



**International Institute
of Culinary Arts,
New Delhi**

*Sharing Knowledge,
Building Happiness*



ProChef Level 1 by Culinary Institute of America, USA

The International Institute of Culinary Arts now offers certification from the esteemed Culinary Institute of America (CIA)

CULINARY INSTITUTE OF AMERICA

in partnership with

**INTERNATIONAL INSTITUTE OF
CULINARY ARTS, New Delhi**



Making the best-in-class
online Culinary training

AVAILABLE FOR YOU

1800-843-2433 | www.chefiica.com

OVERVIEW

Now you can enhance your culinary skills from the comfort of your home.

IICA has collaborated with Lobster Ink and their partner the Culinary Institute of America (CIA) to provide you with the opportunity to be a part of the Pro Chef Program.

The ProChef certification program is a respected culinary qualification, with rich content created by the world's premier culinary college, The Culinary Institute of America (CIA). Lobster Ink's expertise in technology-enhanced learning has taken the CIA'S ProChef curriculum to the next level, catering to the always-on lives of modern chefs.

PROCHEF PROGRAM STRUCTURE

The ProChef program teaches culinary fundamentals through 20 comprehensive courses comprised of 157 engaging and interactive lessons. Learn the “why” behind the “how” with Prochef, explore basic food science principles, dive deep into the detail of mastering essential skills and learn secrets from the CIA'S seasoned veterans through practical ProTips. In addition, students will receive weekly assistance from our Senior Sous Chef, Pradeep Kumar, to help them navigate easily through the course.

KEY FEATURES

- 40 High Quality online classes
- 5 Month Duration
- Certificate of completion from CIA
- Requires only 4-5 hours a week
- Total high quality 157 recorded lessons

COURSE CURRICULUM

- Food and Kitchen Safety - Awareness
- Food and Kitchen Safety - Prevention
- Nutrition Fundamentals
- Culinary Measures, Weights, Yields and Ratios
- Basic Food Science Principles
- The Kitchen Family Tree
- Cooking Techniques Part 1
- Cooking Techniques Part 2
- Stock Production
- Sauce Production
- Egg Cookery
- Vegetable Cookery
- Potatoes
- Pasta
- Grains
- Dried Legumes
- Rice
- Salads, Vinaigrettes and Dressings



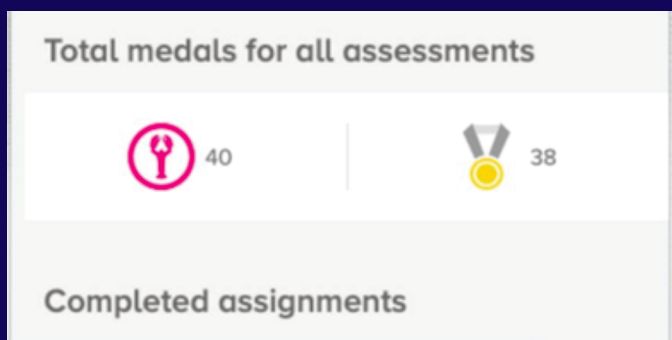
PROGRAM HIGHLIGHTS

INTERACTIVE LESSON FORMAT

Interactive lessons make for a more engaging learning experience. It contributes to greater understanding, speeds up the experience and builds learner confidence.



MEDALS OF ACHIEVEMENT



Learners can earn a gold, silver or bronze medal of achievement after completing each level. Medals are awarded based on the score they receive upon first time passing an assessment.

CERTIFICATE OF COMPLETION

Upon completion of the Pro Chef Level 1, you will earn a Certificate of Completion from the Culinary Institute Of America and Lobster Ink. Learners can apply this credential towards additional Certifications from the Culinary Institute of America via IICA





ADMISSIONS OPEN

Intake:

- January
- July

Mode of

Learning:

- Online

Fee Structure

For IICA Students

Registration fees: 7000+18% GST

Tuition fee: 40000+18% GST

For NON-IICA Students

Registration fees: 7000+18% GST

Tuition fee: 50000+18% GST



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