



IICA

NEW DELHI

WHAT IS IICA?



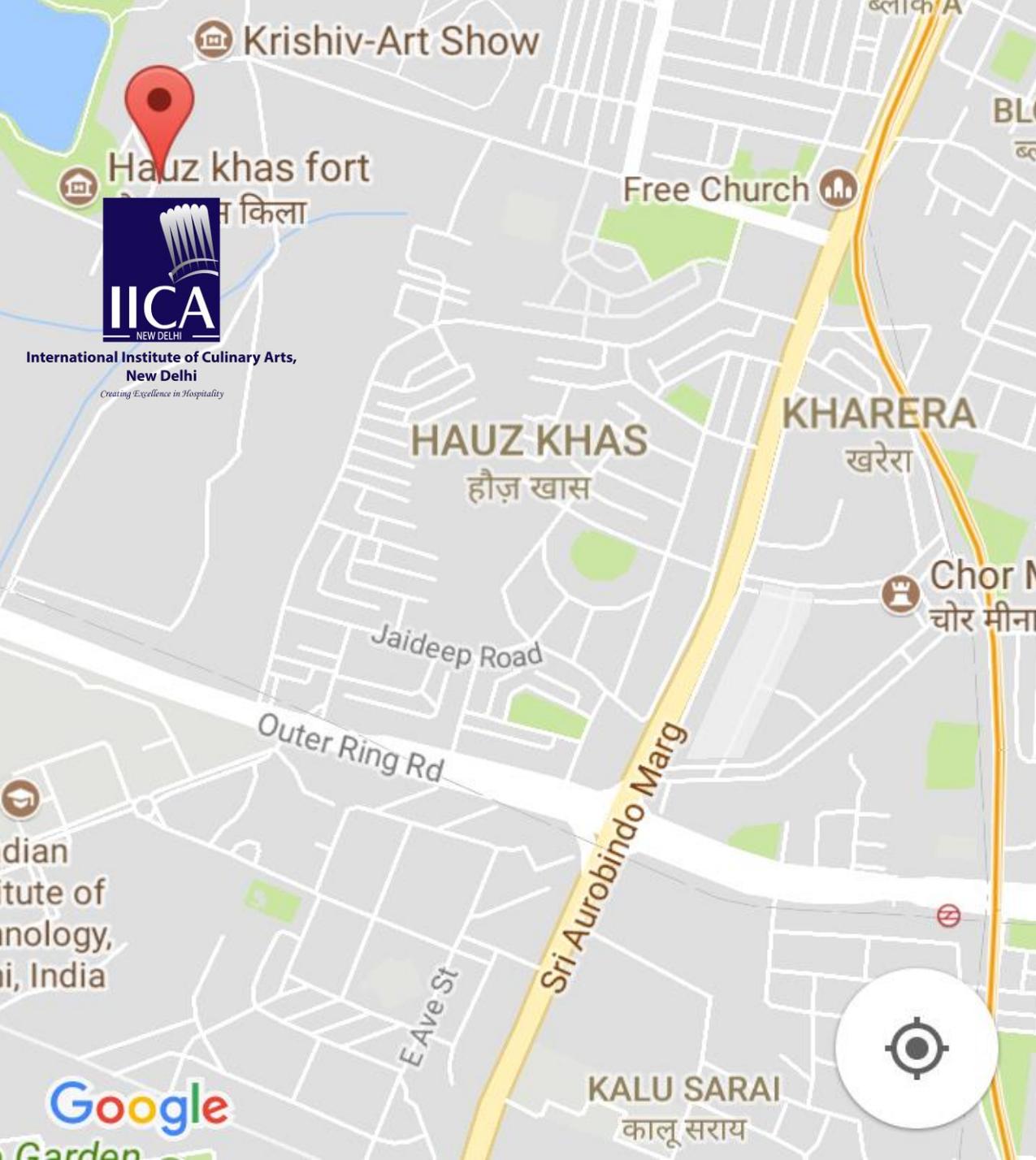
**International Institute of Culinary Arts,
New Delhi**

Creating Excellence in Hospitality



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





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



**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**



City
Guilds
pa global

**PLATING
IN MOTION**



**DIPLOMA IN
BAKING & PATISSERIE
BATCH STUDENTS**



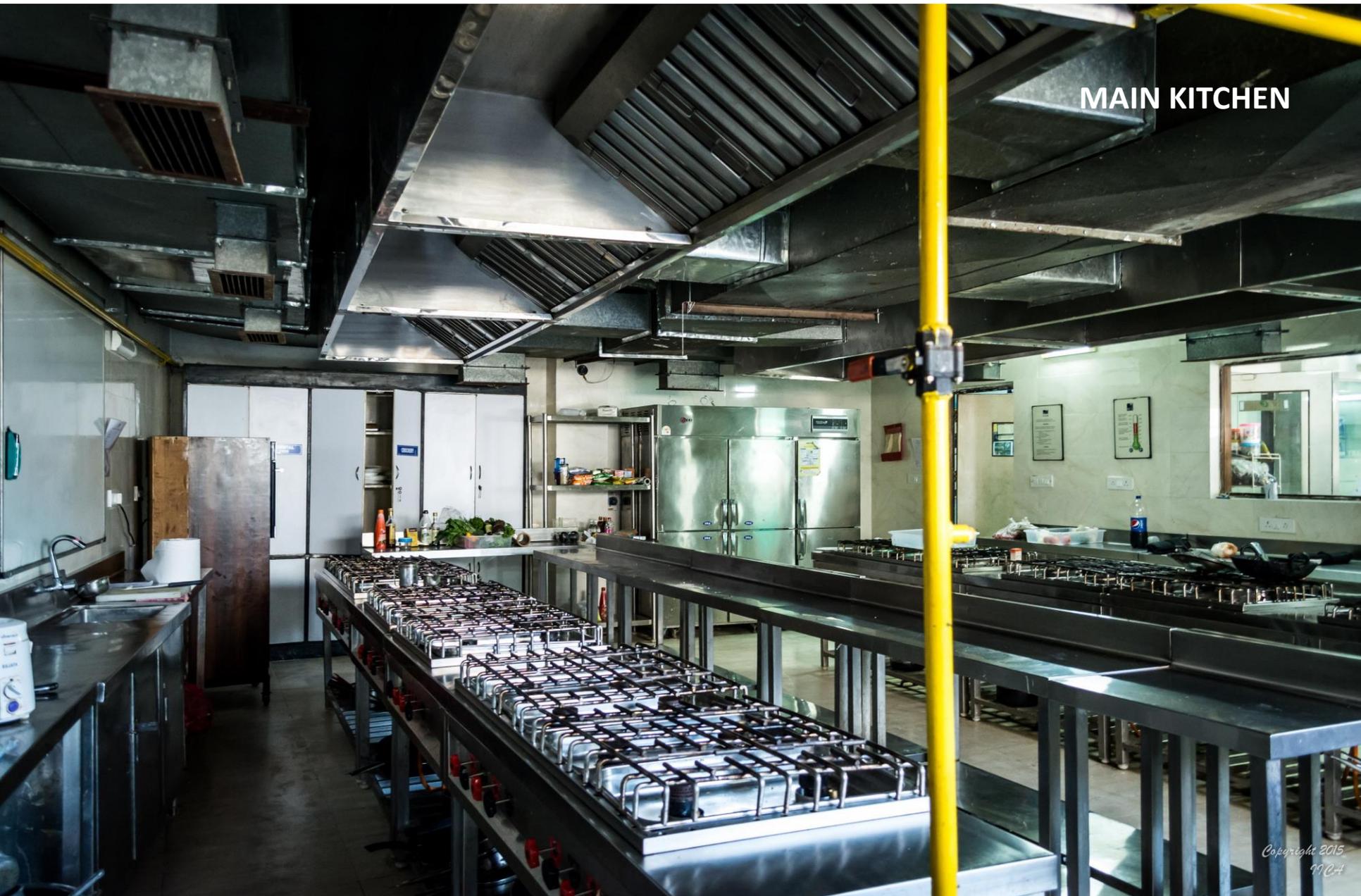
OUR KITCHEN



**IICA
STUDIO
KITCHEN**

*Copyright 2015
IICA*

MAIN KITCHEN





**BAKERY & PATISSERIE
KITCHEN**

*Copyright 2015
7904*



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**BAKERY KITCHEN
– GURUGRAM CAMPUS**



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

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.





CHIEF CHEF

IICA

IICA

Sulabh Sauchalaya

सुलभ शौचालय

IICA

RICHS

EXIT





TOILET
INDIAN STYLE

SULABH



**International Institute of Culinary Arts,
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Founded by one of India's top hoteliers.







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The iconic
Virender Singh Datta.







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

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

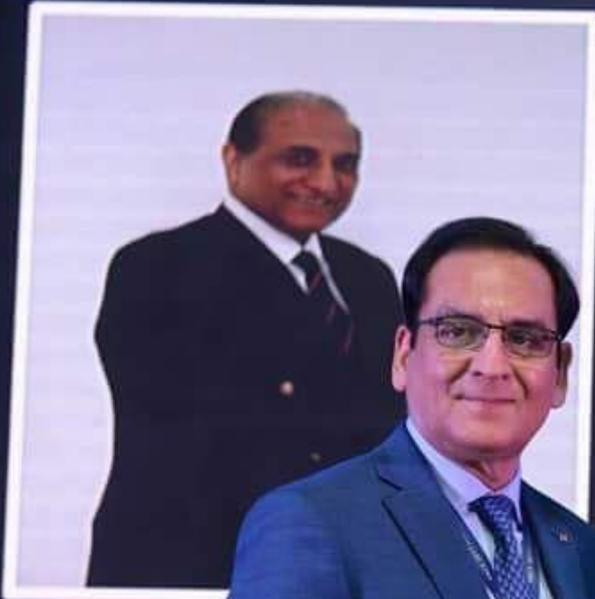


Hall of Fame

PACE
2017
Prestigious Awards Ceremony

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 them 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 European chefs. 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 the Institute to be recognised with the Scroll of honour for lifetime achievement by the Institute. Passionate about culinary development, Mr Datta founded the Institute of Culinary Arts(IICA) in 2003 in collaboration with the University of Northampton, England 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.

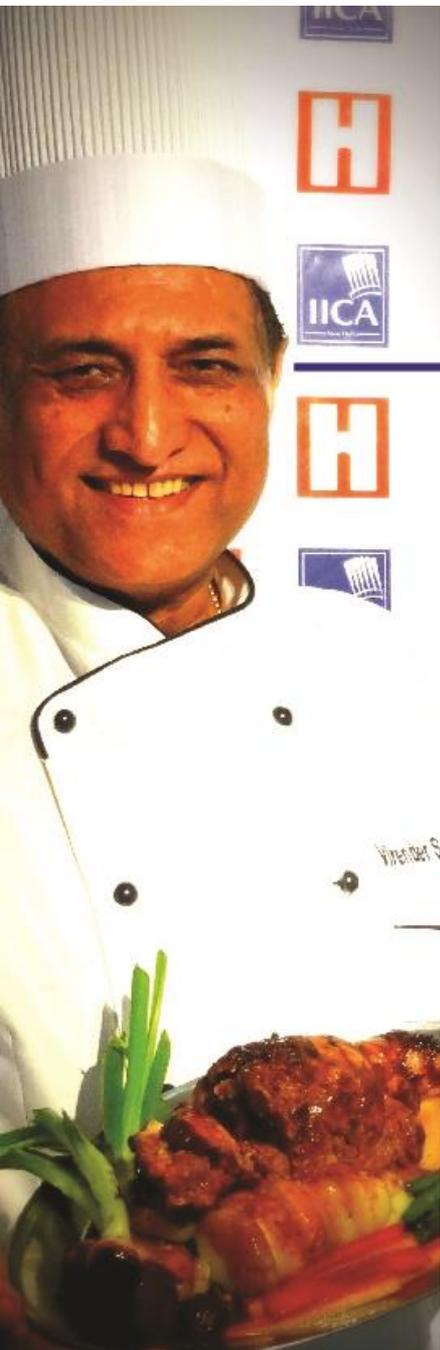




**International Institute of Culinary Arts,
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Faculty consists of highly experienced Indian and International Chefs.





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



Rediscovering healthy and tasty cooking



Attendees gather for the annual celebration of their favourite food at HT Palate Fest.

Executive Chef Sumit Gupta
 "The winning dish would be judged on the basis of its taste, nutrition, the recipe, the use of ingredients and the presentation. The winning chef will be awarded a trophy and a certificate. The event is a great opportunity for chefs to showcase their skills and for attendees to enjoy a variety of dishes prepared by some of the best chefs in the country."



The staff of Everest Healthy & Tasty Cooking Oil at HT Palate Fest.



Participating Chef Sumit Gupta and R. K. Aditya, who was the winner.

HT Palate Fest was a great opportunity and a platform for Everest Healthy & Tasty Cooking Oil.
 The event was a great opportunity for chefs to showcase their skills and for attendees to enjoy a variety of dishes prepared by some of the best chefs in the country. The event was a great opportunity for chefs to showcase their skills and for attendees to enjoy a variety of dishes prepared by some of the best chefs in the country.



Jan, one of the participants of chef best contest.

HINDUSTAN TIMES, NEW DELHI THURSDAY, NOVEMBER 23, 2017



Saurabh, executive chef, International Institute of Culinary Arts, India, is the winner of the Bertoli Olive Oil Cook-off. He is surrounded by other chefs and the host, Saurabh Kumar, who is presenting the trophy to him.



Shravan, the winner of the Bertoli Olive Oil Cook-off, is preparing a dish in the kitchen.

FUSION REVOLUTION

Chef Ranveer Brar combines traditional recipes with olive oil and says it's become de rigueur for Indians

Ranveer Brar
 Chef Ranveer Brar combines traditional recipes with olive oil and says it's become de rigueur for Indians. He is a chef and a food writer who has written several books on Indian cuisine. He is also a judge at the HT Palate Fest. He is a chef and a food writer who has written several books on Indian cuisine. He is also a judge at the HT Palate Fest.

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,
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Creating Excellence in Hospitality

Tupperware®





**International Institute of Culinary Arts,
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And Industry support to...





PEPSICO



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NEW DELHI



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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

The Pearl Blue

Awards for excellence in Service Industry

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)



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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



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)**

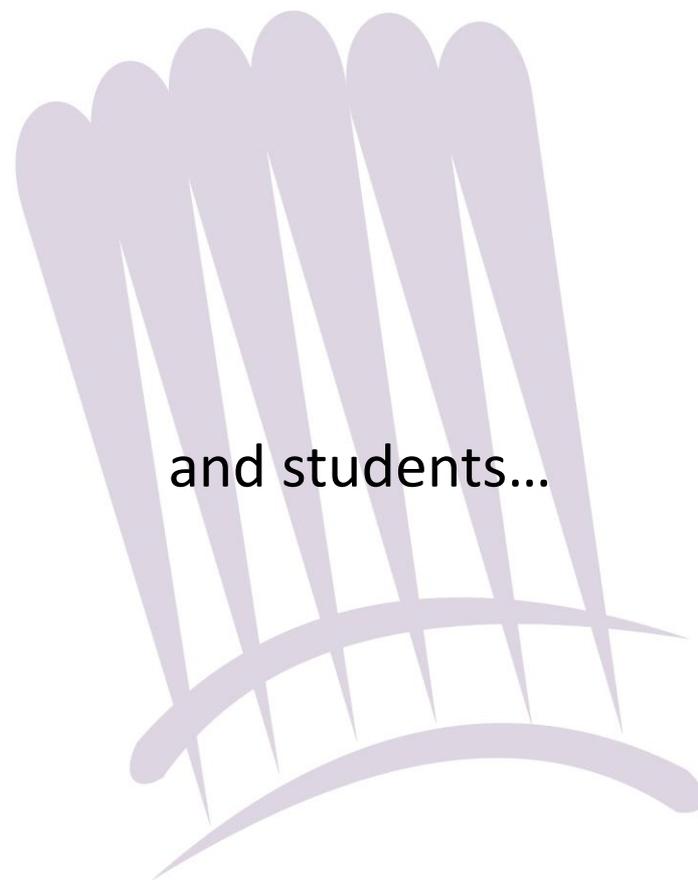
**Excellent facility, tremendous effort by IICA.
— Mr Vijay Wanchoo (Senior Vice President & General Manager – The Imperial Hotel, New Delhi)**





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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.



THIS IS IICA.

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.