

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 500+
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

+91 9175395121



+91 9503283277



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



**KAVIKULAGURU KALIDAS
SANSKRIT UNIVERSITY**



**City &
Guilds**

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 (Dual Country) (2 Years)

12 Months Study + 12 Months Internship in 4*/5* Hotels in India & Abroad, Course Consist of Culinary Arts + Bakery & Patisserie Studies (500+ Recipes Preparations), Guaranteed Job Placements Support for India & Abroad, Advanced Diploma Certification by UGC Recognized University as well as Additional Level 2 Diploma and Level 3 Advanced Diploma Certification from City & Guilds, UK

Culinary Arts Degree Program (3 Years)

Bachelors of Vocation in Culinary Arts is a 3 years full time Culinary Arts degree program with multiple exit options, Where student can obtain Diploma after 2 semesters, Advanced Diploma after 4 Semesters and B. Voc. in Culinary Arts after 6 Semesters by UGC Recognized NAAC A+ Accredited University, Students will learn 800+ recipes from International Cuisines along with Bakery & Patisserie



Diploma in Culinary Arts (06 + 12 Months)

06 Months Academics and 12 Months exclusive culinary internship in 4/5 star hotels in India, Academic curriculum consist of 280+ Recipes Preparations which is inclusive of Indian, English, Western, Oriental & Arabic Cuisines, End to end job placements support for abroad jobs on Completion of 18 Months Program, Level 2 Diploma in Culinary Arts by City & Guilds, London, United Kingdom,

IICCM PUNE - TOP RANKED CULINARY ARTS INSTITUTE IN INDIA



ABOUT US

Outlook

Top 10 Culinary Arts Colleges in India

IICCM Pune - Ranked No. 3

THE WEEK

Ranked No. 2 in All India

Top Culinary Arts Institutes in India

DIGITAL JOURNAL

Top 10 Culinary Arts Schools in India

IICCM Pune - Ranked No. 3



IICCM Pune - Asia's Best Culinary Arts Institution

Most Prominent Food & Hospitality Awards 2022



Most Rated Culinary Arts Institute in India of The Year 2022

India Excellence Awards 2021



Most Innovative & Best Culinary Arts School of India



QUALITY EDUCATION

IICCM Culinary School provides quality culinary education for passionate individuals looking to pursue a career in the food industry. IICCM offers a wide variety of courses and programs to fit individual needs and interests. The school is dedicated to providing students with an exceptional education in the field of culinary arts, where they can learn the necessary skills to reach their goals. IICCM offers a hands-on approach to learning, giving students the opportunity to gain firsthand experience in all aspects of the culinary industry.



BEST PLACEMENTS

IICCM Culinary Arts Institute is a well-known institution that has been providing excellent culinary arts education to aspiring chefs for over the years. With a 100% placement track record, IICCM Culinary Arts Institute has placed its students in some of the most renowned 4* and 5* hotels in India and abroad. The institute offers courses that impart in-depth knowledge about the culinary arts and help equip students with the skills necessary to excel in the industry. IICCM is known for its nicely maintained placements track record.



EXCELLENT FACILITIES

IICCM is a renowned culinary institute that provides hands-on culinary skills with highly experienced trainers. Its trainers have an average of 12-15 years of experience, making them well-versed in the culinary arts and able to provide students with the best possible education. Students learn from those who have a wealth of knowledge and experience in the culinary field, and can benefit from their expertise in an outstanding learning environment. Classes taught by knowledgeable professionals that help students to become successful chefs.



ABOUT US

The top ranked culinary arts school in India! At IICCM, we provide our students with the highest quality of education and training in the culinary arts, giving them the knowledge and skills they need to become successful professionals in the food industry. Our experienced and knowledgeable faculties are committed to helping our students achieve their goals and reach their full potential. We also offer a wide range of courses designed to meet the needs of each individual student, ensuring that they gain a comprehensive understanding of the culinary arts and its related concepts. Our state-of-the-art facilities, combined with our commitment to excellence, make IICCM Pune the perfect place to start students culinary journey.

IICCM is an esteemed institute that offers world-class culinary courses for aspiring chefs. It is dedicated to making excellence in hospitality and culinary education more accessible to Indian students. With its state-of-the-art facilities, experienced faculty, and comprehensive curriculum, IICCM offers a unique opportunity to learn the complexities of food and cooking from renowned chefs. From basic culinary skills to advanced techniques, students can learn everything they need to become a successful chef. IICCM also offers specialized courses and workshops that focus on different cuisines from around the world, such as Western, Italian, Thai, Indonesian, Middle Eastern, Oriental, Indian, and more. With its commitment to provide quality education and placements, IICCM has become the go-to institute for the next generation of chefs.

WE BUILT YOUR DREAM CAREER

Why IICCM ?



Experienced Chef Trainers

Highly Experienced Chef Trainers with average 15-20 years of industry experience, All Chefs at IICCM are capable enough to produce quality Chefs



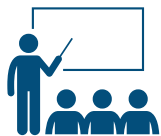
Maximum Practical's, Minimum Theory

IICCM curriculum consist of 80% Practical, 20% Theory, students can expect hands on practical training , what can be helpful them to grow in their career



100% Placements Guarantee

IICCM is giving 100% written career placements guarantee to all their students, Placements can be done in 4*/5* hotels in India & Abroad



Mock Interviews & Project Presentations

Weekly Projects Presentations and Monthly Mock Interviews helping students to boost their confidence level, So that they can easily face challenges



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

IICCM is known for its quality domestic and international placements, where we placing our students in 4*/5* hotels , where they can write their career map



Affiliated by City & Guilds, UK

IICCM is affiliated by City & Guilds of London Institute, Where students can obtain their Level - 2 Diploma and Level - 3 Advanced diploma qualifications in Culinary Arts

Chef Lokesh Swami



CHAIR PROFESSOR

Chef Lokesh Swami is a highly experienced professional with over 22 years of experience, serving as a Chair Professor at IICCM Culinary Institute Pune and guiding students for careers in the hospitality industry. He has a global working experience with reputed hotels such as Oberoi Hotels, Rotana Hotels, Hilton Group of Hotels, Taj Group of Hotels, Ramada Hotels, and Carnival Cruises, USA. Furthermore, Chef Lokesh Swami has also served as a professor in IHM Aurangabad. His immense knowledge and experience in the hospitality industry have helped thousands of students to pursue their dreams and carve successful careers. Chef Lokesh Swami is an accomplished mentor and has helped numerous aspiring chefs to achieve their goals.

Chef Vicky Tugade

CULINARY INSTRUCTOR

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 Dhiraj Deshmukh

CULINARY INSTRUCTOR



16+ years of experience in the hospitality industry, he has worked with some of the most reputed hotels such as Ritz Carlton, Marriott International, Westin Hotels, and Radisson Group of Hotels. He is a master in Continental, Oriental and Arabic cuisines and makes sure to train students perfectly in institute kitchen by using his overall experience. His expertise allows him to utilize his experience to groom students to the highest standards of professional excellence. His ability to adapt according to different cuisines and utilize different techniques has earned him a great deal of respect within the industry. He is a highly sought after individual who is always willing to help others learn and hone their skills further.

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.

ABROAD INTERNSHIPS

INTERNSHIP PROGRAM



DUBAI / UAE

12 Months Culinary
Internship Placements in
4*/5* Hotels and Fine Dining
Restaurants in UAE



QATAR

12 Months Culinary
Internship Placements in
4*/5* Hotels and Fine Dining
Restaurants in Qatar



KUWAIT

12 Months Culinary
Internship Placements in
4*/5* Hotels and Fine Dining
Restaurants in Kuwait



BAHRAIN

12 Months Culinary
Internship Placements in
4*/5* Hotels and Fine Dining
Restaurants in Bahrain



THAILAND

12 Months Culinary
Internship Placements in
4*/5* Hotels and Fine Dining
Restaurants in Thailand



MALDIVES

06 / 12 Months Culinary
Internship Placements in
4*/5* Resorts and Fine
Dining Restaurants in
Maldives

**Internships with Work Permit Extension Option
(Visa, Airfare and Processing Cost can be applicable as Actual)**

ABROAD INTERNSHIPS

INTERNSHIP PROGRAM



USA

USA 12 Months J1 Culinary Internship, Placements in 4*/5* Hotels and Fine Dining Restaurants



MAURITIUS

Mauritius 06 Months Culinary Internship Placements in 4*/5* Hotels and Fine Dining Restaurants



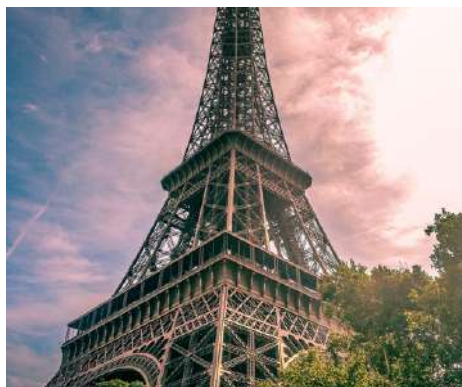
AUSTRALIA

Australia 12 Months Culinary Internship Placements in 4*/5* Hotels and Fine Dining Restaurants



NEW ZEALAND

New Zealand 06 Months Culinary Internship Placements in 4*/5* Hotels and Fine Dining Restaurants



FRANCE

France 06 Months Culinary Internship Placements in 4*/5* Hotels and Fine Dining Restaurants



SPAIN

Spain 06 Months Culinary Internship Placements in 4*/5* Hotels and Fine Dining Restaurants

**Internships Not Extendable into Work Permit
(Visa, Airfare and Processing cost can be applicable as actual)**



ABROAD CAREER ROADMAP

Global Studywala is our in-house
Study Abroad and Immigration
Consultancy



WRITE YOUR CAREER PATH



CANADA CAREER GUIDANCE

You can Apply for Canada work permit once you have 2+ years of work Experience in a reputed hotel or fine dining restaurant



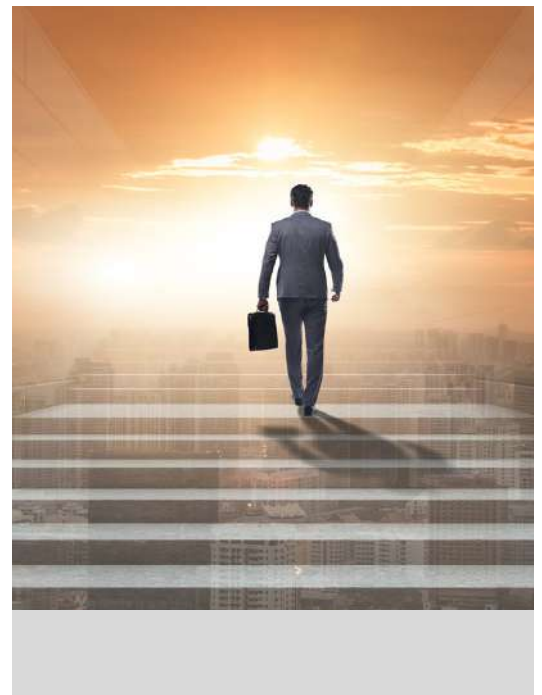
AUSTRALIA CAREER GUIDANCE

You can apply for Australia work permit once you have 3-5 years of experience in a reputed hotel or fine dining experience



UK CAREER GUIDANCE

You can apply for Australia work permit once you have 5-7 years of work experience in a reputed hotel or fine dining experience



+91 9175395121



www.globalstudywala.com



GATEWAY TO CRUISE SHIP CAREERS

Cruising industry is always being in search of talent from hospitality industry, Each shipping company has its own selection criteria and selection process to take employees on Board. General and most common selection criteria's for applicants are pre similar for all cruises nad those are Age, Two years of Experience in 4*/5* Hotels in India or Abroad.

HOW IICCM HELPING STUDENTS TO GET ONBOARD ?

IICCM Curriculum contains 12 Months full time internship / OJT in 4*/5* hotels in India and abroad, Hence being a IICCM student you are easily comply to fulfill cruise line recruiters eligibility criteria, You can continue your duties in a organization where IICCM placed you for 2 years and later on apply through Cruise Ship Employers for your dream career in Cruise Ship industry

WINNER OF INDIA EXCELLENCE AWARDS 2021

RANKED NO.01 CULINARY ARTS SCHOOL OF INDIA



**PLACE OF
INNOVATION
&
QUALITY
EDUCATION**

**TRUST
SEAL**

**MOST INNOVATIVE AND BEST
CULINARY SCHOOL OF INDIA**

WINNER OF MOST PROMINENT FOOD & HOSPITALITY AWARDS 2022

INDIA'S MOST RATED CULINARY ARTS INSTITUTE OF THE YEAR 2022



India's Most Rated Culinary Arts Institute of the Year 2022

Hospitality Employers



International Cruise Line Employers



IICCM Placements



Shubham Salvi
Intercontinental Resort
Fujairah, UAE



Pranav Pokale
Crown Plaza
Abu Dhabi, UAE



Akhilesh Shelar
Crown Plaza
Abu Dhabi, UAE



Singh Rajnish
Rixos Bab Al Bahr by Accor
Ras Al Khaimah, UAE



Austin Mathews
Rixos Bab Al Bahr by Accor
Ras Al Khaimah, UAE



Aditya Pawale
Crown Plaza
Abu Dhabi, UAE



Sanket Pawar
Crown Plaza
Abu Dhabi, UAE



Utkarsh Khedkar
Crown Plaza
Abu Dhabi, UAE



Urmila Kumari
Wyndham Deira Dubai
Dubai, UAE



Isha Dhadse
Rixos Bab Al Bahr by Accor
Ras Al Khaimah, UAE



Swarali Aghor
Wyndham Deira Dubai
Dubai, UAE



Tejas Chavan
Rixos Bab Al Bahr by Accor
Ras Al Khaimah, UAE



Samuel Anthony
Rixos Bab Al Bahr by Accor
Ras Al Khaimah, UAE



Aditya Rahane
Wyndham Deira Dubai
Dubai, UAE



Rahul Boga
Rixos Bab Al Bahr by Accor
Ras Al Khaimah, UAE



Yuvraj Kalaskar
Marriott Harbour Hotel & Suites
Dubai, UAE

IICCM Placements



Vaishnavi Potdar
JW Marriott Marquis
Dubai, UAE



Tarun Lund
JW Marriott Marquis
Dubai, UAE



Samarth Jagdale
JW Marriott Marquis
Dubai, UAE



Nidhi Dinesh
JW Marriott Marquis
Dubai, UAE



Manasi Parab
Qasr Al Sarab by Anantara
Abu Dhabi, UAE



Prathima Kasula
Qasr Al Sarab by Anantara
Abu Dhabi, UAE



Nandni Singh
Rixos Bab Al Bahr by Accor
Ras Al Khaimah, UAE



Nikita Bhagwat
Rixos Bab Al Bahr by Accor
Ras Al Khaimah, UAE



Akshay Patil
Ramee Grand Hotel & Spa
Bahrain, Middle East



Siddharth Sati
Ramee Grand Hotel & Spa
Bahrain, Middle East



Jitul Soboro
Ramee Grand Hotel & Spa
Bahrain, Middle East



Vinayak Pujari
Ramee Grand Hotel & Spa
Bahrain, Middle East



Sanket Sahukari
Qasr Al Sarab by Anantara
Abu Dhabi, UAE



Rishabh Singh
Qasr Al Sarab by Anantara
Abu Dhabi, UAE



Ahlam Dalvi
Qasr Al Sarab by Anantara
Abu Dhabi, UAE



Abhishek Pundkar
Qasr Al Sarab by Anantara
Abu Dhabi, UAE

IICCM Placements



Surya Singh
Grand Hyatt Hotel & Villas
Doha, Qatar



Basant Kumar Sahu
Grand Hyatt Hotel & Villas
Doha, Qatar



Pavan Lacchani
Grand Hyatt Hotel & Villas
Doha, Qatar



Gokulan Natrajan
Grand Hyatt Hotel & Villas
Doha, Qatar



Neha Gharat
Rixos Bab Al Bahr by Accor
Ras Al Khaimah, UAE



Niharika Pol
Rixos Bab Al Bahr by Accor
Ras Al Khaimah, UAE



Raja Thakuria
Ramee Grand Hotel & Spa
Bahrain, Middle East



Shivam Kumar
Ramee Grand Hotel & Spa
Bahrain, Middle East



Suraj Patne
Ramee Grand Hotel & Spa
Bahrain, Middle East



Ciena Fernandes
Ramee Grand Hotel & Spa
Bahrain, Middle East



Rohan Raut
Ramee Grand Hotel & Spa
Bahrain, Middle East



Harshith Uttarkar
Conrad Pune, Hilton
Pune, Maharashtra



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. CHARAN PULGAM

best place to develop your culinary skills, knowledgeable chefs helping you to shape up your career, placements are amazing



MS. SHRAVANI SURVE

one of the best culinary school in India, where you can expect your overall development, they will guide you for right career path



MR. YUVRAJ KALASKAR

placements is one of the most important factor here, professionals are highly experienced and capable enough to place you



MS. ISHA DHADSE

The experience of learning Culinary Arts at IICCM PUNE has been great. Specially when you've the guidance of professional faculties



MS. URMILA KUMARI

The kitchen for performing practicals arranged per as our convenience with most of the equipments which I find great.



MR. RAHUL BOGA

I get a lot of knowledge and opportunity to develop my personality under the guidance of Ma'am Mrs. Zarina Motiwala



MR. SAMUEL ANTHONY

I boost my confidence. Really enjoying the course. So as per Technical & personal grooming, I'm really thankful to IICCM.



MR. MAHADEV CHAVHAN

Good brand to explore your cooking skills, IICCM defined that cooking can be a better career option. thank you team IICCM



MR. KAHANDAL MUDHUKAR

I like this college because college staff and all facilities are good, truly dedicated people working inside, grow with iiccm



MR. AJIKYA GHOLAP

The best place to get your culinary skills improved. As the every faculty is very helpfull and very talented. You will learn new things for sure



MS. TAYYABA SHAIKH

If you are here forget all, you will be the best. Best institute ever I have gone and also I am proud to be a part of IICCM family





MS. NEHA JADHAV

I boost my confidence. Really enjoying the course. So as per Technical & personal grooming , faculty of IICCM helped me a lot



MR. TEJAS NIKAM

Can't even compare with others, value for money, career oriented curriculum helping students to get established in industry



MR. NIKHIL WAGH

First class culinary infrastructure, Interview preparation and mock interview sessions helping students in their career placements



MS. VISHNAVI POTDAR

Best Institute to learn Culinary. if you are looking for the best institute to learn Culinary so your wait is over, everyone is dedicated here



MR. PRANAV POKLE

Ya IICCM, PUNE is the best institute where you can learn from experts and build your skills more and more stronger



MR. ADITYA PAWALE

One of the best culinary school we can say, so don't wait much join institute now to bright your future, Wish you good luck



MR. ADITYA RAHANE

The place where we can gather professional culinary skills, Experienced faculties making you aware with new Industry trends



MR. SATYAM SHINDE

here you can learn each and everything which needs to become a culinary professional. amazing experience, thank you



MR. SHUBHAM SHINDE

Iiccm is a good institute for studying culinary arts, they make sure to make us understand the concepts and solve all the doubts.



MR. TEJAS MARATHE

Best place to learn international cuisines and bakery ... All faculties are highly experienced ... they even prepare you for the interviews



MR. UTKARSH KHEDKAR

top class placements giving justice to your real time efforts, No.1 institute of Culinary arts in India, Thank you IICCM



MR. TEJAS CHAVAN

If you want to become a chef and you are looking for Institute to learn Culinary so you can go with IICCM, IICCM means transparency



WHAT OUR STUDENTS SAY

Valuable Feedback by IICCM 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











