

DCA

Culinary Arts

DBP

Baking Skills

DHM

Hotel Management



PROSPECTUS

📍 New Baneshwor, Kathmandu

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Welcome

“Life is a collection
of lessons.

*Learn, grow
and keep
moving forward*

Every step you take today
brings you closer to the person
you aspire to be.

”



Ms. Sujita Rajbhandari

(Director)

StarChef Hospitality

At StarChef we believe hospitality education should go beyond the classroom. Our programs combine practical training, industry knowledge, and professional development to prepare learners with the confidence and skills required to succeed in today's competitive hospitality industry.

Since 2021, StarChef has been committed to creating an inspiring and career-focused learning environment where students can discover their potential. Guided by experienced teachers and professional chef instructors, our learners receive hands-on training that connects classroom knowledge with real-world industry practices.

StarChef Hospitality is dedicated to fostering a dynamic and inspiring learning environment that nurtures talent, creativity, and professionalism in the field of culinary and hospitality education. The institution strives to empower learners with the knowledge, skills, and confidence required to excel in the global hospitality industry.



Industry Training

Hands-on learning with expert chefs in modern facilities and real kitchens.



Internship Support

Strong internship and placement support with leading hospitality brands.



Global Career Pathways

Opportunities to build successful careers in Nepal and abroad.



OUR TEAM MEMBERS



Mr. Kumar Samir Singh
(Managing Director)
StarChef Hospitality



Mr. Ashish Rayamajhi
(Director)
StarChef Hospitality



Mr. Biraj Shrestha
(Director)
StarChef Hospitality
Butwal



Mr. Sanam Prajapati
(Chief Culinary Instructor)
StarChef Hospitality
Kathmandu



Mr. Kenedy Rai
(Kitchen Operations Executive)
StarChef Hospitality
Kathmandu



Mr. Roman Mahato
(Kitchen Operations Executive)
StarChef Hospitality
Butwal



Mr. Bhol Bahadur Vishwakarma
(Professional Chef Mentor)
(Head Chef - Fairfield by Marriott)



Ms. Sunita Lama
(Professional Chef Mentor)
(Corporate Chef- Himalayan Java)



Mr. Sanjay Das
(Professional Chef Mentor)
(Pastry Chef - Lemon Tree Premier)



WHY *StarChef?*

1 Practical Learning



- Learn by doing in a professional kitchen
- Experienced chef instructor
- Workshops in international cuisines
- Uniform & knife kit included

2

International Cuisines



- Learn International cuisines such as: Continental, Pan Asian, Arabic, Molecular Gastronomy and may more

3

Affordable & Flexible Fee



- Most affordable program fees
- Installment facility available
- No hidden costs



4

Career Support



- Guaranteed Internship Support
- Job placement assistance
- Strong hotel and restaurants partnerships
- Domestic & international career pathways

5

Student Development



- Personality development
- Communication skills training
- Culinary competitions & food events
- Proven track record across 25 successful batches

OUR Programs



DIPLOMA IN CULINARY ARTS

ADVANCED • PROFESSIONAL • EXCELLENCE

A skill-focused culinary journey that builds expertise, creativity and confidence to succeed in the global hospitality industry

LEVEL II



ADVANCED CULINARY TECHNIQUES

Develop professional cooking techniques, explore diverse cuisines and specialize in three international cuisines through team-based practical training.

LEVEL III



MASTERING CULINARY EXCELLENCE

Enhance professional culinary skills, experience diverse cuisines and specialize in three international cuisines through individual practical training.



DIPLOMA IN BAKING AND PASTRY

Master the art of baking and pastry with hands-on training in breads, cakes, pastries, desserts and confectionery.



Creative
Baking



Artistic
Presentation



Global
Standards



DIPLOMA IN Hotel Management

Build strong hospitality fundamentals and develop the practical skills required for today's dynamic hotel and service industry.



Hotel
Operation



Guest
Service



Management
Skills



Training: Full-Time
Days: Sun-Fri | 9 AM - 5 PM
Hours: 30 Hours/Week

DIPLOMA IN CULINARY Arts



Program Overview

The Level II and Level III Diplomas in Culinary Arts are structured programs designed to build strong culinary foundations, develop professional kitchen skills and prepare students for successful careers in the hospitality industry.

With a balance of theory, practical training and real kitchen exposure, students progress from essential professional skills to advanced culinary specialization.

LEVEL II



LEVEL II DIPLOMA IN CULINARY ARTS

- ✓ Advanced Cooking Techniques
- ✓ Diverse Cuisines & Flavors
- ✓ Pastry & Bakery Fundamentals
- ✓ Professional Kitchen Skills
- ✓ Specialization in 3 International Cuisines
- ✓ Team-based Practical Training

PROGRAM DURATION



12 Months

LEVEL III



LEVEL III DIPLOMA IN CULINARY ARTS

- ✓ Specialization in 3 International Cuisines
- ✓ Advanced Culinary Techniques
- ✓ Menu Planning & Food Cost Control
- ✓ Professional Food Presentation & Leadership Skills
- ✓ Individual Practical Training

PROGRAM DURATION



12 Months



ENTRY REQUIREMENTS (Same for all levels)

Completed Secondary Education

Age between 16-35 Years

Able to Read & Write in English

No Major Health Issues (which may affect career prospects)

DIPLOMA IN CULINARY ARTS - COMPARISON CHART

FEATURES	LEVEL II	LEVEL III
Program Duration	12 Months	12 Months
Assessment Method	MCQ Theory & Practical	MCQ Theory & Practical
Entry Requirement	SEE / +2 (Any Stream)	SEE / +2 (Any Stream)
Chef Coat	✓	✓
Bakery Practicals	✓	✓
Knife Kit Bag	✓	✓
Specialization Practicals	✓	✓
Workshops	✓	✓
Individualized Practicals	✗	✓



DIPLOMA IN

Baking & Pastry



Program Overview

The Diploma in Baking & Pastry is an intensive program designed to develop fundamental to intermediate baking and pastry skills through structured practical training and theoretical learning.

The program focuses on building a strong foundation in baking techniques, precision, hygiene, and consistency, while introducing students to a variety of breads, cakes, pastries and desserts.



PROGRAM DURATION



03 Months

04 Weeks
Theory
Classes

08 Weeks
Baking
Practical
Session

DIPLOMA IN

Hotel

Management



Program Overview

The Diploma in Hotel Management blends engaging theory with intensive practical training across four core departments; Front Office, Housekeeping, Food Production, and Food & Beverage Service shaping future hospitality professionals with real-world expertise.

Available @ BUTWAL
Only

PROGRAM DURATION



12 Months

06 Months
Theory &
Practical

06 Months
Internship



QUALIFICATION Structure



DCA | DBP

01

Understanding Hospitality & Catering Business

02

Gastronomic Principles & Practices

03

Food & Beverage Management

04

Kitchen Hygiene, Food Safety & HACCP Standards

05

Culinary Arts & Baking Practicals

DHM

01

Understanding Hospitality & Catering Business

02

Gastronomic Principles & Practices

03

Food & Beverage Management

04

Hotel Hygiene, Workplace Safety & HACCP Standards

05

Accommodation Management

06

All Departmental Practicals

ASSESSMENT PROCESS



01

RECIPE LOG

Students maintain & submit a complete recipe log as per the requirements



02

THEORY TEST

MCQ examination to assess knowledge, concepts & understanding.



03

PRACTICAL TEST

Practical assessment to evaluate culinary skills, techniques & performance

Step by Step

Admission Process



Counseling

Meet our academic counselors to explore programs, career goals, and the best path for you.

STEP 1

2 STEP

Seat Reservation

Secure your seat by paying the required reservation fee.

Documentation

Submit the necessary documents as per the admission requirements.

STEP 3

4 STEP

Enrollment

Complete the enrollment process and officially become the part of StarChef

Your Journey Starts Here!!

Frequently Asked Questions

-  **What are the eligibility requirements for the Diploma in Culinary Arts?**
Applicants must be at least 16 years old, have completed secondary education, and have a strong interest in becoming a professional chef.
-  **Which Culinary Arts programs are available at StarChef?**
StarChef currently offers Level II Diploma in Culinary Arts and Level III Diploma in Culinary Arts. Level II is a 12 month program with practical in teamwork modality, while Level III is a 12 month advanced program with individualized practical.
-  **Is the training practical or theory-based?**
StarChef focuses strongly on hands-on practical training, supported by essential theoretical knowledge and professional kitchen practices.
-  **Does StarChef provide internship and job placement support?**
Yes. StarChef provides internship and job placement support and promotes career opportunities both in Nepal and abroad through its industry connections.
-  **What other programs does StarChef offer?**
Along with Culinary Arts, StarChef offers a Diploma in Baking & Pastry, a Diploma in Hotel Management (only in Butwal), and specialized courses such as Sushi, Pizza, Indian Cuisine, and Continental Cuisine.
-  **Does StarChef have branches outside Kathmandu?**
Yes. StarChef has locations in New Baneshwor, Kathmandu and Kalikanagar, Butwal.
-  **Does StarChef Provide Scholarships?**
Yes. StarChef offers scholarship opportunities to deserving and eligible students. Scholarship availability and amount may vary, so please consult our admission team for current details.
-  **How can I start the admission process?**
Students can begin with counseling, followed by seat reservation, documentation and enrollment.

Payment Plan

Admission Fee

At Enrollment

I Installment

6 weeks into Session

II Installment

12 weeks into Session

III Installment

18 weeks into Session

Note: Rs. 25,000 payable upon enrolment to secure your spot (non-refundable) but deducted from Admission fees.

Scholarship

StarChef offers limited scholarships to deserving candidates enrolling in its Diploma Programs.

Eligible Categories:

1. Merit-based candidates
2. Financially underprivileged candidates
3. Industry-recommended candidates
4. Candidates facing special circumstances

Note:

Applicants must submit a written request for scholarship consideration. The scholarship amount will be decided by the committee after review and deliberation.

Galleria









CLICK

KTM BTL

