

ANNUAL REPORT 2017-18



INDIAN CULINARY INSTITUTE TIRUPATI & NOIDA

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1. INTRODUCTION

1.1) Main objective of setting up of the Indian culinary institute (ICI) is to Institutionalize a mechanism to support efforts intended to preserve, document, promote and disseminate Indian cuisine, as also of promoting Cuisine as a Niche Tourism product. Initially, in 2016, Govt. of India approved setting up of Indian Culinary Institute at Tirupati as main campus with an estimated project cost of Rs.97.92 Crore. Later, Govt. of India also approved setting up of ICI's Noida campus at an estimated cost of Rs.97.92 Crore. Indian Culinary Institute is as one of the pioneer Institutes in India for imparting training in Culinary Arts by offering Diploma, Graduation and Post Graduation level programs. Hotel and Catering is one of the largest industries employing lakhs of people for providing various services to Holiday makers, business travelers, overseas tourists, visitors to theme parks, water sports and leisure centers, week end breakers who travel away from home and create demand for food, accommodation and hospitality, Industrial catering, fast food centers, theme restaurants, clubs, Catering, etc. The Institute is designed to train candidates at managerial, supervisory and other skill levels in the principles and practices of culinary skills, other areas where Food/Food service are involved in different aspects such as Diets and Nutrition, Food Analysis, Quality Assurance etc. Since 2016 ICI Tirupati has been actively involved in training candidates.

2. AIMS & OBJECTIVES

2.1 The aims and objectives for which the Society is established are to establish and to carry on the administration and management of the Indian Culinary Institute, whose functions shall be:

- i) To offer structured regular programs of study specific to culinary arts leading to graduate and post graduate level degrees;
- ii) To offer courses in allied subjects, such as food science, nutrition, hygiene and standards, molecular gastronomy;

- iii) To conduct demand driven certificate and diploma courses relating to culinary arts and cuisine;
- iv) To award its own certificates and diplomas;
- v) To affiliate with a University for the award of degrees;
- vi) To evolve into and serve as world class resource centre in its subject domain, conforming to international benchmarks and striving to be the gold standard of India cuisine worldwide.
- vii) To serve as an institutional facilitator for the meeting of Indian cuisine researchers/experts with those in the other countries;
- viii) To serve as the nodal point for the propagation of Indian cuisine;
- ix) To create data base specific to Indian cuisine;
- x) To commission studies and surveys in its subject domain;
- xi) To prepare and publish an exhaustive compendium on evolution of Indian cuisine;
- xii) To promote research and pedagogy development in respect of traditional Indian cuisine;
- xiii) To conduct customized programs for the teaching/training of chefs;
- xiv) To promote study/research on traditional Indian food and its linkages with traditional medicines, and develop some institutional mechanism for coordination with the Department of Ayush in this regard;
- xv) To have within it, amongst others
 - the schools of regional cuisine;
 - the school for international cuisine studies;
 - a culinary museum;
 - a patent and legal cell;
 - a film production centre

- xvi) To focus on standard setting with a view to developing accreditation and certification possibly even to the rest of the world, in respect of Indian cuisine.
- xvii) To work towards linkages with private sector in furtherance of its mandate;
- xviii) To take up consultancy work in its field of competence;
- xix) To help the Institutes of Hotel Management and Food Craft Institutes networked to the NCHMCT in upgrading their cuisine specialization;
- xx) To assist in and associate itself with the attempts of food research institutions, food scientists and food technologists to find effective and acceptable means of presenting their nutritional ideas through the development of suitable recipes and the planning of menus;
- xxi) To fix and demand such fees and other charges as may be laid down in the bye-laws;
- xxii) To establish, maintain and manage halls and hostels for the residences of students and members of the staff;
- xxiii) To supervise and control the residence, to regulate the discipline of students of the Institute and to make arrangements for promoting their health, general welfare and cultural and cooperate life;
- xxiv) To institute teaching, administrative, technical, ministerial and such other posts as may be necessary and to make appointments thereto in accordance with rules, bye-laws and any instructions/orders and guidelines issued by the Central Government, from time to time;
- xxv) To institute and award fellowships, scholarships, exhibitions, loans, monetary assistance, prizes and medals in accordance with the rules and bye-laws;
- xxvi) To make rules and bye-laws for the conduct of the affairs of the Institute and Society and to add to, amend, vary or rescind them from time to time;
- xxvii) To give pensions, gratuities or charitable aid to the teachers, staff and other employees or ex-employees of the Society or to their wives, children or other

dependents, subject to orders/instructions issued by the Central Government in this regard from time to time;

- xxviii) To make payments towards insurance and form and contribute to provident and benefit funds for the benefit of any person employed by the Society or of the wives, children or other relatives or dependents of such persons;
- xxix) To acquire, hold and dispose of property in any manner whatsoever provided that the prior approval of the Central Government is obtained in the case of acquisition or disposal of immovable property;
- xxx) To deal with any property belonging to or vested in the Society in such manner as the Society may deem fit for advancing the functions of the Institute;
- xxxi) To borrow and raise moneys with or without security or on the security of any mortgage, charge or hypothecation or pledge overall or any of the immovable properties belonging to the Society or in any other manner whatsoever, subject to the approval of the Central Government;
- xxxii) To build, construct and maintain houses, hostels, schools or other buildings and alter, extend, improve, repair, enlarge or modify the same including any existing building and to provide and equip the same with light, water, drainage, furniture, fittings, instruments, apparatus and appliances and other things for the use to which such buildings are to be put up or held;
- xxxiii) To construct or otherwise acquire, layout repair, extend, alter, enlarge, improve and use any land, recreation or pay grounds, parks and any other immovable property belonging to or held by the Society;
- xxxiv) To maintain a fund to which shall be credited – (a) all moneys provided by the Central Government; (b) all fees and other charges received by the Society; (c) all moneys received by the Society by way of grants, gifts, donations, benefactions, bequests or transfers; and (d) all moneys received by the Society in any other manner or from any other sources;
- xxxv) To deposit all moneys credited to the fund in such banks or to invest them in such manner as the Society may, with the approval of the Central Government decides;

- xxxvi) To draw, make, accept, endorse, and discount cheques, notes or other negotiable instruments and for these purposes to sign, execute and deliver such assurances and deeds as may be necessary;
- xxxvii) To pay out of the funds belonging to the Society or out of any particular part of such funds the expenses incurred by the Society from time to time including all expenses incidental to the formation of the Society and management and administration of any of the forgoing objects including rent, rates, taxes, outgoings and the salaries of the employees;
- xxxviii) To maintain proper accounts and other relevant records and prepare an annual statement of accounts including the balance sheet in such form as may be prescribed by the Central Government;
- xxxix) To have the accounts of the Society audited in such manner as the Central Government may direct and to forward annually to the Central Government the accounts duly certified by the auditors together with the audit report thereon;
- xl) To constitute such committees or sub-committees as it may deem fit;
- xli) To delegate all or any of its powers to the Board of Governors of the Institute or to the Executive Committee or to any of the committees or sub-committees constituted by the Society or the Board, or to any one or more members of its bodies or its officers;
- xlii) To do all such lawful acts, deeds or things as may be necessary, incidental or conducive to the attainment of all or any of the objects of the Society.

3. STATUS ON CONSTRUCTION OF ICI CAMPUSES AT TIRUPATI & NOIDA

Construction of both the campuses of ICI at Tirupati and Noida were awarded to NBCC Ltd with the approval of Govt. of India.

ICI, Tirupati campus came up at Survey No.211 & 212, Renigunta on 14.21 Acre land provided by Govt. of Andhra Pradesh. Following facilities are created in the campus:

- Academic and admin Block with area of 5754 Sqm

- Culinary Museum Block with area of 302 Sqm
- Restaurant Block with area of 1762 Sqm
- Suits and Guest House Blocks with total area of 2048 Sqm
- Staff qtrs. Blocks with total area of 1850 Sqm
- Boys Hostel Block with area of 4312 Sqm
- Girls Hostel with area of 2532 Sqm
- Common mess area for students 382 Sqm

ICI, Tirupati campus was inaugurated by Hon'ble Vice President of India on 24th September 2018 and the inaugural function was presided over by Hon'ble Union Minister of State for Tourism (Independent Charge), Hon'ble Minister of Tourism, Govt. of Andhra Pradesh, senior Officers from Govt. of India and State Govt.

ICI, Noida campus has been constructed at A 34, Sector 62 Noida, which was purchased by Ministry of Tourism for the purpose. Size of the plot is 5 Acre in the Institutional Area of the sector. Following facilities are created in the campus:

- Academic and admin Block with area of 8146Sqm
- Restaurant Block with area of 1800Sqm
- Executive Hostel/ Guest House Block with total area of 1804Sqm
- Staff qtrs. Block with total area of 389Sqm
- Boys Hostel Block with area of 4871Sqm
- Girls Hostel with area of 4083Sqm

ICI, Noida campus was inaugurated by Hon'ble Union Minister of State for Culture (Independent Charge) and Hon'ble Union Minister of State for Tourism (Independent Charge) on 27th April 2018 and the inaugural function was presided over by Hon'ble Member of Legislative Assembly, Noida senior Officers from Govt. of India.

4. MANAGEMENT

4.1 COMPOSITION OF SOCIETY / BOARD OF GOVERNORS

Board of Governors, as constituted by Central Government, manages the affairs of the Society, general superintendence, directions and control. The Members of the Society are same as Members of the Board or Governing Body. Hon'ble Minister of Tourism, Govt. of India is the Chairman of the Society/Board/Governing Body. The constitution of the Society/Board is as under:

- a) Chairman, Minister of Tourism, Central Government.
- b) Following three officials shall be ex-officio representatives of Ministry of Tourism, Government of India:
 - 1) Secretary (Tourism),
 - 2) Financial Advisor, and
 - 3) Chief Executive Officer, NCHMCT, Noida.
- c) Three representatives of the Central Government, one each to be nominated from the Ministry of Culture, Ministry of Food Processing Industries and Department of Ayush (Ministry of Health), not below the rank of Joint Secretary.
- d) Two Chief Executive Officers / Chief Operating Officers of leading hotel chains in India – to be nominated by Government of India.
- e) Chairman/President of each of the following organizations:
 - 1) Federation of Hotel & Restaurant Associations of India (FHRAI)
 - 2) Hotel Association of India (HAI)
- f) Two independent professionals – to be nominated by Government of India.
- g) President of Indian Federation of Culinary Associations.
- h) An eminent Food Historian/ Food Critic – to be nominated by Government of India.
- i) Representative of University of affiliation.
- j) Director of the Institute, ex-officio member secretary of the society.

4.2 EXECUTIVE & FINANCE COMMITTEE

The Executive & Finance Committee is the second tier for general superintendence, control and implementation of Board decisions. The constitution of this committee is out of the Board members and is as under:

- a) Secretary Tourism, Government of India,
- b) Financial Advisor, Ministry of Tourism, Government of India,

- c) Chief Executive Officer, NCHMCT, Noida,
- d) One of the two Chief Executive Officers/Chief Operating Officers of leading hotel chains in India – to be nominated by Government of India,
- e) One of the two independent professionals – to be nominated by Government of India,
- f) President of Indian Federation of Culinary Associations, and
- g) Director of the institute.

5. COURSE(S) CONDUCTED BY THE INSTITUTE

- 5.1 During the year 2017-18, the Indian Culinary Institute, Tirupati conducted 2-Year Diploma in Culinary Art from its temporary set up at State Institute of Hotel Management, Tirupati, with an intake of 25 students.
- 5.2 ICI entered in to an MOU with Indira Gandhi National Tribal University, Amarkantak to run collaborative academic programs in the field of Culinary Art and it will start with 3 years BBA (Culinary Art) from the Academic Year 2018-19. The MOU has the scope of running more collaborative higher academic programs in the field.

6. EXAMINATION RESULTS

- 5.1 In the term-end examination conducted by National Council for Hotel Management and Catering Technology, Noida at ICI, Tirupati for the 2-Year Diploma in Culinary Art course, all the 25 students have scored above 60% marks, thus recording the pass percentage as 100%.

7. EXISTING STAFF STRENGTH

- 7.1 During the year 2017-18, as on 31st March 2018, following staff members were engaged with the approval of Executive & Finance Committee:

No.	Name of the Post	No. of Positions sanctioned	In position	Remarks
1	Academic incharge	1	1	On deputation from IHM Chennai
2	Administrative Officer	1	1	On contract basis
3	Faculty on contract	2	1	On contract basis
4	Accountant	1	1	On contract basis
5	Teaching Faculties	2	2	On contract
6	Visiting Faculty			As per requirement

8. ACTIVITIES UNDERTAKEN BY THE INSTITUTE DURING 2017-18

8.1 Study tour of students

Organized study tours of various cuisine related theme such as wineries at Nasik, wherein students, as part of their curriculum, learnt the process and procedure etc.

8.2 Demonstration Programs

- i) In December 2017, Indian Culinary Institute, Tirupati conducted a demonstration program on Cuisine of South India by deputing faculty from IHM, Chennai.
- ii) Organized a demonstration program on Karnataka cuisine by deputing faculty from FCI, Hasan, in December 2017.

8.3 Guest lecture arranged by the Institute

Eminent faculty members/experts were invited to the Institute for delivering guest lecture for the students. Following are the details of guest lectures arranged by the Institute during the year 2017-18:

No	Name of the topic	Lecture given by	Date
1.	Communication	J. RahilaWafa	12.04.2017 to 29.03.2018

2	Food Production	K.Venkatesulu	14.11.2017
3.	Food Production	Mr. J. Chakravarthi	14.11.2017
4	Halwai Demonstration	Chef. SailenduMohanty	30.11.2017
5	HACCP	Mr. Rajib Kumar Mitra	14.12.2017
6	Food Production	Mr. N. Senthil Kumar	15.12.2017 to 16.12.2017
7	Food Production	Chef. Dr. Damu	05.03.2018 to 06.03.2018
8	Bakery	Mr. P. Jagan	14.04.2018 to 24.04.2018
9	Food Production	Mr. K. Chandan Kumar	20.04.2018 to 30.04.2018



Celebration of International Chefs Day