

Cast

ITALIAN INSTITUTE
OF CULINARY ARTS
& HOSPITALITY



Mahindra™
University
Global Thinkers. Engaged Leaders.

SCHOOL OF
HOSPITALITY
MANAGEMENT

ONE YEAR DIPLOMA IN ITALIAN CULINARY ARTS

MASTER AUTHENTIC
ITALIAN CUISINE

**Build a Global
Culinary Career**

**Study in India.
Train for Global Kitchens.**

SoHM, Mahindra University,
Hyderabad, India

X

CAST - Italian Institute
of Culinary Arts
& Hospitality, Italy

1-month

Training by SoHM Chefs

3-month

Training by CAST Chefs at SoHM

8-month

Internship in Italy/India



A PROGRAMME BUILT FOR REAL **ITALIAN CULINARY EXCELLENCE**

Don't just learn to prepare recipes;
develop the skills, precision and
confidence required in professional
kitchens worldwide.



Industry-relevant
Curriculum



8-month
Internship
Opportunity in
Italy or India



Learn Directly
from Expert
Italian Chefs



Train in Real
Hospitality
Environments

WHO **SHOULD APPLY**

Micro-specialisation for
existing Hotel
Management & Culinary
Arts Students

Graduates from
any discipline
looking to
switch careers

Aspiring food
entrepreneurs

Food
enthusiasts



A SNEAK PEEK INTO YOUR **12-MONTH** LEARNING JOURNEY

INDIA → **ITALY** → **INDUSTRY**

**4 Months at SoHM +
8 Months Internship (Italy/India)**

Phase 1 — Foundation in India

1 Month | SoHM, Mahindra University

Build core kitchen skills, culinary basics, and professional discipline.

Phase 2 — Italian Culinary Training

3 Months | Delivered by CAST Chefs at SoHM

Master authentic Italian cuisine and restaurant-style execution.

Phase 3 — Industry Internship

8 Months | Italy / India

Gain industry exposure to work professionally in real hospitality environments.



START YOUR
CULINARY JOURNEY

LEARN AT **MAHINDRA
UNIVERSITY**

TRAIN WITH **CAST**

The course begins in two intakes:

**September '26
and February '27**



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Instagram



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SCAN TO VISIT OUR