



GICA
Gulf Institute of Culinary Arts
معهد الخليج لتدريب فنون الطهي

 **ACOT**
AUSTRALIAN COLLEGE OF TRADE
RTO: 21983 CRICOS : 03082B



Contents

- 1 Management's Message
- 2 Our College
- 3 Why Choose Us
- 4 Course Description
- 5 Become a G.I.C.A Student
- 6 Student's Accomodation
- 7 Location
- 8 Application Form

Management's Message

The Gulf Institute of Culinary Arts (GICA) will be setting the standard for excellence in professional culinary education in the Arabian Gulf. With our first state-of-the-art campus in the Kingdom of Bahrain, in partnership with the Australian College of Trade (ACOT) and regulated by the Australian Skills Quality Authority (ASQA), we offer Level III & Level IV Commercial Cookery with a progression route to Diploma and Bachelor degree in applied food studies, culinary science and food business management; autonomous certificate programs for professionals and enthusiasts. Soon, we plan to start Foundation Degree in baking and pastry arts.

We are dedicated to providing the region's best professional culinary education. Our efforts are guided by the core values and principles of excellence, innovation, leadership, creativity, professionalism, integrity, ethics, and respect for diversity. We teach our students the general knowledge and specific skills required to live successful lives and to grow into positions of influence and leadership in their respective profession.

We are proud to state that we will have students from all over the world that enrich our campus with their diverse backgrounds and cultures, faculty members that bring immense knowledge and expertise to their roles as valued teachers and mentors and our global network of alumni that includes leaders, innovators, and entrepreneurs in every corner of the food business.

The management, faculty and staff of GICA welcome you to an experience and journey of exceptional education in the field of culinary arts.

**Best wishes
Management Team**



Innovative Learning. Finest Hospitality.

Our College

At Gulf Institute of Culinary Arts (GICA), we are cognizant that young students need to socialize, participate in and express their innate selves in order to acquire an appropriate balance that will tangibly improve the quality of their academic outlook and experience. Several social, cultural and literary activities are planned in tandem with but not to the detriment of on-going academics.

Learning Centers

Three air-conditioned learning centers with controlled environment and audio-visual equipment which facilitate an efficient and effective teaching-learning process. This enables understanding and retention of concepts and information which enhances students' performance academically and in their careers beyond.

Training Kitchen & Studio Kitchen

Students would be introduced to culinary skills in the Training Kitchens. They would have the opportunity to work individually, familiarizing themselves with pre-preparation procedures, cooking methodologies and basic recipes in Arabic and International cuisines that will provide them with a strong foundation in culinary expertise.

We have a state-of-the-art Studio Kitchen where we aim to revolutionize private cookout, short courses and culinary shoots. From contemporary design aesthetics to latest kitchen equipment, you will find the perfect consideration and craftsmanship that go into every project, making our studio kitchen ideal for culinary documentation. Our finest and industry- recommended lighting and cameras add true value to food photography.



**“ To teach is great but
to inspire is divine ”**

Michelin Star Chef
Vikas Khanna
Advisory Board Member



Why Choose us?

Gulf Institute of Culinary Arts (GICA) offers one-of-a-kind culinary school experience where students avail the opportunity to learn from a widely open teaching environment that not only nurtures their hidden talents, but also grooms their skills and understanding of the Hospitality Industry by exposing them to state-of-the-art facilities, highly equipped learning centers, and industry's best and most experienced chefs as teachers. It is ideally located in the heart of the city of Manama, Bahrain and housed in a 5 star Hotel.

Course Description

1. Level III Commercial Cookery Program in association with ACOT College, Australia. Students learn the cooking technicalities in state- of-the-art kitchen and also gain expertise in 5 star hotels by getting hands on professional experience.

Course Contents Certificate III

Course Code: **SIT30816**, Cricos Code: **095097M**

Core Units

01	BSBSUS201	Participate in environmentally sustainable work practices
02	BSBWOR203	Work effectively with others
03	SITHCCC001	Use food preparation equipment
04	SITHCCC005	Prepare dishes using basic methods of cookery
05	SITHCCC006	Prepare appetisers and salads
06	SITHCCC007	Prepare stocks, sauces and soups
07	SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes
08	SITHCCC012	Prepare poultry dishes
09	SITHCCC013	Prepare seafood dishes
10	SITHCCC014	Prepare meat dishes
11	SITHCCC018	Prepare food to meet special dietary requirements
12	SITHCCC019	Produce cakes, pastries and breads
13	SITHCCC020	Work effectively as a cook
14	SITHKOP001	Clean kitchen premises and equipment
15	SITHKOP002	Plan and cost basic menus
16	SITHPAT006	Produce desserts
17	SITXFSA001	Use hygienic practices for food safety
18	SITXFSA002	Participate in safe food handling practices
19	SITXHRM001	Coach others in job skills
20	SITXINV002	Maintain the quality of perishable items
21	SITXWHS001	Participate in safe work practices

Elective Units

01	SITXCCS006	Provide service to customers
02	SITXCOM002	Show social and cultural sensitivity
03	HLTAID003	Provide first aid
04	SITHCCC011	Use cookery skills effectively

2. Level IV Commercial Cookery Program in association with ACOT College, Australia with a progression route to Diploma Program in Australia.

Course Contents Certificate IV

Course Code: **SIT 40516**, Cricos Code: **095096A**

Core Units

01	BSBDIV501	Manage diversity in the workplace
02	BSBSUS401	Implement and monitor environmentally sustainable work practices
03	SITHCCC001	Use food preparation equipment
04	SITHCCC005	Prepare dishes using basic methods of cookery
05	SITHCCC006	Prepare appetisers and salads
06	SITHCCC007	Prepare stocks, sauces and soups
07	SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes
08	SITHCCC012	Prepare poultry dishes
09	SITHCCC013	Prepare seafood dishes
10	SITHCCC014	Prepare meat dishes
11	SITHCCC018	Prepare food to meet special dietary requirements
12	SITHCCC019	Produce cakes, pastries and breads
13	SITHCCC020	Work effectively as a cook
14	SITHKOP002	Plan and cost basic menus
15	SITHKOP004	Develop menus for special dietary requirements
16	SITHKOP005	Coordinate cooking operations
17	SITHPAT006	Produce desserts
18	SITXCOM005	Manage conflict
19	SITXFIN003	Manage finances within a budget
20	SITXFSA001	Use hygienic practices for food safety
21	SITXFSA002	Participate in safe food handling practices
22	SITXHRM001	Coach others in job skills
23	SITXHRM003	Lead and manage people
24	SITXINV002	Maintain the quality of perishable items
25	SITXMGTO01	Monitor work operations
26	SITXWHS003	Implement and monitor work health and safety practices

Elective Units

01	SITHCCC015	Produce and serve food for buffets
02	SITHCCC011	Use cookery skills effectively
03	SITXCOM002	Show social and cultural sensitivity
04	SITXCCS006	Provide service to customers
05	SITXWHS001	Participate in safe work practices
06	BSBWOR203	Work effectively with others
07	BSBSUS201	Clean kitchen premises and equipment

3. Food Safety and Safe Food Handling Practices for Food Handlers

Specialized Certification Program for common public and people working in the food industry for developing safe food handling practices in the food industry

Become a G.I.C.A Student

Bring curiosity. Bring passion.

Admission Procedure **How to Apply**

ONLINE ADMISSION PROCEDURE

Our online application is personalised and easy to use. Once you submit your information one of our staff will contact you.

- > Download the E- Brochure and admission form from our website and print it out.
- > Fill in form completely. Attach necessary documents / certificates as listed in the form. You may submit Grade 12 mark sheet, passing certificate and leaving certificate later if the results of qualifying exam are awaited.
- > Submit the form to the administration office at G.I.C.A. In case of downloaded forms, you are required to make payment of amount US \$100 or equivalent at the time of submission and collect a copy of the prospectus.
- > On acceptance of your form, you will be informed of the day/date/time of such test.
- > The selection procedure consists of either Group discussion or Extempore speech. The day of the Group discussion or Extempore speech will be intimated to them by E-mail
- > The group discussion is a 10-minute discussion on a given topic (general or current news topic) within a closed group of 8 to 10 candidates, followed by Personal interview. Candidates should be formally attired.
- > The College will display a list of successful candidates at the institute and on the website

OFFLINE ADMISSION PROCEDURE

- > Purchase the prospectus with admission form by paying us US \$100 or equivalent at the Institute.
- > Fill in form completely. Attach necessary documents / certificates as listed in the form. You may submit Grade 12 mark sheet, passing certificate and leaving certificate later if the results of qualifying exam are awaited.
- > Submit the form to the administration office at G.I.C.A. In case of downloaded forms, you are required to make payment at the time of submission and collect a copy of the prospectus.
- > On acceptance of your form, you will be informed of the day/date/time of the group discussion/interview.
- > Group discussion will be followed by an interview with the Principal. The candidate should be formally dressed.
- > The College will display a list of successful candidates at the institute and intimate the students about the last date for payment of fees.

Our Academic Team



Prin. B.P. Sahni has graduated in Science from the University of Kerala and completed his Diploma in Hotel Management and Catering Technology from the premier Institute of Hotel Management, Catering Technology and Applied Nutrition, Dadar in Mumbai. He is among the most erudite Hospitality Educators, having a Masters in Tourism Management as well as a Master's Degree in Business Administration. Predisposed as he is to gaining knowledge and understanding research, Prin. Sahni has acquired a Masters in Philosophy. Prin. Sahni epitomizes the ability to put theory into practice by his vast experience of more than three decades in the Hospitality Industry. In a dedicated attempt to recompense the industry in which he has worked, he has been a Principal in various Hospitality Management Institutes of repute for twenty five years and over three decades in the Hospitality industry. He has the distinction of Chairing the Board of Studies (Hospitality Studies) and has served on the Academic Council, Faculty of Arts, Faculty of Science and various other positions in the University of Mumbai since 2004.

B.P. Sahni - Dean - D.H.M.C.T., M.T.M., M.B.A., M.Phil.



Born and raised in Mumbai, India, she started her career by getting a Bachelor's Degree in Hospitality Studies from University of Mumbai. While studying she also worked for the Oberoi Group of Hotels. She later went on to get her Degree in Culinary Arts from The Culinary Institute of America in New York. She spent her time working and staging at various Michelin Starred restaurants around New York. She went on to work for Chef Eric Ripert at Le Bernardin in NYC followed by working at one of the legendary hotels in the world The Waldorf Astoria New York. During her time there she cooked for some of the State Heads, Country Presidents and Prime Ministers. She later went on to help open a Restaurant and Lounge for The Pierre New York after which she went on to help open a Pescatarian Restaurant, Gloria in the heart of Manhattan. During her time in the United States of America she did various dinners for The James Beard Foundation, The New York City Wine and Food Festival, New York Wildlife Conservatory and many more. Currently as she is pursuing her MBA she decided to join The Gulf Institute Of Culinary Arts, Training to impart her time to educate and grow the future chefs.

Chef Shruti



Born and raised in Bavaria, Germany. He started his career with in a family owned hotel in Germany. After his three years apprenticeship he worked in several European countries as a Chef. He worked in restaurants, small and big hotels, worked at big caterings in Europe. He had the opportunity to work with former Michelin Star chefs. He moved to Bahrain to join the award-winning restaurant Masso as a Sous Chef under Chef Susy Massetti. After a couple of years working at Masso, he wanted to go the next step and lead and run a kitchen by himself. He saw that opportunity at Gallery 21. After a successful 17 years in the industry he decided to join Gulf Institute of Culinary Arts to help guide the next Generation of young Chefs with his skills, knowledge and wisdom.

Chef Alexander



Student's Accommodation


Well-appointed airconditioned and furnished hostel at Tilal Towers, Amwaj Island. The accommodation consists of apartments with well-appointed bedrooms, living room and equipped Kitchen with spacious dining area. The student accommodation will have a well-equipped Gymnasium and Swimming pool facility. Transportation to and from the institute will be provided to the students. A monthly meal plan offering three basic meals at the Student Cafeteria at GICA can also be availed additionally.

The facility is located within walking distance to grocery stores, restaurants and entertainment zones. Most importantly it is within a gated community with 24/7 security.

**Address**

Gulf Institute of Culinary Arts (G.I.C.A.) / ACOT is located in the 10th and 14th floor of the Domain Hotel in the Diplomatic area of Manama City, Kingdom of Bahrain.

GICA
Gulf Institute of Culinary Arts
عهد الخليج لتدريب فنون الطهي

 **ACOT**
AUSTRALIAN COLLEGE OF TRADE
RTO: 21983 CRICOS : 03082B

Phone : +973 13 660 660

Email : information@gicame.com

Website: www.gicame.com

