



IFCA NEWSLETTER

Issue 1 - June 2024

Contact Us:

INDIAN FEDERATION OF CULINARY ASSOCIATIONS

DELHI OFFICE:

Unitech Business Zone,
608, Sixth Floor,
Tower-C, Sector - 50,
Gurgaon - 122018, India

+91 9840903833

CHENNAI OFFICE:

Q Block, 22,
Plot No. 3731, Third Main
Road, Anna Nagar,
Chennai - 600041, India

congress@ifcaindia.com

BANGALORE OFFICE

C/o PES University, 4th Floor, Tech
Park Building, 100 Feet Road,
Banashankari - III, Dwaraka Nagar,
Bangalore - 560085, India

www.ifcaindia.com



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A Message from the President

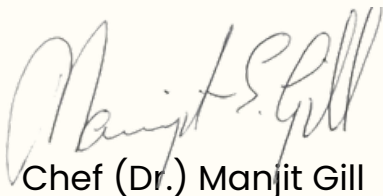
I hope this message finds you in good health and high spirits. As we navigate through the ever-evolving landscape of the Culinary world, it brings me immense pleasure to connect with you through this newsletter.

First and foremost, I would like to extend my heartfelt gratitude to each and every one of you for your unwavering dedication and commitment to the Culinary Arts. Your passion and tireless efforts continue to inspire us all, driving innovation and excellence within our industry

At IFCA, our mission is not only to celebrate the rich diversity of cuisines but also to promote sustainability, culinary education, and the welfare of culinary professionals worldwide. As we forge ahead into the future, let us remain steadfast in our pursuit of these noble goals.

Thank you once again for your unwavering support. Here's to a fruitful and fulfilling journey ahead!

Warm regards,



Chef (Dr.) Manjit Gill

President

Indian Federation of Culinary Associations (IFCA)



A Message from the General Secretary

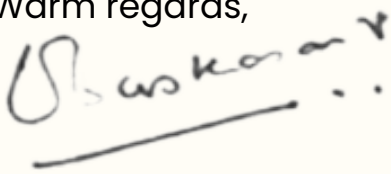
I trust this message finds you well and thriving in your culinary endeavors. It is my honor to reach out to you as the General Secretary of IFCA and provide some important updates regarding our ongoing initiatives.

Firstly, I want to express my sincere appreciation for your continued dedication to the culinary arts and your active participation in IFCA's activities. Your enthusiasm and expertise is the driving force behind our shared mission.

As we move forward, I am pleased to share that IFCA is committed to extend it's support to culinary professionals around the globe. In the coming months, we have also lined with few interesting events and planned collaborations, which would undoubtedly improve sustainability and create innovative trends whilst promoting Cultural Exchanges amongst Global Culinary arena.

Thank you for your unwavering support of IFCA, and I look forward to working together with you towards a brighter future for the culinary arts and sciences!

Warm regards,



Chef Vijay Baskaran

General Secretary

Indian Federation of Culinary Associations (IFCA)



A Message from the Vice President

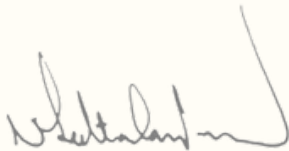
I am delighted to present to you the June 2024 issue of our Official IFCA Newsletter!

As Vice President, it gives me immense pleasure to see our community grow and thrive. This newsletter is a testament to the hard work, dedication, and passion of our members.

Our collective efforts continue to elevate the IFCA, and this newsletter is a reflection of our shared commitment to excellence and innovation. I encourage you to immerse yourself in the content, participate in the events, and celebrate the successes of our peers.

This issue is not just a collection of updates; it's a showcase of our collective spirit and our drive to make a difference. Whether you are a long-time member or new to the IFCA or want to get associated with IFCA, I hope you find this newsletter both informative and inspiring.

Thank you for your continued support and engagement. Together, we are shaping the future of our community.



Chef Sheetharam Prasad
Vice President
Indian Federation of Culinary Associations (IFCA)



EDITOR'S NOTE: A WARM WELCOME

Dear Culinary Enthusiasts,

As I sit to pen this note, reflecting on the vibrant and diverse Culinary landscape of India, I am filled with immense pride and gratitude. Our journey with the Indian Federation of Culinary Associations (IFCA) has been a testament to the rich tapestry of flavours, traditions, and innovations that define our country's gastronomic heritage.

At IFCA, our mission has always been to celebrate and promote this diversity. We are committed to fostering a community where Chefs, Culinary professionals, Food and Agri-Tech Startups, Innovators, Academics, Research and Culinary aspirants can come together to share Knowledge, Exchange Ideas, and Inspire one another.

This platform will provide an opportunity for professionals to engage with Global Culinary trends while staying rooted in our Indigenous Food Culture. It is through such collaborative efforts that we can continue to push the boundaries of our Culinary capabilities and elevate Indian Cuisine on the Global stage.

As we move forward, I encourage all members to actively participate in our initiatives, share your experiences, and contribute to the ever-growing body of Culinary knowledge. Together, we can ensure that the legacy of Indian Cuisine continues to flourish and evolve, enriching palates and minds alike.

We are working to bring IFCA Magazine to you soon with more activities and fun.

Thank you for your unwavering support and dedication. Let us continue to celebrate our Culinary heritage with the passion and enthusiasm it so richly deserves.



Warm regards,
Himanshu Barola
Managing Editor

Meet *the* Editorial Team



Chef Debankan Bandyopadhyay
Editorial Associate and Design



Ms Meera Vishnu
Editorial Associate



Dr. Neeraj Aggarwal
Content Auditing Support



Dr. Rakesh Dani
Food and Agritech Startup



Dr. Kumar Satyam
Food and Culture Support



Chef Sanjay Sharma
Emerging Technologies



Ms. Sona Rachel John
Industry Connection



Dr. Chef Saurabh Sharma
Lost Recipes Support



Chef Amol Balkawade
Food Processing

Executive Board Members



Chef Debraj Bhaumik



Chef Madhu Krishnan



Chef Manisha Bhasin



Chef Nitin Shende



Chef Prabhu Manickam



Chef Ramesh Javvaji



Chef Sudhakar Rao



Chef Sudhir Sibal

CHEF CONCLAVE 1.0 RECAP: CELEBRATING MILLETS AND CULINARY INNOVATION



The School of Hospitality and Tourism, Jaipur in association with Royal Rajasthan Chefs Society (RRCs) proudly hosted Chef Conclave 1.0, themed 'Millets: Innovation with the Golden Pellets,' on April 24, 2024. The event aimed to bring together celebrity chefs, industry experts, enthusiasts, and students for insightful discussions and networking opportunities.

The event was kicked off with a traditional Rajasthani Safa ceremony and lighting of lamp ceremony. Notable guests, including Commodore (Dr.) Jawahar M Jangir and renowned Chefs like Chef (Dr.) Manjit Gill, Chef Vijaya Baskaran graced the occasion. Dr. Chef Saurabh Sharma set the tone by introducing the conclave's theme.

Chef (Dr.) Manjit Gill delivered a keynote speech on "Millet-Based Food Products and Culinary Innovations," while Chef Vijaya Baskaran narrated the cultural significance of millets. The panel discussion on sustainability and millets emphasized on including millets into diet.

**COLLABORATION
ANNOUNCEMENT:
HEALTHY DELIGHT CHEFS
CHALLENGE AT
EAT RIGHT MELA 2024**

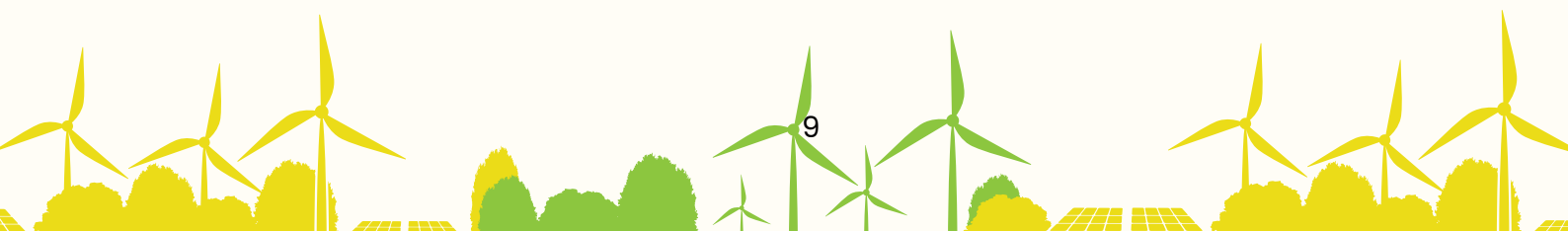


The Culinary Forum of Goa is excited to announce its partnership with FDA Goa/FSSAI to organize and judge the Healthy Delight Chefs Challenge at the upcoming Eat Right Mela May, 2024 in Madgaon, Goa. This collaboration aims to promote culinary innovation and healthy eating habits and showcase innovative nutritious recipes for the participants.

The judging panel of this mela comprises of Chef Manjit Singh, Chef Farooq Baig, and Chef Sunit Sharma and other industrial experts.

They will evaluate the culinary Preparations based on taste, presentation, and adherence to healthy cooking principles.

The Healthy Delight Chefs Challenge promises to be one of the greatest highlight of the Eat Right Mela, offering a platform for chefs to showcase their creativity while promoting nutritious and delicious culinary delights. We look forward to witnessing the culinary magic unfold at this exciting event in Madgaon, Goa.



AKSHAYA PATRA FOUNDATION MEET: IN PARTNER WITH IFCA



IFCA recently collaborated with the Akshaya Patra Foundation, a non-profit striving to end classroom hunger through the PM POSHAN Program.

On Day 1, 15th May 2024, Chef Gunjan had a training session aimed at equipping team members with essential food production skills and boosting their motivation to excel in their roles.

The session covered basic kitchen skills, new products, spice mix, seasoning, and included a practical demo by the NPDC team.

A highlight was the Food Mixology Competition, where chefs improvised dishes with undisclosed ingredients, emphasizing creativity and adaptability.

On day 2, 16th May 2024, a training session was led by Chef Saurabh. The focus was on enhancing team members' food production skills and boosting their motivation for better technical proficiency and productivity.

The session began with an introduction and covered basic kitchen skills, new products, and spice mix.

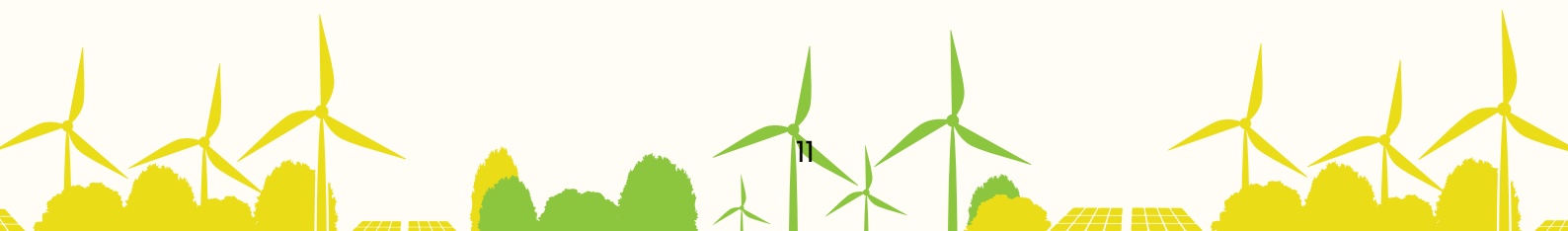
INSIGHT ON CULINARY TOURISM AT GNA UNIVERSITY SCHOOL OF HOSPITALITY



Chef Manjit Singh Gill, Chef Sheetharam Prasad and Chef Vijaya Baskaran . represented IFCA at GNA University's School of Hospitality on 4th and 5th May 2024 and shared valuable insights on Tourism.

The main theme of the Conference was “Rethinking Tourism: Reshaping the Future of Hospitality and Tourism Industry”. The main objective of the Conference was to make the delegates rethink about the future of the Hospitality and Tourism sector.

Many delegates and research scholars from across the country participated in the Conference. On this occasion, industry expert had interaction with students and panel discussion was also held.



11TH EDITION OF KERALA CULINARY COMPETITION BY SICA.



11th Edition of Kerala Culinary 2024 SICA culinary competition took place at Bolgatty Palace Event Center Cochin on 15th and 16th May 2024.

The competition was overwhelmed by the participation of students and professional and battling to prove their culinary talents under various categories such as Live cooking, Dress the cake, Pastry display, Kerala Cuisine and many more.

Exclusive competitions on Cocktail, Barista and Mocktail categories was also organized for service aspirants and they had shown their skill with great enthusiasm.

The competition was judged by eminent team of SICA culinary professional chefs from Kerala Chapter like Chef George K George, Chef Rasheed, Chef Rumana, Chef Zacharia, Chef Siddique and others.

STRATEGIES TO REDUCE FOOD WASTAGES IN INDORE CITY.



On March 12, 2024. WRI India and Indore Municipal Cooperation organized this impactful gathering. Chef Ashok Puri Goswami, the senior sous chef representing IFCA, shared his expertise and valuable insights on reducing food wastage in Indore City.

It was truly inspiring and successful discussion, and we at IFCA are thrilled to have been a part of it. We believe this event will have a positive and lasting impact on the community!

“TRANSITION TO E-COOKING IN INDIA” CONDUCTED BY FINOVISTA.



Finovista



The 5th session of the Talk Series focuses on transitioning institutional kitchens with cleaner energy sources. Hosted by the MECS Programme and Finovista, partners with WMEC and IFCA, the organized by the ministry of power, addresses the challenges in adopting eCooking for institutions like hostels and hospitals. Chef Gunjan Goela from IFCA shared insights.

Additionally, IFCA's Chefs Vikas Chawla and Chef Sanjeev Verma spoke at a workshop promoting eCooking. Scheduled for 5th March 2024 at CII Campus, Chandigarh, was aimed to promote eCooking and environmental sustainability.

A guest lecture was delivered by Dr. Nick Rousseau and Sheetal Rastogi on "Transition to E-Cooking in India" was held on 7th March at PES University, Bengaluru, empowering attendees with green cooking knowledge.

USE OF NANOTECHNOLOGY IN FOOD INDUSTRY

Dr. Rakesh Dani
Associate Professor
Graphic Era Deemed to be University
Dehradun (Uttarakhand)



Nanotechnology is a significant technology in the food and beverage industry, with applications in food processing, packaging, storage, and manufacturing of new foodstuffs. Its potential to create desirable bioactive chemicals and micronutrients in functional foods and nutraceuticals is significant. The global Nano-enabled Packaging market is expected to grow at a CAGR of 13.2% from USD 36.71 billion in 2019 to USD 99.68 billion by 2027.

Nanotechnology is being used in the food industry and horticulture to improve food color, texture, quality, and flavor.

Nano-encapsulation of flavors and vitamins aids in fettle needs, nano-filters eliminate pollutants, and food apparatus accommodates color changes. Nanostructured incentives will be developed to improve herbicide and insecticide viability while enabling lower dosages. Nanotechnology employs 1-10 nm nanoparticles, which have unique features not present when constructed.

These nanomaterials improve dissolvability, toxicity, strength, diffusivity, optics, and thermodynamics, making them popular in food packaging, healthcare, agriculture, and natural care. They also safeguard bioactive materials during production and storage.

In food processing, nanotechnology is vital for quality production and raw material conversion, managing food safety, microbiological prevention, toxicity elimination, and marketing and delivery reliability.

Nanotechnology can also help the climate by reducing pollution and cleaning up existing poisons using renewable energy sources and channels.

The food industry uses nanomaterials for food preservation, food preservation, and food sensor applications.

Food safety is a major concern in the food industry, as contamination with pathogen microbes can lead to negative consequences for customers and food producers.

Rapid biosensor development is crucial for exposing diseases, contaminants, and toxins in the environment and tracking meal preparation.

However, concerns about the security of nanomaterials may arise. The FDA in the United States has managed various items in this size range and accepts that current pharmacotoxicity testing is adequate for most nanotechnology items. The European Food Safety Agency has published an assessment on nanotechnology in relation to food and enhances protection, but there is no widely recognized standard procedure for toxicity assessment of nanomaterials in food or animal feed.

A rigorous worldwide regulatory mechanism for the assessment of nanotechnology is required for each food and feed.

Food packaging nanotechnology is becoming commercially important, affecting food quality, shelf life, and use. Long-term research focuses on food bundling films, carbon nanotubes, and waxy nanocoatings for specific food sources

. Nanoparticles can extend usage, improve mechanical, obstructive, and antibacterial properties, and provide antioxidants like flavors and anti-browning to resist microbial growth and rotting in food packaging.

Advanced packaging and food safety with nanotechnology include sensors that guide food component delivery and monitor quality via sensors. Pastry and meat use nano-enhanced packaging most, with sensors for oxygen foragers, dampness protection, and barrier pressing items accounting for 80% of the package market. Smart packaging features and security improve food quality and comfort, and nanoscale particle characteristics and electro-optical properties adapt to climatic changes.

In conclusion, nanoparticles have food industry benefits but pose significant safety and environmental concerns. To address these concerns, strict food manufacturing and packing processes are required, and sustainable nanoparticles for processing and packaging are needed.

Incredible Chefs Challenge

South India Chefs' Association (SICA) and World of Hospitality invites all chefs and food enthusiasts to join us for our Incredible Chef Challenge 2024 will be organized at Bangalore from 13th June to 15th June 2024

Here one can showcase their culinary skills and creativity to impress our judges with your signature dish and get recognized in the culinary world. Register now and be a part of this exciting event!

Use the below link to Register:

<https://forms.gle/Faa9rAxRft1qRaeQA>

New Announcement

IFCA – Board of Advisors



Chef Amey Marathe

Telangana Chefs Association



Chef Ashish Bhasin

Royal Rajasthan Chefs
Society



Chef Manjit Singh Rattu

Goa Culinary Forum



Chef Prasenjit Das

Gujarat Culinary Association



Chef Ramu Butler

SICA



Chef Vinod Kumar Bhatti

Indian Culinary Forum



Chef Ravikant Pathak

Varanasi Chef's Association



Chef Tushar Malkani

WICA



Chef Nandlal Sharma

Him Aanchal Chef's Association



Chef (Dr) Varinder S Rana

Chef's Association of
Five Rivers



Chef Alam Singh

Chef's Association of Garhwal



Dr. V Jay Kumar

Chairperson BHEM
PES University



IFCA Centre for Learning & Development

The advertisement for IFCA certification features a chef in a white uniform and hat standing with arms crossed. The text is in blue and black on a light blue background. It includes the IFCA logo, the title 'Unlock Your Culinary Potential: Get IFCA Certified', a list of benefits, and contact information.

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The Indian Federation of Culinary Association (IFCA) offers a learning development program aimed at enhancing culinary skills and knowledge within the Indian culinary community. This program focuses on providing professional development opportunities for chefs and culinary aspirants across the country. It covers a wide range of topics including traditional Indian cuisine, modern culinary techniques, international cuisines, food safety, nutrition, and hospitality management.

IFCA's learning development program incorporates workshops, seminars, masterclasses, and hands-on training sessions conducted by renowned chefs and industry experts. Participants have the opportunity to learn from experienced professionals, gain practical experience, and network with peers in the culinary field. The program is designed to cater to individuals at various skill levels, from beginners to experienced chefs looking to expand their expertise.

By fostering a culture of continuous learning and skill development, IFCA aims to elevate the standards of Indian culinary arts, promote innovation, and contribute to the growth and success of the culinary industry in India.



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