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NIFCA YOU WANT TO BE HERE

UNDERGRADUATE COURSES

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FROM THE BOARD OF DIRECTORS

"We focus not just on imparting education but on the overall development of the student with a specially designed environment which increases the interaction of the student and teacher, making learning easier & providing a competent place for the growth. The success of this institution is corely based on the success of the students and we believe that empowering the students is empowering India."



Ms. Vandana Goyal



Mr. Ishwinder S. Walia



Mr. Suresh Gupta



Mr. Naresh Aggarwal

ABOUT **NIFCA** INSTITUTE

NIFCA- Institute of Fashion & Culinary Arts, is an epitome of excellence. We nurture talent. **NIFCA** is an institute that offers courses based on international standards for Culinary Arts, Hospitality Management, Fashion Designing & IELTS. **NIFCA** uses a practice based approach to give its students an opportunity to have a hands-on learning experience which happens to be a life altering experience for them. Its faculty is led by a community of promising artists, designers & educators and their knowledge and talent sets **NIFCA** apart as an international centre of excellence. Critically acclaimed alumni form the core of the cultural and creative sectors in town and increasingly, internationally.

OUR PURPOSE, AMBITION & VALUES

NIFCA EXISTS.....

- To nurture the talents of enterprising & employable students who will become cultural influences.
- To Cultivate hands-on skills in Culinary Arts, Hospitality management & Fashion Designing.
- To focus on the core skills of the students so that they have a strong global standing in the industry.
- To be central to the development of Culinary Arts & Fashion Designing in India by skill development of students for professional leadership roles worldwide.

NIFCA WILL BE.....

- India's leading Culinary Arts & Fashion Designing Institution, internationally recognized its skill development rigour, practical exposure, and professional orientation.

NIFCA'S VALUES.....

- Creativity
- Innovation
- Collaboration
- Excellence
- Passion

**ONE
INSTITUTE
MULTIPLE
FACETS**

**SCHOOL OF
CULINARY
ARTS**

**SCHOOL OF
FASHION
DESIGNING**

**HANDS ON
PRACTICAL
TRAINING**

**COMMUNICATION
SKILLS**

**MARKETING
YOUR
IDEAS**

A photograph of three students walking on a paved path outdoors. On the left, a young man in a dark blue hoodie with 'BURGH UNIVERSITY' on it and jeans walks with his hands in his pockets. In the middle, a young woman with red hair and glasses, wearing a blue jacket over a green top, walks and looks towards the right. On the right, a young man with red hair and glasses, wearing a blue t-shirt and a tan jacket, walks while holding a smartphone. The background shows greenery and a building.

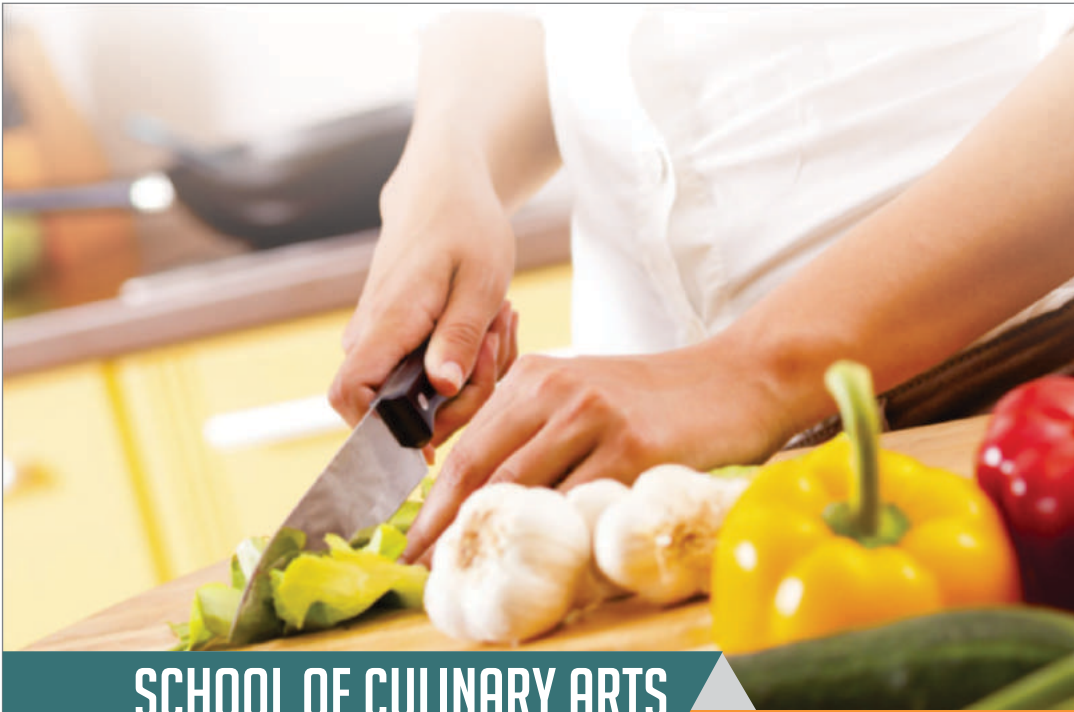
DARE TO BE DIFFERENT

WHY NIFCA?

NIFCA- Institute of Fashion & Culinary Arts, is not your Ordinary Institute. Things are different here. Whether your interests lie in the Culinary Arts, Hospitality Managements or Fashion Designing, you will notice the NIFCA difference from the moment you connect with the school, to the day you graduate, and even beyond. Here at NIFCA, we inculcate values and skills in students which empower them to set the International runways ablaze!

AT NIFCA, YOU WILL

- Learn by doing. Nifca uses a Practice-Led Approach.
- Be in an accredited institution with programmes that are original and internationally recognized.
- Gain skills and knowledge in accordance to the international standards of the industry.
- Be mentored by the best in town faculty.
- Get personal attention due to Low Student-Teacher Ratio.
- Benefit from our robust internship programs and collaborations with established industry partners that lead to gainful employment.
- Get fully equipped labs with the best infrastructure in town.
- Be plugged into the international markets with regular insights of world's premier chefs and designers.
- Be embraced by an environment which promises a global level exposure and encourages Creativity & Innovation.
- Eat, breathe, and live creatively 24/7 by indulging in a wide range of activities and the continuous evaluations.



SCHOOL OF 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. NIFCA prides itself in offering second the none level of culinary education with a hands-on learning experience & internationally recognized qualification. We use a holistic approach to provide a wholesome experience to the students. Head Chef, Hotel Manager, Pastry chef or an Entrepreneur. With us, Be what you want you aspire to be.

There is a lot more to Culinary Arts than just Cooking. At NIFCA, we have a School for Baking, Hospitality Management, Hotel Operations & much more. Hospitality Management further includes Food & Beverage Service, Front Office Operations, House-Keeping, Management, Communication, Bell Boy Operations etc.

Hotel Management

Cookery

Culinary Arts

Bakery

Hotel Operations

PROFESSIONAL COURSES

Advanced Diploma in Culinary Arts

(9 Months Course work + 6 Months Internship)

Advanced Diploma in Professional Cookery

(9 Months Course work + 6 Months Internship)

Advanced Diploma in Bakery & Confectionary

(9 Months Course work + 6 Months Internship)

Advanced Diploma in Hotel Operations & Management

(9 Months Course work + 6 Months Internship)

DIPLOMA COURSES

Diploma in Culinary Arts

(6 Months Course work)

Diploma in Bakery

(6 Months Course work)

Diploma in Cookery

(6 Months Course work)

Diploma in Indian Cuisine

(6 Months Course work)



CERTIFICATE COURSES

- **Indian & Tandoori**
(3 Months Course work)

- **Indian & Chinese**
(3 Months Course work)

- **Chinese and Continental**
(3 Months Course work)

- **Italian Cuisine**
(3 Months Course work)

- **Baking**
(3 Months Course work)

- **Front Office & House- Keeping**
(3 Months Course work)

- **Multi-Cuisine Course**
(3 Months Course work)

HOBBY COURSES

- **Wed Set Go**
(1.5 Months Course work)

- **Sweet Delicacies**
(1 Month Course work)

- **Chocolate Making**
(1 Month Course work)

- **Exotic Salads**
(1 Month Course work)

- **Mocktails & Shakes**
(1 Month Course work)

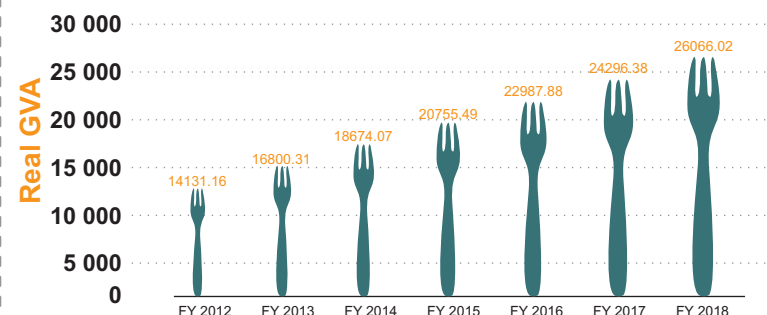
INDIA'S FOOD SERVICE INDUSTRY

India is one of the fastest growing economies in the world. Driven by the changing demographics, stable government, favorable economic policies and a positive sentiment, the country's Gross Domestic Product (GDP) is projected to grow at 7.4 percent, as estimated by the International Monetary Fund (IMF), over the Fiscal Year 2017 (FY17) and FY18. Relatively the world economy is expected to grow at 3.1 percent over 2016, assuming unaffected trade ties between the European Union (EU) and the United Kingdom (U.K.). These projections make India the fastest growing large economy globally. Similarly, India's growth ratings by the 'Big three' credit rating agencies depict a positive outlook:

Agency/Organisation	Growth forecasts for India	
	FY17	FY18
Fitch Ratings	7.7%	7.9%
Moody's Investors Service	7.5%	7.5%
Standard & Poor's	8.0%	8.0%
IMF	7.4%	7.4%
ADB (Asian Development Bank)	7.4%	7.8%

Hotel & Restaurant" GVA *

Percentage represent the share of the hotel & restaurant





SCHOOL OF FASHION DESIGNING

Fashion designing is not all about designing clothes, it's about giving identity to a person and we are here to empower you to shape your dreams into reality. NIFCA focuses on leading the fashion industry by making it's students capable enough to handle the market and create their own style statement. Therefore, we have designed our courses to give our students an insight into the fashion world and to give them the opportunity to learn by doing. Learn Stitching, Drafting, Making Illustrations, Garment Design and much more at NIFCA! Join us for a bright future ahead in fashion designing. We believe in you!



*"You can have anything you want in life if you dress for it."
—Edith Head*

NIFCA- Institute of Fashion and Culinary Arts is among the most sort-after fashion designing schools in India. The institute offers well-tailored fashion design courses for students and professionals alike, who aspire to carve a niche in the fashion business. NIFCA offers courses that are industry aligned and provide participants with the technical knowledge and understanding to resolve aspects in the field of fashion designing and communication. The approach in the fashion designing courses that our institute offers is creative, artistic, intuitive as well as technical in design.

Our fashion designing programmes train students to use colours, fabrics and ornamentation to craft different fashion items. Students can analyse recent fashion trends and learn about basic business and merchandising principles. The hands-on practice allows students to apply skills in interpreting and developing projects in different areas of fashion, and add more value to their creativity.



COURSES OFFERED

ADVANCE DIPLOMA IN FASHION DESIGNING
(1 year course work + 6 months internship)

CERTIFICATE DIPLOMA IN FASHION DESIGNING
(9 months course work + 3 months internship)

Your Creative Career

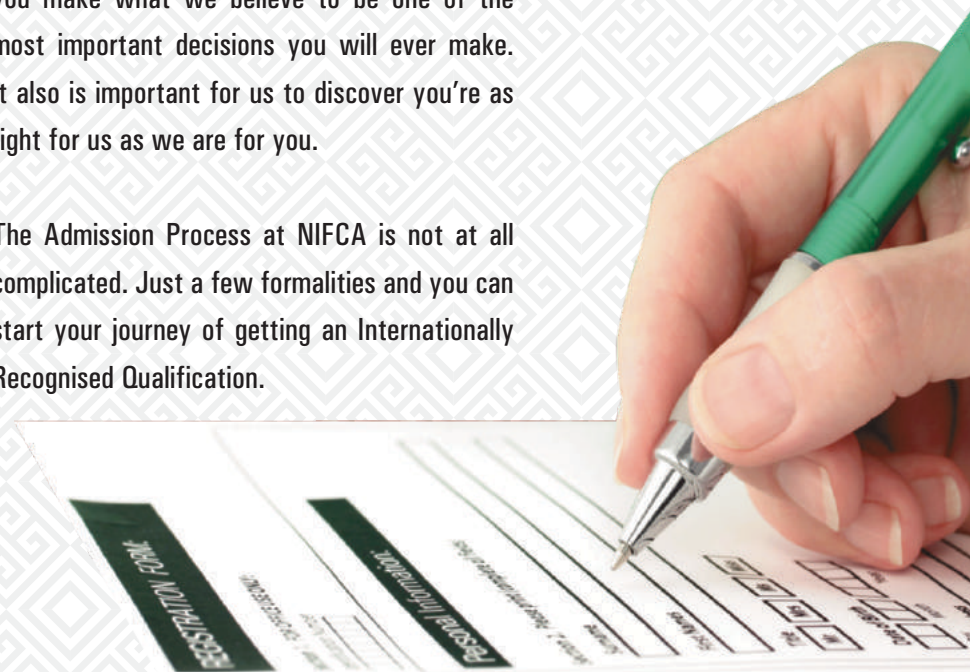


Turn Your passion into a fulfilling and financially
Rewarding Lifestyle

ADMISSIONS

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.

The Admission Process at NIFCA is not at all complicated. Just a few formalities and you can start your journey of getting an Internationally Recognised Qualification.



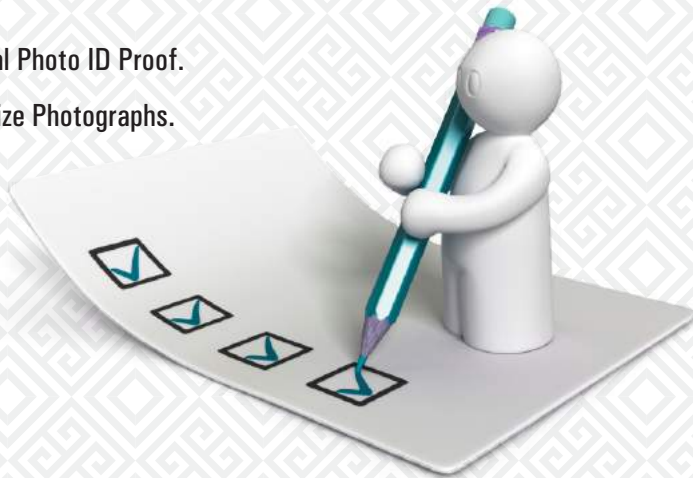
ELIGIBILITY CRITERIA



All Courses from all the schools- School for Fashion Designing, School for Culinary Arts & Hospitality Management are open to students who have passed out 10/12 th pass from a recognised educational institution.

APPLICATION CHECKLIST

- Class 10th/12th Official Marksheet.
- Aadhar Card.
- One additional Photo ID Proof.
- 4 Passport Size Photographs.



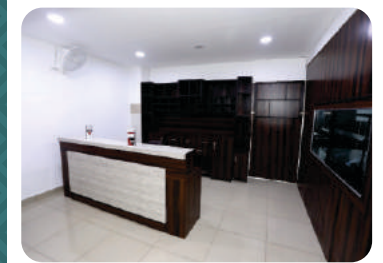
APPLICATION PROCESS

If you clear the eligibility criteria, you simply have to bring the above listed documents to the institute and take the application form. You can fill in the application form and submit all the documentation. You have to make a small payment for registration which goes towards your overall course fee.

THAT'S ALL!
You are now a
part of NIFCA



GLIPSES OF NIFCA



PLACEMENT PARTNERS



HOTEL **ASHISH** CONTINENTAL



AFFILIATIONS



Registered

