



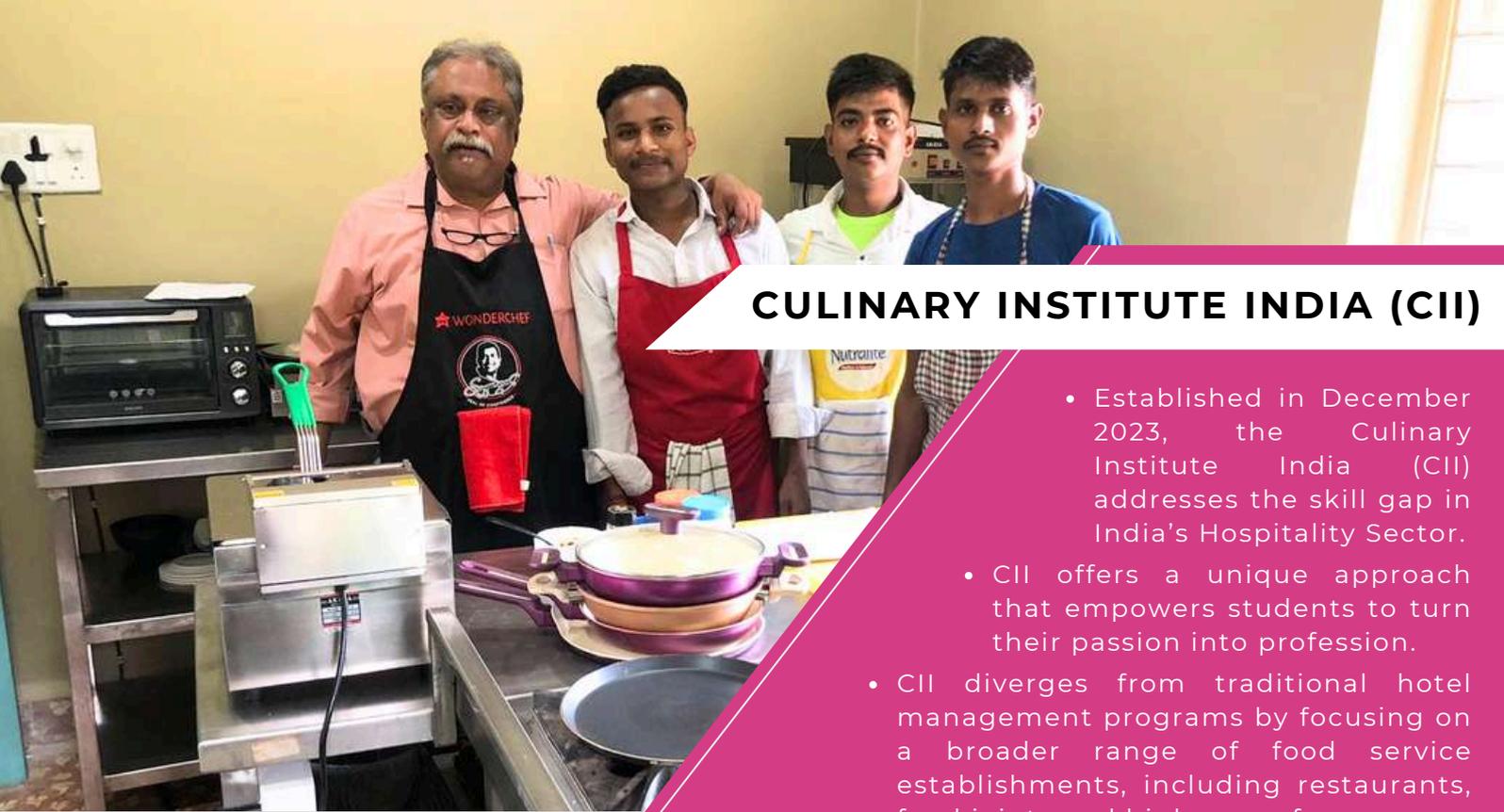
CII – BEST CURRICULUM PRACTICE

CII is committed in ensuring every Learning Partner a competent life and a powerful Career.

At CII we think of Return on Investment and not just curriculum, our methods are more advanced and not old school.

We believe in real time working rather than just class room approach. We guaranty

- Life Skill Session in pattern of building the Competency
- Converting your competency into your Passion



CULINARY INSTITUTE INDIA (CII)

- Established in December 2023, the Culinary Institute India (CII) addresses the skill gap in India's Hospitality Sector.
- CII offers a unique approach that empowers students to turn their passion into profession.
- CII diverges from traditional hotel management programs by focusing on a broader range of food service establishments, including restaurants, food joints and highway cafes.

KEY DIFFERENTIATOR

CII is deeply committed to developing the competency of learners. Our focus is on crafting skills that will be valuable assets, empowering learners to succeed wherever their career paths may take them.

Furthermore, CII enjoys strong connections within the industry. We have cultivated a network of client partners who trust our institute and collaborate closely with us on menu engineering and training initiatives. This close collaboration provides us with a deep understanding of the industry's needs.

- CII majorly aims to bridge the talent gap in India's retail food sector and hospitality sector by providing specialized culinary training and job placement support, fostering successful careers for its students.

COURSES AT CII

CII-DHMCT (1 YEAR)

The CII Diploma in Hotel Management & Catering Technology aims to produce top chefs and service personnel. The program emphasizes 30% theory and 70% practical training, including a valuable internship experience.



CII - CCC (6 MONTHS)

The CII Culinary Craft Course (CCC) is a specialized, job-oriented certification program that develops culinary skills. It fasttracks learners from beginners to specialists in a specific menu, complemented by internship and placement opportunities.



CII - F&B PROFESSIONAL COURSE (6 MONTHS)

The CII F&B Professional Course is a premium program designed to enhance service competencies essential for success in the food and beverage industry. It includes practical learning through an internship followed by job placement.



CONTACT US

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Head Quartered at -
Porvorim opposite
Delfinos
LIG-159, Housing Board
Colony Alto Betim



OUR LEADERS

- CII is led by veteran **Chef Surajit Sanyal**, who has over 4 decades of experience and expertise in over 20 global cuisines across locations Germany, Israel, Afghanistan, Oman & India.
- Chef Sanyal has a proven track record of specialization in Chinese, Thai, Balinese, Japanese, Korean, Burmese, Italian, Continental, Indian and North Frontier.
- He has been associated with a Lot of Restaurant chains wherein he has established and uplifted them across various Countries.
- He has commendable deep route connections with various Veteran Hoteliers from across the globe and has been running his Cookery Show presently with Prudent Media one of the best Channels of Konkan for more than a Year Now.

CHEF SURAJIT SANYAL has closely worked with **PADMA SHRI CHEF IMTIAZ QURESHI & CHEF SANJEEV KAPOOR**

The second lead of CII is **Mr. Brijesh Bhonsle**, a young and dynamic innovator and businessman with over 15 years of experience in real estate, restaurants and hotels.



He believes in the philosophy of **"When you give your best, then you get the best."**



CII CORPORATE SERVICES

CII Core Corporate Services (CCS)

CII provides a comprehensive range of core services for restaurants, takeaways, motels and eateries, focused on redesigning and increasing revenue:

- 1. Menu Engineering:** Revamping menus with new dishes and cost analysis.
- 2. Kitchen Engineering:** Assessing and optimizing kitchen setups for efficiency.
- 3. Food Vendor Onboarding:** Assisting with vendor selection as needed.
- 4. Recipe Creation:** Developing recipes based on the menu and food trail.
- 5. SOP Creation:** Establishing standard operating procedures.
- 6. Training:** Enhancing presentation skills for kitchen and F&B staff.
- 7. Recruitment:** Hiring and training ground-level staff effectively.

For upcoming organizations, CII offers the previous seven services plus additional support:

- 1. Organization Chart & Structure Development:** Designing organizational frameworks.
- 2. Department Formation:** Establishing departments as needed.
- 3. Budgeting Exercise:** Assisting in financial planning and budgeting.
- 4. Departmental SOP Creation:** Developing specific standard operating procedures for each department.
- 5. Extensive HR & Operations Support:** Providing six months of hands-on guidance.
- 6. Induction Program Launch:** Implementing onboarding and refresher training programs.



CII Corporate Value Added Service (CVAS)

As the Leadership team of CII has been together and working for last 6 Years, they bring a lot of other VAS at the platter for many industries to get support.

CII is backed up with young and dynamic Consultants and they have expertise in various sections which are as follows;

- 1. Leadership Cadre-** Leadership Development Programs for the Top Leadership Team basis the TNI and TNA methodology
- 2. Management Cadre-** Management Development Program in consultation with the Leadership Team
- 3. Conducting Competency-** Camps for the Lower and Mid Management Levels to come up with the core improvement areas
- 4. Company Diagnostics-** Run Company Diagnostics applying RAG Analysis to ascertain the Skill Gaps, followed by proper Skill Gap Aids to improvise further
- 5. Skill Enhancement Project-** Take up a proper Skill Enhancement Project For an organization for recommended levels to ascertain smooth departmental advancement

CII has mastered in the Art of Life Skills enhancement for particular segments of any organization and conduct a lot of workshops on the below mentioned topics like

- 1. Eat the Frog-** Work Shop on Organizing work as per the pattern of Urgent, Important and to be Done (Signature Style)
- 2. My Power My Words-** Communication Skills workshop which includes articulation and intonation building
- 3. Zero to One-** Innovative Thinking, brain teasing workshop ensuring open thinking and innovation (Signature Style)
- 4. BATNA, My Style-** Workshop on Negotiation Skills (Signature Style)
- 5. Sales Model-** Workshop on Selling Skills
- 6. CRM-** The Future, Workshop on insights of Customer Management