



vedatya



Winter Program for School Students

6th - 8th January 2026 & 13th - 15th January 2026
9th to 12th Grade

at vedatya's Campus



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Success Isn't Accidental

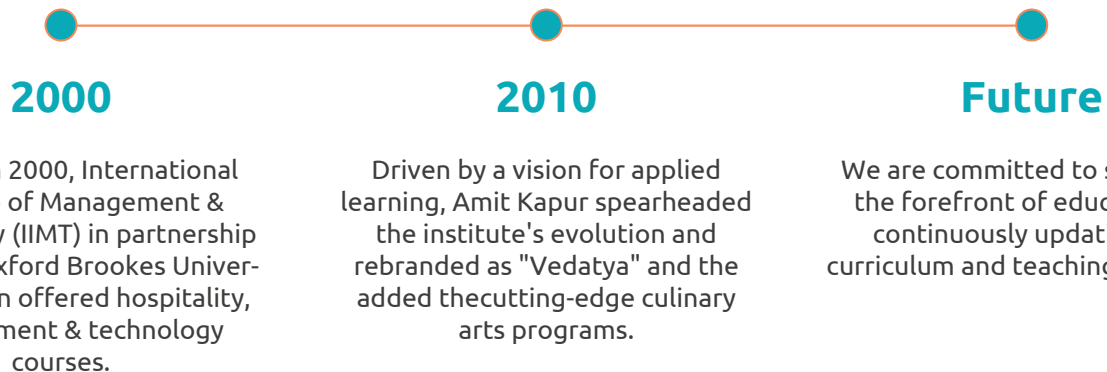
About Vedatya

Vedatya was established in the year 2000 as a higher learning institution in India that offers degree programs in affiliation with Gurugram University, Haryana, in hospitality, culinary, and business management domains. 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 Vision

To create an education system that will last beyond our life times.

Our Journey



Partnerships





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)



LEED-India accreditation environmentally conscious design

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



Off-site Campus of Gurugram University



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.



Industry Led Mentorship: Our students

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

The only state-university approved



design degree courses
in Delhi NCR.

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.



Applied Research is promoted by our corporate policies

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



Contemporary programs in Hospitality, Culinary & Business

Strong Academic Partnerships



ABOUT WINTER PROGRAM 2026

Vedatya Winter Program offers an opportunity to learners in classes 9th, 10th, 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 2026 we intend to cover the following streams at our Winter Program:

- **Hospitality & Tourism Management**
- **Learning about Management & Entrepreneurship**
- **Exploring Food | Foundation Course in 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.

HOSPITALITY & TOURISM MANAGEMENT



LEARNING ABOUT MANAGEMENT & ENTREPRENEURSHIP



EXPLORING FOOD | FOUNDATION COURSE IN CULINARY ARTS



Hospitality & Tourism Management

This three-day interactive workshop is designed to familiarize students with the world of hospitality management. Through engaging sessions and hands-on activities, students will explore various aspects of the hospitality sector. The program aims to enhance career awareness, develop essential skills, and help students explore careers in the hospitality field. Participants will gain practical experience in things like curating drink menus, making towel art, and creating digital reels, all while enhancing their problem-solving skills through real-time case studies.

Expected learning outcomes

After successfully completing the workshop, participants will be able to:

- Understand and explore the world of hospitality.
- Get a glimpse of the various career pathways available in hospitality.
- Enhance their thinking, problem-solving, and creative skills through practical application.

SESSION PLAN

Session Plan - Day One

S. No	Time	Topic
1	10:30 am - 11:00 am	Introduction to Hospitality Management
2	11:00 am - 11:05 am	Break
3	11:05 am - 12:00 pm	Introduction to world of non-alcoholic beverages; Career opportunities in beverage industry; Visit to F&B Lab
4	12:00 pm - 01:00 pm	Lunch Break (Student Cafeteria)
5	01:00 pm - 02:30 pm	Mocktail Demo - Mojito, Caramel Frappuccino, Summer Cooler

Session Plan - Day Two

S. No	Time	Topic
1	10:30 am - 11:00 am	Discussion on Significance and career opportunities in housekeeping & facility management
2	11:00 am - 11:05 am	Break
3	11:05 am - 12:00 pm	Exploring Global Brands in Hotel Industry; Front Office path to a Global Career
4	12:00 pm - 01:00 pm	Lunch Break (Student Cafeteria)
5	01:00 pm - 02:30 pm	Practical Demo-Towel origami & Visit to Housekeeping Lab

SESSION PLAN

Session Plan - Day Three

S. No	Time	Topic
1	10:30 am - 11:00 am	Introduction to Digital Marketing; Power of Digital Marketing - Key Components and Trends
2	11:00 am - 11:05 am	Break
3	11:05 am - 12:00 pm	Formation of groups and Reel Making
4	12:00 pm - 01:00 pm	Lunch Break (Student Cafeteria)
5	01:00 pm - 02:30 pm	Manage the Damage - Damage Control the Front Desk Way (Case Studies)
6	01:00 pm - 02:30 pm	Rewards & Appreciation

Learning about Management & Entrepreneurship

The 3 days workshop on Management & Entrepreneurship will provide an opportunity to consider what it means to be an entrepreneur and would further introduce the participants to the idea of entrepreneurship and other key aspects of business. Building on the same the participants would be acclimatized with various stages of event planning. The program will also allow students to understand the dynamics of entrepreneurship

Expected learning outcomes

After completing the workshop successfully, the participants will:

- Build an overview of relevant areas of entrepreneurial theory and practice at basic level
- To understand the key traits, competencies and challenges
- Develop a business idea into a business plan
- Learn to work in teams and develop leadership skills

SESSION PLAN

Session Plan - Day One

S. No	Time	Topic
1	10:30 am - 12:00 pm	About Management & Entrepreneurship
2	12:00 pm - 01:00 pm	Lunch Break
3	01:00 am - 02:00 pm	Marketing & Using social Meadia for Marketing

Session Plan - Day Two

S. No	Time	Topic
1	10:30 am - 12:00 pm	About Presentation and learning Business Language
2	12:00 pm - 01:00 pm	Lunch Break
3	01:00 am - 02:00 pm	Marketing a Basic Business Plan

Session Plan - Day Three

S. No	Time	Topic
1	10:30 am - 12:00 pm	Making teams and Idea Discussion
2	12:00 pm - 01:00 pm	Lunch Break
3	01:00 am - 02:00 pm	Presentation

Exploring Food | Foundation Course in Culinary Arts

Exploring Food | Foundation Course in Culinary Arts today go far beyond cooking; aspiring chefs must also understand the significance of backward integration in the food chain. At Vedatya, world-class culinary infrastructure, including on-campus farming, fish cultivation, herb gardens, poultry, and dairy, creates the perfect environment to experience both the art and science of cooking in a hands-on way.

The Culinary Arts Winter Program at Vedatya not only introduces participants to international cuisines such as Italian and French but also immerses them in sustainable practices like farming, while connecting them to the richness of India's culinary heritage. This unique blend equips participants to elevate their passion for food and explore it as a professional pathway.

Expected learning outcomes from the culinary internship

After completing the workshop successfully, the participants will:

- Learn the basic cooking/baking techniques
- Explore food, a range of recipes in real time, by working with professional chefs
- Acquire knowledge and skills around using kitchen equipment and resources
- To evaluate the probability of opting for culinary as a preferred career option

SESSION PLAN

Session Plan - Day One

Italian

Greek Salad
Tomato Basil Bruschetta
Grilled Chicken with Red Wine Jus & Mashed Potato
Pasta with Cheese Sauce
Brownie

Session Plan - Day Two

Lebanese

Tabbouleh
Falafel
Chicken shawarma
Hummus & Tzatziki
Pita Bread

Session Plan - Day Three

Bakery

Banana Bread Loaf
Marble Tea Cake
Chocolate Cupcake
Vanilla Sponge with Fresh Fruit

**Program Duration: 3 days from 10:00 am to 2:00 pm with a lunch break
from 12:00pm-12:30 pm**

PROGRAM FEE & REGISTRATION DETAILS

Fee of Winter Program in 2026 – INR. 2500/- + GST

Please contact on - +91 7042422358, +91 8595650943, +91 7042422389

Participants will need to manage their commute to the campus.

Accommodation is available for participants at a rate of 1500/- Rs per day, including meals.

Important Dates

Last Date to Register - **2nd Jan 2026**

Winter Program Starts- **6th Jan 2026**

Winter Program Ends- **15th Jan 2026**

Winter Program I Jan 6th – Jan 8th 2026 & Jan 13th – Jan 15th 2026

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.

Campus Pictures



Academic Building Facade / Entrance



Theater Style Classroom - View 1



Theater Style Classroom - View 2



Organic Farms on campus



Professional Kitchen



Students Cooking in Kitchen Practical



Fishpond on campus



Café



Cafeteria



Hostel Room



Poultry Farm



Poultry Farm

For further queries you may write to : garima.chander@vedatya.ac.in
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To Register for the Program use the link: [CLICK HERE](#)



vedatya

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

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

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