

INSTITUTIONAL DEVELOPMENT PLAN(IDP 2025-2035)
Revised in 2026
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. Subhasis Mandal			
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College Website	https://www.kamaxicollege.edu.in/		AISHE Code: C-65884	
Name of the IQAC Coordinator	Ms. Shrutika Kaskar	Email : Admin.officer2@kamaxicollege.edu.in	Cell No. +917887488554	
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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: Nil	Grade: Nil	2 nd Cycle: Nil	Grade: Nil
	3 rd Cycle: Nil	Grade: Nil	4 th Cycle: Nil	Grade: Nil
NIRF Ranking	2024-25: NA	2023-24: NA	2022-23: NA	2021-22: NA
UCG Recognition	2(f)	No	12 B	No
NBA accreditation	No			
Financial Status	Self-Financed			
Under National Education Policy (NEP 2020), would your institute prefer to be:	Part of Higher-educational institution (HEI's) 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. Training, Placement and Internship Cell with an experienced, qualified Officer.
4. Students from degree, skills and apprenticeship embedded course have been placed in reputed hotels in Goa/ India as well as on Cruise Liners. Our College is supported by our sister concern Kamaxi Overseas Consultants for job placements specially on Cruise Ships.
5. This Institution has an active Incubation Centre in partnership with Goa Institute of Management in collaboration with Atal Incubation Centre of Goa Institute of Management.
6. Smart, Virtual and fully AC Classrooms, ND Modern gadgets are used for the programme.
7. This College is accredited by THSC (Tourism and Hospitality Skill Council under NSDC) An MOU is signed by this Institution with THSC.
8. College has constituted mandatory Committees and other Committees are also in place for the smooth functioning.

9. Students Council is also installed and under its banner various Cultural and Sports activities are conducted for the all round development of Students.
10. Students are encouraged to take part in Culinary Competitions at State Level and they have won several prizes. Besides Culinary competitions, they also take part in Seminars, Conferences conducted by reputed Colleges in Goa.
11. The college organizes frequent Parents Teachers Meeting to keep parents updated on their ward's development and to encourage parents to participate in improving the child's performance.
12. The College closely liaises and collaborates with the university. They meet annually through BOS to update its operations and discuss present and future action plans.
13. Faculty members are appointed as paper setters and one of them is a Chairperson of University Exams.
14. Students are encouraged and they take part in Sports Events organised by Goa University.
15. This Institution demonstrates a strong commitment to culinary field, making a graduate more appealing to restaurants and other employers.
16. Students gain knowledge in business insights including inventory and cost management, marketing, menu planning which is vital for running a successful business
17. This College offers prime opportunities to network with industry professionals, potential employers fostering connections for future success.
18. This Institution provides a structured comprehensive training covering various topics from knife skills, cooking techniques to culinary theory, food safety and nutrition.
19. Expert guidance is provided by experienced and accomplished Chefs offering diverse perspectives and mentorship.
20. Students are regularly counselled and appreciated, and their concerns and difficulties are discussed during Mentor–Mentee meetings. Suggestions and feedback are actively encouraged.
21. The college actively strives for student growth and learning; hence, the slow learners are frequently counselled and paired with fast learners to improve the learning speed of the slow learners.
22. In-house events like Fable Table, Bake Sell are organized from time to time to help students develop holistic ideas about the food business.
23. The college maintains 1:13 Faculty to student ratio ensuring all students get necessary attention.

Weaknesses:

1. Limited International appeal : Lack of International Students hinders global exposure and diversity.
2. Lack of research opportunities : Limited opportunities for sponsored research, insufficient investment in research facilities.
3. Staff and Faculty : Shortage of qualified Staff especially those with advanced degrees.
4. As the College is in its infancy stage with just five years of academic operations with the University, it needs some time to implement academic processes.

Opportunities:

1. This course offers direct Culinary roles - Chef, Pastry Chef, Line Cook, Chef De Partie, Sous Chef, Executive Chef .
2. This Institution provides opportunities in Entrepreneurship and business fields to be a Cafe or Restaurant Owner, Catering Manager, Food Truck Operator, etc.
3. Ample of creative opportunities are also provided to be food writer , food stylist, recipe developer, food photographer, etc.
4. Specialised and Technical opportunities are also available to be a product developer, research Chef, Culinary Instructor, , Food Safety Specialist, etc.
5. The presence of Fierce Kitchen as an incubation and market platform for entrepreneurial ventures provides students with opportunities to get involved, engage, experiment, and enhance their entrepreneurial skills.

Challenges:

1. Student Recruitment: Brand Recognition to attract Students.
2. Skewed job market in the country
3. Dreams to reality - The Mandate Internship exposes students to the reality of the industry expectations, and challenges of the hospitality industry.
4. Fostering a spirit of inquiry and research in the field of culinary arts.

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

2.1. Vision

To be globally recognized centre of excellence in culinary arts and hospitality management, cultivating passionate, skilled professionals who elevate the dining experience through innovation, sustainability and exceptional service, while fostering a deep understanding of diverse culinary cultures.

2.2. Mission

To teach and train Students in the finest culinary, hospitality service and leadership skills and qualify them for positions of influence and leadership across related professions worldwide.

2.3. Goals and Objectives

*Developing practical skills

Our course aims to educate students to develop technical proficiency and gain hands on experience in a professional kitchen environment. We also aim to help students in recipe development and Innovation.

*Explore diverse culinary traditions

Our culinary College aims to promote knowledge and understanding in culinary principles, industry knowledge and explore diverse culinary traditions.

* Career advancement

It also fosters professional development in areas of personality development, marketing, finance and human resource.

* Leadership and teamwork

Our main goal is to help Students to take on leadership roles and develop customer focused skills, entrepreneurial skills including business planning and operations management.

*Continuous Improvement

Our objective is to stay current with industry trends, technology and innovation and providing Students with a valuable and relevant learning experience.

* Holistic well being

We emphasize the importance of nutrition and holistic well-being, community engagement such as volunteering at food banks.

* Global citizenship

Students are encouraged to develop cross cultural sensitivity and a global perspective.

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. We also have a regular six months course in GBP/ICP at various Centres in Margao, Kochi and Verna. After successful completion of theory and practicals the Students are placed in reputed Hotels in Goa/ India for Internships. Besides, a two weeks course CKAP is also conducted at Verna which includes training in basic utility tasks and interview Skills. Kamaxi Overseas Consultants, another entity of our Institution is actively involved in International Cruise placements.

2.5. Developing Motivated and Energized Faculty

- *Chefs are encouraged to undergo Skill specific Training. Some have successfully cleared the assessment as Trainer confirming to National Skill Qualification Framework Level.
- *One of the member is pursuing her PhD.
- *One of the Faculty is also involved in Curriculum design to align courses with industry standards giving them a voice in an educational process.
- * Faculty members are also involved in the Examination process at the University level. All of them are paper setters and evaluators and one among them is a Chairperson at the University.
- *This Institution provides faculty with the autonomy to experiment with different teaching approaches that go beyond traditional demonstration such as inquiry based learning in kitchen.
- * Faculty members are also encouraged to participate in Sports Events conducted by other Colleges.
- * Faculty members are also encouraged to attend various faculty development workshops for professional upgradation.

2.6. Teaching, Learning and Education Technology

- * Blended oriented curriculum balancing Classroom theory with extensive practical application
 - * Emphasis on industry Integration. Faculty with the industry experience teach latest trends and techniques.
 - * Focus on virtual platforms that offer high definition video tutorials and interactive masterclasses taught by Top Chefs.
- Students are guided to take critical decisions such as adjusting recipes or managing time under pressure.
- *Importance is given to critical Soft Skills where learning focuses on communication, teamwork and leadership in a professional kitchen.
 - * Theoretical knowledge is imparted for Students to gain knowledge in food service, nutrition and food safety.
 - * Industrial visits to five Star Hotels and Resorts, farm are also organised.
 - *All Classrooms are AC-wifi enabled to make teaching sessions interesting and interactive.
 - *Several theme lunches, dinner parties and festive events are part and parcel of the curriculum where Students learn to cater for a big crowd.
 - * As part of the Curriculum the Students are also provided opportunities to do community service. For e.g. Visits to animal shelters, etc.

2.7. Research Development and Innovation

- *Culinary startups-Innovative food business plans are a reality where new concepts like food events, catering services or food line productions are implemented.
- * Novel ingredients are explored (e.g. plant based or lab grown) into recipes to meet evolving consumer demands for health.
- * Optimising processes - Designing kitchen processes such as techniques for large batch production.
- *Food Preservation- College does research and applies new preservation techniques to extend shelf life without artificial additions (jams, etc.)

2.8. Industry-Academic Partnership

- *Our College has been accredited to THSC. It operates under purview of the Ministry of Skill Development and Entrepreneurship (MSDE) and the National Skill Development Corporation (NSDC).
- *THSC that ensures its training program is aligned with evolving needs of the Industry by collaborating with industry partners to develop standards and curriculum.
- *There is a mandatory Internships in Hotels, Restaurants or Catering Companies providing hands on training.
- * Industry experts are often invited to provide guest lectures or workshops sharing their knowledge and Industry insights with Students.
- * Our College collaborates with hospitality businesses to facilitate direct placement of graduates into suitable job roles with their partner organisations.

2.9. Institution's Placement Plan for Students

- * Fully Operational Training and Placement Cell with a dedicated Training and Placement Officer is responsible for Institutions Placement Plan for Students.
- *Institutions Placement Plan is designed to ensure a smooth transition of Students from Classroom training to professional kitchen like hospitality and cruise line industry.
- *Students undergo an intensive training program focusing on kitchen skills/hygiene/safety that is essential in professional kitchens.
- *All Students are placed for Internships in Five Star Hotels and Resorts as per the curriculum.
- * International Internship opportunities to France are in the pipeline to our interested Students.
- * Besides B.Voc. Degree Internships, the training and placement Cell also sees that the Students who have enrolled for short term certificate courses i.e. GBP and ICP and 2 weeks certificate course i.e. CKAP also find placement in Hotels or on Cruise.
- * Kamaxi Overseas Consultants, another entity of our trust is in operational since 2014 and are actively involved in International Cruise placements. All our Students on completion of their Internship and meeting the pre-requisites are assisted for cruise job placements.
- * The Placements Plan offers a smooth successful transition for Students from Academic training to professional employment securing positions i.e. Asst. Cook, Asst. Bakery Pastry Chef which aims at giving industry exposure.
- * Students who have enrolled for CKAP i.e. 15days apprenticeship embedded programme are given training for basic utility tasks besides theory sessions which includes interview Skills. After the two weeks training the Training Coordinator sees that the Students are interviewed and hired as Sanitation Utility/ Galley Sanitation/ Utility Cleaners, etc.

2.10. Achieving the Target for Accreditation

- * This Institution is affiliated to Goa University since 2020.
- *We are enthusiastic to comply with all the requisites of NAAC and by 2027 we wish to go for the accreditation process.

2.11. Incubation and Start-up

*Kamaxi College of Culinary Arts in collaboration with Atal Incubation Centre at Goa Institute of Management (AIC GIM) bring industry leaders and startups on the same platform to tap each other's experience, talents, innovation and creativity.

* Through FIERCE KITCHEN 'Our Incubation Initiative' our goal is to help our Students to become successful culinary entrepreneurs. Through the startup incubator, we encourage Students to bounce ideas off mentors , discuss innovations in the field and discover ways to branch out on their own.

*This Institution offers excellent mentorship knowledge and information, as well as global networking support so that Student can forge their own way in the industry with help of professional experts.

2.12. Alumni Engagement/Activities plan

Alumni Committee is constituted with activities plan. Our first batch of B.Voc. Students are going to pass out this year. However, in the past Alumni meet was conducted for Students from GBP(Global Bakery Pastry) /ICP (International Culinary Programme) short term courses.

2.13. Basic Infrastructure Development plan

The Trust is coming up with a new academic block which will be completed next year 2026.

This block includes more Classrooms,state-of-the-art-auditorium, kitchen labs, etc.

2.14. Skill Development of Non-teaching Staff

The Management conducts sessions for non-teaching Staff on a regular basis.

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

*** Culinary Competitions**

This Institution encourages Student participation in prestigious national culinary competitions to showcase the Institutions caliber.

***Industry partnership**

This Institution collaborates with hospitality brands for guest lectures and training programmes with influencers, Chef's , Restaurateurs, etc to help Students to build a professional network.

*** Community Outreach**

This Institution engages with local community by conducting 'Bake Sales' to showcase Students skills.

*On Campus Student -run Restaurant-Students are encouraged to operate a food truck where Students manage all aspects, from menu planning and food production to customer service and cost control.

*** Guaranteed Placements and Internship**

This Institution is committed to establish strong industry connections to provide Students with paid Internship in leading Hotels, Restaurant and Catering Companies.

***Culinary Business Incubator**

This Institution has established on-Campus Incubator to provide guidance , mentorship and resources for Students who want to launch their own Catering , food truck or Restaurant business.

***State- of-the-art facilities**

This Institution has invested in modern Kitchen equipments to ensure that Students are trained with latest technology used in professional settings.

***Strong PTA/Alumni network**

This Institution aims to establish a strong active Alumni / PTA Association to provide career support, mentorship and connections for current Students.

*** Focus on niche excellence**

This Institution has carved out a reputation by specialising in Bakery Pastry/ International Culinary. Six months course on a regular basis to become a go-to Institution for these fields.

Kamaxi College of Culinary Arts