

Institute of Bakery & Culinary Arts



IBCA

INSTITUTE OF BAKERY & CULINARY ARTS

Affiliation from City
& Guilds UK, London



Contact Us:

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Address:

WZ 14 A, 3rd Floor, Vikas Puri
New Delhi, Delhi - 110018

3 MONTHS DIPLOMA IN CULINARY



Overview

This short 12-week program covers all practical Cooking techniques which are used by standard hotels and restaurants giving students ample opportunities to take entry-level jobs in the industry. With better learning and experience students can carve out a successful future in Culinary with this IBCA certificate course smoothly.

How is the course structured?

Sauce preparation, soups making, main course, Desserts, plating, vegetable preparation, meat preparation, and all the recipes are taught with standard methods offering students a thorough experience in Baking. Regular challenges, practical problems, and live kitchen training allow students to grasp basic fundamentals with better precisions.

Regular weekly classes are held with more focus on practical classes with theoretical classes for comprehensive learning. In the final assessment, both the practical and the theoretical knowledge of students are tested before being certified by IBCA. They can further pursue higher studies in culinary arts or take an entry-level job in the industry with this certification course.

Course Accreditation:

This course is accredited by IBCA's Professional as a Craft Cook and Cooking Technician certificate.

Enrollment Needs:

- 10th Passed
- The minimum age must be 16

Sessions:

- Winter Session: February
- Summer Session: July



3 MONTHS FULL-TIME CULINARY PROGRAMME:

IBCA's Professional-Culinary program is a 3-Months Home Professional cooking 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 1:10. Whenever there are more than 10 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.



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 Home Professional Cooking Program.

Ingredients, equipment, and all the necessary staples needed for each class are included in the course fee and are 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)

Cooking Techniques

There is a special focus on teaching students all the traditional methods, techniques, and skills. Few recipes have specific rules, practical guidance that one must follow for standard results. IBCA's top instructors will make sure that every student learns those techniques and prepare them for the challenges they might face in the industry.

Presentation Techniques

In the end, it's the presentation that matters and with the right training, students will learn to add those eye-catching finishing touches to their recipes. Many newer concepts have been introduced in the industry as Chefs add more creativity and complexity to their presentations.

Students must first grab the basic fundamentals then use their innovations to bring creativity to their dishes.

Key Features of the program are as:

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 fish preparations
Week 11 &12	culinary techniques and desserts preparations

The Program Fee Includes:

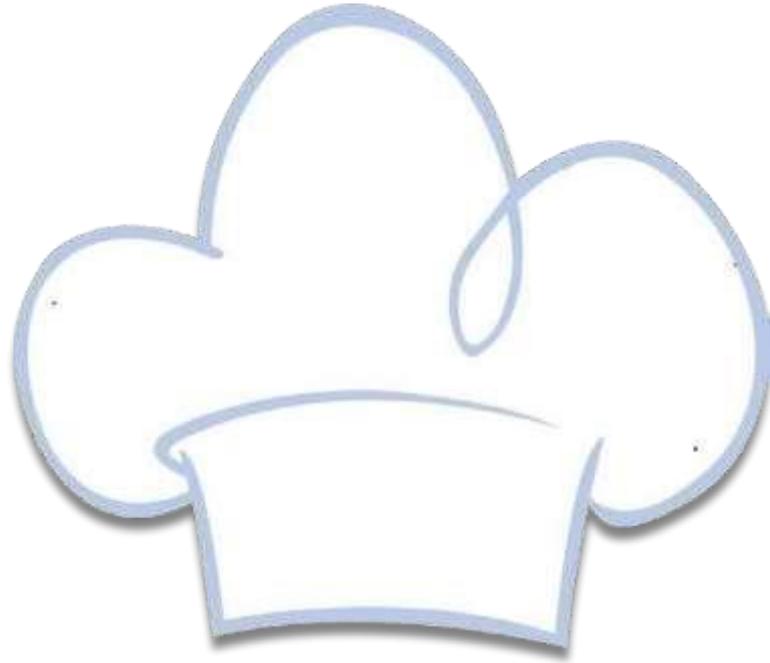
- Chef Uniform
- Culinary Tools
- Registration Fee
- Certification Fee
- Full course study and raw material
- Every day tasting session/take home your creations

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:

Tuition Fee	Rs 1,00,000
Booking Amount	Rs 20,000
GST (18%)	Rs 21,600
Total fees for 3 Months	Rs 1,41,600



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Thank You