

# DIPLLOMA IN CULINARY SKILL

LEVEL 2





# IN AFFILIATION WITH



# CTH

CONFEDERATION OF  
TOURISM & HOSPITALITY



# INDUSTRIAL EXPOSURE!



**DURATION: 1 YEAR**

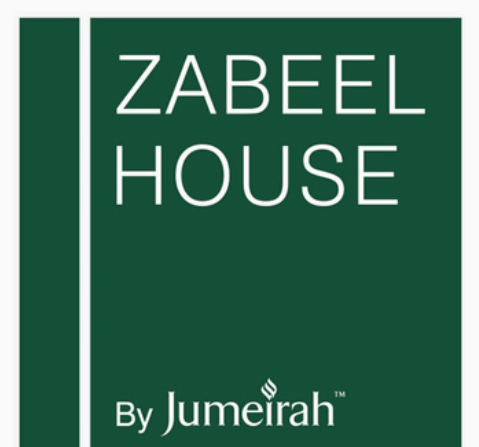
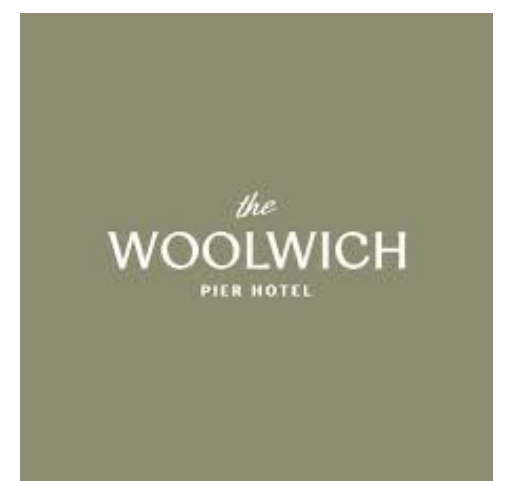
Includes 6 months training in  
IIG training kitchen and 6  
months internship  
within Kathmandu

# INDUSTRY PARTNERS

Our students complete internships in reputed hospitality establishments with exposure to real industry settings for hands-on experience.



# COMPANIES WHO HAVE HIRED OUR GRADUATES





**1350+ HOURS COURSE**  
**60% PRACTICAL | 40%**  
**THEORY | 6 DAYS A WEEK**

# CORE UNITS

Introduction to the Catering & Hospitality Industry

Kitchen Hygiene & Food Safety

Introduction to Menu Planning, Costings & Teamwork

Prepare & Cook Meat, Poultry & Offal

Prepare & Cook Fish & Shell Fish

Prepare & Cook Vegetables, Pulses & Vegetable Proteins

Prepare Dishes Using Basic Methods of Cookery

Prepare & Cook Stocks, Soup & Sauces

Prepare & Cook Pasta, Rice & Eggs

Prepare & Cook Pastry & Dough Products

Prepare & Cook Cold & Hot Desserts

Prepare & Cook Biscuits, Cakes & Sponges

Produce and Serve Food For Buffet

Soft Skills and Personality Development

English for Hospitality Professionals

Use Social Media and Online Tools

Create and use Spreadsheet

Foreign Language for Culinary Professionals

# ELECTIVE UNITS

Prepare and Present Sandwiches

Prepare Dishes Using Basic Indian Cookery Methods

Prepare Dishes Using Basic Pan-Asian Cookery Methods

Prepare Food to meet Special Dietary Requirements

Receive, Store and Maintain Stock

# SUPPLEMENTARY UNITS

Soft Skills and Personality Development

English for hospitality professionals

Use Social Media and online tools

Create and use spreadsheets

Foreign Language for Global Employability

Beverages and Shakes

## **CERTIFICATION:**

Students receive two certification at the end of this course.

### **1. LEVEL 2 DIPLOMA IN CULINARY ARTS**

issued by

**CONFEDERATION OF  
TOURISM & HOSPITALITY**

### **2. COMMIS II - LEVEL II**

issued by

**CTEVT, NEPAL (optional but  
recommended)**



**INTERNATIONAL  
INSTITUTE OF  
GASTRONOMY**

# COURSE DETAILS



## ASSESSMENT METHOD

Assessments are combination of practical observations in the training lab, viva/interview, discussions, written assignments, multiple choice questions, report writing, presentations. Students are required to attend all assessments of the 25 units as and when instructed and scheduled



## COURSE DELIVERY

A mixture of structured classroom and hands on practical training sessions. Other methods of delivery used are but not limited to activities, lecturers, excursions, guest lectures, field visits and computer based interactive learning



## ENTRY REQUIREMENTS

- Candidate should be above 18 and below 32
- Candidates will have to clear the screening process through reading/written assessment and interview
- Should have a pleasing personality and positive attitude towards learning and growing
- **Candidates need to have a laptop**



# POSSIBLE JOB OUTCOME AFTER COMPLETING THE COURSE

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- Commis Chef II/III
- Cook (Cook-Chill Kitchen, Hospital, Large Restaurant, Restaurant and Training Catering Company, Restaurant or Cafe)
- Assistant Cook



## POSSIBLE PLACEMENT OPPORTUNITY

- Chain restaurants and fine-dining restaurants in Australia through 407 Visa
- 4-star/ 5-star properties/Chain restaurants/ Fine-dining restaurants/ Airlines/ Banquets/ Catering in Middle East Countries especially Dubai
- Chain restaurants, fine-dining restaurants in Europe (Malta, Romania)

**A STUDENT HAS TO HAVE 90% ATTENDANCE AND ATTEMPT ALL ASSESSMENTS FOR RECEIVING UK CERTIFICATION AND ANY PLACEMENT OPPORTUNITY**



# COURSE FEE STRUCTURE

## IIG EXPENSES

Diploma in Culinary Skills - Level II	6,00,000
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This total package includes all expenses related to affiliation, admission, tuition, practicals, assessments, field visits, events and activities.

\*\*The price mentioned above is inclusive of 13% VAT\*\*

## EXTRA EXPENSES

Uniform	15000
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<b>TOTAL EXPENSE</b>	<b>6,15,000</b>
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## PAYMENT PLAN

### ONE SHOT PAYMENT

510000 (15% discount)

### MONTHLY INSTALLMENT

Admission Amount - 150000

Monthly - 55000-65000



All payments needs to be cleared within 8 months of the class start date.

# ADMISSION OFFER NEXT INTAKE

BOOK BEFORE 26TH OCTOBER  
AND GET 10% DISCOUNT  
TOTAL FEE: 5,40,000+15000  
= 5,55,000

BOOKING AMOUNT  
NPR 25,000 | ADMISSION  
AMOUNT 125000

# OUR TRAINING LAB

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# A SCHOOL FOR ASPIRING WORLD-CLASS CULINARY LEADERS!

## CONTACT DETAILS

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Panipokhari, Kathmandu



@iignepal



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# **SPECIAL DISCOUNTS FOR EARLY BOOKING**

**THE EARLIER YOU BOOK, THE MORE CHANCES FOR GRABBING BETTER OFFERS FOR THE COURSE!**