



Registered under The Tamil Nadu Societies Registration Act, 1975 (Registration no : 272/2015)



**Chefs Guild of India (CGI)** aims to develop Culinary professionals and Culinary tourism across all state borders, cities and towns. The association is focused on extending the knowledge boundaries by breaking the barriers of space, and hopes to achieve a united body of culinarians aimed at countering greater challenges ahead in the hospital industry.

The Chefs Guild of India is backed by the nodal body of culinary professionals of India – **The Indian Federation of Culinary Associations (IFCA)** that has subsidiary Regional Associations and Chapters across India. The Chefs Guild of India will bring under its purview any chef who would like to be a part of this growing community regardless of the location across India. They will benefit by being a part of the association that consistently works towards elevating culinary standards across the country.

The Chefs Guild of India is the 1st Chefs Association formed exclusively for Chefs – nationwide with no geographical boundaries. Our mission is to provide the nation's most influential culinarians a forum to network, enhancing their knowledge of culinary arts and the logistical aspects of creating great foods in a diverse and competitive international market place

Membership benefits will include access to updated information on trends and training techniques, current issues, menu development and other topics that affect the culinary operations. This will be done through a variety of educational programs and hands on training at Conferences and Workshops apart from the ongoing web based news and information.

## IFCA The Organisation

The **Indian Federation of Culinary Associations (IFCA)** 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 promote culinary tourism even as it continuously scaled up Indian cuisine on the Global platform. IFCA is a forum dedicated to connect culinary professionals across the geography of India and globally with people and places with the knowledge they need, to succeed. More than 10 thousand chefs are committed to this mission currently. IFCA works with an objective to elevate the culinary standards in India by serving as a connecting link between culinary professionals, culinary training institutes, allied food service industry professionals and other stake holders across the country and consistently promotes goodwill by always setting high ethical standards.

IFCA closely works with the Ministry of Tourism, Government of India and the National council of Hotel Management and its more than 40 Catering and Hotel Management Institutions in various culinary programs such as Regional cuisine Training and recording of various recipes with a single mission of developing young chefs to manage the future of the culinary industry. IFCA represents India globally in all the global culinary events such as

- ▶ World Culinary Congress held once in two years
- ▶ Asia Pacific forum of the World Association of Chefs Societies held every year
- ▶ World Pastry Challenge
- ▶ The prestigious Bocuse d'Or Global Competition
- ▶ World Culinary Olympics, a global culinary challenge

IFCA has recently conducted 2<sup>nd</sup> edition of **International Sushi Training Workshop** in **Bengaluru** and **Virajpet**, Coorg in association with **JETRO (Japanese External Trade Organization)** and **All Japan Sushi Association** – Sushi Skills Institute. The event provided an opportunity for Indian Chefs to learn Sushi making from Master Chefs drawn from Japan. IFCA also closely works with WACS – World Chefs Education Committee and is the only organization authorized to conduct WACS accredited 'TRAIN THE TRAINER' program and other culinary development programs in India. IFCA mentors young chefs through Young Chefs Forum and strives to develop future chefs of the country

IFCA promotes all-round culinary interest and excellence among the community in India. The following is the glimpse of culinary events organized by the IFCA

- ▶ Chef and Child 2004
- ▶ Celebration of International Chefs Day 2004
- ▶ 2<sup>nd</sup> National Culinary Conference - Chennai - 2005
- ▶ Celebration of International Chefs Day 2005
- ▶ Chef Amudhapadai - Charity program for underprivileged children - 2006
- ▶ SICA Culinary Conference 2007
- ▶ 3<sup>rd</sup> 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
- ▶ 4<sup>th</sup> 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
- ▶ International Chefs Day 2011
- ▶ Culinary Art India 2011
- ▶ 5<sup>th</sup> IFCA National Culinary Congress 2012
- ▶ SICA Culinary Challenge-2012
- ▶ Chef And Child-2012
- ▶ CII & IFCA's International Chef meet & Culinary Exhibition-2013
- ▶ International Chefs Day 2013
- ▶ Jetro & IFCA - International Sushi Training Workshop-2014
- ▶ SICA Culinary Competition and Exhibition -2014
- ▶ International Chefs Day-2014
- ▶ 6<sup>th</sup> IFCA International Chefs Conference-2015
- ▶ IFCA Becoming a Chef-2015
- ▶ Global Culinary Exchange-2015
- ▶ Worldchefs Board Meeting-2015
- ▶ International Sushi Training Workshop-2016
- ▶ National Young Chefs Convention 2016
- ▶ 7<sup>th</sup> International Chefs Conference 2017

Members of Chefs Guild of India will get first access to information about path breaking workshops & conferences that will help them set themselves apart within the industry.

## Recognised by WACS

IFCA is a National member of the World Association of Chefs Societies (WACS), the apex body of culinary professionals' world over with over 10 million members and growing. It is considered to be the UN of the culinary profession and is recognized by 103 Countries. IFCA is also member of the World Association of Chefs Societies, WACS Chefs without Border and the World Chefs Education Committee. - IFCA has recently been awarded DIPLOMA by the WACS for its outstanding efforts towards the improvement of Culinary Professionals in India. - IFCA is also the proud recipient of WACS Global Communication Award for its maintenance and upkeep of flawless communication systems.

## Recognised by the Ministry of Tourism, Government of India

IFCA is the only association of culinary professionals recognized by the Ministry of Tourism, Government of India as a nodal body of Culinary Professionals representing Chefs of India.

## WACS - World Association of Chefs Societies

The World Association of Chefs' Societies or WACS in short, is a global network of chefs associations first founded in October 1928 at the Sorbonne in Paris. At that first congress there were 65 delegates from 17 countries, representing 36 national and international associations and the venerable August Escoffier was named the first Honorary President of WACS. Today, this global body has 103 national chefs associations as members that represent 103 countries over 10 million professional chefs worldwide. The biennial congress is a hallmark tradition of WACS and has been organized in over 20 cities across the world throughout its illustrious 82-year history. WACS is managed by an elected presidential body consisting of the WACS president, Vice president, Treasurer, Secretary General and Ambassador Honorary President, as well as a board of continental directors that look after the regions of Asia, Europe, Africa, the Pacific and the Americas. Our programs and different activities are managed by three separate committees, the **Culinary Competitions Committee**, the **Education Committee** and the **Marketing and Communication Committee** as well as **several sub-committees**.



## CHEFS GUILD OF INDIA

Registered under The Tamil Nadu Societies Registration Act, 1975 (Registration no : 272/2015)

INDIAN FEDERATION OF CULINARY ASSOCIATIONS (IFCA)

Q Block, 14 (New Number 22), Plot No 3731, 3rd Main Road, Annanagar, Chennai 600040, India.

T: 044- 42018175 | M: +91 8939855510, 8939855520 | E: ifca@ifcaindia.com | Website: ifca.info | ifcaevents.com

National Member of World Association of Chefs Societies

Registration fees ₹500/- and Membership fees ₹1500/- for 3 years

The new members are requested to send in the completed application form with two passport size photograph and At par cheque / DD payable at Chennai for Rs.2000/- in favour of "Chefs Guild of India". Kindly note that cash is not accepted.