

A stylized, dark purple graphic of a hand holding a pen, positioned behind the IICA logo. The hand is open, with fingers slightly curled, and the pen is held between the thumb and index finger. The graphic is semi-transparent, allowing the text to be visible through it.

IICA

— NEW DELHI —

WHAT IS IICA?



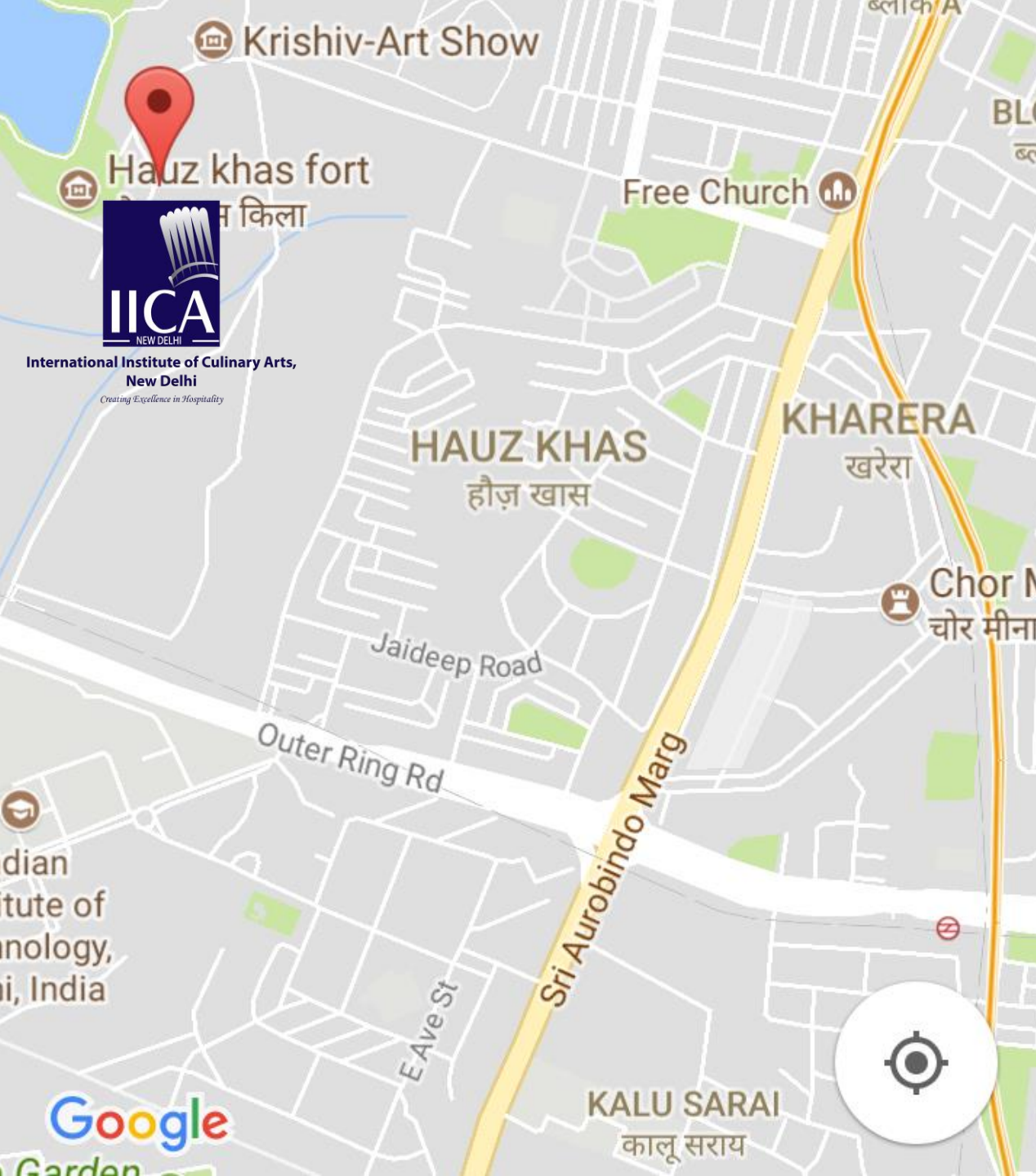
**International Institute of Culinary Arts,
New Delhi**

Creating Excellence in Hospitality



IICA is a pioneer in the field of teaching
Culinary Arts in India.





International Institute of Culinary Arts,
New Delhi
Creating Excellence in Hospitality

**LOCATED AT
VILLAGE HAUS KHAS,
DELHI'S MOST
FASHIONABLE ADDRESS,
WHICH HAS
42 BARS & RESTAURANTS
AND FREQUENTED
BY THE
YOUNG GENERATION**



OUR STUDENTS



**ADCA BATCH
STUDENTS**



**PLATING
IN MOTION**



**DIPLOMA IN
BAKING & PATISSERIE
BATCH STUDENTS**



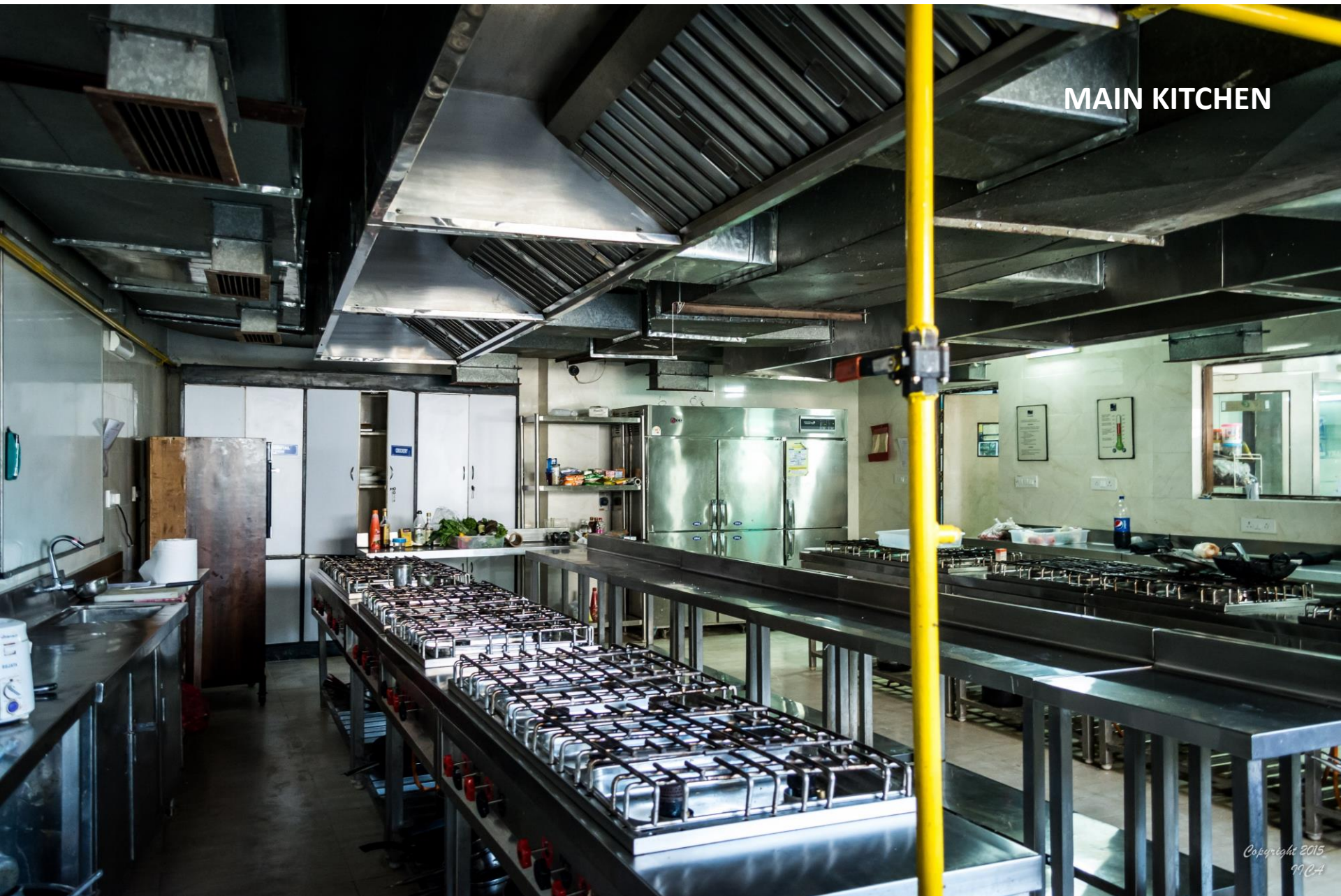
OUR KITCHEN



**IICA
STUDIO
KITCHEN**

*Copyright 2015
IICA*

MAIN KITCHEN





**BAKERY & PATISSERIE
KITCHEN**

*Copyright 2015
7904*



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**BAKERY KITCHEN
– GURUGRAM CAMPUS**



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On the occasion of World Toilet Day, IICA was commissioned to prepare a special cake, designed for the occasion.

We created the world's heaviest cake ever (700 lbs). The record according to Guinness World Records is 619 lbs.







19 November, 2014 • New Delhi
Venue: Constitution Club, Rafi Marg

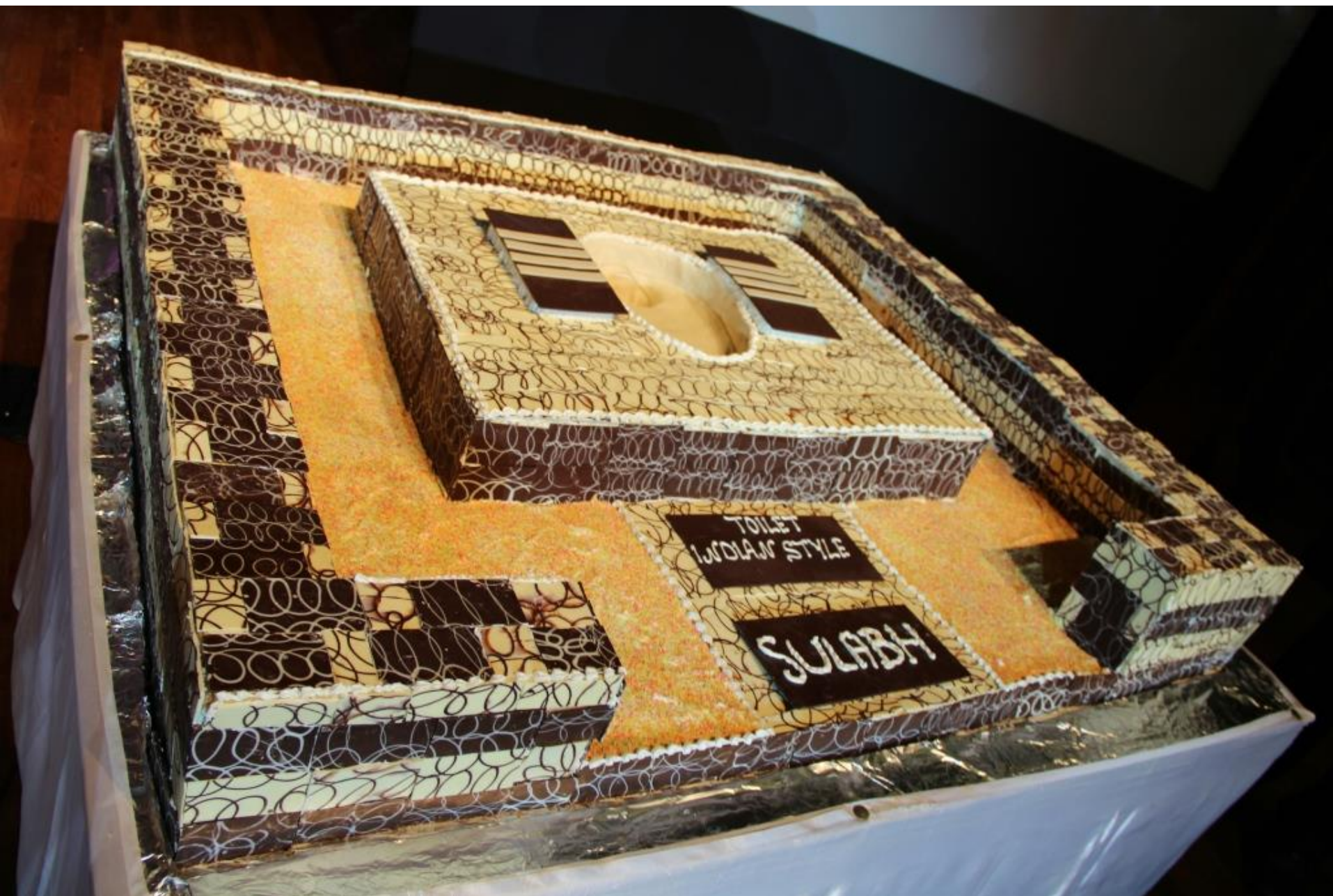
World Toilet Day

19 November

SULABH INTERNATIONAL

Sulabh
Sauchalaya

सुलभ
शौचालय





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

Creating Excellence in Hospitality

Founded by one of India's top hoteliers.







**International Institute of Culinary Arts,
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The iconic
Virender Singh Datta.







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

Creating Excellence in Hospitality

A highly respected name in the industry who has worked in
hospitality for over 50 years.



Hall of Fame

PACE
2017
Prestigious Award for Culinary Excellence

VIRENDER S DATTA

Mr Datta is from the very first batch of students that graduated from IHM Pusa in 1965 and has had a truly amazing career spread over 42 years. His list of achievements over his illustrious career runs so long that it could keep us here all evening. Amongst these is his becoming the first Indian Executive Chef at the Oberoi Sheraton in 1973 at the age of 28, a position which was till then held by Europeans. Mr Datta moved on from being a celebrated chef to being a General Manager followed by several corporate leadership positions with ITC Hotels including being the founder and President of Fortune Hotels. He is also the first alumnus of IHM Pusa to be recognised with the Scroll of honour for lifetime achievement. Passionate about culinary development, Mr Datta founded the Institute of Culinary Arts(IICA) in 2003 in collaboration with the Culinary Institute of America, New York which has trained over 2000 professional chefs.





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12 years old, we have trained over 2000 chefs practicing all over
the world
and
over 5000 short-term chefs and bakers/hobby chefs.





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Affiliated with leading international education qualification
bodies.





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edexcel 

City & 
Guilds

[UCB logo required.]



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Providing comprehensive training for the students to meet the demanding market standards of the industry, covering culinary skills and professional attitudes.





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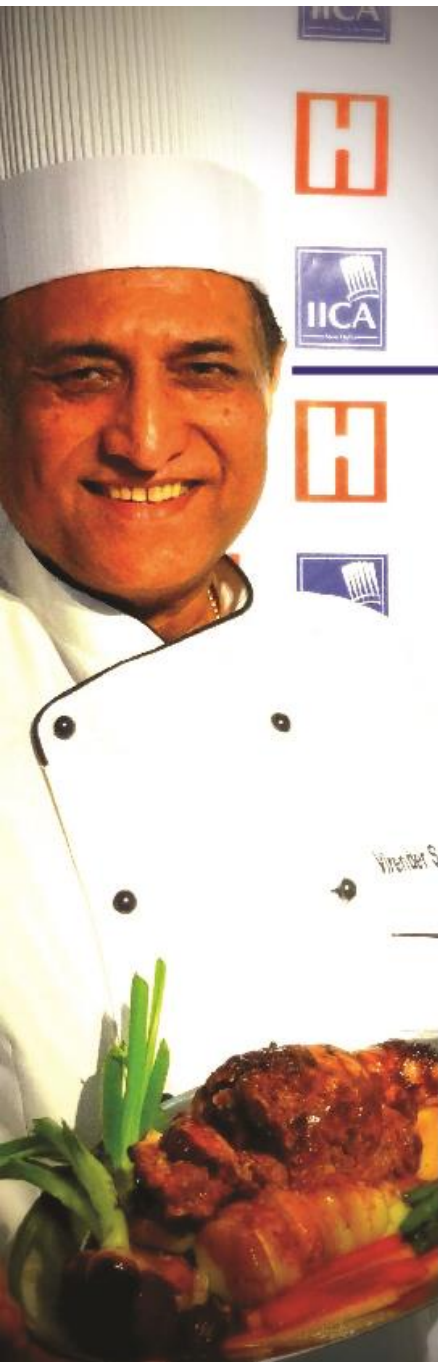
Creating Excellence in Hospitality



Faculty consists of highly experienced Indian and International Chefs.



LEGENDS UNDER ONE ROOF



Virender Singh Datta

founder and chairman, IICA

ranked one of the top 50 chefs of India

two time lifetime achievement award winner

over 50 years of experience in hospitality industry

Chef Thomas Blanchard

corporate advisor and chef faculty, IICA

former executive chef, L'Opera

Former Executive Chef, Dabon for Elle & Vire

Over 20 years of international experience



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

Gurugram Campus: 2nd Floor,
94 Huda Market, Sector 14, Gurugram

New Delhi Campus: 39, Daryacha,
Hauz Khas Village Road, New Delhi





IICA AT THE HT PALATE FEST

Executive Chef Sumit Gupta
and Sous Chef Suarabh Gupta
from the International Institute of Culinary Arts, New Delhi
were at the HT Palate Fest to judge the contests,
"The Bertoli Olive Oil Cook-off"
&
"The Hunt for the Super-Chef"

The event was covered in the Hindustan Times on
21st November, 2017
and
23rd November, 2017.



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Knowledge and Testing Centre for leading brands like...





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

Creating Excellence in Hospitality

Tupperware®





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And Industry support to...





PEPSICO



IICA
NEW DELHI



**International Institute of Culinary Arts,
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Chef Skill Certification Centre for chefs travelling abroad – under license for certifying chefs by the Federal Republic of Germany.





**International Institute of Culinary Arts,
New Delhi**
Creating Excellence in Hospitality

Twice adjudged Best Institute for Culinary Education.



Certificate of Excellence



In recognition of Significant Contribution made by

International Institute Of Culinary Arts

Most Promising Private Culinary Institute in India

SK. Sahu
SK Sahu
Director



A Brands Academy Initiative

Certificate



TIME RESEARCH



INTERNATIONAL INSTITUTE OF CULINARY ARTS (NEW DELHI)

For Achieving

"BEST INSTITUTE FOR CULINARY ARTS OF THE YEAR"

P. K. Choudhary
P. K. Choudhary
Vice President

R. Dhiman
R. Dhiman
Director

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IICA
NEW DELHI



*3 times
&
counting...*

IICA, NEW DELHI
DOES IT AGAIN.

IICA student of
Advance Diploma
in Culinary Arts,
Vrinda Kureel,
makes IICA
proud by
winning the
**STUDENT CHEF
OF THE
YEAR AWARD**
at the
Annual International
Chef Day Awards
function
organised by the
**INDIAN
CULINARY
FORUM**
on 2 November, 2017.



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Testimonials from Industry...





L-R: Mr Arjun Datta (COO, IICA), Mr Riaz Ahmed (Former VP-Finance, IT & Logistics, ITC Ltd.), Mr Virender S Datta (Founder & Chairman, IICA), Chef Sumit Gupta (Executive Chef, IICA), Mr Mayank Saxena (Faculty Management Studies, IICA)

IICA, New Delhi was paid a visit by
Mr Riaz Ahmed,
former VP-Finance, IT and Logistics for ITC Limited,
 on the invitation of our
Founder and Chairman,
Mr Virender Singh Datta
 to interact with our students and
 share his knowledge, expertise and experience with them.

Before leaving, Mr Ahmed also wrote a small note in our guest comment book:

*"Extremely impressive institution,
 I wish all the very best with higher honors.
 Keep it up!"*

We look forward to having Mr Ahmed as our Guest Faculty soon.



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www.chefica.com



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A sacred place where the seed grows, it's right here.

— Chef Vikas Khanna (Celebrity Chef & Author)

Wishing you all continued success in developing the next generation of Indian Culinary Future.

— Chef Bobby Chinn (TV Presenter – World Café Asia, Celebrity Chef)





**Great place. Impressed with the setup and facilities.
— Chef Manisha Bhasin (Senior Executive Chef, ITC Maurya
Shereton, New Delhi)**

**Excellent facility, tremendous effort by IICA.
— Mr Vijay Wanchoo (Senior Vice President & General
Manager – The Imperial Hotel, New Delhi)**





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

Creating Excellence in Hospitality

and students...





I was always fond of cooking from my childhood time, but I didn't think that my fondness will be my profession now and I'll become a chef. I had the great support of my parents who always supported me on my decision.

And IICA is that platform which made my dream come true. After their great support I am thankful to IICA and team. It was a great journey at IICA to become a professional chef.

— *Anuj Ahuja is currently the Chef De Cuisine at Italiano.*



It has been an incredible and unforgettable journey, from being a culinary aspirant to a qualified chef. IICA has provided me with more than just theoretical and practical knowledge. Before the completion of my programme I had been selected for OCLD, a management training programme with THE OBEROI'S GROUP OF HOTELS, for which I would like to credit the faculty at IICA for imparting me with culinary knowledge, supportive sessions, which included practical training with the chefs and counselling throughout the selection procedures.

— *Akshi Sharma is an Advance Diploma in Culinary Arts (Batch of 2016).*



I am born and brought up in Delhi. I come from a family of booksellers. My desire to learn cooking professionally brought me to IICA. Joining this Institute at the age of 39, I achieved my goal and became a professional chef. I pursued Diploma in Culinary Arts and did my internship at the Imperial, New Delhi. The placement cell at the Institute helped me get a job at ITC Maurya, New Delhi. There I am on the power leap program at Commis-I level. IICA has helped me achieve my goals. Everybody tells me that it is my second innings and IICA made it possible to achieve the impossible.

— Radhika Arora, Diploma in Culinary Arts.



We look forward to welcoming you to our kitchens soon.

To know more about our institute please visit our website

www.chefiica.com



IICA, New Delhi is a unit of Datta Hospitality Management Support Services Pvt. Ltd.