

ADMISSION BULLETIN

BBA (Culinary Arts): 2025-28

MBA (Culinary Arts): 2025-27



Offered by:

INDIAN CULINARY INSTITUTE

TIRUPATI & NOIDA

In Collaboration with IGNTU

Contents

1.	ABOUT INDIAN CULINARY INSTITUTE, TIRUPATI AND NOIDA	3
2.	ABOUT IGNTU	3
3.	IGNTU- VICE CHANCELLOR'S MESSAGE	4
4.	ICI – DIRECTOR’S MESSAGE	4
5.	CAREER OPPORTUNITIES	5
6.	BBA (CULINARY ARTS) PROGRAM	6
6.1.	ELIGIBILITY FOR ADMISSION for BBA (Culinary Arts)	6
6.2.	FEE STRUCTURE for BBA (Culinary Arts)	7
7.	MBA (CULINARY ARTS) PROGRAM	7
7.1.	ELIGIBILITY FOR ADMISSION to MBA (Culinary Arts)	8
7.2.	FEE STRUCTURE for MBA (Culinary Arts)	8
8.	PHYSICAL FITNESS	9
9.	RESERVATION OF SEATS	9
10.	WITHDRAWAL AND REFUND POLICY	9
11.	IMPORTANT DATES FOR IGNTU-ICI JEE (UG & PG) 2025	10

1. ABOUT INDIAN CULINARY INSTITUTE, TIRUPATI AND NOIDA

Indian Culinary Institute (ICI) is an autonomous body under the Ministry of Tourism, Government of India. The Institute has its Campus at Tirupati and at NOIDA. It was established by the Govt. of India with the object of running various programs in Culinary Art starting from Skill level to the highest level of study on the subject and for documentation as well as preservation of various Indian cuisines. The ICI is one of its kind, Premier and State of Art Institute and committed to quality education in the field. Quality of education and training at the Institute will help students to emerge as professionally qualified personnel in Culinary Art.

A well-defined course syllabus has been designed to provide comprehensive, rigorous and contemporary theoretical and practical knowledge to the students, thereby meeting the expectations of the culinary industry. Maximum emphasis is given on practical inputs from subjects pertaining to culinary and social sciences. ICI makes all possible efforts to equip the classrooms with all modern gadgets to facilitate effective teaching and learning.

2. ABOUT IGNTU

The Indira Gandhi National Tribal University, Amarkantak has been established by an Act of the Parliament of India, the Indira Gandhi National Tribal University Act, 2007. The University started functioning from July 2008. The jurisdiction of the University extends to the whole country and it is fully funded by the Central Government through the University Grants Commission. The university caters to the Tribal's long cherished dream of higher education.

The Salient features of the academic system followed by the University are:

- ❖ To provide value-based education aiming for morale and character building
- ❖ To provide an easy access to an affordable quality education, research and training for enhancement of employable skills
- ❖ To undertake basic and advanced research activities related to empowerment of tribal population
- ❖ To continuously engage in transferring new knowledge for the welfare of tribal population
- ❖ To strengthen facilities for modern scientific research
- ❖ To inculcate good values and morale among the University stakeholders for effectiveness, transparency and accountability
- ❖ To keep pace with the changing scenario in higher education and research at the National and International levels
- ❖ To collaborate with premier institutions for sharing of knowledge
- ❖ To foster interdisciplinary education and research
- ❖ To design course curriculum with explicit focus on tribal issues and development

To position the University as the finest Centre of Excellence in education and research, at the global level.

3. IGNTU- VICE CHANCELLOR'S MESSAGE



I deem it my privilege and honour to be the Vice Chancellor of Indira Gandhi National Tribal University which is committed to giving quality education in all subjects' mainly to the tribal population of the country. The mandate of the University is to serve the tribal communities which have been side lined and marginalised for centuries and remained underdeveloped and undernourished. Tribal arts, literature, medicine, tribal tourism and tribal military and culinary art have been given fewer places in the mainstream higher education from the connoisseur so far and literature and social scientists and anthropologists also have not paid the amount of attention that they should have paid. But the University during the last few years has taken the initiatives that have taken the University to greater heights. I look forward to the mutual benefits after signing the Memorandum of Understanding with Indian Culinary Institute (ICI). Both the centres of learning will contribute towards the betterment of the society

Prof. Byomakesh Tripathy
Hon'ble Vice-Chancellor (I/c)

4. ICI – DIRECTOR'S MESSAGE

Indian Culinary Institute (ICI) is an autonomous institute under Ministry of Tourism, Government of India commissioned at TIRUPATI and NOIDA, which are the state-of-art Institutes and is expected to be at par with the best International Culinary Institutes. The Indian tourism industry today added another step for further promotion and development of culinary tourism in India as the ICI will attract the best of the talents in the specialised field with a world class infrastructure such as culinary studio with facility to have smart classrooms, specialised kitchens and microbiology labs with modern and latest equipment, training restaurants for various cuisines, modern hostel facility for boys and girls.



This is the time of specialisation and Culinary Art is a highly specialised field of education for the Hospitality Industry today. The curriculum is being designed in close association with the best in the culinary field- both from Industry and Academia. For young students, this is the right time to join the culinary industry for jobs and a lucrative and satisfying career. The initiative of Government of India by commissioning Indian Culinary Institutes at TIRUPATI and NOIDA will fulfil dreams of many of the students to make their career in this field. The students of this Institute will not only service the domestic industry but also contribute internationally as an ambassador of India's rich and diversified food heritage. I feel proud and privileged to announce an academic program in the ICI Campuses under a collaborative scheme with IGNTU.

Mr. Gyan Bhushan IES,
Sr. Economic Advisor, Ministry of Tourism, Govt. of India, Director

5. CAREER OPPORTUNITIES

Global growth and development of tourism have opened innumerable openings. As a result, the graduating students of ICI can look forward to career opportunities as;

- ❖ Chef in Hotel and allied hospitality industry;
- ❖ Kitchen Management positions in hotels after initial stint as trainee;
- ❖ Flight Kitchens services; Airlines
- ❖ Indian Navy Hospitality services;
- ❖ Management Trainee/Executive in International and National fast-food chains;
- ❖ Hospital and Institutional Catering;
- ❖ Faculty in Hotel Management/ICI/Food Craft Institutes;
- ❖ As a chef in Shipping and Cruise lines;
- ❖ Railway Hospitality and Catering Services;
- ❖ Hotels and Guest Houses run by State Tourism Development Corporations;
- ❖ Self-employment through entrepreneurship and

ICI arranges campus placement for its students by inviting renowned hotel, hospitality and allied industry every year.

6. BBA (CULINARY ARTS) PROGRAM

The Bachelor of Business Administration in Culinary Art is offered at Indian Culinary Institute, Tirupati & NOIDA under collaborative scheme with the Indira Gandhi National Tribal University. The Three-Year (Six Semester) program equips students with all the required skills, knowledge and attitude to efficiently discharge responsibilities in the Hospitality sector as chef/ kitchen management and Culinary Specialist. The program also involves in-depth laboratory/ Kitchen work for students to acquire required knowledge and skill standards in the operational areas of Food Production (various Cuisine of Indian and International), Food Handling, Hygiene and food safety standards. It also provides managerial inputs for kitchen management and food costing.

The program is aimed to produce Chefs to cater hotel, hospitality and allied industry. In the hotel/hospitality industry, the highest paid employee is Chef. Chefs are responsible for preparation of food with culinary skills, which is the main identity of the hotel and the place. It is the field where one can showcase his/her passion and creativity more than any other area. Chef means not only working in hotel or hospitality or allied industry but also one can recognize himself/herself by becoming Celebrity Chef. Apart from it, one can also become an entrepreneur by setting up his/her own specialised food outlet

Availability of Seats BBA (Culinary Arts)

ICI Campus	Total Seat	UR/ Open	EWS	Open/ EWS PD	OBC	OBC PD	SC	SC PD	ST
ICI Tirupati	120 Seats	46	11	3	31	2	17	1	9
ICI NOIDA	120 Seats	46	11	3	31	2	17	1	9

Note :

a. **Preference will be given to the CUET score over the IGNTU-ICI JEE in case of tie.**

b. The spot admission will be offered against vacant seats after completion of the above modes of admission on First Come First Serve Basis.

Hostel Facility: Hostel facility is available for all admitted students at both the campuses of ICI; allotment will be done on the *First Come First Serve Basis*.

6.1. ELIGIBILITY FOR ADMISSION for BBA (Culinary Arts)

- A pass in 10+2 system of Senior Secondary examination or its equivalent from a recognized Board/Council with a minimum of 45 % in case of General and OBC candidates and 40 % in case of SC, ST and PWD candidates. Those appearing in 10+2 or equivalent examinations can also apply. Provisional admission will stand cancelled if proof of having passed the qualifying examination (10+2 or its equivalent) scoring the required percentage of marks is not submitted at the time of admission or latest by **30 Sep 2025**
- Valid score of IGNTU-ICI JEE (UG) or 2025 CUET(UG) 2025

The offer of admission is subject to verification of original certificates/documents at the time of admission. If any candidate is found ineligible later, even after admission to the Institute, his/her admission will stand cancelled.

QUALIFYING EXAMINATIONS (10 + 2) LEVEL FOR INDIAN STUDENTS (with a minimum of 45% in case of General and OBC candidates and 40% in case of SC, ST and PWD candidates)

- ❖ Intermediate /HSC/ +2 level examinations in the 10+2 pattern of Senior Secondary education of any recognized Board / University.
- ❖ General Certificate Education (GCE) Examination (London/Cambridge/Sri Lanka) at the Advanced (A) level.
- ❖ High School Certificate Examination of Cambridge University.
- ❖ Any Public School/Board/University Examination in India or in a foreign country recognized by the Association of Indian Universities (AIU) as equivalent to 10+2 pattern of Senior Secondary education.
- ❖ H.S.C. Vocational Examination approved by NCVT and SCVT of concerned state.
- ❖ Senior Secondary School Examination conducted by the National Open School with a minimum of five subjects, results of which should be available up to 30.09.2025.

Note: For recognized Board refer website www.cobse.org.

6.2.FEE STRUCTURE for BBA (Culinary Arts)

Components	2025-26		2026-27		2027-28	
	1 st Semester	2 nd Semester	3 rd Semester	4 th Semester	5 th Semester	6 th Semester
Admission Fee	1000	NIL	NIL	NIL	NIL	Nil
Tuition Fee	75000	70000	75000	70000	75000	70000
Examination Fee	2000	2000	2000	2000	2000	2000
Caution Money	2500	NIL	NIL	NIL	NIL	NIL
TOTAL	80500	72000	77000	72000	77000	72000

Note: - In addition to above institute may charge incidental and other service charges etc.

*Scholarship available.

Hostel Fee Structure		
Type of Room	Amount (Rs) per Semester (Including Mess Charge)	Hostel Caution Deposit (One time during programme)
Triple Sharing	30000	5000
Single	42000	5000
AC Room	50000	5000

7. MBA (CULINARY ARTS) PROGRAM

The Master of Business Administration in Culinary Arts is offered at Indian Culinary Institute, Tirupati & NOIDA under collaborative scheme with the Indira Gandhi National Tribal University. The Two-Year (Four Semester) program equips students with all the required skills, knowledge and attitude to efficiently discharge responsibilities in the culinary sector as chef/ kitchen management and Culinary Specialist. The program also involves in-depth laboratory/ Kitchen work for students to acquire required knowledge and skill standards in the operational areas of Food Production (various Cuisine of Indian and International), Food Handling, Hygiene and food safety standards. It also provides managerial inputs for kitchen management and food entrepreneurship.

The program is aimed to produce Chefs to cater hotel, hospitality and allied industry. In the hotel/hospitality industry, the highest paid employee is Chef. Chefs are responsible for preparation of food with culinary skills, which is the main identity of the hotel and the place. It is the field where one can showcase his/her passion and creativity more than any other area. Chef means not only working in hotel or hospitality or allied industry but also one can recognize himself/herself by becoming Celebrity Chef. Apart from it, one can also become an entrepreneur by setting up his/her own specialised food outlet. This program provides the opportunity for the faculty from recognized Hospitality or Hotel Management for enhancement of professional qualification towards advancement in teaching careers.

Availability of Seats in MBA (Culinary Arts)

ICI Campus	Total Seat	UR/ Open	EWS	OBC	SC	ST
ICI Tirupati	30 Seats	12	3	8	5	2
ICI NOIDA	30 Seats	12	3	8	5	2

Note :

a. Preference will be given to the CUET score over the IGNTU-ICI JEE in case of tie.

b. The spot admission will be offered against vacant seats after completion of the above modes of admission on First Come First Serve Basis.

c. One seat for PD is reserved in each Institute irrespective and categories.

7.1.ELIGIBILITY FOR ADMISSION to MBA (Culinary Arts)

- A pass in full time any bachelor's degree from a recognized Indian or foreign university (as per the AIU foreign equivalence list) with 45 % in case of General and OBC candidates and 40 % in case of SC, ST and PWD candidates. Those appearing in bachelor's degrees can also apply. Provisional admission will stand cancelled if proof of having passed the qualifying examination (Bachelor's degree or its equivalent) scoring the required percentage of marks is not submitted at the time of admission or latest by 30.09.2025
- Valid score of CUET (PG) 2025 or IGNTU-ICI JEE (PG) 2025

The offer of admission is subject to verification of original certificates/documents at the time of admission. If any candidate is found ineligible at any stage, even after admission to the Institute, his/her admission will stand cancelled.

7.2. FEE STRUCTURE for MBA (Culinary Arts)

Components	2025-26		2026-27	
	1 st Semester	2 nd Semester	3 rd Semester	4 th Semester
Admission Fee	1000	NIL	NIL	NIL
Tuition Fee	75000	70000	75000	70000
Examination Fee	2000	2000	2000	2000
Caution Money	2500	NIL	NIL	NIL
TOTAL	80500	72000	77000	72000

Note: - In addition to above institute may charge incidental and other service charges etc.

*Scholarship available

Hostel Fee Structure		
Type of Room	Amount (Rs) per Semester (Including Mess Charge)	Hostel Caution Deposit (One time during programme)
Triple Sharing	30000	5000
Single	42000	5000
AC Room	50000	5000

8. PHYSICAL FITNESS

All qualified candidates will have to submit a physical fitness certificate certified from a Registered Medical Practitioner and an application format the time of admission in the prescribed format attached.

9. RESERVATION OF SEATS

As per Government of India rules candidates belonging to certain categories are admitted to seats reserved for them. Benefit of reservation shall be given only to those classes/castes/tribes which are in the respective Central List published by the Government of India.

Candidates are required to produce the original Caste Certificate along with attested copy at the time of Counseling as well as at the time of admission at the Institute. 5% of seats across the board are reserved for Physically Disabled candidates. For any category of disability (viz. loco motor, visual, dyslexia, speech, and /or hearing) benefit would be given to those who have at least 40% physical impairment, subject to condition that the candidate is able to perform the kitchen practical without any physical support of others.

10. WITHDRAWAL AND REFUND POLICY

- ❖ Full refund is permitted (except the admission fee of Rs.1000/-) on cancellation of admission.
- ❖ No Refund is applicable (except Caution Money Rs.2500/-) after commencement of 1st semester classes.
- ❖ Hostel Fee and Hostel Caution Deposit
 - a. 100% refundable: If facility not availed even for one day
 - b. Proportionate if facility availed for the days.

Important Instruction:

On receipt of written request from the candidate with requisite supporting documents, refund of fee shall be made within 45 days after the admission is closed by the respective allotted centre of study.

11. IMPORTANT DATES FOR IGNTU-ICI JEE (UG & PG) 2025

Particular	Important Dates
Start of online application form	: January 28, 2025
Last date of online application form	: March 15, 2025
Date of online JEE (UG/PG)	: April 6, 2025
Online JEE (UG/PG) Time	: 11.00 am to 01.00 pm
Result of JEE (PG/UG)	: April 11, 2025
First Round Seat Allotment	: April 21, 2025
Start of online application form for Second Round of JEE against Vacant Seats	: April 21, 2025
Last date of online application form for Second Round	: May 15, 2025
Date of online JEE (UG/PG) for Second Round	: May 18, 2025
Online JEE (UG/PG) Time for Second Round	: 11.00 am to 01.00 pm
Result of JEE (PG/UG) for Second Round	: May 26, 2025
Second Round Seat Allotment	: May 30, 2025
Spot Admission against Vacant Seats	: June 15, 2025
Commencement of Academic Session	: July 15, 2025
No need to send hard copy of application	
No registration fee	

Online joint entrance examination (JEE) procedure will be intimated to candidates through their registered email.