

## What is Chef ?

C - Cook

H - Hygienic

E - Enjoyable

F - Food



**ADMISSIONS  
OPEN**

**2023-24**

## 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

## How a Person Grows in Kitchen Department

Commis 1



DCDP



CDP



Sous-Chef



Executive Chef



iihm\_vasai



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## 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

## 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

## 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.
- **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.

## Alumni Chefs Of IIHM Vasai



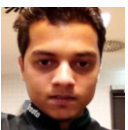
**Milind Gawas**  
- Hilton Hotel, Frankfurt  
Germany



**Shefali Nai**  
- Hotel Holiday Inn, Mauritius



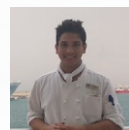
**Britesh Vaidya**  
- Carnival Horizon Cruise



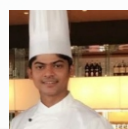
**Swapnil Parkar**  
- Hotel Altier Speicher, Germany



**Sunny Malusare**  
- St. Regis Aspen, USA



**Vinay Sharma**  
- Regent Seven seas Cruise,  
USA



**Vipul Kargutkar**  
- California Pizza kitchen, USA



**Bhushan Bawar**  
- Chef, Philadelphia



**Sunil Kumar**  
- Saadiyat Rotana, Abudhabi

And many more...

## ADDRESS

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