

# LEADING CULINARY ARTS INSTITUTE IN INDIA

## Who We Are ?

IICCM – International Institute of Culinary Arts & Career Management is a division of Kadlag Patil Education Foundation, Accredited by UGC recognised University and Affiliated by City & Guilds, London, UK & ISO 9001:2015 Certified Institute, Accredited by QMS (Quality Management System) of DAC/Emirates International Accreditation Center, IAF (International Accreditation Forum) & KVQA India



**Learn 400+  
International Recipes**

Learn Famous  
International Recipes



**100% Placements Track  
Record**

Get 100% Placements in 4\*/5\*  
Hotels in India & Abroad



**International Cuisines  
Along with Bakery & Pastry**


Learn International Cuisines  
Along with Bakery & Pastry



## IICCM – International Institute of Culinary Arts & Career Management

Place of Affordable Quality Education

 [www.iiccm.in](http://www.iiccm.in)  
 +91 9175395121

 First Floor, G Mall, Manjari  
Budruk, Pune, Maharashtra  
412307

**Contact Us**

# LEARN 03 CITY & GUILDS COURSES AT ONE COST

Level - 2 Diploma in Culinary Arts  
Level - 3 Advanced Diploma in Culinary Arts  
Level - 2 Diploma in Bakery & Pastry

IICCM Curriculum includes syllabus of three City & Guilds, UK Courses, Hence Students are free to obtain International Certification as per their choice



## Globally Experienced Faculties

Trainers / Chefs working at IICCM are Industry Experts, Having 15+ years of average industrial as well as Academic experience in international brands, All are experts in their area, Always keen to make students aware with new culinary and hospitality trends, Using their experience to shine students as per the actual industry requirements and capable enough to produce best talent what industry always searching for.



## Affiliated by City & Guilds, UK,

Founded in 1878, The City and Guilds of London Institute was founded by the Corporation of the City of London and 16 livery companies (the Guilds), to protect and promote the standard of technical education. City & Guilds qualifications can help you become a chef or progress to a more senior chef's role. You'll gain a high standard of cookery skills and have the option to learn other workplace essentials like health and safety in a kitchen.



## ISO 9001:2015 Certified Institute

ISO 9001:2015 is defined as the international standard that specifies requirements for a quality management system (QMS). Institute use the standard to demonstrate the ability to consistently provide services that meet student requirements. ISO 9001:2015 Certified Institute, Accredited by QMS (Quality Management System) of DAC/Emirates International Accreditation Center, IAF (International Accreditation Forum) & KVQA India



We are committed to place you in industry for 12 months culinary arts internship, Placements can be done in India & Abroad, IICCM having kind of binding with employers what makes it easy to place you in reputed 4\*/5\* Hotels in India & Abroad. Placements can be done on the basis of vacancies available on placement day

**Internships**



## Advanced Diploma in Culinary Arts (2 Years)

12 Months Study + 12 Months Internship in 4\*/5\* Hotels in India & Abroad, Job Placements Support for India & Abroad, Additional Level 2 Diploma and Level 3 Advanced Diploma Certificate from City & Guilds, UK

## Dual Country Program in Culinary Arts (2 Years)

12 Months Study + 12 Months Internship in 4\*/5\* Hotels in Abroad, Guaranteed International Internship Placements in Dubai/Maldives/Thailand, Additional Level 2 Diploma and Level 3 Advanced Diploma Certificate from City & Guilds, UK



## Diploma in Culinary Arts (06 + 06) (01 Year)

06 Months Study + 06 Months Internship in 4\*/5\* Hotels in India & Abroad, Job Placements Support for India & Abroad in Hotels & Restaurants. Additional Level 2 Diploma and Certificate from City & Guilds, UK

# ADVANCED DIPLOMA IN CULINARY ARTS



## Premium Program

Advanced Diploma in Culinary Arts is a premium program of IICCM, Course curriculum contains syllabus of three City and Guilds Courses, Which includes Level - 2 Diploma in Culinary Arts, Level - 3 Advanced Diploma in Culinary Arts and Level - 2 Diploma in Bakery & Pastry

## 12 Months Academic Curriculum :

- Advanced Culinary Arts (Theory)
- Personality Development & Communication Skill
- 03 Days Theory, 03 Days Practical's
- Weekly Project Presentation
- 400+ Culinary Preparations (100+ Practical's \* 4 Courses)
- Curriculum includes Level 2 Diploma in Culinary Arts, Level 3 Advanced Diploma in Culinary Arts and Bakery, Pastry & Confectionary
- Professional Interview Preparation
- International Cuisines (Italian, American Mexican, Chinese, Japanese, Oriental, Arabic, Australian and many more..)
- Cruise Ship Career Guidance
- Basics of Hotel Operations
- Additional City & Guilds, UK Level 2 Diploma & Level 3 Advanced Diploma

## 12 Months Internship in 4\*/5\* Hotels in India & Abroad:

- Internship Placements can be done in India & Abroad
- International Hotel Brands for Internship Placements – Taj, Marriott, Hyatt, Westin, Sheraton, Crown Plaza, Holiday Inn, Novotel, Hilton and many more...
- International Destinations for Internship Placements – New Zealand, France, Spain, Middle East, Mauritius, Thailand, Maldives and many more

# DUAL COUNTRY PROGRAM IN CULINARY ARTS



## International Exposure

Dual country program in Culinary Arts is pre similar with advanced diploma in culinary arts with the addition of guaranteed internship placements in Abroad, Course curriculum contains syllabus of three City and Guilds Courses,

### 12 Months Academic Curriculum :

- Advanced Culinary Arts (Theory)
- Personality Development & Communication Skill
- 03 Days Theory, 03 Days Practical's
- Weekly Project Presentation
- 400+ Culinary Preparations (100+ Practical's \* 4 Courses)
- Curriculum includes Level 2 Diploma in Culinary Arts, Level 3 Advanced Diploma in Culinary Arts and Bakery, Pastry & Confectionary
- Professional Interview Preparation
- International Cuisines (Italian, American Mexican, Chinese, Japanese, Oriental, Arabic, Australian and many more..)
- Basics of Hotel Operations
- Cruise Ship Career Guidance
- Additional City & Guilds, UK Level 2 Diploma & Level 3 Advanced Diploma

### 12 Months Internship in 4\*/5\* Hotels in Abroad:

- Internship Placements can be done in India & Abroad
- International Hotel Brands for Internship Placements – Taj, Marriott, Hyatt, Westin, Sheraton, Crown Plaza, Holiday Inn, Novotel, Hilton and many more...
- International Destinations for Internship Placements – New Zealand, France, Spain, Middle East, Mauritius, Thailand, Maldives and many more

# DIPLOMA IN CULINARY ARTS

---

## Necessary Basic Skills

Diploma in Culinary Arts is a Basic culinary arts qualification to become a chef, Course curriculum contains syllabus of Level 2 diploma in culinary arts by City and Guilds,UK along with premium additions of ICCM



## 06 Months Academic Curriculum :

- Culinary Arts Theory (Theory)
- Personality Development
- Communication Skill
- 03 Days Theory, 03 Days Practical's
- Weekly Project presentation
- 180+ Culinary Preparations (45+ Practical's \* 4 Courses)
- Professional Interview Preparation
- International Cuisines (Italian, American Mexican, Chinese, Japanese, Oriental, Arabic, Australian and many more..)
- Basics of Hotel Operations
- Professional Career Guidance
- Additional City & Guilds, UK Level 2 - Diploma in Culinary Arts

## 06 Months Internship in 4\*/5\* Hotels in India & Abroad

- Internship Placements can be done in India & Abroad
- International Hotel Brands for Internship Placements – Taj, Marriott, Hyatt, Westin, Sheraton, Crown Plaza, Holiday Inn, Novotel, Hilton and many more...
- International Destinations for Internship Placements – New Zealand, France, Spain, Middle East, Mauritius, Thailand, Maldives and many more

# BACHELORS IN HOTEL MANAGEMENT (BHM)

## Bsc. Hospitality Studies

3 Years Full time Hotel Management Degree Course  
Accredited by UGC  
Recognised University.  
Additional 06 Months Specialized On the Job Training (OJT) in 4\*/5\* Hotels in India & Abroad along with Unmatched Career Guidance by Experienced Career Counsellors.



### Curriculum :

- Food Production (Kitchen)
- Food & Beverage Service
- Hotel Housekeeping
- Front Office
- Personality Development
- General English & Communications Skill
- Hotel Industry Development
- Hotel Engineering
- Catering Science & Nutrition
- Hygiene & First Aid
- French Language
- Basic Accounts
- Computer Fundamentals
- Research Methodology
- Elective HACCP / Molecular Gastronomy
- Financial Management
- Human Resource Management
- Principles of Management
- Elective Event Management
- Molecular Mixology
- Project Work
- Communication Skill
- In House Practical's
- Interview Preparation

### 06 Months Additional OJT in 4\*/5\* Hotels in India & Abroad

- Internship Placements can be done in India & Abroad
- International Hotel Brands for Internship Placements – Taj, Marriott, Hyatt, Westin, Sheraton, Crown Plaza, Holiday Inn, Novotel, Hilton and many more...
- International Destinations for Internship Placements – New Zealand, France, Spain, Middle East, Mauritius, Thailand, Maldives and many more

# DIPLOMA IN HOTEL MANAGEMENT (DHM)

## Diploma in Hospitality Studies

1 year Full time Hotel Management Diploma Course Accredited by UGC Recognised University. Additional 06 Months Specialized On the Job Training (OJT) in 4\*/5\* Hotels in India & Abroad, Lateral entry in 2nd year of Bsc. Hospitality Studies



### Curriculum :

- Food Production Principles (Kitchen)
- F & B Service
- General English & Communication
- Accommodation Operations
- Front Office
- Catering Science & Hygiene
- Personality Development
- Communication Skill
- Hotel Engineering
- In House Practical's
- Interview Preparation



### 06 Months Internship in Star Category Hotels in India & Abroad

- Internship Placements can be done in India & Abroad
- International Hotel Brands for Internship Placements – Taj, Marriott, Hyatt, Westin, Sheraton, Crown Plaza, Holiday Inn, Novotel, Hilton and many more...
- International Destinations for Internship Placements – New Zealand, France, Spain, Middle East, Mauritius, Thailand, Maldives and many more





## Why IICCM ?

- 01 Year Specialized Classroom Training & In House Practical's
- 12 Months Specialized Culinary Arts Internship in 4\*/5\* Hotels in India & Abroad, Such as Hyatt, Taj, Westin, Holton, Sheraton, Novotel, Radisson and Many more
- Program with Difference, Learn Cuisines Like Indian American, Mexican, Japanese, Thai, Chinese, Spanish, Italian, French, Lebanese along with Bakery & Pastry
- Quality Education with Experienced Faculties, Faculties Experienced in India, USA, UK, Middle East as well as on International Cruise Lines
- 100% Placements guarantee with written agreement, Opportunity to earn salary of up to 50,000/- Indian Rupees per month.
- Recognized by City & Guilds London, UK (International Certification)
- Approved by Ministry of Corporate Affairs, Gov. of India
- Earn & Learn Program, Students are able work Part/Full time with Good Compensation while their studies at IICCM
- ISO 9001 : 2015 Certified Institute & Accredited by QMS (Quality Management System) of DAC/Emirates International Accreditation Center, IAF (International Accreditation Forum) & KVQA India
- Canada, Middle East & Maldives Work Permit Guidance on completion of your studies at IICCM
- Cruise Ship Job Interview Preparation and Free Guidance on Step by Step Cruise Line Employment Opportunities.

IICCM is specialized in International Culinary Arts & Hotel Management Degree Courses. We assures that our all students should get quality education and quality placements in India & Abroad as well as on International Cruise Ships. We are committed to provide quality education in Culinary Arts and Hotel Management Courses. Our vision is to employ every individual Admitting in IICCM with good compensation. We Provides Culinary Arts & Hotel Management Degree Courses with Specializations in Culinary Arts. Indian Cookery, International Cookery, Bakery, Pastry & Confectionery this are the specializations we use to provide with quality Domestic & International Placements Guarantee. IICCM is also known as one of the top ranked culinary arts institute in India.'

## Chef Lokesh Swami

---



CHAIR PROFESSOR

Overall 18+ Years of global experience in brands like Oberoi Hotels, Rotana Hotels, Hilton Group, Leela Group of Hotels, Taj Group of Hotels, IHM Aurangabad, Ramada Hotels, Carnival Cruise Lines, Miami, USA and Cara India

## Chef Joy Dey

---

HEAD CHEF

17+ years of eye catching Service in Industry Players & leaders like Hilton Jumeirah, Hilton Group of Hotels, Sahara Amby Valley, Oberoi Flight Kitchen, Hyatt Hotels, Taj group of Hotels & Viking Cruises



## Chef Jayesh Rajput

---

HOD, CULINARY ARTS

Delivered 10+ years of global experience in popular hospitality servers like ITC group of hotels, Jaypee Greens Golf, Radisson Group of Hotels and Carnival Cruise Lines, Miami, USA



TRAINERS / CHEFS WORKING AT ICCM ARE INDUSTRY EXPERTS, HAVING 15+ YEARS OF AVERAGE INDUSTRIAL AS WELL AS ACADEMIC EXPERIENCE IN INTERNATIONAL BRANDS, ALL ARE EXPERTS IN THEIR AREA, ALWAYS KEEN TO MAKE STUDENTS AWARE WITH NEW CULINARY AND HOSPITALITY TRENDS, USING THEIR EXPERIENCE TO SHINE STUDENTS AS PER THE ACTUAL INDUSTRY REQUIREMENTS AND CAPABLE ENOUGH TO PRODUCE BEST TALENT WHAT INDUSTRY ALWAYS SEARCHING FOR.



**12 Months Culinary  
Internship in 4\*/5\* Hotels**



**400+ Recipes, Learn  
International Cuisines  
Along with Bakery & Pastry**



**Experienced Faculties with  
15+ Years of Average  
Experience**



**Affiliated by City & Guilds,  
UK, ISO 9001:2015  
Certified, Approved by  
Gov. of India**



I would like to congratulate IICCM for emerging as one of the finest institution in INDIA imparting education on refined culinary arts, giving a new definition and edge its students. The goal of the institute is to create a professional who is up to date with current culinary concept and someone who can easily mold themselves into any kind of operation Ex:- hotels, restaurants and cruise line.

Their modern course curriculum is based on classic theory of cooking with practical which teaches them to do modern food presentation and styling, IICCM always stays connected with recognized people of the industry and keep calling them on board to delivery guest lecture and demonstrate Master classes adding to it they also keep a special group of professional as their chair professor to enrich student experience.

The industry got hit by Covid -19 in 2020 but very soon it will come back strong and at that time there will be a huge demand of culinary professional globally and IICCM Students will have an added advantage of learning from the best and they will be ready for the new world order.

I wish all the best to team IICCM as they emerged like a warrior during this tough time and were committed to delivery what they are known for.

**Chef Lokesh Swami (Chair Professor)**  
Kadlag Patil Education Foundation,  
**IICCM - International Institute of Culinary Arts & Career Management**



I personally thank you for considering us to be a part of your life and work. I believe that we will create a meaningful relationship together. IICCM Pune is one of the best Culinary Training Institute in providing the best Culinary education with professional training to make students job ready in 5-Star hotels in India & Abroad, Cruise liners, Resorts, Airlines, Fine dining restaurants, Many other food industries & an Entrepreneur.

At IICCM Pune, we are committed to provide our students a solid foundation in culinary education combined with theoretical, practical and work experience while learning. Our highly experienced team of faculty members transforms our students into competent professionals with true hospitality value.

We believe that "an ounce of experience is worth a ton of theory". At IICCM Pune, we constantly strive for innovation, where excellence manifests itself in the perfect blend of imagination and process, idea and execution.

IICCM Pune, has created an interactive and stimulating learning environment by encouraging student activities, events, cooking workshops at our own show kitchen, seminars, fests, food festivities, cooking competitions, knowledge room, student cafeteria, counselling facilities, thereby making education a 360-degree experience for all students.

In view of the unprecedented impact COVID 19 has had on education, IICCM Pune has stood beside its students, in all possible ways and is committed towards continuing to cope with the situation in the best possible manner.

**Chef Joy Dey (Head Chef)**  
Kadlag Patil Education Foundation,  
**IICCM - International Institute of Culinary Arts & Career Management**

IICCM, Pune is one of the most revered and respected educational institute of India and I could not have asked for a better partner in fulfilling this dream. This state-of-the-art culinary arts school focuses only on specialized culinary learning.

Every aspect of food is taught, from cooking to using food-based on seasonality to food journalism to food photography to molecular gastronomy to food research. Best faculty, stringent admission process and top end placements are the highlights of this unique Institute.

The college is could not have chosen a more opportune time, it is the need of the hour. The food industry in India is booming and we need to nurture more talent and hone the skills of the millions out there who have an aptitude for this field.

I can vouch for the fact that this culinary college is becoming the learning center for culinary art all over the globe. I can see students from all over the world coming here to learn and the students here getting ready for the global platform. I am confident that the IICCM, Pune is on a path to develop culinary greats, who will make the country proud!

**Chef Jayesh Rajput (HOD, Culinary Arts)**  
Kadlag Patil Education Foundation,  
**IICCM - International Institute of Culinary Arts & Career Management**



## **Project Based Theoretical Study**

Project presentation started at IICCM with the aim of making students more confident and knowledgeable, Theoretical knowledge having similar value as practical`s when you wanted to become a professional chef, Project based study helping you to have good command over your technical skill



## **Interview Preparation with Industry Experts**

our trainers are highly qualified and aware of actual industry demands, Hence expert from industry will help you with your interview preparation throughout your academic year, We will make sure that you will be able to face all interviews conducted by our team, and believe us industry would be glad to welcome you

On the occasion on International Chef`s day, We conducting food championship between IICCM students, Being a participant students showing their innovation, creativities and potential, Industry Experts can be the judges to find innovation in preparations made by students

# Hospitality Employers



# International Cruise Line Employers



# WHAT OUR STUDENTS SAY

Valuable Feedback by IICCM Students



**MR.ABHISHEK SHELAR**

Faculties are friendly and enough capable to place your career in right direction, nice place to fulfil our dreams



**MR.SHUBHAM SALVI**

Modern infrastructure really helping us to learn about new industry trends, spacious kitchen where we can obtain our skills easily



**MR.ADITYA RAHANE**

In terms of transparency, Institute is very much clear about commitments, They making sure that all given commitments should get fulfilled



**MR.SAMUEL ANTHONY**

Placements is the key factor what institute is committed for, Industry is always seeking to hire new talent form IICCM





**MS.URMILA KUMARI**

Weekly Project presentation is something new here, it really helps students to gain with theoretical knowledge, best career guidance you can expect here



**MS.ISHA DHADSE**

Place where you can start your journey to become a chef, affordable and known for quality education and placements



**MR.PRANAV POKLE**

Masters in abroad placements, they have multiple options to establish your career in overseas, They having their established placements setup



**MR.YUVRAJ KALASKAR**

We can grow our practical skill while pursuing our courses here, Most committed trainers will help you to shape up your career



# WHAT OUR STUDENTS SAY

Valuable Feedback by ICCM Students



# SELF EMPLOYMENT & BUSINESS OPPORTUNITIES IN FOOD INDUSTRY

Have a look of several Self Employment & Business opportunities available in Food industry



- ✓ Fast Service (QSR) restaurant
- ✓ Cloud Kitchen / Ghost Kitchen
- ✓ Fine Dining Restaurant
- ✓ Ice Cream parlour
- ✓ Bars & Pubs
- ✓ Breweries & Beer-House
- ✓ Casual Dine / Fast Casual
- ✓ Bakeries and Patisseries
- ✓ Tiffin Systems
- ✓ Event Management
- ✓ Food truck
- ✓ Baking from home
- ✓ Juice Bars
- ✓ Cafes
- ✓ Catering
- ✓ Cooking classes
- ✓ Local Delivery Network
- ✓ YouTube Food Channel/ V-logger
- ✓ Nutritionist / Dietician
- ✓ Nutritionist / Dietician

# CAREER OPPORTUNITIES IN FOOD INDUSTRY

Have a look of several Career opportunities available in Food industry



Entrepreneurship



Food Manufacturing



Star Hotels



Food Processing Companies



Airlines Catering



Restaurants



Cruise liners



Catering in Confectionaries



Corporate Catering

# Photo Gallery



# Photo Gallery



# Photo Gallery



