



# International Institute of Culinary Arts, New Delhi

Sharing Knowledge, Building Happiness

ESTD | 2005

## DIPLOMA IN BAKING & PATISSERIE

LEVEL 2

*[12 months]*

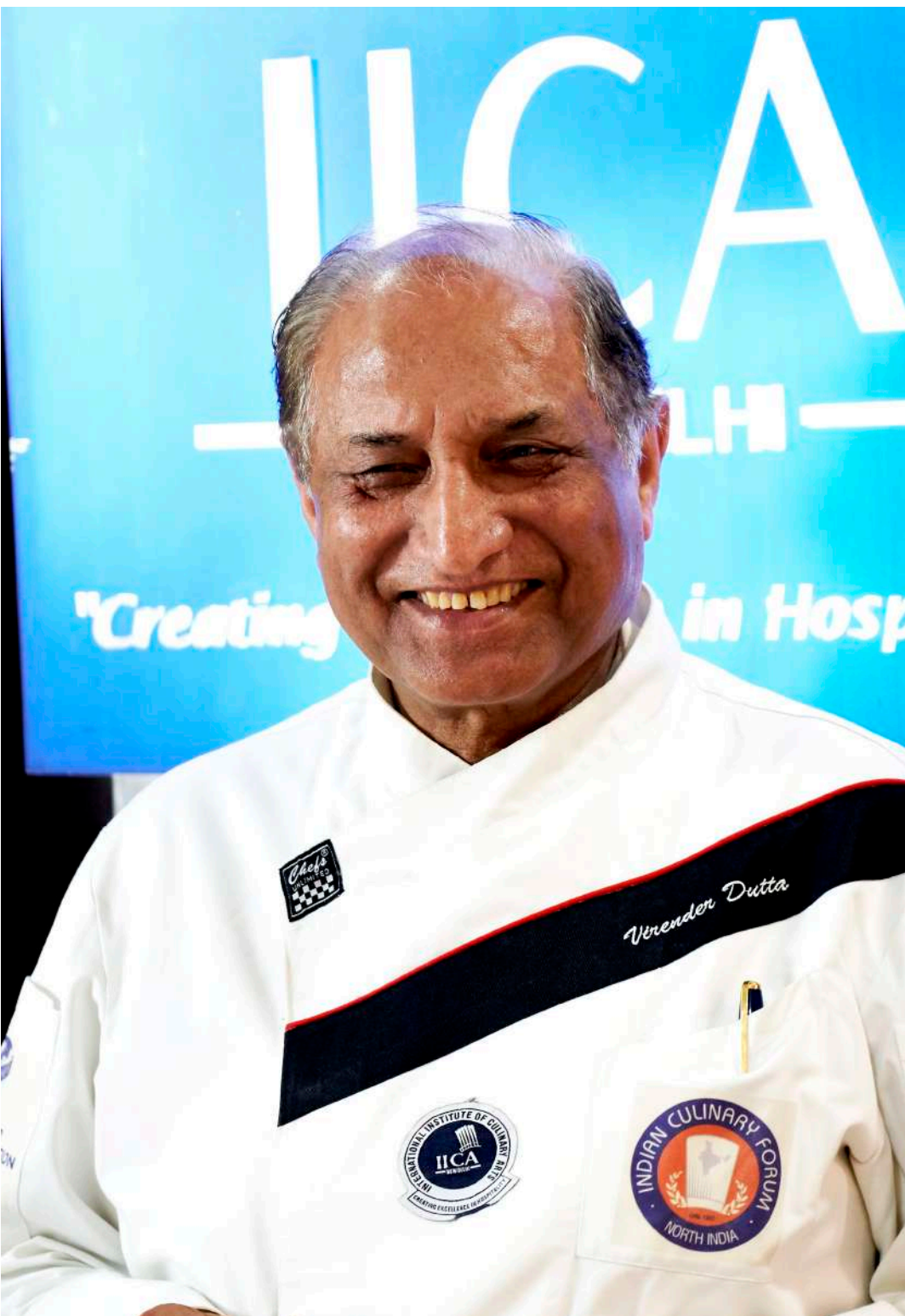


APPROVED CENTRE OF



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.”**

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— 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 18<sup>th</sup> 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

The Diploma in Bakery & Patisserie is an ideal program for someone who is looking to learn the basics of Bakery & Patisserie with equal distribution of focus on fundamentals of baking breads, cakes and making confectionary products. All of this is combined with structured theoretical curriculum.

## Course Structure

The first six months of this one-year curriculum are comprised of both theory and practical training. Students are also given the opportunity to learn other aspects of baking & patisserie and working in a professional environ via various methods, which include special sessions on inventory, kitchen maintenance and upkeep.

In addition to this, students also get ample opportunity to practise what they learn through weekly revision classes and monthly internal assessments.

After 6 months of learning at the institute, the students are then required to go for industrial training in a professional bakery & patisserie kitchen which could be a part of a 5-star hotel/restaurant/cloud kitchen.

Selection in these establishments are at the discretion of the organization where the student has applied for an internship.

The institute's placement cell & faculty provide all the necessary support to the student(s) to prepare for the selection process of the internship. Once the student completes his/her internship, he/she is expected to return to the institute for revision classes and final examinations.

**Number of students per session: 36-40**

**Number of students per batch: 18-20**

**Classes held per week: 5** (4 practical + 1 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

**City & Guilds**



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.

**ONLINE CERTIFICATION BY**





# Student Eligibility

- Minimum qualification is 12<sup>th</sup> standard
- Fluency in English

## Fee Structure

Enrollment fee — ₹30,000 + 18% GST

Tuition fees — ₹2,55,000

International fees — ₹40,000

**Total**  
**₹3,25,000** + 18% GST AS APPLICABLE

Payable in 3 instalments of  
**₹98,333** + 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](http://www.chefica.com)**.



OUR MASTERPIECES OF BAKERY EXCELLENCE



## 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**

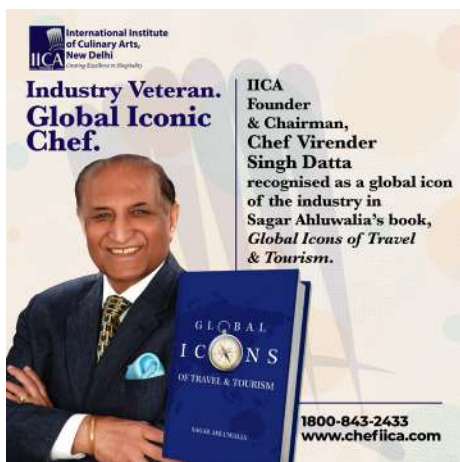
*Food Enthusiast, TV Anchor, Author*



## 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 19<sup>th</sup> 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)



**Falah Anwar**

**LADURÉE**  
*Paris*  
New Delhi



**Tripti Gupta**

**La Bonne BOUCHÉE**  
Jaipur



**Siva Bharathi Raja**

**THE LEELA PALACE**  
CHENNAI  
Chennai







**“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](http://www.chefiica.com)



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

## Advantage IICA

<b>Mentorship</b>	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.
<b>Student Awards</b>	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.
<b>International Associations</b>	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.
<b>Embassy Linkages</b>	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.
<b>Industry Assignments</b>	All students are provided with industrial training assignments as part of their course, so as to gain real-world exposure.
<b>Alumni Achievements</b>	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.
<b>Industry Consultancy</b>	Offers industry consultancy services in food production and management to reputed brands and establishments, like Doon School and Hero Motor Corp amongst many others.
<b>Facilities</b>	<ul style="list-style-type: none"><li>• 4 state-of-the-art kitchens</li><li>• state-of-the-art culinary theatre</li><li>• located at Hauz Khas Village, the capital's culinary hub</li><li>• situated at management-owned premises since establishment;</li><li>• research-driven institute, with own publication department.</li></ul>

# 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*



**International Institute of  
Culinary Arts, New Delhi**  
Sharing Knowledge, Building Happiness

**39, Daryacha,  
Hauz Khas Village Road,  
NEW DELHI**

**[www.chefiica.com](http://www.chefiica.com)**

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**[admissions@chefiica.com](mailto:admissions@chefiica.com)**



**@chefiica**



**@iica\_newdelhi**



**@chefiica**