

Dev Educational Society's

Recognized By - Govt. of Maharashtra
Accredited By- Indian Federation of Culinary
Associations - IFCA
Supported By - Indian Young Chefs
Association - IYCA



**CHEF'S™
KITCHEN**
INSTITUTE OF CULINARY ARTS &
HOTEL MANAGEMENT

Vision - "To Foster the Quality of Imagination
in Culinarians for Being a Professional Asset in
the Food Service Industry... "

महाराष्ट्र शासन मान्यताप्राप्त इन्स्टिट्यूट " Chefs Make Delicious Food...
We Make Delicious Chefs...!!"



Chef Dev Kasalkar

Vice President, Indian Young Chefs Association
Director, Culinary Educator, Consultant,
Certified Culinary Educator by Indian Federation
of Culinary Associations - IFCA

**HOSPITALITY
HAS.. NEW
HOME.. AWAY
FROM HOME..!!**



Association with



Platinum Member
Accredited by



Affiliated to



Affiliated to



Supported by



Supported by



**3 Acres of Nature Friendly , Peaceful &
Modern Designed College Campus**

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DESIGNATIONS -

- 1) **Managing Director** - Chefs Kitchen Institute of Culinary Arts & Hotel Management- CK
- 2) **Vice President** - Indian Young Chefs Association - IYCA
- 3) **President** - Chefs Kitchen Alumni - CKA
- 4) **Founder Director** - Dev Education Society - DES
- 5) **Consultant** - Dev's Hospitality Solutions – DHS

MEMBER OF

- 1) **WACS** - World Association of Chefs Societies
- 2) **IFCA** - Indian Federation of Culinary Associations
- 3) **YCAI** - Indian Young Chefs Association
- 4) **WICA** - Western India Culinary Association – Membership No – 201510266
- 5) **CGI** - Chefs Guild of India - Membership No – CGI 036
- 6) **ICF** - Indian Culinary Forum-Membership No – 81
- 7) **ECG** - Emirates Culinary Guild

AS A TEAM COACH-

- 1) **Team Coach** - YCAI + Bronze Medal - Abu Dhabi 2018
- 2) **Team Coach** - 2nd Runner up – at Everest Better Kitchen – 2020 Mumbai
- 3) **Team Coach** - Gold + Bronze at FHW - at GICC - 2019 Mumbai
- 4) **Team Coach** - Silver + Bronze Medal - at NSCC -2018 by Nestle & WICA - at Mumbai
- 5) **Team Coach** - Bronze Medal - US Poultry at ICC 2018
- 6) **Team Coach** - Gold + Bronze Medal - at FHW - GICC 2015 Mumbai
- 7) **Team Coach** - Silver Medal - FHW - GICC 2016 Mumbai

ACHIEVEMENTS -

- 1) **IFCA-National Award** – Best Culinary Educator 2019 at VIII International Chef Conference Delhi
- 2) **Best Participation Award** - at VIII International Chef Conference 2019 Delhi
- 3) **WICA** – Chef Entrepreneur of the Year-2019 at Chefs Connect 2019 – Mumbai,
- 4) **JURY MEMBER** – IFCA SIAL India – National Culinary Competition 2019- Delhi
- 5) **Certified Culinary Educator** - Indian Federation of Culinary Associations -IFCA-2019
- 6) **Corporate Platinum Member** - Indian Federation of Culinary Associations - IFCA
- 7) **IFCA-National Award** – Best Culinary Educator 2017 at VII International Chef Conference Delhi
- 8) **Team Judge** – Indian Young Chefs Association – at Young Chefs Culinary Challenge – Abu Dhabi – By The Emirates Culinary Guild – Dec 2018
- 9) **Representing Member - Team India** - The World Chef Congress 2018, Kuala Lumpur- Malaysia
- 10) **Best Culinary Educator** - Year 2018 by Food Critics and Bloggers Association (FCBA)
- 11) **Certified Master Chef** -The Diploma In Culinary Excellence - World Master Chef Society, U.K.
- 12) **Master Class-Regional Food** - World Heritage Cuisine Summit & Food Festival Amritsar 2018
- 13) **City Ka Sitara** - Kolhapur – 2018 – By Radio City 95 FM
- 14) **Honored for Best Hospitality Participation** - by Kolhapur Hotel Association – 2019

**Chef Dev Kasalkar**

Vice President, Indian Young Chefs Association

Director, Culinary Educator, Consultant,
Certified Culinary Educator by Indian
Federation of Culinary Associations - IFCA

VIEWS FROM THE MANAGEMENT CHAIR...

Take Your Place as a Leader in leading industry..
Welcome to the Chef's Kitchen Institute...

Chefs Kitchen Institute with an experience of 10 years has set many standards in the field of Hospitality Education. One of the best Training Institute in Kolhapur.. providing the best Culinary Education with professional training to the student to be at the heart of the action in top jobs at 5 star hotels in India & Abroad - Cruise Liners, Resorts, Airlines, Fine Dining Restaurants, many other food industries & own business. Students who enjoy cooking are exposed to various different forms and styles of the culinary world.

We aim to build confidence in students by improving their knowledge, motivating them to accept new challenges, aspire them to become true professionals with complete dedication and support. Building a strong mind, with a healthy and happy environment has always been our motto to get the real person out of every student.

We as a team of Chefs Kitchen assure you that you will find enough information about Hotel Management Studies & also make you familiar throughout the process of getting recruited for a Star Hotels & Cruise Line Job.

We, as an organization, realized the importance of helping students to be successfully placed in dynamic & growing hotel industry...

As you tour our campus, you'll experience a special energy that springs from the creativity and passion of the Chef's Kitchen Community-Education & Training of Gastronomical industry. Enjoy a culinary Education..

Demonstration.. Training.. Practical's throughout your educational sessions... If you are prospective applicant, we wish you success in your endeavor for getting admitted into a course of your choice in the Institute of Hotel Management...

Join us now because
"We are not only Teachers...
but ...We Are the
Best Trainers..!!!



Santosh Kasalkar
Principal



Chef Dev Kasalkar

The Ringmaster

MOTTO -

**"Chef's Make Delicious Food ...
We Make Delicious Chefs.."**

VISION -

To Foster the Quality of Imagination in Culinarians for Being a Professional Asset in the Food Service Industry.

MISSION -

To transform individuals into outstanding educators and leaders by providing flexible learning platforms to empower students to become well educated, responsible, self-directed, think critically and creatively to embrace their own history, self-worth, To reinforce education as knowledge learned, shared and achieve excellence in the hospitality industry by becoming life-long learners.

Dev Kasalkar

OBJECTIVES

Chefs Kitchen is committed to:

- To provide an educational program that develops students' curiosity and creativity.
- To develop responsible and engaged learners.
- To foster tolerance, respect and acceptance of others.
- To build each student's resilience and self-esteem.
- To provide a curriculum that is rich and relevant and allows all students to succeed.
- To promote a strong, supportive partnership between home, Institute, Industry and the wider community.
- To have high expectations of ourselves and students.

CORE VALUES -

CHEFS - Creativity Honesty Enjoyment Fearless Success

Creativity - We inspire and motivate them to perform their creativity in the work

Honesty - This is the basic and utmost quality we inculcate in every student.

Enjoyment - We make student enjoy every work that they do so that they do it with full passion.

Fearless - We make our students fearless to perform any task in any circumstances.

Success - Success is just a word and will achieve it if done with the systems and coordination with chef's kitchen...

KITCHEN – Knowledge Information Transformation Collaboration Hard work Encourage Nurture

Knowledge - We give our students knowledge about every aspects and about every subject of the industry.

Information - We provide our students detailed information about the growing industry.

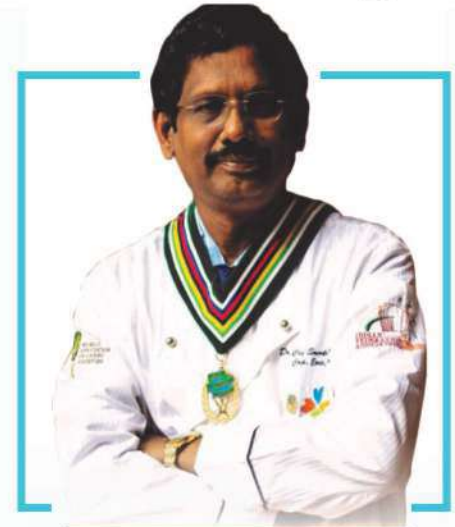
Transformation - We transform our students from just a learning student to a well-trained chef.

Collaboration - We collaborate with the best hotels and best food chain industries.

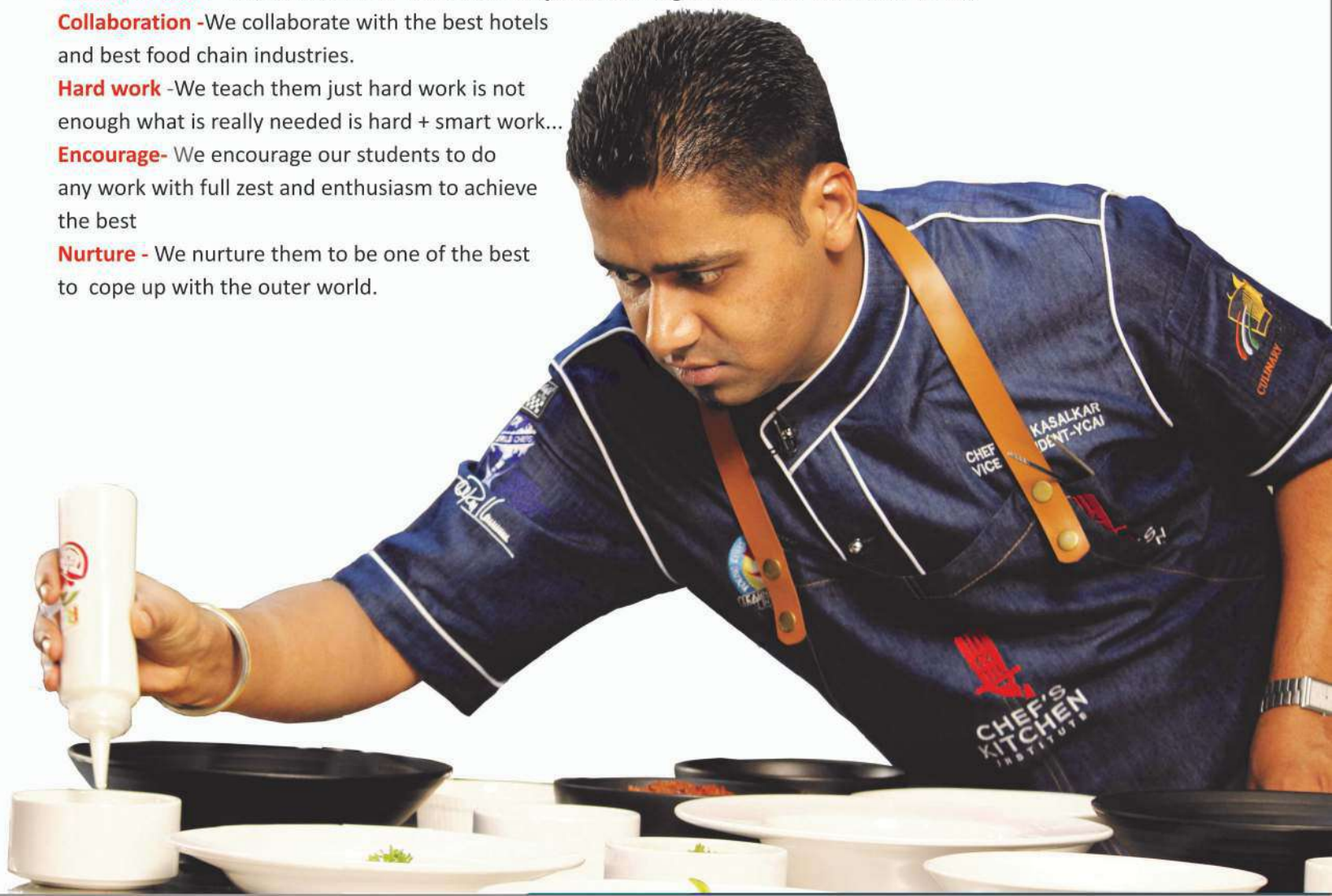
Hard work - We teach them just hard work is not enough what is really needed is hard + smart work...

Encourage - We encourage our students to do any work with full zest and enthusiasm to achieve the best

Nurture - We nurture them to be one of the best to cope up with the outer world.



In Loving Memory of
Late Dr. CHEF SOUNDARARAJAN
 FORMER GENERAL SECRETARY - INDIAN
 FEDERATION OF CULINARY
 ASSOCIATIONS



COLLEGE CAMPUS & INFRASTRUCTURE - BEYOND IMAGINATION

कॉलेज कैम्पस

College life is one of the most wonderful phase that every student come across. A place where dream of every students gets fulfilled. The 3-4 years of college life is something that all of us have cherished. While choosing a career in a hotel management institute, it is very important to be aware of how the infrastructure of the campus is placed. With all facilities available at our setup, we stand tall, strong, and confident, proudly among with one of the best unparalleled infrastructure spread over 3 acres of Land in which 35000 sq. ft. we have a well-furnished premise with encompassing state-of-the-art facilities and setup that would probably make feel like full-fledged recreated hotel. The campus is full of lush greenery, ample places to hang out inside the campus makes you want to enjoy your college life to the fullest. The way Chefs Kitchen has been designed the Infrastructure makes it unique in all segment of education. Every corner of the college premises is specially designed and maintained considering Nature friendly culture.



कॉलेज कैम्पस

- 3000 Sq Ft – Customized Head Office,
- 2000 Sq Ft - Academic Operation Office
- 1500 Sq Ft - 1 Theatre Setup Studio Kitchen for Celebrity Guest Chefs Demo,
- 10000 Sq Ft - 14 Digital Elaborated Classrooms,
- 4000 Sq Ft - 4 Fully Equipped Specialty Practical Kitchens,
- 1000 Sq Ft - 1 Multicuisine Live Buffet Training Restaurant,
- 1000 Sq Ft - 1 Themed Live Mock Bar Training Restaurant,
- 600 Sq Ft - 1 Fully Furnished 5 Bed Housekeeping Training Lab,
- 1000 Sq Ft - 2 Modern Technology Front Office Training Lab,
- 400 Sq Ft - 1 Digital Library, ■ 500 Sq Ft - 1 Computer Lab,
- 5000 Sq Ft - Auditorium
- 5000 Sq Ft - 1 Live Kitchen Canteen with 300 Students Capacity,
- 2000 Sq Ft - Lockers ■ 40000 Sq.Ft - Secure Parking Zone,
- 20000 Sq Ft - Outdoor Lush Green Playing Ground & Functional Lawn
- 1000 Sq Ft - Fast-food Café ■ 1000 Sq Ft – Fitness Club
- 1000 Sq Ft – Fully Furnished Guest Room
- 4000 Sq Ft – 4 Corridors & Art Gallery
- Well-Developed Garden With Variety Of Plantation
- Fully Maintained Lush Green Lawn
- Herb Garden, Vegetable Garden, Organic Farm for Students.
- Landscaping,



- Activities** –Cultural Programme
Conferences, Competitions, Campus interview, Catering –Indoor & Outdoor
- Other** –Transportation, Hostel & Mess Facility, Cc.Tv, Public Announcement System, Digital Information Panel, Hostel-Modern Concept Rooms with Bathroom & Toilet Attached
- IT Zone** –College Mobile App for Students & Teachers, Digital ID Card, Online Payment System, Online Enquiry-Registration, Online Teaching Facility

➤ **GUEST FIRST -
FRONT OFFICE LAB-1**

➤ **VINTAGE -
FRONT OFFICE LAB-2**
फ्रंट ऑफिस

Hands-On Practical Classes are held in two Front Office Labs where the Students are trained to take Guest Check-In, Check-Out, Handling Reservations, Travel Desk, Concierge services and to provide all the required Comfort and Assistance to the Guest. The Lab is equipped with Front Office Counter and other necessary equipment's to ensure that the Students are familiar with current Practises.

- Audio Video Teaching Facility
- Reservation Counter with Registration Tools
- Hotel Software- for Reservation
- Travel Desk
- Key Holders
- Safety Sign Boards
- Lobby
- Folio Bucket

**Front Office Lab No.1-
Designed with Modern Interior.**

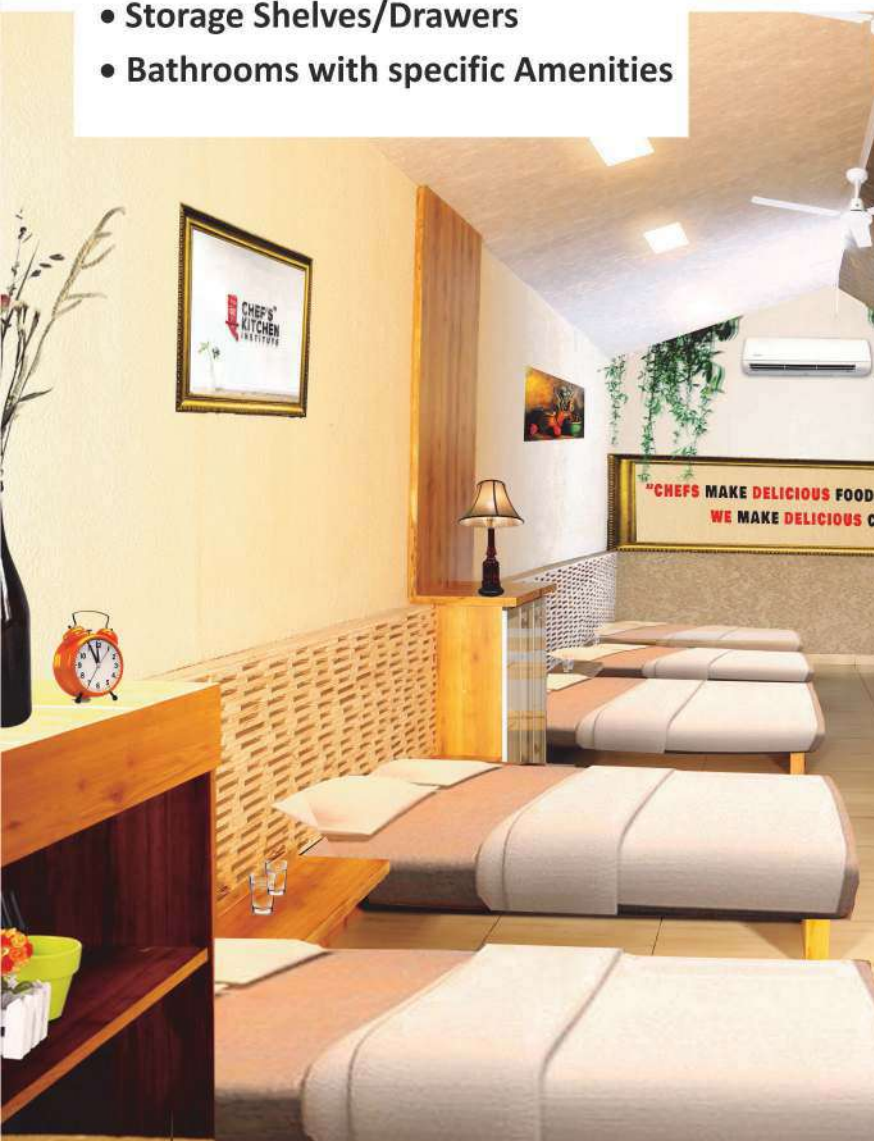
**Front Office Lab No.2-
Designed with Traditional Interior.**



➤ THE HOME - HOUSEKEEPING LAB - हाऊस किर्पींग प्रॅक्टिकल रूम

Housekeeping Lab conducts practical sessions related to Cleaning, Make-up of Rooms, Flower Arrangements, Linen and Laundry Procedures and various other operational aspects. Modern Cleaning equipment's allows Students to experience Advanced cleaning Technology. The Institute has pragmatically provided Guestroom with Well-designed Interiors akin to Star Hotel Rooms to practise the same.

- Fully Furnished Modern Housekeeping Lab
- Beds with Mattress
- Wardrobe with Hangers
- Writing Table
- Room Accessories
- Air-conditioning system
- T.V with cable channels
- Safety Lockers
- Storage Shelves/Drawers
- Bathrooms with specific Amenities



➤ **THE SENSES -**
MULTICUISINE TRAINING RESTAURANT-
ट्रेनिंग रेस्टॉरंट



Our Students learn to offer Seamless Dining Experience through the serving Techniques of different kinds of Food and Beverages in the utmost Hygienic conditions. The Décor, Interior and the layout of the Restaurant has been carefully designed to create an ambience of a Fine Dining Restaurant and to impart hands-on Training to Students in Food & Beverage Service as per the needs of the Guests. It is well equipped with Service ware and other sophisticated equipment's required for quality service.

➤ THE SENSES -

MULTICUISINE TRAINING RESTAURANT-

ट्रेनिंग रेस्टॉरंट

- Audio-Video Training Facility
- Fine Dine Décor
- Guest Relation Executive
-GRE Desk
- Food & Beverage Business
Operation Software
- Cold Display Counter
- Dessert Display Counter
- Live Buffet Counter
- Live Cooking Station
- Visible Working Table Mirror
Setup
- Categories Multitable Sitting
Arrangements



LIQUOR DROP - THE MOCK BAR- ट्रेनिंग बार

One of the best themed beverage training restaurant with largest mock bar counter to train the maximum number of students at a time which makes us different than others. We have variety of modern accessories & equipment which helps our students to manage one of the best Bar Counters, once they choose to be in Beverage Industry. A wide array of mock drinks awaits the students interested in the fanciful art of combining assorted drinks.

- Audio-Video Teaching Facility
- Guest Relation Executive -GRE Desk
- Food & Beverage Business Operation Software
- Modern Training Bar Counter
- Well Equipped Glassware & Tableware
- Bartending Accessories
- Bar Lightening & Décor



PRACTICAL KITCHENS – The Heart of College

As Chefs Kitchen has always been focusing on maximum practical oriented Courses and to deliver the best in kitchen, we have designed six fully equipped and largest specialized kitchens, where the students will develop in depth culinary skills to accept the future challenges while working in the industry. The kitchens are designed by Chef Dev and his professional team of chefs by considering the professional kitchens of star hotels & cruise line. Special equipment's have been provided for the students to make them familiar with the current trend of hotel kitchens.

प्रॅक्टिकल ट्रेनिंग किचन



MISE EN PLACE - BASIC TRAINING KITCHEN-BTK

It's Our prime Responsibility To Train students With Basic Cookery Techniques And Introduce Them To World Of Culinary. Students Have The Opportunity To Work Individually, Familiarizing Themselves With Preparation Procedures, Methods Of Cooking, Basic Recipes And Presentation Techniques. Once They Learn These Fundamental Techniques It Will Provide Them With A Very Strong Foundation In Culinary Expertise.

- Audio-Video - Recipe Training Facility
- Fully Equipped Kitchen
- Individual preparation counters
- Variety of Crockery Cutlery for Presentation
- Modern concept equipment's to maintain high standards in Kitchen



THE VESSEL - QUANTITY TRAINING KITCHEN LAB-QTK

प्रॅक्टिकल ट्रेनिंग किचन

The Quantity Training Kitchen is where the students apply processes to Bulk Cooking. It's a ground for students to learn various Regional, National and International Cuisines. They are trained under the guidance of expert Chefs who offer their expert advice to cater any volume of Banquets. A large scale storage and freezing system supports this bulk food production area for cold storage and food Preservation.

- Audio-Video -Recipe Training Facility
- Fully Equipped Kitchen
- Heavy duty Equipment's for large quantity cooking
- Bulk Cold Storage System



अडव्हान्स ट्रेनिंग किचन



LA GASTRONOMY -

ADVANCED TRAINING KITCHEN-ATK

The Advance Training Kitchen is where the budding professionals are fine polished to prove their mettle in the industry. Students are trained from Quality cooking Accessories to full kitchen Installations. We carry a full line of Kitchen equipment's where our students are prepared to cook authentic International Cuisines and Delicacies. Kitchen is therefore designed specially to cater the necessary requirements of the Advance food production.

- Audio Video Teaching Facility
- Live Kitchen
- Flexible Sitting Arrangements
- Quality Cooking Equipment's
- Modern Presentation Accessories
- Food photography area
- Largest Presentation tables to evaluate presented recipes by students.



Keep it Clean...



बेकरी किचन

THE WHISK -BAKERY & CONFECTIONARY LAB-

The Bakery and Confectionery Lab enables the students to learn the intricacies of time, temperature and methods to craft varieties of breads, selections of biscuits, diverse range of cakes and to master the Art of Patisserie. Students acquire skills to create delicious desserts, decorating cakes, creating chocolates and innovating confectionery items. Bakery section is handled by a professional Chefs who are well experienced in making all the Desserts and teaches the same to the students who are ready to show their skills when introduced to the hotelier. Temperature Controlled Lab

- Bakers Tables & Cold Working Tables
- Ovens
- Storage Trolleys
- Modern Decorative tools



SHARPING STONE - कोल्ड किचन लॅब

COLD KITCHEN LAB - GARDE MANGER, VEG PREP, FRUIT PREP, AND BUTCHERY-

The Cold Kitchen is a specialized section of the kitchen in which Students develop their knife skills and practice the hygienic preparation of salads, fruit preparation and learn how to butcher traditional and specialty cuts of Meats from variety of animals within a temperature controlled environment.

- Separate section for every department.
- Temperature Controlled Lab
- Freezing System
- Speciality Knife Sets
- Butchers Tools Gadgets



Kitchen Equipments



Mr. Navnath Lingade & Mr. Dattatray Lingade

Director SP Kitchen Equipments & Hotel Nasta Junction
Specialized in designing Hotel & Restaurant Equipments The Company behind Setting up Kitchen Setup & Restaurant Setup Of Chefs Kitchen Institute.



CLASSROOMS - क्लासरूम

Total Area 10000 sq. ft
Theme Base Classroom.



Chef's kitchen has more than 14 theme based Classrooms of 40, 60 and 80 sitting capacity. Each classroom with a controlled environment, audio visual equipment facility, an efficient and effective Teaching-learning process. We have well ventilated & fully furnished classrooms with state-of-the-art technology. We provide facilities required for Presentations that make the students feel comfortable

and helps to concentrate in gaining knowledge. This intern help the young minds to prepare themselves for the Industry in which they are about to enter...



- Ultra-Modern Classroom
- Digital Teaching System
- Air-Ventilated Classrooms
- Flexible Sitting Arrangements
- Visual White Board



THEME BASE CLASSROOM...

1 Boiling

2 Poaching

3 Steaming

4 Blanching

5 Simmering

6 Roasting

7 Grilling

8 Broiling

9 Basting

10 Braising

11 Poeling

12 Frying

14 Baking

15 Sautéing,



➤ KNOWLEDGE BANK - DIGITAL LIBRARY- डिजीटल लायब्ररी

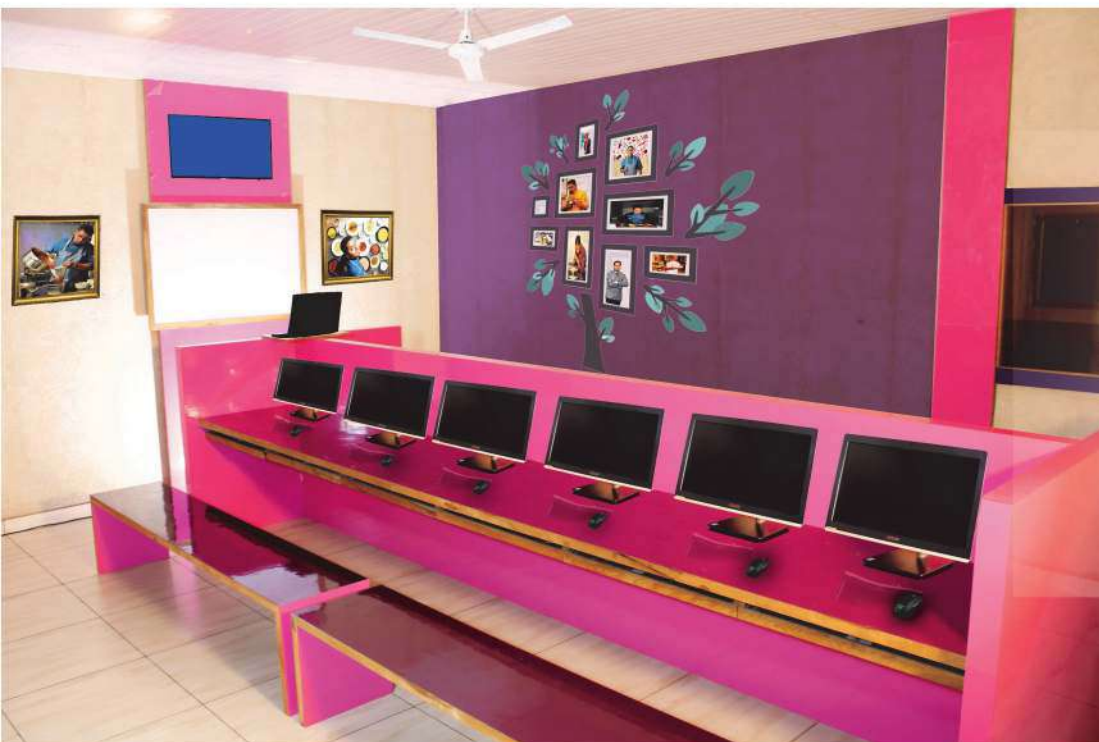
An up-to-date library is a top priority of the Institute. Our Library has a catalogued collection of a variety of information and knowledge resources available to Students for reference. We have Well-stocked and Developed collection of Books of all subjects related to the University's academic and research programmes. Wi-Fi enabled digital library complements Digital Learning. Library also has educational Video cassettes and CD's which are very informative and are frequently used as a teaching aid..

- Circulation(Issue/Return) Service
- Round the clock Availability
- Wi-Fi Connectivity
- Reference Service
- Best of best book collection



➤ TECHNO 2.0 - COMPUTER LAB- कॉम्प्युटर लॅब

The Computer Lab offers Students access to Internet and Software to carry out research and to complete Assignments. Our Centralised Lab is equipped with latest versions of Computer Hardware and Software's needed for Learning. Students can make use of the Opportunity to update themselves with the current trends in the various Departments of the Hotels. Students will be trained with basics of computer operating procedures.



- Computers with Upgraded Windows and Software's
- Digital Training Lab
- Internet Connectivity
- Scanners & Printers
- Qualified Guides

➤ THE RINGMASTERS - STUDIO KITCHEN स्टुडिओ किचन

- Lights...Camera... Action...And Keep Cooking...

Perfect place for:

- Master Classes By Professional Chefs To Students,
- Product Photography,
- Cooking Shoots,
- Food Tastings,
- Cooking Classes,
- Pop-Up Dinners,
- Product Research & Development,
- Students Cooking Video

The best place to meet your Culinary Icons and learn the best from them. Studio Kitchen is one of the best designed demo kitchen at Chefs Kitchen, equipped with Modern cooking equipment's and Presentation accessories. National & International Master Chefs are invited to conduct Live Demonstration Sessions for Students to understand the present food culture at professional kitchens from the industry. The Studio Kitchen is specially designed with theatre sitting concept with three big TV screen and a ceiling mirror which acts as a counter reflector to avoid chances of missing anything by the students while chefs are cooking. Students can show cooking skills in front of live camera and develop their Camera Facing skills.



➤ THE STUDIO KITCHEN स्टुडिओ किचन

- Lights...Camera... Action...And Keep Cooking...

- Air conditioned theatre
- Audio-Video Teaching Facility
- Video shooting track
- Live Demonstration Kitchen
- Flexible Sitting Arrangements
- Modern Kitchen Equipment's
- Ceiling-mounted Mirror reflector
- Three TV Screen for better visibility.



CORRIDORS – The Wall of Fame

कॉरिडोरस



Corridors are the Passageway connecting the campus. Chef's kitchen has 4 specially designed & themed corridors of 4000 Sq. Ft. All Corridors are characterised with various Displays and Framings related to Hospitality Industry. Students can easily get to know the Message or Instructions directly from Management Chairs through Digital Information Panels and Public Announcement Speakers...

GANGWAY – MAIN CORRIDOR



STARBOARDSIDE – OFFICESIDE CORRIDOR

BRIDGE- FRONTSIDE CORRIDOR

AFT – BACKSIDE CORRIDOR

- Public Announcement System
- C.C.T.V Surveillance
- Digital Information Panels
- Art Gallery - Display of Achievements
- College wall of fame

PORTSIDE – ROADSIDE CORRIDOR



ऑडीटोरियम/थिएटर

➤ THE MUSICA - AUDITORIUM-

The Air-ventilated Auditorium with 200 seats capacity is equipped with Computerized Projection System, Sound Amplifiers and Lighting System to enhance the viewing experience of the Students. The auditorium is capable of holding Workshops, Seminars, Lectures and Training programmes from the hospitality industry. The objective behind the auditorium is to enhance the quality of Education.

- Air-ventilated and Well-furnished
- Digital Auditorium
- Audio Visual Facility
- Modern Projection System
- Adequate Sitting Arrangements



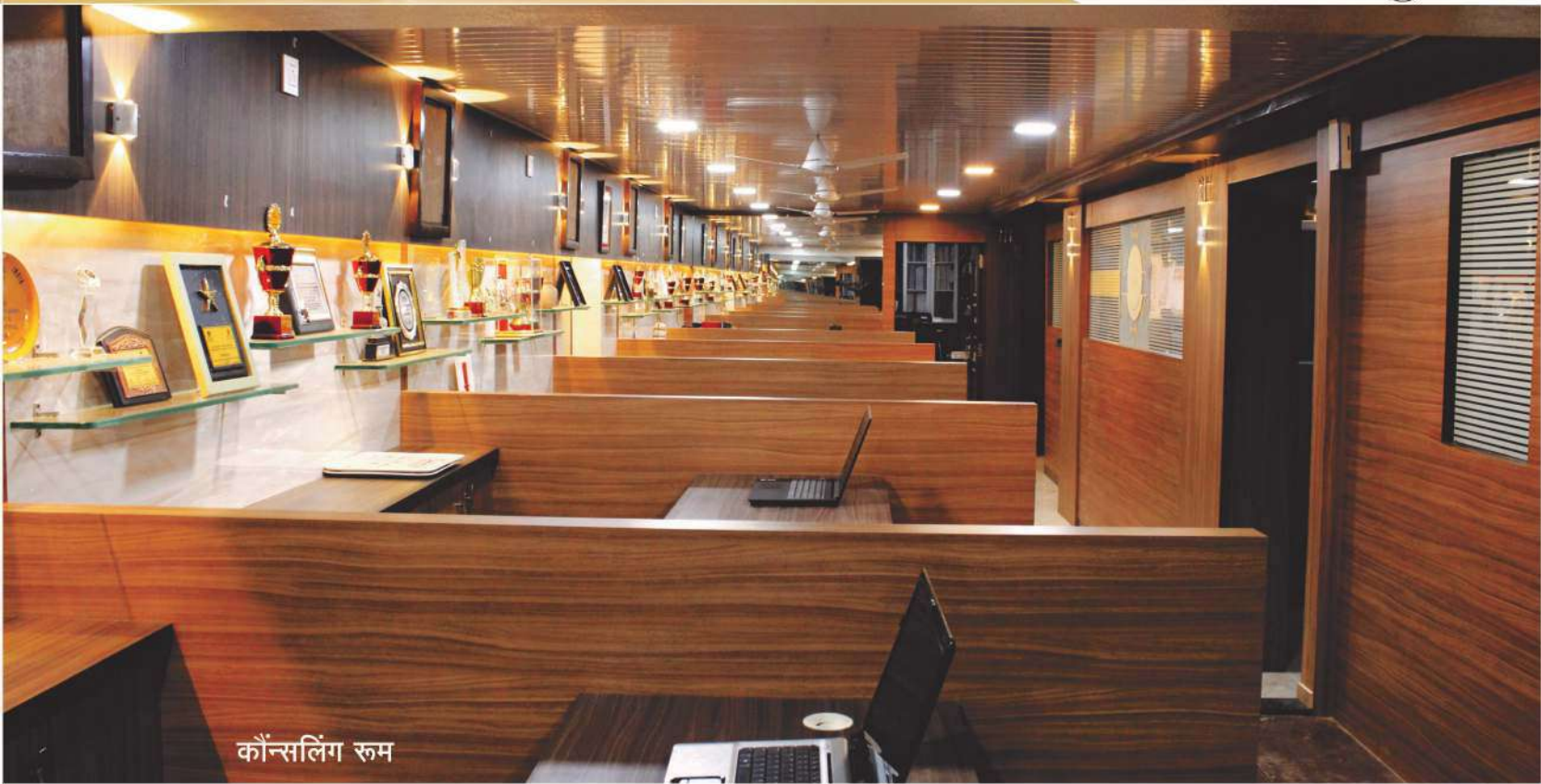
REGISTRATION OFFICE-

The Registration Office is designed with variety of Desks to fill comfortable to the Parents & Students during visits while Admission process.

- Enquiry- Information Desk
- Registration Counter
- Digital Information System
- Professional Guides

रजिस्ट्रेशन ऑफिस





कौन्सलिंग रूम

COUNSELLING ZONE -

Guidance and counselling are important for Students, and the college has a huge role in bringing out the best in every students. Sometimes young minds need Guidance to polish their personality. Through Counselling, Students are given advice on the selection of courses and different career paths. Students get comprehensive advice on Courses and jobs that enable them to make a proper and informed choice and understand what they can do after they have completed their primary hotel management education.

- Principal Office
- Human Resource
- Training & Placement Office
- Accounts Office
- College App Backup Office



ADMINISTRATION BLOCK - अडमिनीस्ट्रेशन ब्लॉक

The administrative block is the Backbone of Chefs Kitchens daily operation, guest relation, parent's relation, Academic management, training and placement connectivity, and financial aid. A well-furnished & Fully Computerized Administrative Office provides necessary Back up for the Smooth Functioning of Institute and its various Departments.



- 6 Individual Counselling Office Desk
- Fully furnished area with Audio Video Facility
- Visual Counselling Tools
- Effective Guidance & Assistance

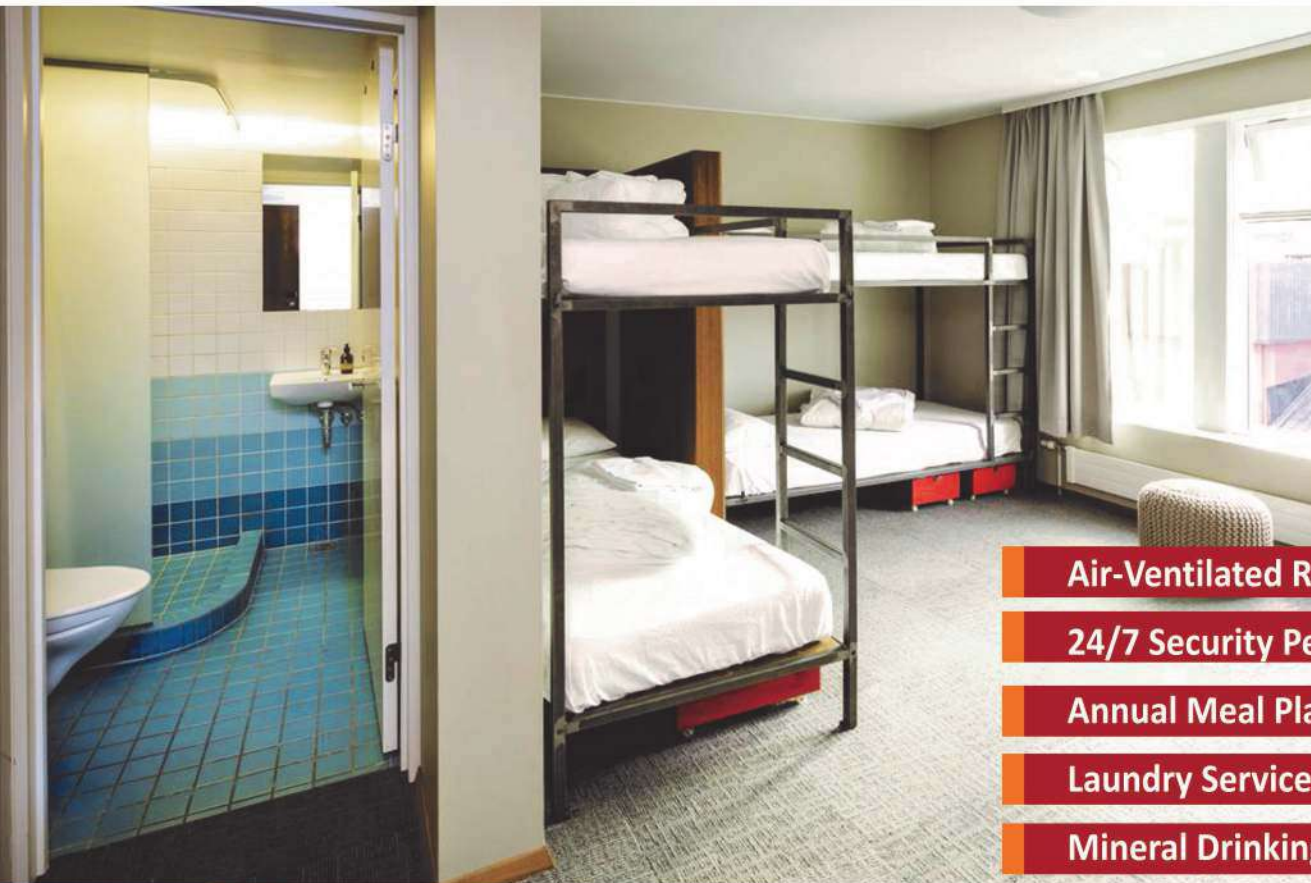
IT ZONE – आयटी झोन

The facilities are provided for better connectivity with the internal department, parents, & students admitted to the various courses & activity in the college. To maintain the data transfer Computers are provided to all the back offices, front offices, every classrooms and practical labs

- College Mobile App for Students & Teachers,
- Digital ID card,
- Online Payment System,
- Online Enquiry- Registration,
- Online Teaching Facility,
- Public Announcement System
- Digital notice Boards & informational Panels
- CCTV – Fitted In Every Classrooms, Practical Labs, Offices, Corridors, Parking Areas, Cafeteria, And Other Public Areas.

HOSTEL -

To facilitate the learning process more effectively, we realize that it is important for you to be comfortable in clean and hygienic environment, especially when it comes to sharing everything with people whom you will be meeting for the first time. So, we give special attention to making your stay here comfortable and secure. The rooms are spacious and the toilets are hygienic and every effort is made to make you feel at home. All the rooms have been designed to provide adequate moving space and ample air and light. The food served at our hostels is of the highest quality prepared by cooks trained to cook quality, tasty and healthy meals for the students.

हॉस्टेल

Ravindra Kamble
Service Head Canteen

Air-Ventilated Rooms

24/7 Security Personnel and CCTV

Annual Meal Plans Available

Laundry Service - on charges

Mineral Drinking Water

THE FUSION – STUDENTS CAFETERIA

Canteen where a variety of tasty, hygienically prepared food is available at specially subsidized rates. Whether it is breakfast, lunch, Dinner, a quick snack or a cup of coffee, the canteen is where you need to head.

Conveniently located in the Institute provides students with the opportunity to interact and network with one another enjoying their food in groups.

स्टुडेंट कॅफेटेरिया



Mahadev Kamble
Head Cook Canteen

- **Well Furnished Cafeteria**
- **Live kitchen, live buffet setup**
- **Seating capacity up to 300 students**
- **Types of Food- National & International Cuisine,**
- **Monthly Mess facility available**
- **RO-UV Water Purifier with Cooler**
- **Audio & Video entertainment facility**



फास्टफुड कॅफे

➤ THE FORK N SPOON -

FASTFOOD CAFÉ-

Our Café is Located in the Premises of the Campus surrounded by the Nature and beautiful Green space. It serves fresh Snacks and small meals. It's a place which enables our Students to collaborate and catch up sharing Information over a cup of Hot or Cold Beverages.

- Meeting Point
- Music
- Wi-Fi
- Hot & Cold Beverages
- Fast-food – Veg & Non veg
- Ice-creams



KASHINATH DHADAM
Transport Manager

Transport Facility - College Bus



आऊटडोर स्पोर्ट्स ग्राउंड

OLYMPIA - OUTDOOR SPORTS GROUND-

Well Maintained Play Ground with all the required amenities for sports and games is situated in our Institute Campus to organize various Indoor, Outdoor sports activities and events. The Institute has Well-maintained Play Ground with lush green grass and all the required amenities for sports and games to organize various Indoor, Outdoor sports activities and events.



- Well-maintained Playground
- Sports Amenities
- Indoor Sports
- Outdoor Sports

➤ **PARKING ZONE - पार्कींग एरिया**

Chef's kitchen has 1 acre of well-designed parking area to provide Parking facilities for all kind of registered vehicle of academic members, students and official visitors in our Campus. We offer visible signage boards that make it crystal clear where to park. Parking is accessed through our main Entrance. Our Security team is In-charge for the Safety and Control of Campus Traffic.

As a member of our Institute you are requested to become familiar with parking regulations and follow them. Please Check the Parking terms & condition with our security In-charge. Parking rules & regulations, terms & conditions are applicable and reserved with the management.

- Students Parking ● Faculty Parking
- Visitors Parking ● Control on Campus Traffic
- Handicapped Parking Zone
- Emergency Vehicle Parking
- VIP Parking ● Board Members Parking

FITNESS CLUB – GYM & YOGA CENTRE

जीम अँड योगा सेंटर

While all the above facilities are oriented to students' knowledge enhancement, skill proficiency and attitude training, the profile of a successful hospitality employee additionally necessitates stamina, fitness and well-being to sustain quality performance. Keeping this in our mind our Institute has designed well-equipped GYM on its premises accessible to students during Non-college hours

- Varieties of exercise tools
- Changing Room
- Lockers



➤ SAFETY & SECURITY

सेफ्टी अँड सिक्युरिटी

We believe that a safe Campus is your Right and your Responsibility... Our Main Mission of safety and security is to provide Students, Staff, Faculty, Administrations and Visitors at our diverse Institution with a safe and secure learning Environment...The right combination of access control, video surveillance and other security technologies helps us to monitor campus activities working to ensure that Institutes policies are strictly followed. A truly safe Campus can only be achieved by fostering a sense of cooperation, customer service, respect, and teamwork among the campus community.



- 24x7 Security In-charge
- Check In & Check out System
- Visitors Cabin
- Luggage room
- First Aid Kit
- Doctors On Call
- CCTV Surveillance
- Scanners and Detectors
- Digital Thermometer for Temperature check-up

Information

Hard work



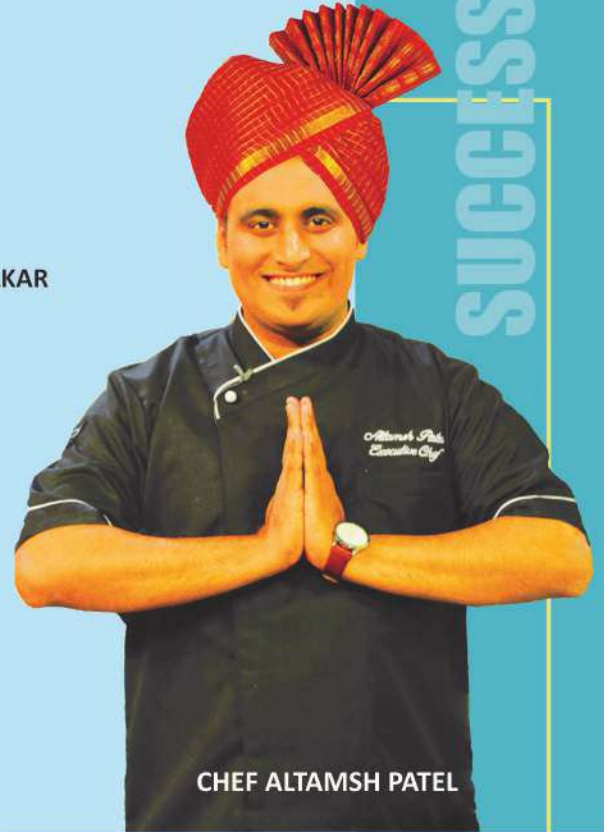
CHEF JERSON FERNANDES



SWARA KASALKAR



RUDRANSH KASALKAR



CHEF ALTAMSH PATEL

SUCCESS

Knowledge



CHEF VIVEK KADAM

ENJOYMENT



CHEF TUSHAR MALKHANI

HONESTY
Transformation



Nurture



CORE COMMITTEE

कोअर कमिटी

Transformation Information Knowledge

CREATIVITY HONESTY

Nurture FEARLESS



Chef Vivek Shinde



Chef Vinay Shinde

Hard work Collaboration

SUCCESS

Encourage ENJOYMENT



Kunal Gharal



Sangram Gharal



Eknath Jadhav



Vishnu Devalkar



Santosh Kasalkar

- WE ARE THE WINNERS -



GOLD MEDAL
At **EVEREST Culinary Challenge 2022**



GOLD + BRONZE
At **Incredible Chefs Challenge 2022**



FOOD PRESENTATION AT THE GREAT INDIAN CULINARY CHALLENGE MUMBAI 2019 BY TEAM CHEFS KITCHEN



GOLD MEDAL WINNING PRESENTATION

इंटरनेशनल कॉम्पीटीशन पार्टिसिपेशन

ब्राँझ मेडल विनींग टिम, अबुधाबी

BRONZE MEDAL WINNING TEAM ABU DHABI

At the Alen Thong Golden
Coffee Pot Young Chef Challenge-2018
- By The Emirates Culinary Guild

Chef Sunil

Chef Kiran

Chef Vivek

Chef Sourabh

Chef Rohit

TEAM INDIAN YOUNG CHEFS ASSOCIATION

Competition Awards... Medals... Recognitions ...

- 1) **Team Coach** – Indian Young Chefs Association
Bronze Medal – At The Alen Thong Golden Coffee Pot Young Chef Challenge 2018 – Abu Dhabi – By The Emirates Culinary Guild
- 2) **Team Coach** – Chefs Kitchen Institute - 2nd Runner up
– at Everest Better Kitchen – 2020 Mumbai
- 3) **Team Leader** – Chefs Kitchen Institute – Gold + Bronze At FHW – The Great Indian Culinary Challenge – 2019 – Mumbai
- 4) **Team Leader** – Chefs Kitchen Institute - Silver + Bronze Medal – At Nestle Students Chef Championship – 2018 By Nestle Professional & WICA – At Mumbai
- 5) **Team Leader** - Chefs Kitchen Institute - Bronze Medal - Plated Main Course U.S. Poultry At International Culinary Competition- 2018, By Food And Hotel India - FHIN 2018
- 6) **Team Leader** - Chefs Kitchen Institute - Gold + Bronze + Best Participation Team Award Winner – At - FHW- The Great Indian Culinary Challenge – 2015 – Mumbai
- 7) **Team Leader** - Chefs Kitchen Institute - Silver Medal – At - FHW- The Great Indian Culinary Challenge – 2016 – Mumbai
- 8) **Representing Member - Team India** - The World Chef Congress 2018, Kuala Lumpur - Malaysia -



INTER COLLEGE COMPETITION



DEDICATION...
WILLINGNESS...
SUCC

INTER COLLEGE COMPETITION



**HARD
WORK...
ESS..**

जॉब प्लेसमेंट्स / नोकरी

RECRUITMENTS -38



RECRUITMENTS -39



FIFA ARAB CUP QATAR 2021

Training Programme For Students



कतार येथे झालेल्या फिफा
८० विद्यार्थ्यांचे शेफ्स किचन

अरब फुटबॉल कप-२०२१ मध्ये
इन्स्टिट्यूट तर्फे यशस्वी ट्रेनिंग पूर्ण

CHEF'S KITCHEN

YOUTH FESTIVAL 2022



INTERCOLLEGE COMPETITION PARTICIPATION -

- 1) **Team Coach**—Chefs Kitchen Institute
-2nd Runner up –at EverestBetter Kitchen –2020 Mumbai
- 2) **Team Leader**—Chefs Kitchen Institute –Gold + Bronze
At FHW –The Great Indian Culinary Challenge
–2019 –Mumbai
- 3) **Team Leader**—Chefs Kitchen
Institute -Silver + Bronze Medal –At Nestle
Students Chef Championship –2018
By Nestle Professional & WICA
–At Mumbai

- 4) **Team Leader**-Chefs Kitchen Institute -Bronze Medal -
Plated Main Course U.S. Poultry At-International Culinary
Competition-2018, By-Food And Hotel India -FHIN 2018
- 5) **Team Leader**- Chefs Kitchen Institute -Gold + Bronze + Best
Participation Team Award Winner –At -FHW-The Great
Indian Culinary Challenge –2015 –Mumbai
- 6) **Team Leader**- Chefs Kitchen Institute -Silver Medal
– At -FHW-The Great Indian Culinary Challenge
–2016 –Mumbai

CHEF VIJAY R.



CHEF ABHIJIT K.

CHEF MAYUR L.

CHEF KARTIK D.

**2 GOLD MEDAL
AT STUDENT OF THE YEAR
COMPETITION - 2020 BY
CHEFS TABLE STUDIO**



BETTER KITCHEN - EVEREST CULINARY CHALLENGE -2022



COOKING IS THE SECRET OF HAPPINESS



The Education you want, the Attention you deserve will be at Chef's Kitchen Institute.



The Secret of Success in life is to eat what you like & let the food fight it out inside.



Success Is Not Always About Greatness. It's About Consistency. Consistent Hard Work Leads To Success.

ACTIVITIES - 44



Admissions Open

If You Want To Be A Chef Forget Your Fear Of Failure, Because You Will Fail Time And Time Again Fail Often Enough And You Will Succeed.

Dedication Hard Work Willingness Success



Special Training Programme

स्पेशल ट्रेनिंग प्रोग्रॅम

ACTIVITIES - 45



In search of Taste Sensation





With Chef Thomas Gugler, President, World Association of Chefs Societies - WACS



With Chef Charles Carroll, Former President, World Association of Chefs Societies - WACS



With Chef Manjit Gill, President, Indian Federation of Culinary Associations.



With Vice President- Chef Vijaya Baskaran & General Secretary- Chef Soundararajan Indian Federation of Culinary Associations.

Conference attended

- 1) IFCA-VIII International Chefs Conference 2019
Delhi
- 2) IFCA - SIAL INDIA National Culinary Competition 2019
- 3) IFCA National Young Chefs Convention 2019 –
Delhi
- 4) World Heritage Cuisine Summit & Food Festival
Amritsar – 2018 – Master Class
- 5) WICA – Chef Connect – 2019, 2018, 2017, 2016,
2015 – Mumbai
- 6) SICA Culinary Competition Chennai – 2018
- 7) Indian Young Chefs Association – Conference
2018 - Goa
- 8) CAFR- 3rd Food Conclave & Food Award 2018 –
Chandigarh
- 9) World Chefs Congress and Expo 2018 - Kuala
Lumpur, Malaysia
- 10) 7th IFCA International Chefs Conference 2017 –
Delhi
- 11) IFCA National Young Chefs Convention 2017 –
Delhi
- 12) 6th IFCA International Chefs Conference 2015–
Chennai
- 13) IFCA Global Culinary Exchange 2015 – Delhi
- 14) IFCA National Young Chef Convention 2016 –
Delhi
- 15) IRIS National Restaurant Summit 2015 –
Mumbai



PRAMOD NAIK
CHEF INSTRUCTOR

CHEF DEV SAYS -

"I worked hard to reach the position I'm here today, just like anyone else. Achieving goal with hard work becomes easy if we have the clarity of what we want & the path to travel. Dear all Young Chefs... work hard, give genuine respect and trust to your seniors".

"Well for me, food is my devotion and my devotion is always towards cooking. Whatever I have achieved so far is all because of my love towards cooking and the kitchen and nothing else. The kind of person I am as you all know, Throughout my life I never tried to change myself, I think ethics and principles really matter in life and I kept it very simple going".

"The process is more important than the result. The result is just a by-product of the process. But in today's world, we are so focused on the by-product that we get away from the process. So take care of the process, all the small things will eventually give you the desired result. We often complain that we should get more as a result but actually, we always get whatever we have prepared for. If we prepare well, we execute well, if we are honest to ourselves then, we will get the desired result. And if you are short of it, you need to keep learning more n more..."

Dev Kasalkar





Vision - "To Foster the Quality of Imagination in Culinarians for Being a Professional Asset in the Food Service Industry..."



अचिद्धमेंटस्

ACHIEVEMENTS 50

अचिद्धमेंटस्

ACHIEVEMENTS 51



Chef Dev Kasalkar
Best Culinary Educator Award



By IFCA 2019





“ 20 Celebrity Chefs... 400 Students 1600 Happy ParentsUnder one Roof.....!”

AFFILIATIONS.. ACCREDITATIONS... RECOGNISATIONS... ASSOCIATIONS... SUPPORTED BY

मान्यता...संलग्नता...असोसिएशन्स
....सपोर्टेड बाय....



महाराष्ट्र शासन

1. Recognized By - Govt. of Maharashtra

महाराष्ट्र शासन उच्च व तंत्र शिक्षण विभाग

शासन आदेश क्रमांक मान्यता - २०२०/(९६/२०)/मशि-४

दिनांक : ३१ जुलै २०२०



2. Affiliated to – Kavikulaguru Kalidas Sanskrit University, Ramtek, Nagpur - KKSU

Graduation program offered by Chef's Kitchen Institute Affiliated by Kavikulaguru Kalidas Sanskrit University Nagpur, accredited with NAAC, UGC 2 (f), UGC 12 (B). The courses emphasize on modernity and strive to preserve traditionality. The University has special emphasis on Science and Technology in ancient India as preserved in the Sanskrit texts. The University was established on 18th September 1997. At place Ramtek, Nagpur.



3. Affiliated to – National Council for Vocational Training & Education - NCVTE

NCVTE - National Council for Vocational Training and Education New Delhi - Skill Based Education System of India. NCVTE Skill Sector Is An Autonomous Body Recognize By Government Of India. National Council for Vocational Training and Education" is accredited with 'ISO' International Standardization Organization



4. Accredited & Platinum Membership by – Indian Federation of Culinary Associations – IFCA

"The Indian Federation of Culinary Associations is a nodal body of culinary professionals in India and is an independent, apolitical, non-religious and voluntary organization of culinary professionals. IFCA is the one and the only National member of the World Association of Chefs Societies (WACS), the apex body of culinary professionals' world over with 10 million members, recognized by 110 Countries. IFCA has been awarded a DIPLOMA by the WACS for its outstanding efforts towards the improvement of Culinary Professionals in India. IFCA is the only nodal body of Culinary Professionals representing Chefs of India, recognized by the Ministry of Tourism, Government of India. IFCA closely works with the Ministry of Tourism."



5. Supported by – Indian Young Chefs Association- IYCA

The IFCA Young Chefs Association of India is open to all Indian Chefs aged 18–27 years old. Our objective is to provide opportunities for Young Chefs around India to connect and share with each other to promote and educate about the hospitality industry.

The Young Chefs Association functions directly under the aegis of IFCA Presidium, though IYCA is governed by an Executive Body comprising of President, Vice President, General Secretary, Treasurer and Core Members. As a young chef, you are cordially invited to become a member of The Indian Young Chefs Association



6. Supported by - Chefs Kitchen Alumini

Alumni for Huge Network. Chefs Kitchen Alumni association is an immense network of Present & Course completed Students professional...Advantages - Career Services, Lifelong Email or Email Forwarding, Travel Benefits, Financial Service Benefits, and Banking Services.

अडव्हायजरी बोर्ड

ADVISORY BOARD

The Best Team Of Chefs & Managers From Hospitality Industry Is At Chefs Kitchen To Set Up The Academic Standards & Share Experience With The Students To Familiar With Current Trends In The Hospitality Industry.



CHEF VIJAYA BHASKARAN
VICE PRESIDENT – INDIAN
FEDERATION OF CULINARY
ASSOCIATIONS



CHEF SUDHIR SIBAL
EDITOR - CUISINE DIGEST
FORMER VP -ITDC



CHEF DEBRAJ BHAUMIK
GENERAL SECRETARY – INDIAN
YOUNG CHEFS ASSOCIATIONS



CHEF JUGESH ARORA
EXECUTIVE DIRECTOR/CEO
CHEFS TABLE STUDIO



CHEF MAHENDRA K.K.
JOINT SECRETARY -
INDIAN CULINARY FORUM



CHEF SHAIKH ABDUL QADER
Ex-Excecutive Chef- The Leela



CHEF ROCCA EVOLA
CHEF ENTREPRENEUR
MAURITIUS



CHEF SUNIT SHARMA
CHEF CONSULTANT



CHEF ALTAMSH PATEL
AMBASSADOR
TRAINER



CHEF JERSON FERNANDES
AMBASSADOR
TRAINER



CHEF TUSHAR MALKANI
AMBASSADOR
TRAINER



CHEF VIVEK KADAM
AMBASSADOR
TRAINER



CHEF RK
CHEF PHOTOGRAPHER



CHEF AASHISH KADAM
AMBASSADOR
TRAINER



CHEF KUNAL AROLKAR
DIRECTOR- FOODY BREAKS



CHEF RAJA HEGDE
EXECUTIVE CHEF
RADISSON BLU ALIBAUG



Mr. EKNATH JADHAV
HR MANAGER

Chefs kitchen have unique training procedure to get a Job in hotels & cruise line industry. We assess each Trainee Chefs of our institute individually and provide a written **personalized training portfolio**. With our professional advice, we guarantee that you will be better prepared for the recruitment process, and you will improve your chances of getting hospitality jobs of your dreams.

As we believe in practical, we provide maximum training exposure at the Institute Training Kitchen & Restaurant according to the star category work procedure. Therefore our student successfully achieves good position in the reputed hotel & cruise industry in India & abroad.

Chef's Kitchen Students Placed in Hotels & Cruise Lines

5 STARS HOTELS AND CRUISE LINE COMPANIES --- ABROAD

- ROYAL CARIBBEAN INTERNATIONAL - AMERICA. ▪ CARNIVAL CRUISELINE - AMERICA
- MSC CRUISE LINE – ITALY ▪ COSTA CRUISE LINE – ITALY ▪ AIDA CRUISE LINE - GERMANY.
- P & O CRUISE LINE – UK ▪ STAR PRINCESS CRUISE LINE - UK

HOTELS & RESTAURANT NAMES IN INDIA

- GRAND HYATT, AUSTRALIA ▪ CASANOVA RESTAURANT, AMERICA ▪ TAJ SATS AIR CATERING, MUMBAI
- MAHINDRA HOLIDAYS & RESORTS ▪ SKY GOURMET FLIGHT KITCHEN, MUMBAI ▪ CITRUS HOTEL, KOLHAPUR
- ITC GRAND MARATHA, MUMBAI ▪ GRAND HYATT, MUMBAI ▪ J.W.MARIOTT, MUMBAI ▪ ST.REGIS, MUMBAI
- RAMADA, MUMBAI ▪ HOLIDAY INN, MUMBAI ▪ THE LALIT, MUMBAI ▪ HARDROCK CAFÉ, MUMBAI ▪ FARIYAS RESORT,
- THE WESTIN, PUNE ▪ MARIOTT SUITES, PUNE ▪ OAKWOOD ,BANGALORE ▪ HILTON HOTEL, PUNE ▪ FOUR POINT
- SHERATON, PUNE ▪ ORCHID, PUNE ▪ LEMON TREE, PUNE ▪ NOVOTEL, PUNE, GOA, ▪ COURTYARD BY MARIOTT, PUNE
- CROWN PLAZA, PUNE ▪ MINEORITY BY SABY, PUNE ▪ NEO MAJESTIC, GOA ▪ THE SAYAJI, KOLHAPUR ▪ NOVOTEL GOA
- EVERSHINE RESORT, ▪ MAGNOLIA BAKERY INDIA ▪ RADISSON BLU RESORT & SPA ▪ FAIRFIELD BY MARRIOT
- CALYSPO RESORT, LE MERIDIEN ▪ GOA TRIDENT COCHIN BLUE ▪ COUNTRY RESORT ▪ MANGO HOTELS-
- BARBEQUE NATION-MUMBAI,PUNE



TEAM CHEF'S KITCHEN PRESENTLY WORKING AT WORLDS BEST PROPERTIES



Chef Akash



Chef Vivek



Chef Vipul



Chef Karan



Chef Yash



Chef Chetan



Chef Pankaj



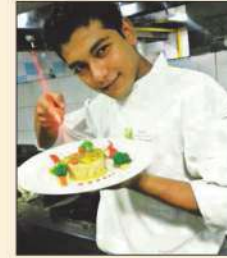
Chef Akshay



Chef Baba



Chef Akshay



Chef Vilas



Chef Sandip



Chef Suresh



Chef Kiran



Chef Shahaji



Chef Narayan



Chef Vivek



Chef Amol



Chef Hrushikesh



Chef Pradeep



Chef Shankar



Chef Rohit



Chef Rahul



Chef Vipul



Chef Prajyot



Chef Tohid



Chef Sneha



Chef Ajay



Chef Akshay



Chef Sandesh



Chef Preetam



Chef Sunil



Chef Omkar



Chef Rahul



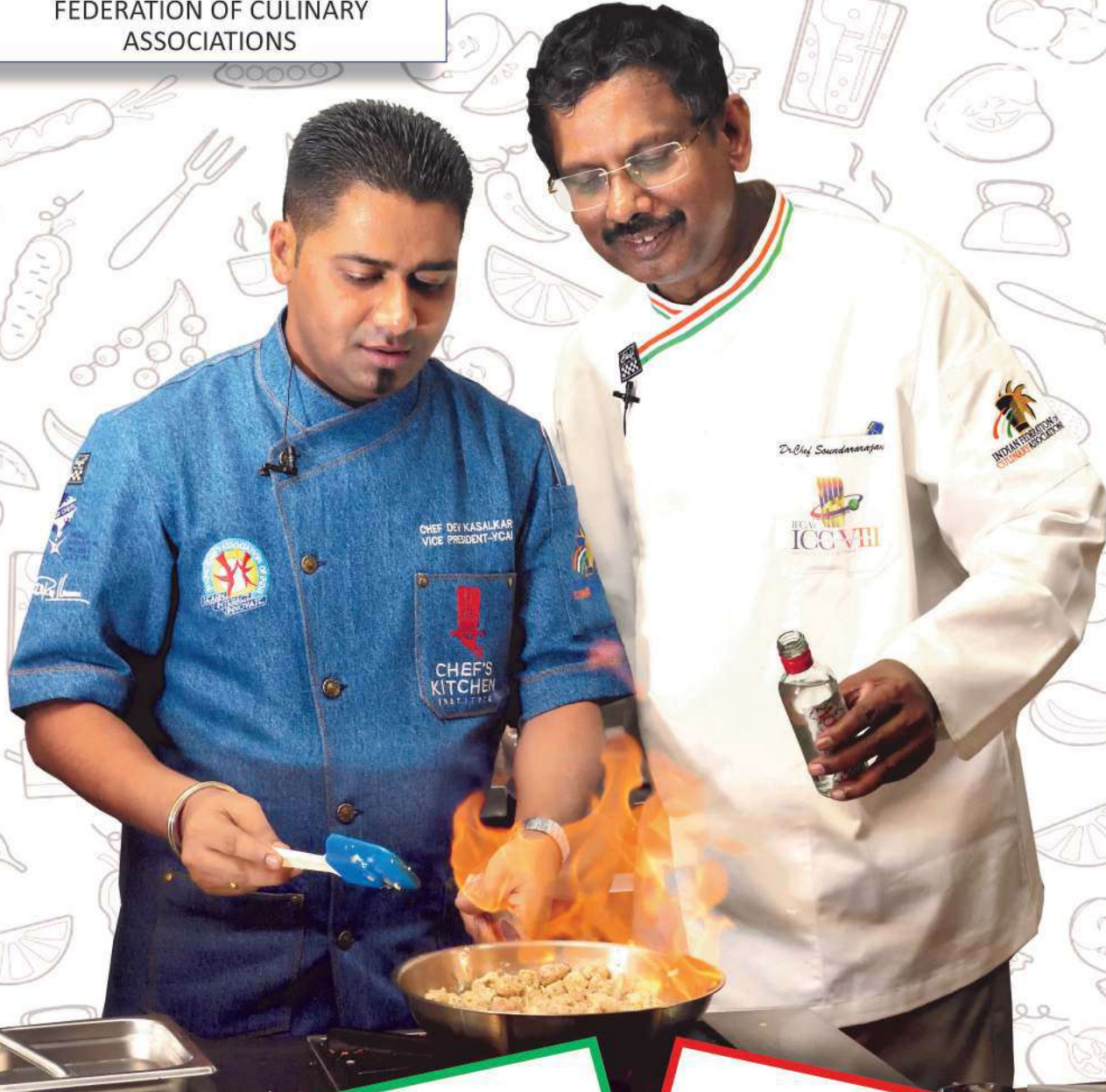
Chef Sunil



Chef Rohit

In Loving Memory of
Late Dr. CHEF SOUNDARARAJAN
 FORMER GENERAL SECRETARY - INDIAN
 FEDERATION OF CULINARY
 ASSOCIATIONS

डॉ. शेफ सौंदरराजन
 अॅडव्हान्स कलिनरी इन्स्टिट्युट सुरु करण्याची कल्पना





ADVANTAGES OF JOINING CHEFS KITCHEN

Two Times In A Row – **IFCA National Award- Best Culinary Educator – Winner Chef Dev & Best Chef Of India Award Winner Chef Soundararajan – Special Trainer.**

- 3 Acres of Nature Friendly, Peaceful, and Modern Designed College Campus
- Accredited By: Indian Federation of Culinary Associations – IFCA
- Recognized by – KaviKulaguru Kalidas Sanskrit University Nagpur for Degree & Diploma Courses
- We provide 100% Training & Job Assistance to eligible candidates.
- Opportunity to work with International Star Chefs from 5 Star Hotels in our Studio Practical Kitchen
- Professional Trainer - Cruise Lines, 5 Star Hotels, Largest Catering Companies, Flight Kitchens, Experience Chefs
- Frequent Career Guidance from - Certified World Master Chef Trainers, Corporate Chefs, Executive Chefs from 5 Star Hotels
- 5 Separate Practical Kitchen Labs for individual practical's – Fully Equipped Basic Training Kitchen, Quantity Training Kitchen, Advance Training Kitchen, Cold Kitchen and Bakery & Confectionery Kitchen. Special trainings for cruise line and star hotels placements.
- Highly specialized courses with specialty Chefs for all kitchens.
- We prepare International Standard Menus & Recipes used on Luxury Cruise Lines, Star Hotels & Fine Dining Restaurants.
- The students get practical experience in high quality bulk cooking and portioning with hands on training.
- There is a special focus on Personality development, Spoken English & Italian Language, Communication Skills & Interview Skills, sports and gym activities for student's fitness.
- Institute student's participation - Culinary Competitions, Inter college Competitions, and World Chef's Conferences in India. Student Membership with Chefs Associations.
- Studio Kitchen for cooking demonstrations with 150 sitting capacity with digital facility.

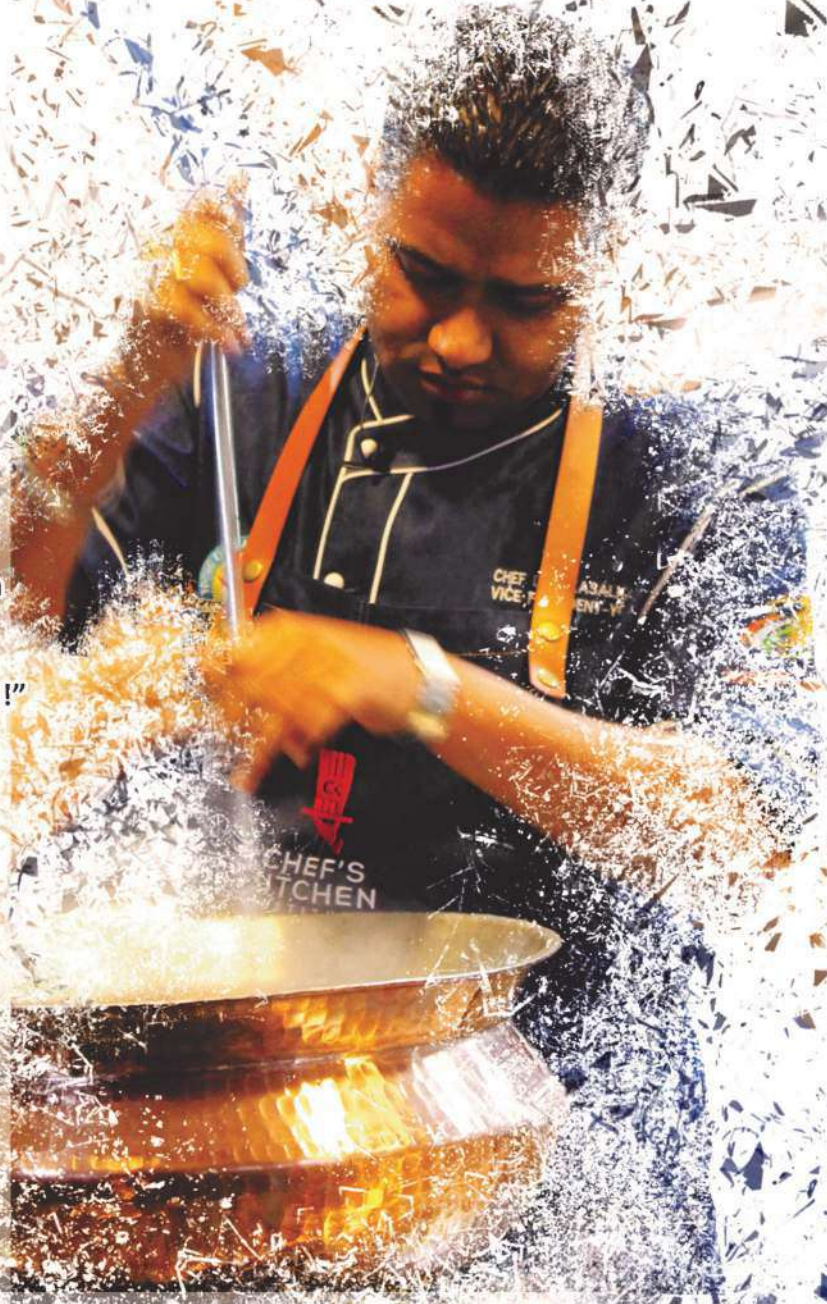


विद्यार्थ्यांसाठी मेसेज

MESSAGE TO STUDENT

Dear Students

- "Don't try to be a Cook.... Be a skilled chef....."
- Skill comes from hard & smart work.....
- You must remember why you here...?
How you got here...? Who got you her & where you want to be...?
- You are never liked, never loved-the best jump from - scum to icons...
- You have to earn respect. No ONE is beneath you.
You can be replaced and you will... So Respect the chef's jacket, title, and culinary art.....
- If u don't really have a dream you can't really push yourself, u don't really know what the target is'.
If you don't feel pain.....you are not doing it right...!"
- As a trainer we are here... to get you there.....



**JOIN US NOW...BECAUSE ...
WE ARE NOT ONLY TEACHERS ...
BUT WE ARE THE BEST TRAINERS...!!!**

Thank you...



Presentation By Chef Dev at 8th International Chefs Conference By IFCA, Delhi 2019



*We are Team
Chefs Kitchen ...*

*Thank You
For Kind Support....!*



इंटरनेशनल शेफ्स डे सेलीब्रेशन

International Chefs Day Celebration



COURSES AND CONTENT

Take Your Place as a Leader... & Get the Credential that Gives You the Edge & get Ready to take on the dynamic, challenging, and rewarding world of professional kitchens with your professional Degree, Diploma Advance Certification in hand... you're certainly primed to excel in one area of your chosen profession...

A great way for you to get in touch with your "inner chef" and earn a credential that opens up a whole new world of opportunity in your career.

Chefs Kitchen has highly specialized courses with full-fledged infrastructure...focused on actual working procedure in Luxury Cruise Line , Star Hotels & resorts, Fine Dining Restaurant, food outlets, Food Factory, Catering Business, Customer Service Jobs. Institutional Canteens, Hospital, Catering Services, Entrepreneurship, Airline, Cabin Crew, Quick Service, Teaching, Bars and Pubs, Industrial Canteens

DEGREE PROGRAMS –

3 years full time Graduation program comprising of 6 semesters offered by Chef's Kitchen Institute Affiliated by **Kavikulaguru Kalidas Sanskrit University Nagpur**, accredited with NAAC, UGC 2 (f), UGC 12 (B). The courses emphasize on modernity and strive to preserve traditionality. The University has special emphasis on Science and Technology in ancient India as preserved in the Sanskrit texts.

Hospitality Management is one of the courses that are in high demand all across the world. This industry is really huge and holds a wide range of job opportunities for your budding career. A degree in Hospitality Studies or Management will open your doors to an exciting career with tremendous opportunities in numerous areas of Hotel & Tourism along with a very promising position. Graduates in this field rule their career in a multitude of sectors in hospitality industry. Students will get degree certificate from University & 3 year's Diploma certificate from Chefs Kitchen Institute.

DIPLOMA PROGRAMME

NCVTE - National Council for Vocational Training and Education New Delhi - Skill Based Education System of India. NCVTE Skill Sector Is An Autonomous Body Recognize By Government Of India. National Council for Vocational Training and Education" is accredited with 'ISO' International Standardization Organization

Courses That Make the Kitchen Come Alive for You...

The hands-on learning and in-depth knowledge you'll receive from Diploma Courses will raise the bar on your career possibilities. You'll walk away with so many new skills—with so much more insight on culinary concepts, techniques, ingredients, and International cuisines. You'll wonder how you ever did without them. Throughout your studies, you'll work in Chef's Kitchens amazing training kitchens & Catering Kitchens with Chefs who are serious and passionate about the culinary arts and who share your commitment to personal and professional development. And you'll do it all in short time so you can quickly put your education to work.

CERTIFICATE PROGRAMME

Build on Your Experience –

Best Option to Work on Cruise as a Cook or Chef... after completing the course with special trainer chefs who worked on cruise for long..

You already have one valuable Degree or Diploma... and you add a culinary focused credential from the area's best culinary college, your potential for success will be great. Round out your knowledge and skills, enhance your entrepreneurial spirit, and differentiate yourself in the highly competitive food service market.

Designed exclusively for student who completed Bachelor's Degree or Diploma Programs in Hospitality Industry, Chefs Kitchen Accelerated Culinary Arts Program offers comprehensive skill-based learning that gives you a solid foundation in the culinary arts. The benefits of the program are many...



KAVIKULAGURU KALIDAS SANSKRIT UNIVERSITY RAMTEK, NAGPUR - COLLEGE CODE - 5041

UNIVERSITY AFFILIATED DEGREE PROGRAMS

SR. NO.	COURSE CODE	NAME OF COURSE	SEMESTER	DURATION	PORTION	EXAMINATION	TRAINING	CERTIFICATION	ELIGIBILITY
1	AFUGM08	B.SC HOSPITALITY STUDIES - B.SC HS - 3 YEARS	1ST SEMESTER	6 MONTHS	TH + PR	EXAMINATION	NA	KKSU - KAVIKULGURU KALIDAS SANSKRIT UNIVERSITY + CHEFS KITCHEN COURSE COMPLETION CERTIFICATE	H.S.C + ONWARDS
			2nd SEMESTER	6 MONTHS	TH + PR	EXAMINATION	NA		
			3rd SEMESTER	6 MONTHS	TH + PR	EXAMINATION	NA		
			4th SEMESTER	6 MONTHS	TRAINING	PROJECT REPORT	6 MONTHS		
			5th SEMESTER	6 MONTHS	TH + PR	EXAMINATION	NA		
			6th SEMESTER	6 MONTHS	TH + PR	FINAL EXAMINATION	NA		

UNIVERSITY AFFILIATED DIPLOMA PROGRAMS

SR. NO.	COURSE CODE	NAME OF COURSE	SEMESTER	DURATION	PORTION	EXAMINATION	TRAINING	CERTIFICATION	ELIGIBILITY
2	AFDM02	DIPLOMA IN HOSPITALITY STUDIES-DHS	NA	12 MONTHS	TH + PR	FINAL EXAMINATION	6 MONTHS	KKSU + CHEFS KITCHEN COURSE COMPLETION CERTIFICATE	H.S.C + ONWARDS

NCVTE- NATIONAL COUNCIL FOR VOCATIONAL TRAINING & EDUCATION

NCVTE AFFILIATED DIPLOMA PROGRAMS

SR. NO.	COURSE CODE	NAME OF COURSE	SEMESTER	DURATION	PORTION	EXAMINATION	TRAINING	CERTIFICATION	ELIGIBILITY
3	HOS-940	DIPLOMA IN HOTEL MANAGEMENT & CATERING TECHNOLOGY-DHMCT-NCVTE	1ST SEMESTER	6 MONTHS	TH + PR	EXAMINATION	NA	NCVTE - NATIONAL COUNCIL FOR VOCATIONAL TRAINING & EDUCATION INDIA + CHEFS KITCHEN COURSE COMPLETION CERTIFICATE	S.S.C + ONWARDS
			2nd SEMESTER	6 MONTHS	TH + PR	EXAMINATION	NA		
			3rd SEMESTER	6 MONTHS	TH + PR	EXAMINATION	NA		
			4th SEMESTER	6 MONTHS	TRAINING	PROJECT REPORT	6 MONTHS		
			5th SEMESTER	6 MONTHS	TH + PR	EXAMINATION	NA		
			6th SEMESTER	6 MONTHS	TH + PR	FINAL EXAMINATION	NA		

SR. NO.	COURSE CODE	NAME OF COURSE	SEMESTER	DURATION	PORTION	EXAMINATION	TRAINING	CERTIFICATION	ELIGIBILITY
4	HOS-941	ADVANCE DIPLOMA IN HOTEL AND CATERING MANAGEMENT-ADHCM- NCVTE	1ST SEMESTER	10 MONTHS	TH + PR	EXAMINATION	NA	NCVTE - NATIONAL COUNCIL FOR VOCATIONAL TRAINING & EDUCATION INDIA + CHEFS KITCHEN COURSE COMPLETION CERTIFICATE	S.S.C / H.S.C
			2nd SEMESTER	4 MONTHS	TH + PR	EXAMINATION	NA		
			3rd SEMESTER	6 MONTHS	TRAINING	PROJECT REPORT	6 MONTHS		

SR. NO.	COURSE CODE	NAME OF COURSE	SEMESTER	DURATION	PORTION	EXAMINATION	TRAINING	CERTIFICATION	ELIGIBILITY
5	HOS-923	DIPLOMA IN HOTEL MANAGEMENT & CATERING TECHNOLOGY-DHMCT-NCVTE	1ST SEMESTER	10 MONTHS	TH + PR	EXAMINATION	NA	NCVTE - NATIONAL COUNCIL FOR VOCATIONAL TRAINING & EDUCATION INDIA + CHEF'S KITCHEN CERTIFICATE	S.S.C / H.S.C
			2nd SEMESTER	6 MONTHS	TRAINING	PROJECT REPORT	6 MONTHS		

SR. NO.	COURSE CODE	NAME OF COURSE	SEMESTER	DURATION	PORTION	EXAMINATION	TRAINING	CERTIFICATION	ELIGIBILITY
6	HOS-917	DIPLOMA IN BAKERY & CONFECTIONERY - DBC-NCVTE	1ST SEMESTER	10 MONTHS	TH + PR	FINAL EXAMINATION	NA	NCVTE - NATIONAL COUNCIL FOR VOCATIONAL TRAINING & EDUCATION INDIA + CHEF'S KITCHEN CERTIFICATE	S.S.C / H.S.C
			2nd SEMESTER	6 MONTHS	TRAINING	PROJECT REPORT	6 MONTHS		

CHEFS KITCHEN INSTITUTE COURSES									
CERTIFICATE PROGRAMS									
SR. NO.	COURSE CODE	NAME OF COURSE	SEMESTER	DURATION	PORTION	EXAMINATION	TRAINING	CERTIFICATION	ELIGIBILITY
7	CK-01-ADGM	ADVANCE DIPLOMA IN GALLEY MANAGEMENT	1 SEMESTER	4 MONTHS	TH + PR	FINAL EXAMINATION	NA	CHEF'S KITCHEN CERTIFICATE	DHMCT + ONWARDS

FEE STRUCTURE & ENROLMENT

Students admitted to the 1st year courses are required to fillup the UNIVERSITY, NCVTE OR CHEFS KITCHEN ELIGIBILITY & ADMISSION FORMS before due date with fees as per scheduled. Fees paid by applicants shall not be refunded.

There are variations in fees structure as per courses & duration so kindly contact to counselling office for more details.

Fees Are Categorized As Follow-

- University fees -
- Tuition fees & Practical fees –
- Academic Fees
- Living Facilities fees

DOCUMENTS TO ATTACH WITH ADMISSION FORM

1. HSC Marksheet - Original
2. SSC Marksheet - Xerox
3. Leaving Certificate /Transference Certificate - Original
4. Addhar Card (Student + Parents) - Xerox
5. Caste Certificate (Valid) - Xerox
6. ID Size Photo - 5 Nos



**Chef Manjit Singh Gill , President ,
Indian Federation of Culinary Associations**

शेफ्स किचन हॉटेल मॅनेजमेंट इन्स्टिट्यूट

CHEF'S KITCHEN
INSTITUTE OF CULINARY ARTS & HOTEL MANAGEMENT

" Chefs Make Delicious Food...
We Make Delicious Chefs...!!"

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➤ **TRAINERS... TEACHERS ... EDUCATORS...ADMINISTRATORS**



VISHNU DEVALKAR
DIRECTOR



SANTOSH KASALKAR
PRINCIPAL



EKNATH JADHAV
HR MANAGER



MANISHA PATIL
HOD, COLLEGE SECTION



SATABHA KUMBHAR
ADMINISTRATOR



GEETA DEVALKAR
Jr. CLERK



SACHIN PATIL
Sr. LECTURER



SHRADDHA PAI
LECTURER



SHAILO SHARMA
LECTURER



KOMAL TODKAR
LECTURER



SATISH LAD
LECTURER



BHARGAVI KOTHIBHASKAR
LECTURER



NILESH DHALGADE
LECTURER



DHIRAJ DHUMAL
Sr. ACCOUNTANT



KIRAN FARAKATE
Jr. ACCOUNTANT



JYOTI DHADAM
Jr. ACCOUNTANT



MADHURI PATIL
Sr. RECEPTIONIST



SOMANATH PAWAR
RESIDENTIAL MANAGER



BAJARANG PATIL
Librarian



SAAD MUJAWAR
SPORTS INSTRUCTOR

CHEF



CHEF RAMDAS MANE



CHEF PRAMOD NAIK



CHEF RAVI REDEKAR



CHEF PRAKASH KATALE



CHEF SOURAB DEVALKAR
Marketing Manager



INSTRUCTORS



CHEF ATUL GAVALI



CHEF MAHESH JADHAV



CHEF NIKHIL KADAM



CHEF RAKESH MORE



ROHIT DHUPAL
Designer- Marketing



" Chefs Make Delicious Food... We Make Delicious Chefs...!!"

Chef Dev Kasalkar



Chef Says...

"My priority is cooking. Everything that I get apart from it is a result of the effort in the kitchen. Everything else follows. I am pretty aware of my priorities, and I don't really focus on things that are not as important to me as cooking. My approach to cooking has been reasonably simple, it is about giving everything to the young chefs, it is about cooking with dignity and it is about upholding the spirit of the kitchen. I hope I have done some of that. I have failed at times, but I have never stopped trying. . Every time cooking is not specifically for me.. but I easily go on with this flow... this is the opportunity for youngsters to learn.

Cooking is not difficult, everyone has taste, even if they don't realize it. Even if you're not a great chef, there's nothing to stop you understanding the difference between what tastes good and what doesn't. I really feel... I have found myself as a chef, it's very clear to me what I want to do and how it should taste. A good chef is the peculiar gift of the gods. He must be a perfect creature from the brain to the palate, from the palate to the fingers end. When your "passion" becomes your "obsession", it takes you to the next level of success, you don't need to be an expert."



PALLAVI KASALKAR
Secretary

Chef Dev Kasalkar... The Ringmaster

The Great Beginning...

Born with great vision in farmers family located in small village named Emekond, and completed his schooling from VidyaMandir School. When fairly young, he was inspired by his mother's food in native to pursue his love of food, he used to be volunteer apprentice in home kitchen, under the auspicious guidance of his mother. Later with his great efforts and hard work he completed his management study with aiming high

many cities and countries for further culinary education, training and professional career from which the cruise line experience took him to different level and maturity. Journey from the Middle.. Goes on ...

After his successful career with blood sweat and tears he fling himself as a trainer for betterment of students of Kolhapur.... As a Culinary Educator He trained more than 2000 deserving candidates and provided them once-in-a lifetime opportunity to be



Chef Dev is not only smart but also skilled Chef who entertains you by his excellent cooking skills. There is a challenging story hidden behind the backdrop of his flamboyant which you all to need to know. Hailing from Emekond, his journey from a trainee Chef to becoming the celebrity Chef, & Culinary Educator, of Indian hospitality industry is really breathtaking. Chef Dev Kasalkar is one of the most popular Indian Chef. Putting his great leadership skills to all formats, he served as the great mentorship for the young generations... Chef Dev has been doing crucial role in the Indian hospitality industry. Not just as the "chef" but also as a culinary educator, an hotelier and also as a mentor. He realized that a Chef requires to know one's own cuisine, before mastering other international cuisines. His focus slowly shifted from Western cuisines to Indian cuisines... Recipe is the last thing to learn in cooking, one has to learn about the people, their culture, their local flora fauna, and more. "I am totally committed to rediscover Indian regional cuisines and encourage people to learn about our regional cuisines," Chef Dev said.

He always says that without passion you are nothing he believes that before learning global food you should learn the regional food first and after so much study he is one of the Chef to promote his mother land food to National and International level... Chef Dev is one who has given a new identity to Kolhapur and who has brought many legendary Chefs to Kolhapur to promote traditional Kolhapuri cuisine. **Best Culinary Regards...**

INFRASTRUCTURE OVERVIEW



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FRONT OFFICE-1



ट्रेनिंग रेस्टॉरंट

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TRAINING BUFFET RESTAURANT



फ्रंट ऑफिस-२

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FRONT OFFICE-2



ट्रेनिंग बार

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TRAINING MOCK BAR



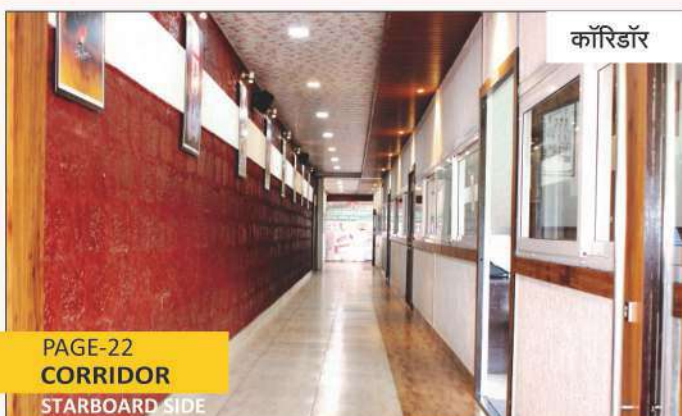
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HOUSEKEEPING
TRAINING ROOM



ट्रेनिंग किचन

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BASIC TRAINING KITCHEN



कॉरिडॉर

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CORRIDOR
STARBOARD SIDE



स्टुडेंट्स कॅफेटेरिया

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STUDENTS CAFETERIA

INFRASTRUCTURE OVERVIEW



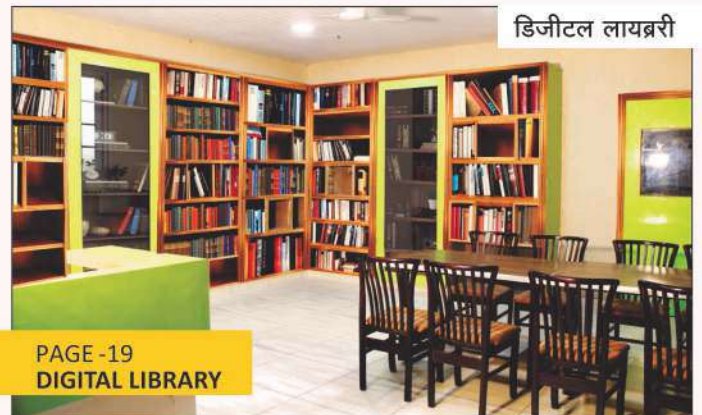
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ADVANCE TRAINING KITCHEN



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CLASSROOMS



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BAKERY & CONFECTIONERY
KITCHEN



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CORRIDORS
GANGWAY



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