



राष्ट्रीय मुक्त विद्यालयी शिक्षा संस्थान
NATIONAL INSTITUTE OF OPEN SCHOOLING

आईएसओ 9001 : 2015 प्रमाणित/ISO 9001 : 2015 Certified

(स्कूल शिक्षा और साक्षरता विभाग, शिक्षा मंत्रालय, भारत सरकार के अंतर्गत एक स्वायत्त संस्था)
(An autonomous Institution under Deptt. of SE&L, Ministry of Education (MoE), Govt. of India)

F- 98-1/NIOS/VED/ITDC/2024

Date: 04th September, 2024

NOTIFICATION- 19/2024

With the approval of the Competent Authority, it is notified that general institutions besides ITDC can take accreditation of NIOS for the Diploma courses in Hospitality trade offered under MoU with ITDC. The details of the courses opened for accreditation are as follows:

S. No.	Course Name	Course Code	Medium	Duration	Program Fee (in Rs.)		
					60% AVI share	40% NIOS share	Total
1.	Diploma in Food Production Management (Cookery)	725	English	1 year	36,000	24,000	60,000
2.	Diploma in Food and Beverage Operations	726	English	1 year	21,600	14,400	36,000
3.	Diploma in Housekeeping and Maintenance	727	English	1 year	21,600	14,400	36,000
4.	Diploma in Front Office Operations	728	English	1 year	21,600	14,400	36,000
5.	Diploma in Bakery and Confectionery	729	English	1 year	36,000	24,000	60,000

Interested institutions/organizations can apply for online accreditation through this link: <https://eaccr.nios.ac.in/> as per the prescribed accreditation norms. The facility of e-accreditation is opened twice a year as per the dates notified on the NIOS official website. The revised norms for all five courses are available at the NIOS website <https://www.nios.ac.in/>.

(Dr. T. N. Giri)
Director (Vocational Education)

Distribution:

1. All Head of Departments, NIOS
2. PA to Chairperson for kind information of Chairperson, NIOS
3. All Regional Directors-with request to inform all AVIs and upload in Regional Centre website
4. SA/P with request to upload on the NIOS website
5. Hindi officer (for translation)
6. Notice Board
7. Guard file

DIPLOMA IN FOOD PRODUCTION MANAGEMENT (COOKERY) (725)

Institutional Requirements:

The institution or hotel seeking accreditation must have at least 20 students in each batch. Additionally, a minimum of three batches must have graduated or been certified before applying for accreditation.

Infrastructural Requirements:

The Institution/Hotel/Restaurant having the following requisite infrastructure may apply for accreditation:

A. Classroom:

1. The classroom should be adequate in size to seat 50 students. It should be well lit and ventilated with comfortable chairs for the students.
2. The classroom should have a black board/white board preferably smart board.
3. The Institute should possess a first aid kit and have a fire extinguisher on the premises.

B. The Lab: (for 25 students in a Batch)

1. Lab size should be adequate for 25 learners, with adequate lighting and an exhaust fan for fresh air circulation.
2. The lab should have the following:
 - 1 Demonstration Table/Teachers' Table with stainless steel tops
 - 4-5 Work Tables with stainless steel tops (4'×2'×34")
 - 4-5 sinks/ 1 sink for 10 students with continuous water supply
 - Adequate (4-5) bins for Garbage
 - Kitchen flooring should be made of non-slippery tiles/kota stone
 - All the walls should be tiled up to 7' (minimum) from the floor level
 - Separate provision for hand wash & hand-dryer (preferably automatic) to maintain highest standards of hygiene.
 - Separate LPG gas bank/IGL supply

C. Faculty

1. B.Sc./M.Sc. Hotel Management/Bachelor in Hotel & Hospitality Administration from NCHMCT/ Recognized university
2. Three Years Diploma in Hotel Management/One-year Diploma in Food Production with 2 years experience/Certificate course in Food Production from Recognized institutions with 5 years Experience.
3. B. Voc/D. Voc* in Hospitality & Catering and allied streams. (*2 years relevant experience)

D. Collaboration for OJT/Internships:

- a. The Institutions applying for accreditation with NIOS must have collaboration with Hotels/Restaurants for providing OJT/Internship for NIOS learners as per the requirement of the course.
- b. Similarly, the Hotels/Restaurants applying for accreditation must have their own set-up as per laid down norms or collaboration with institutions offering hospitality courses for the requisite theory sessions.

The copy of the signed MoU/Agreement between the Hotel/restaurant and the Institute needs to be attached at the time of applying for accreditation.

E. List of Tools and Equipment

Tools	Quantity	Tools	Quantity
Refrigerator	1	Weighing scales 1 kg/5 kg	1
Food processor	1	Mixer grinder	1
Salamander	1	Steamer	1
Microwave oven (optional)	1	Sealing machine	1
High Burner Ranges	4	Portable tandoor	1
Low Burner Ranges	2	Geyser	1
Toaster	1	Pulveriser	1
Sandwich griller	1	2-Deck Oven (Preferably combination)	1
Pressure cooker	5 lit./3 lit.	Sealing unit (small size)	1
Slow pressure Burner Ranges	4×4	Pickup counter	1
Bain Marie	1	Slicing machine	1
Deep freezer	1	Tilting Pan	1
Griller with hot plate	2	Meat mincer	1
Other kitchen light	List attached	Hand blender	1

Food Production

equipment	at annexure I		
Deep fat fryer	1	Planetary mixer	1
Utensils	List attached at annexure II		

F. Library/e-library: Library should have utility books/articles/magazines in related subject.

G. Internet Connectivity: Internet access to be provided to learners for extended learning.

H. Batch Size: Maximum 50 students in a batch. An Institution can run maximum 2 batches for this course at a time.

I. General Requirements

- Changing room with lockers
- Washroom for Gents and Ladies
- Drinking water supply with water purifier
- Audio Visual Aids

Annexure I

Other kitchen light equipment

1. SS Grater
2. SS Round spoon
3. SS Flat spoon
4. SS Fish Slicer
5. SS Perforated round spoon (frying spoon)
6. Soup Strainer SS
7. Rolling pin (wooden)
8. SS Tongs
9. Chopping board (Fiber with color codes)
10. Steak hammer
11. SS Measuring jug (1/2 Ltr)
12. Egg Slicer
13. Piping bag/nozzle
14. SS Lime squeezer
15. SS Potato masher
16. SS Mixing Bowl(10" dia)
17. SS Basin (15" dia)
18. Weighing machine (Electro-mechanical) 2 Kg
19. Stock pot (20 Ltrs.) SS with handle and lid
20. Baking trays

Annexure II

Pots and Pans/ Utensils

1. SS degchi with lid (sandwich bottom)- 12” dia (as per requirement)
2. SS degchi with lid (sandwich bottom)- 10” dia
3. SS degchi with lid (sandwich bottom)- 08” dia
4. SS Kadhai (sandwich bottom)
5. SS Tray/ thal - 16” dia
6. Non stick Frying pans 10” dia
7. SS small Braising pan
8. Tava with handle
9. Collander SS 08” base
10. Pie dish Aluminum

Food & Beverage

DIPLOMA IN FOOD AND BEVERAGE SERVICES (726)

Institutional Requirements:

The institution or hotel seeking accreditation must have at least 20 students in each batch. Additionally, a minimum of three batches must have graduated or been certified before applying for accreditation.

Infrastructural Requirements:

The Institution/Hotel/Restaurant having the following requisite infrastructure may apply for accreditation:

A. Classroom

1. The classroom should be adequate in size to seat 50 students. It should be well lit and ventilated with comfortable chairs for the students.
2. The classroom should have a black board/white board preferably smart board.
3. The Institute should possess a first aid kit and have a fire extinguisher on the premises.

B. The Lab (for 25 students in a Batch)

- Training/functional restaurant of 20 covers (5 tables with dining chairs) with operational equipment and furniture for a smooth functioning.

C. Faculty

1. B.Sc./M.Sc. Hotel Management/Bachelor in Hotel & Hospitality Administration from NCHMCT/ Recognized university
2. Three Years Diploma in Hotel Management/One-year Diploma in Food & Beverage Service with 2 years experience/Certificate course in Food & Beverage from Recognized institutions with 5 years Experience.
3. B. Voc/D. Voc* in Hospitality & Catering and allied streams. (*2 years relevant experience)

D. Collaboration for OJT/Internships

- a. The Institutions applying for accreditation with NIOS must have collaboration with Hotels/Restaurants for providing OJT/Internship for NIOS learners as per the requirement of the course.
- b. Similarly, the Hotels/Restaurants applying for accreditation must have their own set-up as per laid down norms or collaboration with institutions offering hospitality courses for the requisite theory sessions.

Food & Beverage

The copy of the signed MoU/Agreement between the Hotel/Restaurant and the Institute needs to be attached at the time of applying for accreditation.

E. List of Tools and Equipments

Tools	Quantity	Tools	Quantity
Gue´ridon trolley	1	Salver cloth	5
Hot food cabinet	2	Ash trays	5
Chaffing dishes	4	Menu stands	5
Trays	5	Flower vases (of various types)	12
Serviettes 10” x 18”	12	Table clothes	5
		Baize cloth	5
Cutlery, crockery, hollow ware, flat ware & glassware	List attached in Annexure I	Special equipment	List attached in Annexure II

F. Library/e- Library: Library should have utility books/articles/magazines in related subject.

G. Internet Connectivity: Internet access to be provided to learners for extended learning.

H. Batch Size: Maximum 50 students in a batch. An Institution can run maximum 2 batches for this course at a time.

I. General Requirements

- Changing room with lockers
- Washroom for Gents and Ladies
- Drinking water supply with water purifier
- Audio Visual Aids

Food & Beverage

Annexure I

A. CUTLERY (STAINLESS STEEL):

1. Side knives
2. Large knives
3. Service forks
4. Service spoons
5. Dessert spoons
6. Dessert forks
7. Dessert knives
8. Fish knives
9. Fish forks
10. Soup spoons
11. Butter knife
12. Tea spoons
13. Coffee spoons
14. Ice cream spoons
15. Fruit knives
16. Fruit forks
17. Pastry forks
18. Steak knives
19. Jam spoo

B. CROCKERY:

1. Large plates (full plates) 10"
2. Half plates 9"
3. B&B plates
4. Soup cups with saucers
5. Cereal bowl 5" dia
6. Breakfast cups/saucers 8 floz
7. Tea cups/saucers 6 floz
8. Demitasse/saucers 3 floz
9. Consomme cups/saucers 8 floz
10. Egg cups
11. Ash trays
12. Budvases
13. Cruet sets

C. HOLLOWWARE AND FLATWARE (STAINLESS STEEL):

1. Wager jugs
2. Tea pot (2 portions)
3. Tea pot (4 portions)
4. Milk pot
5. Hot water jugs
6. Coffee pots (2 portions)
7. Coffee pots (4 portions)
8. Creamer
9. Sugar bowls
10. Butter dishes

Food & Beverage

11. Ice creams cups
12. Finger bowls
13. Menu stands
14. Sauce boats with ladles
15. Tea strainer/slop basin
16. Ash trays
17. Straw holder
18. Toothpick holder
19. Candle holder
20. Entrée dishes single compt. (2 portions)
21. Entrée dishes single compt. (2 portions)
22. Entrée dishes single compt. (2 portions)
23. Entrée dishes double compt. (4 portions)
24. Platter 2 portions (oval)
25. Platter 4 portions (oval)
26. Platter small (round)
27. Platter medium (round)
28. Restaurant trays (small)
29. Restaurant trays (medium)
30. Sugar tongs
31. Ice bucket
32. Ice tongs
33. Toast racks
34. Chill cups with stands
35. Restaurant salvers
36. Mustard spoons
37. Food covers

D. GLASSWARE:

1. Water tumbler (high ball)
2. Water goblets
3. Juice glasses / pony tumblers
4. Tom collins
5. Jam & mustard pots / chutney bowls
6. Glass bowls
7. Beer goblets
8. Draught beer glass
9. White wine glass
10. Red wine glass
11. Parisian goblets
12. Claret glass
13. Sherry elgin
14. Sherry copita
15. Port wine glass
16. Hock glasses
17. Moselle glass

Food & Beverage

18. Champagne tulip
19. Champagne flute
20. Champagne saucer
21. Cocktail glass
22. Brandy balloon
23. Liqueur glass (straight)
24. Liqueur glass (standard)
25. Old fashioned
26. On the rocks glass
27. Roly poly
28. Parfait glass
29. Decanter
30. Coffee carafe
31. Martini glass
32. Sour glass

Annexure II

SPECIAL EQUIPMENTS

1. Soup tureens (single portion)
2. Horsd'oeuvre tray
3. Wine bucket stand
4. Pastry tongs
5. Nut cracker
6. Gateaux slicer
7. Pepper mill
8. Nutmeg grater
9. Cigar cutter
10. Cocktail shaker
11. Hawthorne strainer
12. Bar spoon
13. Ice picks
14. Peg measure
15. Optic measure
16. Check-flow pourer
17. Push up measure pourer
18. Ice cream scoop
19. Bottle stand
20. Wine rack
21. Hydrometer
22. Avocado dish
23. Asparagus plate
24. Asparagus tongs
25. Egg dish (round ear)
26. Fish dish (oval eared)
27. Oyster dish/plate
28. Oyster fork
29. Snail dish
30. Snail fork
31. Snail tong
32. Parfait spoon
33. Salad dish
34. Cheese knife
35. Grape fruit knife
36. Grape fruit spoon
37. Lobster cracker
38. Lobster pick
39. Corn on the cob holder
40. Grape scissors
41. Caviar knife
42. Fondue fork/dish
43. Carving set

Food & Beverage

44. Cheese board
45. Skewers (stainless steel with wooden handle)
46. Oil & vinegar cruet
47. Sugar dredger EPNS
48. Rechauffe battery
49. Fruit basket
50. Gateaux stand
51. Chopping board
52. Table numbers
53. Waiters friend SS
54. Angels's wings
55. Crown cap opener
56. Can opener
57. Wine craddle
58. Ice shaver
59. Broken cork extractor
60. Corking machine
61. Citrus squeezer SS
62. Funnel SS
63. Bar mixing glass SS
64. Swizzle stick
65. Muddler
66. Cocktail sticks

Hotel Front Office Operations

DIPLOMA IN FRONT OFFICE OPERATIONS (728)

Institutional Requirements:

The institution or hotel seeking accreditation must have at least 20 students in each batch. Additionally, a minimum of three batches must have graduated or been certified before applying for accreditation.

Infrastructural Requirements:

The Institution/Hotel having the following requisite infrastructure may apply for accreditation:

A. Classroom:

1. The classroom should be adequate in size to seat 50 students. It should be well lit and ventilated with comfortable chairs for the students.
2. The classroom should have a black board/white board preferably smart board.
3. The Institute should possess a first aid kit and have a fire extinguisher on the premises.

B. The Lab: (for 25 students in a Batch)

- a. Functional/Dummy station having all subsections -reception, information, bell-desk, concierge & cash counter.
- b. Lab size (20'x20')

C. Faculty:

1. B.Sc./M.Sc. Hotel Management/Bachelor in Hotel & Hospitality Administration/Travel & Tourism from NCHMCT/ Recognized university
2. Three Years Diploma in Hotel Management/One-year Diploma in Front Office with 2 years experience/Certificate course in Front Office from Recognized institutions with 5 years Experience.
3. B. Voc/D. Voc* in Hospitality & Tourism and allied streams. (*2 years relevant experience)

D. Collaboration for OJT/Internships:

- a. The institutions applying for accreditation with NIOS must have collaboration with Hotels for providing OJT/Internship for NIOS learners as per the requirement of the course.
- b. Similarly, the Hotels applying for accreditation must have their own set-up as per laid down norms or collaboration with institutions offering hospitality courses for the requisite theory sessions.

The copy of the signed MoU/Agreement between the Hotel/restaurant and the Institute needs to be attached at the time of applying for accreditation.

Hotel Front Office Operations

E. Tools

Tools	Quantity	Tools	Quantity
Computer with latest PMS software	4	Registers (Arrival /Departure)	2
Telephone	2	Railway – Air time table	As required
Multi-functional printer	1	Emergency services contacts	As required
Telephone Directory	1	First Aid kit	1
Display Board	1	Appropriate stationery	As required
Inventory forms	Bill books	Mock reception desk	1
Key box	1	Exchange rates board	1
Wall clocks with different time-zones	3-5	Luggage trolley	1
Information Brochure	As required		

F. **Library/e- Library:** Library should have utility books/articles/magazines in related subject.

G. **Internet Connectivity:** Internet access to be provided to learners for extended learning.

H. **Batch Size:** Maximum 50 students in a batch. An Institution can run maximum 2 batches for this course at a time.

I. General Requirements

- Changing room with lockers
- Washroom for Gents and Ladies
- Drinking water supply with water purifier
- Audio Visual Aids

DIPLOMA IN HOUSEKEEPING AND MAINTENANCE (727)

Institutional Requirements:

The institution or hotel seeking accreditation must have at least 20 students in each batch. Additionally, a minimum of three batches must have graduated or been certified before applying for accreditation.

Infrastructural Requirements:

The Institution/Hotel having the following requisite infrastructure may apply for accreditation:

A. Classroom:

1. The classroom should be adequate in size to seat 50 students. It should be well lit and ventilated with comfortable chairs for the students.
2. The classroom should have a black board/white board preferably smart board.
3. The Institute should possess a first aid kit and have a fire extinguisher on the premises.

B. The Lab: (for 25 students in a Batch)

1. Lab size should be adequate, with adequate lighting and an exhaust fan.
2. The lab should have the following:
 - 1 Demonstration Table/Teachers' Table
 - In-house laundry (preferably)

C. Faculty

1. B.Sc. Home science Hons./Pass with 3 years experience in the relevant field/ M.Sc. Resource Management with 2 Years' experience
2. B.Sc./M.Sc. Hotel Management/Bachelor in Hotel & Hospitality Administration NCHMCT/ Recognized university
3. Three Years Diploma in Hotel Management/One-year Diploma in Housekeeping with 2 years experience/Certificate course in Housekeeping from Recognized institutions with 5 years Experience.
4. Voc/D. Voc* in Hospitality and allied streams. (*2 years relevant experience)

D. Collaboration for OJT/Internships:

- a. The Institutions applying for accreditation with NIOS must have collaboration with Hotels for providing OJT/Internship for NIOS learners as per the requirement of the course.

Housekeeping & Maintenance

- b. Similarly, the Hotels applying for accreditation must have their own set-up as per laid down norms or collaboration with institutions offering hospitality courses for the requisite theory sessions.

The copy of the signed MoU/Agreement between the Hotel and the Institute needs to be attached at the time of applying for accreditation.

E. LIST OF TOOLS AND EQUIPMENTS

Tools	Quantity	Tools	Quantity
Vacuum cleaner	1	Tailoring machine & sewing kit	1
Brushes (Toothbrush/Carpet brush/Soft brush/Feather brush/ Toilet brush)	2 each	Iron	1
Brooms Soft/Yard/Hard broom	2 each	Ironing board/table	1
Basins	2	Scissors	4
Dust pans	4	Washing machine & Dryer	1
Computer with PMS software	1	Flower vase	10
Buckets, Mugs & Bowls	4 each	Stem holder	10
Step ladder	1	Sponge	10
Housekeeping Trolley/chamber maid's cart	1	Florist's wire	10
All VVIP amenities	As required	Samples of all cleaning agents	As required
Electric scrubbing machine	1	Samples of all linen	As required
Samples of stationery	As required	Mockup room/guest room with attached toilet*	1 *Annexure I

F. **Library/e- Library:** Library should have utility books/articles/magazines in related subject.

G. **Internet Connectivity:** Internet access to be provided to learners for extended learning.

H. **Batch Size:** Maximum 50 students in a batch. An Institution can run maximum 2 batches for this course at a time.

I. General Requirements

- Changing room with lockers
- Washroom for Gents and Ladies
- Drinking water supply with water purifier

Housekeeping & Maintenance

- Audio Visual Aids

Annexure I

GUESTROOM / MOCK-UP ROOM

A. FURNITURE PER ROOM:

1. Bed with side tables- 2 Nos.
2. Single sofa chair with upholstery or small size two seat sofa -1 No.
3. Glass top tea table/coffee table -1 No.
4. Study table -1 No.
5. Study chairs -2 Nos.
6. Mirror with dressing table & drawers
7. Luggage rack
8. Wardrobe
9. Shelf over fridge for glasses & thermos

} 1 No.

B. LIGHT ELECTRICAL EQUIPMENT & PAINTING :

1. Geyser (20 ltrs.)- 1 No.
2. Table lamp -3 Nos.
3. Pedestal lamp -1 No.
4. Color TV with remote -1 No.
5. Music system -1 No.
6. Mini fridge -1 No.
7. 2'x1½' painting/wall hangings -3 Nos.
8. Thermos flask -1 No.

C. FURNISHING & LINEN:

1. Shear curtain -1 No.
2. Heavy curtain -1 No.
3. Cushions for sofa chair -4 Nos.
4. Double bed sheet -2 Nos.
5. Pillow covers -4 Nos.
6. Bed cover -1 No.
7. Bath towel -2 Nos.
8. Hand towel -2 Nos.
9. Bath mat -1 Nos.

D. OTHER ITEMS:

1. Shower curtain
2. Towel rack with pull up type cloth lining
3. Energy saving device system
4. Electronic locking device on main door
5. Telephone (electronic & light weight)
6. Door bell & Indicator for DND

} 1 No.

DIPLOMA IN BAKERY AND CONFECTIONERY (729)

Institutional Requirements:

The institution or hotel seeking accreditation must have at least 20 students in each batch. Additionally, a minimum of three batches must have graduated or been certified before applying for accreditation.

Infrastructural Requirements:

The Institution/Hotel/Restaurant having the following requisite infrastructure may apply for accreditation:

A. Classroom

1. The classroom should be adequate in size to seat 50 students. It should be well lit and ventilated with comfortable chairs for the students.
2. The classroom should have a black board/white board preferably smart board.
3. The Institute should possess a first aid kit and have a fire extinguisher on the premises.

B. The Lab (for 25 students in a Batch)

1. Lab size should be adequate for 25 learners, with adequate lighting and an exhaust fan.
2. The lab should have the following:
 - 1 Demonstration Table/Teachers' Table with marble/granite Tops
 - 4-5 Work Tables with marble/granite tops
 - 4-5 Sinks/ 1 sink for 10 students sink with continuous water supply
 - Adequate/4-5 bins for Garbage
 - Kitchen flooring should be made of non-slippery tiles/Kota stone
 - All the walls should be tiled up to 7 feet (minimum) from the floor level
 - Mandatory first-aid kit to be made available
 - Separate provision for hand wash & hand-dryer (preferably automatic) to maintain highest standards of hygiene.

C. Faculty

1. B.Sc./M.Sc. Hotel Management/Bachelor in Hotel & Hospitality Administration from NCHMCT/ Recognized university

Bakery & Confectionery

2. Three Years Diploma in Hotel Management/One-year Diploma in Food Production with 2 year's experience/Certificate course in Food Production from Recognized institutions with 5 year's Experience.
3. B. Voc/D. Voc* in Hospitality & Catering and allied streams. (*2 years' relevant experience)

D. Collaboration for OJT/Internships

- a. The Institutions applying for accreditation with NIOS must have collaboration with Hotels/Restaurants for providing OJT/Internship for NIOS learners as per the requirement of the course.
- b. Similarly, the Hotels/Restaurants applying for accreditation must have their own set-up as per laid down norms or collaboration with institutions offering hospitality courses for the requisite theory sessions.

The copy of the signed MoU/Agreement between the Hotel/restaurant and the Institute needs to be attached at the time of applying for accreditation.

E. List of Tools and Equipment

Tools	Quantity	Tools	Quantity
2-Deck Oven (Preferably rotary)	1	Baking trays	10
Refrigerator	1	Biscuit cutters (various shapes & sizes)	1 set
Gas stove (double burner) with gas	1	Cooling racks (stainless steel) (size 2'x 1'x 4')	4
Moulds for Cakes with different sizes	6	Pastry brushes ½", 1" & 2"	3 each
Planetary mixer	1	Sugar thermometer	1
Turn table for icing purpose	5	Flan tins/tart moulds/Brioche	2
Pastry tins	2	Bread knife	4
Bread moulds/tins of different sizes	2	Palette knife	4
Muffin trays	2	Cream horns	6
Batter/Dough Mixer	1	Egg Beater	6
Proofing Chambers	1	Mixing Bowls	6
Piping bags with different nozzles	4 Set	Deep Freezer	1

Bakery & Confectionery

Electric hand blender	1	Silicon pads	4
Measuring cups	2 sets	Weighing scales 1 kg/5 kg	1
Rolling pin	2	Vol-au-vent cutter	2
Assorted chocolate moulds	1 set	Assorted round and serrated Cutter	1 set
Doughnut cutter	1		

F. Library/e- Library: Library should have utility books/articles/magazines in related subject.

G. Internet Connectivity: Internet access to be provided to learners for extended learning.

H. Batch Size: Maximum 50 students in a batch. An Institution can run maximum 2 batches for this course at a time.

I. General Requirements

- Changing room with lockers
- Washroom for Gents and Ladies
- Drinking water supply with water purifier
- Audio Visual Aids