

3. Recruiting :

- ▶ Eligibility: 12th Grade or above
- ▶ Language Level : Basic English understanding
- ▶ Recruiting Quota : 30 Students
- ▶ Documents to be Submitted :
Application Form (with photo)

www.mcc.edu.in/school-of-continuing-education/

4. Fee & Scholarship:

- ▶ Registration Fee : Rs.15,500
(Inclusive of Tuition Fee, Practice Ingredient, Certificate, Exam Fee, Food & Accommodation for 2 months)
- ▶ Scholarship : For all Students

5. Register like follow:



- ▶ Click QR code ⇒
- ▶ Select Stream / 1. School of Continuing Education
- ▶ Select Degree / 3. Certificate
- ▶ Select Course / 1. 4th Barista / Apply



*Don't worry for your future,
You will become whatever you wish !*

The 4th Batch Schedules

Application Period / Dec. 01-30, 2025

Interview by Zoom / Jan. 05-06, 2026

Opening Ceremony/ Jan. 19, 2026

Training Duration / Jan. 19 ~ Mar. 30, 2026

Internship Duration / Apr. 01 ~ May. 30, 2026

Graduation / Jun. 24, 2026

Contact:

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Center for MCC-Hanshin Vocational Education
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MCC School of Continuing Education (SCE)
Office: 044-2239-7069

www.mcc.edu.in/school-of-continuing-education/



In collaboration with
Madras Christian College & Hanshin University

The 4th Batch

Barista, Bakery & K-chef Course

(Barista, Bakery, Confectionery, Korean-chef, Food Safety)



- ◆ Center for MCC-Hanshin Vocational Education
- ◆ MCC School of Continuing Education (SCE)
- ◆ MCC Skill-Development Centre (with NSDC)



1. What's the Course :

- ▶ The course is jointly offered by Madras Christian College (MCC, India) & Hanshin University (HSU, Korea)
- ▶ The course comprises
 - 8 weeks of Training (food & accommodation provided),
 - 8 weeks of Field Internship,
 - 2 weeks of Incubation for Start-up,
 - Total 18 weeks (720 hours) (Monday~Friday, 9 am.~6 pm.)
- ▶ The course offers 3 Certifications:
 - Diploma jointly awarded by MCC & HSU
 - Multi-Cuisine Certification by NSDC (Barista, Bakery & Korean Food)
 - Food Safety Certification by Fssai & FosTag
- ▶ The course focuses on Start-up and ensures 100% employability

2. What do you learn:

▶ Barista : 25 kinds Coffee & Beverage



▶ Bakery : 25 kinds Bakery & Confectionery



▶ Korean Chef : 25 kinds Korean food



▶ Hotel Management



▶ 2 Months Field Internship



- With other Subjects
- ▶ Food Safety
 - ▶ Business English
 - ▶ Co-operative
 - ▶ Start-up Business

