

What is Chef ?

C - Cook

H - Hygienic

E - Enjoyable

F - Food



WHAT IS CULINARY ARTS ?

Culinary Arts is a combination of skills required to procure, prepare, plate & serve the food in the most artistic & innovative way.

It lays a pathway for a student to make career in the International Hospitality sector. Anticipating the needs of youth to work internationally, University of Mumbai has specially crafted a Degree programme, B.A Culinary Arts, for the students who aspire to become professional chefs. It emphasizes on Science & Art of cooking and presenting the food along with many other intricate detailing that goes into making any dish a class apart.

Eligibility Criteria for B.A Culinary Arts

A student who have passed 12th from any stream & recognized board can apply for this program.

What is Culinary Arts?



Process



Prepare



Plating



Service

Academic Focus of Culinary Arts Program

- Introduction to Hospitality
- Culinary Skills
- Indian Cuisine
- International Cuisines (French, Italian, Chinese, Mexican, Lebanese, Philippine, Japanese, Spanish, Russian, Korean, German, English and many more...)
- Baking Skills
- Food Commodities
- Gastronomy
- Food Photography
- Food Styling, Presentation and Plating skills

How a Person Grows in Kitchen Department

Commis 1



DCDP



CDP



Sous-Chef



Executive Chef

Career After B. A Culinary Arts

- Chef in 5/4 star Hotels & Resorts
- Celebrity Chef
- Corporate Chef
- Kitchen Head in Hotel & Resorts
- Chef at VIP Guest Houses
- Chef at Malls
- Chef at Canteens
- Chef at Sports Club
- Pastry Chef
- Cruise Liner
- Flight Kitchen
- Film Production Houses
- Chef at Group of Restaurants
- Chef at Fine Dine Restaurants
- Entrepreneur
- Cookery Show

Upcoming Trends in Culinary Arts

- **Green Healthy Food** - Today the masses are more inclined towards Healthy Lifestyle through adapting healthy food. Chefs are beginning to focus on preparing green healthy food that would be delicious and nutritious.
- **Ethnic Food**- Ethnic food, food from the past is valued after decades. Many restaurants love the idea of serving ancient food in stylish way. This is preparing cuisines other than the native cuisines and serving food that the people have forgotten and the food they never knew.
- **Fermented Beverages and Teas**- The fermented beverages and tea have become quite popular these days. This involves presenting them with fermented tea and beverages containing probiotics and kombucha. Added fruit slices, herbs, ice cubes or tummy-friendly decorative items are now in trend offering chefs to showcase their innovation and creativeness

Career Opportunities

- To become international chefs like Chef Gordon Ramsay, Chef Jamie Oliver, Chef Nigella Lawson, Chef Atul Kochhar, Chef Vikas Khanna, Chef Sanjeev Kapoor, Chef Ranveer Brar, Chef Kunal Kapur, Chef Vineet Bhatia & many more.
- To participate in National, International & Regional TV Cookery Shows like - Masterchef India, Khana Khazana, Turban Tadka, Mummy Ka Magic, Amhi sare Khawaiye, Mejawani, Gourmet Central, Secret Recipe, Fit Foodie, and many more..
- To become a part of Celebrity Chef's Team like Sanjeev Kapoor & his team, Ranveer Brar & his team, Vikas Khanna and his team, Gordon Ramsay and his team, Rohit Gujral and his team, Rakhee Vasawani and her team and many more..
- To learn international cuisines like French, Italian, German, Lebanese, English, Chinese, Japanese, Korean, Mexican, Russian, and many more.
- Get an opportunity to work with elite class people.
- To Learn Regional Cuisines.
- To become an entrepreneur by starting own Hotel, Resort, Café, Fine Dining Restaurant, catering company etc.. This also creates job opportunities for the youth of society thus contributing to the good life style and economic development of the country.

Required skill set for Culinary Arts

- **Understanding-** Understanding the cuisine, you work on and knowledge on delegating duties, management and execution must be learnt. They keep gathering knowledge about different cuisines and innovative new dishes.
- **Time Management-** There are deadlines for tasks that happen to be too short at times. A chef must be prepared physically and mentally to work for hours at the same speed as he is responsible for the tasks assigned to him & his team.
- **Communication-** Culinary art professionals must know how to communicate effectively with their colleagues. Communication along with listening skills is principal in their workplace.
- **Organization-** Chefs must be very organized in the kitchen as they have to perform multiple tasks at the same time. Having excellent organization skills will ensure effective staff management & gives control over every aspect of kitchen.
- **Coordination-** Culinary Professionals have to coordinate with other departments of the organization for the smooth functioning of the department.

Renowned Chefs Across The Globe

Chef. James Martin
- UK



Chef. Jamie Oliver - UK



Chef. Gordon Ramsay - UK



Chef Nigella Lawson - UK

Chef Atul Kochhar- India



Chef Sanjeev Kapoor - India



Chef Vikas Khanna- India



Chef Ranveer Brar- India

Chef Kunal Kapur - India



Chef Vineet Bhatia - India



And many more....

Our Unique Features

- Expert Faculties with industry experience in 5* Hotels, cruise lines, aviation etc.
- 360 Degree Development Program.
- International Training & Placement.
- Life Long assistance from college.
- Weekly personalized student counseling.
- Annual Study tours.
- Learn & Earn program from very first year for financial assistance.
- Opportunity to perform / interact with well known Chefs like Rohit Gujral, Rakhee Vaswani and many more .
- Associated with over 75 companies such as Star Hotels, Shipping Companies, Airlines & many more for International & Domestic Internship & Placement.
- International Degree in Hospitality from UK , USA.
- Easily accessible from Railway station & Bus depot.
- Bank Tie – ups for educational loan.
- NBFC Tie – ups for Educational loan @ 0% interest rate .

Alumni Chefs Of IIHM Vasai



Milind Gawas
- Hilton Hotel, Frankfurt
Germany



Shefali Nai
- Hotel Holiday Inn, Mauritius



Nandini Rawlo
- Hotel Holiday Inn, Mauritius



Sunny Malusare
- St. Regis Aspen, USA



Britesh Vaidya
- Carnival Horizon Cruise



Vishakha Rajguru
- Beach Resort at Mauritius



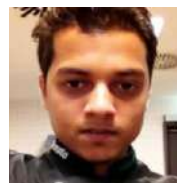
Vipul Kargutkar
- California Pizza kitchen, USA



Aniket Parkar
Trident BKC, Mumbai



Chirag Khajrekar
- Celebrity Cruise, USA



Swapnil Parkar
- Hotel Altier Speicher,
Germany



Sunil Kumar
- Saadiyat Rotana, Abudhabi



Rohit Negi
- AIDA Cruise, Germany



Vinay Sharma
- Regent Seven seas Cruise,
USA



Prashant Kadam
- Alshaya Group, Kuwait



Balwant Negi
- Celebrity Cruiseship, USA



Vishal Gupta
- Hotel Garadon House,
Mumbai



Bablender Singh
- Food Production



Bhushan Bawar
- Chef, Philadelphia



Prakash Wadu
- Carnival Cruise



Rathish Nair
- Hotel Fairmont, Dubai



Saurabh Bhoir
- Royal Caribbean Cruiseline



Akshay Satam
- AIDA Cruiseline



Gaurav Zagade
- AIDA Cruiseline



Laxman Sogam
- Reliance Grant Road



Ashutosh Mule
- Bayroute BKC



Babli Bhisaji
- Bayroute BKC



Harshad Nandgaonkar
- Bayroute BKC



Nikhil Soni
- Bayroute BKC



Muskan Sayyed
- Oberoi Delhi



Siddesh Sakpal
- Ola Foods



Prathamesh Sutar
- Galaxy Cloud Kitchen



Prajakta Teli
- Foodhall



Shraddha Sathe
- Foodhall



Riya Sharma
- Loki And Toot, Khar



Amit Jaiswal
- Princess Cruise



karan Bendle
- Sushi Restaurant, Mumbai



Pranali Sawant
- Suzette Gourmet Pvt. Ltd



Mehul Patel
- AIDA Cruise Germany



Shubham Harsule
- Royal Carribean Cruiseline



Prashant Kadam
- Alsaya Group



Suraj Gaud
- PVR Cinema



Siddhant Kesare
- MH Alsaya, Kuwait



Manoj Palikomda
- Marella Cruiseline



Sushant Poojari
- Courtyard Marriott, Mumbai



Vishal Kadam
- GD Goenka International
School, Surat



Sharnal Sequira
- Level Resort, Bhayender



Vikas Singh
- Mumbai Airport Lounge



Pushpesh Yadav
- Raddison Blu, Ahmedabad



Sumit Bisht
- Dubai



Tushar Pable
- Foodhall



Harsh Sharma
- Ambassador Sky Chef



Prashish More
- Foodhall



Siddhesh Parab
- Mumbai Cricket
Association



Manoj Ashar
- DCDP, Theobroma



Nikhil Soni
- ITC Rajasthan



Rupesh Angre
- ITC Maratha, Mumbai

And many more...



ADDRESS

IIHM Plot no - 44, Near Ganpati Mandir, Shastri Nagar,
Vasai (W) Dist.-Palghar.401202, Mumbai Suburban



+91-9011413447 / 8554022555 / 9823431240
0250 - 2347833 / 2330077