



The IFCA Indian Young Chefs Association is open to all Indian Chefs aged 18–27 years old. Our objective is to provide opportunities for Young Chefs around India to connect and share with each other to promote and educate about the hospitality industry. We aim to build a community of emerging culinary professionals, create networking opportunities with mentors and employers and highlight Young Chefs who are excelling within the industry.

The **IYCA** is affiliated to **Indian Federation Of Culinary Associations (IFCA)** which is the nodal body of culinary professionals in India and is an independent, apolitical, non-religious and voluntary organization of culinary professionals. IFCA is the only association to be approved by the **Ministry of Tourism** and is a recognized national member of the **World Association of Chefs Societies (WACS)**, considered to be the UN of the culinary world.

The Indian Young Chefs Association functions directly under the aegis of IFCA Presidium, though **IYCA** is governed by an Executive Body comprising of President, Vice President, General Secretary, Treasurer and Core Members. As a young chef, you are cordially invited to become a member of **The Indian Young Chefs Association**.

The IYCA Advantage

The hospitality industry is experiencing tremendous growth in India and the world at large. Indian cuisine is increasingly preferred by diners across the world and this in turn has opened up flood gates of opportunities for talented and trained young chefs of India to grow and succeed in the global culinary industry. IYCA will support young chefs in their efforts to advance their careers and empower them by organizing workshops, training sessions, conferences and much more.

By becoming a member, you can explore immense opportunities to learn and master your culinary skills in the form of seminars, workshops, symposiums, training programs etc. conducted and mentored by the leading Chefs of the Industry and to network with fellow Young chefs across the country. You have the opportunity to win recognition among industry peers by showcasing your culinary skills in regional level and national level culinary competitions. As a member of IYCA, you will automatically become the member of IFCA and WACS and be able to have access to all information and resources that are provided by the Nodal body.

Core Objectives of the Indian Young Chefs Association are:

- ▶ To mentor and provide direction to young chefs to become successful in their careers.
- ▶ To knit a closer bond between Young chefs, hotel organizations, culinary educational institutions, food service providers, food business operators, academicians and others in the culinary industry and work towards the collective benefit of the industry.
- ▶ To facilitate exchange of ideas, spread co-operation and raise the standards of culinary art among Young chefs in India and abroad.
- ▶ To empower young chefs and enhance their culinary skills to tap the huge opportunities available for chefs in the hospitality industry.
- ▶ To represent the general interests of the young chefs and young culinary professionals in India.
- ▶ To inform and educate Young chefs about food safety and hygiene.
- ▶ To promote regional and local cuisines by providing necessary training and exposure to young chefs.
- ▶ To conduct seminars, workshops, skill development programs for the benefit of Young chefs and culinary professionals.
- ▶ To support educational institutions that impart culinary education by assisting them in conducting training programs, skill development programs, culinary workshops, lecture-demonstrations etc.
- ▶ To lend support for humanitarian causes and to support the underprivileged by conducting charity events periodically.

- ▶ To promote ethics and best practices among the young chefs of India.
- ▶ To conduct such other things as and when necessary to meet the core objectives of the association.

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 looks 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 (WACS), the apex body of culinary professionals the world over with 8.6 million members, considered to be the UN of the culinary profession with and is recognized by 93 Countries. IFCA constantly works towards raising the standards of culinary trade, developing the art of fine cooking, upholding the general interests of the professionals and promoting goodwill by always setting high ethical standards.

The Prime objective of IFCA National Culinary Congress is bringing the latest culinary trends to the Indian fraternity, learn and share experiences, and network in a purely competitive environment, hone its organizational skills and eventually bid for the World Culinary Congress.

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

- ▶ IFCA Culinary Challenge
- ▶ IFCA Global Train the Trainer Program
- ▶ IFCA Culinary Challenges
- ▶ 4th IFCA National Culinary Congress 2009
- ▶ Goa Culinary Forum Launch 2009
- ▶ IFCA Culinary Challenge 2008
- ▶ International Culinary Trends Train the Trainer
- ▶ 3rd National Conference 2007
- ▶ Chef and Child
- ▶ Bocuse D'or
- ▶ 2nd National Culinary Conference 2005
- ▶ Chef and Child 2004
- ▶ 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
- ▶ 7th International Chefs Conference 2017
- ▶ World Heritage Summit & Food Festival 2018

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.

IFCA Certification

The IFCA Professional Certification program also aims to be a guideline for continuous professional development. Whether you are a seasoned chef or a student chef beginning his or her career, IFCA Certification is a vehicle for building and strengthening a professional food service career throughout the chef's professional life.

IFCA now offers the **IFCA WACS Dual Certification** program for aspiring Chefs. For more details write in to education@ifcaindia.com.



INDIAN YOUNG CHEFS ASSOCIATION

INDIAN FEDERATION OF CULINARY ASSOCIATIONS (IFCA)

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

Tell: 044- 42018175 | e-mail: ifca@ifcaindia.com | Website: www.ifcaindia.org

Membership Fees - ₹1000/- for 2 years

Chefs aspiring to become a member are requested to send in their completed application form with two passport size photograph and at par Cheque / DD payable at Chennai for ₹1000/- in favour of 'INDIAN YOUNG CHEFS ASSOCIATION'. Kindly note that cash is not accepted.