

# Bachelor of Science in International Culinary Arts - BICA

4 Year Programme (Including Internship)

Degree Awarded by Gurugram University,
Gurugram, Haryana

### **About the Program**

The program provides an essential blend of theory and practical exposure to make a successful career in the culinary domain of the hospitality sector. The initial phase of the program provides an opportunity to acquire fundamental skills, which further leads to opting for specialization in Pan Asian or Continental cuisine or Bakery and Confectionery.

The program has a unique combination of culinary skills and entrepreneurial modules, the combination helps to build entrepreneurial acumen and encourage learners to culinary startups and food businesses, as a result, the learner is encouraged to set up their own businesses in the form of bakery, café, satellite kitchen, restaurant, pizzeria etc. It also opens traditional opportunities to work in hotels, restaurants, cruise lines, and airlines; however, the introduction of contemporary modules also creates opportunities in the field of food photography, food blogging, food connoisseurs etc.

The NEP (National Education Policy 2023) compliant program structure also offers a research-focused year 4 for those interested in building research competencies and related career pathways.

#### PROGRAMME HIGHLIGHTS



#### A Sprawling 16 Acres Campus

**World-Class Infrastructure** 

A sprawling campus with Organic Farms, Fishpond, Poultry Farm and more



#### 100% Placement Record

With Top Global Hospitality brands

Leading to numerous alumni in senior management and successful entrepreneurship in the restaurant industry.



#### Work-Study Mode Option

**Integrated Internships** 

Build Strong Professional Foundation



### Chef in Residence Program

Interact with Culinary
Experts

Learn from Celebrity Chefs on campus

#### **ELIGIBILITY AND ADMISSION CRITERIA**

- » Class 12 of the Indian School System with minimum 50% (in best 4 subjects) in CBSE, ICSE or equivalent accreditation. (Given the cancellation of class 12th board exams, we are processing all applicants based on their pre-board results.)
- » Test to establish aptitude and an interview will be conducted
- » Selection is based on a personal interview and aptitude test
- » A candidate can either fill the 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

### Internship & Placement Highlights

### 100%

### **Placement Record**

2022 graduates across all programs were sucessfully placed, post-gradu ation.

## International

# Exposure Opportunity

Student Internships in locations such as France, Dubai and Malaysia.

### 20+ years

# Of Academic Excellence

Strong alumni base across multiple continents.

# Cross-Continental Internships & Placements

Student have been placed in internships and jobs in France, the UAE, Mauritius, Malaysia, Thailand, and India.



# Our National and International Recruiters include some of the most renowned names in the industry:

Some recruiters include The Ritz-Carlton, Four Seasons Hotels & Resorts, The Intercontinental Hotels Group (IHG), and Conrad Hotels & Resorts.



# Successful Ventures by Vedatya graduates

Several graduates have gone on to develop successful entrepreneurial hospitality ventures, including El Diablo sauces, Narula Bakery, and Burgrill, to name a few.



Phab Marketing











### **ALUMNI SPEAK**

joined this program to become a Patissier but when i started my college journey I realized that my passion is in Hot Kitchen and with the help of my faculty I got various opportunities to increase my knowledge and my skills. I am really very grateful to be part of Vedatya. For my 1st internship, I got the opportunity to work in a renowned 5-star Hotel Sofitel Dubai Downtown which is in Dubai and now I am working with a very renowned Chef Nishant Chobey in a very famous Italian restaurant named Vapiano as a Demi Chef.

I am very grateful that I joined Vedatya and I would recommend it to all the students who aspire to become a Chef should join Vedatya as the placement opportunities in Vedatya is great. All The Best!

### — Palak Aggarwal

Programme in International Culinary Arts, Batch 2019

Chef at Idea Crate, Dubai, United Arab Emirates

came to the program with a passion for food and a hunger to learn & apply. I also got ample opportunities to learn the technical about cooking & baking from the experienced faculty.

Currently, I am placed with one of the top spa resorts in the world called Zulal Wellness Resort in Qatar. It's a great feeling to be in a new country and work with industry-renowned chefs. I highly recommend the culinary program to anyone planning to make a career in the food industry.

### — Kartik Jain

Programme in International Culinary Arts, Batch 2019

Chef at Zulal Wellness Resort

y 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 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

Programme in International Culinary Arts, Batch 2019

Maldives Inflight Catering - Internship

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