

CRUISE CULINARY ACADEMY



TO CREATE OPPORTUNITIES FOR LARGE
SCALE EMPLOYMENT GENERATION IN
CRUISE SHIP INDUSTRY.



Cruise Culinary Academy Pvt. Ltd

Creating Opportunities at Sea



Get Ready to Sail With CCA

ABOUT CRUISE CULINARY ACADEMY



Cruise Culinary Academy Pvt. Ltd
Creating Opportunities at Sea

VISION: To create opportunities for large scale employment generation in Cruise Ship Industry.

CCA Is Vizag's First Professional Training Culinary Academy.

The academy is in a Prime Location giving the institute and the students, the hands-on Practical experience and shaping them for Employment Opportunities.

CCA has established in the year 2015 and has made the Careers of 1000's of Professionals across the India and Abroad.

CCA Is Vizag's First Professional Training Culinary Academy.

The academy is in a Prime Location giving the institute and the students, the hands-on Practical experience and shaping them for Cruise Passenger Ship Employment Opportunities.

WHY CRUISE CULINARY ACADEMY?

- ▲ Highly Qualified Faculties.
- ▲ Spoken English Classes & Tailor made material for Maritime/Cruise Professionals.
- ▲ 100% Placements in Cruise Ships.
- ▲ Government Certification.
- ▲ Wi-Fi Campus.
- ▲ Modern Infrastructure
- ▲ DG SHIPPING DESIGNED Study material
- ▲ On Job Training at 5 Star Hotels
- ▲ Hostel Facility for outstation students
- ▲ Transparency – Clearly Defined Policies & Procedure

TEAM WORK

FOCUS ON WORK

LEARNING BY DOING

CULTURE ADAPTABILITY

SELF DEVELOPMENT

SKILL PRACTICE

NETWORK BUILDING

CRUISE CULINARY ACADEMY OF HOTEL MANAGEMENT & TOURISM PVT LTD

South India's largest number one resource for providing Cruise ship Hospitality Training with highly skilled Trainers.

MAKE YOUR
DREAMS COME TRUE

HOW TO APPLY FOR ADMISSIONS

FORWARD RESUME TO
info@cruise Culinary Academy.com

SHORTLISTED CANDIDATES
WILL SCHEDULE

ALL PROGRAMS ARE 2-3 WEEKS.
OUR POLICIES ARE TRANSPARENT

ALL THE RECRUITMENT
IS FREE

REGISTER



APPLY



START TRAINING



ATTEND INTERVIEW



DIRECTOR'S MESSAGE

Dear Students,

It gives me immense pleasure in inviting you to begin a career in the Cruise Hospitality Industry with endless employment opportunities through the Academy of Culinary Arts & Hospitality Management (**CCA**). Our focus at **CCA** is the overall development of the individual, which is attained through perfect teaching methodologies adopted by the faculties of **CCA** and the hands-on experience gained through practical internships.

We believe in academic excellence and social commitment to creating aspiring hoteliers with proper principles, ethics & values. Our students have been placed in International Luxury cruise lines in various parts of the world. Our Track record per annum no of students are 500 almost per academic.

CCA To Create Opportunities for Large Scale Employment Generation in Cruise Ship Industry. **CCA** Is Vizag's First Professional Training Culinary Academy. The academy is in a Prime Location giving the institute and the students, the hands-on Practical experience and shaping them for Employment Opportunities.

Success comes to those who work hard and stays with those who don't rest on the laurels of the past. We have been a standing example for reaching success and sustaining it. We have been instrumental in shaping the successful future of many students in the Cruise Industry.

I welcome you to join **CCA** and wish you a successful career in the Cruise Hospitality Industry.

Regards

ADIBA ROOHI SAYEED
CHAIRMAN



CRUISE CULINARY ACADEMY



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OUR TEAM



TEJI PRABHAKAR

TRAINING AND DEVELOPMENT DIRECTOR



CHEF SRINIVASA RAO V

CULINARY CORRESPONDENT/NCL EXE.SOUS CHEF



Y.SHANKAR

HR DIRECTOR



DEEPAK

DIRECTOR OF MUMBAI BRANCH



CHEF SHAJI

CULINARY ADVISOR



K.AKHIL REDDY

EXECUTIVE MANAGER



CHEF VENKAT RAMANA

CHEF INSTRUCTOR



S.U.R.K.SRINIVAS

EXECUTIVE



Cruise Culinary Academy Pvt. Ltd
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ACADEMIC PROGRAMS



GALLEY COOK PROGRAM (4 WEEKS)

The Course includes all Basic Food Preparation Methods and Galley Cleaning, Operations of Machines & its temperatures.



GALLEY UTILITY PROGRAM (1 MONTH)

The Course includes Kitchen cleaning methods and Galley equipment cleaning, operations of Dishwash & Potwash Machines & Buffet setup



HOUSEKEEPING ATTENDANTS (1 MONTH)

The Course is exclusively designed for entry level jobs on board. Understanding Room & Bathroom Basic Cleaning, Chemicals & Its Uses.



F&B SERVICE (1 MONTH)

The Course includes all Basic Food and Beverages service methods and Station cleaning, operations of Machines.

CALL US

+91 70950 46144 +91 91007 66144

www.cruiseculinaryacademy.com

STROLL THROUGH THE SHIP WITH THE OCEAN BENEATH YOUR FEET

“

CCA Train The Candidates And Serve Them
to Cruise Industry

CCA has 100% Placement Track Record



OUR INDUSTRY COLLABORATIONS



ADVANTAGES

- STCW + Indian CDC
- Interview Guidance
- Application Tracking status
- Visa-Assistance
- Immigration guide line understanding
- Pre-Embarkation Trainings provided to students
- Complete Onboard Documentation
- Describing Crew Policies
- E-Learning Facility
- Audio & Video Visuals sessions
- Industrial Visits
- Professional guest lecturers

TURN YOUR
DREAM OF SEA LIFE INTO REALITY

SUCCESSFULLY PLACED STUDENTS



Cruise Culinary Academy Pvt. Ltd
Creating Opportunities at Sea



ANIL RAJU



ABDUL ROSHAN



ABHISHEK



ALLA GANESH



BADI RAVI



BAIRAN BABU



B CHANDRA SEKHAR



VASUPALLI NAVEEN



SUNKARA SAI KUMAR



S LOKESWARA RAO



AMRUTA MARUTI P



PALLA MANIKANTA



BADAKALA MANOJ



BAMMIDI SAI KUMAR



AGGIDI KIRAN



AKHIL WILSON



AKSHAY



GANGADHAR



GAURAV YADAV



GOWTHAM



JAYA KRISHNA



BHAGAVAN BATTINI



ASISH



BUDI SRI SAI



JELDI SUNIL KIRAN



JUNED AHAMED



K.RAMU



K.RUPA CARNIVAL



CHERRY BABU



KADHAR BHAGA



KATTA HARI



KHAJA



D KUMAR SWAMY



K VENKATA RAMANA



KULDIPAK



MAHESH U



MALLA SIDDHISAVAN



MANGELA KASHYAP



MOYYI SAI RAM



NEHAL



PEDDINTI RAMANA



P HEMANTH KUMA



PRASANTH KUMAR



DUNNA PRASAD



RA JAGOPAL



RAMESH BUTU



RAVI SAI PERLA



SAURABH MIRH



SIVA PRASAD



TALLA VENKATESH



TIMMALA GANESH



TRINADH



ULLIPOTU RAJESH



UPPADA VENKATESH



NAVEEN TAPALA



VALISETTY UDAY



VAMSI KRISHNA



YADLA MADHU



ROHIT



SANTOSH DUBASI



SUJIT RAMTEKE



Y TARAKESWARA RAO

FROM HERE
IT'S ANOTHER WORLD



CARNIVALS AT CRUISE CULINARY ACADEMY





RESTAURANTS & BARS

11 restaurants including:

- Teppanyaki
- Pummid'Oro Pizzeria
- Tutti a Tavola, the family restaurant
- Laboratorio del Gusto (Taste Lab) where guests can enjoy making their dinner before dining

19 bars including:

- Spazio Bollicine of Ferrari Spumante
- Aperol Spritz Bar on outside decks
- Elegant Campari Bar
- Sports Bar
- Bacaro Veneziano
- Nutella Bar
- Amarillo Gelateria

WELLNESS AND SPORT

The wellness center with its beauty salon, gym, sauna, hammam, thalassotherapy pool, 16 treatment rooms, and snow, salt and relaxation rooms

A multi-purpose sports deck, 4 swimming pools, including one indoors, and a private pool deck.

ENTERTAINMENT

Colosseo: the area in the middle of the ship where the best shows are held.

A water park with slides, a theater at the bow of the ship, a disco, the casino, the games room, the kids and teens area, and more!

CREW FACILITIES ON BOARD

1. GYM
2. POOL
3. CREW BAR
4. CREW SAUNA
5. CREW ACTIVITY AREA
6. TAX FREE SALARIES
7. FREE FLIGHT TICKETS
8. GET PAID IN USD
9. TWIN SHARING ROOM

AND FEEL THE THRILL OF SEA BREEZES LIKE A SEAGULL



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KATTA HARI KRISHNA

Hello CCA, I'm Katta from Kadapa, Andhra Pradesh. We are 5 of us. Joined together here in Visakhapatnam, their names are Bhairava, Ganga Rachapalli, Anil Raj and Vamsi Yellamanchalli. We all got 5 selected in same MSC Ship. I have studied in the year 2018 DIPLOMA and attended Interview with MSC Cruises got selected immediately. Now I'm working as Asst. Waiter got promotion.

BUTU RAMESH

Thanks a lot, CCA, I have successfully completed 2 weeks galley operations Program, now working as a HOTEL ASSISTANT for "P & O Cruises". I recommend all my friends to join.

BADAKALA MANOJ

Hai everyone, I'm Manoj completed 3 yrs Degree in Hotel Management and joined 2-week Galley Operations Program selected for MSC Cruises, thanks a lot to MS. Adiba Roohi Sayeed madam, for supporting us in all time.

TIMMALA GANESH

Thank you very much CCA, passed interview for carnival and also for MSC cruises, trust worthy I have sent 3 nos of my friends.

SULEMAN

Hai I'm Suleman and my friend Sai Biswal joined together also from Kadapa District, I have completed interview in a month and joined soon in MSC, now working as a Baker asst and my friend works as a Butchery department.

VENKATESH TALLA

Thanks to Roohi Madam, Interview I have fear to speak. After attending few classes learnt personality development and Public speaking. I have completed Diploma HM from Vizag started taking classes for kitchen assistant position and selected for MSC cruises successfully and joined onboard, Thanks a lot to CC.

ALLA GANESH

I have finished my DIPLOMA in Electrical management and searching for bright future, I have got 2 yrs. experience in hotels with this holding, I have joined in CCA – provided me skill development and language development training. Next position selected for Carnival Cruises as Electrician Asst.

DUNNA PRASAD

Hai, I'm Prasad Dunna from Palasa, worked in 3star Hotel for joining in cruise ships, I have attended Interview at Mumbai and got selected for Costa cruises. Now I'm at Onboard. I have referred many friends and my family members to join CCA for making opportunities.

RAJ GOPAL

100 % Trust and unbelievable, Working as Kitchen Steward in MARELLA Cruises USA. Trust me the Training centre was awesome with small in size but do lots of trainings with guaranteed placement.

RUPA

Hey, this is k. rupa from aviation industry background, willing to join in sea and about searching for an academy. Here CCA IS the right academy where im able to fulfil my dreams come True. Selected for Princess Cruises.

TESTIMONIALS

CHERRY BABU

Thanks to Roohi Madam, Interview I have fear to speak. After attending few classes learnt personality development and Public speaking. I have completed Diploma HM from Vizag started taking classes for kitchen assistant position and selected for MSC cruises successfully and joined onboard, Thanks a lot to CC.

ROHIT

CCA was the best in class for culinary programs, here get set go ...Very Happy now completed all my Training and ready to move. Thanks to Sam sir, Akhil sir and Prabhakar sir.

GAUTAM

Great Opportunity to Train at CCA. I'm glad I have received a certificate and job offer from luxury Cruise Lines.

AKHIL VILSON

Namaskaram, im Akhil from Kerala ; enjoyed my training sessions a lot in Visakhapatnam CCA. Selected as a Crew Cleaner and about to Move onboard soon. Thank you very much CCA and Roohi Madam.

YOU CREATE YOUR
OWN OPPORTUNITIES



APPLICATION

CRUISE CULINARY ACADEMY



Cruise Culinary Academy Pvt. Ltd
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OFFICE ADDRESS

D.No: 45-57-8, Narasimha Nagar, Near Rythu Bazaar, Visakhapatnam.
Tel no: +91 91007 66144
ccavizag@gmail.com

Candidate Information Sheet

Note: Kindly attach a copy of your passport with this sheet

Given Name (As Per Passport)	
Surname (As Per Passport)	
Reference Name	
Rank / Position / Job Title	
Email Address	
Passport No	
Date of issue and expiry	
Communication Address	
Date Of Application	
Color Of Eyes	
Height (In Centimeters)	
Parent & Student contact number	
Stcw (Yes/no)	
Cdc	
Medical Expiry Date	
Marlins Score	

EXPERIENCE

Name of the Hotel	
Telephone/Mobile No:	
Years Of Experience Position Held Previous Job Highest Qualification	

Address:

Student Signature

ALL THE RECRUITMENT IS FREE
WE PROVIDE ONLY PLACEMENT ASSISTANCE
ALL THE ABOVE INFORMATION IS TRUE

EXPERIENCE THE ROYALTY OF OUR CRUISE

WELCOME MESSAGE

Dear Student,

Greetings from **Cruise Culinary Academy Pvt Ltd**

Congratulations on your admission to **Cruise Culinary Academy Pvt Ltd**, Visakhapatnam. Established in the year June 2015.

You are about to begin one of the most exciting stages in your life and every faculty member at CCA is committed to making it an enriching experience for you.

CCA with its depth of culture, tradition and its commitment to value-based quality education ensures that at the end of your period of study with us you are well prepared for your finest hour, i.e. stepping into your Cruise Ship Seafarer career.

With its emphasis on strong industry academic interface, technology integrated management courses and extracurricular activities; CCA lays the foundation for your personal and career development.

World class Advices to you is to take full advantage of the opportunities that we offer jobs at various brands available.

Wishing you all the very best for a great academic journey with CCA.

Regards

**ADIBA ROOHI SAYEED
CHAIRMAN**

Note:

- 1. Course Duration – 2 weeks**
- 2. Attendance 100%**
- 3. Uniform with White Shirt and Blue Pant with blue or red tie.**
- 4. Shoes formal Black**
- 5. Short hair and clean shave everyday**
- 6. Documents – STCW, Indian CDC and SSC/HSC.(ORIGINAL TO BE SUBMITTED AT CCA OFFICE)**
- 7. A Copy of Bond Agreement to be carried along with this welcome letter.**
- 8. Please don't disclose any Confidential to others.**

Note: All the recruitment is Free.



**JUST BELIEVE IN
YOUR DREAMS**



LIVING AND WORKING ON BOARD

CREW ABC: A-C

ACCOMMODATION & CABINS

Crew members with officer status have private cabins. All other crew members normally occupy two-person cabins, which are equipped with shower and WC. The Crew Purser is in charge of cabin assignment on behalf of the Staff Captain.



CREW PURSER

The Crew Purser is the person you should talk to about personal and administrative concerns (such as cabin assignment, money, post, nonwork-related travel, departure, on-board orientation) and for questions pertaining to pay.



FREE TIME ON BOARD

On board you have many different ways of occupying your free time.



HOSPITAL

If you should feel ill, go to the on-board hospital as quickly as possible. Treatment is covered by the ship owners' social welfare plan. In the case of illness you must provide your superior with a doctor's certificate from the ship's doctor. If you have to stay in a hospital overseas for treatment, you will be looked after by our agency there.



AIDA SHOP

Wearing your Leisure Pin you can shop in the AIDA Shop in the public area of the ship.



IN PORT MANNING – IPM

"In Port Manning" regulates staffing of the security team in port. Your supervisor, or the safety officer, will provide you with separate instructions in this regard.



MEALS

Meal plans for our crew optimize healthy nutrition and carry the DGE (German Association for Nutrition) logo guaranteeing tested food quality. All meals are taken in the Officer or Crew Mess except where, for operational reasons, a different ruling is given. Therefore it is in our common interest to keep all Mess rooms in a clean and appropriate condition. See the posted notices for meal times.



SIGN-OFF SHEET

At the end of your term of employment your head of department will give you a sign-off sheet that will tell you what must be handed over to whom and what duties you must carry out on board until your departure.



JUST BELIEVE IN
YOUR DREAMS

WE WISH YOU A SUCCESSFUL VOYAGE ON BOARD OUR SHIPS!



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DREAM WISH DO IT



www.cruiseculinaryacademy.com

CRUISE CULINARY ACADEMY

VISAKHAPATNAM

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<https://www.facebook.com/cca.cca.75248>