



International Institute of Culinary Arts, New Delhi

Sharing Knowledge, Building Happiness

ESTD | 2005

DIPLOMA IN FOOD PREPARATION AND CULINARY ARTS

LEVEL 2

One Year Program (8064-01)



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 — a recognition of our pursuit of excellence in culinary education.

Come join us and realise your dream career!

Virender Singh Datta

Founder & Chairman, IICA, New Delhi

Member, Advisory Board – Indian Culinary Forum

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**

SR. SOUS CHEF

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**

**FACULTY –
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
Abhishek Tanwar**

**SR. CDP –
PAN ASIAN**

12 years of international experience in India & UK. Trained at University College Birmingham. Worked with Guppy, Olive Bar & Kitchen, Hilton & Sher Khan's (UK). Specialist in modern Pan-Asian cuisine.



**Chef
Romi Micka**

PASTRY CHEF

Le Cordon Bleu-trained pastry chef with 8 years of global experience in India, Australia & Canada. Worked with Marriott, Accor, IHG & Fairmont. Specialist in French Patisserie & contemporary pastry arts.



**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.

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

Multiple
international
affiliations and
accreditations.

Multiple
knowledge-partners
for leading
organisations

Course Overview

The Level 2 Diploma in Food Preparation and Culinary Arts is an ideal entry-level program for individuals aiming to begin or enhance their careers in the hospitality industry. Affiliated with City & Guilds, UK, this one-year program emphasizes building a strong foundation in culinary skills while integrating sustainability awareness, a crucial aspect for the evolving global hospitality sector.

The course includes six months of academic training, covering the fundamentals of cookery, ranging from essential techniques to theoretical knowledge. Students are then exposed to real-world kitchen environments during a four-month internship in reputed hotels and fine-dining restaurants. The program concludes with a return to the institute for final assessments under the City & Guilds framework, ensuring candidates are job-ready for the dynamic hospitality industry.

For Whom This Course Is Designed

This program is tailored for:

- **Aspiring Culinary Professionals:** Beginners seeking to establish a career in food preparation and hospitality.
- **Career Starters in Hospitality:** Individuals who wish to acquire essential cooking and kitchen management skills for entry-level roles in hotels, restaurants, or catering services.
- **Hospitality Enthusiasts:** Those passionate about the culinary arts and eager to gain fundamental knowledge and hands-on experience in professional kitchens.
- **Environmentally Conscious Learners:** Candidates interested in understanding sustainable practices within the hospitality industry.
- **Young Professionals or Students:** Individuals exploring vocational training as a stepping stone toward advanced culinary education or specialization.

This course equips learners with practical skills, theoretical knowledge, and industry exposure, laying a strong foundation for a successful career in the culinary and hospitality sectors.

Accreditation

Upon successful completion of the course, you will receive a

LEVEL 2
DIPLOMA IN
FOOD
PREPARATION &
CULINARY ARTS
FROM

**City &
Guilds**



These qualifications are recognized globally as a benchmark of excellence.

Fee Structure

Course Fee (One Year)

Enrollment Fees — ₹30,000

Tuition Fee — ₹2,80,000

Examination Fee — ₹30,000

Total — ₹3,40,000 (+18% GST)

(Effective Session - January 2026)

Enrollment Fee — ₹30,000(+18% GST)

Amount for 3 installments

- ₹1,03,333 (+18% GST)

For Website:

Enrollment Fees — ₹30,000 (+18% GST)

Tuition Fee — ₹3,10,000 (+18% GST)

Note: All payment subject to 18% GST or Govt. taxes as applicable.

Total fees **INCLUDE**— City & Guilds UK Qualification Fee; ; 2 Set of Kitchen Uniform; 1 Pair Kitchen Safety Shoes; Kitchen Knife Set; All Ingredients; Study Material; Annual Picnic and Convocation Ceremony; Students can taste the products made by them.

EXCLUSIONS— Accommodations; Travel; Lunch; Personal Expenses.



How to Apply

Eligible students can apply by:

- Filling out the Application Form included in this brochure, taking a clear photo of the filled form, and emailing it to us by scanning the QR code provided.
- Submitting the admission form in person at our New Delhi Campus, Hauz Khas Village Road, New Delhi.
- Applying online through our website at www.chefiica.com





International Institute of Culinary Arts, New Delhi

Sharing Knowledge,
Building Happiness

Please attach
recent photo

APPLICATION FORM

JANUARY/JULY

In order to process your application you must answer all of the following questions in **CAPITAL LETTER**.

Date: _____

Your course details (TICK ONE)

Full Title and Level of Course(s)	Length of Course & Certification From	Month & Year
☐ Culinary & Hospitality Management Program (Level 3/5 (CHM))	2 Years, City & Guilds, UK & BSI Learning Australia	
☐ Pastry & Hospitality Management Program (Level 3/5 (PHM))	1 Year, City & Guilds, UK & BSI Learning Australia	
☐ Diploma in Bakery & Patisserie – Level 2	6 Months, City & Guilds, UK	
☐ Diploma in Food Preparation & Culinary Arts – Level 2	1 Year, City & Guilds, UK	

Source (TICK ONE)

☐ Google	☐ Website	☐ Referred by Friend/Family [Name:]
☐ Social Media	☐ Newspaper	☐ Other

Your Personal Details

First Name	Surname
Date of Birth	Male ☐ Female ☐
Country of Birth	Nationality
Passport Number	Father/Mother Name
Address in Home Country	
	Zip/Post Code State
Telephone	Mobile Number
Email Address	
Correspondence Address (if different from above)	
	Zip/Post Code State
Telephone	Mobile Number

Funding: Who will be paying your fees?

Name				Relationship (e.g. father/employer)	
Address					
	Zip/Post Code		State		
Telephone			Mobile Number		
Email Address					

Education: School

Please provide details of last school attended

Name of School					
Address					
	Zip/Post Code		State		
Telephone			Mobile Number		
Dates Attended	from		to		
Certificates Achieved/Courses Studied					

Education: College/University

Please provide details of last college/university attended

Name of School					
Address					
	Zip/Post Code		State		
Telephone			Mobile Number		
Dates Attended	from		to		
Certificates Achieved/Courses Studied					

Work Experience/Skills/Knowledge/Other Achievements

Please use the space below to list any relevant work experience, including names of employers and dates. (Continue on a separate sheet if necessary.)

Health

Please let us know if you have any disability/allergy/special diet/contagious disease

SIGNATURE OF CANDIDATE

MANAGEMENT COMMENTS

ACADEMIC PARTNERS



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 Fridriksson

Managing Director, WACS

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

— Rocky Singh

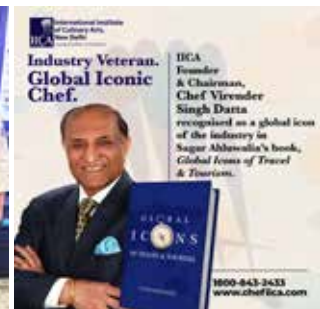
Food Enthusiast, TV Anchor, Author



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).
- Awarded the prestigious title of ‘Best Institute for Culinary Arts and Bakery Courses in India’, at the renowned Atal Achievement Awards.
- Awarded the prestigious title of Best Culinary Institute in India 2025 at the Food Connoisseurs India Awards.





PLACEMENTS



Ashish Verma
EXECUTIVE CHEF
Masala Synergy,
New Delhi



Aditya Minocha
CORPORATE CHEF
Cafe Dali,
New Delhi



Anuj Chouhan
CORPORATE CHEF
Enoki Hospitality,
New Delhi



Ayush Gupta
COMMIS CHEF
Viking Ocean
Cruise



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



Adam Shamnad
KITCHEN MANAGEMENT
TRAINEE
Le Meridien,
New Delhi



Larika Nayak
COMMIS
ITC Sheraton Saket,
New Delhi



Vikram Singh
COMMIS
Oberoi,
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

**Scholarship
Available.**

**Great internship opportunities in
India and abroad.**

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	• 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



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