



vedatya
INSTITUTE

International Career Pathway Program - ICPP

**Exclusively Designed for International
Internships / Placements**

About the Program

The International Career Pathway Program (ICPP) is a 6-month certification course in international hospitality and culinary sectors for class 12th students and graduates. The program offers internship and job placement opportunities lasting at least 12 months in various locations around the world.

This program offers a unique international career pathway for working professionals, recent graduates or even class 12th passout students. The program kicks off with a focused 6-month applied curriculum delivered on-site at Vedatya's campus that equips the students with a strong foundation for success in the hospitality and culinary industry. The students have a choice to specialize in front office, culinary arts or F & B service roles.

At the end of the first 6 months, students who don't have any work experience will gain valuable hands-on experience through a 6-month internship at a reputed hotel/company in India as a precursor for the international internship. However, students already experienced in the hospitality industry are eligible to apply for international internship/placement opportunities immediately.

Completion of the domestic training phase leads to exciting global opportunities (specific locations dependent on individual country requirements) at reputed hotels and restaurants across the world.

PROGRAMME HIGHLIGHTS



International Industry Experience

Strong Industry Connect

Work with Global Hospitality Brands



Assured International Pathways

Internship & Placement Tracks

Countries include US, Thailand, Maldives, UAE, Mauritius, etc.



Fast-Track to Global Hospitality

Launch International Career

6 Months Focused Learning



Multiple Choices

Student Interest Based Roles

Pathways in Accommodation Operations, Culinary Arts and F & B Service

ELIGIBILITY AND ADMISSION CRITERIA

» Class 12 of the Indian School System with a minimum 50% (in best 4 subjects) in CBSE, ICSE or equivalent accreditation or Bachelor's degree.

» Selection is based on personal interview.

» 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 placed successfully.

International Exposure Opportunity

Student Internships in locations such as USA, France, Dubai & Malaysia.

20+ years Of Academic Excellence

Strong alumni base across multiple continents.

Cross-Continental Internships & Placements

Student have been placed in internships in USA, Dubai, France and Maldives.



Our 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.

 THE RITZ-CARLTON	 SOFITEL HOTELS & RESORTS	 FOUR SEASONS <i>Hotels and Resorts</i>	 MARRIOTT
 CENTARA GRAND BEACH RESORT PHUKET	 Holiday Inn	 JW MARRIOTT MARQUIS DUBAI	 Oberoi HOTELS & RESORTS
 ANANTARA THE PALM DUBAI RESORT	 HYATT	 INTERCONTINENTAL FUJAIRAH RESORT	 Radisson BLU
 TAJ EXOTICA RESORT & SPA THE PALM, DUBAI	 HOTEL DE VILLE LION D'OR LOUVRE	 CROWNE PLAZA HOTELS & RESORTS AN IHG HOTEL	 The Ravenala ATTITUDE

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

Designer Events Inc
ESTD. 2014

Suzie's

Narula Bakery
BY SK CAKES



Societe Naturelle

ALUMNI SPEAK

“The practical concepts and methodologies taught at the institute helped me hit the ground running in the hotel industry. The international methods of learning, case studies and other material used are very relevant to the real business world. I am thankful for the management knowledge and experience gained at the institute. The faculties are best in their field and their knowledge and guidance have helped me in every aspect of my career.”

— Karan Khanna

B.Sc. in Hospitality Management, Batch 2009

Corporate Director, Silver Birch Hotels & Resorts, Canada

“I 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 Zual 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 Zual Wellness Resort, Qatar

“Being a part of Vedatya family, I have set up myself as a winning professional in the recent times by executing my skill 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.”

— Akshit Dhingra

B.Sc. in Hospitality Management, Batch 2012

Chef at Angelina Paris, Dubai