

**NATIONAL COUNCIL FOR HOTEL MANAGEMENT AND CATERING TECHNOLOGY
ACADEMIC CALENDAR 2015-2016**

CRAFTSMANSHIP CERTIFICATE COURSE IN FOOD PRODUCTION & PÂTISSERIE

SEMESTER - I

SCHEDULE	FROM	TO	WEEKS
Teaching	20 July 2015	13 November 2015	17 weeks
Preparatory/Practical	16 November 2015	20 November 2015	01 week
Term-End Examinations	23 November 2015	04 December 2015	02 weeks
Industry Exposure	07 December 2015	01 January 2016	04 weeks

SEMESTER - II

Teaching	04 January 2016	29 April 2016	17 weeks
Preparatory/Practical	02 May 2016	06 May 2016	01 week
Term-End Examinations	09 May 2016 onwards		
Industry Training in Hotel	30 May 2016	16 September 2016	16 weeks

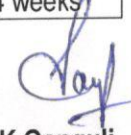
CRAFTSMANSHIP CERTIFICATE COURSE IN FOOD & BEVERAGE SERVICE

FIRST BATCH

SCHEDULE	FROM	TO	WEEKS
Teaching	20 July 2015	13 November 2015	17 weeks
Preparatory/Practical	16 November 2015	20 November 2015	01 week
Term-End Examinations	23 November 2015	04 December 2015	02 weeks
Industry Exposure in Hotel	07 December 2015	01 January 2016	04 weeks

SECOND BATCH

Teaching	04 January 2016	29 April 2016	17 weeks
Preparatory/Practical	02 May 2016	06 May 2016	01 week
Term-End Examinations	09 May 2016 onwards		
Industry Exposure in Hotel	30 May 2016	24 June 2016	04 weeks


L.K.Ganguli
 Director (A&F)

DATE: 24th February 2015

