



International Institute of Culinary Arts, New Delhi

Sharing Knowledge, Building Happiness

ESTD | 2005

ADVANCE DIPLOMA IN CULINARY ARTS

LEVEL 3

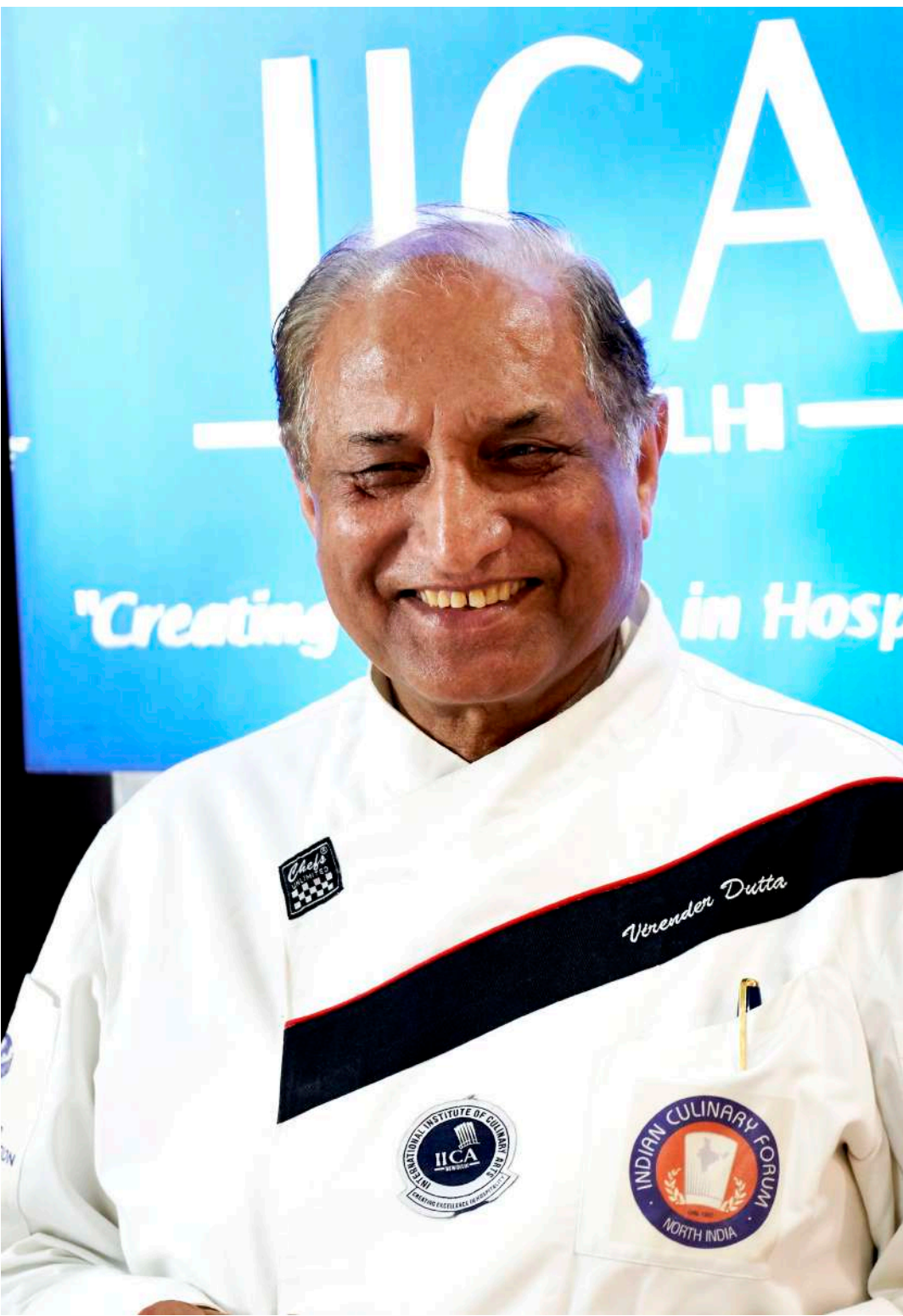
[2 years]



APPROVED CENTRE OF

ONLINE CERTIFICATION





Message from *Virender Singh Datta* Founder & Chairman, IICA New Delhi

**“One cannot
think well, love
well, sleep well,
if one has not
dined well.”**

— VIRGINIA WOLF

Dear Students and Budding Chefs,

This particular quote was always true and remains undisputed even today, especially when Coronavirus has invaded or impacted the lifestyle of every household globally.

Corona or no Corona, a human being is going to eat food 5-times a day, and also celebrate their special occasions — to bring excitement in their lives. Hence, the demand for cooks/chefs is never going to go down, though with a re-defined job profile.

With this fast-changing scenario of the food industry, our current professional chefs and chef students need to be proactive to meet the challenges of their changed job expectation and it is our responsibility to restructure the culinary course and make our students ready to meet the challenge of the “*new normal*”.

The students, of course, must acquire the desired culinary skills expected of a good cook and additionally, they should be fully aware of the online communication technology, management, leadership skills and the ability to quickly adjust to the new work environment of the **small-is-big** concept in restaurant operations.

The International Institute of Culinary Arts, New Delhi, in its 18th year of operations, is fully equipped to meet your culinary career aspirations and train you to be industry-ready by the time you complete your studies with us.

Come join us and realise your dream career!

Virender Singh Datta
Founder & Chairman,
IICA, New Delhi

ONLY AT IICA

Founded by the legendary chef and hospitality veteran, Virender Singh Datta, since its inception, IICA has preserved its identity as a **research & innovation-focused culinary institute**. Whilst teaching all of its students the fundamentals of culinary arts and bakery and patisserie sciences, the institute prides itself in securing the following credentials and achievements.

2800+

students graduated till date

18 years

of successful operations

1:10

faculty to student mentorship ratio

1

state-of-the-art training centre in New Delhi

Multiple

international affiliations and accreditations.

Multiple

knowledge-partners for leading organisations

Course Overview

Advance diploma in culinary arts is an ideal course for those who want to pursue a career as a professional chef and thus gain maximum skills in culinary arts, with the perfect mix of practical and theory classes throughout the year. This course covers all aspects of cooking — Global and Indian cuisine and bakery & patisserie.

Course Structure

The first 6 months of both years are devoted to complete the course content; it includes a combination of both practical & theory classes. Students are also given opportunities to practice what they have learned every month via various methods such as revision classes and in-class tests.

In the first year the predominant emphasis is given to teaching French and classical European cuisine, whereas the second year is devoted in teaching advanced Global cuisine skills and bakery & patisserie skills. The second year also comprises of a 'live-project' where each learner needs to conceptualize a pop-up restaurant operation where all students are required to volunteer and run a successful restaurant for one day; hereby developing their entrepreneurial skills and management skills.

At the end of the 6 months training at our campus, the student is then sent for Industrial Training at a leading hotel/restaurant. The students are selected at the discretion of host establishments, via various methods of selection such as personal interviews & bakery trials. The entire faculty shall assist each and every student in preparing for the selection process. At the end of the industrial training, the student is required to return back to the institute for revision classes and final examinations. Similar study structure is applied for both years.

Number of students per session: 36–40

Number of students per batch: 18–20

Classes held per week: 5 (3 practical + 2 theory)

Number of students per session/batch shall be as per Delhi Govt. guidelines and social distancing norms.



IICA FACULTY AND STUDENTS
HOLD THE WORLD RECORD FOR
THE WORLD'S BIGGEST WALNUT BROWNIE
MADE ON THE
INTERNATIONAL WALNUT DAY



CRAFTING PERFECTION



STUDENTS PERFECTING
THEIR SKILLS

Accreditation



This course is accredited by City & Guilds, UK, and WACS, Paris. Upon successful completion of the program the student shall have the options to pursue further work or study overseas.

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Student Eligibility

- Minimum qualification is 12th standard
- Fluency in English

Fee Structure

YEAR 1

Enrollment fee —	₹30,000 + 18% GST
Tuition fees —	₹2,55,000
Examination fees —	₹20,000
CIA Pro Chef	₹25,000

Total
₹3,30,000 + 18% GST AS APPLICABLE

Payable in 3 instalments of
₹1,00,000 + 18% GST each.

YEAR 2

Tuition fees —	₹2,05,000
International fees —	₹40,000

Total
₹2,45,000 + 18% GST AS APPLICABLE

Payable in 3 instalments of
₹81,666 + 18% GST each.

Total fees **INCLUDE**—City & Guilds and WACS fees, Uniform, Ingredients, Study Material, students can taste the products made by them, Toolkit, Chef's Shoes.
EXCLUSIONS—Accommodations, Travel, Lunch, Personal Expenses.

How to Apply

Eligible students can apply by filling out an admission form at our New Delhi Campus at Hauz Khas Village Road, New Delhi, or by visiting our website at **www.chefica.com**.



A CLASS IN SESSION



OUR CULINARY MASTERPIECES

Industry Speak

“IICA is a very, very important institute in the Worldchefs education community. The programs & the teaching they offer are amazing.”

— **John Clancy**

Education Director, WACS

“We are proud to have IICA as our educational partners and welcome students to join our Global Chefs Community.”

— **Ragnar Fridrikkson**

Managing Director, WACS

“IICA is a great asset to the industry, providing high quality training to its students.”

— **Rocky Singh**

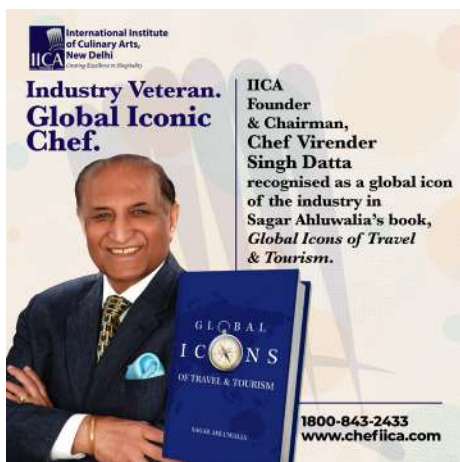
Food Enthusiast, TV Anchor, Author



Awards & Accolades

IICA is proud to have been recognized & rewarded for its performance over the years.

- Chef Virender Singh Datta (Founder & Chairman, IICA), was honored with the Life Time Achievement Award for his contributions to the culinary fraternity by the Indian Culinary Forum at 19th Annual Chef's Awards.
- IICA, the only Indian Institute to be ranked amongst top 10 by Chef's Pencil in the Top-24 Culinary Schools in Asia.
- IICA-ians winners of Student Chef of the Year awards by Indian Culinary Forum over years.
- In 2018, Founder & Chairman, Chef Virender Singh Datta received the “Hall Of Fame” award from the Indian Culinary Forum.
- IICA, New Delhi has been awarded “Global standards of Excellence and Professionalism in Culinary & Patisserie Education” by Asia Today Research & Media.
- Awarded “The India's Best Culinary Institute” by Pacific Asia Travel Writers Association (PATWA)



Ozwin Braganza

pullman
HOTELS AND RESORTS
NEW DELHI AIRCITY
New Delhi

Kaustubh Sahil Garg

DIVA
New Delhi



Esther Lalthlanpvi

The Oberoi
NEW DELHI, INDIA
New Delhi



“IICA is the stepping stone of my career. It has given me a lot. The faculty is the best, all the chefs are so helpful and nice. IICA has made me what I am today. IICA has helped me think out of the box. Thank you, IICA!”

**SAKSHI
BANSAL**

Jan 2016 batch
worked at Gordon
Ramsay's Maze Grill,
Hong Kong

**Become
a Chef**

like Sakshi.

Only at **IICA.**

www.chefiica.com

**“To be the best,
you need to learn from the best.”**
Chef Virender Singh Datta

Advantage IICA

Mentorship	Founder & Chairman, Virender Singh Datta has over 50 years of hotel-industry experience behind him. An integral part of several elite industry panels and councils, VSD is a titan of the industry.
Student Awards	Our students have won 4 ICF Student Chef of the Year Awards, and many more awards like the Culinary Competition at the HT Palate Fest, International Chef Day, Food & Hospitality Asia Expo, and many more.
International Associations	The only institute to offer additional qualifications from World Association of Chefs' Societies, Paris, and knowledge-exchange programmes with ALMA, Italy's leading culinary institute.
Embassy Linkages	IICA works closely with the Italian, Peruvian, Thai and Indonesian Embassies in India, to name a few, to help students learn more about international cuisines.
Industry Assignments	All students are provided with industrial training assignments as part of their course, so as to gain real-world exposure.
Alumni Achievements	Alumni spread all over the world — like Sakshi Bansal from Gordon Ramsay's Maze Grill, Hong Kong; Shreshth Khanna, entrepreneur & owner of Bon Gateau at Amritsar; and Ashima Arora, finalist at MasterChef, India, amongst many others.
Industry Consultancy	Offers industry consultancy services in food production and management to reputed brands and establishments, like Doon School and Hero Motor Corp amongst many others.
Facilities	<ul style="list-style-type: none">• 4 state-of-the-art kitchens• state-of-the-art culinary theatre• located at Hauz Khas Village, the capital's culinary hub• situated at management-owned premises since establishment;• research-driven institute, with own publication department.

BECOME A CHEF

at
INTERNATIONAL INSTITUTE OF CULINARY ARTS, NEW DELHI

rated as one of the top culinary institutes in India

by

&

The Tribune
VOICE OF THE PEOPLE

**INDIA
TODAY**

1800-843-2433

CHEFIICA.COM



This
is



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NEW DELHI*

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