



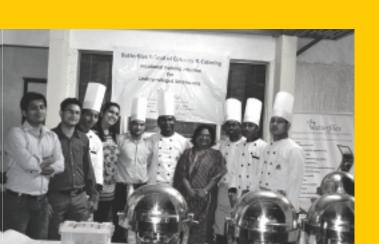






Future Oriented

BSCC focuses its training on imbibing students with entrepreneurial qualities so that they get good jobs in leading hotels or fine dining restaurants or even start their own ventures. Our school has all the necessities for practical training, faculty, and a chef from a registered hotel management institute, an assistant chef, an instructor and NIOS educators.



accomplishment, it is what
Butterflies strived for
me to become. J
Hasim Ali, Sous Chef, Florida

..... and many more.

CONTACT US



- New Delhi-110047, India.
- +91-11-46471000
- butterfliesngo@gmail.com
- www.butterflieschildrights.org

Butterflies is Registered under the Societies Registration Act 1860 (Reg. No. S-20202/89)





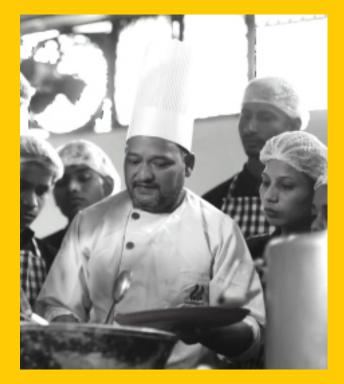




ABOUT BUTTERFLIES SCHOOL OF CULINARY & CATERING

Butterflies School of Culinary and Catering (BSCC), established in April 2009, is the first culinary school for street connected children in India. Adolescents above the age of 17 years quickly learn important skills like decision making, leadership, teamwork, management, entrepreneurship, communication, etiquette and discipline in the two year vocational training programme.





ABOUT BUTTERFLIES

BSCC is one of the programmes of Butterflies, a registered voluntary organisation working with the most vulnerable groups of children, especially street and street connected children since 1989. With a rights based, non-institutional approach Butterflies endeavours to educate and impart life skills to vulnerable children so that they become self reliant and exit the generational cycle of illiteracy and poverty. Over the years Butterflies has initiated a number of innovative interventions in the field and partnered with various government and nongovernment agencies to garner support for children. Children's participation is the core belief of all the programmes implemented by Butterflies.

Butterflies helped me find my wings to fly. I want to work harder and fly higher programmer Rajdev, JW Marriot

COURSE

- Expert training on different cuisines, nutrition theory, balanced meals, presentation, packaging, kitchen gadgets and implements, kitchen and personal hygiene, sanitation, communication skills, packaging, distribution, marketing & financial management skills.
- Life skills to holistically enable these teenagers enter the hospitality sector as complete professionals, comparable to graduates from world class institutes.
- Industrial training and internship in ITC Maurya, ITC Sheraton, Taj Palace, Pusa Institute of Hotel Management Catering & Nutrition, JW Marriott.
- Academic education also provided to the trainees with the help of experienced teachers.



children find jobs in the hospitality industry. We help them grow holistically into self confident, sensitive human beings

Rita Panicker, Director, Butterflies