



BSc. in Culinary Arts

3 Years (6 Semesters)

3 Years Full Time Degree Program

As Per NEP 2020 Guidelines

**Degree Awarded
By UGC Recognized
University**

**100% CAREER PLACEMENTS
GUARANTEE WITH WRITTEN
AGREEMENT**

Key Features



Learn 1000+ Recipes
Learn International Cuisines



Experienced Chefs Trainers
Chefs Experienced in 4*/5* Hotels



UGC Approved Program
UGC Approved Degree Program



Placements in 4*/5* Hotels
Placements in India & Abroad



Abroad Job Placements
Guaranteed Career Placements



06 Months Internship
12 Months Internship in 4*/5* Hotels



100% Placements Guarantee
Placements Guarantee in Writing



80% Practicals, 20% Theory
Maximum Practical's, Min. Theory

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 regional Indian cuisines, 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 800 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 1000+ International Recipes

Asian / Oriental Cuisines

- Indian Cuisine
- Japanese Cuisine
- Indonesian Cuisine
- Thai Cuisine
- Chinese Cuisine
- Afghanistani Cuisine
- Srilankan Cuisine
- Vietnamese Cuisine
- Malaysian Cuisine
- Burmese 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)

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

Bakery & Patisserie

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

Contact Us



+91 9175395121



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Perfect Blend of Academic and Industrial Learning

We believe we can provide advanced solutions that help businesses and individuals succeed in today's ever-changing world. Our solutions are designed to make life easier, more efficient, and more productive.

Semester 1

- Culinary Principles - 1
- Indian Regional Cuisines - 1
- Bakery & Patisserie - 1
- Introduction to Cooking Ingredients
- Food & Beverage Service
- Principles of Management
- First Aid & Emergency Care
- Swayam 1
- Foundation Course in Hospitality & Tourism

Semester 3

- International Cuisines - 1
- Food Engineering
- Garde Manjer
- Gastronomy
- Hotel Housekeeping
- Entrepreneurship Development
- Development of Generic Skills (PR)
- Human Resources Management
- Environmental Studies

Semester 5

- International Cuisines - 3
- Quantity Food Production - 2
- Food journalism & Photography
- Menu Planning
- Food & Beverage Controls
- Food Plating & Styling
- Yoga
- Social Ethics & Values

Semester 2

- Culinary Principles - 2
- Indian Regional Cuisines - 2
- Bakery & Patisserie - 2
- Hygiene & Food Safety
- Hotel Front Office
- Basic Communication Skills & English
- IKS (Generic)
- Marketing Management
- French

Semester 4

- International Cuisines - 2
- Quantity Food Production - 1
- Food Science
- Culinary Research Methodology
- Travel & Tourism
- Basic Accounts
- Understanding India
- Discipline Specific IKS

Semester 6

- 06 Months Internship in premium 4*/5* Hotels in India / Abroad

If a student wishes to exit he/she should complete 10 credits exit certificate course for internship/apprenticeship/industrial training.

**ADDITIONAL
INTERNATIONAL
QUALIFICATION BY
CITY & GUILDS, UK**

WHAT WE PROVIDE?

- ✓ APPROVED BY EMPLOYERS
- ✓ RECOGNIZED WORLDWIDE
- ✓ INDUSTRY CURRICULUM

Hello!
Start Here
Go Anywhere
Worldwide Acceptable
Qualification

**Level 3 : Advanced Diploma
in Culinary Arts**

Why City & Guilds, UK ?

City & Guilds has built a strong reputation for its industry friendly curriculum, making it a top choice for those pursuing careers in culinary arts. Qualifications are widely recognized and approved by almost all reputable brands in the industry. Ensuring that their learners are well-prepared and equipped with the necessary skills to excel in the fast-paced and competitive culinary industry. As a result, their qualifications are highly sought after by employers, making it easier for culinary aspirants to secure desirable job opportunities. Whether students are looking to work in hotels, restaurants, or other hospitality establishments, City & Guilds' curriculum has been designed to meet the demands of the industry and provide relevant and practical knowledge. With its worldwide acceptance, City & Guilds is undoubtedly a leading choice for those looking to pursue a successful career in the dynamic field of culinary arts.

Contact

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- inquiry@iiccm.in
- Pune, Maharashtra, India



80% Practical, 20% Theory

Inbuilt 06 Months Industry exposure

> **Maximum Practical's with Industry Experience (Learn 1000+ Recipes)**

At IICCM Institute of Culinary Arts, students can expect a hands-on learning experience as the curriculum is designed to be almost 80% practical and 20% theory, with a maximum focus on practical skills and a minimal emphasis on theoretical knowledge. The curriculum covers a wide range of culinary techniques including International Cuisines, Bakery & Patisserie, and exotic sea food preparations. Students will have the opportunity to learn from dedicated expert chef trainers who possess an average of 15+ years of industry experience, ensuring that they receive the best education and training in the field of culinary arts. Additionally, the curriculum includes a 06-month dedicated internship in premium 4*/5* hotels, allowing students to apply their skills in a real-world setting and gain valuable industry experience. Overall, IICCM Institute of Culinary Arts provides a comprehensive and practical education for aspiring chefs, preparing them for successful careers in the culinary industry.

> **Minimum Theory**

At IICCM Institute of Culinary arts, students can expect a unique approach to their culinary education. The institute places a minimum emphasis on theory, instead choosing to focus on the overall development of aspiring chefs through project presentations and mock interviews. This hands-on approach allows students to gain practical experience and develop important skills that are essential in the culinary industry. However, this does not mean that theoretical knowledge is neglected. In fact, all the important topics are also covered in the theoretical portion of the curriculum. This ensures that students have a well-rounded education and are equipped with both practical and theoretical knowledge to succeed in their culinary careers.



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**ON COMPLETION OF 3 YEARS
DEGREE PROGRAM**

**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 3 years of culinary arts degree program in India

**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

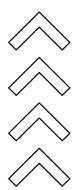
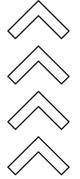


**INTERNSHIP IN DUBAI / UAE IS CONVERTIBLE
INTO FULL TIME EMPLOYMENT**





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



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



GUARANTEED CAREER

100% CAREER PLACEMENTS GUARANTEE WITH WRITTEN AGREEMENT



IICCM Institute of culinary arts prides itself on its exceptional placement record, with a guarantee of 100% placements for our students upon enrollment. Our institute has designed a curriculum specifically aimed at preparing our aspiring chefs for the industry, making student development our top priority. Our dedicated team works tirelessly to ensure that our students meet the expectations of potential employers. We offer interview preparation sessions, mock interviews, and weekly project presentations to boost their confidence and equip them with the necessary skills to face any challenges during employer interviews. Our institute is committed to providing top-notch placements for our students and preparing them for a successful career in the culinary industry.

As a Culinary school, we take immense pride in our commitment to providing quality education and practical training to our students. We understand the importance of securing a job after obtaining qualification, which is why we offer a 100% placements guarantee with a written agreement to every student who enrolls in our institute. This guarantee is signed by each student at the time of admission, ensuring that they are aware of our commitment to their career success. Our institute has always followed through on our promises and has fulfilled all the terms and conditions stated in the agreement. This has resulted in a high success rate for our students, with many of them securing jobs in top hotels and restaurants around the world. We believe in nurturing talent and giving our students the necessary skills and knowledge to excel in their chosen field, and our placements guarantee is just one way we help them achieve their career goals.





GLOBAL GATEWAY THROUGH MIDDLE EAST

GATEWAY TO CANADA, EUROPE & CRUISE SHIP JOBS



Europe Jobs

After gaining 02 years of valuable chef work experience in the Middle East, individuals can easily make the move to European countries such as Romania, Malta, Cyprus, and other European nations. These countries have a high demand for skilled chefs, and with the experience gained in the Middle East, individuals can easily secure employment opportunities in these countries.



Canada Work Permit

After gaining valuable experience as a chef in the Middle East for two years, individuals will have the opportunity to apply for a skilled category work permit in Canada. This permit not only allows them to continue working as a chef in Canada, but it also has the potential to lead to permanent residency. This is an incredible opportunity for individuals seeking to advance their careers and potentially settle in Canada permanently.



Cruise Ship Jobs

Working as a chef in the Middle East for two years not only provides valuable experience and exposure, but also opens up opportunities for aspiring chefs to apply for jobs on a cruise ship. The Middle East is known for its diverse and rich culinary scene, making it an ideal location for chefs to hone their skills and learn new techniques. Working as a chef in the Middle East can be a valuable stepping stone towards a fulfilling career on a cruise ship.



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

MONTHLY 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 monthly 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



BUSINESS !

START YOUR OWN BUSINESS

After completing a Culinary Arts Degree Program there are various options available for setting up your own business. These options include cloud kitchen, catering, restaurant, small cafe, cooking and tutorial channels and much more. The best part about these options is that you can choose the one that suits your budget. For instance, if you have a limited budget, you can start with a small cafe or a cloud kitchen. On the other hand, if you have a larger budget, you can consider opening a restaurant or starting a catering business. Moreover, with the rise of social media and digital platforms, starting a cooking and tutorial channel is also a viable option that requires minimal investment. Whatever option you choose, your Advanced Diploma in Culinary Arts will provide you with the necessary skills and knowledge to run a successful business in the food industry. It is important to carefully consider your budget, target market, and personal interests before deciding on the type of business you want to set up. With the right approach and determination, your culinary diploma can open up a world of opportunities for you to become a successful entrepreneur in the food industry.



Cloud Kitchen



Catering



Restaurant



Cafe Outlet



Cooking Classes



YouTube Channel

Multiple Options To Start Your Own Business

How it Works ?

1

Enrollment in Culinary Arts Degree Program

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

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

12 Months Internship 4*/5* Hotels in India (2nd & 3rd Year)

Our placements team then arrange your dedicated culinary internship in premium 4*/5* hotels in India/abroad, 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 3 years b.voc. culinary arts curriculum, Submit your updated 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 over 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

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 from any stream, Excellent English communications skills, Age Should be in between 17-25 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 at least 80-85%)



Is the Institute Approved by UGC / AICTE ?

IICCM is Recognized by UGC Approved University, Hence degree will by Awarded by UGC Recognized University, Students can also apply for City & Guilds, UK Qualifications



Is Education Loan Available ?

BSc. Culinary Arts Program is accredited by UGC recognized university, hence it is eligible for bank loan from all nationalized banks, But bank is final authority to decide



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)