




NIFCA offers the Most Comprehensive
range of International Diplomas
and Certificate Programs in
Culinary Arts, Hotel Management
& Fashion Designing

INFORMATION BROCHURE

SCHOOL OF CULINARY ARTS

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National Institute of Fashion and Culinary Arts is an institute which prides itself in offering second the none level of culinary education with a hands-on learning experience & internationally recognized qualification. NIFCA recognizes that the Culinary Arts is one of the most rapidly growing industry of the economy and it aims to prepare students to have a competitive edge in this prospective field by adhering to a realistic approach of providing a life altering experience to the students. We want students to develop confidence and skills from attending classes and to understand the importance of professionalism and service industry.

The path you are considering is more than a career.
It's more than just education.
It's a life—full of fun and adventure and some
real hard work.

**AT NIFCA,
YOU LEARN BY LIVING IT!**



CULINARY ARTS

Culinary arts really involves creating something unique and beautiful and something that is completely edible! It is called culinary arts for a reason! Not just anyone can create delicious and inventive masterpieces. The culinary arts have been continuously growing in popularity and as a result, more and more international students are beginning to realize the value of pursuing this career path. Culinary Arts Programs at NIFCA are advance level specialized programs that provide rigorous training by offering an essential blend of theory with practical exposure to make a successful career in the culinary domain of the hospitality sector.

The program offers rigorous training in two specialization domains General Cookery and Baking & Confectionary. This is an ideal course for someone who wants to gain maximum skills in culinary arts, with the perfect mix of practical hands on learning experience and theory classes throughout the year. The course offers all aspects of cooking & bakery & patisserie.

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The programs at NIFCA act as a stepping stones for budding chefs, wherein the initial phase of the program provides students with fundamental skills. Progressing to advance stage, learners will further strengthen their skills and get ready to work in a commercial culinary environment. The courses are designed to prepare qualified students to become skilled culinary and kitchen professionals. Graduates are able to perform effectively in key positions in commercial kitchens, including: à la carte cook, baker, banquet cook, rounds cook, and assistant garde manger chef.

At NIFCA, we also provide internship opportunities to our students so that they can get a realistic insight into the practical world of the Culinary Industry. With the 6 month industrial internship, students can gain an insider understanding of classical and universal culinary techniques in a hands-on setting and have a realistic insight to the culinary world.

Advanced Diploma in Culinary Arts.
(9 Months Course work + 6 Months Internship)

Diploma in Culinary Arts.
(6 Months)

COOKING

A passion for food may lead you into a career as a chef or culinary specialist, but be prepared to have a work ethic that matches your passion. If you're interested in a career that takes cooking to an art form and can't wait to don your chef hat, NIFCA is the place to be!

BAKING

Aspirants have to stand-out if they want to make their presence felt in the baking world. Whether you want to own your own bakery, work as a pastry chef, or become the world's finest cake decorator, NIFCA offers the programs you need to exceed your goals.

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PROFESSIONAL COOKERY

A passion for food may lead you into a career as a chef or culinary specialist, but be prepared to have a work ethic that matches your passion. Becoming a top chef takes ambition, dedication, passion and skill. The economy is in the midst of a culinary renaissance and employers are demanding qualified, skilled and creative chefs. Despite this demand there is currently a huge skills shortage within the industry for qualified chefs. If you're interested in a career that takes cooking to an art form and can't wait to don your chef hat, NIFCA is the place to be! We extend our training to develop the full range of skills and qualities needed to be a modern head chef from core cooking skills to management to leadership skills and beyond.

The Professional Culinary Diplomas at NIFCA are prestigious training programs designed to launch your career as a professional chef of the highest caliber, ready to meet the demands of today's employers. The Professional Cooking programs are designed for creative, independent students with a strong interest in cuisine and gastronomy.

These courses provide an excellent way to acquire the knowledge and skills necessary for a stimulating and promising career. In fact, a certified chef

constitutes a unique and precious resource in a large restaurant, hotel, cruise boat, hospital, other healthcare institution or in the food service industry at large. Throughout their training, students will learn to prepare food, choose appropriate cooking techniques, organize and manage a kitchen and plan specific menus. We lay emphasis on teaching practical aspects of the course.

- International Diploma in Cookery
(9 Months Course work + 6 Months Internship)

- Diploma in Cookery
(6 Months)

- Diploma in Indian Cuisine
(6 Months)

-Certificate Course in Indian & Tandoori
-Certificate Course in Indian & Chinese
-Certificate Course in Chinese & Continental
-Certificate Course in Italian Cuisine
(6 Months)

- Hobby Course in Single Modules
(1 Month)



BAKING & CONFECTIONARY

We Understand the Artistry of Baking

A career as a confectioner or baker isn't limited to baking cakes and breads. It is a specialised skill wherein one needs to constantly work towards innovating and experimenting in order to make an end product which not only tastes delicious but looks extraordinary. Aspirants have to stand-out if they want to make their presence felt in this career profile. This is extremely necessary in today's time and age wherein everything is available at the touch of a fingertip. Whether you want to own your own bakery, work as a pastry chef, or become the world's finest cake decorator, NIFCA offers the programs you need to exceed your goals.

National Institute of Fashion & Culinary Arts offers various internationally accredited courses which have been designed as per international standards. These courses will not only equip you with the skills that you need to have in this competitive market but will also provide a global standing in the industry. At NIFCA, we want to give you a taste of your real-world pastry role, so we enhance your baking and pastry fundamentals with more specialized areas such as baking artisan breads, creating and decorating cakes, learning to create signature desserts, and more.

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You will develop the foundational skills necessary to perform effectively in most any pastry kitchen. You will learn to create baked goods and pastries to please your customers from breakfast through dessert—muffins, croissants, pies and tarts, cupcakes and tortes, cookies, mousses, ice creams, and plated desserts to name a few!

This work requires all five senses, intuition, attention to detail, and pure passion. We'll set you up for success before embarking on the professional career that follows you.

- **International Diploma in Baking & Confectionary**
(9 Months Course work + 6 Months Internship)

- **Diploma in Culinary Arts.**
(6 Months)

- **Certificate Program in Baking**
(3 Months)

- **Hobby Course in Sweet Delicacies**
(1 Month)

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HOSPITALITY MANAGEMENT

Hospitality management is the study of the hospitality industry. Degrees in hospitality management may also be referred to as hotel management, hotel and tourism management, or hotel administration.

The hospitality industry is a Multi-Million Industry. It is a broad and bustling service industry that covers hotels, restaurants, event management, airlines, railways, cruise lines, lodging, catering, nightclubs, timeshare, etc.

The Indian tourism and hospitality industry is one of the key drivers of growth among the services sector. This is one of the sectors which is on a growth path and the job prospects are enormous. In today's era of globalization, hospitality industry is indeed assuming greater significance and is fast developing into a lucrative career provider. Today a training course in hospitality management encompasses training in various aspects of the business of hotel related industry, travel and tourism related industry and housekeeping and catering in Hospitality industry. More than 80% of hospitality graduates enter employment within six months of graduation.

A course in hospitality management focuses on the application of management principles in the field of Hospitality. It involves not just study but hands-on work

in the various operational areas of Hospitality management like **Personality Grooming, Management and Business Ethics, Food and Beverage Service, Front Office Operation and House Keeping**. The course also imparts substantial knowledge about various business and management aspects. NIFCA provides its students the knowledge, skills and competencies for a career in the international hospitality and tourism industry. Its programmes are designed to empower students with a complete range of managerial skills both at a conceptual and at an operational level, supported by practical training and a Supervised Work From running your own Hotel or Resort, Restaurant, Café or Boutique business, our programs instill operational, supervisory and management knowledge, skills and application in the hospitality and food industries.

MANAGEMENT

Human Resource Management, Kitchen Management, Stress Management etc.

FOOD & BEVERAGE SERVICE

Food Plating, Bar Tending, Servicing, Customer Satisfaction, Waitering etc.

PERSONALITY GROOMING

Communication, Leadership, Dressing, Makeup, Confidence Building etc.

FRONT OFFICE

Reception Management, Client Handling, Payment Clearance, Grievance Redressal etc.

HOUSE KEEPING

Cleaning rooms, making beds, replenishing linen ,maintaining floors etc.

- **International Diploma in Hotel Management**
(9 Months Course work + 6 Months Internship)

- **Diploma in Front Office & House Keeping**
(3 Months)



MULTI-CUISINE COURSE

The multi-cuisine course is a combination course which has a unique blend of mix and match of the basic cooking skills required. At the end of the course, the candidates will be well equipped with culinary skills which will enable them to work in small hotels, stand-alone restaurants, guesthouses etc. The course will also enable them to be self-employed and choose the whatever career they aspire to.

CONTENT

- Starters
- Soup
- Breads
- Rice preparation
- Main course
(from all basic cuisines)
- Salads
- Desserts

COURSE DELIVERY

Training: Full -Time
 Duration: 12 Weeks
 Includes:
 International Certification
 Class Notes
 Hands-on Practice
 Field Trips
 Chef Kit

HOBBY COURSES

CHOCOLATE MAKING

This is a one month course for those who love having a sugar rush!
 Instead of going to buy chocolates, you can make your own!
 Learn to make different types of chocolates and chocolate products!

WED SET GO

This is a must-do course for all the To-Be-Brides!
 Lets just say it's a crash course for every bride to enhance her culinary and grooming skills!
 It's a full package that involves Cooking, Party Planning, Self-Grooming & much more!



EXOTIC SALADS

A perfect salad is more than the sum of its parts; each bite should create a satisfying, nuanced mouthful. Fresh ingredients are honored, and thoughtfully paired with a complementary dressing to create a cohesive dish. It's an ode to the season. It's a balanced, textural and flavourful experience. Most importantly, it should taste really, really good. This course will provide crave-able recipes that defy the common expectations of salads, and inspire you to think outside of the box when designing your own.

MOCKTAILS & SHAKES

The mocktails course will teach you how to take seasonal ingredients and everyday staples and turn them into delicious condiments for your beverages.
 Whether containing alcohol or not, we will help you spruce up your bebies to epic status! Learn how to make bitters, syrups, infusions, and more to create the perfect beverage you can enjoy any time of year.
 Incorporate fresh, seasonal ingredients in your cocktails!

OUR MENTOR-CHEF BALI



A well-traveled chef and a TV Show host, this successful first generation Entrepreneur is an upscale caterer and a wedding designer for large banquets across North India. With associate businesses as Restaurant and Banquet Consultancy, Event Management Company, ATL Event organizer, all jobs are being perfectly juggled by Vishavdeep Bali.

Being a pioneer of introducing the taste of Exotic Mocktails, Fusion Cuisine, Exotic Olive Table, Italian and Teppanyaki cuisine at the beginning of 2000 for weddings and private events conceptualized under brand name XTC Caterers in downtown Ludhiana, which even happens to be his hometown.

Vishavdeep Bali's hall of fame includes being a partner and founder XTC Caterers, Horizons International Training Consultants, Sapphire Hospitality Services and The Great Indian Barbeque. Founder and CEO Bali's Executive Planners and his brainchild most renowned the Food Masters. He has brilliantly handled food caterings for masses and classes for weddings, receptions and cooperates meets across Punjab, Haryana, Rajasthan and Himachal Pradesh.

His Team at Executive Planners has consecutively organized events for MNCs like Nestle, Amway, IDA, IMA etc for gatherings up to 12000. Other than the Exotic food and spreads he has been performing at the weddings and the upscale events, he also holds the credit of running the Dietary kitchen of one of the oldest, biggest and most reputed hospitals in Punjab, CMCH (Christian Medical College and Hospital, Ludhiana). Successfully ran the institutional caterings for all the departments of the hospital like dietary (in Patient food with the specification for different medical needs), Doctors Mess, hostels and Medical Get to gathers n conferences serving around 3000 meals every day.

Currently, he is the founder and director of Food Masters Wedding Management specializing in food styling, designing, conceptualization and execution with the operation of large scale banquets: focusing on regional cuisines, fusion food, ayurvedic cuisines et. all.

Recently awarded with "ENTREPRENEUR OF THE YEAR 2017" by CAFR. Chef also has been appointed as the Joint Secretary at CAFR (Chefs Association of Five Rivers, North India). He is a member of IFCA(Indian Federation Culinary Association), World Association of Chefs and is a firm believer of SLOW FOOD MOMENT, India.

THE NIFCA DIFFERENCE

NIFCA is not your ordinary institute, things are different here. Whether your interests lies in the Culinary Arts, Hospitality Management or Baking, you will notice the NIFCA difference from the moment you connect with the Institution, to the day you graduate, and even beyond. Your introduction to NIFCA starts with our admissions team, who genuinely want to help you make what we believe to be one of the most important decisions you will ever make.

It also is important for us to discover you're as right for us as we are for you. Our curriculum emphasizes hands-on training. You will be an active participant in your education, even in classrooms and labs. We do not believe in overcrowding our classes or overburdening our students. We have one of the lowest student-teacher ratios which translates to more individual attention and more time to create your own unique style. No long lectures, only personalized attention.

You're One of a Kind and So Are We!

We also provide internships in order to help the students get a realistic experience of working in the professional industry. All of our education programs include internships. We have relationships with resorts, restaurants, and other companies that span the globe, and we work closely with you to identify the right internship site for your skills and interests. We teach real-world skills – the kinds of skills our graduates will actually need in their careers. The Faculty is knowledgeable, skilled and experienced industry professionals who are committed to student success. We work according to international standards - the entire experience at NIFCA is inspired by providing holistic training to the students. We train our students according to so that they hone the kind of skills are needed to give them a competitive edge in the fast growing industry. You'll be learning alongside the best and most creative people, and one day you will be working in the industry – making a difference, too. We have fun as we go. We take cooking seriously, but serious doesn't have to mean stuffy or boring. After all, we get to work with food, and our goal is to foster an environment that instills a love for learning, even long after graduation.

Feel the Difference by being here!