



vedatya



## **Bachelor of Arts in International Culinary Arts** (Specialization in Food Production or Advanced Bakery) (Hons.)

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**3 Year Program (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 Food Production or Advanced Bakery.

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 and 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.

## VEDATYA ADVANTAGES



### A Sprawling 16 Acres Campus

#### World-Class Infrastructure

- Organic Farm
- Herb Garden
- Exotic Fruit Garden
- Rose Garden
- Poultry and Duck farm
- Fish Pond
- Amphie Theatre
- Miyawaki Forest



### Strong 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



### Sports Facilities

#### In Campus Sport Facilities

- Basketball Court
- Lawn Tennis Court
- Cricket/Football Ground
- Badminton Court
- Volley Ball Court
- Indoor Games

## ELIGIBILITY AND ADMISSION CRITERIA

» Class 12 of the Indian School System/International school system with minimum 50% ( in best of 4 subjects) across boards or equivalent accreditation from any stream

» Assessment 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

Graduates across all programs were successfully placed, post-graduation.

## International Exposure Opportunity

Student Internships in locations such as France, Dubai, Malaysia, USA, Qatar, Bahrain, Thailand and Mauritius.

## 25 years Of Academic Excellence

Strong alumni base across multiple continents.

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

			
			
			
			
			

## Successful Entrepreneurial Ventures by Vedatya graduates



Phab Marketing

Designer Events Inc  
ESTD. 2014

Suzie's

Narula Bakery  
BY SK CAKES



Societe Naturelle

# ALUMNI SPEAK



“ I had an incredible three-year journey studying Culinary Arts at Vedatya Institute. The faculty's expertise and personalized guidance truly made the learning experience exceptional. The state-of-the-art kitchens and focus on practical skills prepared me thoroughly for the culinary world. Vedatya fostered creativity and professionalism, making it an ideal place for anyone passionate about pursuing a career in the culinary arts. I'm grateful for the knowledge, experience, and confidence it gave me to excel in this field. ”

**Shivaay Grover** | Batch: PICA 2020

Culinary Intern at Mission Point Resort, Michigan, USA



“ P amela Vaull Starr once said, and I quote, “Reach high, for stars lie hidden in your soul. Dream deep, for every dream precedes the goal”. Being a pastry chef is not what I fantasized about but a goal I wanted to achieve therefore getting into a culinary academy at Vedatya was a one step closer to my dream. I experienced my first hotel in 2022, where I interned for six months in Bakery and Pastry with Roseate Hotels and Resorts and now I am currently working as a pastry intern with Rosewood Sandhill, California, United States of America. I am grateful to the faculty of Vedatya who helped me to turn my dream into reality and I recommend to all who aspire to be in hospitality to come to Vedatya and kick- start their journey. ”

**Aaradhya Jain** | Batch: PICA 2021

Pastry Intern at Rosewood Sandhill, California, USA



“ I brought a love of cuisine and a desire to learn and apply to the curriculum. I also had lots of chances to pick up technical skills from the knowledgeable faculty members in hot kitchen and cooking. At the moment, I work for The Madeleine in Saudi Arabia. Working with well-known chefs in a foreign nation is an amazing experience. If you want to work in the food industry, I strongly suggest the culinary program at Vedatya. ”

**Tushar** | Batch: PICA 2020

Commis at Madeleine, The Boulevard, Riyadh, Saudi Arabia



“ I Joined the Program of International culinary arts to go beyond the limits of the Culinary sector and take my Skills to perfection. When I joined the program I was like everyone else but my Hunger to learn was seen by the faculty in the Vedatya and they helped me to improve my soft skills and Hard skills. I completed my training in Taj Rambagh Palace and because of the skills that were developed in me at Vedatya helped me to get a Job here. It was a great experience for me in Vedatya and I recommend others also to be a part of the Culinary batch and Be the best version of you in Vedatya. ”

**Prabhjot Singh** | Batch: PICA 2019

Commis at Taj Rambagh Palace, Jaipur

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