



International Institute of
Culinary Arts, New Delhi

IICA ONICS

NEW DELHI — The IICA Newsletter

VOL. 6



IICA CELEBRATES 20 YEARS!

Inside

IICA's 39th Convocation
WorldChefs Congress & Expo, 2024

A Nutty Affair
with Chef Andy Chapman

Turkish Masterclass
with Chef Gökhan Esen Kesen

ACCREDITED BY



CERTIFICATION BY





CONTENTS

<i>CHEF BRIEFING</i>	AI in Culinary Institutes	Virender S. Datta	4
<i>HOT TAKES</i>	Flavours Without Borders	Arjun S. Datta	6
<i>FROM THE CHEF'S TABLE</i>	How IICA Prepares Students for Culinary Competitions	Sumit Gupta	8
<i>CHEF SPECIALS</i>	Latest Trends and Techniques in Baking and Patisserie	Romi Micka	10
<i>TRAILBLAZING CAREERS</i>	Behind the Scenes at Le Meridien		11
	IICA Students Shine at Aahar 2025		12
<i>FROM THE CAMPUS</i>	IICA's 39th Convocation		14
	DWPS Students at IICA		16
	IICA at the WorldChefs Congress & Expo 2024, Singapore		17
	IICA Wins Big at the Food Connoisseurs Awards 2025		18



C O L L A B S	 IICA and IHG® Academy Join Hands	19
----------------------	---	-----------

K N O W L E D G E E X C H A N G E	 Learning Beyond Borders — with BSI Learning	20
	A Nutty Affair — with Chef Andy Chapman	21
	Turkish Masterclass — with Chef Gökhan Eser Kesen	22

A C H I E V E R S	 Vishad Singh's Culinary Training in Japan	23
--------------------------	--	-----------

R E C I P E S	 Plum Frangipane Tart	24
	Chicken Cordon Bleu	26

IICA, a research-focused culinary training institution that works tirelessly to provide global standards of culinary education with more than 4000 students who have graduated and are working in renowned hotels/restaurants across the globe.

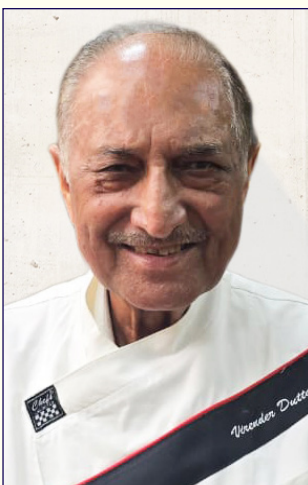
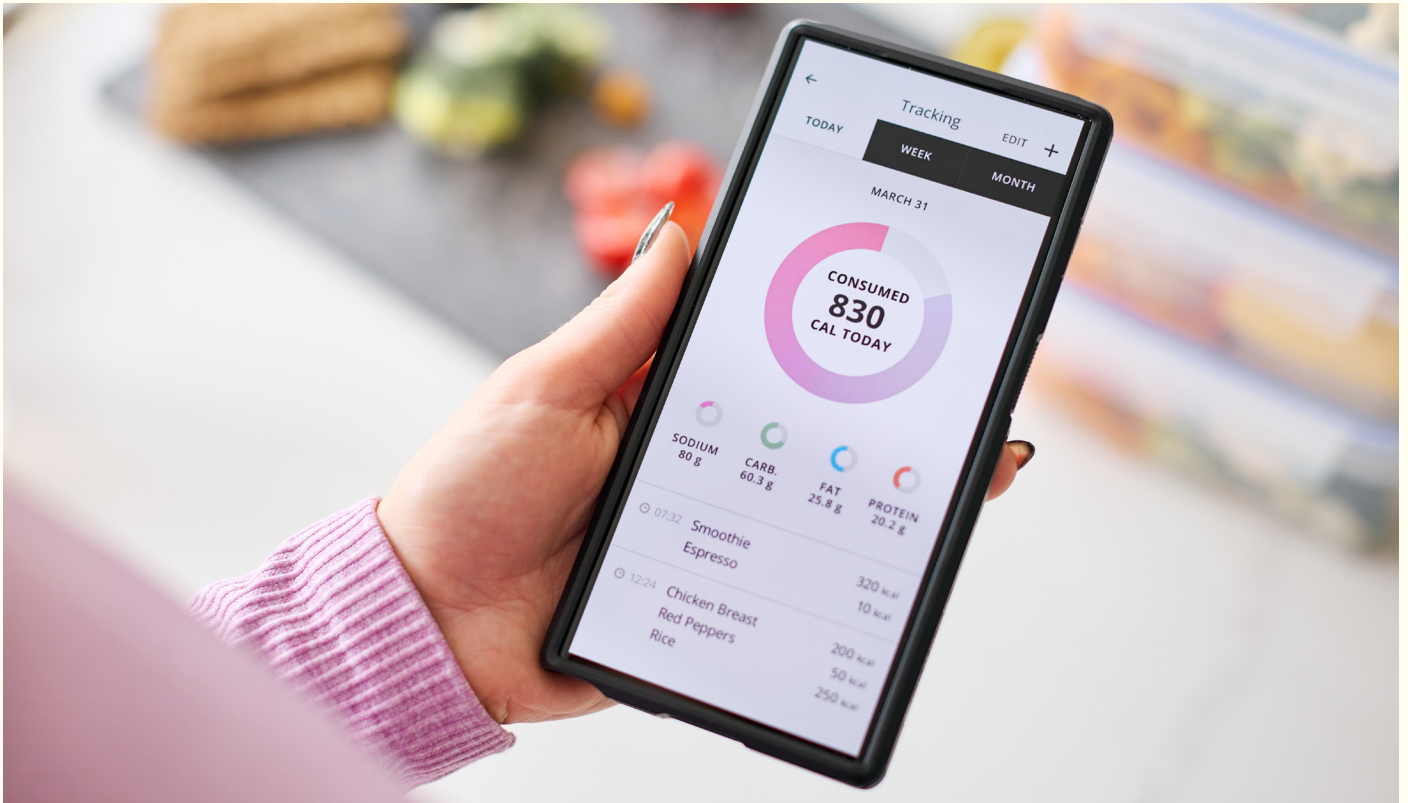
If you would like your brand to get noticed amongst top hospitality professionals, chefs & students—speak to our team about our various opportunities to advertise with IICA-Onics.

We provide you the platform to connect with the who's who of the hospitality industry and aspiring chefs.

Contact our Editorial Team at — **+91 84477 28601** / corporate@chefiica.com

AI in Culinary Institutes

A NEW ERA OF INTELLIGENT GASTRONOMY



Virender Singh Datta
Founder & Chairman
IICA New Delhi

When I founded IICA over two decades ago, my vision was to merge the timeless art of global cuisine with tradition and innovation. Today, this vision evolves as we integrate Artificial Intelligence (AI) into culinary education—not to replace the essence of cooking, but to elevate it.

AI is reshaping how we teach and learn. From virtual kitchen simulators that train students in mise en place and ergonomics, to AI-powered platforms like Nutrium and Edamam that personalize nutrition-based menu planning, technology is enriching traditional pedagogy. Tools like IBM's Chef Watson push boundaries further, guiding

students in crafting experimental, data-driven recipes.

Globally, leading institutes are embracing AI. In India, IICA is taking strides by introducing AI-assisted learning for theory, costing, and inventory simulation. Smart kitchen labs equipped with sensors and voice assistants mirror real-world kitchens. Experimental tools even provide real-time feedback on presentation, ingredient use, and sustainability.

The benefits are vast—personalized learning journeys, operational intelligence, enhanced creativity, and global awareness. AI nurtures tech-savvy chefs ready for modern industry demands.

To fully harness this potential, we must modernize curricula to include AI, sustainability, and digital fluency; forge partnerships with tech and hospitality leaders; and empower faculty with ongoing training.

Ultimately, AI won't replace the heart of cooking—the seasoning guided by instinct, the emotion behind a dish. But it will serve as a powerful sous-chef: precise, consistent,

and globally informed. At IICA, we aim to shape chefs who balance tradition with technology—where heritage meets tomorrow.

Empowering culinary futures with *intelligence, innovation, and imagination*.



ADMISSIONS OPEN | JAN 2026



PROFESSIONAL
COURSES IN
**Bakery & Patisserie
and Culinary Arts**

SKILL ENHANCEMENT
COURSES FOR
**Entrepreneurs
& Professionals**

ENROLL TODAY!

**1800-843-2433
www.chefiica.com**

Flavours Without Borders

How Culinary Diplomacy Shapes Global Citizens at IICA



At the International Institute of Culinary Arts (IICA), we've always believed that food is more than sustenance—it's a powerful cultural currency. It tells stories, builds bridges, and fosters understanding between communities and nations. In today's interconnected world, chefs must be more than skilled professionals—they must be storytellers, ambassadors, and global citizens. That is the vision we champion through our ever-growing engagement with the international diplomatic community in India.

Over the years, IICA has evolved into a vibrant platform where culinary diplomacy thrives. This journey was most recently celebrated through our partnership with

the Economic and Commercial Office of the Embassy of Spain, with whom we signed an MoU in 2023 to introduce the *ICEX Spanish Pantry Program* in India. Through this initiative, our students gain direct exposure to Spanish gastronomy, ingredients like saffron, Manchego cheese, olive oil, and ham, and the rich traditions behind them—all from the lens of Spain's finest experts.

Similarly, our MoU with BSI Learning, Australia, signed at the Australian High Commission, is a shining example of Indo-Australian collaboration in the skill development space. Together, we aim to create globally relevant educational pathways that recognize and enhance the



Arjun Singh Datta
MD & COO
IICA New Delhi



talents of Indian culinary students. This MoU gives an exclusive opportunity to students of IICA to gain Australian Qualifications in India.



Beyond formal agreements, I've had the honour of personally representing IICA at several prestigious diplomatic events. From being invited by H.E. Mr. Hiroshi Suzuki, Ambassador of Japan to India, to attend the *Japanese Food Festival*, to participating in exclusive cultural occasions such as the *Indian Cuisine & Sake Pairing Evening* and *The Birthday Celebrations of His Majesty the Emperor of Japan*, our interactions with the Japanese Embassy have been both meaningful and consistent.

Our long-standing friendship with the Embassy of Italy has also brought many enriching moments. IICA has proudly hosted the *World Week of Italian Cuisine* in both 2023 and 2024, featuring culinary stars like Chef Simone Fortunato and Michelin-starred Chef Mattia Bianchi.



During the 2024 edition, we were especially honoured to welcome H.E. Mr. Antonio Bartoli, Ambassador of Italy to India, to our institute—an affirmation of the value we place on cross-cultural exchange through cuisine.



The Australian High Commission has continually recognised our efforts in culinary education. I have had the privilege of being invited twice as a speaker at the *Australia-India Industry Skills Partnership* forum, sharing insights on “Partnerships in Practice,” alongside other leaders driving bilateral success in education and training.

We also remain actively engaged with the embassies of Peru, Brazil, Thailand, and many others, often co-hosting culinary events and workshops that introduce students to global ingredients, traditions, and innovations.

These experiences are more than symbolic. They transform how our students see the world. They realise that food is not just cooked—it is curated, respected, and shared as a medium for dialogue and connection.

At IICA, we are proud to be more than a culinary school. We are a global platform that shapes chefs who not only master techniques, but also embrace the responsibility of becoming ambassadors of culture, peace, and progress—one plate at a time.



How IICA Prepares Students for Culinary Competitions



Chef Sumit Gupta
Executive Chef
IICA New Delhi

The International Institute of Culinary Arts (IICA) is committed to nurturing future culinary leaders by providing a learning environment that blends academic excellence with real-world exposure. As a culinary and bakery-focused institute, we actively encourage and enroll our students in various culinary competitions, giving them the opportunity to showcase their talent, build self-confidence, and develop the ability to perform under competitive pressure.

At IICA, every step of academic training is aligned with competition standards. Students are thoroughly taught essential skills such as menu planning, kitchen work plans, mise en place, workstation setup, portion control, colour coordination,

garnishing techniques, and food plating. These aspects are critical in competitions and are ingrained in our daily teaching methods.

Each practical session starts with a menu briefing and a time plan discussion, mimicking the structure of a competition. Under faculty supervision, students execute their dishes within the allotted time, focusing on precision, hygiene, and presentation. Post-preparation, the dishes are evaluated by the Executive Chef, followed by a detailed debriefing session where constructive feedback is shared to identify strengths and areas of improvement.

What sets IICA apart is our commitment to staying updated with international

Recent Achievements of IICA Students

Competition Name	Gold	Silver	Bronze
Culinary Art India 2025	2	1	2
Incredible Chef Challenge 2024	1	1	1
Culinary Art India 2024	3	1	3

standards. Our faculty members were recently sent to the WACS (World Association of Chefs' Societies) Congress, where they gained valuable exposure to global culinary competition benchmarks. This knowledge is now passed on to our students, preparing them to meet and exceed world-class expectations.

This structured and competitive training approach has led to consistent success in renowned culinary contests. Our students have won several awards, reinforcing our belief in holistic and industry-ready culinary education.



Latest Trends and Techniques in Baking and Patisserie.



Baking and Pâtisserie have evolved rapidly in recent years, driven by innovation, health consciousness, and technology. Social media has accelerated these trends, giving both professionals and home bakers opportunities to create and experiment.

Artisanal craftsmanship is making a strong comeback, with bakers reviving traditional fermentation methods like sourdough to enhance flavor and digestibility. At the same time, demand for gluten-free, vegan, and low-sugar options is growing, leading to the use of almond flour, aquafaba, and natural sweeteners such as stevia and coconut sugar. IICA actively curates vegan, gluten-free, and low-sugar menus to meet these needs.

Aesthetic presentation now takes center stage. Bold colors, geometric designs, and mirror glazes are popular, while Japanese and Korean influences—mochi, matcha, milk bread—blend Eastern flavors with Western techniques. IICA highlights this fusion through desserts like mango matcha cake, entremets, and Indian breads.

Technological advancements are reshaping baking. Tools like temperature-controlled mixers and 3D food printers enable precision and creativity. Molecular gastronomy techniques—spherification, smoke infusions, edible foams—are also gaining ground, with IICA training students in skills such as yogurt spheres and smoked creams.

Sustainability is a key focus. Bakeries reduce waste by reusing ingredients—turning bread into puddings, using local organic produce, and adopting biodegradable packaging. IICA promotes composting and reusing ingredients to minimize waste.

In conclusion, baking and pâtisserie today blend tradition with innovation. As consumer preferences evolve, so do techniques and trends, offering endless opportunities for professionals and enthusiasts alike. Professional training at institutions like IICA further refines these skills.



Chef Romi Micka
Faculty, Bakery & Patisserie
IICA New Delhi

Behind the Scenes at Le Meridien

A Real-World Luxury Hotel Experience for IICA's First-Year Students



KITCHEN VISIT TO LE MERIDIEN, NEW DELHI

At IICA, we believe in preparing our students not just for the kitchen — but for the real world of professional culinary excellence. Recently, our first-year students had the incredible opportunity to step behind the scenes of one of Delhi's premier five-star hotels — Le Meridien.

This immersive field visit offered students a first-hand look at the workings of a luxury hotel kitchen, including the energy, precision, and team coordination that goes into delivering a seamless dining experience. From bustling prep areas to plated perfection at the pass, students witnessed what it truly takes to run a high-functioning kitchen at an international standard.



LEARNING FROM THE BEST

key highlights

● Kitchen Tour

Students explored various sections of the hotel's culinary operation — from bakery and garde manger to hot kitchen and banqueting.

● Live Observations

Watching the live, synchronized workflow of professional chefs gave students a new appreciation for the discipline and collaboration needed in hospitality.

● Interactive Q&A Session

The team at Le Meridien generously shared their knowledge, answered questions, and offered career insights — empowering our students with advice rooted in real experience.

“It was inspiring to see everything we learn in class applied at such a high level in a real setting.”

— Tarun

Bakery & Patisserie — Feb 2025

“The team was so welcoming and open to our questions — it made us even more excited about our future careers.”

— Mehar Kaur

Bakery & Patisserie — Feb 2025



CHEF DEVINDER KUMAR ADDRESSING IICA STUDENTS



LEARNING THE BEST INDUSTRY STANDARDS

From Classroom to Kitchen Brigade

Visits like these are an integral part of the IICA experience, bridging theory with practice, and exposing students to the diverse career paths the culinary world offers. Our sincere thanks to the Le Meridien team for their warm hospitality, professionalism, and mentorship.

This is just the beginning of our students' journey. Many more kitchens, cultures, and career-defining moments await!

IICA Students Shine at Aahar 2025

A Celebration of Culinary Excellence and Rising Talent



VICTORIOUS IICA STUDENTS WITH THEIR MEDALS

New Delhi, March 2025 — The International Institute of Culinary Arts (IICA), New Delhi, proudly celebrates the remarkable achievements of its students at the prestigious AAHAR 2025 Culinary Competition, held at Bharat Mandapam, New Delhi from March 4–8.

In an intense showcase of skill, creativity, and kitchen mastery, IICA students secured five top honors, including:



Sarjam Baskey
Sonthuimi Khapudang



Sanskrit Singh



Sachin Chauhan
Aryan Massey

Their stellar performance in the Live Cooking (Student/Apprentice) Category brought pride not only to the institute but also highlighted IICA's commitment to cultivating globally competitive culinary professionals.

A Stage for India's Brightest Culinary Talent.

AAHAR is India's largest international food and hospitality fair, attracting top industry names and rising talents from across the country. The 2025 edition saw participation from leading institutes including:

- Le Cordon Bleu (G.D. Goenka)
- UAI Global
- IICA New Delhi
- FHRAI-IHM
- Banarsidas Chandiwalla Institute of Hotel Management
- Institute of Bakery and Culinary Arts

Competitors were judged by a distinguished panel of culinary masters:

- **Chef Davinder Kumar**
President, Indian Culinary Forum
- **Chef Billy Lee Chan Hoong**
Deputy President, Penang Chefs Association, Malaysia
- **Chef Vivek Saggar**
General Secretary, Indian Culinary Forum
- **Chef Arvind Rai**
Organising Secretary, Indian Culinary Forum



Aam Ki Kachori — Award-winning dish by Aryan Massey



Raw Banana Kabba with Coconut and Tamarind Sauce — Award-winning dish by Sonthuimi Khapudang

Each dish was evaluated for technical execution, creativity, presentation, and innovation — and IICA students delivered with confidence and precision.

These victories are more than medals — they are milestones that reaffirm IICA's vision of producing world-class culinary professionals who lead with skill, creativity, and confidence.

Congratulations to all the winners and heartfelt thanks to our dedicated faculty, mentors, and supporters who made this achievement possible.



THE GROUP PHOTOGRAPH

A Landmark Celebration

IICA's 39th Convocation Marks 20 Years of Culinary Excellence

“Culinary Leadership through Mentorship and Values” – a theme that defined the future while honoring the legacy.



Scan to see the video of the workshop on our



channel

April 3, 2025, was more than just a date on the calendar — it was a defining moment in the history of the International Institute of Culinary Arts (IICA), New Delhi. Hosted at the elegant Holiday Inn, Aerocity, the 39th Bi-Annual Convocation was a grand celebration of achievement, growth, and global vision. It was a tribute to IICA's 20-year journey as a pioneer in culinary education and a symbol of its continuous evolution.

This year's convocation was doubly special, as it proudly introduced the first graduating batch of students receiving internationally acclaimed Australian certifications through our partnership with BSI Learning, Australia. This historic step affirms IICA's commitment to delivering world-class, globally relevant culinary education right here in India.

A Stage Illuminated by Icons

The evening saw the convergence of wisdom, inspiration, and celebration. Esteemed guests from the hospitality industry graced the stage, offering powerful insights and heartfelt messages to the graduating class. Among them were:

Dr. Nakul Anand, Former Executive Director, ITC Hotels

Chef Suvir Saran, Michelin-Starred Chef & Author

Chef Davinder Kumar, Executive Chef & VP, Le Meridien

Chef Sudhir Sibal, Executive Board Member, IFCA

Chef Veena Arora, Thai Cuisine Specialist, The Imperial

Ms. Kala Philips, CEO, BSI Learning, Australia

Ms. Masami Oota, First Secretary, Embassy of Japan

Their addresses emphasized discipline, adaptability, integrity, and mentorship—qualities that every aspiring professional must embrace. Dr. Anand's quote, “Winners find solutions in every problem; losers find problems in every solution,” resonated deeply with the audience, setting the tone for the evening.



Celebrating Student Achievement and Alumni Bonds

The convocation honored exceptional student achievements through two prestigious awards:

Mr. Devesh Singh

VIVEK SINGH DATTA ACADEMIC EXCELLENCE AWARD

Ms. Puneet Kaur

DIVYA JYOTI ACADEMIC EXCELLENCE AWARD

Messages from alumni Chef Shresth Khanna and Chef Vardaan Marwah reflected the enduring connection between IICA and its graduates, reinforcing the impact of IICA's mentorship-driven ecosystem.



CHEF VIRENDER SINGH DATTA

A Thought-Provoking Dialogue on Mentorship

The event also hosted a compelling panel discussion on “*Mentoring Culinary Institute Students by Hospitality Industry Professionals.*” Moderated by Mr. Arjun S. Datta, MD & COO of IICA, the panel included top industry voices from IHG, Le Meridien, and celebrated chefs. The dialogue explored the evolving balance between tradition and technology, the role of communication, and the irreplaceable value of mentorship in shaping a student's culinary journey.

Honoring the Pillars of IICA

A heartwarming tribute was paid to Mrs. Alka Datta, Co-founder of IICA, recognizing her relentless passion and commitment since the institute's inception. The event culminated with closing remarks by Mr. Virender Singh Datta, Chairman & Founder, and Mr. Arjun Singh Datta, MD & COO, who reaffirmed IICA's vision for growth and excellence—including plans for new franchise expansions in Kerala and Assam.



BSI GRADUATES

Looking Ahead: New Dreams, New Destinations

As the celebration concluded with cake-cutting, group photographs, and high tea, the atmosphere was filled with pride, gratitude, and ambition. The graduating students, now equipped with international credentials and a value-driven mindset, are ready to take on global culinary landscapes with confidence and creativity.

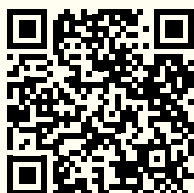
To our graduates: You arrived with dreams; you leave with direction. May your journey ahead be seasoned with integrity, innovation, and inspiration.



DWPS STUDENTS AT IICA HAUZ KHAS CAMPUS

Pasta & Passion

DWPS Students Get a Taste of Culinary Life at IICA.



Scan
to see the video of
the workshop on our
 channel

A Day of Dough, Discovery, and Delicious Moments

The kitchens at IICA were filled with excitement, laughter, and the rich aroma of fresh pasta, as we welcomed the enthusiastic students of Delhi World Public School, Noida Extension for a hands-on pasta-making workshop like no other.

What started with flour and curiosity soon turned into a vibrant culinary journey. Under the guidance of IICA's expert Executive chef Sumit and Sr Sous Chef Pradeep, students kneaded, rolled, stirred — and most importantly, smiled their way through the process of making pasta from scratch. From shaping tagliatelle to plating the perfect dish with garnish, the students not only learned new techniques but embraced the art and joy of cooking.

This wasn't just a class. It was an experience designed to offer a true glimpse into the life of a chef. For many, it was their first time working in a professional kitchen environment — and they absolutely nailed it!

The workshop was tailored to be both educational and immersive, blending fun with foundational culinary learning. It helped young participants explore the discipline, creativity, and teamwork that define a culinary career.

The feedback from the students and teachers was heartening — praising not just the learning outcomes, but also the warm, professional environment that made every participant feel like a future chef.

Location: IICA, Hauz Khas Campus

Date: 3rd May, 2025

With workshops like these, IICA continues to ignite culinary curiosity among young learners, offering them opportunities to explore their passion early, and perhaps, take their first steps toward a career in the world of food.



IICA BIRTHDAYS

BIRTHDAY PARTIES AT IICA.

IICA Birthdays turn the kitchen into the party — where kids whisk, bake, laugh, and leave with more than just cake.



IICA at the WorldChefs Congress & Expo 2024, Singapore



The 40th Worldchefs Congress & Expo 2024 was held in Singapore from October 20 to 25, bringing together thousands of chefs, culinary professionals, and industry leaders from over 70 countries. After 34 years, the global culinary community returned to Singapore for this landmark event, co-hosted by the World Association of Chefs' Societies (Worldchefs), Singapore Chefs' Association, and FHA-HoReCa.

This year's theme, "Culinary Horizons – Designing Our Future," focused on sustainability, innovation, and the evolving role of chefs in shaping the global food ecosystem. The six-day program featured keynote sessions, expert panels, culinary demonstrations, and the prestigious Global Chefs Challenge Finals held across four categories, including the debut of the Global Vegan Chefs Challenge.

Representing the International Institute of Culinary Arts (IICA), New Delhi, were Mr. Arjun Datta, Managing Director & COO; Mr. Virender Singh Datta, Founder & Chairman; Chef Sumit, Executive Chef; and Chef Dharmendra, Pastry Chef. The IICA team actively participated in key sessions, explored global culinary trends, and engaged with professionals from across the world.

A major highlight of the event was the Bill Gallagher Young Chefs Forum, which focused on mentoring future chefs through competitions, interactive workshops, and international networking opportunities. The congress also showcased innovations in kitchen technology, mental wellness in hospitality, and plant-based gastronomy.

The presence of IICA at this global platform underscores its commitment to excellence, industry leadership, and staying ahead of emerging trends in culinary education. The insights gained will further strengthen IICA's vision to nurture globally competent culinary professionals.



IICA WINS THE BEST CULINARY SCHOOL OF THE YEAR AWARD

Best Culinary School of the Year

IICA Wins Big at the Food Connoisseurs India Awards 2025



TEAM IICA WITH THE AWARD

The International Institute of Culinary Arts (IICA), New Delhi, has once again set a benchmark in professional culinary education by being awarded the prestigious title of “Best Culinary School of the Year” at the 9th Food Connoisseurs India Awards 2025 – National Edition. The event was held on 31st July 2025 at The Leela Ambience Convention Hotel, Delhi.

The award was presented by two iconic figures of the Indian culinary world — Chef Ajay Chopra, the first Indian chef to host MasterChef India Season 1 & 2, and Chef Harpal Singh Sokhi, the much-loved host of Turban Tadka. Both applauded IICA for its excellence, innovation, and dedication to shaping the future of culinary arts in India.

Representing IICA on this proud occasion were Mr. Arjun Singh Datta (Managing Director & COO), Chef Sumit Gupta (Executive Chef), Chef Pradeep (Senior Sous Chef), and Chef Romi (Faculty, Bakery & Patisserie). The award was celebrated in the presence of Mr. Virender Singh Datta, Founder & Chairman of IICA, a veteran in the hospitality industry and mentor to countless professionals.

“This recognition is a testament to our unwavering commitment to global standards in culinary education. We dedicate it to our students, faculty, and the IICA family,” said Mr. Arjun Singh Datta.

With over two decades of excellence, IICA continues to lead culinary education in India, blending tradition, modern gastronomy, and international exposure to create world-class chefs.

1. IICA & IHG® Academy Join Hands



We are pleased to announce that the International Institute of Culinary Arts (IICA), New Delhi, has signed a Memorandum of Understanding (MoU) with Holiday Inn New Delhi International Airport – An IHG® Hotel, granting IICA the prestigious status of an IHG Academy®.

The MoU was signed on September 13, 2023, by Mr. Arjun S. Datta – Managing Director & COO, IICA, and Mr. Amit Rana – General Manager, Holiday Inn New Delhi International Airport, in the presence of Chef Sumit Sabharwal – Executive Chef, Mr. Mukesh Kumar – Director of Human Resources, Mr. Aviral Shukla – Learning & Quality Manager, and Ms. Kuhoo Chauhan – Head – Marketing & Sales, IICA.

The MoU aims to synergize the professional capabilities of IICA and IHG (InterContinental Hotels Group) in capacity building, education, research, and consulting in the domain of culinary arts. It also enables knowledge and resource exchange between the two institutions for research, training, and consulting.

“We are thrilled to work closer with Holiday Inn New Delhi International Airport and other IHG Hotels. This partnership will foster knowledge sharing, create higher employment opportunities for IICA alumni, and help bridge the gap between the industry and institutes,” said Arjun S. Datta.

IHG Academy® is a global program by InterContinental Hotels Group that provides opportunities for local people to develop skills and improve employability in hospitality. As an IHG Academy, IICA students gain access to internships, industrial visits, and corporate recruitment programs, along with other developmental initiatives.

IICA is India’s premier culinary institute and the country’s first to be accredited by the World Association of Chefs Societies (WACS). It offers courses such as the Advanced Diploma in Culinary Arts, Diploma in Bakery & Patisserie, and Hobby Chef Courses. Over the past 18 years, IICA has trained more than 2800 students, many of whom are employed in leading establishments or run their own ventures.

In addition, IICA is the preferred culinary knowledge partner to multinational companies and embassies, supporting initiatives such as cuisine promotions, R&D, culinary master classes, product development, endorsements, and large-scale demonstrations.

The MoU with IHG will give students opportunities to learn directly from industry experts, gain hands-on experience, and develop the skills needed to succeed in their careers. We are excited about this partnership and look forward to working closely with Holiday Inn New Delhi International Airport to provide our students with the best possible training.

Learning Beyond Borders.

Global Collaboration with **bsi learning** AUSTRALIA Enhances Culinary Education at IICA



At IICA, we believe that culinary education should not only sharpen skills in the kitchen but also expand minds beyond it. In a recent step toward this vision, we were honoured to host Jo Turner, a distinguished faculty member and subject matter expert from BSI Learning, Australia.

Jo Turner conducted a series of insightful sessions at our Hauz Khas campus, focusing on the management and leadership aspects of the culinary and hospitality industry. Her teachings offered students a new perspective — one that blends culinary artistry with strategic thinking and real-world business knowledge.

Elevating Learning Through Global Insight

Jo's sessions brought the classroom to life, encouraging interactive discussions around:

- Leadership in hospitality
- Team dynamics and management best practices
- Career planning and global opportunities in culinary arts

These experiences not only gave students practical tools for professional growth but also inspired them to think like future leaders, not just future chefs.

“Global exposure like this expands our horizons. Jo's sessions were both insightful and empowering,” shared by Adam Shamnad, student of ADCA, July 2024 Batch.

This collaboration was made possible through IICA's ongoing partnership with BSI Learning, a renowned Australian training organisation that shares our commitment to excellence in hospitality and education. Special thanks to CEO Kala Phillips and the entire BSI team for their continued support in shaping the next generation of culinary professionals.

The IICA Commitment to Global Education

This visit is another proud moment in IICA's mission to offer globally connected, industry-driven education.

To Jo Turner, thank you for inspiring our students and helping them dream bigger. Your impact will stay with them far beyond the classroom.



Scan
to see the video of
the session on our



page



Yakitori



Pecan Salsa



A Nutty Affair with Chef Andy Chapman

US Pecans Masterclass Ignites Culinary Creativity at IICA

What Made the Masterclass Special?

● Live Demonstration

Chef Andy demonstrated innovative recipes using pecans, sharing technical tips and professional plating techniques.

● Culinary Inspiration

With every step, he encouraged students to think beyond the recipe — focusing on creativity, balance, and ingredient integrity.

● Interactive Q&A

Students engaged directly with the chef, asking questions about global food trends, ingredient sourcing, and professional best practices.

● Career Motivation

His passion was infectious — reminding every aspiring chef in the room why they chose the culinary path.

On 5th December 2024, the kitchen at IICA, Hauz Khas Campus, buzzed with energy, innovation, and irresistible aromas as we hosted a special masterclass on US Pecans with none other than Chef Andy Chapman — an internationally renowned culinary expert known for his creativity and charisma.

More than just a session, it was an immersive experience where students got up-close with the art of working with one of the most versatile ingredients in the world — the pecan. From indulgent desserts to elegant savory applications, pecans were the star of the show, and Chef Andy made sure every dish had a story to tell.

Masterclasses That Matter

At IICA, our mission goes beyond traditional learning. Workshops like these are designed to offer global exposure, introduce students to specialty ingredients, and connect them with international mentors — experiences that shape confident, capable, and creative culinary professionals.

Our heartfelt thanks to Chef Andy Chapman and the US Pecans team for bringing this masterclass to life and igniting new levels of passion in our students.



Scan
to see the video of
the session on our



channel

“Learning from Chef Andy was more than a class — it was a glimpse into what it means to truly cook with heart and finesse.”

— Rishita Rana

Culinary Arts — Jan 2025



Adana Kebab

For young chefs, connecting with global culinary traditions is just as important as mastering local techniques. This session added tremendous value to their perspective as future professionals.

— Chef Sumit Gupta
Executive Chef, IICA

A Taste of Tradition: Turkish Masterclass at IICA

Chef Gökhan Eser Kesen Brings Ottoman Culinary Heritage to Life

At IICA, learning knows no boundaries — and neither does flavor. In a celebration of global gastronomy, we were privileged to host Chef Gökhan Eser Kesen, a distinguished 8th-generation chef of Ottoman Empire cuisine, for an unforgettable masterclass on authentic Turkish cooking.

Held at our Hauz Khas campus, this interactive session offered students a rare opportunity to dive deep into the culinary soul of Turkey — blending hands-on techniques with rich storytelling, tradition, and culture. At the heart of the workshop was the preparation of the legendary Adana Kabab — a dish steeped in heritage and famed for its bold flavor and precision in preparation.

Highlights of the Masterclass.

● Authenticity at its Best

Students learned the traditional method of making Adana Kabab — from meat selection to skewering, grilling, and presentation — directly from a Turkish master.

● Cultural Immersion

Chef Gökhan shared the historical roots of Ottoman cuisine, giving students context beyond recipes, and highlighting how food tells the story of a civilization.

● Hands-On Learning

True to IICA's immersive teaching style, the session encouraged students to roll up their sleeves and experience the process — learning through doing, tasting, and refining.



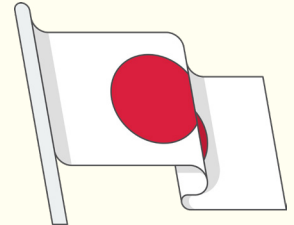
Scan
to see the video of
the session on our



channel

IICA ALUMNUS SHINES GLOBALLY

Vishad Singh Selected for Prestigious Culinary Training in Japan



From Delhi to Kyoto — a journey of passion, discipline, and global recognition.

We are proud to announce a landmark moment for IICA, New Delhi. Vishad Singh, a graduate of our 2-Year Full-Time Culinary Program (Class of 2023), has been selected for a prestigious fully-funded culinary training program in Japan, offered by the Ministry of Agriculture, Forestry and Fisheries (MAFF), Japan, in collaboration with the Taiwa Culinary Institute.

Out of countless international applicants, Vishad stood out and secured a coveted spot — becoming the only participant chosen to train at the Michelin-starred Kinobu Restaurant in Kyoto. Kinobu is revered globally for its mastery in kaiseki cuisine, making this an extraordinary achievement and a once-in-a-lifetime opportunity.

From Engineer to Chef: A Journey of Courage and Commitment

Vishad's story is truly inspiring. A mechanical engineering graduate, he courageously switched paths to pursue his dream of becoming a chef — a dream nurtured and refined at IICA. His dedication, combined with the rigorous, globally relevant training at IICA, laid the foundation for this incredible milestone.

A Gateway to Authentic Japanese Culinary Arts

The program includes:

- **Classroom training at Taiwa Culinary Institute**
- **Hands-on experience at a renowned Japanese restaurant**
- **Immersive exposure to Japan's culinary heritage and kitchen philosophy**

Vishad's placement at Kinobu not only offers him world-class mentorship but also represents IICA's growing global reach and commitment to offering students real international platforms.

“We are incredibly proud of Vishad. His journey reflects the very spirit of IICA — excellence, passion, and international opportunity.”

— Arjun S Datta
MD & COO, IICA



Plum Frangipane Tart

Ingredients.

for the tart. [8-inch]

Unsalted Butter	100 gm
Icing Sugar	50 gm
Refined Flour	150 gm
Vanilla Essence	¼ tsp
Eggs	20 gm

for the plum frangipane.

Unsalted Butter	85 gm
Almond Flour	100 gm
Salt	¼ tsp
Sugar	96 gm
Refined Flour	23 gm
Eggs	1-piece
Vanilla Extract	¼ tsp
Fresh Plums	3-medium

for the garnish.

Heavy Whipping Cream	50 gm
Vanilla Extract	¼ tsp
Sugar	20 gm
Fresh Plums	3-medium
White Chocolate Garnish	(Optional)

Preperation.

| the tart.

1. Whisk butter and icing sugar together till light and fluffy.
2. Once the butter and sugar cream properly, add flour while mixing continuously.
3. Add the egg and vanilla essence and use a silicone spatula to combine to form dough.
4. Keep the ready dough in the refrigerator covered properly in cling wrap for at least half an hour.
5. Roll the sweet paste flat to the thickness of 3-4 mm.
6. Line the tart mould with the pastry.
7. To bake the tarts, dock the pastry so the steam can escape and blind bake.
8. Now cook the tart in a preheated oven at 180°C for 10 minutes till pale from the centre and lightly golden from the sides.
9. De-mold the tarts as soon as they are out of the oven.
10. Put them on the wire rack to cool down.

| the frangipane.

1. In a bowl, beat together the butter, sugar, and salt until pale and fluffy, about 1 minute on medium speed.
2. Stir in the flours, egg and vanilla. Mix until just combined and add diced fresh plums.
3. Use the frangipane to fill the baked tart shell pipe. Bake the frangipane at 180 C for 5 minutes or until it's golden brown and smells nutty.
4. Remove and leave it to cool.

| the garnish.

1. Whip cream, vanilla & sugar 1 together till stiff peaks to get the Chantilly together.
2. Cut the plums into segments and use for garnish.



Scan to see the video of the recipe on our



channel



| Plum Frangipane Tart.

Chicken Cordon Bleu

Ingredients.

for the chicken roll.

Chicken breast (<i>boneless</i>)	2 nos
Cooked ham or bacon	4 slices
Cheese slices (<i>Emmental/Mozzarella/Swiss</i>)	4 slices
Salt	to taste
Crushed black pepper	to taste
English mustard	1 tsp (<i>optional</i>)

for the crumbing.

Refined flour	½ cup
Egg	2 nos (<i>beaten</i>)
Breadcrumbs (<i>panko preferred</i>)	1 cup
Seasoning [<i>paprika/ parsley/garlic powder</i>] (<i>optional</i>)	1 tsp

for frying. (*if using*)

Oil for deep or shallow frying

Preperation.

1. Butterfly the chicken breasts, then gently pound using a meat mallet between cling wrap until about 1 cm thick.
2. Season both sides with salt and black pepper. Spread a thin layer of mustard if using.
3. Place 1–2 slices of ham and cheese over each breast. Roll tightly into a roulade and secure with toothpicks or cling wrap. Chill for 10–15 minutes to firm.
4. Coating process:
5. Dredge the chilled roulades in flour — dip in beaten egg — coat in breadcrumbs evenly.
6. Optional: Repeat egg and breadcrumb step for extra crunch.

Cooking Method.

Pan Fry Method (*traditional method*)

1. Heat oil in a deep pan to 170–180°C.
2. Fry chicken rolls 4–5 minutes each side until golden brown.
3. Finish in a preheated oven at 180°C for 8–10 minutes if needed, to ensure internal cooking.
4. Rest for 5 minutes, slice, and serve.

Bake Method (*healthy method*)

1. Preheat oven to 200°C.
2. Place crumbed chicken rolls on a greased or lined tray.
3. Spray or brush lightly with oil.
4. Bake for 25–30 minutes until golden brown and fully cooked.
5. Rest, slice diagonally, and serve hot.

suggested accompaniments.

- *Dijon cream sauce or herb butter sauce*
- *Buttered vegetables or mashed potatoes*
- *Garden salad or sautéed greens*



Scan
to see the video of
the recipe on our



page



| Chicken Cordon Bleu.



International Institute of Culinary Arts, New Delhi

Sharing Knowledge, Building Happiness

*"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.

This is IICA.
1800-843-2433
www.chefiica.com



facebook.com/chefiica



iicanewdelhi

IICA New Delhi
Daryacha,
39, Hauz Khas Village Road,
New Delhi

☎ 011-26850817 📞 8447728601

✉ admissions@chefiica.com



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





International Institute of Culinary Arts, New Delhi

Sharing Knowledge, Building Happiness

— EST. 2005 —



@chefiica



@iica_newdelhi



@chefiica

1800-843-2433
www.chefiica.com