

# Institute of Bakery & Culinary Arts

Affiliation from City &  
Guilds UK, London



# IBCA

INSTITUTE OF BAKERY & CULINARY ARTS



## Contact Us:

Call Us: (+91) 9953997844

Email: [info@chefibpa.com](mailto:info@chefibpa.com)

Visit: [www.chefibpa.com](http://www.chefibpa.com)



## Address:

WZ 14 A, 3<sup>rd</sup> Floor, Vikas Puri  
New Delhi, Delhi - 110018



## 18 MONTHS DIPLOMA IN CULINARY



### Overview

This 18 months Level 3 Advanced Diploma in Food Preparation and Cookery Supervision (8065-04) Course accredited by City and Guilds, London (U.K) is ideal for anyone Looking for a successful career in food preparation and cookery, from new starters to experienced professionals looking to specialize in Culinary or move into a supervisor role. A combination of theoretical and practical classes, this extensive course gives a thorough insight for learners about the various techniques prevailing in the industry. Course complete duration is 18 months that includes 12 months campus hands on practical and 6 months industrial training with 5-star hotels.

### How is the course structured?

This 18 Months Level 3 course program has all the elements to transform young amateurs into Culinary professionals. For 12 months students go through extensive practical training under the guidance of IBCA professors who give them a thorough learning and best industry practices. Grinding the next generation of students into basic fundamentals, techniques, and daily activities that are a must for their upskilling. For the next 6 months, students are on live industrial training in the topmost five-star hotels and restaurants for experiencing the daily work schedules for maintaining as a professional chef. After which their internal assessment is carried out later along with examinations, there are opportunities to get placements in the topmost hotels and restaurant chains.





# IBCA

INSTITUTE OF BAKERY & CULINARY ARTS

## Course Affiliation:

This Diploma is affiliated by City & Guilds, London which upon completion can pursue a career in this artistic field or take a further initiative in International degrees and Courses.

## Enrollment Needs:

- 10<sup>th</sup> Passed
- The minimum age must be 16
- **Sessions:**
  - Winter Session: February
  - Summer Session: July



## 18 MONTHS FULL-TIME CULINARY PROGRAM:

IBCA's Professional-Culinary program is 18-Months full-time culinary program for students seeking professional culinary skills & certification. The program teaches comprehensive skills in the following areas: food, cooking, cuisines, kitchen equipment & tools, etc.

## Key features of the program are:

IBCA ensures a Teacher-Students Ratio of 1:8. Whenever there are more than 8 students in the class, the school will ensure the presence of a second teacher so that each student gets the individual attention necessary for a professional culinary program.



# IBCA

INSTITUTE OF BAKERY & CULINARY ARTS



Professional Culinary students work on their own and every student completes each session's requirements by the end of the class.

The Professional-Culinary Kitchen program leads up to the Level-3 Diploma in Professional Culinary Program.

Ingredients, equipment, and supplies needed for each class are included in the course fee and provided to each student individually at the beginning of the class.

Classes for the Professional-Culinary program takes place every Monday to Friday, From 09:30 AM to 01:00 PM (Morning Batch) and 02:00 PM to 06:00 PM (Evening Batch)

## **Regular Assessment**

IBCA ensures students get the right attention and focus on their approach to grasp the comprehensive culinary techniques in every session. Extra instructors are provided in each session when the teacher-student ratio goes above 1:8. These checks, tests, and priorities keep students on the path to acquiring sophisticated skills with an impeccable experience.

## **Internships & Placements**

First, 12 months with 48 weeks are dedicated to practical learning in the institute with the rest of the 6 months for training in the industry. They must go through the rigorous daily activities inside this professional kitchen. After the completion of the industrial training, the student needs to report back for a quick review of their training and assessment after which companies come for placements. IBCA is connected with some of the best hotel and restaurant chains that offer the best opportunities for new comers to gain the right experience at the beginning of their careers.

## Key Features of the program are as follows:

Week Wise Schedule	Activity
Week 1	Food safety hygienic and Theory, measures, Knife skill, cutting, and conversions
Week 2	Basic knowledge and introduction of ingredients.
Week 3 & 4	Practical Cooking techniques and cold preparations
Week 5 &6	Basic Soups stocks and Basic sauces
Week 7 &8	Vegetable, fruits, pulses, and potatoes preparations
Week 9 &10	Meat, poultry, and offal preparations
Week 11 &12	Fish and shellfish preparations
Week 13 &14	Rice, grain, farinaceous, and eggs preparations
Week 15 &16	Buffet and staff meal, Healthier food and special diets
Week 17 &18	Indian Cuisine and International Cuisine
Week 19 &20	Practical baking techniques, French pastries
Week 21 &22	Specialty cakes, hot, cold pudding, and plated desserts
Week 23 & 24	Interpersonal & Communication Skills Work effectively as a cook Provide service to customers Show social and cultural sensitivity Manage conflict Communicate on the telephone Coach others in job skills Exam-Theory and Practical (Mandatory for Certification) Arranged by IBCA –New Delhi

After completing level 2 certification you will qualify for level 3 and complete Industrial training at 5-star hotels or a good restaurant.

<b>Week Wise Schedule</b>	<b>Activity</b>
<b>Week 25</b>	Supervisory skills in the hospitality industry
<b>Week 26</b>	Developing productive working relationships with colleagues
<b>Week-27</b>	Contributing to the control of resources
<b>Week 28</b>	Contributing to the development of recipes and menus.
<b>Week 29</b>	Maintain the health, hygiene, safety, and security of the working environment
<b>Week 30</b>	The principles of food safety supervision for catering
<b>Week 31 &amp; 32</b>	Practical gastronomy, Menu planning, and costing
<b>Week 33 &amp; 34</b>	Canapés and fusion Cuisine.
<b>Week 35 &amp; 36</b>	Italian and French Cuisine
<b>Week 37 &amp; 38</b>	Complex Sauces Game and lamb preparations
<b>Week 39 &amp; 40</b>	Produce hot, cold, and frozen desserts
<b>Week 41 &amp; 42</b>	Produce biscuits, cakes, and sponges
<b>Week 43 &amp; 44</b>	Produce petit fours ice cream and sorbets
<b>Week 45 &amp; 46</b>	Vegetable and chocolate sculpture, buffet presentation, and plating.
<b>Week 47 &amp; 48</b>	Final Assessment preparation for food trial and Job placement.



# IBCA

INSTITUTE OF BAKERY & CULINARY ARTS

## The Program Fees Include:

- Chef Uniform
- Kitchen Tools Kit
- City and Guilds Registration Fee
- Examination Fees (Level 2 & 3)
- Full course study and raw material
- Every day tasting session/take home your food
- Internship in 5 Star hotels/Fine Dining Restaurant
- 100% Assistance in Placement after Course Completion

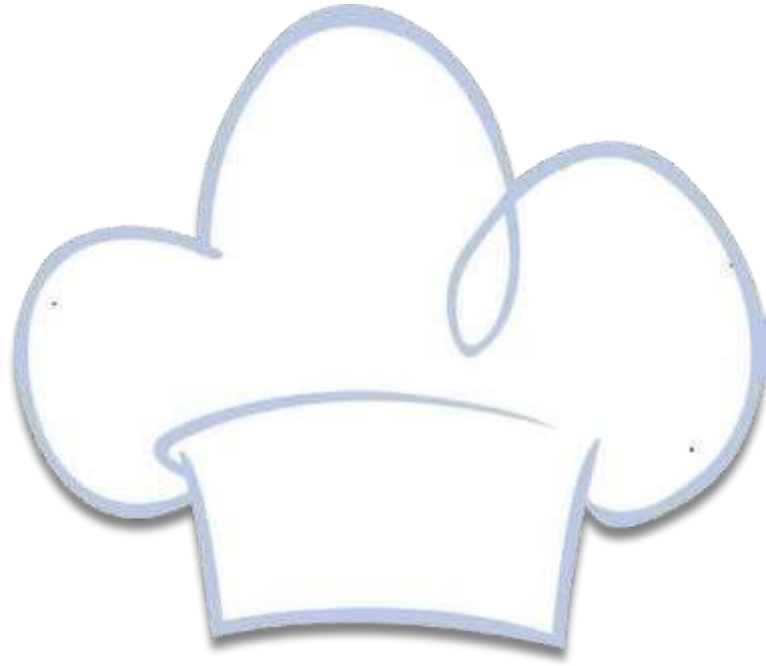
## How to Apply?

A student can apply by coming to the institute in Wz-14A, Vikas Puri, Budhella, New Delhi, and filling an application form; thereafter an interview is conducted, and the selected student is offered a seat in the course.

## Tuition Fees:

<b>Tuition Fees</b>	Rs. 4,20,000
<b>Booking Amount</b>	Rs. 20,000
<b>Examination Fees</b>	Rs. 80,000
<b>GST (18%)</b>	Rs. 93,600
<b>Total fees for 18 Months</b>	Rs. 6,13,600





# Chef IBCA

## Contact Us:

Call Us: (+91) 9953997844

Email: [info@chefibpa.com](mailto:info@chefibpa.com)

Visit: [www.chefibpa.com](http://www.chefibpa.com)



# Thank You