

**Ministry of Tourism  
Government of India**

**INAUGURATION OF 'INDIAN CULINARY INSTITUTE' CAMPUS AT A-34, SECTOR  
62, NOIDA**

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**PRESS RELEASE**

**Dated 27<sup>th</sup> April 2018**

Indian Culinary Institute (ICI) an autonomous institute under Ministry of Tourism, Government of India opened its NOIDA campus building for starting various culinary courses. This is in line with the commitment of creating specialized skilled manpower in the field of hospitality and posturing the research and development in the Culinary Arts.

2. The building and the campus was inaugurated by Shri K.J Alphon Hon'ble Minister of State (Independent Charge) Tourism and Minister of State Electronics and Information Technology. Dr. Mahesh Sharma, Hon'ble Minister of State (Independent Charge) Culture and Minister of State for Environment, Forest and Climate change was the chief guest. Shri Pankaj Singh, Hon'ble MLA (Noida Assembly Constituency) graced the occasion as Special Guest. Secretary, Ministry of Tourism, Smt. Rashmi Verma and other senior officials from the Ministry were present during the event.

3. Govt. of India commissioned the project of setting up of Indian Culinary Institute, which is a state-of-art Institute and is expected to be at par with the best International Culinary Institutes. Today's event was attended by senior officials of Government of India, eminent academicians, culinary experts, industry professionals and students in the field of hospitality and tourism.

4. For young students, this is the right time to join the culinary industry for jobs and a lucrative and satisfying career. The initiative of

Government of India by commissioning Indian Culinary Institute, Noida will fulfill dreams of many of the students to make their career in this field. The students of this Institute will service the domestic industry and also contribute internationally as an ambassador of India's rich and diversified food heritage.

5. The NOIDA campus of ICI will also have a state of the art **“Indian Culinary Museum”** where the rich historical and diversified culinary objects and other literature will be displayed. This will provide a unique platform for preserving the Indian culinary heritage.

6. The campus and the building of ICI, NOIDA, having a built up area of 2,31,308 square feet, was developed and completed in time and it took 2 years to build it with world class infrastructure facilities.

7. The Indian tourism industry today added another step for further promotion and development of culinary tourism in India as the campus of ICI at NOIDA will attract the best of the talents in the specialized field with a world class infrastructure such as culinary studio with facility to have smart class rooms, specialized kitchens and microbiology labs with modern and latest equipment, training restaurants for various cuisines, modern hostel facility for boys and girls with a capacity of about 400 students.

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