



# IICCM

SHAPE YOUR CAREER WITH US!

Join Now

## Advanced Diploma in Culinary Arts



Call Us Now For Service  
**+91 9175395121**



### Learn 500+ Recipes

International Cuisines along with Bakery & Patisserie



### 80% Practical, 20% Theory

Industry friendly curriculum with Maximum Hands on Training



### Weekly Project Presentations

Culinary / Cuisine based project presentations



### Monthly Mock Interviews

Actual employer interview practice sessions



### 100% Placements Guarantee with Written Agreement

Placements guarantee at the time of seat reservation



### Placements in Premium 4\*/5\* Hotels in Dubai

all Placements in 4\*/5\* Hotels in UAE / Middle East



### Personality Development & Communications Skills

Dedicated Weekly sessions for Personality Development & Communications Skills



### Experienced Chef Trainers (Industry Experience)

Highly experienced chef trainers with industry experience, (Average 15+ Years of Experience)

+91 9175395121

[www.iiccm.in](http://www.iiccm.in)

[inquiry@iiccm.in](mailto:inquiry@iiccm.in)

# Advanced Diploma in Culinary Arts (2 Years)

## Eligibility Criteria :

- Minimum 12th Pass, Graduates May Apply
- Excellent English Communication Skill
- Age Should be in Between 17 to 28

## Why Advanced Diploma in Culinary Arts ?

The Advanced Diploma in Culinary Arts is the most sought-after program at our institution, loved by students for its comprehensive curriculum and hands-on learning experience. This program includes over 520 offline recipes, covering a wide range of International Cuisines as well as Bakery and Patisserie techniques. Upon completion, students will receive multiple qualifications from City & Guilds UK and from UGC recognized state government university. Our commitment to our students goes beyond just providing them with a top-notch education, as we also guarantee career placements in premium 4\*/5\* hotels in India & Abroad. Ensuring that our students have a bright future ahead in the culinary industry. With a perfect blend of theoretical knowledge and practical skills, our Advanced Diploma in Culinary Arts is the ultimate choice for aspiring chefs seeking a successful career in the food industry.

## Why Choose IICCM ?

Our curriculum is carefully crafted and designed by experienced chefs who have dedicated over 20 years of their lives working in top hotels & hospitality organizations. This means that our curriculum is tailored to provide students with hands-on training and real-world experience that is relevant to the industry. As a part of our curriculum, we have a mandatory one-year industrial training program where students get the opportunity to gain actual floor experience in premium 4\*/5\* hotels in India and abroad. Our experienced chefs ensure that our curriculum stays updated with current industry trends and practices, preparing our students for successful careers in the hospitality industry.

## Why IICCM ?

### Project Presentations

Project presentations playing important role in culinary aspirants overall development and confidence boosting.

### Mock Interviews

Monthly mock interviews is unique idea implemented in IICCM curriculum to develop students as per exact industry requirements

### Personality Development

Personality development & Communications skills are mandatory requirements to groom culinary aspirants professionally,

### Guaranteed Placements

IICCM is known for its industry oriented curriculum and unmatched placements track record, All Our commitments comes along with written agreement. and 100% Placements guarantee with written agreement is our major commitment

# Multiple Qualifications / Certifications

1



## City & Guilds, London, UK

Level 2 : Diploma in Culinary Arts & Food Preparation,

Qualification acceptable by all reputed employers worldwide

2



Recognised Institute of  
**State Govt. University**  
Accredited A+ by NAAC

## State Gov. University

Advanced Diploma in Culinary Arts,  
(by KKSU, Ramtek, UGC Recognized  
State gov. University) (NAAC A+)

Qualification acceptable by all reputed employers worldwide

3



## City & Guilds, London, UK

Level 3 : Advanced Diploma in  
Culinary Arts & Food Preparation,

Qualification acceptable by all reputed employers worldwide

4



## Tourism & Hospitality Skill Council

Level 4 : Commis Chef Qualification,  
Level 5 : Demi Chef de Partie Qualification

Qualification acceptable by all reputed employers worldwide

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## IICCM Qualifications Are Well Recognized

At IICCM Institute of Culinary arts, we strongly believe that hands-on training is essential for becoming a successful chef, but we also recognize the value of formal qualifications. This is why our advanced diploma in culinary arts is highly regarded in the industry. Our culinary aspirants not only receive thorough practical training but also gain multiple recognized qualifications. These include a Level 2 Diploma and a Level 3 Advanced Diploma in Culinary Arts from City & Guilds UK, an Advanced Diploma in Culinary Arts from a UGC recognized state government university, as well as a Level 4 Commis Chef and a Level 5 Demi Chef de partie qualification from THSC - Tourism & Hospitality Skill Council, Government of India. This means that our students are not only equipped with the necessary skills and knowledge to excel in their careers, but they also hold qualifications that are recognized worldwide. At IICCM, we are committed to providing our students with the best of both worlds - practical experience and formal qualifications - to ensure their success in the competitive culinary industry.



# Learn International Cuisines Along with Bakery & Patisserie

The curriculum of IICCM Institute of culinary arts is highly comprehensive and inclusive, incorporating a wide range of globally renowned cuisines. Aspirants are trained in Indian cuisine, Oriental cuisines, Continental cuisines, Arabic cuisines, Mexican cuisine, and British cuisines. With a focus on providing students with a well-rounded education in the culinary arts, the institute offers training in over 500 internationally recognized recipe preparations. This not only equips students with the necessary skills to excel in their chosen field, but also exposes them to a diverse range of flavors and techniques from around the world. By incorporating such a diverse range of cuisines into our curriculum, IICCM ensures that our students are well-prepared to meet the demands of the constantly evolving global food industry. Moreover, this inclusive approach also promotes cultural exchange and appreciation among students, making them better-rounded chefs and individuals. Overall, the curriculum of IICCM Institute of culinary arts stands out for its comprehensive and diverse approach to culinary education.

## Why Choose Us ?



### Oriental / Asian Cuisines

Curriculum is well inclusive of all popular oriental cuisines, such as India, Chinese, Japanese, Thai & Indonesian.



### Arabic / Middle Eastern Cuisines

More focused on Lebanese and Turkish cuisines but all other popular Arabic recipes are well inclusive.



### Continental Cuisines

Curriculum is well inclusive of all popular European / Continental cuisines.



### Bakery & Patisserie

Bakery & Patisserie preparations, Get trained under professional patisserie chef trainer.

## Learn 520+ International Recipes

### Asian / Oriental Cuisines

- Indian Cuisine
- Japanese Cuisine
- Indonesian Cuisine
- Thai Cuisine
- Chinese Cuisine
- Afghanistani Cuisine
- Sri Lankan Cuisine
- Vietnamese Cuisine
- Malaysian Cuisine
- Burmese Cuisine

### Arabic / Middle Eastern

- Lebanon Cuisine
- Turkish Cuisine
- Egyptian Cuisine
- Jordanian Cuisine
- Saudi Cuisine
- Emirati Cuisine
- Moroccan Cuisine
- Syrian Cuisine
- North African Cuisine
- Iraqi Cuisine
- Yemeni Cuisine
- Irani Cuisine

### Continental / European

- German Cuisine
- Spanish Cuisine
- Italian Cuisine
- Greek Cuisine
- French Cuisine
- Dutch Cuisine
- Swiss Cuisine
- Russian Cuisine
- American & Mexican (Other International)
- British Cuisine (Other International)

### Bakery & Patisserie

- French Dessert
- Festive Preparations
- Hot & Cold Desserts
- Sugar Confections
- Chocolates & Bon-Bons
- Cookies, Pies & Tarts
- International Breads
- Cakes, Pastries
- Entremet & Petit Galetteau
- Viennoiserie (Croissant, Danish Pastries..etc)
- Eggless, Vegan & Gluten Free Breads
- Eggless, Vegan & Gluten Free Desserts

## Contact Us



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# IICCM

WWW.IICCM.IN 

## IN SECOND YEAR

### 100% PLACEMENTS GUARANTEE WITH WRITTEN AGREEMENT

## GUARANTEED CAREER PLACEMENTS IN DUBAI / UAE (MIDDLE EAST)

IICCM is responsible to arrange career internship / fulltime employment in UAE / Middle East on completion of initial 1.5 years of curriculum in India (12 Months Academics + 06 Months Internship)

### Facilities During Paid Internship / Full Time Employment in UAE



**Free Accommodation**  
Accommodation by Hotel



**Free Duty Meals / Food**  
Food Provided by Employer



**Monthly Stipend / Salary**  
800 - 1500 AED



**Free Transportation**  
Daily Hotel to Accommodation



### INTERNSHIP IN DUBAI / UAE IS CONVERTIBLE INTO FULL TIME EMPLOYMENT



Pune, Maharashtra. India  [inquiry@iiccm.in](mailto:inquiry@iiccm.in)

Call Us Now

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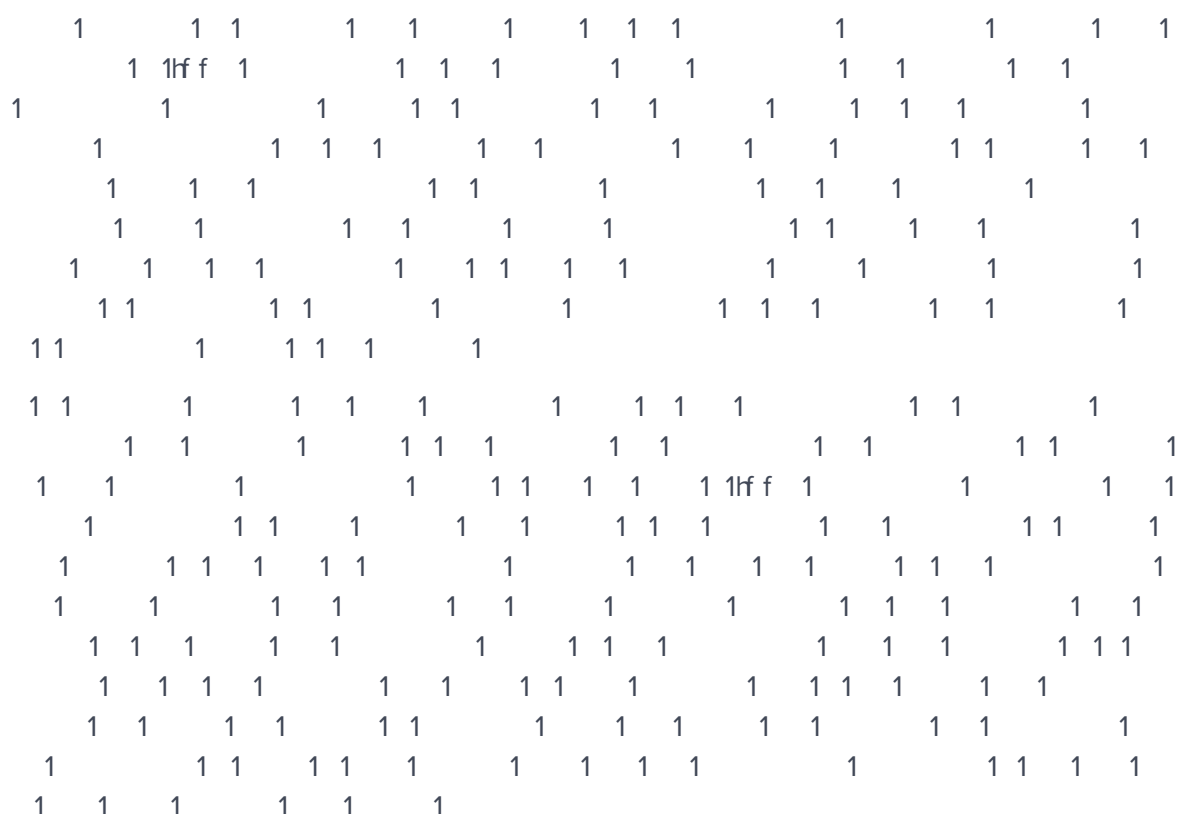


**Guaranteed Internship in Premium  
4\*/5\* Hotels in Dubai / UAE**



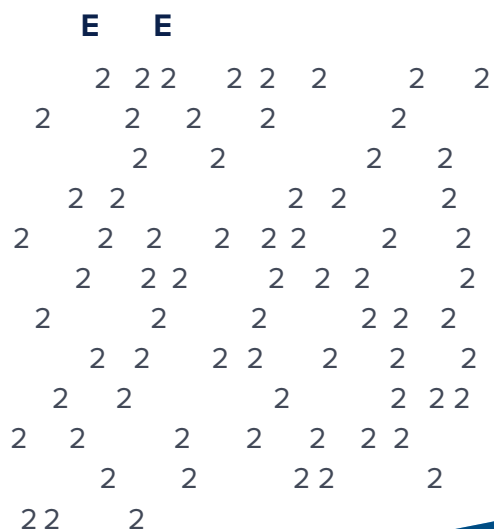
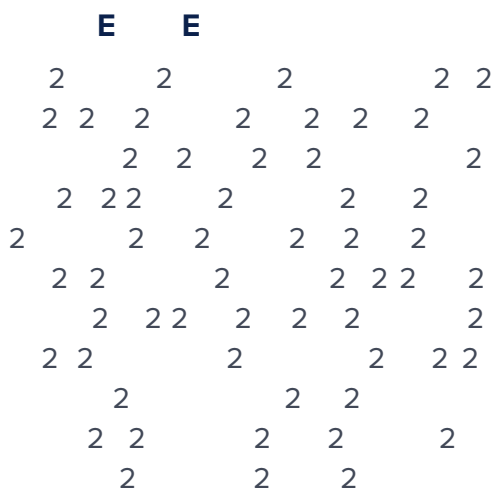
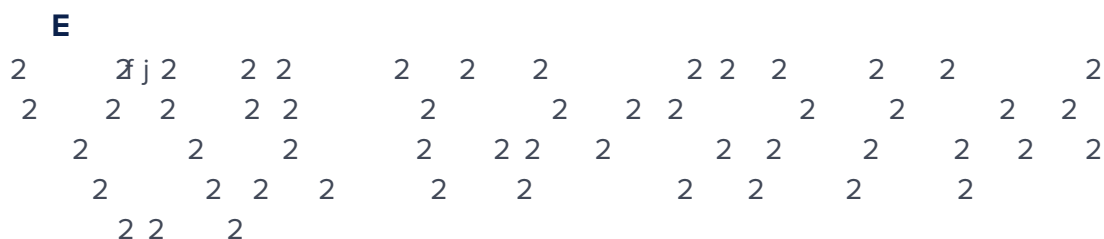
**Note:** Above 90% of the culinary internships are getting converted into full-time employment

## 100% CAREER PLACEMENTS GUARANTEE WITH WRITTEN AGREEMENT





# GATEWAY TO CANADA, EUROPE & CRUISE SHIP JOBS



## Chef Joy Dey



### HOD, CULINARY ARTS, EXECUTIVE CHEF

Chef Joy Dey is a highly experienced and skilled culinary professional, currently serving as the Head of Department for Culinary Arts at the IICCM Institute of Culinary Arts. With over 20 years of experience in the industry, Chef Joy has honed his skills working with renowned hotel brands such as Taj, Hilton, and Hyatt. He has also served as the Acting Executive Chef at Double Tree by Hilton and as a Sous Chef for Viking Cruises. His expertise in various cuisines and dedication to his craft have made him a sought-after chef in the hospitality industry. Additionally, Chef Joy has also shared his culinary talents at Amarone Restaurant in Scotland. His passion for food and commitment to excellence have made him a valuable asset to any team he works with.

## Chef Vicky Tugade

### SOUS CHEF

Over 24 years of domestic and international culinary experience in some of the most renowned hotel brands in the world. He has worked with the Westin, Le Meridian, Royal Orchid Hotels, Taj Group of Hotels, Marriott International and P&O Cruises USA. In his long and successful career, Chef Vicky has acquired a deep understanding of different cuisines and cooking techniques, enabling him to create unique and delicious dishes. In addition to his extensive culinary experience, Chef Vicky is also a good mentor, having managed different sizes of teams. He is an expert in food safety and sanitation, as well as menu planning and costing. He is an inspiring leader who has the ability to motivate others to achieve excellence in their craft.



## Chef Swapnil Jambhulkar

### SOUS CHEF



Chef Swapnil Jambhulkar is a highly skilled and experienced culinary professional, currently working as a senior culinary instructor at IICCM Institute of Culinary Arts. With over 15 years of experience in the culinary world, he brings a wealth of knowledge and expertise to his role. Chef Swapnil has honed his skills at some of the most renowned 5-star hotels, including the Taj group of Hotels and Dubai Marine Beach Resort. He has also worked at esteemed fine dining and casual dining establishments in the UAE such as Paul Restaurant by Azadea Group and Famous Dave's Restaurant by Tablez Food Company. His extensive experience and passion for cooking make him a valuable asset to the culinary industry, and our students at IICCM Institute are fortunate to learn from such a talented and accomplished chef.

Chef Trainers working at IICCM Culinary school are highly experienced and have worked with some of the most reputed national and international hotel brands. These trainers possess the capability to create new aspiring chefs out of students who are passionate about cooking. They help the students to convert their passion into a full time career by providing them with the right knowledge, guidance, and tools to become successful chefs. The trainers are also up to date with the latest trends in the food industry and provide students with modern techniques to make sure that they stay ahead in the highly competitive culinary world.



## Chef Arundhati Naniwadekar

### CULINARY INSTRUCTOR

Chef Arundhati Naniwadekar is an experienced chef with over ten years of experience in renowned group of hotels. She specializes in Indian and Continental cuisine and is currently employed as a culinary instructor at IICCM Culinary School Pune. Her prior work experience includes Merriott International, Punjab Grills, and Hilton Group of Hotels. Her expertise in the area has been instrumental in her successful career. Her vast knowledge in the culinary arts provide her students with the skills to become proficient chefs and to excel in every aspect of their profession. Chef Arundhati's passion and dedication for cooking has been a major driving factor for her success.

## Chef Vidya Anand

### BAKERY & PATISSERIE CHEF

Chef Vidya Anand is a Bakery and Patisserie chef with more than eight plus years of experience in the industry. She is currently working at IICCM Culinary School in Pune. Her past experience and exposure include working with the Oberoi Group of Hotels, Leela Group of Hotels, and Roseate House aerocity. With her dedication and passion for learning, she has achieved excellence in her field. Her knowledge of baking and patisserie techniques is impressive and she has been able to develop unique recipes for cakes, breads, pastries, and desserts. Her expertise in the field of baking and patisserie is evident in the way she presents her dishes. She is an asset to the culinary school and a role model for aspiring baking and patisserie chefs.



## Mrs. Zarina Motiwala

### PRINCIPAL



Mrs. Zarina Motiwala is the Principal of IICCM Institute of Culinary Arts Pune, with over 25 years of global experience in the domain of Personality Development and Communications Skills. She has been instrumental in helping her students to expand their interpersonal and professional communication skills by providing her students with a comprehensive education and guidance.

She has developed and implemented unique teaching methods to foster effective communication between her students and faculty. Her expertise in the field has led to her being widely acclaimed for her work in helping individuals to build their self-confidence and develop a positive outlook to life.

IICCM Culinary School is a premier institute that believes in innovation and a commitment to providing the highest quality training to students. With an experienced team of highly trained chefs, IICCM provides an unparalleled learning experience. All of the chef trainers have an average of 15+ years of experience in the culinary industry, making them well-versed in topics ranging from cooking techniques and methods to menu design and presentation. The trainers are able to provide the students with the necessary skills to become successful chefs and business owners, giving them a competitive edge in the increasingly competitive culinary world.





# PERSONALITY DEVELOPMENT & COMMUNICATIONS SKILLS

At IICCM Institute of Culinary Arts, we strongly believe that personality development is crucial for grooming culinary aspirants. In order to prepare our students not only as skilled chefs but also as well-rounded individuals, we have incorporated weekly sessions for personality development and communication skills. These sessions are specifically designed to help our students develop a strong sense of self-awareness, confidence, and effective communication abilities. We understand that in the competitive culinary industry, it takes more than just technical skills to succeed. Therefore, our focus on personality development aims to enhance our students' professional and personal growth. Through these sessions, our students learn important skills such as time management, teamwork, leadership, and adaptability, which are essential for their future careers. We believe that by providing a comprehensive education that includes both technical training and personality development, we are equipping our students with the necessary tools to excel in their chosen field and become successful professionals in the culinary world.

**JOIN NOW**



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# GROW YOUR KNOWLEDGE & CONFIDENCE

## WEEKLY PROJECT PRESENTATIONS

At IICCM Institute of Culinary Arts, we prioritize the development of our students not only in practical skills but also in presentation and research abilities. That is why we conduct weekly project presentations where our culinary aspirants showcase their cuisine-based projects. To ensure that all students are well-prepared, we have a strict policy of not allowing reading projects. This encourages our students to thoroughly research and understand their projects before presenting them in front of their chef trainers and batch mates. The trainer and classmates also actively participate by asking project-related questions, providing a platform for culinary aspirants to showcase their knowledge and boost their confidence. These presentations serve as a valuable learning experience for our students, helping them grow their culinary knowledge and skills, making them confident and competent culinary professionals.

## MONTHLY MOCK INTERVIEWS

We strive to provide the best training and preparation for our culinary aspirants. As part of this effort, we have implemented a monthly mock interview program for all our students. These mock interviews are designed to simulate the real employer interviews that our students will face upon completing their culinary program. Our executive chefs and sous chefs conduct these interviews, giving our students a real-life experience and preparing them for the competitive job market. This program has proven to be highly beneficial for our students as it helps them gain confidence, improve their interviewing skills, and face employer interviews with ease.

“

JUST KEEP  
MOVING  
FORWARD.

@iiccmpune





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## Cloud Kitchen



## Catering



## Restaurant



## Cafe Outlet



## Cooking Classes



YouTube Channel



# How it Works ?

1

## Enrollment in Advanced Diploma in Culinary Arts

Call our admission counsellors and reserve your seat by paying 20,000 INR, Followed by seat reservation they will conduct your pre admission interview, sign your placements guarantee agreement & admission form



2

## Get Professionally Trained in IICCM Pune (12 Months)

Get professionally trained under the guidance of highly experienced & professional chef trainers during your academic year, Complete all other academic formalities and move forward toward your domestic internship



3

## 06 Months Internship 4\*/5\* Hotels in India (2nd Year)

Our placements team then arrange your dedicated 06 months internship in premium 4\*/5\* hotels in India, Do complete your log book and research project report during your internship and submit it within given timeline



4

## Career Placements in Dubai / UAE (Middle East (2nd Year)

On completion of your 06 months domestic culinary internship, Submit your update resume in institute, there after institute will arrange your paid career internship / full time employment with UAE based Employers



5

## Full Time Employment in Dubai / UAE Middle East

Almost all career internships are getting converted into full time employment in UAE / Middle East, Unless and until you have no behavior / argument issues with your seniors,



IICCM is Ranked No. 1 culinary arts institution in all India in placements rating on Shiksha.com

Step by Step

# Admission Process



## Seat Reservation

Reserve your seat by paying 20,000 INR on our website i.e [www.iiccm.in](http://www.iiccm.in)

Step  
**01**

Step  
**02**

## Pre Admission Interview

Attend scheduled pre admission interview and wait for the result

## Documentation

Fill your admission and sign career placements guarantee agreement

Step  
**03**

Step  
**04**

## Seat Confirmed

Welcome to the IICCM Family,  
Eagerly waiting ....

FOR MORE  
INFORMATION



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# Frequently Asked Questions



## **What is the Eligibility Criteria for Admission at IICCM ?**

Minimum 12th pass, Graduates may apply, Excellent English communications skills, Age Should be in between 17-28 years



## **What will be the cost for abroad placement ?**

In actual there is no cost for UAE Internship, but it is depends on market situation. Average cost for UAE internship placement can be in between 600 - 1000 USD



## **How is The Placements Track Record of IICCM ?**

100% , IICCM is responsible to place each culinary student enrolled in IICCM, It is completely depends on your attendance track record ( Attendance should be above 80-85%)



## **Is the Institute Approved by UGC / AICTE ?**

IICCM is recognized by KKSU, Ramtek (A UGC Recognized state government university, City & Guilds UK and Tourism & Hospitality Skill Council, Gov. of India



## **Is Education Loan Available ?**

Advanced Diploma in Culinary Arts is accredited by UGC Recognized state government university, hence it is eligible for bank loan from all nationalized banks



## **Is Hostel Facility Available ?**

Tie- up hostel facility available at extra cost, Average monthly rental is 5-6k, Multiple local PG facilities, zolo and hello world elegant located within 1000 meter radius



## **Is IICCM Providing Placements in European Countries ?**

Yes , IICCM do providing internship placements in France, Portugal and Spain if required, Placement cost and sponsorship cost can be beared by student



## **What After Completion of Internship in Dubai / UAE (Middle East)**

Almost all internships are getting converted into full time employment with the same employer (Unless and until you have no behavior / argument issues with your seniors)