

MISSION STATEMENT

To establish a research-oriented **chef training institute** that is equipped with state-of-the-art learning facilities, meets global standards of quality culinary education and delivers internationally recognised culinary qualifications to our students.

VISION STATEMENT

To create an environment of TEACH-TO-LEARN in the institute, thus enabling our students to acquire a self-learning attitude for life.

To train and develop culinary professionals, who follow an ethical approach to the culinary profession.

To provide comprehensive knowledge of all aspects of culinary profession, including but not limited to raw material appreciation, procurement, preparation and presentation of cooked items for customer consumption.

To train our students with requisite culinary arts skills and administrative abilities to be “job-ready” at the end of the prescribed course curriculum.

To cover the complete course curriculum as prescribed by Sikkim Manipal City & Guilds governing body.

To meet all requirement of WACS (World Association of Chefs Societies) in delivering quality education as per international standards and thus, make our students worthy of WACS global chef qualifications.

To provide all opportunities to our students for industry interface through industrial training and food industry support services.



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

Creating Excellence in Hospitality

www.chefica.com