



About: The Butterflies School of Culinary and Catering (BSCC) is the first institution in the country to have a full-fledged course on culinary and catering for young adolescents living in difficult circumstances. BSCC was established in 2009, in Delhi. Qualified, experienced faculty, chef and subject teachers work together to prepare a trainee professionally that fits the current requirement of the hospitality industry through rigorous theory and practical training in "culinary and catering" including internships with five-star hotels that help them to learn in the actual environment.

The school aims to provide them with professional skills and offers a combination of theory and practical instruction. We (BSCC) adhere to the course curriculum of the leading hotel management school in the nation, "The Institute of Hotel Management, Catering & Nutrition Pusa". At the undergraduate, graduate, and post-graduate levels, the top hospitality institute in India offers top-notch instruction in the industry. The course plays a vital role to get a professional job in the area of hospitality and gives the opportunity to work in 5-star hotels all across India and the wings are not limited to India only.



COURSE (How we Train our trainees)

The course is divided into 3 semesters and 4 segments of theory and practicum and 6 months internship:

- a) **The Basics:** where the students are instructed in the foundation and the fundamentals of kitchen work.
- b) **The Quantity:** Students acquire the knowledge and skills required to cater to the demand of regional cuisines of India for large numbers.
- c) **The Advanced:** Students are imparted rigorous practical training in French and other international cuisines.
- d) **Bakery & Confectionery:** Students are trained in all basic preparations of Bakery and Confectionery.

Our Industrial Interface

We ensure that every trainee gets an internship from a 5-star hotel to get exposure to the industry. ITC, TAJ, JW MARRIOTT, and NOVOTEL PULLMAN (ACCOR GROUP) are our industrial training and internship partners. To explore the government hotel management institute operations, an exposure visit to the Institute of Hotel Management Catering & Nutrition, Pusa make their vision clear about the course.



SKILL TRAINING

PRACTICAL

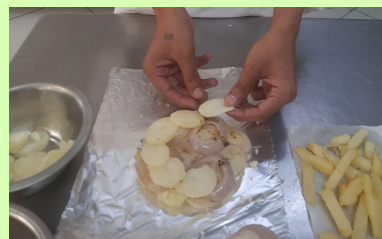
Practical classes are conducted as per the syllabus design based on the industry requirements and by reviewing the syllabus of premier institutes of hotel management in the country. The Practicum session are conducted with the objective to train trainees in a professional manner as per the hotel standard.



Vegetables and Knives are two major aspects of the culinary, their selection is crucial as per their use. Trainees have learnt about the basic vegetable cuts used in the preparation as per the hotel standards and the use of knives based on need.



Basic Potato Preparations: Potatoes are the most common vegetable used all around the world and are always taken for granted but it plays an important role to complete the nutrition of a meal. Some basic preparation with a unique presentation of the preparations is demonstrated to the trainees.





Ande

KA

Funda



The egg is the most popular breakfast food in the entire globe, but making them is difficult; here some basic egg preparation is demonstrated to trainees as served in 5-star hotels.



Veloute Sauce



Béchamel (White Sauce)

The sauce is a French word taken from the Latin *salsus*, meaning salted. Mother sauces are the most important part of French & continental cuisine. Sauces are capable of adding variety to dishes by imparting colour, flavour, texture and even drama to a great extent. A good chef is one who can prepare a good sauce.

Mother Sauces



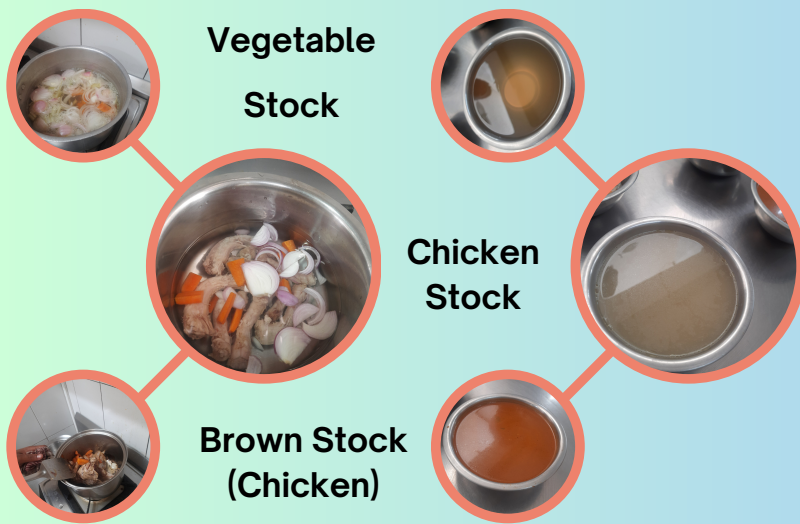
Espagnole (Brown Sauce)



Hollandaise Sauce



'Fond de cuisine'



'Fonds de cuisine' is a kitchen stock. As stocks are known as the foundation of French and continental cuisine. The preparation of stocks, calls for understanding, care, and discerning taste. Trainees are given the learning experience to prepare the base to make their own base stock . Three basic Roux were also demonstrated to trainees.

ACADEMIC

Trainees of BSCC are enrolled in National Institute of Open Schooling (NIOS) for further studies to complete their 12th grade of formal school education. Till now 1 trainee is enrolled for elementary schooling, 2 for secondary, 3 for senior secondary and 2 for graduation and rest are waiting for their final school board results.



Story of
Change



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THEORY



The theory of culinary is as important as the practical aspect of the course and it is ensured that every trainee is aware of the theoretical knowledge about culinary.

