

# MAKE A CAREER IN CULINARY ARTS

**BICA**

**BACHELOR OF ARTS  
(Hons) IN INTERNATIONAL  
CULINARY ARTS**

**4 YEAR PROGRAM INCLUDING INTERNSHIP  
DEGREE AWARDED BY GURUGRAM UNIVERSITY, GURUGRAM, HARYANA**



# 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 programs of study in hospitality, design, culinary arts and business management.

## VEDATYA HIGHLIGHTS

- » A self-sustainable "Green Campus" with academic, recreational, residential accommodation for students
- » Recreational facilities including football field, tennis courts, volley ball court, basketball court and an upcoming student centre
- » Unconventional design of spaces, on campus organic farms, fish pond and poultry farm
- » Mazes & Puzzles to foster team work, sharpen minds & critical thinking
- » Student designed and operated "Food Truck" to foster applied learning and entrepreneurial thinking
- » Ranked amongst the premier hotel management institutions of India by the Education Times, Times of India
- » Academic partnership with SEG (Swiss Education Group, Switzerland) and industry partnership with IHG, a global hotel company, in the form of an IHG Academy
- » UK trained faculty with International work experience
- » Management focused career path in the hospitality industry
- » 100% placements assistance for graduating students
- » 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.
- » Record of merit based full year paid internships in France, Thailand, England, Australia, Dubai, Malaysia, Singapore and Germany

			
			
			



# Bachelor of Arts (Hons) in International Culinary Arts

## 4 year Full Time Program (including internship)

The culinary program 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 program 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 program 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

- » An international curriculum endorsed by the IHG, the largest hotel company in the world
- » Enriched applied learning through practical implementation of concepts like farm to fork, sustainability and slow food
- » 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)
- » Participation in various internal, external, national and international level competitions for an enhanced learning experience
- » Advanced modules like culinary research, entrepreneurship, future of Chef's, digital food marketing, delivery through experts in culinary domain
- » Multiple industry internships to give practical exposure to enhance the overall learning, with option of work study track after year one

### 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.

## Akshat 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*



## vedatya INSTITUTE

Garhi Murli (GarhiBazidpur), Sohna Road,  
Gurugram - 122103, Haryana

### ADMISSION OFFICE ADDRESS

The Corporate Floor, Radisson Blu Plaza Delhi,  
National Highway 8, New Delhi - 110037

### CONTACT DETAILS

+91-9711310079, +91-7042422389, +91-8595650943, +91-7042422358

Email: [admissions@vedatya.ac.in](mailto:admissions@vedatya.ac.in) | [www.vedatya.ac.in](http://www.vedatya.ac.in)