



The India International Skill Center

Kamaxi Skills

MAKING GLOBAL CULINARY DREAMS A REALITY FOR EVERYONE

ABOUT KAMAXI SKILLS



Kamaxi Skills Centers make high-quality culinary training and non-technical skills more accessible to students everywhere. Our expertise is borne from decades of experience in the industry, bringing its ever-changing demands into world-class facilities and shaping students to meet - and even surpass - them.

We have been training students to succeed in the global culinary and hospitality world since 2015, with hundreds transferring our in-depth knowledge and skill building abilities into their workplaces across the globe - both in land-based careers as well as cruise ship jobs.

Knowledge capacity is derived from the American College of Culinary & Language Arts (ACCLA), and Kamaxi College of Culinary Arts (KCCA), both led by Parixit Pai Fondekar who has exemplary experience in culinary arts, hospitality management, talent sourcing and recruitment. Together with a global team of chefs and soft skills trainers, ACCLA and KCCA have perfected successful in-depth programmes in culinary skills and culinary entrepreneurship. The KCCA BVoc programme in Culinary Management combines advanced food production with creative business education to foster trendsetters in the industry.

Kamaxi Skills Centers are affiliated with the Tourism & Hospitality Skill Council that seeks to develop skills to fulfill industry requirements across sub-sectors.



Commis Chef- International Culinary Programme

ABOUT

Commis Chef- International Culinary Programme

Programme Designed for aspirants in the culinary industry, promoting integrated extensive practical training in food production, industry knowledge and soft skills .

CRITERIA FOR Eligibility

Age: 16 – 27 years, 10th Standard and above, Basic English Speaking and Positive attitude.



Our programme is a unique blend of class-room sessions and industry training to ensure students obtain the necessary practical and soft skills in the shortest time possible. Kamaxi Skills Centers focus on removing the gap between industry requirements and employee skills through premium, state-of-the-art training facilities across India.

With the International Culinary Programme, students from the grassroots up will receive rigorous and comprehensive training in all the skills necessary for a successful career in the hospitality industry including but not limited to food preparation, stock movement, kitchen

set up, communication skills with team and customers, soft skills, hospitable conduct, hygiene & safety, employability and entrepreneurship.

By the end of our programme, students will be more than well-prepared to begin work with any of our collaborative partners across the world including cruise lines, catering units, flight kitchens, quick-service and high-end restaurants, luxury hotels, etc.





Get in Touch :

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