



INDIAN
SCHOOL OF
HOSPITALITY

Hospitality education. Reimagined.

Intensive Culinary Arts Programme

Discover your culinary passion.
Develop an exceptional skill set.
Kickstart your career.

January 2019
Intake



Welcome to the Indian School of Hospitality

Hospitality education. Reimagined.

Choosing to study at the Indian School of Hospitality provides students with an international standard of hospitality education from a faculty of international industry expert, with guest lectures from some of the biggest influencers in the industry

We're dedicated to providing our students with a world class education, cutting-edge professional experience and a career path that's set up for success.

An education in culinary arts is your gateway into a multitude of possible career opportunities in numerous sectors. Mastering culinary arts enables you to pursue a variety of career paths, and takes you through some of the most colourful, invigorating and creative environments found across the globe. While it can often be regarded as one of the most fast-paced and challenging industries, it's also one of the most rewarding.

Choosing to pursue culinary arts at ISH gives you:

A promising future

All of our programmes are designed to ensure that students develop a well balanced skillset for success not just for today, but right throughout their careers.

A world class curriculum

Our curriculum has been designed to encourage research based learning and build academic skills complimented by developing creative, innovative and life skills in students.

Industry experienced faculty

Students will be learning from Qualified Learning Facilitators (QLF) and industry experts with international experience along every step of their journey.

Exclusive opportunities

Our industry network will provide a connect to employers and a wide range of interesting internship opportunities across industries in both India and abroad.

A cutting edge campus

Designed as a corporate campus. every space has been created to ensure the student experience is enjoyable, comfortable and educational — whether its learning, living, or working.

International exposure

Our team is diverse, multicultural and international and bring with them real world expertise from across countries, continents and cuisines. Learn authentic cuisine from those who lived it.

An environment to innovate

A Student Learning Centre will provide cutting edge technology to foster innovation, research and entrepreneurship and building skills to stay ahead in a rapidly and continually changing world.

State of the art kitchens

Our culinary complex is crafted with the best technologies and equipment from around the world, and completely overseen by our expert chefs.

The freedom to find your passion

During the course of the programme, students will undertake special modules to help them find their culinary stream and deepen their knowledge and technical skills of it.

Rewarding industry internships

All students will have the opportunity to test their skills and experience real world culinary expertise in exclusive industry internships fully facilitated by ISH

Research flexibility

Our unique infrastructure allows students to experiment with techniques, recipes and ingredients to completely immerse themselves in cuisine or develop their own unique flair.

Final placement support

From your internships to your first career placement following graduating from the programme - we're here for you along every step of your journey.

Fulfill your culinary ambitions.

Discover your passion. Develop your skills.

Our intensive programme gives you the toolkit to follow your own path in the industry

Our programme helps you discover your culinary passion and gives you a cutting-edge kick start to your new career in just 9 (+3 optional) months. Within the programme, all students will build a strong foundation of essential culinary fundamentals, while undergoing their own personal culinary journey to develop their chosen specialisation.

With exclusive industry internships available to students, the students will have the opportunity to use their skills within a real world culinary environment with leading hospitality and culinary brands. Following the internship, students will then return back to the academic aspect of the curriculum to nurture their new-found hands-on skills and further pursue their chosen specialisation.

Throughout the programme, students will have the freedom to pursue their culinary interests and pursue additional skill building through special development workshops with an academic mentor in their chosen culinary field, giving them an additional edge towards their final professional profile and skill set. Following the course of the curriculum, students will have a strong grasp of culinary foundations, with their own chosen specialisation nurtured through internships and development workshops during the optional internship months.



Develop innovative products in the test kitchens



Become a restaurant & hotel chef



Market food concepts for culinary events



Become a food stylist/food blogger or a journalist



Specialise and excel in your chosen culinary field



Work in the dining rooms on a cruise ships



Set nutritional guidelines for hospitals, sports and well-being



Develop menus and cuisines for resorts and spas



Custom course design

To suit individual aspirations

Choose your own path. Your way.

The entire scope of the programme is custom tailored to provide the perfect balance and academic intensity between theoretical and practical learning. All students will garner a strong practical foundation from the get go of the programme, complemented at all times by a strong grasp of the theory behind the cuisine and techniques they are learning. Through this unique teaching methodology, graduates will successfully demonstrate an adept culinary skill set and in-depth knowledge of operations and cuisine.

Throughout the programme, students will have the freedom to pursue their culinary ambitions – whether they've already discovered their passion, or are still on their journey to do so. Interested students will then have the freedom to partake in specialized, individual workshops with our leading chefs to hone their skills, knowledge, and technique, and shape themselves into the chef they want to become.

Expand your expertise with real world experience

The 9 month duration of the course is accompanied by a total of 3 months of industry exposure available to all students who wish to participate.

Tailormade to take students' personal culinary interests to the next level, all internships are specially curated to give students hands on, real world expertise in a live working environment and experience their first steps into their culinary careers. All students will have help and facilitation from the Indian School of Hospitality to obtain their desired stream on internship, including exciting opportunities with our leading industry placement partners that include Accor Hotels, Marriott International, and Leela Hotels, Resorts and Palaces.



Chef Mohib Farooqui

An alumnus of Le Cordon Bleu Sydney, where he received the "DUX" award for highest academic achievement, Mohib has over ten years of culinary experience in India and abroad, including experiences under Michelin Pedigree Chefs. Mohib has taught at Le Cordon Bleu in Gurgaon and at IHM- A, Aurangabad where he has been involved in holding "Food Presentation and Styling" training sessions and workshops for Taj Group of Hotels trainees. He is the first chef lecturer to do a degustation menu of 13 courses along with the students at a hotel school in India.



Chef Amit Vohra

A seasoned pastry chef with extensive experience in both the retail segment and premier hospitality chains, with proven expertise in developing new products, infrastructure, training and quality assurance. Passionate about his craft with a genuine flair to spread knowledge Chef Vohra is skilled, organized and meticulous with a strong belief that there is 'no end to learning'.



Chef Mayank Chopra

Chef Mayank, an alumnus of IHM Hyderabad, is a culinary professional turned educator. He is proficient in culinary arts with an emphasis on Indian Regional Cuisine. With his post-graduation in human resources management and personnel administration from the Institute of Management Technology Ghaziabad, he also assists with facilitating food & beverage, hospitality and hotel management.



Term 1

Understand and follow food & beverage safety and hygiene policies and procedures
Ensure a safe and secure working environment
Basic nutrition and its importance in ensuring a balanced diet
Monitor and maintain a food & beverage production environment
Receive and store products
Define and use kitchen terminology
Develop fundamental knife skills
Prepare Mise En Place 1
Implement and ensure quality control procedures
Demonstrate basic moist heat cooking methods
Demonstrate basic dry heat cooking methods
Prepare meat, poultry, fish and seafood
Prepare vegetables, fruits, nuts and mushrooms
Prepare basic western stocks and soups
Prepare western foundation sauces
Prepare cold plates and garnishes
Prepare and ensure essential elements of dining Room service in place
Prepare pre-mix, frozen and bake-off products
Prepare basic breads
Prepare muffins and scones
Prepare breakfast and bread rolls
Prepare laminated pastes
Prepare sweet & savoury fillings, sauces and creams
Prepare hot and cold desserts
Dairy and egg applications
Menu planning and design



Term 1 Learning Outcomes

Term 2

Supervise food production
Maintain inventories
Understand nutritional knowledge and dietary requirements
Administer purchasing and receiving procedures
Balanced diets and allergens
Prepare Mise En Place 2
Prepare pasta
Prepare sandwiches
Prepare salad
Demonstrate advanced moist heat cooking techniques
Demonstrate Indian Tandoor cooking technique
Prepare Indian foundation curries and sauces
Pickling and its application
Advanced classical French cookery techniques & preparation
Preparation and use of exotic food ingredients
Master recipes from various cuisine
Study alcoholic spirits and cocktails
Study wine and spirits
Prepare salads and dressings
Carve fruits and vegetables for food presentation
Preparation of garnishes and buffet food embellishments
Apply sensory analysis to food and beverage
Preparation and presentation
Use herbs and spices in various cuisine preparation and presentation
Prepare herb and spice blends of various cuisines
Basic chocolate and sugar work and its application
Leavened and unleavened bread
International breads and derivatives applications
French pastries and petite fours



Term 2 Learning Outcomes

Internships - customised for your aspirations

The internship segment of the programme allows you to completely immerse yourself in your sphere of interest and experience a live industry environment.

ISH will provide full internship and placement support for all students, who will have the freedom to choose from leading domestic and international brands that are collaborating with the institute. Some of our industry partners include:



Marriott International, Inc. is a leading global lodging company with more than 6,500 properties across 127 countries and territories. Since 1927, Marriott has been known for a culture that puts people first. They are growing globally—and opening up a world of experiences and opportunities for people from all walks of life.



As the leading group in the hotel industry, AccorHotels has over 4,300 hotels across 100 countries. With more than 20 brands present worldwide, AccorHotels offer each of their employees the opportunity of international career advancement, enabling them to continually enhance their skills.



The Leela Palaces, Hotels and Resorts is owned and managed by Hotel Leelaventure Limited. They have grown from one hotel, on the outskirts of Mumbai, to nine award-winning properties across the country, celebrating India's diverse geography and architectural history.

Internships & Placements Live industry experience

Eligibility

Students who have completed their Class XII or equivalent.

Graduates, professionals and PG students planning to change paths and pursue a career or venture in the exciting world of culinary arts.

Fee details

The programme fee amounts to Rs. 5,50,000 for the 9 month duration, which is paid in two terms.

Inclusion: Uniform, Knife Kit, Study Material.

Students can consume/ take products home

Exclusion: Taxes, Accommodation, Lunch, and any other personal expenses such as travel

Subsequent to the 9 month period, students will then undergo exclusive, ISH curated industry internships if they choose to deepen their specialisation and gain more practical industrial experience.

Career scope

Upon successful completion of the programme, students will get the unique opportunity to be considered for challenging, senior job roles in a wide range of industries including hotels, QSRs, event companies, boutique restaurants and have the opportunity to pursue their own entrepreneurial ventures.

ISH gives them an edge with its strong industry network, progressive curriculum and life skills impetus which places them in better stead amongst peers and opens doors to a wide variety of roles from front line to supervisory cadres depending on the HR policies of the recruiting organization.

Internship option to be advised to ensure positive placements of students across the industry sectors. ISH will assist with internship placements and final placements of students.



Contact Us

Find out more about our programmes,
unique approach to hospitality education,
or just get to know us better at:

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