Kashyap**  
 Renaissance, Gujrat



**Chaman Kumar**  
 Yellow Chilli, New Delhi



**Amandeep Kaur**  
 Circle of Crust, Mohali



**Rimjhim Pandey**  
 Hyatt Regency, Ludhiana



**Ayush Bhardwaj**  
 ITC Amoha Retreat, Dharamshala



**Anjali Guloeria**  
 Club Mahindra, Manali



**Himani**  
 Dubai Adventure Sports, Dubai



**Tilak Raj**  
 Hotel Mahindra Club, Mohali



**HITESH SACHDEVA**  
 Hyatt Regency, Ludhiana



**Meghna**  
 Ramada Plaza, Chandigarh



**Babender**  
 Radisson Hotel, Gurgram



**Sandeep Singh Bedi**  
 Owner of Take Away Food Business



**Shubham Sharma**  
 Taj by TATA Group, Manali



**Hitain Sharma**  
 Circle of Crust, Mohali



**Upender**  
 Radisson Blue Resort, Goa



**Manish**  
 HMSHOST, Dubai

Estd. 1990

**Nfci**<sup>®</sup>  
The Complete Finishing School

**LOCATIONS**

JALANDHAR

MAQSUDAN

BARSAR

SOLAN

AMRITSAR

LUDHIANA

KANGRA

CHANDIGARH

PATIALA

BELGAUM

MANDI

CHAMBA

VARANASI

LUCKNOW

KARNAL

**EDUC@TION**  
the best you can be



*Our Motto Right Service Right Means*

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