

ANNUAL REPORT 2018-19



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. MANAGEMENT

3.1 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.

3.2 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.

4. COURSE(S) CONDUCTED BY THE INSTITUTE

- 4.1 During the year 2018-19, the Indian Culinary Institute conducted First and Third year BBA Culinary Art classes at Tirutpati campus. Whereas, at Noida campus, First year BBA Culinary Art classes were conducted.
- 4.2 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.

5. EXAMINATION RESULTS

- 5.1 In the term-end examination conducted by Indira Gandhi National Tribal University, Amarkantak, Madhya Pradesh, students at both the campuses i.e. Tirupati and Noida recorded 100% pass percentage.

6. EXISTING STAFF STRENGTH

- 6.1 During the year 2018-19, as on 31st March 2019, following staff members were engaged with the approval of Executive & Finance Committee:

At ICI Tirupati Campus

No.	Name of the Post	No. of Positions sanctioned	In position	Remarks
1	Academic In-charge	1	1	On deputation from IHM Chennai
2	Administrative Officer	1	1	On contract basis
3	Faculty on contract	4	4	On contract basis

4	Accountant	1	1	On contract basis
5	Visiting Faculty	-	-	As per requirement

At ICI Noida Campus

No.	Name of the Post	No. of Positions sanctioned	In position	Remarks
1	Academic incharge	1	1	On Additional Charge
	Finance Officer Incharge	1	1	On Additional Charge
2	Office Assistant	1	1	On contract basis
3	Faculty on contract	6	6	On contract basis
6	Visiting Faculty	-	-	As per requirement

7. ACTIVITIES UNDERTAKEN BY ICI TIRUPATI CAMPUS DURING 2018-19

7.1 Demonstration Programs

Eminent faculty members/experts were invited to the Institute for Food production demonstration to the students. Following are the details of Demonstration classes organized by the Institute during the year 2018-19:

No	Name of the topic	Lecture-cum-Demonstration conducted by	Date
1.	Food Production	Mr. Mathew Arockiaraj, Faculty, IHM Chennai	13.10.2018 – 01 Day
2.	Food Production	Mr. Raghav Reddy, Faculty, International IHM, Hyderabad.	05-06.03.2019 – 02 Days
3.	Food Production	Mr. B. Jeevan Prakash, Faculty, International IHM, Hyderabad.	13-15.03.2019 – 03 Days

7.2 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 organized by the Institute during the year 2018-19:

No	Name of the topic	Lecture given by	Date
1.	Food Processing	Dr. S. Lakshmi Jayasri	April 2018 – 15 Hours
2.	Communicative French	K. Adithian	Sept 2018 To Mar 2019 – 38 Hours
3.	Financial Accounting	M. Bhaktavatchalam	Sept 2018 To Mar 2019 – 53 Hours
4.	Communication	J. RahilaWafa	Sept 2018 To Dec 2018 – 26 Hours
5.	Front Office	Y. Suneetha	Nov 2018 – 2 Hours
6.	Health & Nutrition	Dr. D. Madhavi	Jan 2019 To Mar 2019 – 18 Hours

7.3 Activities / Events at the Institute:

S.No.	Date	ACTIVITIES
1	01.08.2018	Induction program was conducted for the First year BBA Students 2018-19 batch. Executives from hotel industry and parents were attended.
2	31.08.2018	Bhoomi Pooja for Tata Cancer & Research Institute, Tirupati. Guests are Chief Minister and Health Minister of Andhra Pradesh and Mr. Ratan Tata. ICI Students were attended for VVIP Service.
3	05.09.2018	Students organized Teacher's day celebration
4	24.09.2018	ICI Tirupati campus was inaugurated by the Hon'ble Vice President of India, in the presence Central and State Ministers, and Government officials.
5	27.09.2018	Paryatan Parv , World Tourism day was celebrated.
4	02.10.2018	Swachh Bharat campaign was organized at the nearby village by the staff and students.
6	01.11.2018	Cake mixing ceremony was held at the campus. Chefs from Hotel industry and parents, guests were invited.
7	01.12.2018	National Junior Athletic Meet held in Sri Venkateswara University stadium, Tirupati. ICI students were invited to the inaugural ceremony to welcome the athletes of various states in their regional language.
8	10.12.2018	Christmas event was organized.
9	17.01.2019	Pongal celebration was organized by the staff and students.

10	18.01.2019	BBA Final Year students visited Modern Bakery, Chennai
11	26.01.2019	Republic Day celebrated in the new campus and First flag hoisting happened with cultural programs, staff and students participated in the event.
12	31.01.2019 & 01.02.2019	Annual Sports events were conducted.
13	03.02.2019 & 04.02.2019	ICI Chef Team was invited to co-ordinate State Banquet hosted by Chief Minister of Andhra Pradesh in Honor of Chief Justice of India in connection with inauguration of AP High Court in Vijayawada
14	06.02.2019	Swachh Bharat program was conducted at ICI Tirupati in co-ordination with IITTM Nellore.
15	11.02.2019	Mock interview was organized for the Final year students to enable them to prepare for campus interviews, Director, Deccan Educational Society conducted mock interview for the students.
16	18.02.2019	Dr. LomteDaulatrao, Faculty and Four final year students of ICI Tirupati had attended International Conference conducted by IITTM Gwalior and students presented a Research Paper in the conference.
17	22.02.2019	Kashmiri Theme lunch was organized by the students
18	05.03.2019	Maharashtra theme lunch was organized by the students
19	06.03.2019	Hyderabadi theme lunch was organized by the students
20	08.03.2019	Meritorious students from 1 st & 5 th semesters were invited to participate in Food festival dinner at IHM Chennai (2 students from each semester) and they were honored.
21	11-13. 03.2019	ICI Tirupati had organized career counselling program at various places in Kerala involving print media
22	13.03.2019	Demonstration on Ice Carving and Thermocol carving conducted by Chef. Jeevan from Hyderabad.
23.	2018-19	ICI Tirupati received the Best Hospitality Institute in the State of Andhra Pradesh on the world tourism day from the Minister for Tourism and Minister for Endowment, Government of Andhra Pradesh.