



International Institute of Culinary Arts, New Delhi

Sharing Knowledge, Building Happiness

ESTD | 2005

DIPLOMA IN PROFESSIONAL PATISSERIE & CONFECTIONARY PRINCIPLES — LEVEL 3 [18 months]

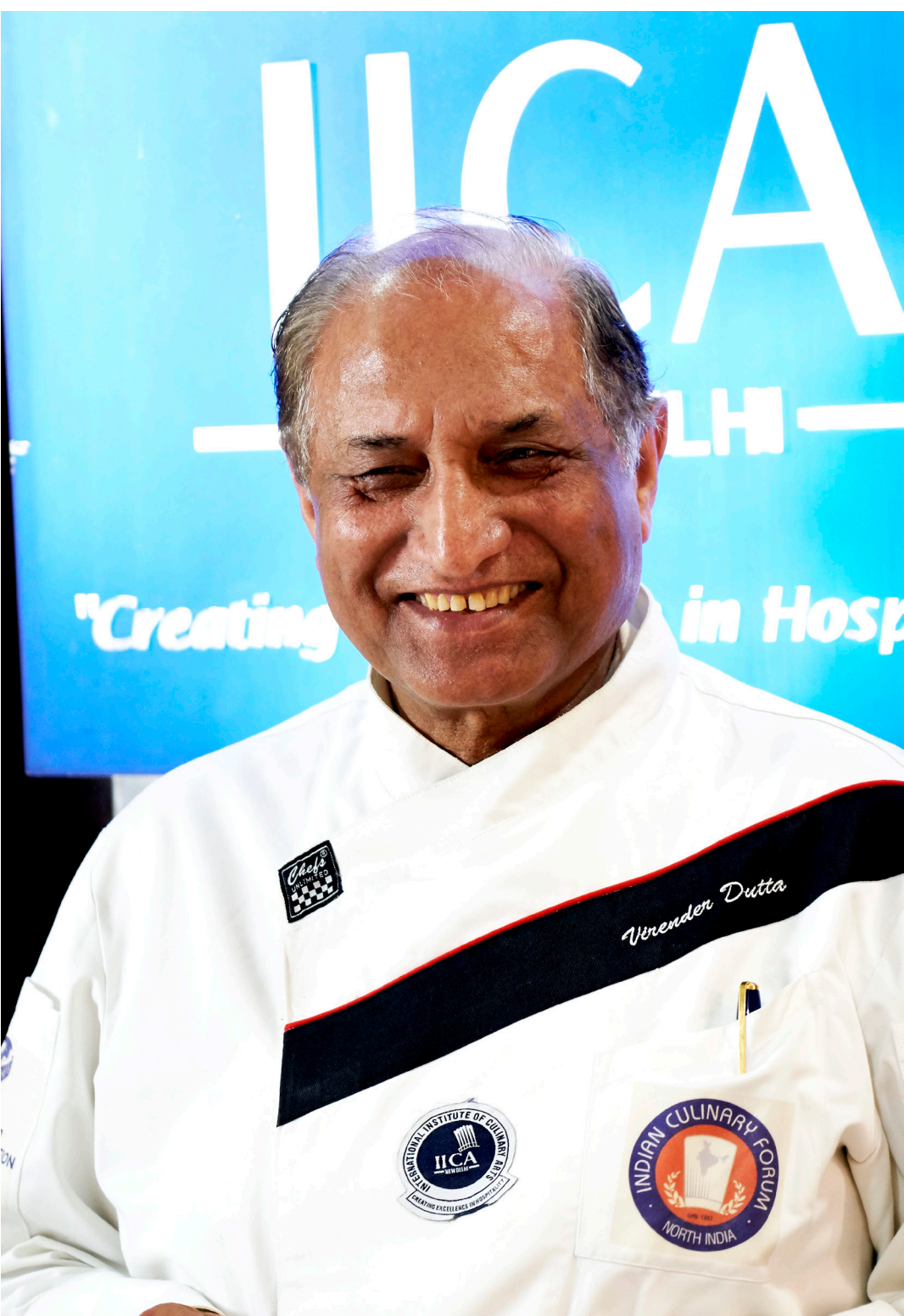


IICA is an unit of
 **Hospitality
Management
Support
Services**

**City &
Guilds**

APPROVED CENTRE OF





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 culinary career aspirants,

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 15th 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

15 years

of successful operations

1:10

faculty to student mentorship ratio

2

state-of-the-art training centres in New Delhi and Gurgaon

Multiple international affiliations and accreditations.

Multiple knowledge-partner for leading organisations

Course Overview

Diploma in bakery and patisserie arts is an ideal course for someone who wants to pursue a career as a pastry chef and gain maximum skills in bakery & patisserie, with the perfect mix of practical and theory classes throughout the year. The course offers all aspects of advance level of bakery & patisserie skills.

Course Structure

IICA's Level 3 in Professional Patisserie & Confectionary principles is a one-of-a-kind programme designed to meet the demands of both aspiring professional patisserie chefs and the ever-changing industry demands.

Designed by hospitality veteran, the award-winning Chef Virender S Datta (Founder & Chairman, IICA), this programme is ideal to learn both the basics and advance levels of Baking & Patisserie.

The first 12 months of the program is devoted to complete course content of the programme. This is done via a combination of both practical & theory classes. Students are also given opportunities to practice what they have learned every month via various methods — such as revision classes and in-class tests.

In the first three semesters the predominant emphasis is given to teaching basic aspects of bakery & patisserie, whereas the second set of semesters are devoted in teaching advance skills for bakery & patisserie. At the end of the 12-month training at our campus, the student is then sent for industrial training at a leading hotel/restaurant/pastry shop.

The students are selected at the discretion of host establishments, via various methods of selection such as personal interviews & bakery trials. The entire faculty shall assist each and every student in preparing for the selection process. At the end of the industrial training, the student is required to return to the institute for revision classes and final examinations.

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.

Number of students per session: 36–40

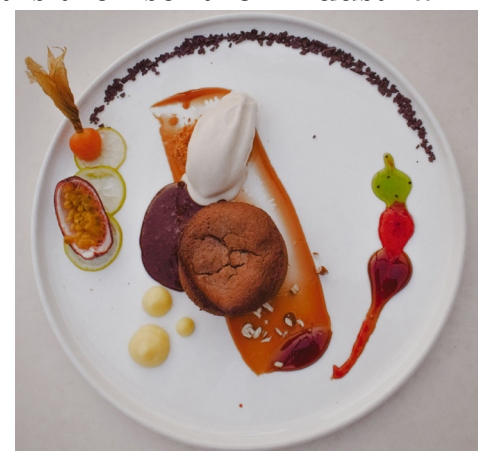
Number of students per batch: 18–20

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

Student Eligibility

- Minimum qualification is 12th standard
- Fluency in English

Fee Structure

1ST SEMESTER January/July

2ND SEMESTER March/September

3RD SEMESTER May/November

4TH SEMESTER July/January

5TH SEMESTER September/March

6TH SEMESTER November/May

Each semester — **₹90,833 + 18% GST**

Enrollment fee — ₹30,000

(fee for security, formal & kitchen shoes, uniform, bakery toolkit, WACS registration)*

Tuition fees — ₹4,55,000

International fees — ₹60,000

Total

₹5,45,000 + 18% GST AS APPLICABLE

*₹10,000 on account of security refundable at the end of the course.

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.



A CLASS IN SESSION



“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

<i>Mentorship</i>	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.
<i>Student Awards</i>	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 and many more.
<i>International Associations</i>	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.
<i>Embassy Linkages</i>	IICA works closely with the Italian, Peruvian and Indonesian Embassies in India, to name a few, to help students learn more about international cuisines.
<i>Real-world Experience</i>	The only institute with a pâtisserie & boulangerie in Gurgaon, Carpediem , for our Bakery Diploma students to experience a real-life situation hands-on.
<i>Industry Assignments</i>	All students are provided with industrial training assignments as part of their course, so as to gain real-world exposure.
<i>Alumni Achievements</i>	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.
<i>Industry Consultancy</i>	Offers industry consultancy services in food production and management to reputed brands and establishments, like Doon School and Hero Motor Corp amongst many others.
<i>Facilities</i>	<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 PASTRY 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
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Hauz Khas Village Road,
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