



BE A PART OF THE GRANDEST MOST EXCLUSIVE CULINARY EVENT



**BLOCK
YOUR
DATE**

PULLMAN HOTEL
AEROCITY NEWDELHI
OCTOBER 3RD TO 5TH
2019

WITH THE SUPPORT OF



fssai
FOOD SAFETY AND STANDARDS
AUTHORITY OF INDIA
Inspiring Trust, Assuring Safe & Nutritious Food
Ministry of Health and Family Welfare, Government of India

POWERED BY



CONVOTHERM
A Welbilt Brand

— & —



MERRYCHEF
A Welbilt Brand



IFCA's
ICC VIII
8TH INTERNATIONAL CHEFS CONFERENCE
NEW DELHI, INDIA | OCTOBER 3RD-5TH, 2019

HOSPITALITY PARTNER



pullman
HOTELS AND RESORTS
NEW DELHI AEROCITY

ASSOCIATE PARTNER



GAH GLOBAL ACCESS
HOSPITALITY
Global Supplies Made Easy



Electrolux



KOOKMATE



Simple Enterprises
Since 1977



SG
EQUIPMENTS



SKYRA
Professional Tableware

TECHNOLOGY PARTNER



ACADEMIC PARTNER



CULINARY PARTNER



IACETA
Brand CAI
Estd. 1996



**CHEF'S
KITCHEN**
INSTITUTE OF CULINARY ARTS &
HOTEL MANAGEMENT



AIMS
SCHOOL OF
HOSPITALITY
& TOURISM

OFFICIAL MEDIA PARTNER



AAHAR AWAYS
LEADERS IN FOOD, CATERING & HOSPITALITY INDUSTRY

MEDIA PARTNERS



HOSPIBUZ



**Hospitality
Lexis**

UNIFORM PARTNER



**Chefs
UNLIMITED**

KNOWLEDGE PARTNER



Cuisine Digest
A Culinary Journal with 75 Years



Chef Manjit Singh Gill,
President, IFCA

We are privileged to welcome you to IFCA's Biennial International Chefs Conference 2019, the greatest culinary event that exclusively unites Hospitality Industry professionals. This year's theme Eat Right. Power a Healthy Planet, will be an ideal platform for the nation's enterprising & enthusiastic culinary professionals to update themselves on the current path breaking trends that are taking over India, connecting with the Nation's best culinary leaders to widen their professional horizons through highly informative and interactive sessions rendered by top-of-the-line speakers & panelists from around the world. Looking forward to seeing you at IFCA's ICC 2019.

The Indian Federation of Culinary Associations (IFCA) takes great pride in inviting you to **IFCA's International Chefs Conference 2019** to be held at **New Delhi, India from 3rd to 5th October 2019**. In our continuous work towards making the organization on par with global standards, we strive to make each International Chefs Conference achieve new heights making our industry not just inspiring but aspiring too. Being proud Indian Chefs this year, we have themed the conference on the global concept '**Eat Right. Power a Healthy Planet**' which is a step towards sharing the idea that every one of us can act with respect, which is closely associated with our culture & heritage. Health can mean different things to different people. Life on Earth is inevitably changed by the actions of people, including actions, which cause biodiversity change and loss. Maintaining life on earth in a healthy state means biodiversity is sustainably used, conserved and its benefits shared in ways that enables survival, evolution and change. Well-managed and healthy life on earth is essential to support people, individuals, communities and the ecosystem. From the beginning of time the core of Hospitality has been 'Culinary', from the first scoop of rice ladled out to a weary traveller to the high end delicacies served up at high end restaurants today. All other aspects of Hospitality stemmed out from this core. Consequently we believe that our **Indigenous Knowledge** will lead to a **Sustainable Future**. The Conference will carry forward this theme and hope to educate & inspire chefs on how contemporary techniques & themes can empower Indian and International Cuisine.

Every conference has been an attempt to elevate our competitive, dynamic & innovative young chefs to new realms by consistently challenging them with knowledge from experts. IFCA's International Chefs Conference 2019 will break new ground this year by presenting an entire range of knowledge dispersion from seminars to selections for International Competitions.

The three-day event will feature a wide spectrum of topics; international speakers will talk on a broad gamut of subjects ranging from wine tasting to Food & IT.

IFCA's International Chefs Conference 2019 will inspire young blood on vast area of subjects. A never before opportunity to reach out & connect with One Thousand handpicked dynamic culinarians under one roof making this one of the Largest & most Exclusive Culinary Events in Asia with the greatest reach in the Hospitality Industry.

YOUR BRAND SPACE AT THE BIGGEST CULINARY EVENT OF ASIA

The 1st of its kind, pioneering event will provide an ideal platform for your organization to showcase your products and services to over 1000 handpicked Chefs from across the country, visiting Master Culinarians from the International & National Global Industry. Your Brand will be showcased on a one-to-one basis for the renowned Chefs of national and international repute and the industry wizards, the marketing mileage of which has been known to leave a positive impact on the numbers of your company's business verticals, as has been the experience from our earlier events.

ABOUT IFCA

The Indian Federation of Culinary Associations is a nodal body of culinary professionals in India and is an independent, apolitical, non-religious and voluntary organization of culinary professionals. IFCA was formed with the idea of developing the culinary profession and to showcase Indian cuisine on the Global platform. It aims at promoting culinary knowledge and propagating various kinds of foods and bringing obscure culinary styles and practices to the forefront.

IFCA is a National member of the World Association of Chefs Societies (World Chefs), the apex body of culinary professionals that has 8.6 million members across the world with recognition of 93 countries. IFCA constantly works towards raising the standards of culinary trade.

INTERNATIONAL CHEFS CONFERENCE 2019 OBJECTIVES

- To reiterate the benefits of Nutrition and Eating right
- Implementing the concept of Eating right and Healthy into professional kitchens
- Creating an understanding and incorporate Culinary Medicine into Gourmet and fine dining/recreational dining
- Understanding and focusing on self sustaining Kitchens/ cuisine – and creating a range of Organic cuisine
- Celebrating the culinary profession and recognizing with appropriate rewards and awards!
- Creating a better understanding and a better working with Government organizations, bridging the gaps to ensure smooth working.
- To help in creating luxury cuisines much more health conscious art of food production
- To educate the importance of food safety and nutrition expertise.
- Inspiring cooks to develop individual signature style
- Exposure to state-of-the-art equipment and work efficiently.
- Inspire to create tantalizing recipes that satiates all the senses not just to the palette
- Running cost effective kitchens without compromising on quality
- To inspire & encourage social responsibilities and develop a gratitude and giving back to the society
- Exposure to the latest international culinary trends
- Networking into global connections and friendship among the global fraternity,
- Enhance organizational skills and widen culinary capabilities to global standards and beyond.
- To maximize and experience a fulfilling performance in the kitchen

- Attaining confidence levels to commit readily focusing on the self and the goals.
- Listening to the Celebrity chefs and watch them in action to imbibe & attain the level of sustainability in cooking, caring for the environment
- To breathe in flavour-some aroma of healthy recipes
- Learning to work on optimum costs not compromising on quantity production or the taste of the food.
- To inspire & sculpt the young chefs into Chef Brands
- To enable development of interpersonal skills.
- To learn and adapt efficient working skills in the kitchen which contributes to creating a fulfilling career
- To motivate, encourage and build goals and achieve them, thereby believing in self. Inspire to aspire.
- Enable acquiring experience not just in production but the very "Artistry" of food aesthetics, food styling.
- Learning to run a successful restaurant business

CULINARY EVENTS ORGANIZED BY IFCA

IFCA is promoting all-round culinary interest and excellence among the Chefs community in India. The following is the history of our culinary events organized by the IFCA

- Chef and Child 2004
- Celebration of International Chefs Day 2004
- 2nd National Culinary Conference - Chennai – 2005
- Celebration of International Chefs Day 2005
- Chef Amudhupadai - Charity program for underprivileged children – 2006
- SICA Culinary Conference 2007
- 3rd National Conference - Mumbai – 2007
- IFCA Culinary Challenge - Chennai – 2008
- Culinary Art India - Delhi – 2008
- The Great India Culinary Challenge - Mumbai – 2008
- Chennai Sangamam - Rural cuisine food festival - Chennai – 2008
- Celebration of International Chefs Day 2008
- Hospitality World 2009 – Bangalore
- Chef's Marathon - An awareness run by Chefs - Chennai – 2009
- AAHAR 2009 - IFCA Chefs Lounge
- International Chefs Day 2009
- IFCA Student Chef of the year Competition 2009
- 4th IFCA National Culinary Congress 2009
- The Hans Bueschkens – World Junior Chef Challenge Competition-2009
- Culinary Art India – 2009
- Chennai Sangamam - Rural cuisine food festival- Chennai 2009

- International Chefs day 2010
- WACS Train The Trainer – 2010
- Hospitality World - 2010 Bangalore
- AAHAR 2010 - IFCA Chefs Lounge
- The Hans Bueschkens – World Junior Chef Challenge Competition – 2011
- 5th IFCA National Culinary Congress 2011
- Launched IFCA Certification Programme 2012
- CII-IFCA International Chefs Meet 2013
- International Sushi Training Workshop 2014
- International Chefs Conference 2015
- WACS Annual Board Meeting
- Global Culinary Exchange 2015
- International Sushi Training Workshop 2016
- National Young Chefs Conference 2016
- International Chefs Conference 2017
- World Heritage Summit & Food Festival 2018

IFCA NUTRITION AWARENESS PROGRAM

IFCA and all the member chefs have been consistently working on social programmes that can benefit the masses since its inception. In collating all our experiences together we realised that we had a far bigger challenge with nutrition. We trust that the launch of our Nutrition Awareness Programme across India with the help of all our Member Associations will enable knowledge awareness reach of 1 Billion children which will charter a plan for greater good by the Young Chefs of India.

ELIGIBILITY AND ENROLLMENT

Any individual who is in any way connected with the culinary fraternity as a Culinary Professional, Chef, Chef-cum-entrepreneur, member of various Culinary Associations, F&B manager, Culinary Instructor or any other academic capacity currently working in the Hospitality Industry can register for the Conference as a Delegate.

DELEGATE BENEFITS

- All the delegates are entitled to attend the Conference on all 3 days, and will be served with themed lunch and refreshments (High Tea).
- Each delegate will be given a well-designed welcome kit with conference schedule, stationery and other goodies by the sponsors. A farewell kit loaded with complimentary goodies will also be given to all delegates.
- All the delegates are entitled to attend the awards ceremony.
- All the delegates will be given secure access to the IFCA website to access the complete proceedings of the Conference.
- On request, accommodation can be arranged for each delegate at Hotel Pullman, New Delhi at a special rate.



Chef Vijaya Baskaran,
Vice President, IFCA

It's with immense pleasure & enduring pride that I invite you to IFCA's International Chefs Conference 2019 from 3rd to 5th October 2019. The event hopes to create a new benchmark in the culinary world. We have lined up some interesting and mind boggling sessions this year. The panel of speakers will enable you to understand the intricate and uniqueness of culinary arts and how your work can power our nation. The conference will infuse fresh enthusiasm & passion for the industry we love. The event will be an opportunity for you to broaden your thinking and help diversify in your culinary career.



Chef Madhu Sudan Gupta,
Treasurer, IFCA

I am extremely pleased to welcome all the participants of the IFCA's International Chefs Conference 2019. This unique biennial culinary conference has become a tradition amongst the most enterprising chefs of the country who have thirst for knowledge that can help them achieve new heights in their organization, who have gained from the sharing and networking opportunities. This time however we have more up our sleeves, a prestigious list of international; speakers who will impart great knowledge about the current trends in the global culinary arena and much more is all set to get the entire industry talking about it for days to come.

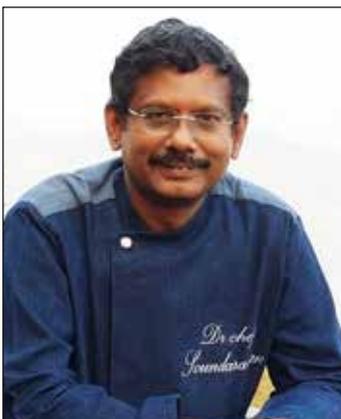
8TH INTERNATIONAL CHEFS CONFERENCE REGISTRATION FEES DETAILS (All Inclusive of GST 18%)

Delegates	
• Early Bird Offer - Upto 15/07/2019	₹ 7080/- (Inclusive of GST 18%)
• 16/07/2019 to 30/09/2019	₹ 8850/- (Inclusive of GST 18%)
• 01/10/2019 onwards	₹ 15,000/- (Inclusive of GST 18%)
Bonafide Students from Culinary and Hotel Management Institutes. (Members of Young Chefs Association of India)	
• Students Early Bird Offer Upto 31/07/2019	₹ 5900/- (Inclusive of GST 18%)
• 01/08/2019 to 30.09.2019	₹ 8850/- (Inclusive of GST 18%)
• 01/10/2019 onwards	₹ 15,000/- (Inclusive of GST 18%)
Non Culinary Professionals	
• Upto 30/09/2019	₹ 11800/- (Inclusive of GST 18%)
• 01/10/2019 onwards	₹ 15000/- (Inclusive of GST 18%)

To pay through bank transfer:

Account Name: INDIAN FEDERATION OF
CULINARY ASSOCIATIONS
Bank Name: ICICI BANK
Bank Address: GOPALAPURAM CHENNAI, TN, INDIA
Account Number: 168205000464
IFSC Code: ICIC0001682
Mail the acknowledgement at congress@ifcaindia.com

CONTACT:
MASTER OF EVENTS: PRABU M
Ph: 89398 55510 / 89398 55520
e-mail: congress@ifcaindia.com



Dr Chef Soundararajan,
General Secretary, IFCA

On behalf of the Presidium, I feel honoured to be a part of IFCA's International Chefs Conference 2019. With the culinary world moving into sustainable future, this year's theme Eat Right. Power a Healthy Planet, will showcase how an individual's eating habits can transform our environment. We as culinary professionals have been tasked to showcase the world that it's not about strict dietary limitations or depriving yourself of the foods you love. This edition will be an ideal platform for culinary professionals to equip themselves with ever changing trends by directly connecting with National and International culinary leaders to expand one's knowledge. IFCA's ICC 2019 will open new vistas.



MASTER OF EVENTS:

PRABU M

Ph: 89398 55510 / 8939855520 / email: congress@ifcaindia.com



INDIAN FEDERATION OF CULINARY ASSOCIATIONS

(Proud Member of World Association of Chefs Societies)
(Registered under Societies Registration Act 1975)

INDIAN FEDERATION OF CULINARY ASSOCIATIONS (IFCA)
Q Block, 14 (New Number 22), Plot No 3731,
3rd Main Road, Anna nagar, Chennai - 600 040, India.
Tell: 044- 42018175 | e-mail: congress@ifcaindia.com
Website: www.ifcaindia.org

CORPORATE MEMBERS

PLATINUM MEMBERS



GOLD MEMBERS



IFCA MEMBER ASSOCIATIONS



DISCLAIMER - Withdrawal Policy: I agree to accept the terms of IFCA's Event withdrawal policy which are that event entries are not transferable to any other event and refunds will not be issued for any reason whatsoever other than at the discretion of the IFCA Presidium. **Communication:** IFCA uses Press Advertisements, email & Social Media to communicate to all members & associates. By entering this event, you agree to receive emails regarding this specific event. IFCA cannot be responsible if event information does not reach the intended recipient by email. Numbers that have been used in the promotional detail for the event are purely assumed on the basis of information derived from the last event on commitments that have been claimed. **Final Decision:** All decisions by IFCA and its Presidium are considered final.