



## FOOD CRAFT INSTITUTE DEOGHAR

(An Autonomous Body under the Department of Tourism, Government of Jharkhand)  
Plot No. 224, Kumaitha, Near, Sports Complex Kumaitha, Deoghar 814142, Jharkhand,  
Website: [www.fcideoghar.org](http://www.fcideoghar.org), Email: [principal.fcideoghar@gmail.com](mailto:principal.fcideoghar@gmail.com) Phone No.: +91 9304178232

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Dated-19.05.2025

### EMPLOYMENT NOTIFICATION

#### **Invitation Application for the Post of Various teaching post in Food Craft Institute Deoghar.**

Food Craft Institute Deoghar under the Department of Tourism, Art Culture, Sports and Youth Affairs, Govt. of Jharkhand, hereby invites applications in the prescribed proforma for the following post:

S. No.	Name of Post	No. of Post
1.	Assistant Lecturer-cum- Assistant Instructor (Direct Recruitment)	02(01-UR),(01-ST backlog vacancies)
2.	Teaching Associate ( on contract )	01(01-UR)
3.	Empanelment of Adjunct Faculty (on contract for 1 Year)	02
4.	Empanelment of Visiting Faculty purely on hourly basis. ( on contract for 1 Year)	Empanelment for various subjects such as - FP/ F&B/FO/HK/Computer/ PDP/Nutrition/ Communication.

**The last date for receipt of application is on or before 17:00 hrs June 16, 2025.** Advertisement details and prescribed application format are available on institute website [www.fcideoghar.org](http://www.fcideoghar.org) Any addendum/duodenum/corrigendum and notices shall be posted on our website- "[www.fcideoghar.org](http://www.fcideoghar.org)" and institute notice board only.

Application completed in all respects in the prescribed proforma along with the self attested copies of testimonial may be sent to the **Principal Food Craft Institute, Address: Food Craft Institute, Deoghar, Plot No. 224, Kumaitha, Near Sports Complex Kumaitha, Deoghar 814142, Jharkhand.**

Please super scribe "Application for the post of (Name of the post) in FCI Deoghar" (As applicable) on the envelope.

Sd/-  
**Principal**  
Food Craft Institute Deoghar

## **FOOD CRAFT INSTITUTE DEOGHAR**

Invitation for submitting applications for the various posts for the Food Craft Institute Deoghar, Jharkhand has been established under the directions of the Ministry of Tourism, Government of India by the Department of Tourism, Government of Jharkhand and is registered under the Societies of Registration Act, 1860. The institute is intended to provide Diploma and training in the sectors of Hospitality Management and Tourism Development.

In light of the decision taken by the Board of Governors of the Institute, fresh applications are hereby invited for the recruitment of the following personnel with minimum qualification and experience as elaborated below.

S. No.	Name of Post	No. of Positions
1.	Assistant Lecturer-cum- Assistant Instructor (Direct Recruitment)	02(01-UR),(01-ST backlog vacancies)
2.	Teaching Associate ( on contract )	01(01-UR)
3.	Empanelment of Adjunct Faculty (on contract for 1 Year)	02
4.	Empanelment of Visiting Faculty purely on hourly basis. ( on contract for 1 Year)	Empanelment for various subjects such as - FP/ F&B/FO/HK/Computer/ PDP/Nutrition/ Communication.

### **1. Assistant Lecturer:**

S.No.	Item	Provisions
1.	Name of the post	<b>Assistant Lecturer</b>
2.	Scale of Pay and Classification of the post	Pay Level 6 (As per 7 <sup>th</sup> CPC), Pay Scale-Rs. 35400-112400
3.	Method of Recruitment	Direct Recruitment
4.	Age limit for direct recruits	Not exceeding 35 years.  Upper age relaxation as per Jharkhand government norms will be applicable for SC/ST/OBC and other categories.
5.	Whether post is Selection/ Non-Selection	Not Applicable

6.	Essential & Desirable Educational Qualification	<p><b><u>Category A :Educational Qualifications:</u></b> Post Graduate in Hospitality / Tourism or MBA from a recognized University/ Institute.</p> <p><b>And(+)</b> Full Time Degree / Full time three years Diploma in Hotel Administration / Hospitality Management / Hotel Management/ Hospitality Administration/ Culinary Arts/Culinary Science with minimum of 55% marks in aggregate or its equivalent grade from:</p> <p><b>(i)</b> NCHMCT OR NCHMCT affiliated institute. <b>OR</b>  <b>(ii)</b> An institute approved by AICTE.<b>OR</b>  <b>(iii)</b> An institute approved by the State Board of Technical Education. <b>OR</b>  <b>(iv)</b> An Institute affiliated to University duly recognized by UGC. <b>OR</b>  <b>(v)</b> Central/State/Deemed to be University recognized by UGC.<b>OR</b>  <b>(vi)</b> Equivalent degree/diploma of foreign university/ institution recognized by AIU.</p> <p><b><u>Desirable Qualification:</u></b></p> <p>1. PhD degree. 2. Six months working experience in a 3star or above category hotel.</p> <p><b><u>Mandatory qualification:</u></b> Candidate should have qualified NHTET with prescribed percentage, conducted by NCHMCT.</p>
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		<p><b><u>Category B</u></b>  <b><u>Educational Qualifications:</u></b> Full time Bachelor's Degree in Hospitality / Hotel Administration / Hotel Management/ Culinary Art from a recognized University/ Institute securing not less than 55% marks in aggregate and at least 2 years of hospitality industry experience and also should have qualified NHTET with prescribed percentage, conducted by NCHMCT.</p> <p><b><u>Common clauses for Category A&amp;B</u></b></p> <ol style="list-style-type: none"> <li>1) The period of service rendered as a teacher at UG and above level of Hospitality on contract basis (full time) shall be reckoned as valid experience for above purpose</li> <li>2) Those having Ph.D. degree in Hospitality related subjects from a recognized University/Institute after Above prescribed qualification, need not to qualify NHTET</li> </ol>
7	Whether age and educational qualifications prescribed for direct recruits will apply in the Case of promotes	No
8	Eligibility for promotion	Not Applicable
9	Appointing Authority	Board of Governors
10	Method of Selection	Skill Test as prescribed by NCHMCT in which NHTET weightage shall be added

## 2. Teaching Associate:

S.No.	Item	Provisions
1.	Name of the post	<b>Teaching Associate</b>
2.	Scale of Pay and Classification of the post	Associateship at Rs.25,000 per month ( Consolidated)
3.	Method of Recruitment	NHTET/ Ph.D Followed by Practical skill and Teaching skill test.
4.	Age limit for direct recruits	Not exceeding 30 years.  Upper age relaxation as per Jharkhand government norms will be applicable for SC/ST/OBC and other categories.
5.	Essential & Desirable Educational Qualification	<p><b><u>Essential Qualifications:</u></b> Full time Master's Degree in Hospitality / Hotel Administrations/ Hotel Management/ Culinary Art securing not less than 55% marks in aggregate from a recognized University/Institute after a full time degree (of minimum of 3 years duration ) in Hospitality/ Hotel Administration / Hotel Management/ Culinary Art, Securing not less than 55% marks in aggregate from a recognized University/ Institute and should have qualified NHTET with prescribed percentage conducted by NCHMCT</p> <p style="text-align: center;">OR</p> <p>Full time Bachelor's Degree or Diploma of minimum 3 years duration for which minimum Pre-requisite qualification is 12<sup>th</sup> as frame by regulator/ University in Hospitality / Hotel Administration/ Hotel Management/ Culinary Art from a recognized University / Institute securing not less than 55% marks in aggregate and at least 2 years of hospitality industry experience and also should have qualified NHTET with prescribed percentage, conducted by NCHMCT</p> <p>Note: The period of service rendered as a teacher at UG level of Hospitality subject on contract basis shall be reckoned as valid experience for above purpose.</p> <p>Those heaving Ph.D degree in Hospitality related subject from a recognized University/ Institute after above prescribed qualification, need not to qualify NHTET.</p>
6	Whether age and educational prescribed for direct recruits will apply in the case of promotes	<b>No</b>
7	Eligibility for promotion	Not applicable
8	Appointing Authority	Executive Committee

### 3. Adjunct Faculty:

S. No.	Item		Provisions	
			No. of Post	Subjects
1.	Name of the post	Adjunct Faculty	02	Food Production and F&B Services.
2.	Honorarium	She/he will be provided an honorarium of Rs.1000/- (Rs. One Thousand Only) per lecture of One hour to a maximum of Rs.4000/- (Rs. Four Thousand Only) per day of service subject to a maximum ceiling of Rs.80,000/-(Rs. Eighty Thousand Only) per month.		
3.	Essential & Desirable Educational Qualification	<p><b>Qualification and Experience</b>            One has to fulfill the Educational Qualification and experience as prescribed below. However, person fulfilling the eligibility criteria as per (d), need not to possess academic qualifications and experience as prescribed in (a), (b) &amp; (c):</p> <p>(a) Full-time Degree/3-Yr. diploma in Hotel/Hospitality Management/Administration / Culinary Art from NCHMCT /AICTE/State Board of Technical Education/ Recognized University.  <b>OR</b>            (b) Master's degree in Hospitality/ Hotel Administration / Hotel Management/Culinary Art or MBA from a recognized University/ Institute.  <b>AND</b>            (c) At least 15 years total experience (Teaching and/or Industry). Hotel industry experience minimum 5 years in Managerial capacity (One level below GM Level) or above in 5 star/ Heritage Grand or above category approved hotel and fulfilling the educational as prescribed in either (a) or (b) above.  <b>OR</b>            At least 15 years total experience (Teaching and/ or Industry). Hotel industry experience minimum 8 years in GM Level or above in 4 star / Heritage or above category approved hotel and fulfilling the educational as prescribed in either (a) or (b) Above.  <b>OR</b>            At least 15 years total experience (Teaching and/ or Industry). Hotel industry experience minimum 10 years in GM Level or above in 3 star or above category approved hotel and fulfilling the educational as prescribed in either (a) or (b) above</p>		
		<p><b>OR</b>            A Professional Consultant in the field of Hospitality for last 5 years, having good reputation in the Industry and having prior experience of at least 10 years in the Hospitality Industry and fulfilling the educational as prescribed in either (a) or(b) above.</p> <p>(d)An indigenous renowned Chef and hotel professional having public image and carry brand value for last 5 years or more.  <b>OR</b>            Special knowledge of Tourism, Indian Heritage and related fields.  <b>OR</b>            Any national/international awardees having reputation in the field of hospitality.</p>		

4.	Roles and Responsibilities	<p><b><u>Teaching</u></b> Adjunct faculty will be expected to teach courses directly related to his/her specific expertise and professional experience or the areas of his specialization. He may also contribute to the institution's activities like counselling of students through motivational talk, developing new course(s) and pedagogical improvements.</p> <p><b><u>Training</u></b> Adjunct faculty will be expected to facilitate the setting of workshops and labs, providing hands on training in the relevant domain areas, development of soft skills, and focus on ensuring competency-based learning outcomes among students.</p> <p><b><u>Research</u></b> Adjunct faculty may also be involved in the M.Phil / Ph.D. coursework based on his professional and research proficiency adjudged by the concerned institution. Adjunct faculty is expected to interact with and supervise the research students in the area of his specialization or professional proficiency. However, there should be preferably one core faculty member associated as Supervisor / Co-supervisor for smooth induction and coordination of academic procedures. The adjunct faculty may lack at traditional academic back ground in such case, they are not expected to contribute to the institution's research and creative mission by participating in traditional scholarly activities (i.e. they are not expected to conduct independent research and/ or publish in peer-reviewed journals). Instead, he/she may participate by advising faculty on their research projects, serving as a liaison between the institutions and industry or government entities to identify research and/or funding opportunities or by working with faculty to identify research projects that would benefit private industry and/or government entities.</p> <p><b><u>Service</u></b> Adjunct faculty is also expected to actively participate in service-related activities, such as sitting on departmental committees, serving as advisors to faculty and/or undergraduate and postgraduate students, helping students network, and active collaboration with the industry/employer providing internship and job opportunities.</p> <p><b><u>Consultancy</u></b> Adjunct faculty is also expected to actively participate in Consultancy Activities undertaken by the Institutes. If there is any honorarium system out of the revenue of such Consultancy, such honorarium is also payable to the Adjunct Faculty in addition to the normal honorarium for teaching.</p> <p><b><u>Recognition</u></b> As a token of recognition, the Institute will be send him/ her a formal engagement agreement on getting consent. Further his/ her name will be highlighted in the website of the Institute during the contract period. His/ her contribution to the Institute as Adjunct Faculty will be recognized through an appreciation certificate, highlighting his contribution to the Institute along with a memento at the end of the contract tenure.</p>
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5.	Tenure and Service	Period of empanelment will vary from 06 months to 03 years as decided by the Institution on mutually agreed terms. If the incumbent is left the particular Industry group during the agreed tenure and join other similar group or started won consultancy, the candidature be re-consider by the committee for assessment of suitability and continuance for the remaining tenure. In case the incumbent is either left the job or retired during the agreed tenure, the term will be ended on completion of the ongoing semester. Renewal of contract for another term is also allowed through the same process as mentioned in NCHMCT Adjunct Faculty Norms clause 4.2 of the scheme.
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#### 4. Empanelment of Visiting Faculty purely on hourly basis for following subjects:

S.No.	Subject	Educational and other qualifications
1.	FP/F&B/FO/HK	Post Graduate with Full time Bachelor's Degree in relevant subject with 55% marks in aggregate and at least 02 years industry/ teaching experience.
2.	Computer/ PDP/Nutrition/Communication	Post Graduate Degree/ Masters in relevant subject with 50% marks. Experience in teaching similar subject is desirable.

**Note: This is not a regular appointment but empanelment for initial period of one year beginning with Academic session 2025-26 may be extended for another 1 year subject to satisfactory performance.**

Note: Remuneration will be paid Rs. 600/- per class restricted to maximum of Rs. 25,000/- per month.

#### **General Information**

1. Employees of Central/State Government/ Public Sector Undertaking/Quasi or Semi Government Organization Autonomous bodies should submit their applications through proper channel.
2. Candidates will have to produce the proof of the details furnished in their application in original at the time of interview.
3. Candidates claiming reservation should apply with valid documents. Candidates only belongs to Jharkhand State will get the benefit of Reservation.
4. Mere Fulfillment of the minimum requirements of the post will not entail a candidate to be called for interview.
5. Separate application should be submitted for different posts.
6. Number of post can vary according to the requirement.
7. The Competent authority reserves the right to fill or not to fill the post.  
All duly filled application and curriculum Vitae should be addressed to **The Principal, Food Craft Institute Deoghar, Address : Food Craft Institute, Deoghar Plot No. 224, Kumaitha, Near Sports Complex Kumaitha, Deoghar 814142, Jharkhand.**
8. No TA/DA would be paid to the candidates for appearing for any stage of selection process.

Sd/-  
**Principal**  
Food Craft Institute Deoghar