



## Indian Federation of Culinary Associations

A fraternity of Culinary professionals representing finest hotels, restaurants and culinary institutions from varied background

**Apolitical, non profitable and voluntary organization with 100,000 chefs**



Recognized by the **Ministry of Tourism**, Government of India  
Registered as a **National Federation** under the Societies act  
Proud member of the **World Association of Chefs Societies**



Founders of IFCA  
Chef Manjit Singh Gill  
Dr. Chef Soundararajan

On behalf of the National  
Panel Representatives

Connecting 7.2 Million Chefs from 132 countries  
around the world

Proud Member of



**WORLD  
ASSOCIATION  
OF CHEFS  
SOCIETIES**



Culinary friendship

Exchange

Support

Participation

Communication

Net working



To reach the Global community

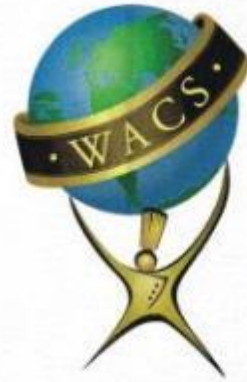
To develop the art of fine cooking thus raise the standard of the Trade

To promote fine cuisine .

To promote goodwill and contribute to the welfare of society.

To promote friendship, co operation and exchange of ideas.

THE WORLD ASSOCIATION OF CHEFS SOCIETIES



WORLD  
ASSOCIATION  
OF CHEFS  
SOCIETIES

THIS CERTIFICATE CONFERS  
NATIONAL MEMBERSHIP  
UPON

INDIAN FEDERATION OF CULINARY ASSOCIATIONS

THIS FIRST DAY OF DECEMBER TWO THOUSAND AND SIX

PRESIDENT

VICE PRESIDENT

SECRETARY GENERAL

TREASURER

WACS CONTINENTAL DIRECTOR,  
ASIA

IFCA also works closely with several International Culinary organizations, Government organizations and National Culinary Associations of 108 countries and constantly interacts and exchanges culinary programs, reciprocally participates in various culinary events with



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- Ministry of Tourism, Government of India,
- National Council of Hotel Management,
- Presidium of the Bocuse D' or India
- Confederation of Indian Industries
- Various state Government Tourism departments,
- The World Association of Chefs Societies,
- Japanese Trade Promotion Council of the Govt of Japan,
- World All Japanese Sushi Institute and the likes.
- Various Country Governments
- USDA organization



- Global Pastry Challenge
- Global culinary Challenge
- Represents India in All WACS World Chefs Forums
- Represents India in the International Regional Cuisine Seminar
- Represents World Chefs Global Education Committee
- Represents WACS Chefs without Border
- Represents India in various International Culinary Challenges
- National Selection for World Sushi Cup





# Indian Federation of Culinary Associations Southern Chapter

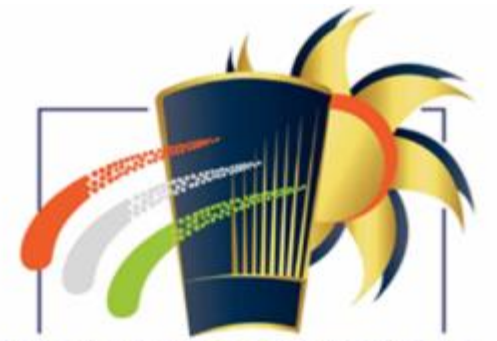
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Apolitical, non profitable and voluntary organisation

- 9 International, Pastry cup, Global Challenge , Bocuse d'or
- 3 Editions of National level Culinary Challenges.
- 2 Chef and Child events
- 50 Charity events through various programs
- 6 Train the trainer Programs
- 7 International Chefs Day celebration
- 2 large Social Development programs catering to 2 lakh .
- 7 IFCA National Awards
- 7 National and International conferences
- 20 Participation in International events
- 4 International Sushi Training workshops

# EATING RIGHT STARTS WITH COOKING RIGHT.

Eating Right starts with cooking every ingredient perfectly. Eat the right amount of calories for how active you are, so that you balance the energy you consume with the energy you use. Eat a wide range of foods to ensure that you're getting a balanced diet and that your body is receiving all the nutrients it needs.



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**Introducing various organic meals and healthy food concepts in various organisations**



Through our membership we have firmly worked towards the implementation of Hygiene and Food safety systems across various Organisations



We have organized Eat Right Quiz Competition at 4 catering schools and also at the Hyderabad Exhibition. With the help of IFCA.

Eggs have a heart of pure gold.

## "UNSCRAMBLE THE NUTRITION SCIENCE ON EGGS"

An Exclusive Egg Workshop

Date: 17<sup>th</sup> November

Time: 2:30 pm to 4:30 pm

Venue: Hitex Exhibition Center, Hyderabad

### Seminar Topics

Eggs- Major source of Protein

- Dr.Chef Soundararajan, General Secretary Indian Federation of Culinary Associations, India

Eggs- Dietary friend or foe

- Dr. Vani Srinivasan, Nutritionist

EGGcellent fun facts about eggs tips and tricks of preparing eggs

- Chef Ankit Mathur

IFCA Trophy for Egg Quiz By Dr. Chef Soundararajan



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Pls register at [ayasha@i2iconsulting.biz](mailto:ayasha@i2iconsulting.biz) with your name, college



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“Eggs Nutrition” held at the Hospitality exhibition at Hyderabad, where 400 students and culinary professionals participated.

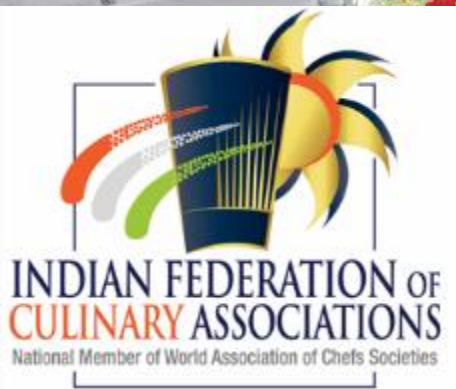




We have also used food safety and hygiene as one of the important concepts during the 7th International Chef's Conference held at New Delhi during October 2017. This has got nationwide reach.



We have coordinated and promoted Several around 30 FOSTAC supervisory and TOT program in select cities like Delhi, Chennai and Bangalore under the aegis of IFCA for other hotels and hospitality organization,





fssai

FOOD SAFETY AND STANDARDS  
AUTHORITY OF INDIA  
Ensuring Safe & Nutritious Food

TaC  
Training & Certification



RAINER  
COMMUNICATION  
PROGRAM  
ADVANCE

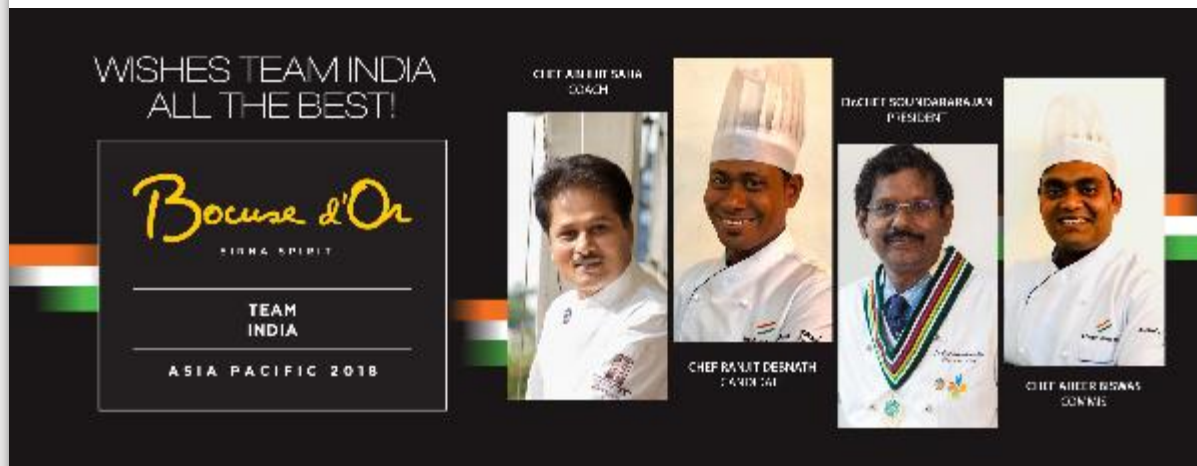
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**INDIAN FEDERATION OF  
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Represented India in the worlds top Culinary Competition Bocuse d' or , won a best platter in Asia award for creating a healthy , clean and hygienic Food platter





Incredible India

# WORLD HERITAGE CUISINE SUMMIT & FOOD FESTIVAL 2018

12<sup>TH</sup> -14<sup>TH</sup> OCTOBER 2018,  
AMRITSAR, INDIA



Incredible India

WORLD HERITAGE CUISINE SUMMIT & FOOD FESTIVAL  
12-13-14 October 2018

First World Heritage Food Festival 2018





Culinary competitions based on Small grains like Kodo millet , finger millet , small millet peral millet sorghum used for various meals



# WORLD CONGRESS OF CULINARY TRADITIONS

# International tourism fest and chefs meet Chandigarh



Chef Thomas A Gugler (third from left) dons a turban keeping in spirit with his fellow chefs





# Global Culinary Exchange and World Chefs Board meeting



# 6<sup>th</sup> National Chefs conference





Incredible India  
PRESENTS

# IFCA NATIONAL YOUNG CHEFS CONVENTION 2016

WORLD SUSHI SKILL PARTNER

JETRO 50

OFFICE PARTNER  
CCE  
ASSOCIATE PARTNER  
JDSK  
ACSAT  
NIPONA  
LIS  
PRELASS

OFFICE PARTNER  
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# 6<sup>th</sup> National Chefs conference







International Chefs Day  
Healthy Foods for growing  
Kids launched a Nationwide  
competition among chefs  
during the International  
Chefs day where at least  
200 organisations , across  
India Participate to create  
an awareness





Create, cook & share **HEALTHY FOODS FOR GROWING UP**  
this **International Chefs Day**  
and win the coveted '**International Chefs Day Award**  
at IFCA's International Chef Conference!

The participating entity / institution must conduct the program within the framework of the concept during the International Chefs Day week i.e. any day between **17<sup>th</sup> October 2018** to **22<sup>nd</sup> October 2018**. This year's theme is '**HEALTHY FOODS FOR GROWING UP**'.

Submit a report to [ifca@ifcaindia.com](mailto:ifca@ifcaindia.com) with at least 10 photographs and a brief write up about what you did as a part of the International Chefs Day celebrations.

Additional points for posts on Social Media with the Hashtag:

**#InternationalChefsDay #HealthierKidsHappierFuture #IFCAICD2018**

Your posters/creatives/banners have to have WorldChefs & IFCA logo along with International Chefs Day Logo. You will receive the International Chefs Day logo after your registration with [ifca@ifcaindia.com](mailto:ifca@ifcaindia.com)

**Please note that the report must reach us on or before 10<sup>th</sup> November 2018.**

International Chefs Day Healthy Foods for growing Kids launched a Nationwide competition among chefs during the International Chefs day where 100 organisations participated across the country.



Electrolux Professional

# One of the six division in the Electrolux Group

Electrolux Professional and WorldChefs have been partnering since 2014 where by both groups are working together to promote deeper knowledge in increasing awareness on specific topics related to sustainable cooking amongst the Chef Community.

2014-2016 Global Partnership with WORLDCHEFS

Art&science partnership 2015-2016



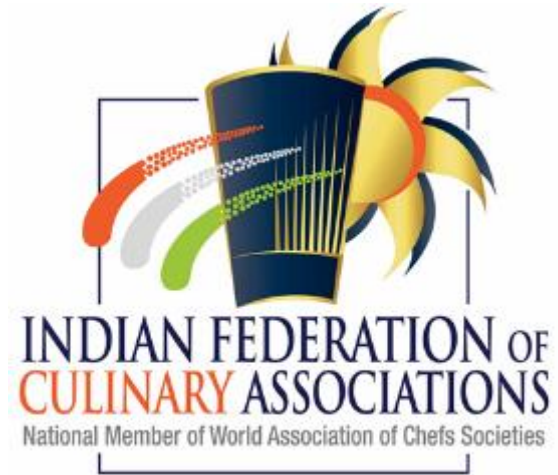
# Art & Science

T O G E T H E R



# Electrolux

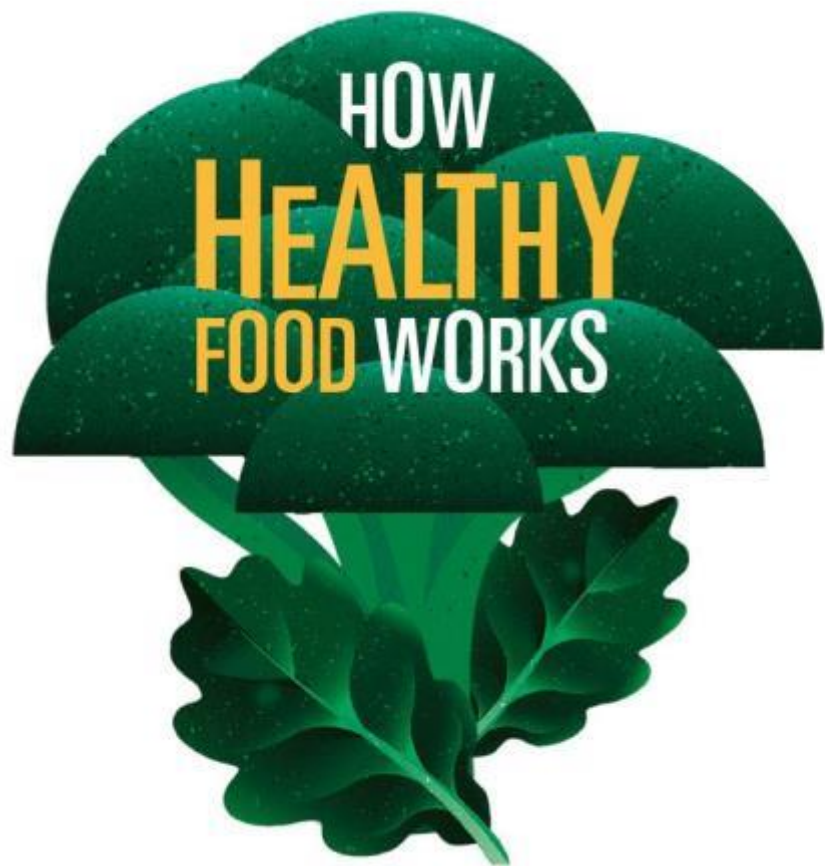




## FOOD HEROES CHALLENGE

The Food Heroes Challenge is a chef-driven education project for kids. Using a toolkit developed through the UNICEF sustainability initiative World's Largest Lesson and our friends at Electrolux Food Foundation and AIESEC, chefs teach a classroom in their local community sustainable eating habits. Help inspire the next generation to eat sustainably - only a few hours of your time creates a lasting impression to a child.

The ready-to-use lesson plan for a 70-minute workshop is designed to captivate children age 8-12 using activities, videos, workbook materials and a Food Hero award.



# INTERNATIONAL CHEFS DAY 20 OCTOBER 2019



**International Culinary Conference 2019**  
**New Delhi**

We are now working out the next theme for the 8th IFCA's ICC conference based on Eat right theme



# IFCA's INTERNATIONAL CHEFS CONFERENCE

# Day 1

**Panel Discussion:** Sodium reduction  
Introduction, sources and health effects  
Sodium substitutes  
Roadmap by food industry for sodium reduction  
and product reformulation

## **Release/Launch**

Factsheets on Sodium in Food  
Flyer on sodium Reduction for Chefs  
(Tentative)



IFCA's INTERNATIONAL  
CHEFS CONFERENCE



FSSAI's Hygiene Rating Scheme  
Showcasing quality and increasing  
consumer trust.  
Context Setting through presentation



# Day 2

**Panel Discussion:** Elimination of Trans fats

Introduction, sources and health effects

Trans Fat alternatives

Roadmap by Fat/oil Industry for trans fat elimination

Trans Fat free bakery products

Trans Fat Chefs for Trans Fat free: Manifesto

Distribution of **Chef for Trans Fat Free** badges/pin

Trans Fat Free display for food outlets

Trans Fat Flyer

Voluntary Pledge by chefs

Release of the Facts sheets; TFA PSA and TFA in Foods







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Thank you