Connect with the culinary core that holds the hospitality industry together.

INDIAN FEDERATION OF CULINARY ASSOCIATIONS
(Proud Member of World Association of Chefs Societies)
(Registered under Societies Registration Act 1975)
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Connect with the Chefs of the Indian Federation of Culinary Associations, a nodal body of culinary professionals in India with more than 10,000 chefs committed to the cause. IFCA is an independent, apolitical, non-religious and voluntary organization. IFCA was formed with the idea of developing the culinary profession and to promote culinary tourism as also to continuously improve Indian cuisine on the Global platform.

Recognized by WACS

IFCA is the one and the only National member of the World Association of Chefs Societies (WACS), the apex body of culinary professionals’ world over with 10 million members, recognized by 110 Countries. IFCA is also a member of the WACS Chefs without Border and the World Chefs Education Committee.

WACS Recognition

IFCA has been awarded a 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.

Recognized by the Ministry of Tourism, Government of India

Indian Federation of Culinary Associations is the only nodal body of Culinary Professionals representing Chefs of India, recognized by the Ministry of Tourism, Government of India. 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 organizing various culinary programs such as the Regional cuisine Training and recording of various recipes, etc. IFCA has also taken in its fold around 120 privately managed catering institutions towards development of Young chefs who will herald the near future of the culinary industry.

Organizational Overview

IFCA is registered under the societies act as a non-profitable society of culinary professionals and has chapters all over the country. IFCA has Northern, Southern, Eastern and Western Chapters and also the Bangalore, Kerala, Goa, and Telengana Chapters. International chapters of Indian chefs are under discussion. IFCA is a highly structured organization represented by honorary Presidium, an Executive committee with complete support system, well defined processes, and Standard Operating Procedures (SOPs) along with a code of conduct. IFCA has 3 sub committees for Education, Culinary Committee and Public Relations to advice and direct the board to take appropriate decisions on matters relating to their respective disciplines. IFCA has a registered office with the Executive Officer, Administrative Officer, Marketing Executive, Communication Manager, Web service provider, a supportive Advertising Agency and reputed Auditors.
Initiatives to Spread Culinary Education across India

A Women’s forum to promote women chefs, a Young Chef’s Forum to promote and educate the culinary students and prepare young chefs to take them to global platform, a coveted Chefs certification program in order to recognize, and rate the chefs based on their culinary expertise are part of IFCA. WACS Judging Seminars to help guide our Chefs to achieve Global standards in Judging various competitions conducted by WACS International Culinary Professionals and several seminars hosted with International Culinary and Hotel Professionals as speakers are the events that take place under aegis of IFCA. IFCA also consistently promotes world-class excellence in the area of Food and Beverage, apart from promoting learning at every level with a plethora of events just for the Chefs.

The Biennial IFCA International Chef’s Conference is an opportunity to connect with the best in the industry, discuss new perspectives in culinary space and create new initiatives for the thriving Chef’s community. IFCA’s International Chef Day celebrations highlights the wide spectrum of culinary activities that can focus on active contribution towards the under privileged and for global sustainability - enabled by the enthusiastic Chef’s community to the next gen.

IFCA focused Educational Initiatives

IFCA has instituted focused Educational initiatives and programs that have helped take culinary standards to new highs.

► WACS Certified Chef (WCC) certification program - In 2006
IFCA started a pilot project of WACS Certified Chef (WCC) certification program which recognizes International Culinary Excellence and is a testament to its culinary professionalism and personal achievements. Certification is based on international standards of education and training, with qualifications determined by individual member countries. Only 5 other countries were qualified for this program along with India (the other countries being Scotland, Australia, Singapore and Ireland). WCC provided recognition to the individuals along with the organization they work for. As a part of the program, 11 Indian chefs received an international accreditation from WACS - the global authority on food - for culinary management on par with global standards.

Participation in Education Committee - IFCA’s General Secretary Dr. Chef Soundararajan P was elected to the Global WACS Education Committee in 2006. As part of the Education committee, he prepared the first Train the Trainer program concept note, and successfully implemented the WACS certified program and the Train the Trainer Program in India. He has also presented about the WACS certified program for the Chefs in Mauritius.

► Train the Trainer Program - Train-the-Trainer works to support Culinarians in teaching positions (whether overseeing apprentices in a kitchen or teachers in classrooms), schools and education programs
to offer a better quality education. The program brings together IFCA expert chefs to teach and share their knowledge about cooking, baking and global cuisine to other teachers and trainers from all parts of the world who can then hand down the knowledge in their own countries. IFCA has organized a number of Train the Trainer programs since then. Hundreds of Chefs from distinguished organizations across India stood to benefit. Trainers have also been deputed to other countries to exchange and train International chefs in Indian cuisine.

**Judging & Hygiene Seminar** - Judging Seminar is a globally standardized training program for WACS Approved Judges to create international standards for all “WACS Endorsed” culinary competition which is a guarantee for transparency, objectivity and overall quality. WACS Approved Judges will make sure that a fair and consistent level is achieved around the world with specific and measured judging criteria along with standardized competition rules and guidelines. IFCA obtained the license for conducting the Judging Seminars for the benefit of chefs in India. IFCA has so far conducted two Judging Seminars in 2008 and in 2012 and one Hygiene Seminar in 2008.

**IFCA Certification Program** - IFCA Certification Program, launched during the 5th IFCA International Chefs Conference 2012 aims at providing resources and knowledge on global standards. The IFCA Certification program has been formulated in consultation with a leading Certificate Consultant; Chef Michael Baskett who has developed a professional certification program for student chefs,

- Sous chefs, training chefs, pastry chefs, executive chefs and master chefs to validate the expertise of chefs at various career levels within the professional food service industry. Testrac, a reputed Testing agency in USA, also used & recommended by American Culinary Federation, facilitates the tests with an online proctor system which is the current international standard for individual testing. The IFCA Professional Certification program aims to be a guideline for continuous professional development for seasoned chefs to student chefs.

**Biennial IFCA International Chefs Conference** - The IFCA’s International Chef’s Biennial Conference is a platform where other renowned Chefs from across the world will attend the event and interact with leading professionals in the F & B industry. The prime objective of Chef’s Conference is to facilitate an awareness of inspiring legendary cuisine and contemporary culinary trends to the Indian fraternity, even as it aims to facilitate learning, sharing experiences and networking in a professional group.

The Conference provides delegates with an opportunity to widen their professional horizons by enhancing their culinary skills through informative seminars, forums and cutting-edge demonstrations. Apart from these initiatives, the IFCA aims to set up learning centres, libraries and other educational support areas with adequate learning documents like published books, theses, pamphlets, booklets, manuals, other
relevant academic research papers, magazines and or videos (DVDs). IFCA will also cover support subjects like sanitation, food safety, nutrition and hygiene in the curriculum to promote its overall commitment to healthy eating.

**Board of Governors of ICI**
IFCA is also a member of the Board of Governors of Indian Culinary Institute, Tirupati, the first global standards culinary institute formed by Government of India. IFCA will play a key role in grooming future culinary professionals of global standards from ICI.

**IFCA’s illustrious track record of events organized**

- 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 Bueschiks – 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 Bueschiks – World Junior Chef Challenge Competition - 2011
International Chefs Day 2011
Culinary Art India 2011
5th 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
6th IFCA International Chefs Conference-2015
IFCA Becoming a Chef-2015
Global Culinary Exchange-2015
World chefs Board Meeting-2015
International Sushi Training Workshop-2016

IFCA – Historical Beginning
March 2004 changed the face of the culinary profession in India. It was an important milestone when IFCA was successfully admitted into the WACS. Chef Manjit Singh Gill and Chef Soundararajan took great pride and privilege in presenting India’s membership application for the 31st World Congress steering a whole new dimension to culinary development in India. They attribute it to the continuous, unwavering support of government organizations, hospitality and educational institutions, sponsors, members and everyone associated with the Culinary Associations.

Global Representations
IFCA represented India in the 33rd WACS World Culinary Congress held in Dubai; 4th WACS World Culinary Congress in Santiago de Chile; 35th in South Korea & 36th in Norway. IFCA has been representing India in the Asia Pacific Forum continuously every year from 2004. In these events IFCA has presented the legacy of India and the culinary traditions of Indian cuisine. IFCA has represented India in the World Culinary Olympics held in Erfurt Germany. IFCA also represents India in the Global Culinary Challenge, Global Pastry Challenge and Global Junior Cup.
IFCA represents and holds the Presidium of Bocuse d’Or India and represented India during the last 4 editions and has also competed under the Indian Flag.

**Interfaces with Various National Chefs Associations**

IFCA interfaces with Various National Chefs Associations across 110 countries worldwide in networking, promoting and in the exchange of Culinary traditions. IFCA has been invited during the Judging seminar held in Singapore and to judge culinary competitions such as FHA in Singapore, Chefs Challenge in Penang Malaysia, Chefs Challenges in China, International Culinary Art and Exhibition competition at Sri Lanka. IFCA Presidium is also proud to be a Honorary Member of the World Association of Chefs Societies, Saudi Arabian Chefs Association, Gulf Chefs Association, Chefs Guild of Lanka. IFCA works closely with various Government Organizations and International Councils such as World Sushi Skill Institute and Japanese Trade Promotion council to organize Sushi Workshops and promotion of Lentils along with Saskatchewan Pulse Growers Association.

The Indian Federation is all focused to march ahead with India as it takes on the world, even as it empowers each of its members with the knowledge that stretches the realms of the hospitality industry, touching and empowering the lives of all who reach out to it. Connect back to the core of the hospitality industry. After all, it’s from where it all started.
6th IFCA International Chefs Conference 2015.
International Sushi Training Workshop - Bangalore, 2016