



Culinary & Hospitality Academy
'Creating Finest Leaders'

LEADERS IN HOSPITALITY EDUCATION • PIONEERS IN TECH-ENABLED EDUCATION

PROFESSIONAL PROGRAM

International Chef Training Programme

Course Name

International Chef Training Program

Certification

Gesto Culinary & Hospitality Academy

Diploma in Hospitality (Commercial Cookery) - Cookery / Patisserie

Self Cooking Center® - Rational Certified Operator (RCO), Rational AG, Germany

Dynamic Fresh System® - Cook & Chill Production Techniques, Irinox S.p.A, Italy

Food Hygiene - Intermediate Level and HACCP Awareness, Highfield, UK

Ware wash System Training, Winterhalter GmbH, Germany

Grease & Waste Management, Aluline, UK

Sous Vide Cooking, Kitchen Aid, USA

Course Overview

Gesto Culinary & Hospitality Academy is a renowned network of educational institutions dedicated to provide highest level of Culinary and Hospitality skills development training through Top Class Programs. The academy believes in two-dimensional focus of 'technical know-how' and 'hands-on experience' leading to professional excellence and positive attitude.

Commercial cookery is at the heart of the thriving and expanding hospitality and tourism industry world over.

The Diploma in Hospitality (Commercial Cookery) - Cookery / Patisserie at ICCA Dubai is accredited by City & Guilds, London, recognized by the Knowledge and Human Development Authority, Government of Dubai, UAE and has been awarded the "Recognition of Quality Culinary Education" by the World Association of Chefs Societies (WACS).

This training is based on Classical Continental Cuisine and incorporates basic to advanced skills and knowledge necessary for entry into commercial food production operations within the international Hospitality and Cruise Line industry.

Minimum Entry Requirements

1. The minimum qualification for admission is 10+2 system of Senior Secondary Education
2. Proficiency in English – Ability to Read, Write and Speak English well. Equivalent to an IELTS score of 5.5
3. Age – Between 20 to 28 years. (Minimum age for work permit in the UAE and GCC countries is 20 years for international Cruise Line is 21 years)
4. Medical Fitness – Must pass a medical examination for Hepatitis B, Tuberculosis (TB), AIDS/ HIV, Leprosy and Syphilis

Note:

The age limits prescribed and medical fitness requirement indicated above are only for those who wish to opt for the WEP program.

There are no age restrictions for the course program.

Course Duration

The course duration is 3 months in Goa and 3 months in Dubai. The course can take from 6 months to 18 months.

Program Start Dates

The admissions happen every three months. The course commences by the mid of July, October, January and April. Registrations for the program are based on first-come-first basis.

Aim

This program helps create value not only to the student Chefs trained but also for the employers alike by way of a unique last mile outlet and environment specific customization training.

Course Curriculum

Subjects
1. Introduction to Hospitality Operations
2. Introduction to Kitchen Operations
3. Introduction to Cookery
4. Cookery – Entrees and Side Dishes
5. Cookery Main/ Patisserie
6. Interpersonal & Communication Skills
7. Industry Exposure (Mandatory for Certification)
8. WEP - Work place Integration Program (Not mandatory for Certification)

Course Fee Package

International Chef Training Program

<p>Course and Proficiency Training</p> <ul style="list-style-type: none"> ▪ International Chef Training Program <p>Course Kit</p> <ul style="list-style-type: none"> ▪ Text Books ▪ Practical Cookery 11th Edition (Foskett, Ceserani and Kinton) ▪ ICCA Dubai Summary Book ▪ ICCA Dubai Assessment Book ▪ Chef's Kit – Chef's jacket, Chef's pants, ¾ apron, Chef's scarf and Chef's cap. 	
<p>Accommodation</p> <p>Fully furnished and serviced dual bedded rooms. The accommodation has an in-house warden who looks after the well keep of the students and manages the hostel. The accommodation has a 24 hours Security.</p>	

Industrial Training

The industrial training is included as part of the course. Students are placed in international chains of hotels, resorts and quick service restaurants all over India. Students are exposed to standard operations of all major departments. This training is a hand-on live experience for students to perform in the actual industry. The duration of the training is 6 months.

FREE

Career & Placement Opportunities

We are proud to boast about the 100% placement records of the past years. Our Graduates earn their first salary between USD 750-810.

Global growth and development of tourism has opened up innumerable openings. As a result candidates can look forward to the following career opportunities:

- Placement Opportunities in International Cruise Line NCL, USA
- Hospitality Industry in Dubai, UAE as Assistant Cooks or in equivalent positions

The Training & Placement cell provides excellent infrastructure to support every stage of the placement process. Arrangement of pre-training and placements discussions, written test, interviews and group discussions are made as per the requirements of the organization as well as the students. A regular corporate interaction weaves the thread to create a mosaic for 100% placements.

Recent Recruiters

- P&O Cruises
- Norwegian Cruise Line
- Marriott International
- Hyatt
- Radisson Blu Hotels & Resorts
- Hilton Hotels & Resorts
- The Leela Palaces, Hotels and Resorts
- Taj Hotels Resorts and Palaces
- The Oberoi Group
- Trident Hotels
- Zuri Hotels & Resorts
- Ramada International
- Domino's Pizza
- KFC (Kentucky Fried Chicken)
- Fortune Park Hotels Ltd., a subsidiary of ITC Ltd.
- InterContinental Hotels & Resorts
- Holiday Inn
- Aviation Industry & Corporate Houses

Course Outcome

The student undertaking the course will have knowledge and proficiency on the following and will be able to:

- Develop and update Hospitality industry knowledge
- Follow health, safety and security procedures
- Apply catering control procedures
- Plan and control menu-based catering
- Promote products and services to customers
- Follow workplace hygiene procedures, clean and maintain Kitchen premises, package prepared food stuff
- Transport and store food in a safe and hygienic manner
- Implement food safety procedures
- Receive and store Kitchen supplies
- Use basic methods of Cookery, organize and prepare food and present food
- Plan and prepare food for buffets
- Prepare Appetizers and Salads
- Prepare Stocks, Sauces and Soups
- Prepare vegetables, eggs and farinaceous dishes
- Prepare food according to dietary and cultural needs
- Prepare and cook Poultry and game, prepare and cook Sea food
- Select, prepare and cook meat
- Prepare, cook and serve food (holistic unit)

Documents to be Submitted

- 10th and 12th Mark sheets (attested photocopies)
 - 1 Original
 - 1 Attested copy
 - 1 Photocopy
- Duly filled and signed application form
- Coloured photocopy of Passport and coloured passport size photographs with white background
- Copy of highest educational qualification
- Birth Certificate
- Proof of identity
- 4 Passport size photographs

Fee Refund Policy

- Rejection: An applicant rejected by the school is entitled for refund of all money paid except for application fee and processing fee.
- Refund: No fees paid for a course or program will be refunded under any circumstance, unless (if at all) the program is called off by the institution – Gesto Culinary & Hospitality Academy or the program is not started within one month of the start date mentioned in the contract.

Further Study and Career Opportunities

Students can pursue their Bachelors in Hospitality, Tourism, Business and Management from any of the recognized universities in India and abroad. Students can directly apply for any Bachelors program post completion of course.

Contact Us

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