



International Institute of Culinary Arts, New Delhi

Sharing Knowledge, Building Happiness
Est. 2005



CULINARY & PASTRY EXCELLENCE



DIPLOMA IN BAKERY & PATISSERIE



PURE EGGLESS

LEVEL 2

Six-Month Program

IICA is an unit of



APPROVED CENTRE OF





Message from

Virender Singh Datta

Founder & Chairman, IICA New Delhi

Member, Advisory Board – Indian Culinary Forum

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

— VIRGINIA WOLF

Dear Students and Budding Chefs,

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 20 years 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.

I am also delighted to share that IICA was recently awarded the title of Best Culinary Institute in India 2025 at the Food Connoisseurs India Awards, and honoured with the 11th FICCI Higher Education Excellence Award 2025 for Excellence in Creating Employment & Entrepreneurship (Private) by **Mr. Nitin Gadkari**, Hon'ble Minister of Road Transport and Highways.

Come join us and realise your dream career!

Virender Singh Datta

Founder & Chairman, IICA, New Delhi

Member, Advisory Board – Indian Culinary Forum

VISIONARY LEADERSHIP

Arjun Singh Datta

Managing Director & COO,
IICA

Hospitality leader with a degree from Manchester Metropolitan University, UK, and an Executive Leadership Program from Cornell. The first Indian elected as Student Union President and Board Member at his university. Worked on high-profile assignments, including as a personal chef at the IIFA Awards (UK) and a senior consultant in Dubai for a restaurant chain launch.

International Experience:
United Kingdom,
India & Dubai



Arjun Singh Datta

Managing Director & COO,
IICA

Rupreet Jassi

Executive Director -
Student Relations & Placement,
IICA

Culinary professional with a Mechanical Engineering degree from one of India's top 10 institutes and an IICA alumna (2010). Trained at ITC Maurya, she is a Silver Medalist at AAHAR 2010 and an ICEX Spanish Food & Wine 2011 scholarship finalist. Leads student relations and placements at IICA, bridging the gap between education and industry. Has successfully placed chefs in top establishments like Junoon (Dubai), Cymkhana (Doha), and Masala Art (Manila).



Rupreet Jassi

Executive Director -
Student Relations &
Placement, IICA

Message by Chef Davinder Kumar

If you aspire to become a professional chef, I am delighted to share my heartfelt recommendation for the International Institute of Culinary Arts, New Delhi.

If you dream of becoming a global chef, IICA New Delhi is the ideal place to begin your journey—where passion meets professionalism and learning transforms into a lifelong legacy.

Register with IICA
and receive a
handpicked gift from
Chef Davinder Kumar

President, Indian Culinary Forum
Vice President, Food & Beverage
Production, Le Meridien New Delhi

FACULTY OF EXCELLENCE

Mentors who bring world kitchens into our classrooms, preparing you for a global career.



Chef Sumit Gupta
EXECUTIVE CHEF

22+ years of experience across India & Dubai. Specialist in European Cuisine, Indian Curries & Tandoor. Worked with Radisson, Intercontinental & Trident Hilton. Winner of Emirates Culinary Guild & Trident Hilton culinary awards.



Chef Pradeep Kumar
CHEF DE CUISINE

18 years of hospitality experience. Expert in Spanish Cuisine, Molecular Gastronomy & Multicuisine. Trained at Pusa Delhi, worked with Taj, Hyatt Regency, Claridges & Radisson.



Chef Dharmendra Kumar
SOUS CHEF - BAKERY & PASTRY

18 years of bakery & pastry expertise. Worked with Daily Bread, Lopera (French bakery) & Coast Café. Known for artisanal breads and fine desserts.



Chef Prashant Kumar
SOUS CHEF

12+ years of culinary exposure across the globe, including experience with International Royal Caribbean Cruise, Miami, USA. Worked with JW Marriott, Oberoi, Radisson, Hyatt & international cruise lines. Expert in Italian, European & Continental cuisines.



Chef Ayushi Jain
CHEF DE CUISINE

BAKERY & CONFECTIONERY
9 years of teaching & baking experience. Specializes in cakes & French patisserie. Gained professional experience working with bakeries & baking institutes. Holds a Degree in Hotel Management from Delhi Institute of Hotel Management.



Chef Ritwika Bakshi
CHEF DE PARTIE

Experience with renowned luxury hospitality brands including Marriott & The Oberoi Group. Specializes in Indian & Modern Indian cuisine with expertise in kitchen operations, modern plating, buffet production & commercial kitchen management. Graduate of Institute of Hotel Management, Gwalior, with a passion for culinary training & mentoring aspiring chefs.

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.

4000+

students
graduated
till date

20 years

of successful
operations

1:10

faculty to student
mentorship ratio

Course Overview

The **Diploma in Bakery & Patisserie – Pure Eggless** is a comprehensive Level-2, six-month professional program designed for aspiring bakers and pastry enthusiasts who want to master the art of eggless baking and confectionery. Affiliated with the prestigious City & Guilds, UK, this diploma combines international standards with industry-focused practical learning, making it one of the most specialized eggless bakery programs in India.

The curriculum is carefully designed to provide in-depth training in artisan breads, eggless cakes, cookies, tea cakes, desserts, chocolates, plated desserts, laminated doughs, and modern pastry techniques.

The program also places strong emphasis on entrepreneurship and business opportunities within the growing eggless baking market, helping students develop the confidence and practical expertise required to establish their own bakery, café, cloud kitchen, or home baking venture.

Students undergo intensive hands-on practical training supported by structured theoretical sessions, helping them understand the science behind eggless baking, ingredient functionality, texture balancing, presentation, and commercial production techniques. The program includes four practical classes and one theory session every week, ensuring a balanced and industry-oriented learning approach.

To provide real-world exposure, students also participate in workshops, guest sessions, live demonstrations, and practical assignments conducted by experienced chefs and industry experts. This practical exposure helps students build confidence, creativity, and professional kitchen discipline.

For Whom This Course Is Designed

This course is ideal for:

- Aspiring pastry chefs and bakers looking to specialize in professional eggless baking.
- Entrepreneurs planning to start their own bakery, café, cloud kitchen, or home baking business.
- Home bakers who wish to transform their passion into a professional career.
- Professional bakers who want to add eggless confectionery and bakery products to their existing portfolio and expand their business opportunities.

Whether you are a beginner or someone with a basic understanding of baking, this diploma offers a structured pathway to develop technical expertise and creative skills in the world of bakery and patisserie.

Accreditation

Upon successful completion of the course, you will receive

LEVEL 2 - DIPLOMA IN BAKERY & PATISSERIE FROM



KEY HIGHLIGHTS OF THE PROGRAM

- Specialized Expertise in Pure Eggless Baking & Pastry Arts
- International Certification from City & Guilds, UK
- Intensive Hands-On Practical Training
- Focus on Modern Presentation & Creative Dessert Styling
- Entrepreneurial Guidance for Bakery & Café Startups

Note: We will make our best efforts to include most of the bakery and pastry preparations within the curriculum. However, there are certain bakery and pastry dishes that cannot be prepared without eggs; such preparations may be excluded from the course curriculum.

Fee Structure

Course Fee (Six Months)

Fee payment Option – A

Enrollment Fees — ₹30,000
*Tuition Fee — ₹2,54,000
Examination Fee — ₹40,000
Total — ₹3,24,000

(Effective Session - July 2026)

Scholarships up to ₹45,000*



Fee payment Option – B

Payment in installments:
Enrollment Fee — ₹30,000
3 installments of ₹98,000/- each

Note: Upgrade to Level – 3 and get additional international qualifications.
All payment subject to 18% GST and Govt. taxes as applicable.
All fees once paid are not refundable.
Application fees shall be adjusted in enrollment fees.

Total fees **INCLUDE**— City & Guilds, UK Qualification - Diploma in food preparation and cooking (Patisserie) Level-2; 2 Sets of Kitchen Uniform (+1 Chef Coat +1 Ceremonial Jacket); 1 Pair Kitchen Safety Shoes; Bakery Tool Kit; All Ingredients; Study Material; Convocation, Industrial Visits & Annual Picnic.

EXCLUSIONS— Accommodations, Travel, Lunch & Personal Expenses, Industrial Training.

**Terms & Conditions apply.*

FAQ

What are the options available after completing the Diploma in Bakery & Pastry ?

Option 1 – Advance course in Bakery & Patisserie (Level-3)

You can do advanced course (level-3) program in IICA, New Delhi.
Also, you can go for higher studies in UK, courses driven by City & Guilds.

Option 2 – Start job in pastry shops or hotels.

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 www.chefica.com

Where Future Chefs Train

Training at IICA focuses on developing key professional skills, including:

- Industry-Standard Training
- Hands-On Practical Learning
- Food Production Techniques
- Plating & Presentation Skills
- Chef-Led Learning & Mentorship

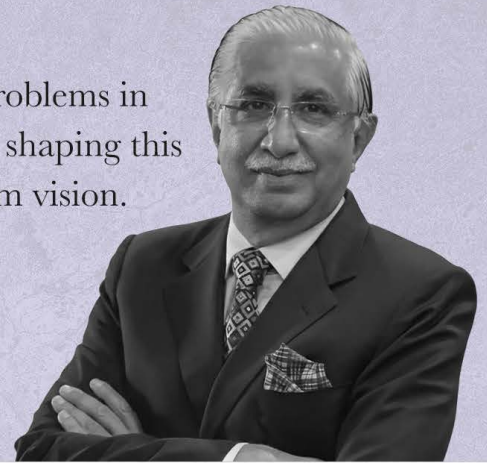


Industry Speaks

“Winners find solutions in every problem, while losers see problems in every opportunity. Institutions like IICA play a vital role in shaping this winning mindset through discipline, learning, and long-term vision.”

DR. NAKUL ANAND

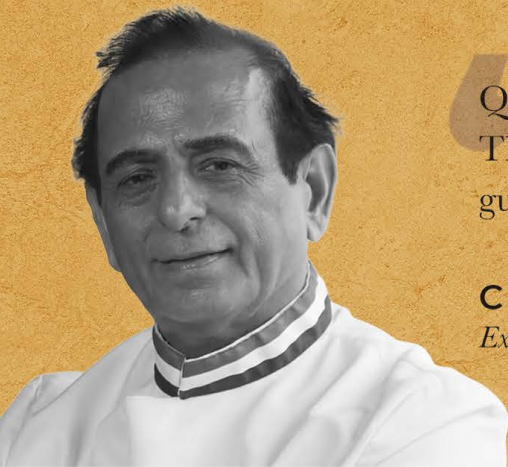
Former Executive Director, ITC Hotels



“Quality, consistency, and patience define true culinary success. Through platforms like IICA, students and faculty are continuously guided to upskill, stay industry-relevant, and grow sustainably.”

CHEF DAVINDER KUMAR

Executive Chef & Vice President, Le Meridien



“Through my global journey, I’ve learned that tradition must evolve with time and trends. This balance between roots and relevance is exactly what institutions like IICA stand for — ‘More Than Food.’”

CHEF AJAY CHOPRA

Celebrity Chef



Placement Partners



IICA's 40th BATCH CONVOCAATION CEREMONY 2025

A proud milestone
marking two decades of
excellence in culinary and
pastry education.



Padma Shri Awardee Dr. Pushpesh Pant
Renowned Culinary Historian



Chef Virender Singh Datta
Founder and Chairman, IICA



Mr. Vikrant Batra
Co-founder, Café Delhi Heights





Star

PLACEMENTS



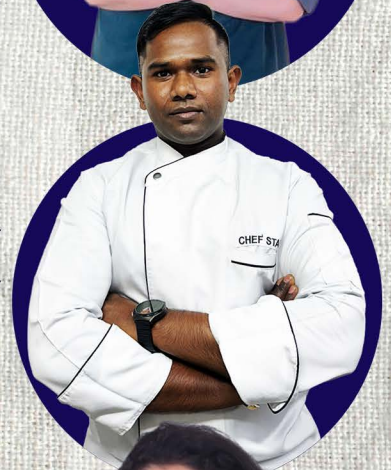
Ashish
Verma
EXECUTIVE CHEF
Masala Synergy,
Gurugram

Yashasvi A.
Gumbhir
HEAD, PASTRY R&D
Burma Burma



Aditya
Minocha
CORPORATE CHEF
Cafe Dali,
New Delhi

Stanley
Chaoray
JR. SOUS CHEF
Mira's Cafe



Anuj
Ahuja
CORPORATE CHEF
Enoki Hospitality,
New Delhi

Aishwarya
Singh
HEAD BAKER
Tapri Cafe, Jaipur



Ayush
Gupta
COMMIS CHEF
Viking Ocean
Cruise

Falah
Anwar
PASTRY SOUS CHEF
Avas Wellness,
Alibaug





“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.**

Scholarship Available.

Great internship opportunities in India and abroad.

BEYOND CULINARY LEARNING



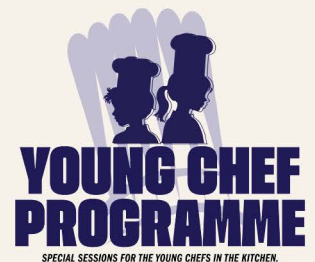
Where the kitchen becomes the party!
IICA Birthday Workshops let kids whisk, bake, laugh, and explore—creating unforgettable celebrations filled with creativity, joy, and more than just cake.



Turn teamwork into a tasteful adventure.
IICA's team-building kitchen sessions blend the thrill of the culinary world with corporate collaboration—transforming colleagues into co-creators and shared victories into lasting bonds.



Innovation meets flavour at IICA Labs.
Here, testing becomes tasting as we put culinary appliances through real kitchen challenges, refine recipes, and help brands showcase their products with confidence and credibility.



Nurturing the chefs of tomorrow.
The IICA Young Chef Programme transforms curious young minds into confident kitchen stars through fun, hands-on sessions that build culinary skills, discipline, teamwork, and precision—skills that last a lifetime.

For Bookings & Enquiries Contact - 1800-843-2433



GET AUSTRALIAN QUALIFICATIONS IN INDIA!



ADVANTAGES OF

bsi learning
A U S T R A L I A

- **STUDY:** Offline management classes by B.S.I Learning faculty from Australia at no extra cost.
- **DEGREE:** Pathway to Bachelor's / Associate Degree from Southern Cross University, Sydney.
- **NO ENTRANCE EXAM:** No entrance exam required (visa procedure applies).
- **JOB:** Job assistance through an Australian Placement Cell (by Job First) for B.S.I Learning students.
- **PROVIDER:** Exclusive program by B.S.I Learning Australia in India.
- **COST:** Australia route:
AUD 26,000 / Every year / INR 16,52,144
IICA route: **INR 4,50,000**
(Saving 12 lakhs+)

**EXCLUSIVELY AT
IICA IN INDIA!**

1800-843-2433 | 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.



1800-843-2433
www.chefiica.com

39, Daryacha,
Hauz Khas Village Road,
NEW DELHI
admissions@chefiica.com

8447728601

@chefiica

@iica_newdelhi

@chefiica