

**CHITKARA**  
UNIVERSITY



**HOSPITALITY | CULINARY | BAKERY & PASTRY**



**More Passion  
More Possibilities  
Be so Much More...**



**Use Your Head,  
Heart & Hands.**

# Advancing A **GLOBAL INDUSTRY**

People love to travel and dine out. That's not likely to change. Making others comfortable when they're away from home, makes the hospitality and tourism career path-wide and varied. Hospitality careers exist everywhere — on land, sea and air.

Chitkara University's highly ranked hospitality and culinary programs are designed to help you build a career that can take you wherever you want to go in the ever-expanding, multi-billion dollar hospitality industry.

**CHITKARA**  
UNIVERSITY



# CHITKARA UNIVERSITY in a nutshell

There are so many reasons to choose Chitkara University that we ran short of space to cover them all. But here are a few reasons why we think you'll love us and be proud to join us.



## STRONG ACADEMIC HERITAGE

Established by passionate academicians with the sole mission of making each and every student 'Industry ready'.



## COUNTED AMONG THE BEST

Our programs are consistently ranked among the top 50 and the University is ranked among top 20 in the country.



## STRONG CAMPUS PLACEMENT

We have established an unassailable reputation for strong on-campus recruitments with more than 1500+ companies hiring our graduates year after year.



## LEARN FROM THE BEST

You'll work with some of the brightest and most inspiring academicians, lecturers and researchers in the world across all our programs.



## 5 STARS

All our institutions and academic programs are recognised and approved by UGC and various academic regulators.



## CLEANEST CAMPUS

Ranked as one of the Cleanest Universities of India in the 'SWACHHTA' ranking of Govt. of India for the year 2019.



## MODERN FACILITIES

We have made huge investments in developing facilities with state-of-the-art labs, design studios, sporting and social facilities.



## LEADING INNOVATION

Our Incubator is the largest in North India with more than 100+ start-ups helping turn students' business ideas into reality.

## COUNTED AMONG THE BEST



Chitkara University has once again been ranked among the Nation's Best in the 2019 NIRF Ranking.



The Week-Hansa Research Survey 2019 ranked Chitkara University 6th among 'Non-Government Multi-Disciplinary Universities in North Zone'.



Data Quest has awarded Chitkara University as 'Outstanding University with Highest Campus Recruitment 2019'.



India Today has consistently ranked Chitkara University among the 'Best in the Country'.



Outlook-ICARE India Rankings 2019 ranked Chitkara University highly among the Top 50 Private State Universities list.



Careers360 has ranked Chitkara University as one of the 'Best in the North Region'.



# THE CITY BEAUTIFUL CHANDIGARH

A million people, infinite possibilities.





## PREP" FOR A SUCCESSFUL CAREER

Chitkara University is recognised by the industry as a leader in hospitality education. Our students leave here with the professional skills to impact lives and improve the quality of life. We prepare students for leadership positions in food and beverage, hotel operations, sales and marketing, and event planning. Professors with industry experience teach all our hospitality programs. The size of the program and classes are restricted so students receive individual attention.

The undergraduate hospitality and culinary program focuses on how to manage. Graduates will find opportunities in almost any management position. Most of our students start out in a training program (six months to two years) with major hospitality companies. Where they go from there is limitless. Placement can be with restaurants, hotels, airlines, convention centers, cruise lines, destination management facilities, gaming entertainment facilities, sports arenas, recreation facilities and theme parks.

The hospitality and tourism industry operates in a highly competitive environment, so it's important students develop a strong business foundation and customer service skills. Our programs ensure that graduates have all of the skill sets needed for a successful career.

### Counted Among The Best



Ranked Chitkara Hospitality Programs at the 19th Place, among 'Top 30 Hotel Management Colleges in India'.



Ranked Chitkara Hospitality Programs at the 14th Place among 'Top 20 Hotel Management Colleges in India'.



Ranked Chitkara Hospitality Programs at the 18th Place in 'India's Top Public & Private Management Institutes by Placement'.



EXPERIENTIAL, THEORETICAL AND ANALYTICAL STUDY  
COMBINED WITH A STRONG & APPLIED LEARNING  
GRADUATE PROGRAM ALONG WITH REAL-WORLD  
ENGAGEMENT OUTSIDE THE CLASSROOM MAKE  
CHITKARA UNIVERSITY'S GRADUATES SOUGHT AFTER  
THROUGHOUT THE HOSPITALITY INDUSTRY.





## BRILLIANT CAREERS IN HOSPITALITY, CULINARY AND TOURISM

Hospitality and Tourism is one of the world's largest, diverse and most dynamic industries. It is vast, offering a wide variety and high number of jobs across the globe. In fact, according to the World Travel and Tourism Council, Hospitality and Tourism employs more than 250 million people worldwide. Career prospects in the industry remain strong. Year after year, Hospitality and Tourism is among the fastest growing industries in the world.

If you'd like a career that is professionally stimulating and personally fulfilling, and that can take you anywhere in the world, take a look at the Hospitality Sector and consider the unique, innovative Hospitality Management network that can put you on the fast track to success.

Chitkara's University's Hospitality degree opens up a world of possibilities and opportunities.

**11%**  
**OF WORLDWIDE  
EMPLOYMENT  
IS IN TRAVEL &  
TOURISM.**





## OUR FACULTY

We are exceedingly proud of the quality of instructors that call Chitkara University home. All our faculty members bring with them years of experience in the industry and are therefore armed with first-hand knowledge of contemporary trends and practices and day-to-day operations.

Our Faculty, an eclectic mix comprising of teachers from all over the world, represents a cross-section of industries. You will be taught by Senior Lecturers who have extensive experience of both hospitality and academia, teaching in universities and training schools across the globe and occupying management positions in some of the world's most successful organisations. This combination of academic and real-world experience ensures that at Chitkara University you will truly learn from the best.

As many of our Faculty members have experience working overseas, they look at instilling a global perspective into the kitchen. Included in the Hospitality and Culinary faculty are ex-Hoteliars, General Managers, Certified Master Bakers, Certified Executive Chefs and Pastry Chefs, who represent all facets of the Hotel and Food service industry.





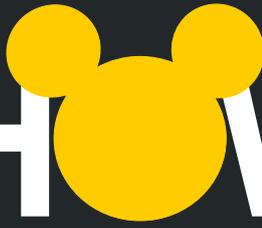
## STATE-OF-THE-ART HOSPITALITY LABORATORIES

Chitkara University boasts of world class infrastructure which helps in providing all the important links between 'theory' and 'practice'. We blend a traditional model of hospitality education with world-class facilities, fully equipped laboratories, hands-on learning, exciting internships, insightful industry visits and cutting-edge hospitality knowledge.

### **Our 'wow' factor includes:**

- Well-equipped & state-of-the-art Kitchens, including Basic Training Kitchen, Quantity Training Kitchen and Advance Training Kitchen for contemporary learning experience in culinary arts
- Bakery & Confectionary Lab meeting specialised training needs of the students at par with industry standards
- Front Office Training Lab for simulations and hands-on learning with hotel software
- Housekeeping Lab and Mock Guest Room for students' practical learning
- Student Training Restaurants for hands-on learning and practice
- Unique Mock Bar for demonstrations and practical learning
- A well-equipped library with a vast collection of books, CD-ROMs & other digital resources on hotel management and allied disciplines & subscription to journals and magazines
- Subscription to e-journals and online databases including Scopus, Science Direct, Sage, Springer, EBSCO (Hospitality and Tourism) Complete, DELNET, K-Hub and ProQuest

HOW



RECREATION & LEISURE,  
ENTERTAINMENT, ATTRACTIONS &  
SPECIAL EVENTS MANAGEMENT  
THEME PARKS, CLUBS, DESTINATION  
SERVICES & RESORT OPERATIONS

T



MEETING & EVENT SALES,  
PLANNING & MANAGEMENT

CHOOSE



TRAVEL & TOURISM,  
INDUSTRY MANAGEMENT

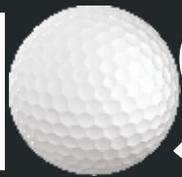
AIRLINE  
&  
CRUISE

YOUR



FOOD & BEVERAGE SERVICE & CULINARY  
MANAGEMENT,  
RESTAURANTS, CATERING AND  
INSTITUTIONAL OPERATIONS

HOSPITALITY



MANAGEMENT



LODGING  
MANAGEMENT,  
LUXURY,  
CONVENTION  
ALL-SUITE &  
RESORT HOTEL



CAREER

# CAREER OPTIONS

By 2022, nearly one in every 10 jobs in the world will be in the hospitality industry, representing a staggering 324 million jobs.\*

## **A Career in Hotels & Restaurants**

The hotel industry is for the quick-thinking and for those who enjoy a fast-paced, sociable environment. Plus, if you're looking for a career with a focus on training and personal development, the hotel industry has some of the highest levels of training within hospitality.

## **A Career in Airlines & Cruise**

The industry is perfect for those with a passion for travel & tourism. The good news is that the industry is booming!

## **A Career in Food Retailing**

Retail is exciting and varied. There are thousands of mall & shopping complexes coming up all across India. You could find yourself feeding thousands of people at a stadium, or providing delicious food at a fine-dining restaurant. If you're outgoing and love the thrill of an energetic environment, consider a career in this industry.

## **A Career in Events**

Are you always the one who organises parties, meetings and trips? Why not turn this into a career and join the events industry. Fast-paced and fun, working in events is for the outgoing. If you love seeing your plans come alive, then this is the industry for you.

## **Entrepreneurship**

With several Government Initiatives promoting entrepreneurship, there has never been a better time to become your own boss. So whether it is tourist services, gaming, hostels & holiday centers or the ever growing service sector, you get to take your pick in a career choice.

Explore the wide range of dynamic career opportunities with the hospitality industry. The Hospitality Management Program provides academic and practical training for students interested in future management positions and for professionals employed within the Hospitality Industry. The program combines specialised training and specific skills to provide graduates with a relevant and contemporary education, complemented with skills necessary for success.

\*As per WTTC Report



# INTERNATIONAL INTERNSHIPS

Our Hospitality and Culinary students have opportunities to do their international internship in top hotels across Walt Disney Resort- Orlando, Phuket, Dubai, Muscat, Bangkok, Singapore, Mauritius and Maldives.



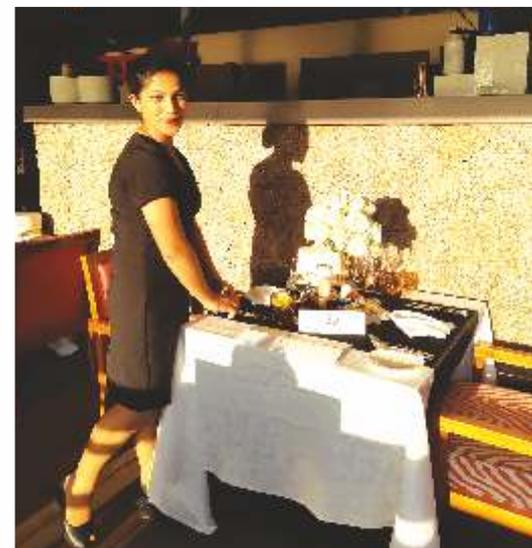


## INDUSTRY INTERNSHIP

An education at Chitkara University helps prepare students for Hospitality careers that are fast-paced and relentless. Armed with the real-world training and experience you'll cultivate at Chitkara, you will be equipped to rise to the occasion and make a mark for yourself in whatever path your Hospitality career takes you. Our esteemed Hospitality faculty knows firsthand how much pressure exists when you forge a career in this industry, so our curriculum is shaped around delivering hands-on, innovative instruction that will help you launch your respective Hospitality careers.

### 1-Year Internship

An important part of our education experience is gaining hands-on experience in the industry. After two years of intensive classwork, our 1-year internship program places you in the heart of the job market, where you want to be in a restaurant, hotel, catering kitchen or other culinary business. What's more, our full-time staff of career services team will help you find an internship placement that matches your personal career goals. Time and time again Chitkara graduates tell us that their internship placement was instrumental in their career, providing them with invaluable networking opportunities and connections to help kick-start their careers—as many Chitkara internships result in full-time job offers.





The combination of mandatory internship experiences and exciting electives will allow you to tailor your learning to a specific setting. In your courses, you will develop important skills including analytical, communication, organization, time management, human resource management, service management and technology skills.

Industry professionals and program faculty will prepare you with expert insights so that you are well prepared for anything that comes your way.





Chitkara University students have the special privilege of participating in the coveted Walt Disney Cultural Exchange Program. This program provides the students with the unique opportunity to spend 3 months working at Walt Disney World® Resort, Florida. As part of this program, students learn directly from the some of the most talented entertainment and guest service professionals in the industry.

Students from Chitkara University's Hospitality programs have been going for the Disney program for last 10 years. More than 500 Chitkara students have already attended this program and more than 25 of them have already been for the 1 year program after graduation.



# CAMPUS RECRUITMENT

Chitkara University has established an unassailable reputation for strong on-campus recruitments by sheer virtue of its intensive focus on making the graduates 'industry ready'. Our students have gained employment in diverse professional roles and areas across the globe. Extensive internships provide an array of practical field experiences and set our Hospitality majors apart. Join us in building your passion, imagination and knowledge into an incredibly exciting Hospitality career.

 THE LEELA PALACES – HOTELS – RESORTS <i>The Essence of India</i>	 Oberoi Hotels & Resorts	 MARRIOTT	 THE RITZ-CARLTON®	 HYATT®
 W HOTELS WORLDWIDE	 ACCOR Clean New Frontiers in Hospitality	 TAJ Hotels Resorts and Palaces	 DUSIT DEVARANA HOTELS & RESORTS	 Radisson
 Sheraton HOTELS & RESORTS	 WILDFLOWER HALL SHIMLA & THE HIMALAYAS	 Hilton	 INTERCONTINENTAL HOTELS & RESORTS	 JW MARRIOTT
 NOVOTEL HOTELS	 pullman HOTELS AND RESORTS	 Fairmont HOTELS & RESORTS	 THE LaLIT	 Le MERIDIEN
 ITC-WELCOMGROUP Hotels, palaces and resorts	 JAYPEE HOTELS	 THE GRAND NEW DELHI	 WESTIN HOTELS & RESORTS®	 ROSEATE HOTELS & RESORTS
 SHANGRI-LA HOTELS & RESORTS	 Park Plaza	 RAMADA®	 lemon tree HOTELS	 TRIDENT
 aloft HOTELS	 Amnoda	 santitas Hotels & Resorts	 THE IMPERIAL since 1946	 FOUR POINTS BY SHERATON





# QSR | CRUISE | RETAIL

 Baked with love. Just for you!			 START SOMETHING NEW!	
				 Good Food. Good Life
				
				
				
				
				 FRESH FASHION
				



## HOSPITALITY IN THE POST-COVID WORLD

The hospitality industry has always been a lucrative and popular career choice among students. Its glitz and glamour has led people across the globe to gravitate towards it. But the Pandemic in 2020 brought about a pause in its wake. However, as one of the oldest business models, this discipline has survived the World Wars, epidemics, Cold War, recessions, etc. and it is set to outlast the pandemic as well and the signs are ubiquitous and distinctly visible, already. It is well known that the act of entertaining, the experience of travel, and the love for food constitute the most rudimentary human needs and these are bound to propel us to return to good old times, sooner than later.

With the COVID wave now receding, the advent of the vaccine, and the travel and businesses gradually opening up, one is already witnessing an upsurge of what has been christened as “revenge” tourism and hospitality. Industry experts and economists all over the world have in fact, predicted an unprecedented upsurge in vacations, staycations, holidays, eating out and recreational outings in the year 2022. Every month, an increasing number of hotels and resorts are opening up, QSR are multiplying and the retail and entertainment sector is on the upswing. According to several international surveys and reports, people all over the world are today more keen than ever to spend on luxury, great experiences and travel and there is a noticeable shift from the “save for tomorrow” to “live for today” mode of existence.

As such, once the world opens up and all travel restrictions are lifted, the Hospitality industry is estimated to see a boom unlike any in its history.



CHEF MANJIT GILL

# LEARNING IS FUNDAMENTAL

## CHITKARA UNIVERSITY IN A NUTSHELL?

Cool vibes, great events & excitement all year round, sports, theatre, excursions, always somebody home next door. That is it.



CHEF HARPAL SINGH SOKHI



**CHEF KUNAL KAPOOR**



**CAFR CHEFS' CONCLAVE**

More than 1000 Leading Chefs from across the country including Chef Manjit Gill, Chef Kunal Kapoor, Chef Vicky Ratnani attended the Annual CAFR Chefs Conclave & Awards at Chitkara University.



**SANJEEV KAPOOR LIVE**



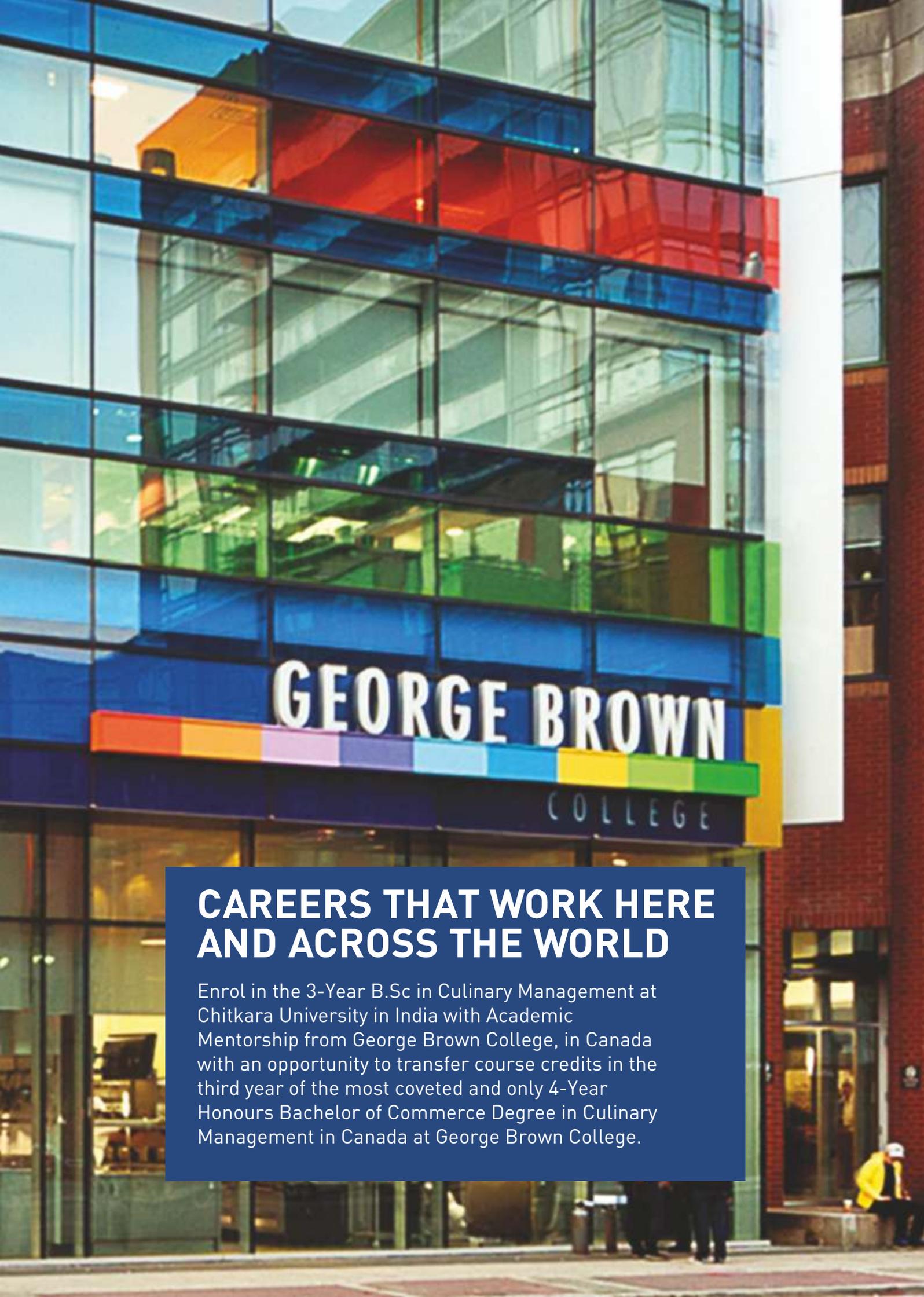
**CHEF VIKAS KHANNA**



## CANADA'S Best Culinary Education has arrived at your doorstep

Our commitment to being one of India's best culinary schools has led us to associate with the best Culinary School of Canada, George Brown College in Toronto, Ontario. From Fall 2020, we will be offering Academic Mentorship from George Brown College in our Bachelors of Culinary Management degree. Our students will have access to a world-class culinary degree curriculum from George Brown College, which will set them up for success in the global hospitality sector.

Our students will also be exposed to the visiting faculty and chefs from George Brown College who are masters of the global culinary landscape. Students will have an option to ladder into the 4-year Bachelors of Commerce degree in Culinary Management at George Brown College in Toronto after two years of their study with Chitkara University. As a graduating student from this program in India or in Canada, you will be at the forefront of the hospitality industry with the sought after skills global employers desire.



# GEORGE BROWN COLLEGE

## **CAREERS THAT WORK HERE AND ACROSS THE WORLD**

Enrol in the 3-Year B.Sc in Culinary Management at Chitkara University in India with Academic Mentorship from George Brown College, in Canada with an opportunity to transfer course credits in the third year of the most coveted and only 4-Year Honours Bachelor of Commerce Degree in Culinary Management in Canada at George Brown College.



**31,557+ STUDENTS**  
(FULL-TIME ENROLMENT<sup>4</sup>) – INCLUDING  
27% INTERNATIONAL STUDENTS<sup>5</sup>

**91% OF EMPLOYERS**  
ARE VERY SATISFIED WITH THE  
GEORGE BROWN GRADUATES THEY'VE HIRED<sup>1</sup>

**171+ FULL-TIME  
PROGRAMS<sup>2</sup>**

**98% OF QUALIFIED PROGRAMS**  
OFFER WORK INTEGRATED LEARNING<sup>3</sup>

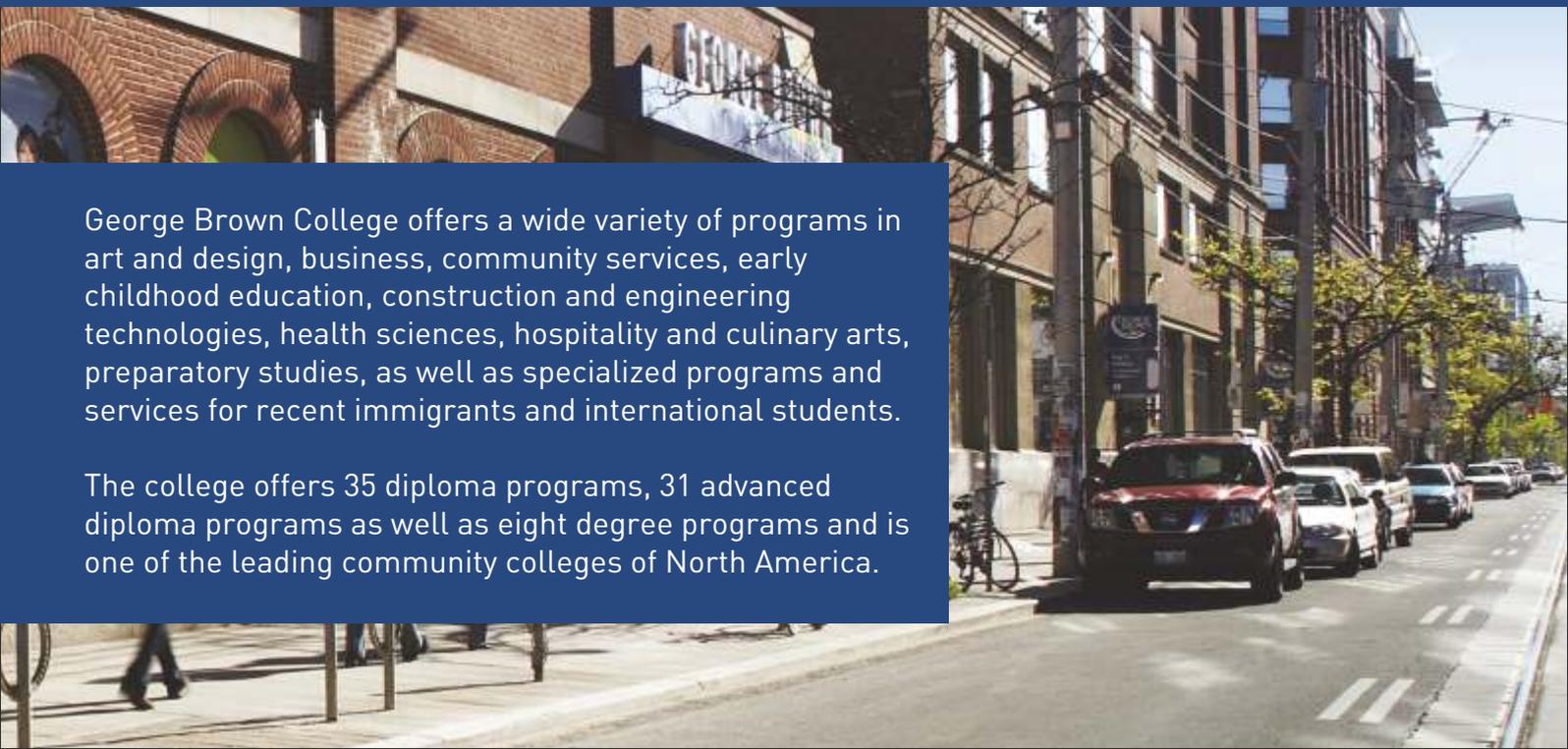
<sup>1</sup> Source: Key Performance Indicators, Ministry of Training, Colleges and Universities, Nov. 19, 2018

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

<sup>2,4,5</sup> 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.





## Some program highlights of B.Sc in Culinary Management at Chitkara University under Academic Mentorship model are-

- One of its kind unique Culinary program articulated around North American applied pedagogy that is sharply focussed on culinary and cooking skills rather than a generic hospitality education.
- Study and apply your education in superlative infrastructure and kitchens that are created on par with world standards.
- Exposure to the visiting George Brown College faculty and chefs while studying at Chitkara University.
- 100% transferable credits for those students who opt to pursue Honours Bachelor of Commerce Culinary Management Degree at George Brown College in Canada after two years.
- Now pay 1/3 of International fee or what a Canadian student pays for a similar program in Canada, while you study at Chitkara University and save 60% on your education by starting closer to your home.
- Conditional Letter of acceptance from George Brown College for those who choose to, and become eligible to transfer credits to Canada after two years of their study at Chitkara University.
- Access to online learning resources/library of George Brown College.
- Preparation of IELTS at Chitkara University during the first two years of your education in our B.Sc Culinary Degree.



## EXPERIENCE TORONTO



Toronto is the biggest city in Canada with a population of over three million people. It produces almost one-fifth of Canada's GDP and it's the centre of the country's financial community. It is quickly emerging as one of the safest and fastest growing commercial cities across America and Canada, and has recently seen an explosion of American and multinational companies setting up their operations in Toronto who see Toronto as the city of future.

George Brown College has its campus located in the heart of downtown Toronto where the students are exposed to multiple opportunities for internships, and careers with industries like leading hotel chains and five-star restaurants.



## 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. Develop the knowledge and techniques necessary to succeed as a chef, cook or culinary manager in our Culinary Management degree program. Through a blend of theoretical and practical education, students will gain 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 students with the depth and breadth of knowledge commensurate with an honours level, undergraduate commerce degree specializing in culinary management. Combining commerce, food studies, and externship experiences, this degree program prepares graduates for a kitchen, operations management or food development positions. Through our culinary management courses, students will gain an understanding of eight key areas:

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

For more information about the program please visit [chitkara.edu.in/global](https://www.chitkara.edu.in/global) | <https://www.georgebrown.ca>

welcomes

VIKAS KHA



**JYOTI BASU**  
**UNIVERSITY**



# 3-YEAR B.Sc IN CULINARY ART

**Culinary Art is a prominent part of Indian History and Culture – not to mention, an important and exciting career around the world. If you've been asking yourself what is Culinary Art, then you are in the right place.**

You may have asked yourself at one time or another, exactly what is Culinary Art? The word 'culinary' is defined as "of or relating to a kitchen or to cookery" while 'art' is described as "human effort to imitate, supplement, alter, or counteract the work of nature." Put these two words together and you start to see that the Culinary Art really involves creating something unique and beautiful – and something that is completely edible! It is called Culinary Art for a reason, not just anyone can create delicious and inventive masterpieces.

The Culinary Arts have been continuously growing in popularity across the country with the advent of TV shows and Michelin Star restaurants coming to India and as a result, more and more students are beginning to realise the value of pursuing this career path.

As you would be aware, Food Service is among the fastest developing sector in the world. With the Indian Food Industry growing at 11% annually, it is expected to touch Rs. 5 billion by 2022. This projected growth is expected to throw open many opportunities for Indian students to pursue a lucrative career in the Food Service Industry.

**Keeping in view the increasing demand for a specialised program in Culinary Art, Chitkara University offers 3-Year Full Time B.Sc in Culinary Art.**

While earning B.Sc in Culinary Art, you will develop advanced culinary skills that will prove invaluable in the workplace and forge a promising career post-graduation with practical restaurant experience and in-depth knowledge of the various cuisines of world cultures. You will learn firsthand how to plan, build, promote, and run a flourishing culinary business, as our curriculum hones the necessary business savvy needed in the modern food and restaurant industries. With the strong general education foundation at Chitkara University, you will also gain critical computer and communication skills that are vital to success no matter what field you enter.

## **B.Sc in Culinary Art**

- Fundamental and advanced cooking skills that will prepare you for fine-dining kitchens and a variety of Food Service Operations.
- Business savvy in Financial, Marketing, and Personnel subjects that will allow you to confidently run and maintain a food-related business.
- In-depth knowledge of International Cuisine that will equip you with an intimate understanding of Indian, Asian, and other types of cuisines.
- A solid foundation of general education that will enhance your communication and problem solving skills needed to succeed as a Working Professional.
- Real-world experience through internships at local, national, and international restaurants and establishments.

**Whether your passion for food includes starting a new career, or advancing in your current one, a degree from Chitkara University can help make all the difference.**



## CULINARY COURSES & CURRICULUM

Every class will teach you a specific skill. Beginning with basic ingredient identification, our Culinary Art Chef Instructors will help train your senses, guiding you through an incredible range of tastes and flavours, from herbs and condiments to vegetables and meats. Your evolution will continue through the development of culinary techniques such as Knife Skills, Dry and Moist Heat Cooking Methods, Sauce Making, Restaurant Service Simulations, and Pastry & Baking, to name a few. Over the course of the program, you will learn from an average of four different Chef Instructors, thereby exposing you to a wide range of Mentors with different areas of expertise. This, combined with our global curriculum and internship program, provides a solid foundation for a great culinary career.

The Culinary Art curriculum at Chitkara College of Hospitality Management is designed to give you an exhaustive knowledge of the skills necessary to build a successful Culinary career. No matter which degree you choose, you will be armed with expertise & experience in our innovative & practical culinary courses.



## Some of the important courses in the Culinary curriculum are

- **Introduction to Professional Cookery –** Master Chefs in training must first learn the fundamentals of Culinary Preparation. Students will learn essential Knife Skills, delve into the topic of Food Safety, and cultivate a refined palate to detect subtle nuances and shifts in taste.
- **Introduction to Stocks, Sauces and Soups –** The application and implementation of sauces into your cuisine is truly an art. In this course, students are immersed in global sauces to discover the range of salsa, chutneys, relishes, dressings and oils at their disposal. Soups & bisques are also explored in their First-Year Course Curriculum.
- **Breakfast Production –** The 'most important meal of the day' accounts for over 30% of meals eaten in a restaurant. Prepare for the professional kitchen by mastering Crêpe Preparation, Egg Cookery and Soufflé Technique. Expand your knowledge of grains and legumes, and discover breakfast meat alternatives and best griddle practices.
- **Fine Dining Service –** Fine Dining relies on proper presentation and etiquette in a fast-paced, demanding environment. This class teaches Fine Dining Techniques and outlines Wine Service, Table Side Cooking and Salesmanship in a fine dining atmosphere.
- **Introduction to Beer, Wine and Spirits –** Through an introduction of grape varieties, you'll explore the full wine spectrum to develop keen food pairings in the restaurant setting. Learn about responsible Alcohol Service and how to identify and produce Spirits and Beer. This course demonstrates several beverage service methods and educates students on the legal aspects of serving alcohol in the Food Service Industry.



# B.Sc IN CULINARY ART SPECIALISATION IN BAKERY & PASTRY ART MANAGEMENT

The Baking Industry is both national and international in character and embraces small Artisan Bakeries, Large Scale Mass Production Bakeries, Delicatessens and Sandwich Bars. It has expanded rapidly in the last decade giving rise to a growing demand for Professional Managers.

B.Sc in Baking & Pastry Art Management program from Chitkara University offers a wide range of opportunities for individuals who wish to pursue a career in Baking and Confectionery Management. The overall objective of the program is to develop the individual with the requisite social, technical, business and practical skills, underpinned by a knowledge base in order to pursue successful and fulfilling careers in the Baking and Confectionery Management Industries.

## Learning Outcomes

Students study practical based courses such as Baking Technology, Human Resource Management, Introduction to Accounting, Management Principles, Baking Ingredients Studies, Food Product Development, Operations Management and Practical Baking Skills in Confectionery, Pastry and Artisan Bread Making.

Some of the key courses covered under this program are:

- Communications
- Hygiene & Safety
- Management Principles
- Professional Bread Baking
- Professional Cake Baking
- Quality Assurance Baking
- Introduction to Culinary Science
- Baking Technology
- Baking Sweet Breads
- Baking Morning Goods & Biscuits
- Human Resources Management
- Services Marketing
- Financial & Cost Accountancy
- Baking Technology
- Consumer Behaviour
- Food Entrepreneurship
- Bakery Operations Management
- Baked Food-Product Test
- Microbiology
- Artisan Breads Technology
- Baked Foods-Product Development
- Professional Baking
- Baked Foods Functional Tarts
- Pastries Ingredients & Allergens



# CAREERS IN CULINARY ART

When you choose Chitkara University, you choose to become a more competitive candidate for a Culinary Job in the real world. Following are some notable career paths you can pursue with a Culinary Art Degree from Chitkara University:

- **Caterer** – As a caterer, you will translate your knowledge of working in a kitchen environment to preparing high volumes of food for events. Caterers specialise in Cooking Techniques that allow creations to hold up during lengthy serving periods. Caterers handle Event-Planning Logistics and create their own menus.
- **Executive Chef** – When you're in charge of the kitchen, at a prestigious restaurant, you will be responsible for the overall food quality and the entire operations within the kitchen itself. Duties can include menu planning, production scheduling, overseeing food preparation and training the staff.
- **Pastry Chef** – As a Pastry Chef you will bake & concoct delectable baked goods and confections. Graduates with a Culinary Art Degree can go on to specialise in baked goods.
- **Personal Chef** – When you serve as a client's Personal Chef, you benefit from the extreme attention to detail. You will develop this skill throughout your training at Chitkara University. Personal Chefs are responsible for nearly every meal their clients eat, and must balance meals with appropriate nutrition while adhering to a strict schedule with reliable punctuality.
- **Restaurant Owner/Manager** – When you choose the path of a Restaurant Manager, you oversee every aspect of your establishment's day-to-day operations. Restaurant Managers are excellent coordinators and inspire confidence with an active, sound business plan. The focus on real-world culinary experience and a rounded, business-minded education at Chitkara University will help prepare you for the demanding career choice of a Restaurant Owner.
- **Sous Chef** – As second-in-command in the kitchen, you get hands-on experience cooking signature meals and ensuring a smooth workflow by mentoring the kitchen staff. Successful Sous Chefs are passionate, creative and natural leaders. Graduates from Chitkara University gain an overall preparedness for basic meal preparation, speciality Food Preparation and Logistical Operations to serve as excellent Sous Chefs.
- **Wine Sommelier** – If you enjoy cultivating expert knowledge of wine & fine dining, you'll make a first-rate Wine Sommelier upon graduation from Chitkara University. When you forge a career as a Wine Sommelier you create wine lists for restaurants, train employees and maintain a Wine Inventory. Sommeliers are experts in vintages, have knowledge on regions for best grapes, and pairing of wine with particular dishes.

When you earn a Degree from Chitkara University, the possibilities are endless. Other Culinary Art careers which you can pursue include:

**Chocolatier**  
**Cook**  
**Product Developer**

**Cheese Maker**  
**Food Wholesaler**  
**Research Chef**

**Chef de Cuisine**  
**Food Writer**  
**Senior Culinary Producer**

**Chef Instructor**  
**Healthcare Chef**





## 3-YEAR BACHELOR OF SCIENCE (B.Sc) IN HOSPITALITY ADMINISTRATION

Begin your career in hospitality management at Chitkara University, a fast-paced, dynamic field with our specialised 3 year program that will give you a strong background in every aspect of hotel and restaurant management, including food preparation, menu planning, operations, safety and quality, purchasing and cost control, sales, customer service, and leadership skills.

We provide exceptional academic preparation combined with extensive hands-on experiences that teach practical and marketable industry techniques. Our B.Sc in Hospitality management provides:

- A strong emphasis on managing the everyday functions of a hospitality business
- Unique, hands-on hospitality management learning laboratories
- Practice in learning how to run a profitable hospitality business that provides the best customer experiences
- Excellent internship and potential employment opportunities in top hotels across the country

### **Some important highlights of our program in Hospitality Management are -**

- Build a solid foundation of skills — from communication to budgeting to leadership — that help secure positions within top hospitality companies worldwide.
- Learn various aspects of the industry, including budgeting, scheduling, inventory management, sales and more to become well-rounded in all areas.
- You will develop core hospitality competencies such as hotel/food & beverage operations, performance and control, marketing strategies, front desk operations and customer service
- Gain experience in the field with our required internships, getting a hands-on look at collaborating with different teams and providing guest services.
- Gain knowledge from leaders who bring decades of experience to the classroom and get valuable first-hand experience through internships, making strong connections along the way.



As a hospitality management student, you will learn essential principles and practices such as accounting and finance, tourism, marketing, and the industry and culture of wine. But it's more than skills and knowledge. Courses give you a global perspective, emphasising creative decision-making techniques and the behaviours and attitudes needed to succeed in the service industry whether you plan to stay nearby or travel the globe.

You'll have plenty of opportunity through internships and other engagement opportunities at recreation and theme parks, cruise lines, convention and trade shows, and hotels and restaurants.

### **Program Learning Objectives**

Upon graduating with a B.Sc degree in Hospitality Management, students will be able to:

- Demonstrate basic knowledge of theoretical constructs pertaining to the hospitality industry.
- Apply the basic principles of critical thinking and problem solving when examining hospitality management issues.
- Apply technical aspects of the hospitality industry.
- Demonstrate professional demeanor, attitude, and leadership needed for managerial positions in the hospitality industry.

### **Program Highlights**

During the first year, the student will develop an overview of Hotel Administration, its environment and management with essential skills and tools necessary to run a hotel successfully. This provides a solid foundation that prepares the students to take on more challenging advanced modules in the second and third year of the degree program.

The advanced modules focus on a closer examination of the operations of the Hotel Industry, particularly on the use and management of key resources, such as People, Finance and IT, from a strategic perspective. With hands-on training in the labs for Food Production and Service, the Front Office and Housekeeping Department too have their element of practical training during the two-year program on campus.







## 3-YEAR B.Sc IN HOSPITALITY & HOTEL ADMINISTRATION (B.SC HHA)

This program is offered in affiliation with the National Council for Hotel Management & Catering Technology (NCHMCT)

### Program Overview

The Bachelor of Science program in Hospitality and Hotel Administration is offered jointly by the National Council for Hotel Management & Catering Technology (NCHMCT) and the Indira Gandhi National Open University (IGNOU). The Three-Year (Six Semesters) program equips students with all the required skills, knowledge and attitude to efficiently discharge supervisory responsibilities in the Hospitality sector. The program also involves in-depth laboratory work for students to acquire required knowledge and skill standards in the operational areas of Food Production, Food & Beverage Service, Front Office Operation and House Keeping. It also provides managerial inputs in Hotel accountancy, Food Safety & Quality, Human Resource Management, Facility Planning, Financial Management, Strategic Management, Tourism Marketing & Tourism Management.

Internships are organised in both domestic as well as international hotels. In the 2nd year, students are provided an international and domestic opportunity to pursue Internship for one semester in a 5-Star Hotel to gain real world class practical experience. Emphasis is laid to ensure that students are placed in rewarding roles in real-world class hotels/companies that extend the learning experience.

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## About NCHMCT

National Council for Hotel Management & Catering Technology (NCHMCT) is an autonomous body under Ministry of Tourism, Govt. of India. The council centrally runs and regulates academics for B.Sc. Hospitality & Hotel Administration and ten other structured courses of study that are imparted at the affiliated 21 Central Institutes of Hotel Management, 21 State Govt. Institutes of Hotel Management, 01 Public Sector Undertaking and 20 Private Institutes of Hotel Management. All Institutes follow standardised course curricula prescribed by the Council for different professional programs.

Quality of education and training provided by the Institutes help students to emerge as professionally qualified personnel for hospitality and other allied service sectors. The Council has till date trained more than one lakh Hospitality Managers, executives and other operational personnel. Its alumni from affiliated Institutes occupy key positions in the hospitality industry as well as in allied industry both in India and abroad.

## Admission Criteria

Joint Entrance Examination. Admission to this program is strictly based on the All India Rank earned by the candidate in the Joint Entrance Examination, which is conducted by National Council for Hotel Management & Catering Technology (NCHMCT) at all India level. Detailed information and procedure for submission of applications for the Joint Entrance Examination is made available on the NCHMCT website ([www.nchmct.org](http://www.nchmct.org)).

# HOSPITALITY CULINARY BAKERY & PASTRY

**CHITKARA**  
UNIVERSITY



**UNIVERSITY CAMPUS**

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Punjab-140 401 | India

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[admissions@chitkara.edu.in](mailto:admissions@chitkara.edu.in)

**Admissions Helpline:**

**+91 95011 05714 | 95011 05715**

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

**WhatsApp 98590 00000**