



MAKE A CAREER IN CULINARY ARTS

pica

PROGRAMME IN
INTERNATIONAL
CULINARY ARTS

3 YEAR FULL TIME



About Vedatya Institute

Vedatya Institute is an initiative of IIT & the Wharton School alumni who wish to replicate their own quality educational experience for the benefit of students in India. It was established with the active support of corporations such as - The Radisson Hotel Group, USA and the Edwardian Group, UK. The institute is funded by the holding entity of Radisson Blu Plaza Delhi Airport, Radisson Blu Varanasi and a restaurant chain called The Great Kabab Factory. The institute's campus, located on Gurgaon-Sohna road, is fully integrated with academic, recreational and residential facilities for students.

The institute was established in the year 2000 as higher learning institution in India that offers internationally recognized, undergraduate and post graduate programmes of study in hospitality and business management.

VEDATYA HIGHLIGHTS

- » A self-sustainable "Green Campus" with academic, recreational, residential accommodation for students
- » Academic partnership with IHG, world's largest hotel company, in the form of an IHG Academy
- » Recreational facilities including football field, tennis courts, volley ball court, basketball court and an upcoming student centre
- » UK trained faculty with International work experience
- » Unconventional design of spaces
- » Management focused career path in the hospitality industry
- » 100% placements assistance for graduating students
- » Mazes & Puzzles to foster team work, sharpen minds & critical thinking
- » Demonstrated record of placement at global hospitality chains like Crowne Plaza, Four Seasons, Ritz Carlton, Taj Hotels, J. W. Marriott , The Radisson Hotel Group etc.
- » Student designed and operated "Food Truck" to foster applied learning and entrepreneurial thinking
- » Record of merit based full year paid internships in France, Thailand, England, Australia, Dubai, Malaysia, Singapore and Germany
- » Ranked amongst the premier hotel management institutions of India by the Education Times, Times of India

			
			
			



Programme in International Culinary Arts

3 Year Full Time Programme

The culinary programme offered by Vedatya is an endeavor to bridge the industry gap by providing structured training support to future culinary leaders. It provides an essential blend of theory and practical exposure to make a successful career in the culinary domain of the hospitality sector. The specialized culinary programme will act as a stepping stone for budding chefs who want to advance their career in the vibrant sphere of culinary arts. The initial phase of the programme provides an opportunity to acquire fundamental skills. Progressing to advance stage; learners will further strengthen advance skills and get ready to work in a commercial culinary environment.

PROGRAMME HIGHLIGHTS

- » Enriched learning through practical implementation of concepts like farm to fork, sustainability and slow food
- » Updated and industry validated curriculum with special emphasis on future culinary trends
- » Dedicated industry interface through industry visits and guest lectures and demonstrations from some of the best chefs in the industry
- » Practical training through fully functional on campus - Basic Training Kitchen (BTK) and Quantity Training Kitchen (QTK)
- » Programme delivery through experts in culinary domain
- » Participation in various internal, external, national and international level competitions for an enhanced learning experience
- » An academic partnership with InterContinental Hotels Group, one of the world's largest hotel companies, in the form of an IHG academy
- » First institute to have an on campus training hotel to enable enhanced learning experience
- » Advanced modules like culinary research, entrepreneurship, future of Chef's, digital food marketing
- » Two industry internships to give practical exposure to enhance the overall learning
- » Wide range of inputs from operations to planning to future of food

ELIGIBILITY & ADMISSION PROCESS

- » Class 12 of the Indian School System with minimum 50% (in best 4 subjects) in CBSE, ISC or equivalent accreditation
- » Test to establish aptitude and an interview will be conducted
- » A candidate can either fill online application form or download it from the website and send the duly filled application form to the address mentioned on the form along with a draft of Rs. 1500 drawn in the favour of "Umak Educational Trust" payable at Gurugram. Candidate can also obtain the application form from the Institute's Admission Office by depositing Rs. 1500 in cash
- » Selection is based on personal interview and aptitude test

ALUMNI SPEAK

I am an Alumni of the 2011 SHTM batch and already striving to become one of the youngest General Manager at IHG. A lot of it has to do with Vedatya and the various faculty members who guided me in the most crucial years. The curriculum at the institute which is research based is clearly the USP for me. I find the curriculum very helpful that encourages logical thinking & creates a strategic bent of mind which is quintessential for a student aspiring to be a leader in the professional world. Add to it, practical experience in the 1st year, Internship in the 2nd year, management modules and the thoughtful industry interface in the last 2 years, and you have a winner.

Abhishek Verma

SHTM 2011 Graduate

General Manager, ITC Fortune Hotels

Being a part of Vedatya family, I have set up myself as a winning professional in the recent times by executing my skills acquired from my academic qualifications and practical experiences in the ever active Vedatya. I have raised myself as a professional in the past recent years not only by learning cooking skills, but also gaining an highly professional management skills for an organization with the support of highly skilled Vedatya faculty.

Akshith Dhingra

SHTM-2012 Graduate

Chef at Angelina Paris, Dubai

Chef Entrepreneur

My experience at Vedatya has been absolutely great so far. I had personally visited the Institute when I was in 11th grade and from that moment itself I really liked the faculty as well as the institute. The campus has its own scenic beauty. Despite the Covid-19 situation all the faculty members have handled and managed the online classes very well. They have tried to simplify the course and make it more interesting. I am lucky to be a part of PICA 2020 Cohort and looking forward to learn more about the food, beverages and especially about the bakery modules and to be able to grow as a professional in this industry.

Aarushi Kapoor

PICA 2020 Graduate

Programme in International Culinary Arts, 2020

It is my immense luck and fortune to be the part of Vedatya as a student. They have made efforts ensuring that maximum students grasp the right knowledge even in this pandemic. I have huge respect, love and devotion for entire faculty members and the entire department. I will always be grateful to them for providing me a platform of practical learning and preparing me for the hotel industry.

Ishaan Tyagi

PHML 2020 Graduate

Programme in International Culinary Arts, 2020



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