





## 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.





# 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 ENROLMENT<sup>4</sup>) - INCLUDING

30% INTERNATIONAL STUDENTS<sup>5</sup>

## 89% OF EMPLOYERS

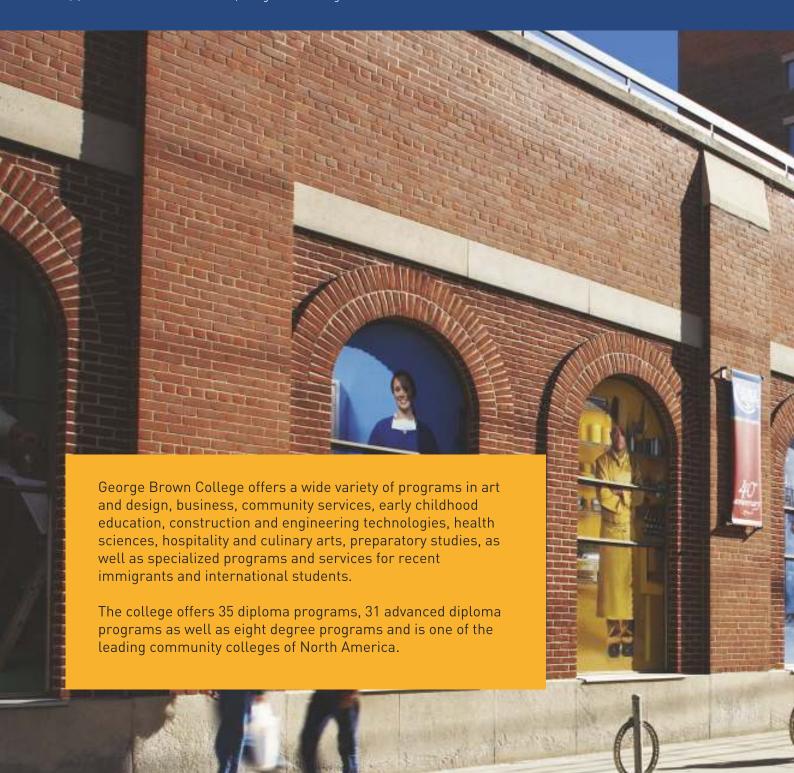
**ARE VERY SATISFIED WITH THE** 

GEORGE BROWN GRADUATES THEY'VE HIRED1

# 172+ FULL-TIME PROGRAMS<sup>2</sup>

98% OF QUALIFIED PROGRAMS OFFER WORK INTEGRATED LEARNING

- Source: Key Performance Indicators, Ministry of Training, Colleges and Universities, Sept. 25, 2019
  Excludes upgrading and preparatory programs; Source: Enrolment Planning and Reporting Department, George Brown College
- 2,4,5 Source: Institutional Research, George Brown College





## 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.





## **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.



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 CANADA<sup>4</sup>

- 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**

country in the world for Quality of Life1

international students in Canada<sup>2</sup>

OVER

RANKS globally in foreign student attraction3

of international students recommend Canada as a study destination4

of international students plan to apply for permanent residence in Canada<sup>4</sup>

<sup>&</sup>lt;sup>1</sup> Source: US News and World Report, 2020

<sup>&</sup>lt;sup>2</sup> Source: Immigration, Refugees and Citizenship Canada (IRCC) data, 2020 Canadian Bureau of International Education (Cl Source: IRCC; 2019

<sup>&</sup>lt;sup>4</sup> 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.



4.7M labour force

# Toronto Quick Facts

240 ethnic groups

100K
new immigrants
annually

#### **DID YOU KNOW?**

4

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 (see more on page 13). 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 employers<sup>1</sup> we work with:

**TD Canada Trust** 

**City of Toronto** 

**Sunnybrook Health Sciences Centre** 

**Rogers Communications** 

**Loblaws Companies Limited** 

**Marriott Hotels & Resorts** 

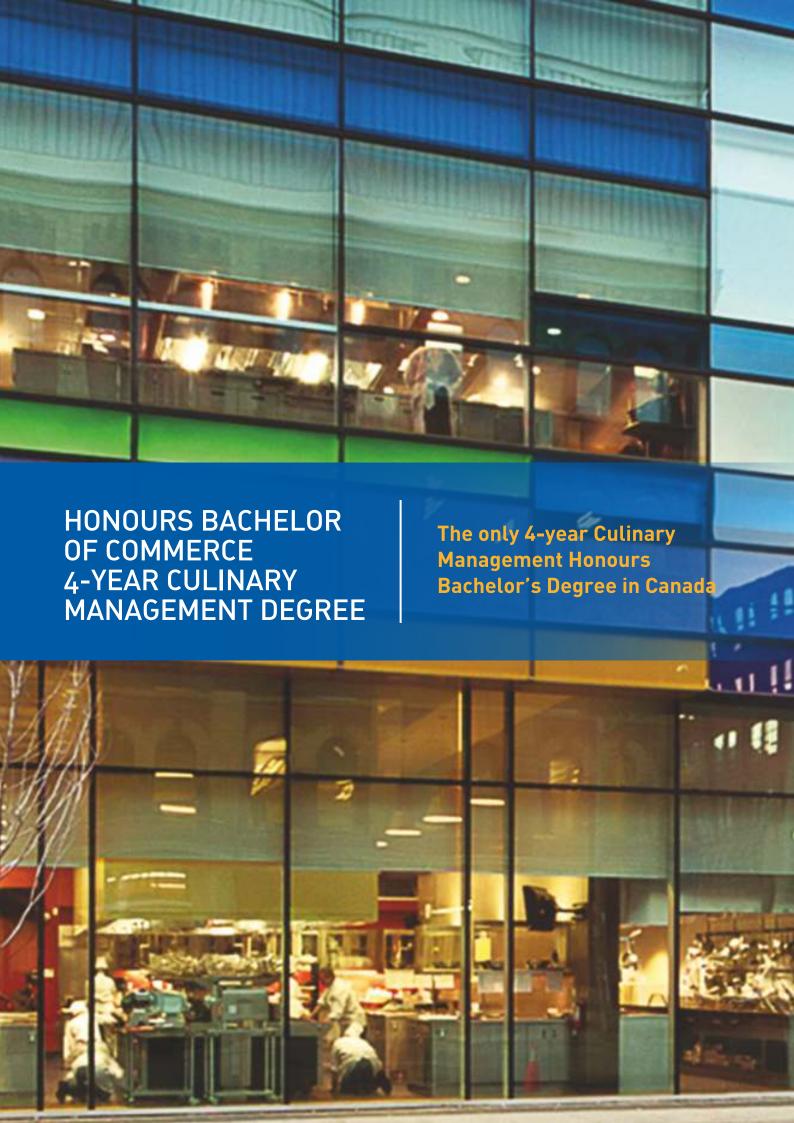
IBM Canada

**Home Depot of Canada** 

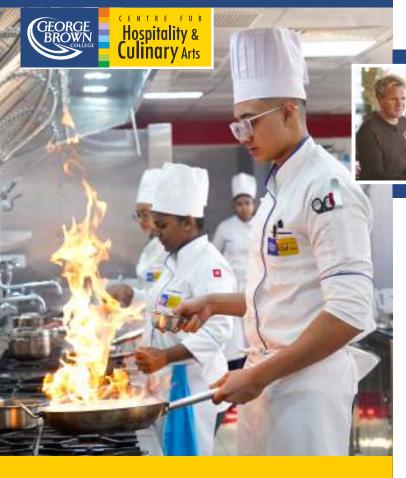
**Holt Renfrew** 

**Corus Entertainment** 

<sup>1</sup>Source: George Brown College Alumni Top Employer Report, 2019







**DID YOU KNOW?** 

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

100%
OF CHCA PROGRAMS
INCLUDE AN
INTERNSHIP

"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.







#### **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

- Lower Liberal Studies Elective
- 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**

Finance

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

#### **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.



## **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 Riley Bennett, with a decade of experience at George Brown Chef School, leads the Bachelor of Commerce in Culinary Management Program since its inception in 2017. An MBA in Sustainable Commerce from the University of Guelph, Canada, he presented research at the World Research Summit in Florida. Chef Bennett, a Level 2 Sommelier, Chef de Cuisine (CCC), and dual red Seal recipient, previously served at Mission Hill Family Estate Winery.



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



## 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

# 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

#### **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/llc



Library Learning Commons

#### **TUTORING AND LEARNING CENTRE**

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

georgebrown.ca/tlc

International Centre

### 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.



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.

#### 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.



#### 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-oncampus.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





Bachelor in Culinary Management

in Academic Mentorship with







#### **UNIVERSITY CAMPUS**

Chandigarh-Patiala National Highway Punjab-140 401 | India

#### **INFORMATION CENTRE**

- Unit No. A 201-202, Elante Mall Office Complex, Industrial Area Phase I, Chandigarh, 160002
- SCO 160-161, Sector 9-C, Chandigarh 160009.

#### www.chitkara.edu.in

admissions@chitkara.edu.in

#### Admissions Helpline:

+91 82880 88578

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