

CHITKARA
UNIVERSITY



**Bachelor in Culinary
Management**

in Academic Mentorship with



**Canada's Best Culinary Education
now at Your Doorstep**

VIEWBOOK 2024



CHITKARA
UNIVERSITY





CULINARY EDUCATION THAT EXCEEDS GLOBAL STANDARDS

Enrol in the 3-Year
Bachelor in Culinary Management at
[Chitkara University in India](#)
with an Academic Mentorship from
George Brown College in Canada

with an opportunity
to transfer 100% course credits
in the 3rd year of the most coveted
4-Year Honours Bachelor of Commerce
degree in Culinary Management at
[George Brown College in Canada.](#)

CHITKARA UNIVERSITY



CHITKARA UNIVERSITY PUNJAB

Chitkara University is a UGC recognised University with the right to confer degrees as per the Sections 2(f) and 22(1) of the UGC Act, 1956 and is established by the Punjab State Legislature under, "The Chitkara University Act".



CHITKARA UNIVERSITY HIMACHAL PRADESH

Chitkara University is a UGC recognised University with the right to confer degrees as per the Sections 2(f) and 22(1) of the UGC Act, 1956 and is established by the Himachal Pradesh State Legislature under "The Chitkara University Act".



CHITKARA



RECOGNISED FOR EXCELLENCE



Chitkara University has been awarded **A+ rating by National Assessment and Accreditation Council (NAAC)** which places us among the top 5% of Higher education institutions in India.



Our programs have once again been ranked among the Nation's Best in the 2023 NIRF Ranking.



We have been ranked 2nd across country in the prestigious ARIIA 2022.



We are proud to be ranked among the world's best in the QS World University Rankings: Asia 2024.



Chitkara University has achieved the overall position of 301-400 and an impressive 5th position in India.



Chitkara University makes it into Top 200 in **Clarivate Analytics'** leading innovators list 2021.



Year after year, Chitkara University has been ranked among the **Top 10 Universities** of the country for filing maximum patents.



Ranked as one of the Cleanest Universities of India in the 'SWACHHTA' ranking.

Consistently ranked highly by:



EXPLORE YOUR POTENTIAL WITH CHITKARAU.

CHITKARA EDUCATION BRINGS WITH IT A REPUTATION FOR EXCELLENCE AND INNOVATION THAT HAS BEEN EARNED THROUGH YEARS OF SERVING THE CAREER-NEEDS OF THE STUDENT COMMUNITY.



STRONG ACADEMIC HERITAGE

Chitkara University has been established and managed by passionate academicians with the sole mission of making each and every student "industry-ready".

BEST LOCATION

With a high quality of living and vibrant student mix, Chandigarh, also known as City Beautiful, has rightfully earned its place as one of the safest and most livable cities in the country.

TOP 20 RANKING

Chitkara University has been consistently ranked among the top 20 Private Universities of the country.

MODERN FACILITIES

Chitkara University has made huge investments in developing student facilities and giving our students access to world-class labs, design studios, libraries, sporting and social facilities.

LEADING INNOVATION

Chitkara Innovation Incubator helps turn students' business ideas into reality. Student ventures with scalable, commercial potential are given access to high tech, a collaborative office space, and are paired with industry mentors to develop scalable business plans and market testable products and services.



Since inception, Chitkara University has had a path breaking recruitment record for graduates from various academic programs. Some of our prominent recruiters on campus are:

31,328+ STUDENTS
(FULL-TIME ENROLMENT⁴) – INCLUDING
30% INTERNATIONAL STUDENTS⁵

89% OF EMPLOYERS
ARE VERY SATISFIED WITH THE
GEORGE BROWN GRADUATES THEY'VE HIRED¹


**172+ FULL-TIME
PROGRAMS²**

98% OF QUALIFIED PROGRAMS
OFFER WORK INTEGRATED LEARNING³

¹ Source: Key Performance Indicators, Ministry of Training, Colleges and Universities, Sept. 25, 2019

³ Excludes upgrading and preparatory programs; Source: Enrolment Planning and Reporting Department, George Brown College

^{2,4,5} Source: Institutional Research, George Brown College



George Brown College offers a wide variety of programs in art and design, business, community services, early childhood education, construction and engineering technologies, health sciences, hospitality and culinary arts, preparatory studies, as well as specialized programs and services for recent immigrants and international students.

The college offers 35 diploma programs, 31 advanced diploma programs as well as eight degree programs and is one of the leading community colleges of North America.



WHY CHOOSE GEORGE BROWN COLLEGE

1 STUDY IN THE HEART OF TORONTO

Our campuses are located in downtown Toronto, so you'll have access to top employers for field education and networking opportunities.

2 INSTRUCTORS WITH INDUSTRY EXPERIENCE

Many of our faculty have industry experience and pass that real-world knowledge on to their students. Their industry connections will help you expand your network and learn about professional opportunities.

3 HANDS-ON LEARNING

We believe that students learn by doing. That's why our modern learning facilities simulate what you'll experience in the working world.

4 GET REAL-WORLD EXPERIENCE

Most of our programs offer field education, which allows you to work, network and learn with industry employers.

5 INDUSTRY-INFLUENCED PROGRAMS

We develop our programs in consultation with industry leaders so that the technical and people skills you learn are the ones you'll need on the job.

6 WORK WITH INDUSTRY PARTNERS

Applied research projects provide opportunities for students to work with companies to prototype and test new products and designs, and help bring them to market.

7 PATHWAY TO UNIVERSITY

We have agreements with many of the top universities and can help prepare you to study at a Canadian university with advanced standing and transfer credits.

8 CONNECT IN A DIVERSE COMMUNITY

Approximately one third of our students are international students and many domestic students immigrated from another country to make Canada their home. Connect with people from not only your home country but also from different cultures and regions, both in and out of the classroom.



EXPERIENCE TORONTO



Toronto isn't just Canada's largest city, it has also established itself as North America's largest financial centre after New York. It's a major hub for multinational employers in finance, technology, hospitality, arts and design, entertainment, health sciences and more.

George Brown College has strong industry partnerships that we work closely with to develop our programs and course content. Our students have incredible opportunities to learn from world-class leaders as well as to connect and work with top professionals in their fields.

A nighttime photograph of a modern city skyline. In the foreground, a large fountain with multiple jets of water is illuminated with colorful lights (red, orange, yellow, green, blue). Behind the fountain, a large, curved building with a glass facade is lit up with warm yellow lights. To the right, another large building with many windows is also lit up. In the background, a tall, thin skyscraper is visible against the dark blue sky. The overall scene is vibrant and modern.

DID YOU KNOW?

You can make Canada your home after your studies. Postgraduation work permit allows eligible students who have completed their academic program to live and work in Canada between 8 months to 3 years (depending on the length of your studies). Furthermore, work obtained through the Post-Graduation Work Permit Program may help support your application to become a Permanent Resident of Canada.

GLOBAL LEARNING IN CANADA'S GLOBAL CITY

Toronto is Canada's largest city and one of the most multicultural cities in the world. Half of Toronto's residents were born outside of Canada, from more than 169 countries. It is an inclusive and welcoming city with an international variety of cultures, food and events.

Distillery District of Toronto



Yonge-Dundas Square

World-class public transportation makes it easy to get around and discover Toronto's many attractions and vibrant neighbourhoods. There are lots of exciting options for entertainment, dining, music and theatre, art galleries and museums, professional sports as well as parks and beaches. Outside of Toronto, you'll find a large selection of recreational sites and activities, including vast wilderness areas. Hiking, biking, camping, kayaking, downhill skiing and attractions like the Niagara Falls, are all within easy access from downtown.

TOP 3 REASONS INTERNATIONAL STUDENTS CHOOSE CANADA⁴

1. The quality of the Canadian education system
2. Canada's reputation as a tolerant and non-discriminatory society
3. Canada's reputation as a safe country

Canada Quick Facts

#1

country in the world for Quality of Life¹

OVER
530^k

international students in Canada²

RANKS
3rd

globally in foreign student attraction³

96%

of international students recommend Canada as a study destination⁴

60%

of international students plan to apply for permanent residence in Canada⁴

¹ Source: US News and World Report, 2020

² Source: Immigration, Refugees and Citizenship Canada (IRCC) data, 2020 Canadian Bureau of International Education (CBIE)

³ Source: IRCC; 2019

⁴ Source: CBIE International Student Survey, 2018

LEARN & WORK IN CANADA'S ECONOMIC HUB

Toronto isn't just Canada's largest city, it has also cemented its place as North America's largest financial centre after New York. It's a major hub for multinational employers in finance, technology, hospitality, arts and design, entertainment, health sciences and more.

George Brown College has strong industry partnerships that we work closely with to develop our programs and course content. Our students have incredible opportunities to learn from world-class leaders and connect and work with top professionals in their fields.



Toronto Quick Facts



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TOP EMPLOYMENT PARTNERS

From large well-known national and international organisations to Toronto-based small businesses and start-ups, we're proud of the broad experience and knowledge our community and industry partners provide to our students.

Here are some of the employers¹ we work with:

TD Canada Trust

City of Toronto

Sunnybrook Health Sciences Centre

Rogers Communications

Loblaws Companies Limited

Marriott Hotels & Resorts

IBM Canada

Home Depot of Canada

Holt Renfrew

Corus Entertainment

¹Source: George Brown College Alumni Top Employer Report, 2019



**HONOURS BACHELOR
OF COMMERCE
4-YEAR CULINARY
MANAGEMENT DEGREE**

**The only 4-year Culinary
Management Honours
Bachelor's Degree in Canada**



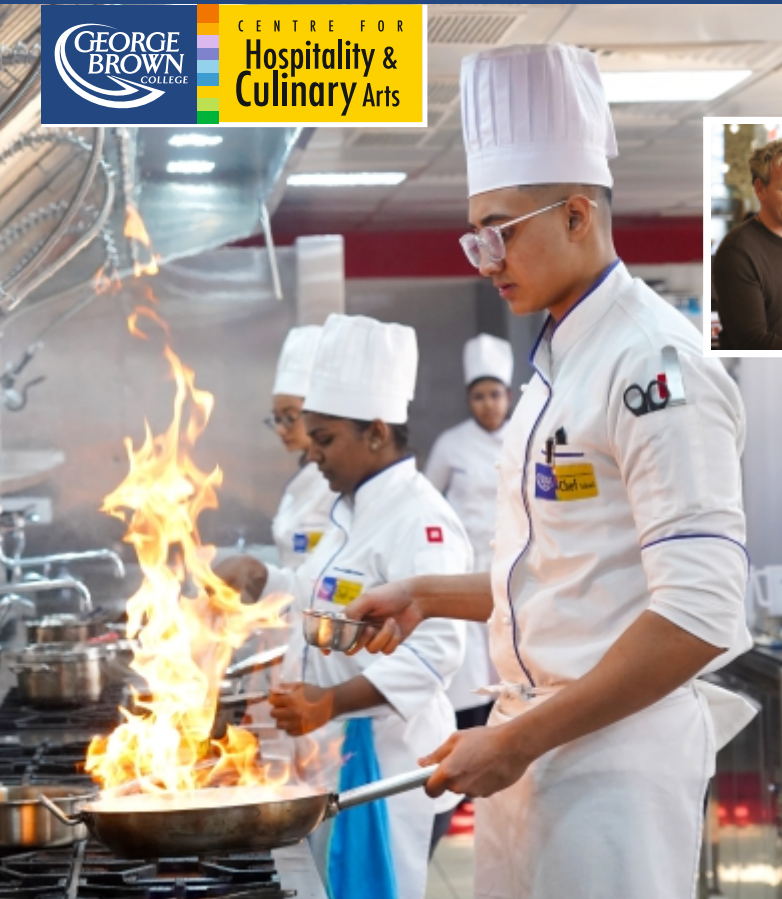


GEORGE BROWN

COLLEGE



CENTRE FOR
**Hospitality &
Culinary Arts**



“When you look at the set-up here, I wish I were a student! Honestly, when I went to college, we had nowhere near the kind of set-up they’ve got here at The Chefs’ House. I’m blown away with the standards that are produced here.”

Chef Gordon Ramsay

The George Brown College Centre for Hospitality and Culinary Arts is set in downtown Toronto - the largest, most vibrant hospitality city in Canada, and located just steps away from the city’s top restaurants, bars, hotels and event venues.

You’ll be trained by professors who work in the industry; they will teach you the essential skills required to succeed and help you build a network of industry professionals.

Witness our real world fully functional, ‘The Chef House’ in the middle of downtown Toronto where our students have a chance to interact with customers as well as learn from the professional chefs in the kitchens.

DID YOU KNOW?

\$22 BILLION
IN SALES GENERATED IN
HOSPITALITY
AND TOURISM SECTOR
IN ONTARIO

100%
OF CHCA PROGRAMS
INCLUDE AN
INTERNSHIP





If you love everything about food, you're in the right place.

George Brown College offers a blend of theoretical and experiential education helping students gain the skills and knowledge to achieve a successful career in today's culinary and food industry.

Our culinary learning environments and experiential training locations are best-in-class.

We also offer extensive externship and recruitment opportunities and a Dean's recognition program to help our students grow their skills in real world settings.





PROGRAM HIGHLIGHTS

Chitkara University's unique Culinary program, shaped by North American pedagogy, emphasises culinary skills over generic hospitality education. You will experience top-notch infrastructure and kitchens comparable to global standards, with exposure to George Brown College faculty.

Students enrolled in this program will have the opportunity to seamlessly transition with 100% transferable credits for an Honours Bachelor of Commerce Culinary Management degree at George Brown College after two years. You will save substantially on costs by paying only 1/3rd of the international fee or the equivalent of a Canadian student's cost while at Chitkara University.

Successful candidates will receive a Conditional Letter of Acceptance from George Brown College, providing access to their online resources. Additionally, you will have access to IELTS coaching during the initial two years of your Bachelor in Culinary Management degree at Chitkara University.

PROGRAM FRAMEWORK

AT CHITKARA UNIVERSITY*

(Year 1 & Year 2)

- Introduction to Restaurant Management
- Culinary Skills I
- Gastronomic Theory I
- Business Communications
- Food and Beverage Cost Control
- Lower Liberal Studies Elective
- Food for Special Events
- Fundamentals of Accounting
- Patisserie Production Management
- Research Fundamentals
- Catering and Menu Management
- Food Literacy
- Culinary Skills II
- Gastronomic Theory II
- Principles of Marketing
- Essential Flavours of the Modern Kitchen
- Concepts of Customer Service
- Managerial Accounting
- Macroeconomics
- Lower Liberal Studies Elective

SCHEDULED BETWEEN SEMESTERS 2 & 3 Culinary Internship

Students who opt for George Brown College's Honours Bachelor of Commerce Program in Culinary Management at their Toronto, Canada campus (subject to meeting credit transfer conditions) will take the following courses in the subsequent semesters at George Brown College, Canada campus as part of the 4-year degree from George Brown College in Canada.

PROGRAM FRAMEWORK AT GEORGE BROWN COLLEGE, CANADA

SEMESTER 5

Lower Liberal Studies Elective
Finance
Market and Feasibility Research I
Strategic Managerial Communications
Emergency First Aid/Heartsaver CPR
Butchery & Café Production
Sustainability in Food Service
Lower Liberal Studies Elective

SEMESTER 6

Finance
Food Science and Nutrition
Market and Feasibility Research II
Human Resources Management

Statistics
Upper Liberal Studies Elective

SEMESTER 7

Restaurant Risk Management
Beverages, Sensory and Evaluation
Advanced Food Science and Nutrition
Strategic Revenue Management
Upper Liberal Studies Elective

SEMESTER 8

Research and Development
Strategies for the Black Box
Capstone
Upper Liberal Studies Elective

SCHEDULED BETWEEN SEMESTERS 6 & 7 Co-op Work Term

Students who continue in the 3rd year of Bachelor in Culinary Management Degree at Chitkara University will focus on advanced culinary skills in Indian cuisine and internship in top-rated hotels and restaurants in the 5th and 6th semester respectively. They will be required to pay a nominal examination fee of Rs.10,000/- for their third year of education and will graduate with Bachelor in Culinary Management degree from Chitkara University.

*Chitkara University and George Brown College are continually striving to improve their programs and their delivery. The information contained in this framework is subject to change without notice.



LEARN FROM THE BEST

Your academic journey is supported by the accomplished faculty from Chitkara University and George Brown College who will come together to deliver the most applied and relevant culinary education.



Chef Ritchie, a culinary expert with 20+ years of experience, is a nominee for the 'Ontario Premier's Award' and 'Hostelry Institute's Top 30 under 30.' A 'Certified Chef de Cuisine,' he represents Canada at the Bocuse d'Or. With a recent Masters in Environmental Studies, he mentors in culinary competitions and serves as an influential speaker and advisor in sustainability.



Chef Suzanne Baby, a renowned culinary talent in Canada, leads fine-dining establishments with accolades from publications like Frommer's and Zagat. An Honorary Fellow and Co-Chair at Centennial College, she holds a Red Seal and Level 3 Sommelier Certification, fostering student motivation and employability.



Ruari MacLeod, with over 20 years of global English teaching experience, holds an M.Ed. in applied linguistics, an M.S. in adolescent education, and a Ph.D. in education/applied linguistics. Since 2019, he's been a professor at GBC, teaching Academic Foundations in Oral Communication.

Credit Transfer Option in 3rd Year to **GEORGE BROWN COLLEGE** Honours Bachelor of Commerce Program (Culinary Management)

George Brown College's commitment to being one of Canada's best culinary schools has led to the launch of the only four-year Culinary Management honours bachelor's degree in Canada. In our Culinary Management degree program, you develop the knowledge and techniques necessary to succeed as a chef, cook or culinary manager. Through a blend of theoretical and practical education, you are equipped with the skills and knowledge to achieve a successful career in today's culinary and food industry. We are anchored in the heart of the Canadian culinary industry with global reach and influence.

The Honours Bachelor of Commerce (Culinary Management) meets industry demand by preparing you with the depth and breadth of knowledge commensurate with an honours level, undergraduate commerce degree specialising in culinary management. Combining commerce, food studies, and externship experiences, this degree program prepares you for kitchen, operations management or food development positions. Through our culinary management courses, you gain an understanding of eight key areas:

- Culinary Proficiency
- Culinary Theory
- Accounting and Finance
- Marketing and Communications
- Human Resources and Risk Management
- Specialised Business
- Research
- General Knowledge (Liberal Studies)

EXPERIENTIAL LEARNING

We believe in learning by doing and that is why we have incorporated work integrated learning opportunities into all our culinary programs.

YOUR FIELD STUDY OPTIONS

George Brown College works with employers and industry partners to identify potential work experience opportunities. You are also strongly encouraged to pursue self-directed industry work experience opportunities that you believe would help you gain valuable exposure and meet the learning outcomes of the program. This work experience can in turn be added to your resume.



LEARNING OUTCOMES

This joint Culinary program will apply current practices from industry and scholarship relating to accounting, marketing, customer service, human resources, supply chain management, health, and safety, costing and pricing, hospitality, and risk management. It will help the students to identify, appraise, and apply various methods, skills, tools, and systems used in a variety of disciplines related to culinary practice and study.

Our students will be trained to develop a new food product, business, and/or event, in order to facilitate market realisation using advanced management techniques and theories to support large-scale, multi-unit culinary operations. They will also gain knowledge of changing practices related to culinary management to select strategies for lifelong learning and professional advancement in the field of study.

Graduates of this program will attain qualitative and quantitative information to develop cogent arguments, make sound judgments, and apply concepts, principles, and techniques that enhance diverse types of culinary operations.



YOUR CAREER

The culinary skills you will learn in this program are sought after by employers across Canada and the world and set you up for success in diverse roles. Potential career pathways for graduates of this program include:

Multi-unit Food Service

Director of Operations
Corporate/Menu Development Chef

Hospitality and Tourism

Director of Food & Beverage
Positions at convention centres, hotels,
off-premises catering, tourist attractions, etc.
Corporate Chef
Executive Chef

Business Consulting

Food Service Logistics
Food and Beverage Consulting
Food and Beverage Market Research

Entrepreneurship

Food Bloggers
Event Chefs
Restaurant Owners
Catering Services



GEORGE BROWN

2 Lower Jarvis

COLLEGE

George Brown College ensures our international students thrive by providing the necessary support for success and maximising their experience in Canada.

STUDENT RESOURCES

GBC is committed to making sure our international students have what they need to succeed and make the most of their experience in Canada.



The George Student Residence

NEW STUDENT ORIENTATION

Orientation events take place at the start of each semester. You'll find out everything you need to know about class schedules, books, scholarships, working in Canada, services at George Brown and familiarizing yourself with life in Toronto.

LIBRARY LEARNING COMMONS

The Commons is where you will find learning resources and open access computing to do your research, course assignments and independent study.

georgebrown.ca/lc



Library Learning Commons



International Centre

GEORGE BROWN INTERNATIONAL CENTRE

This is where you can connect with support and services at any stage of your journey, including our International Student Advisors. You can find answers to questions on everything from applications to housing and work permits to scholarships. We're here to support you!

georgebrown.ca/international/currentstudents

TUTORING AND LEARNING CENTRE

Provides academic services to support students in developing core academic skills.

georgebrown.ca/tlc

INTERNATIONAL STUDENT AMBASSADOR PROGRAM

Volunteering as a student ambassador is a great way to get involved in the George Brown community and meet other students.

THE GEORGE STUDENT RESIDENCE

Walking distance from two of our campuses, our residence features furnished two-bedroom suites with kitchenettes, high speed internet, group study areas, a community kitchen, lounge, game areas and a patio with barbecues.



Campus Gym

FITNESS, SPORTS AND CLUBS

George Brown's Fitness Centres are where you can go to take part in drop-in sports, organized sports leagues and fitness classes. There are also more than 50 student clubs and networks focused on a range of activities, sports, personal interests and academic areas of study.

georgebrown.ca/athletics

sagbc.ca

CAMPUS AMENITIES

Cafeterias, restaurants, bookstores, shops and other amenities are conveniently located on all of our campuses.



TRANSFER TO CANADA

You have an option to apply for transfer to George Brown College in Canada after studying and demonstrating academic success (with the requisite CGPA) and other statutory requirements while studying two years of Bachelors in Culinary Management at Chitkara University. You will be eligible to transfer into the third year of Honours Bachelor of Commerce degree in Culinary Management at George Brown College with all transfer credits of prior learning from the first two years of your study at Chitkara University where you will spend another two years of study to get a 4 year Honours Bachelor of Commerce degree in Culinary Management at George Brown College in Canada. You will also be eligible to apply for a three year post study work permit after successful completion of your program.

However, apart from demonstrating academic success in the first two years at Chitkara University, you have to secure a study permit from Immigration, Refugees and Citizenship Canada or IRCC, the only Canadian government visa granting authority.

Other conditions include but not limited to:

- Valid IELTS Score of 6.5 cumulative with no band less than 6.0
- No prior refusal of any visa for Canada on your passport
- Have demonstrated academic success while studying first two years of your bachelors degree education at Chitkara University and secured minimum CGPA.

Please note that IRCC has the sole right to grant or refuse any kind of visa to Canada and no external factor or entity has any say, control or influence on their decision. For more information visit cic.gc.ca/English/study/work.asp

WORK IN CANADA

International Student Permit Information

Initial Study Permit

www.cic.gc.ca/english/study/study.asp

Study Permit Extension

www.cic.gc.ca/english/study/study-extend.asp

Study Permit Amendment

www.cic.gc.ca/English/study/work.asp

Working On-Campus

www.cic.gc.ca/english/study/work-ocampus.asp

Working off-Campus

www.cic.gc.ca/english/study/work-offcampus.asp

Post-Graduation Work Permit

www.canada.ca/en/immigration-refugees-citizenship/services/study-canada/work/after-graduation.html

Temporary Resident Visa (with valid status—study or work permit)

www.cic.gc.ca/english/visit/cpp-o-apply.asp



CHITKARA
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Bachelor in Culinary Management

in Academic Mentorship with





CHITKARA
UNIVERSITY



UNIVERSITY CAMPUS

Chandigarh-Patiala National Highway
Punjab-140 401 | India

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- SCO 160-161, Sector 9-C, Chandigarh 160009.

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Admissions Helpline:

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For more information about our programs
give a miss call on **1800 267 1999**