

# DUBAI



**Free 3 months  
Training at Dubai  
International Institute,  
Nawanshahr**  **9501835964**



Teaching



Practice



Visa



Dubai JOB



**9501835964**



[contact@iicanhospitality.in](mailto:contact@iicanhospitality.in)



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# INTERNATIONAL INSTITUTE

CERTIFICATES APPROVED BY



India



Canada



united kingdom



All European countries

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OR VISIT

# The Curriculum

Bakery

Indian

Continental

Chinese



# Our Academic Areas

## Indiana Recipes

Providing new  
unique recipes

## Store keeping

Giving knowledge  
how to handle  
Stock

## Bakery Recipes

Teaching various  
Method of Bakery

## Purchase

Teaching what kind  
of Material have to  
buy and how to save  
the cost

## Continental Recipes

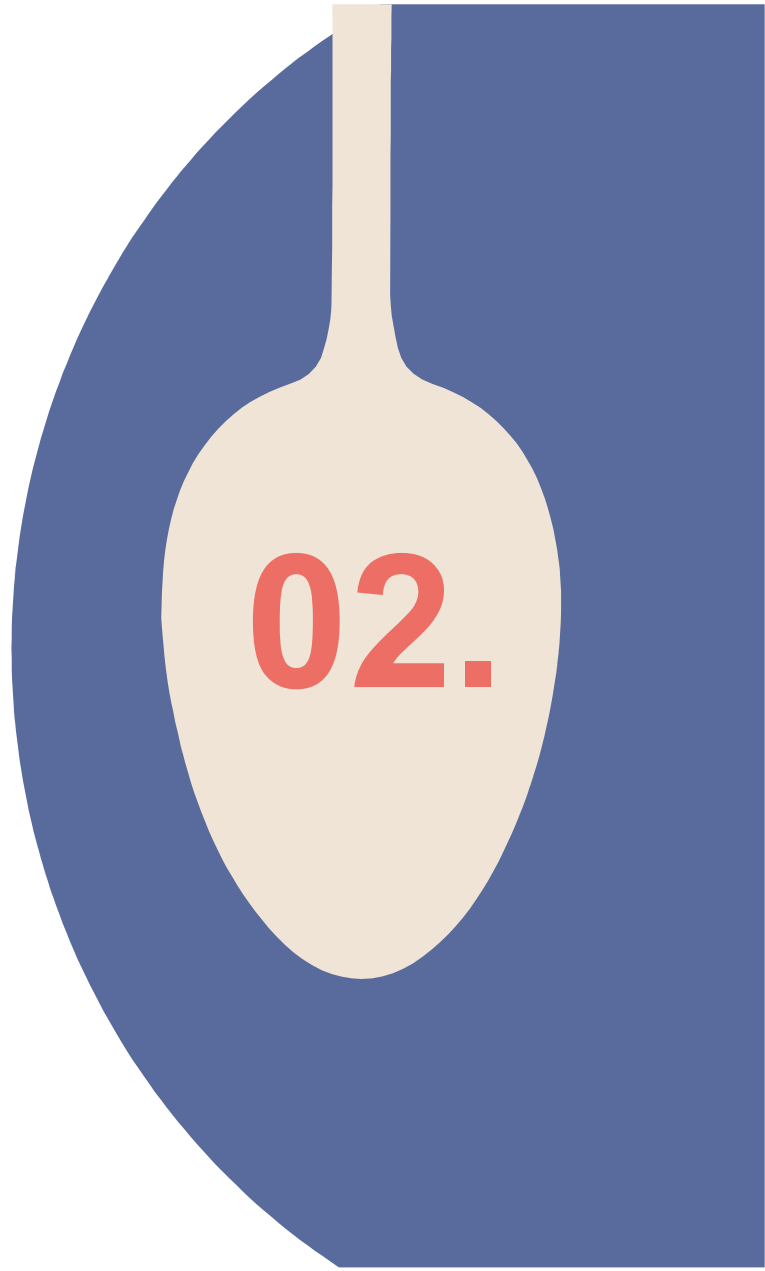
Teaching Multiple  
Countries food  
preparation styles

## Balance sheet

Balance sheet is  
Important to  
understand business  
profitable or not



# Why choose Hotel Managment





**2 CRORE + RESTAURANTS, PUBS & CAFES IN THE WORLD**



**7 LAC + HOTELS AND MOTELS IN THE ENTIRE WORLD**

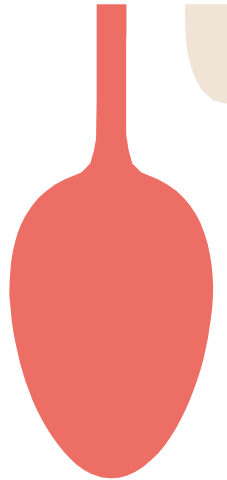


**WORLDWIDE 17,000 AIRPORTS, 29,000 AIRLINES AND 50,000 SEA SHIPS REQUIRE CHEFS AND FOOD HANDLING WORKERS.**



**MORE THAN (3 CR) JOBS OPEN EVERY YEAR**

**TOTAL 50CR JOBS AVAILABLE IN THIS SECTOR**

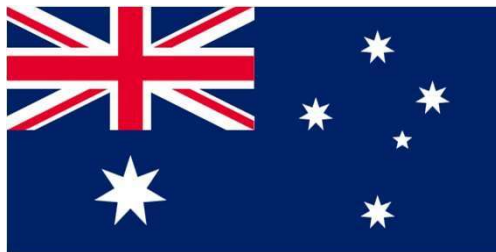




**5 LAKH JOBS OPEN EVERY YEAR, EASY TO GET LMI**



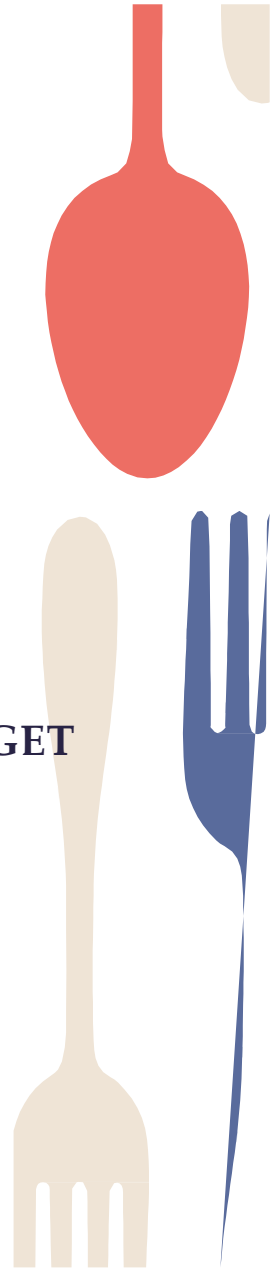
**1 LAC JOBS OPEN EVERY YEAR, EASY TO GET JOB**



**2.5 LAC JOBS OPEN EVERY YEAR, EASY TO GET JOB**



**8 LAC + JOBS OPEN EVERY YEAR, GERMANY, SPAIN, NETHERLANDS, POLAND, MALTA**



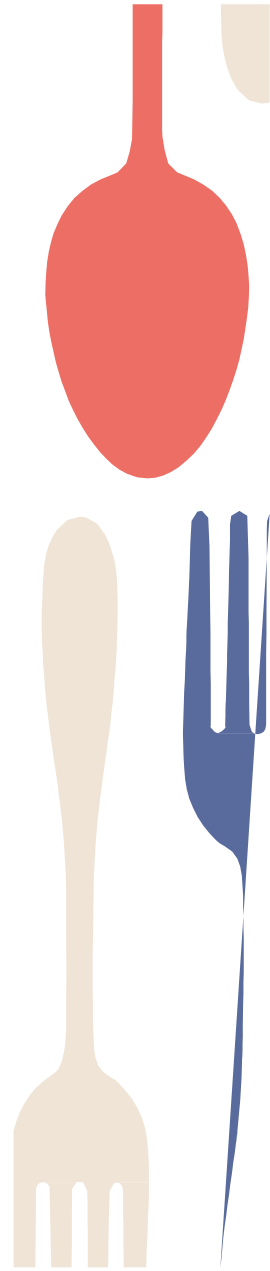
# Study Process



Our Teachers teach various Foods and give Special Recipes.

Students are allowed to do practice multiple times. Until they become trained chef.

We also provide national and international training to our students.







# Table of Contents

**1** OUR TEACHING METHOD  
We believe in Practical Training. So that student will not face any difficulties at job

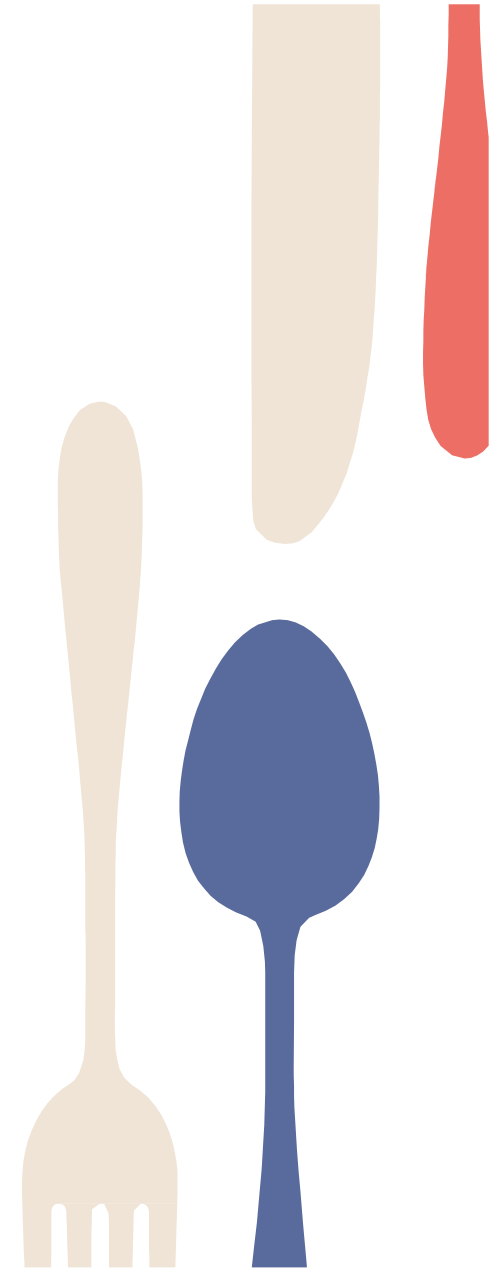
**3** Practical  
Students are allowed to take long house classes until they become professional

**2** OUR ACADEMIC AREAS  
We provide recipes and deep knowledge of dishes and cooking methods

**4** Training PROCESS  
We provide 3 month international training at Dubai

# About us.

**INTERNATIONAL INSTITUTE OF CULINARY ARTS AND NANNY (IICAN) IS A BUSINESS RESEARCH AND SKILL DEVELOPING LEARNER-CENTERED WHERE STUDENTS ACROSS INDIA MASTER EXCELLENCE IN THE FIELD OF FOOD, HOSPITALITY, NANNY, AND BUSINESS. THE CULINARY AND PERSONAL SUPPORT CENTRE IS AN AMALGAMATION OF OPPORTUNITIES, CONNECTIONS, AND PROMINENT PLACEMENTS ALL OVER THE WORLD TODAY, THE FOOD INDUSTRY AND HOTELS HAVE GROWN TO MANIFOLD WITH ABUNDANT OF OPPORTUNITIES AND NEWCOMERS CAREER PLANS. WE OFFER DEGREE AND ASSOCIATE PROGRAMS FOR THE WORLDWIDE FOOD INDUSTRY AND HOTELS OUR FOOD TRAINING-CENTRIC AND PROFESSIONAL SUPPORT EDUCATION MODEL HELPS OUR STUDENTS TO PITCH ATTRACTIVE CAREER OPTIONS IN THE FOOD BUSINESS. WELL-DEVELOPED EMPLOYERS LOOK TO THE IICAN FOR PLACEMENTS. BACKED WITH 30 YEARS AND 45 COUNTRIES EXPORTING FOOD PRODUCTS BUSINESS EXPERIENCE HELPED US TO PROVIDE EDUCATION IN OUR INSTITUTE IS A FULL-SERVICE CULINARY ARTS AND BUSINESS TRAINING CENTRE WHICH OFFERS A SPECTRUM OF COOKING COURSES AND NANNY. WE HAVE A PROFICIENT PANEL OF EDUCATORS FOR THE STUDENTS INTENDING TO BECOME PROFESSIONAL CHEFS, GOOD BUSINESSMEN, AND HIGHLY EXPERIENCED PERSONAL TRAINERS. THE ADVANCED PROGRAMS ARE ALSO THERE TO HELP THEM UPGRADE THEIR HOTEL MANAGEMENT AND HOTELS-RELATED ABILITIES.**



# Thanks

Does anyone have any questions?

[iicanhospitality@gmail.com](mailto:iicanhospitality@gmail.com)

[info@iicanhospitality.in](mailto:info@iicanhospitality.in)

+91 9501835964

[www.iicanhospitality.com](http://www.iicanhospitality.com)



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