

INDIA'S FIRST FARM-TO-TABLE CULINARY INSTITUTE

WHY ACCASI?

- Level 2 Course frame work with City & Guilds, London
- Infrastructure facilities for culinary craft training with state-of-the-art equipment.
- Culinary & Agricultural Science in one roof
- Counseling and campus tours available for prospective students with appointment.
- Internship & Placement for qualified students in India and Overseas.
- The course delivery will consist of 80% practical sessions in the kitchen or on the farm, and 20% class room instruction.
- Skill-building recreation activities
- Unisex and ladies only gym, swimming pool, hospital and hostel for ladies & gents available
- Assistance is offered in securing educational loans from nationalized banks.
- Professional development classes such as entrepreneurship, food photography, soft skills, and leadership are offered.
- 12 Kms from Sarjapura, Bangalore

**Don't Miss Out! Early Bird Discount:
Enrol by 30-Apr23!**



EDUCATIONAL PARTNERS



ASSOCIATION PARTNER



📍 Asian Christian Culinary & Agricultural Science Institute, Jeemangalam Village, Bagalur P.O., Hosur Taluk, Krishnagiri District, Tamilnadu 635 103

✉ accasi.admission@acaindia.org

🌐 www.accasi.org ☎ 04344 255 875, 876



CERTIFICATE PROGRAM

Themes for certificate courses: Food safety & sanitation, Cooking techniques, Knife skills, Basic food preparation, Baking, Soup & sauce preparation, Meat, Seafood & Poultry preparation & Dessert preparation

Basic Food Production

Four months of training through a combination of classroom, kitchen, and farm instruction, followed by a two-month internship.

Advanced Food Production

Six months of training through a combination of classroom, kitchen, and farm instruction, followed by a two-month internship. International and national internship opportunities are available.

ACCASI TEAM

Dr. Stephen George President, ACA

A specialist in higher education & the influence of language and culture on learning, having obtained doctoral degrees in the United States.



Chef Stephenson Director, ACCASI

A stalwart chef and culinary educator for over two decades, author of recipe books and an entrepreneur consultant in kitchen architecture. Currently pursuing his PhD in Tourism Management.



Sridhar K Farm Administrator, ACCASI

Seasoned agricultural expert with over 20 years of farm operations and education. Expertise in implementing conversion of farms to organic operations. Certified master trainer and published researcher.



Chef Gangadharan L Executive Chef, ACCASI

Accomplished chef with 20+ years of experience across India and abroad. Trained chefs in advanced shaping of dough and baking techniques.



Chef Sivaram R Culinary Instructor, ACCASI

Hospitality professional with close to a decade of experience in education and culinary operations. MBA from MKU University in Madurai, worked in leadership roles overseeing standardization.



DIPLOMA PROGRAM

ACCASI offers this flagship course combining a Level 2 Diploma in Food Preparation & Culinary Arts and a Certificate in Agricultural Science.

Duration: 10 months including overseas and pan India internship

Highlights of the curriculum

Culinary techniques: Students will learn basic cooking and baking, knife skills, stocks, sauces, soups, and pastry doughs.

Sustainable farming and gardening: Students will gain an understanding of sustainable farming and gardening practices, including crop selection, soil management, livestock management, and hydroponics / aquaponics.

Farm-to-table philosophy: Students will learn to source local ingredients and build relationships with farmers / growers, and use seasonal & local ingredients with an understanding of nutrition for menu planning.

Kitchen management and entrepreneurship: Principles for cost control, menu planning, and kitchen organization in farm operations, as well as opportunities for entrepreneurship will be taught.

WEEKEND COURSES

Weekend culinary courses (2 days) are on one of the following themes

1. Cooking & food preparation techniques
2. Introduction to a menu driven by farm
3. Seasonal farm cooking experience
4. Baking
5. Cooking methods (boiling, roasting, grilling, sautéing, etc)
6. Harvesting, processing and storage of seasonal produce has context menu

