

**NATIONAL COUNCIL FOR HOTEL MANAGEMENT & CATERING TECHNOLOGY, NOIDA
ACADEMIC CALENDAR 2016-17**

ONE AND HALF YEAR CRAFTSMANSHIP CERTIFICATE COURSE IN FOOD PRODUCTION & PATISSERIE

SEMESTER - I

Schedule	From	To	Weeks
Teaching	18.07.2016	11.11.2016	17 weeks
Preparatory/Practical's	14.11.2016	18.11.2016	01 week
Term-End Examinations	21.11.2016	02.12.2016	02 weeks

SEMESTER-II

Schedule	From	To	Weeks
Teaching	05.12.2016	23.12.2016	03 weeks
Vacation	26.12.2016	06.01.2017	02 weeks
Teaching	09.01.2017	14.04.2017	14 weeks
Preparatory/Practical's	17.04.2017	21.04.2017	01 week
Term-End Examinations	24.04.2017 onwards		

SEMESTER - III

Industrial Training in Hotel	29.05.2017	22.09.2017	17 weeks
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SIX MONTH CRAFTSMANSHIP CERTIFICATE COURSE IN FOOD & BEVERAGE SERVICE

FIRST BATCH

Schedule	From	To	Weeks
Teaching	18.07.2016	11.11.2016	17 weeks
Preparatory/Practical's	14.11.2016	18.11.2016	01 week
Term-End Examinations	21.11.2016	02.12.2016	02 weeks
Industry Exposure in Hotel	05.12.2016	30.12.2016	04 weeks

SECOND BATCH

Schedule	From	To	Weeks
Teaching	09.01.2017	05.05.2017	17 weeks
Preparatory/Practical's	08.05.2017	12.05.2017	01 week
Term-End Examinations	15.05.2017 onwards		
Industry Training in Hotel	29.05.2017	23.06.2017	04 weeks



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