

# PROSPECTUS

**2012-2013**



**INTERNATIONAL INSTITUTE OF CULINARY ARTS,  
NEW DELHI**

*Creating Excellence in Hospitality*



**edexcel**   
advancing learning, changing lives

IICA is a Unit of Datta Hospitality Management Support Services Pvt. Ltd

**City & Guilds**  
Approved Centre

## Message from our Chairman

*Dear Students,*

You are at the cross roads of making the most crucial decision of your life, the choosing of a career. I recommend hospitality/ hotel industry as it is today, the fastest growing market in the country.

I take this opportunity to introduce to you the International Institute of Culinary Arts, New Delhi.

IICA is the next generations' culinary institute founded and operated in collaboration with highly reputed international partners. The institute boasts of state of the art learning facilities and highly experienced professional faculty.

At IICA we are committed to developing Hotel Professional with specialization in Culinary Arts to meet the ever growing needs of the Hospitality Industry, worldwide.

*IICA, in partnership with Edexcel, UK, shall be conducting 2 year International Chef Development program. This qualification will entitle the students for International study options and work opportunities. Just step in and we shall guide you through the best option that suit your aspirations and requirements.*



A handwritten signature in black ink that reads "Virender S. Datta". The signature is written in a cursive style.

**Virender S. Datta, FHCIMA**  
Chairman, IICA



## **The Founder:**

*Virender S. Datta has over 40 years of versatile experience in Hotels & Hospitality Industry through assignments in India and overseas. Starting as graduate of IHM Pusa and Oberoi School of Hotel Administration, he has held diverse and challenging job positions including Executive chef Oberoi Hotels, Vice President, Operations, ITC Hotels and other senior corporate assignments.*

*Mr. Datta was also the Founder President of Fortune Park Hotels by ITC Welcomgroup.*

## **Professional Recognitions:**

- **Hall of Fame** --for lifetime contribution to the hospitality industry by PATWA, Berlin
- **Scroll of Honor** – for unparalleled achievements in the hotel industry by IHM Pusa, New Delhi
- **Chairman** - Core Group for Higher Learning - National Council for Hotel Management & Catering Technology.
- **President** - Pusa Institute of Hotel Management Alumni Association (PHIMAA)
- **Member** - Board of Governors, IHM, Pusa
- **Member- CII**, National committee on Tourism



## **IICA OFFERS:**

- *Personality development programs as course curriculum*
- *Get job ready in 365 days*
- *100% Job Assistance after course completion*
- *A qualification which is recognized Globally*
- *A highly specialized Management and Culinary course.*
- *International visiting faculty*
- *Internationally trained faculty.*
- *Centrally located Institute.*
- *International exposure.*
- *Close connection with the industry.*
- *Personalized attention to students.*
- *National and International Recognitions.*
- *International learn and earn opportunities.*
- *Indian Culinary Forum provides visiting faculty to IICA.*
- *Class size limit to 15 students per batch*

## **Facilities in IICA**

- *State of the art lab kitchen designed to meet international standards*
- *Air conditioned and hi-tech class rooms.*
- *Computerized library.*
- *Audio video facilities to record and evaluate performances.*
- *Individual lockers of girls and boys.*
- *In-house career counseling and placement assistance.*
- *Paying guest accommodation arrangements.*



# COURSES AVAILABLE

## INTERNATIONAL CHEF DEVELOPMENT PROGRAMS

Course	Year of Study	Qualification	Minimum Qualification Required	Duration	Awarding Body	Fees (in Rupees)
<b>Advance Diploma in Culinary Arts</b>	1 <sup>st</sup> Year	Advance Diploma	10 <sup>th</sup> Pass	2 Years	City & Guilds	85,000
	2 <sup>nd</sup> Year					1,20,000
<b>Diploma in Culinary Arts</b>	One Year Course	Diploma	10 <sup>th</sup> Pass	1 Year	City & Guilds	95,000
<b>Diploma in Patisserie</b>	One Year Course	Diploma	10 <sup>th</sup> Pass	1 Year	City & Guilds	1,20,000
<b>Certificate Course in Culinary Arts</b>	One Year Course	Diploma	8 <sup>th</sup> Pass	1 Year	City & Guilds	60,000

### **Hobby Chef Programs**

Course	Duration	Fees in Rupees
<b>World Cuisine</b>	<b>3 Months (36 Classes)</b>	<b>60,000/-</b>
<b>Bakery &amp; Patisserie</b>	<b>3 Months (36 Classes)</b>	<b>45,000/-</b>
<b>Indian Cuisine(Beginners)</b>	<b>3 Days</b>	<b>6,000/-</b>
<b>Indian Cuisine(Advance)</b>	<b>3 Days</b>	<b>6,000/-</b>
<b>Summer Special World Cuisine</b>	<b>3 Days</b>	<b>6,000</b>
<b>Italian Cuisine</b>	<b>3 Days</b>	<b>6,000</b>
<b>Continental</b>	<b>3 Days</b>	<b>6,000</b>



# DUAL QUALIFICATION PROGRAM IN HOTEL MANAGEMENT

Course	Year of Study	Qualification	Minimum Qualification Required	Duration	Awarding Body	Fees in Rupees	Benefits
Degree in Hotel Management	1 <sup>st</sup> Year	Higher National Diploma (HND)	10+2 Pass	2 Years	Edexcel	1,30,000	While studying in Hotel Management also specialize in Culinary Arts
	2 <sup>nd</sup> Year					1,60,000	
	3 <sup>rd</sup> Year	Degree	6 IELTS	1 Year	As per University Selected	As per University Selected	

## Please Note

- Pay fees in full at admission time & Avail 10% discount (conditions apply)
- **Service Tax:** All fees are subject to **10.3% service tax**
- **Management courses** are subject to internationalization fees of **Rs. 45,000/-** per annum
- **International Chef Development Programs** are subject to internationalization fees of **Rs.30,000/-** per annum
- **Registration fees of Rs.10,000/-** adjustable in the 1<sup>st</sup> Installment
- **A refundable security deposit of Rs.10,000/-** is applied to all courses
- **Library/Computer Fees of Rs. 5,000** is payable along with 1<sup>st</sup> Installment of fees.
- Student must pay their installments by the respective due dates. A fine of Rs.100 per day is levied for 10 days after the specified due dates. Failing the deadline the admission will stand cancelled with no refund of fees.



**Documents required at the time of admission:**

- 1. Birth Certificate.***
- 2. School Leaving Certificate.***
- 3. Character Certificate.***
- 4. 10+2 Mark Sheets.***
- 5. Proof of Residence.***
- 6. Introduction Letter from your Parents and guardian/Sponsor.***
- 7. Four Passport Size Photographs***

**Tuition Fee includes**

- *Extensive practical classes in the Lab Kitchen*
- *All raw materials(Local & Imported) for Practical classes*
- *All theory classes*
- *Access to LAN system of the Institute*
- *Industrial Training*
- *Placement Services*
- ***International certification fees.***





### **Additional Costs:**

- *Chef's Uniform*
- *Summer/Winter Class Room Uniform*
- *Set of Knives*
- *Library fee: for use of Reference Books, Research oriented use of Computers and Internet facilities.*

### **Uniform:**

*Lab Kitchen:                      **Chef Uniform- Two sets**  
(To be worn at all the time during food production practical)*

*Class Room-(summer):*

- *White Shirt & Grey Trousers*
- *IICA Tie*
- *Black Shoes & Socks*

*Class Room-(winter):*

- *IICA Navy Blue Blazer*
- *IICA Tie*
- *White Shirts and Grey Trousers.*
- ***Black Shoes and Socks.***





### *Aim of these courses:*

*To provide training for students who either have previous kitchen experience or are changing careers and wish to develop the skills and knowledge required for professional cookery, learners cover the practical and theoretical elements of production, hygiene, health and safety.*

*This course provides students with a qualification and experience in a range of areas to equip them for work in professional kitchens and in a wide range of catering establishments.*

*The aim of higher studies is to provide candidates with more advanced food preparation skills and to prepare them for a supervisory role in the catering industry.*

*EDUCATION is what remains after one has forgotten everything he learned in school.*  
Albert Einstein.



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