

INSTITUTIONAL DEVELOPMENT PLAN (IDP 2022-2032)
FOR HIGHER EDUCATIONAL INSTITUTIONS IN GOA
 As part of the implementation of National Education Policy - 2020

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1. Institutional Basic Information

1.1. Institutional Profile:

Name of the Institution	Kamaxi College of Culinary Arts					
Head of the Institution	Mr. S.T.Vinodkumar					
Contact Details	Email: principal@kamaxicollege.edu.in		Cell No. +91 93564 43123		Office +91 832 6626363	
College Website	https://www.kamaxicollege.edu.in/				AISHE Code: C-65884	
Name of the IQAC Coordinator	NA		Email NA		Cell No. NA	
Name of the NEP Coordinator	Mr. Syam Krishna Raj		Email chefraj.kamaxi@gmail.com		Cell No. 8208578242	
Name of the RDI Coordinator	NA		Email NA		Cell No. NA	
Name of the TLET Coordinator	NA		Email NA		Cell No. NA	
NAAC Accreditation Status	1 st Cycle: NA		Grade: ✓		2 nd Cycle: NA	
	3 rd Cycle: NA		Grade:		4 th Cycle: NA	
NIRF Ranking	2020-21: NA		2019-20: NA		2018-19: NA	
UCG Recognition	2(f) Yes		No ✓		12 B Yes No ✓	
NBA accreditation	Yes		No ✓			
Financial Status	Government/Aided:			Self-Finance: ✓		
Under National Education Policy (NEP2020), would your institute prefer to be:	Part of Higher-educational institution (HEIs) cluster.					

Please note that, there is no space limit. Thus, if required, you may expand any of the following sections.

1.2. Institutional SWOC Analysis

Strengths:

1. State of the art training kitchen & pastry labs
2. Expat chef faculty with vast global experience & all our chef trainers are with international experience.
3. Our college is supported by our sister concern Kamaxi Overseas Consultants for all students successful international internships & job placements in particular cruise ships placements.
4. An active Incubation centre in partnership with Goa Institute of Management.
5. Only college in the state accredited by THSC (Tourism & Hospitality Skill Council- NSDC)

Weaknesses:

1. As the college is in just in its 2nd year of academic operations with the university, need a bit of hand holding in quite a few academic process in general.

Opportunities:

1. Great demand for skilled hospitality professionals. Hence more prospects to come up with several programs of culinary & pastry arts.

Challenges:

1. The nature of Bvoc with multiple exit system is bit challenging in terms of less students numbers .

2. Institutional Development Plan (for at-least next 10 years)

2.1.Vision

To be a culinary school inspiring and motivating the next generation of Professional Chefs & Chefpreneur .

2.2.Mission

To mould students into Rock Star Chefs who have a deep passion for culinary along with the strong desires to succeed.

We strive to ensure our students

- *Overcome their fears with confidence
- *Are reliable and consistent in their performance
- *Develop the requisite communication skills
- *Are capable to lead others through proper management
- *Learn to stay grounded despite success and above all, have a positive attitude and belief that they can make a great difference.

2.3.Goals and Objectives

Our goal is to be one of the top 20 culinary schools in the world. We aim to place every student of our college for international jobs in five star hotels & resorts or on cruise lines.

2.4.Executive Summary

Parixit Pai Fondekar Charitable Trust was established with a mission to empower every young Indian to be employable, have self-worth and lead a dignified and productive life.

Under Parixit Pai Fondekar Charitable Trust, we have established Kamaxi College of Culinary Arts, where we elevate youth's foundation in cheffing to new levels, bringing business acumen, people skills and management fundamentals together to equip youth for a future with myriad possibilities.

Affiliated with Goa University in 2020 and in association with Tourism & Hospitality Skill Council, started a 3 year degree B.VoC program in Culinary Management. Now we have transition course of 3 months to 3 years degree course in culinary & pastry arts and management.

2.5.Developing Motivated and Energized Faculty

*Teachers are encouraged to pursue higher studies and PhD for better academic delivery & prospects.

*Chef trainers are enrolled for memberships under various regional, national and international chefs forum and associations. We support trainers to participate in skills competitions national and international level.

*Faculties are encouraged to attend various Faculty development programs for professional up gradation.

*Annual staff day celebrations and trips, group medical insurance & other welfare activities.

2.6. Teaching, Learning and Education Technology

- * 80% Practical oriented curriculum
- * Upgraded curriculum with international menus, practices and procedures
- * Emphasis on personality development
- * Focus on Soft skills training
- * Workshops by Celebrity chefs, Master Chef classes, Seminars & Chefs day event
- * All classrooms are AV – Wifi enabled to make teaching sessions interesting.
- * Chef trainers with wide international experience including cruise lines
- * Conduct of several theme lunches, dinner parties and festive events
- * Industrial visits to five star hotels & resorts, farms, vineyards & piggeries, food factories and manufacturing concerns.

2.7. Research Development and Innovation

- * State of the art practical kitchen & pastry labs
- * Modern training restaurant
- * Participation in World Skills & Professional competitions

2.8. Industry-Academic Partnership

- * Faculties enroll for regional, national and international Chefs association memberships
- * Industrial visit to the hotels & resorts, food factories, wineries breweries
- * Frequent workshop and pop up events by industry professional at our college
- * Practical skill assessments are by industry chefs
- * State level Chefs competitions assessed by industry professionals
- * Earn & Learn opportunities for students by Outdoor catering and OJT in five star hotels and resorts
- * Internship opportunities in five star hotels resorts including overseas

2.9. Institution's Placement Plan for Students

- * Fully operational Training & Placement Cell with a dedicated Training & Placement Officer
- * All students are placed for internships only in five star hotels & resorts as per the curriculum
- * International internship opportunities to the United States of America, Germany, France are in the pipeline to our interested students.
- * Kamaxi Overseas Consultants, another entity of our trust is operational since 2014 and are actively involved in international cruise job placements. All our students on completion of their internship and meeting to the pre requisites are assisted for cruise job placements.

2.10. Achieving the Target for Accreditation

Affiliated to Goa University since 2020 and are in the second year of academic operations.

Looking forward to comply with all the requisites of NAAC and other accreditation bodies and by end of end of sixth year we shall proceed for accreditation.

2.11.Incubation and Start-up

Kamaxi College of Culinary Arts and the Atal Incubation Centre at Goa Institute of Management (AIC GIM) bring industry leaders and startups on the same platform to feed off each other's experience, talents, innovation and creativity through "FIERCE KITCHEN"- our incubation initiative.

With FIERCE Kitchens, we offer one of the first culinary incubators in India boasting world-class infrastructure and easy access to domain experts and investors so that no matter what culinary venture one has his sights set on, he has our very own team of experts to bank on.

2.12.Alumni Engagement/Activities plan

We have an Alumni Association – ROCKSTAR ALUMNI. Our Training & Placement Officer connects with alumni and provides placements assistance or shift.

We conduct annual Alumni meet every year in April/May.

2.13.Basic Infrastructure Development plan

We are coming with new academic block in next two-three years. This block shall include more classrooms, new training kitchen & pastry labs, library, staff room, restrooms etc.,

2.14.Skill Development of Non-teaching Staff

*Non teaching staff are encouraged to pursue higher studies

*Skill development programs like Soft skills, Tally & best Accounting practices

2.15.Any Other Initiatives for the Student's and Institutional Growth

We are intending to start B.Sc Culinary Arts program, PG Diploma program in Bakery & Pastry Arts.

We are working on to associate with International institutes for dual program mode and for accreditation.

We are coming with one of a kind swimming pool facility at our campus for our students.

Kamaxi College of Culinary Arts