

CULINARY INSTITUTE OF INDIA



GROOMING CAREER SINCE 1996

Unit of Durgapur Society of Culinary Skills and Management Sciences
(A Non Profit Making Autonomous Body Registered Under Govt. of W.B.)

CITH&MS

Management

Culinary Art

Chef's Training

Health Sciences

Hotel Management

ACADEMIC &
CAREER GURUKUL



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Message from the Director



Culinary Institute of India & CITMS has the privilege to introduce itself as pioneer of culinary education in India. We established in 1996 in the name & style of Culinary Institution. Rest of India were still busy on Hotel Management or hospitality education. Of Course by 2010 a few institutions had started venturing into this highly specialised field. Please note that everybody can cook - while only one out of 1000 has the potential to be a chef.

We do have diversification in the form of Management education - Namely Business & hospital & health care institution. Established in 1996 we are into our 29th year We have crossed 29 years of professional Education. We have set a benchmark difficult to follow for any other institution. Setting a 100% record has been a very natural result for us. What is noteworthy and more satisfying is that most of our students are reaching the pinnacle of management ladder within 12 - 15 years and are moving forward towards becoming entrepreneur. From job seekers to job providers have been our apex of Management Gurukul. We have produced highly competitive students with industry tailored education programme. We drew inspiration from tradition of Gurukul parampara. Our approach was to set the process of thinking right. Our entire education process is imparted on value based education. Our belief is very basic- "if the process is right the result has to follow sooner".

we have managed to keep ourselves as an affordable education centre even in the commercialised world. We have an enviable low lecturer to the student ratio. The secret of success lies in our never-ending quest for setting our own goals and striving to achieve it. Adequate input of knowledge with skills along with proper professional orientation of the students have been the core of our success. We always had the backing of the best brands of the world. What is more encouraging is that the students have shown a remarkable acceptance of our practical oriented and value based innovative teaching methods in Gurukul style. Our HR division have been able to contend with the international trends and bring success in India and abroad regularly. We love to bring out the soul in you so that you can bear the torch of your generation and march ahead with passion & pride in life. Our Motto says it all :

WE CARE FOR YOUR CAREER MORE THAN YOU DO.





Culinary Institute of India Courses

Culinary Institute of India offers on-campus programs in Durgapur to equip you with the skills and knowledge you need to thrive. As Durgapur's best hotel management college, we provide hands-on culinary arts and hospitality leadership training.

Diploma (Voc) in Hotel Management – 1 year –

Eligibility – Class 12 / Higher Secondary pass in any stream.

Fees Rs 35000 per semester Miscellaneous charges Rs 10000. Hostel & Mess charges as applicable.

Advance Diploma (Voc) in Hotel Management – 2 year

Eligibility – class 12 / Higher Secondary pass in any stream.

Fees Rs 35000 per semester Miscellaneous charges Rs 15000. Hostel & Mess charges as applicable.

Bachelor (Voc) in Hotel Management – 3 years

Eligibility – class 12 / Higher Secondary pass in any stream.

Fees Rs 35000 per semester Miscellaneous charges Rs 10000 per year. Hostel & Mess charges as applicable.

Masters (Voc) in Hotel Management – 2 years

Eligibility – class 12 / Higher Secondary pass in any stream.

Fees Rs 35000 per semester Miscellaneous charges Rs 10000. Hostel & Mess charges as applicable.

Diploma in Culinary Art - 1 year

Eligibility – Class 10 passed Fees

Rs 50000 per semester,

Registration –Rs 10000



Bachelor's Degree in Culinary Art - 3 years

Eligibility – Class 12 passed Fees Rs 50000 per semester, Registration –Rs 10000 per year

employment.

Apply online

Web : www.ciihm.com

K.R. Complex, Banskopa Industrial Complex, P.O.- Gopalpur, Durgapur-713212, W.B.

M : (0) 7384213048 / 9832168856 / 9332193597,

E-mail : culinaryinstituteofindia@hotmail.com, Web : www.ciihm.com



Last Message from our Beloved Founder Chairman



Dear Students,

The journey into the 21'st Century has been very revolutionary. The first decade was er two saw consolidation while the second decade we faced a completely changed economic parameters. The integration of technology directly into business operations. However the human factor has still remained irreplaceable. The industry still needs skilled and highly motivated professionals. Our true life interface that changed to cyber interface and real time inventory and the fact that business can be controlled and managed at the speed of thought. The changed economy scenario has given rise to a completely new business platform. The consumer interface is direct and very effective. It demands new set of thinking and respective technical skill in its professionals. The action takes place at the speed of thought. So we have also redefined the skill level and educate from an entirely different perspective. The operational changes in business activity has also made us redefine & modify our education dispensing mechanism. Nevertheless basics of life remains the same. and hence we have formulated our new strategy on the same belief that we have carried since our inception. The professionals having multiskill abilities and plausible strengths have never felt the pinch even during recession. The industry growth is redefined We have been able to find opportunities for all our students and propel them towards higher goals through the yogic principle of management. The resurgent new forces which has re-aligned the market; are challenging us. Come let us gear you up for the next decade of excellence. through our persevearence.

I welcome you to our Grooming Ways - the legacy of 29 years.

Late Shri Rameswar Prasad Gupta

Founder Chairman






CHEFS TRAINING PROGRAM

A Gurukul Since 1996...


1. **Cuisine Fundamentals** - One month – 22 days program (Mode – Autonomous)
Eligibility – Anyone
2. **Food production Apprentice Program** – 3 month (Mode – Autonomous)
Eligibility – Anyone
3. **Craft Course in Food Production** – 6 months (Mode – university / Autonomous)
Eligibility – Anyone
3. **Diploma in Culinary Art** -1 year (Mode – University / Autonomous)
Eligibility – Basic education & Class 10 passed for University program Age – 14 yrs
4. **Bachelor Degree in Culinary Art** - 3 years (Mode – University)
Eligibility – Class 12 passed / Higher Secondary (H.S.) Age – 18 yrs
5. **Diploma in Bakery & Confectionary** – Six months (Autonomous Mode)
Eligibility - Anyone Age – 14 years onwards
6. **Cuisine Workshop & Certification**
Indian Cuisine
Continental Cuisine
Regional Indian Cuisine
Regional Oriental Cuisine (Thai, Chinese, Japanese , Indonesian etc..)
Duration- 4 weeks to 12 weeks Depends on the module that you pick. Fees – Rs 8000 per week.
Registration – Rs 10000 of engagement, depending upon the type of skill and enhancement required.
Eligibility- Work Experience as a cook / Line cook or any Kitchen experience of at least one year or you should have basic certification from any hotel management institution.
7. **Cuisine Research & Development**
(Any specific INDIAN / CONTINENTAL Cuisine)
Fees – Rs 6000 per week. Registration – Rs 10000
Duration- 4 weeks to 12 weeks
Eligibility- Minimum 2-3 Years work experience as Chef's Experience of a standard Restaurant / Hotel / Industrial Kitchen or equivalent.

Culinary Institute of India

 : www.ciihm.com

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 : (0)  7384213048 / 9832168856,  : culinaryinstituteofindia@hotmail.com,

 -<https://www.facebook.com/groups/culinaryinstituteofindia/>



OUR Legacy of 25 years prove that we have produced individuals who are dedicated & having entrepreneurial zeal

PROFESSIONALLY COMPETENT
QUALITY CONSCIOUS
GLOBALLY MINDED

OUR CAMPUS

Our Campus is lush green, serene, and has a gurukul ambience. It is spread over more than three acres of Land. It is not a concrete jungle - unlike the others we are close to nature, having a solitude touch to our learning environment. The aesthetic feel makes the student introspect and learn under the able guidance of our respected gurus of the trade. The campus is self sufficient and contains all the in house facilities. A well stocked diverse library with concept classroom and lab infrastructure facility we have been turning out thorough professionals for the industry. We have emphasized harmony with nature in our Gurukul. The serene atmosphere and the sanctity of the natural ambience promotes humble learning without any distraction. It provides for all self sufficient services. The facility has integrated Wi-Fi facility which can be accessed by the student on participation basis. There are sports facility for students to engage. We have in house on campus lodging and fooding facilities along with the boys hostel. Facilities for the girls hostel have been provided separately in a posh locality supervised and 24 hours monitored by our personnels.





Culinary Institute of India

COURSES FOR WORKING PROFESSIONALS

We have taken a step forward in Hybrid Skill certification programs. We bring to you On site / Online certification for the benefit of your career & the Hotel Industry.

Enroll for University offered Vocational Study certification, Study online , Appear for online examination earn your credits . You will get University Certification by earning credits.

- 30 Credits – **Craft course in Hotel Management**
- 60 Credit – **One year Diploma in Hotel Management**
- 120 Credits – **Two year Diploma in Hotel Management**
- 180 Credits – **Bachelor’s Degree in Hotel Management**

These University Vocational Certification are equal to Regular University degrees and eligible for all government jobs and further study upto PHD programs.

You can also choose our Autonomous certification program for Individual departments as per international standards. We follow the CITY & GUILDS module approved by the British Council. The range of qualifications are built around employer needs. So the certification helps every non certified worker to get certified by international standards equivalent module. You can use the Culinary institution certification to further your career in this professional world. You have to complete 60 hours of online session for each module from serial no 1 to serial no 4. For serial no 5 & 6

1. Food Preparation & Culinary Art -

- Certification Level 1 Practical Competency - 15000
- Certification level 2 Theory Competency - 10000

2. Food & Beverage Service -

- Certification Level 1 Practical Competency - 10000
- Certification level 2 Theory Competency - 10000

3. Reception Operation & Services

- Certification Level 1 Practical Competency - 10000
- Certification level 2 Theory Competency - 10000

4. Accommodation Operations & Services

- Certification Level 1 Practical Competency - 10000
- Certification level 2 Theory Competency - 10000

5. Catering Management

Eligibility _ Class 12 / HS Pass , 2 Yrs work experience Fees _ 20000

6. Accommodation Operations Management

Eligibility – Class 12 / HS Pass 2 Yrs work experience Fees – 20000

For Enrollment -

Step 1 Please fill the online admission form.

Step 2 Download the pdf application form Fill it and send the scanned copy. Along with it send identity proof, educational qualification, address proof, photo employment.

Apply online

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OUR GOVERNING AND STUDENT GROOMING -

**HR Perspective - To groom
Entrepreneuers
Effective Managers
Compassionate leaders**

About us

Culinary Institute of India and CITH&MS (Center for information technology, health & management sciences - is a unit of DSCSMS. and is directly monitored by it's Governing body. Care has been taken to recruit young professionals from the industry to guide the students in becoming thorough professional. The stress is mainly on value added teaching techniques with an eye on the changing requirements of the industry. Obedience, discipline, quick thinking ways, analytical methods, proper etiquette, smartness, are a few requisite traits, of the industry which is, drilled into the students, during the course of their stay with the institute. The attention and care extended to the students by our HRD is exceptional. Overall the institution lays an emphasis on the making of not only a better professional for industry but also a better individual. The HR arranges the different training schedule for practical exposures and technical grooming. As per the demands of the system the training may be categorised into different schedules like-

Summer Training

Industrial Training

Vocational Training

Specialisation Training

Live Project Training

On Job Projects, On-Job Training

Various streams under go specific traing as per their requirements. Some trainings are a must while other trainings are optional. While the hotel management students may opt for basically three training, the IT students would have to go Live projects and on job training. The MBA students would be needed to undergo various project training schedule depending on their competency level and the specialisation streams. Students may go for vocational project based trainings. It may be followed by industry based assignments. These requirements are assesed after doing the HR audit of the students. The HR committee in consultation with the industry experts decides on it. It goes to say that we do a very intense case to case study of the individual students requirements and there lies our expertise and differentiation with other institution.

Our philosophy is that we not only provide total educatioal environment but imbibe certain culture, values and a way of life which makes student teacher interaction more favourable. Students are expected to become knowledgable about the Economic, Social, Culture & political framework within which business and Individual operate and also become sensitized to the drives and demands of entrepreneuership, management & leadership.



Culinary Institute of India

Corporate Training Courses include a encompass a wide range of programs designed to enhance Soft skills with a focus on increased awareness of the business environment and it covers areas like communication, leadership, changing technological issues and regulations and ensuing compliance.

Benefits of such types of programs

It ultimately contributes to organizational growth and success. Increases organisational efficiency, reduces intrapersonal conflicts.

Reducing staff attrition - Enhanced employee retention by investing in employee development. It increases job satisfaction and loyalty, leading to lower turnover rates of employees.

Improved Employee Morale: - Providing opportunities for growth and development can boost employee morale and engagement.

Improved Employee Performance: The training helps employees acquire new skills and knowledge, leading to better job performance and increased productivity.

Increased Organizational Competitiveness: -A well-trained workforce is better equipped to adapt to changing market conditions and stay ahead of the competition.

Types of Corporate Training Programs:

Leadership Development:

For supervisors and managers – it develops managerial and executive communication reflecting on their leadership skills. Improves decision-making & strategic thinking. Incorporating effective team management.

Soft Skills Training:

Enhances interpersonal skills, communication & teamwork. This reflect sthe mainstay of effective workplace interactions.

Business environment assimilation:

Understanding the business environment leads to a better level of SWOT analysis for every employee. With increasing global competition it becomes an essential soft knowledge in making a better team. It equips employees with necessary technical expertise for their industry specific roles.

Sales Training:

Improves sales techniques, customer relationship management, and closing skills.

Project Management Training:

Develops skills in planning, organizing, and executing projects effectively.

Helps new employees integrate into the company culture and learn their roles and responsibilities.

Managerial Training for Supervisors and higher ups :-

Focuses on developing management skills, including delegation, performance management, and team leadership.

Apply online

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ADMISSION & EXAM RULES

ADMISSION SESSION

For all the University run courses the enrollment starts from the month of January and carries on concurrently till the schedules permit us to do so (normally October- November). Since the university programs are supplemented with several other concurrently run modules the students may be split into smaller batches for facility of study programs. Students can avail the online registration facility to enroll themselves before the session starts.



EXAM RULES

Examination rules are guided by the university schedules being published from time to time. However for internal regular curriculum a student must complete the in course assessment and should have 85% attendance. For autonomous program provisions for online examinations are available. as per the required certification. For various courses the schedule is published online. as per the curriculum. The decision of the Academic Director is final in this regard.

SUPPLEMENTARY EXAMINATION

Normally the university has a system of supplementary exams midway to the curriculum. If not then the students can take the same papers in the next year schedules. The students need to pay charges as per schedule declared by the respective university and approval bodies. Failed students would have to keep regular attendance and will have to bear curriculum fees as per the norms. The student repeating the exam should have to attend regular classes with the next batch. The student repeating the semester or an year will have to pay tuition fees, practical fees and any other fees for that duration as applicable or decided by the management.





Culinary Institute of India

Diploma in Culinary Art 1 year

Mode - University Certification

Eligibility - Class 10 passed

Course Fee :

Registration Fees - Rs 10000/ year

Academic fees - Rs 35000 / sem.

Culinary Art fees RS 15000/ sem.



Bachelor's Degree in Culinary Art - 3 years

Mode - University Certification

Eligibility - Class 10 passed

Course fees - Registration Fees - Rs 10000/ year

Academic fees - Rs 35000/ semester

Culinary Art fees RS 15000/ sem.



CULINARY ARTS ART COURSES

Admission procedure

Fill up the online form & Submit it.

We will call you for an interview and admission confirmation.

Send us a chat notification on our what'sapp number 7384213048.

Or email us on culinaryinstituteofindia@hotmail.com

Apply online

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COMPLETING GLORIOUS 29 YEARS IN EDUCATION

OUR LEGACY - LAST **29** YEARS!!!

WE HAVE PRODUCED
SKILLED PROFESSIONAL
At our
MANAGEMENT GURUKUL
Having Entrepreneurial Zeal

Working across the globe

They are

DEDICATED

DISCIPLINED

Professionally Competent

Quality Conscious

Globally Minded



COLLEGE CAMPUS

📍 K.R. Complex, DSCSMS Building, Banskopa Industrial Complex, Bus Stop : Banskopa Toll Gate, Banskopa-Gopalpur Road (Beside HP Petrol Pump, P.O.- Gopalpur, Durgapur-713212, Dist.-Burdwan, W.B.

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