



FOOD CRAFT INSTITUTE TURA



Food Craft Institute

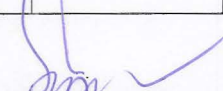
CALENDAR TO ACHIEVE THE TARGET FOR 350 STUDENTS OF "HUNAR SE ROZGAR TAK" TRAINING PROGRAMME FOR THE FINANCIAL YEAR 2015-16

BATCHES	TRADES	FROM	TO	TIMING	DURATION	NO. OF PARTICIPANTS
1 st Batch	Food Production	20/07/15	23/09/15	MORNING	48 Days	25 Students
1 st Batch	Bakery & Patisserie	01/07/15	25/08/15	MORNING	40 Days	25 Students
1 st Batch	Food & Beverage Service	01/07/15	19/08/15	MORNING	36 Days	25 Students
1 st Batch	House Keeping Utility	01/07/15	11/08/15	MORNING	30 Days	25 Students

BATCHES	TRADES	FROM	TO	TIMING	DURATION	NO. OF PARTICIPANTS
2 nd Batch	Food Production	20/07/15	23/09/15	AFTERNOON	48 Days	25 Students
2 nd Batch	Bakery & Patisserie	01/07/15	25/08/15	AFTERNOON	40 Days	25 Students
2 nd Batch	Food & Beverage Service	24/08/15	15/10/15	MORNING	36 Days	25 Students
2 nd Batch	House Keeping Utility	24/08/15	07/10/15	MORNING	30 Days	25 Students

BATCHES	TRADES	FROM	TO	TIMING	DURATION	NO. OF PARTICIPANTS
3 rd Batch	Food Production	28/09/15	08/12/15	MORNING	48 Days	25 Students
3 rd Batch	Bakery & Patisserie	01/09/15	30/10/15	MORNING	40 Days	25 Students
3 rd Batch	Food & Beverage Service	26/10/15	15/12/15	MORNING	36 Days	25 Students
3 rd Batch	House Keeping Utility	26/10/15	07/12/15	MORNING	30 Days	25 Students

BATCHES	TRADES	FROM	TO	TIMING	DURATION	NO. OF PARTICIPANTS
4 th Batch	Food Production	04/01/16	10/03/16	AFTERNOON	48 Days	25 Students
4 th Batch	Bakery & Patisserie	01/09/15	30/10/15	AFTERNOON	40 Days	25 Students


Principal

Food Craft Institute, Tura