



International Institute of Culinary Arts, New Delhi

Sharing Knowledge, Building Happiness

ESTD | 2005

ADVANCE DIPLOMA IN BAKERY & PATISSERIE

LEVEL 3

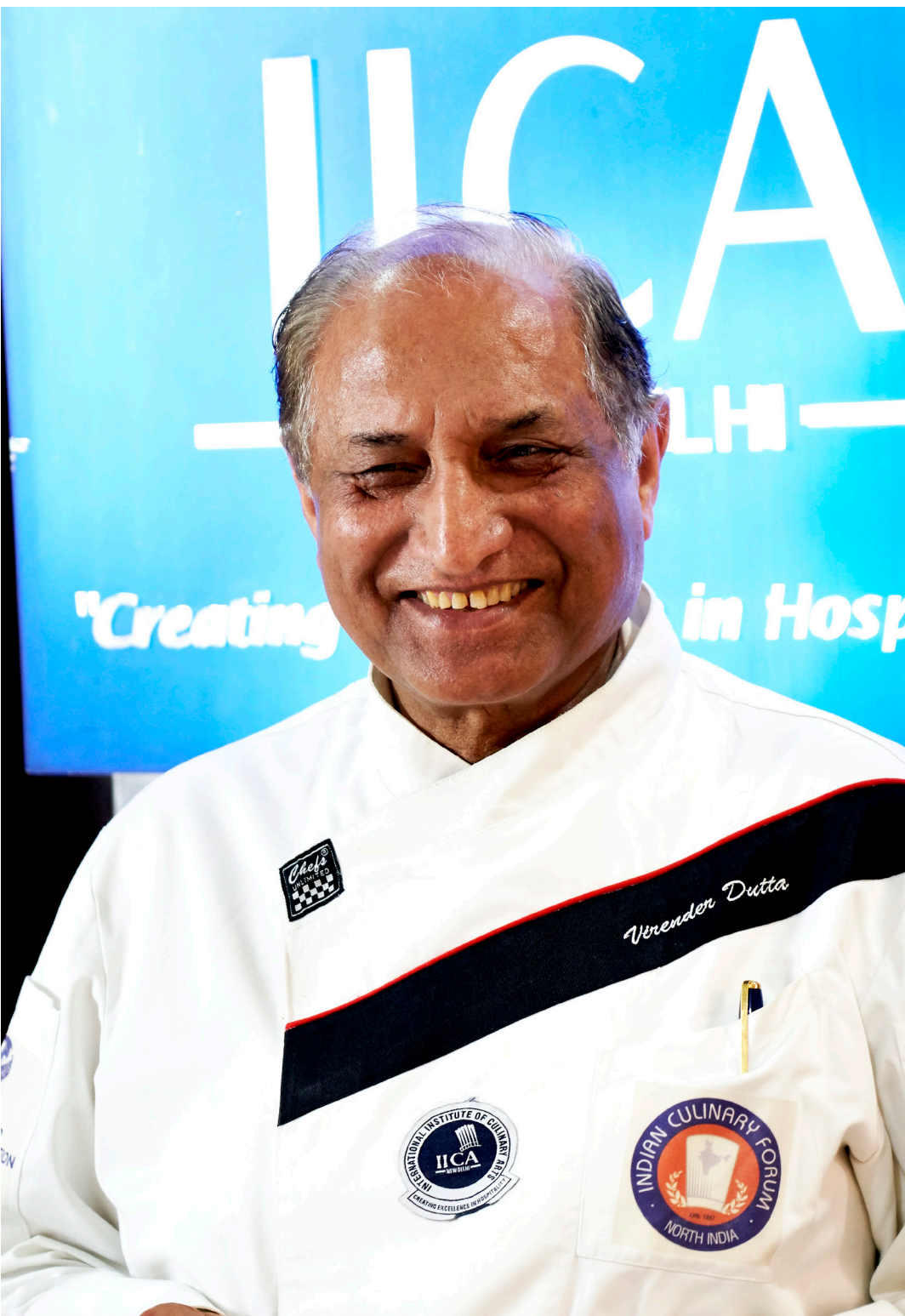
[12 months]
9 + 3 months



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.”**

— 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 it's 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

Are you passionate about baking and pastry making? Do you want to learn the skills and techniques of professional chefs in a fast-track program? If yes, then the Advance Diploma in Bakery and Patisserie Arts Level 3 is the perfect course for you.

Course Structure

This course is designed to provide you with comprehensive training in all aspects of bakery and patisserie production, from breads, cakes, pastries, chocolates, sugar work, to plated desserts and bakery management. You will learn from experienced faculty members who have worked in renowned hotels and restaurants around the world. You will also get hands-on practice in our state-of-the-art kitchen labs and bakery outlets.

The course duration is 9+3 months, which means you can complete the theory and practical sessions in 9 months, followed by a 3-month internship in a reputed bakery or patisserie establishment. This way, you can gain valuable industry exposure and network with potential employers. Upon successful completion of the course, you will receive a Level 3 Diploma from City & Guilds, UK, which is recognized globally as a benchmark of excellence.

The Advance Diploma in Bakery and Patisserie Arts Level 3 is a great opportunity to pursue your passion and turn it into a rewarding career. Whether you want to work as a baker, pastry chef, chocolatier, or start your own business, this course will equip you with the knowledge and skills you need to succeed in the competitive and creative world of bakery and patisserie.

Number of students per session: 36–40

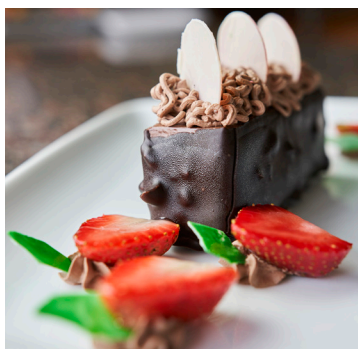
Number of students per batch: 18–20

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

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 12th standard
- Fluency in English

Fee Structure

Enrollment fee — ₹30,000

Tuition fees — ₹3,85,000

International fees — ₹60,000

Total
₹4,75,000 + 18% GST AS APPLICABLE

Payable in 3 instalments of
₹1,48,333 + 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**.



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**

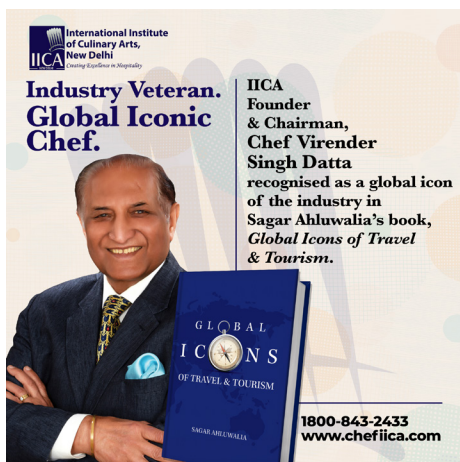
Food Enthusiast, TV Anchor, Author



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 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)



Star Placements



Saumya Jain


TRESINO
DUBAI



Falah Anwar


NEW DELHI



Siva Bharati 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

**“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



International Institute of Culinary Arts, New Delhi

Sharing Knowledge, Building Happiness

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

www.chefiica.com

1800-843-2433



8447728601

admissions@chefiica.com



[@chefiica](https://www.facebook.com/chefiica)



[@iica_newdelhi](https://www.instagram.com/iica_newdelhi)



[@chefiica](https://www.youtube.com/chefiica)