

SKILL DEVELOPMENT AND EMPLOYMENT GENERATION PROGRAMME FOR CISF PERSONNEL AND THEIR FAMILIES

Sanrakshika has signed a Memorandum of Understanding (MoU) with Haldiram Skill Academy on 15.05.2026 for conducting skill development course for CISF personnel and their families.

The collaboration aims to provide vocational training in the fields of different type of courses to enhance employability and promoting self-reliance among CISF families.

The training will be conducted in the following vocational courses at **Haldiram Skill Academy, Noida:**

- | | | |
|--|---|---------------------|
| <ol style="list-style-type: none">1. *Multi-Cuisine Cooking (Food & Beverage Service)2. Beauty & Wellness3. Fashion Designing & Technology | } | Annexure "A" |
|--|---|---------------------|

Key Features:

- Course completion certificate issued by **CBSE**.
- One-time course fee: **₹5,000/-**.
- ***100% job placement** upon successful completion of the course.
- 6 days a week except SUNDAY & GH

The tentative commencement of the second batch is 20 July 2026 at Haldiram Skill Academy, Noida: -

Willingness has been sought from all CISF Sectors vide **Welfare Directorate Letter No. (3526) dated 08.07.2026**. Family members and wards of CISF personnel residing in the **Delhi-NCR** region who are interested in undergoing the above courses may submit their willingness.

UP-SKILLING PROGRAMME FOR CISF COOKS

A dedicated up-skilling programme has also been introduced for serving **CISF Cooks** to enhance their professional culinary skills.

Course Details:

- **Duration:** 30 days
- **Training Structure:**
 - First 2 weeks: Basic Culinary Training
 - Last 2 weeks: Advanced Culinary Training
 - Practical training, Focus on modern cooking techniques, food safety, hygiene standards, menu planning and professional kitchen operations.

This initiative reflects Sanrakshika's commitment to empowering CISF families through skill development, improving employment opportunities and strengthening the professional capabilities of CISF personnel.

DETAILS OF COURSE

MULTI-CUISINE COOKING (BASIC)

- Street Food: Continental, Indian and Italian
- Bakery & Confectionery: Breads, Cakes and Desserts
- Indian Sweets: Preparing popular and regional sweets.
- Food & Beverage Service
- Communication skills, Personal Grooming, Etiquette, Communication and Life Skills.
- Course duration: 500 hrs (i.e. 3-4 months) (including internship)
- Subsidized course fee ₹5000/.
- All materials and ingredients included

BEAUTY & WELLNESS (BASIC)

- Makeup
- Hair Cutting & Styling
- Skin Therapy
- Communication skills, Personal Grooming, Etiquette, Communication and Life Skills.
- Duration: 400 hrs (i.e. 3-4months)
- Subsidized course fee ₹5000/- (including materials)

FASHION DESIGNING & TECHNOLOGY (BASIC)

- Stitching
- Embroidery
- Sketching
- Designing
- Personality development & Personal Grooming.
- Duration: 400 hrs (i.e. 3-4months)
- Subsidized course fee ₹5000/ (including materials)
