

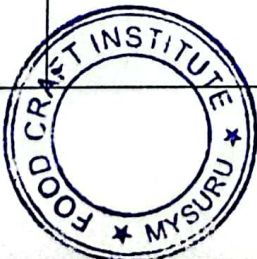
FOOD CRAFT INSTITUTE, MYSURU.
"AN AUTONOMOUS BODY UNDER DEPT. OF TOURISM, GOVERNMENT OF KARNATAKA"
AFFILIATED BY NCHMCT -NOIDA

KANNADA KARANJI BUILDING, EXHIBITION AUTHORITY GROUNDS, DODDAKERE
MAIDANA, INDIRA NAGAR MYSURU-570 010.

ADMISSION NOTICE

APPLICATIONS ARE INVITED FOR ADMISSION TO THE FOLLOWING COURSES FOR THE
ACADEMIC SESSION 2025-2026

Sl. No.	Name of the Course	Intake	Duration (Inclusive of Training)	Eligibility with ENGLISH as one of the subjects	Age Limit
1	Diploma in Food Production	30	1 Year Institute & 6 Months industrial Training	PUC,CBSE, HSC (10+2) Pass or equivalent	No Age Limit
2	Diploma in Bakery & Confectionery	30	1 Year in Institute & 6 Months industrial Training	PUC,CBSE, HSC (10+2) Pass or equivalent	- do-
3	Diploma in Food & Beverage Service	30	1 Year in Institute & 6 Months industrial Training	PUC,CBSE, HSC (10+2) Pass or equivalent	- do-
4	Diploma in Front office operations	30	1 Year in Institute & 6 Months industrial Training	PUC,CBSE, HSC (10+2) Pass or equivalent	- do-
5	Diploma in Housekeeping Operations	30	1 Year in Institute & 6 Months industrial Training	PUC,CBSE, HSC (10+2) Pass or equivalent	- do-
6	Craftsmanship Course in Food Production and Patisserie	40	1 Year in Institute & 6 Months industrial Training	10th PASS	-do-
7	Craftsmanship Course in Food & Beverage Service	40	21 Weeks at Institute & 3 Weeks industrial Training	10th PASS	-do-



- a) All the above courses are for both Boys and Girls.
- b) Reservation of seats for candidates is as per Govt. Rules.
- c) Offering Vegetarian option in Food Production Practical.
- d) Applications complete in all respect will alone be entertained
- e) Courses will be conducted only when the response is good and sufficient.
- f) Institute reserves the right to cancel or modify the course.
- g) No separate communication will be sent to students regarding their selection.
- h) Students awaiting for mark sheet on qualifying examination (PUC/SSLC) can also apply, However their admission is subject to qualifying the examination and submission of relevant documents.

Application form can be downloaded from website: www.fcimysuru.com

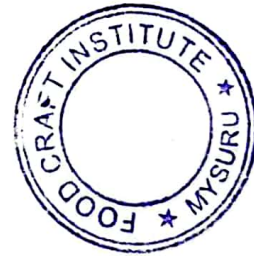
Last date for submission of application form for: **28/07/2025, UP TO 1.00 P.M**

Filled in Application can be sent through post or by e-mail fcimysuru@gmail.com along with the scanned copies of self attested certificates. Institute is not responsible for any postal delay.

For further queries please contact

FOOD CRAFT INSTITUTE, MYSURU
KANNADA KARANJI BUILDING,
EXHIBITION AUTHORITY GROUNDS,
DODDAKERE MAIDANA,
INDIRA NAGAR MYSURU-570 010

Website : www.fcimysuru.com
E-mail : fcimysuru@gmail.com
Tel: 0821-2445388, 6362018821
Mob: 919886292588, 7760439931, 9738852392.



FEE STRUCTUE DETAILS FOR THE YEAR 2025-26

Sl. No.	Name of the Courses	I Term/Semester on admission (Rs.)	II Term/Semester (Rs.)	Total (Rs.)
1	Diploma in Food Production	20250	10350	30600
2	Diploma in Bakery & Confectionery	19725	9825	29550
3	Diploma in Food & Beverage Service	13450	3550	17000
4	Diploma in Front office Operations	12950	3050	16000
5	Diploma in Housekeeping Operations	12950	3050	16000
6	Craftsmanship certificate Course in Food Production and Patisserie	21500	14500	36000
7	Craftsmanship Course in Food Beverage Service	14900	-	14400

Fee Structure is Subject to Revision.

Note: Application Form can be downloaded from Institute website www.fcimysuru.com and filled-in forms can be sent through post or by e-mail fcimysuru@gmail.com along with the scanned copies of self attested certificate/ Documents or by Person.

Account Details For Transferring Fee Through Online

Name of Account Holder :- FOOD CRAFT INSTITUTE (KARNATAKA) SOCIETY

Bank Account No. 74240100003885

IFSC Code :- BARB0VJNAZA (5th Digit is Zero)

Name of Bank: BANK OF BARODA.

*Demand Draft to be drawn infavour of "Food Craft Institute Karnataka Society" Mysuru

