

LEVEL-2 & 3

ADVANCE DIPLOMA IN CULINARY ARTS

(DURATION 18 MONTHS)



COURSE DETAILS

CERTIFICATION

City & Guilds Level 2 Diploma in Food Preparation and Cooking (Culinary Arts)

City & Guilds Level 3 Advanced Diploma in Food preparation and cookery supervision

DURATION

1 + 1/2 year Program consisting of 12 months practical & theory at the academy & 6 months of Industrial Training in 5 star hotels or restaurants

CLASSES

Classes held per week: 5 (Practical: 3 & Theory: 2)

START DATE

January/April/July/October



INTRODUCTION

Program is designed specifically for entry-level students who wish to enter in Hospitality industry, the Culinary Arts Diploma provides the highest standards expected in five star properties and best restaurant in the world. Diploma programs are affiliated with City & Guilds, London, United Kingdom. Students gets International Global Qualification and learn core culinary & associated skills.

Intensive modules are taught with advanced aspects of culinary arts with major emphasis on skills-building.

Small Batch Size: Our trainer versus student ratio is 1:15 We provide personalized, interactive and efficient training. Adapted to students who want to master professional culinary skills and integrate into a professional kitchen, this program mixes theory, practical and real time training in the five star properties and best restaurant in the world with the goal of mastering all fundamental techniques.

WHAT WILL I LEARN?

Safety at Work
Food Safety in Catering
Prepare Food for Cold Presentation
Healthier Foods & Special Diets
Prepare, Cook and Finish Stocks, Soups & Sauces
Prepare, Cook and Finish Fish & Shellfish
Prepare, Cook and Finish Meat, Poultry & Offal
Prepare, Cook and Finish Vegetables, Fruits & Pulses
Prepare, Cook and Finish Rice, Grain, Farinaceous Products & Egg Dishes
Prepare, Cook and Finish Bakery Products
Prepare, Cook and Finish Hot & Cold Desserts and Puddings
Catering Operations, Costs and Menu Planning
Supervise staff training
Food safety supervision for catering
Resource management in food preparation
Menu planning and costing
Global influences on eating and drinking
Supervise food production

Further Opportunities

On completion of this qualification candidates may progress into employment as a commis chef or to the following City & Guilds qualifications:

City & Guilds Level 2 Food Preparation and Cooking (Patisserie)
City & Guilds Level 3 Food Preparation and Cooking (Patisserie)

Duration

18 Months
12 Months of Delivery (Classroom and Practical) + 6 Months of Industrial Training

Eligibility

10th passed and above. Fluency in English language (verbal/non-verbal) required

What qualification will I get?

Diploma Certificate of Level 2 IVQ Diploma in Food Preparation & Cooking (Culinary Arts)
Level 3 Advanced Diploma in Food preparation and cookery supervision from City & Guilds, London.

How is course assessed?

The course is assessed via regular internal examinations both written and practical.
Final assessment is done by City & Guilds with international standards of exam regulations

What is included in this fees?

- *Registration & Examination fee of City & Guilds
- *Membership of Indian Culinary Forum, International Culinary Union, London & World Association of Chefs' Societies
- *Chef Uniform: includes 2 Chef Coats, 2 Pants, 2 T-Shirts, 2 White Shirts, 2 Caps, 2 Aprons
- *1 Pair of Safety Shoes
- *Culinary tool kit
- *Full course study and raw material
- *Every day tasting session/take home your creations
- *Internship in 5 Star Hotels
- *100% Assistance in Placement after successful course completion
- *Personality development workshop

Additional Benefits

- *Regular campus visits by Reputed Chefs, Hospitality Academicians, Training Managers, Human Resource Managers from 4/5* hotels from all over India
- *Industrial visits to 4/5* hotel kitchens to help the students understand the real-time work environment in the industry
- *Opportunity to attend conferences and seminars in India and Overseas (Expenses to be borne by student)
- *Complete assistance on international career by industry experts
- *Chance to work in high profile Out Door Caterings

Documents required at the time of admission?

- 2 Photocopies of Adhar Card
- 2 Passport copy
- Photocopy of all educational certificates including 10th and/or 12th class mark sheets
- 4 coloured passport-sized photographs
- Residence proof

Fee Structure

Total Fee Rs 4, 95,600/-

Amount for 6 installments is Rs 82, 600/- to be paid in 1st 6 months

For International Passport holders fee is Rs 5, 31, 000/-

Amount for 6 installments is Rs 88,500/- paid in 6 months