



Summer Program for School Students

 3^{rd} June 2025 to 15^{th} June 2025 I 13 days I 11^{th} & 12^{th} Grade



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ABOUT US

Since its inception in 2000, Vedatya has grown into a premier higher education institution in India. Now, in affiliation with Gurugram University, Haryana, it offers degree programs in hospitality, culinary arts, design, and business management. It was established with the active support

of corporations such as - The Radisson Hotel Group, USA and the Edwardian Group, UK. Vedatya is owned and managed by Umak educational trust. The institute's campus, located on Gurgaon - Sohna road, is fully integrated with academic, recreational, and residential facilities for students.



OUR JOURNEY

2000

Started in 2000, Institute for International Management & Technology (IIMT) in partneship with The Oxford Brookes University London offered hospitality, management & technology courses.

2010

Driven by a vision for applied learning, Amit Kapur spearheaded the institute's evolution and rebranded as "Vedatya" and the added the cutting-edge culinary arts programs.

2024

In 2024, the institute expanded its offerings further with the addition of a School of Design & Creative Arts, established in partnership with VFS and AID.

FUTURE

We are committed to staying at the forefront of education by continuously updating our curriculum and teaching methods.

PARTNERSHIPS















ONLY AT VEDATYA



16 Acre

self-sustainable **Green Campus**

A sprawling campus, with academic, recreational, administrative, and residential accommodation for students, and unconventionally designed spaces.



25 minutes

from the heart of Gurugram

We are just a short drive from campus to the major suburb of the National Capital Region (NCR).

With 25 Years

of Academic Excellence

School of Hospitality and Tourism Management (SHTM) School of Culinary Excellence (SOCE) School of Management and Entrepreneurship (SOME) School of Design and Creative Arts (SDCA)







LEED-India accreditation

environmentally conscious design

Minimising the developmental footprint, our "Green Campus" has been developed as per LEED-INDIA's guidances.







State of the **Art Facilities** for recreation

Including a Cricket ground, football field, tennis courts, a volley ball court, a basketball court and an upcoming student centre.



Gain invaluable insights from industry experts who guide their academic journey.

The only state-university approved



design degree courses in Delhi NCR.



Applied Research is promoted by our corporate policies

Our academic culture encourages this, as well as industry focused consultancy assignments for faculty.

Fun Facts:

- We were featured on an episode of "Escape from the Boardroom" that aired on the BBC, featuring Jan Smith (CEO, AMEA of InterContinental Hotels Group) interacting with Vedatya students. It also highlighted our sprawling campus.
- Amongst other on campus facilities, we have mazes and puzzles, to foster team work, sharpen minds, & encourage critical thinking.



Contemporary programs in Design Hospitality, Culinary & Business

Strong Academic Partnerships













RECENT ACHIEVEMENTS & AWARDS

'Organic Campus' award from the Navjyoti Foundation!



Mr. Amit Kapur, Managing Promoter, Vedatya, accepted the award on behalf of institution from Mr. Raj Bhushan Choudhary, Union Minister of State, and Dr. Kiran Bedi, Founder of Navjyoti India Foundation.

Rishi Goyal, a culinary student batch 2022 at Vedatya's School of Culinary Arts, won the Student Chef of the Year at the 21st Annual Chef Awards 2024 held at The Ashok New Delhi by the India Culinary Forum.





Aranya Preet Kaur from the Culinary Student Batch 2023 for being recognized as the Wonderful Intern by Marriott Goa!



Shubham Soni & Ritik Gulia (Hospitality Management, 2022) - 2nd Runner-Up in Taj Brain Twister Quiz.



Harshita Gulati & Bhavya Kaur Sahni (Hospitality Management, 2023) - 1st Runner-Up in Khoj - Innovative Start-Up Challenge.



Madhav Yadav (Hospitality Management, 2023) - Winner of Manage the Damage Competition.

INTERNSHIP & PLACEMENT HIGHLIGHTS

100%

Placement Record

2023 graduates across all UG programs were successfully placed.

INTERNATIONAL

Exposure Opportunity

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

25+ YEARS

Of Academic Excellence

Strong alumni base across multiple continents.

CROSS-CONTINENTALInternships & 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:

Our strong industry connections enable our graduates in Hospitality, Business, and Design to secure placements with top-tier national and international firms.









































ABOUT SUMMER PROGRAM | 2025

Vedatya Summer Program offers an opportunity to learners in classes 11th and 12th to experience our unique learning approach, take part in varied academic and social activities alongside like- minded people from all over the country.

In 2025 we intend to cover the following streams at our Summer Program:

- Hospitality, Events & Tourism Management
- Business
- Game Art & Immersive Media Design
- Culinary Arts

It's a great way to make new friends, meet people from a range of cultures and backgrounds and get first-hand experience of multiple career options in an applied way, with the opportunity to meet a wide range of seasoned industry leaders.





BUSINESS





CULINARY ARTS

PROGRAM STRUCTURE

Date	Schedule
Tuesday 3 rd June	Meet & Greet, introduction to the program, faculty team, campus tour, interaction with fellow learners.
Wednesday 4 th June	First day of teaching, discussion on ideation, innovation and creativity as a driver for business success
Thursday 5 th June	Teams formation, Dragon's Den, Basics of a Business Plan, Teams choose themes- A. Hospitality/ Culinary, B. Business & C. Game Design and commence work on the same
Friday 6 th June	Theme Specific workshops to build basic skills & concepts
Saturday 7 th June	Theme Specific workshops to build basic skills & concepts
Sunday 8 th June	Theme Specific workshops to build basic skills & concepts
Monday 9 th June	Meet the industry leaders day, get feedback on business plan/ idea, attend career sessions and networking
Tuesday 10 th June	Theme Specific workshops to enhance skills
Wednesday 11 th June	Theme Specific workshops to enhance skills
Thursday 12 th June	Assessments & Feedback
Friday 13 th June	Industry Visit
Saturday 14 th June	Gearing up for parents on Campus Day
Sunday 15 th June	Parents invited on Campus to witness their wards learning and get feedback curated lunch served by students, awards and recognition

PROGRAM FEE & REGISTRATION DETAILS

Cost of Summer Program in 2025 – INR. 19500/- plus applicable taxes

This includes teaching / training, lunch while on campus, day trip for industry connect. Participants will need to manage their commute to the campus. Hostel facility is available at an extra cost of INR. 15000/- plus applicable taxes on twin sharing basis and includes food.

Important Dates

Last Date to Register - **Before 20th May 2025**Meet & Greet At Vedatya Campus/ Settling in Day- **3rd June 2025**Summer Program Starts- **4th June 2025**Summer Program Ends- **15th June 2025**

Summer Program I June 3rd – June 15th 2025

Accommodation

Accommodation is provided in our on campus hostels on a twin share basis, separate for boys and girls.

Bedrooms must be kept clean and tidy, and inspections will be regularly made to ensure cleanliness and discipline. Bedding is supplied: however, students should bring their own towels and personal toiletries such as shower gel, soap, and shampoo etc.

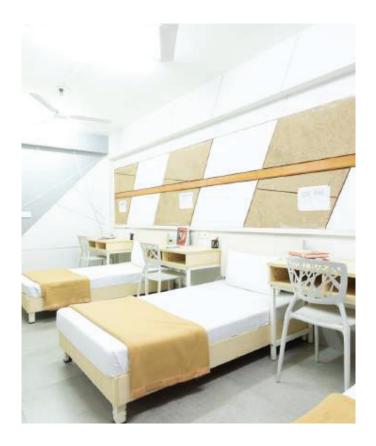
The accommodation fee includes 13 nights, from 2nd June to 15th June. Students should plan to arrive no earlier than 2nd June, with the latest checkout on Sunday, 15th June.

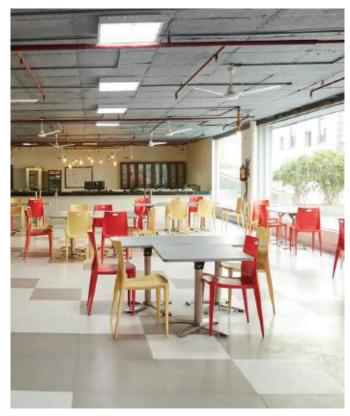
Dietary requirements and any allergies/medical conditions must be sent ahead of arrival. It's safer not to carry large amounts of cash.

Meal provision Buffet Breakfast, lunch, Evening Snack and Dinner will be provided, A La Carte menu options will be available on paid basis.

Medical issues

If a student requires medical attention during the day, please inform a faculty/staff member immediately. They will assist in arranging a visit to a doctor or hospital. Contact details for staff members available after hours will be provided to all students. In case of a medical need during these times, reach out to the designated staff member for assistance.









For further queries you may write to: garima.chander@vedatya.ac.in Mob: +91 7042422358, +91 8595650943, +91 9910228975.

To Register for the Program use the link: CLICK HERE.



Email Us: admissions@vedatya.ac.in

Contact Us: +91 8595650943, +91 9711310079, +91 7042422389, +91 7042422358

Website: https://www.vedatya.ac.in

Visit Us: Vedatya Institute, Garhi Murli (Garhi Bazidpur), Sohna Road, Gurugram – 122102, Haryana

