



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 :- 10th (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 :- 10th (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 :- 10th (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 :- 10th (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 :- 10th (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 :- 10th (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 :- 12th

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 :- 10th (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 :- 8th

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 :- 10th (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 :- 10th (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 :- 10th (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 :- 12th

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 :- 10th (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)



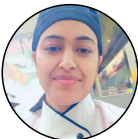
Sween Kaur
 JW Marriot, Jaipur



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[®]
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

**298/01/13, Sauli Khad, Kullu Road, Oppo. HRTC Petrol Pump,
Mandi, Himachal Pradesh
Mob. 70185-85861**

HOTEL MANAGEMENT & CULINARY INSTITUTE

HEAD OFFICE : Hub-545, Model Town, Jalandhar Ph.: 0181-4620488, 98880-11222

www.nfcihospitality.com

/nfcihm

/nfcimandi

/nfc1990

/nfcimandi

nfc1.mandi@gmail.com

www.nfciblog.com