

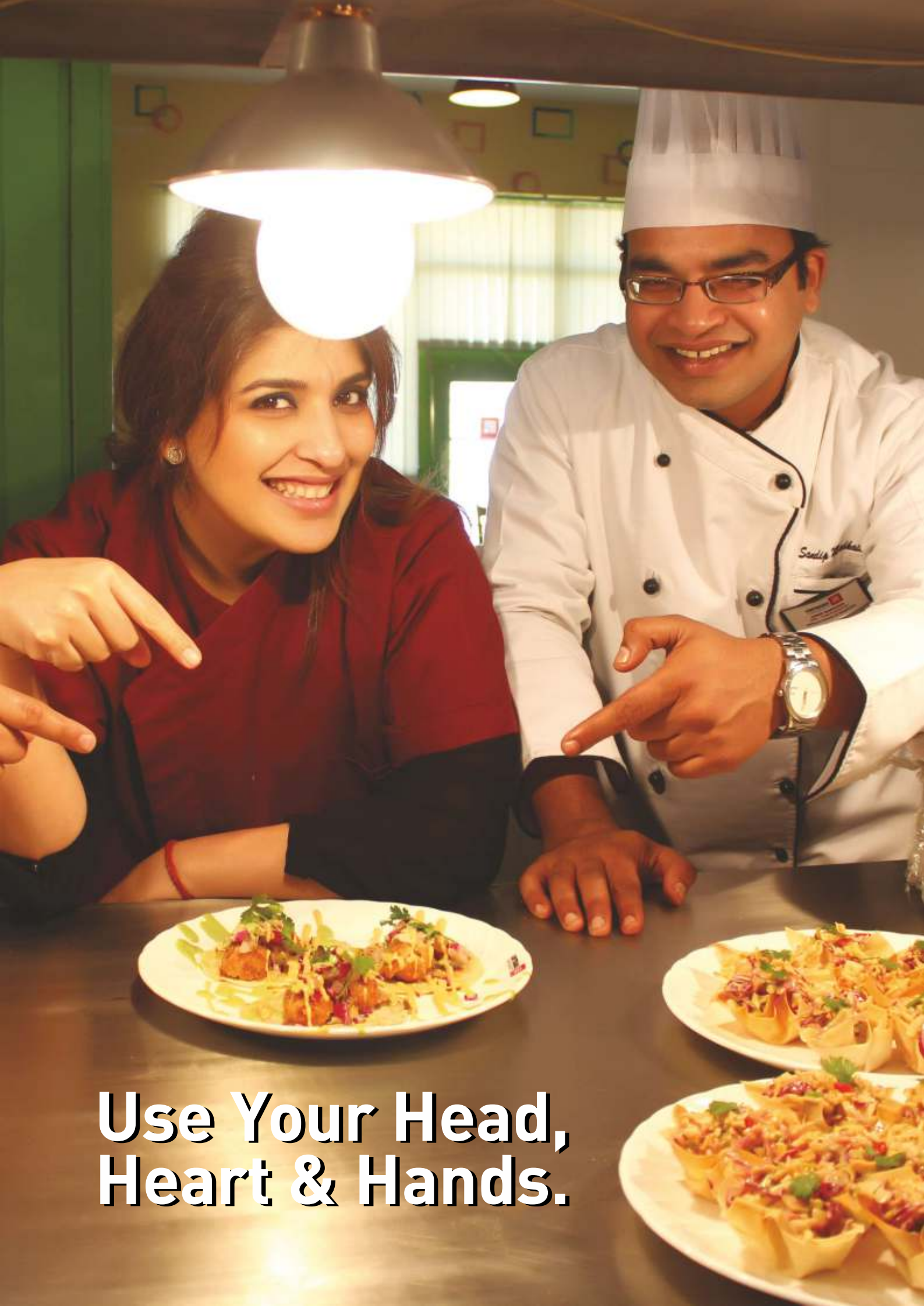
CHITKARA
UNIVERSITY



**HOSPITALITY
CULINARY ARTS
BAKERY & PASTRY ARTS**

Explore **Your** Potential

VIEW BOOK 2024



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

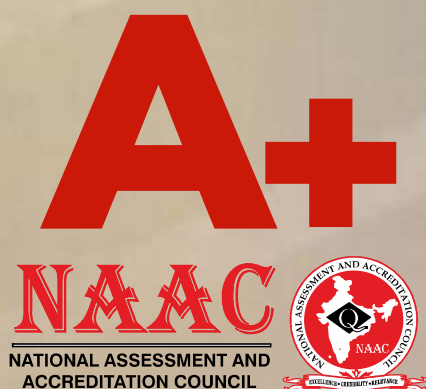


ADVANCING GLOBAL INDUSTRY

The desire to travel and to explore new cuisines is universal. Although the original concept of hospitality remained largely unchanged since its origins i.e., meeting travellers' basic needs such as providing food and accommodation - the idea of building hotels for the sole purpose of hosting guests emerged alongside technological advances and the emergence of better means of transportation towards the end of the 18th century.

Since then, the sector has shown unprecedented growth. Today, the very concept of hospitality can be applied to nearly any company that deals with customer satisfaction and focuses on catering to meeting leisure needs of travellers across the world. Having said that, opportunities are in abundance for you to grow and thrive in the hospitality sector.

Chitkara University's highly ranked hospitality and culinary programs are designed to help you build a career that will take you places in the ever-evolving hospitality industry.



CHITKARA UNIVERSITY IS **NAAC A+** ACCREDITED

Chitkara University has been accredited with the coveted A+ grade by National Assessment and Accreditation Council (NAAC) which now firmly positions us among the top 5% Higher Education Institutions of the country. This bears testimony to our unique blend of distinguished faculty, brilliant and intellectual students, world class research labs coupled with proactive industry collaborations.

With its brand of academic excellence and innovation, Chitkara University provides groundbreaking education and ensures you have access to vast recruitment opportunities with top companies.





CHITKARA
UNIVERSITY

EDUCATION





THINGS WE'RE PROUD OF

THERE ARE SO MANY REASONS TO CHOOSE CHITKARA UNIVERSITY. HERE ARE A FEW REASONS WHY WE BELIEVE YOU'LL LOVE US AND BE PROUD TO JOIN US.

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".

INDUSTRY-LED COURSES



We maintain close links and associations with leading blue-chip companies to deliver our academic programs and ensure that our courses are relevant, practical and deliver the skills in demand, allowing our graduates to hit the ground running.

LEARNING BY DOING



Our curriculum is based on the framework of strategic competitiveness, which teaches the concepts of creativity, entrepreneurship, innovation, sustainability, leadership and incisive decision making.

TOP 20 RANKING



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

COUNTED AMONG THE BEST



Our programs are consistently ranked among the top 50 in the country.



5 STARS

All our institutions and academic programs are recognised and approved by UGC and various regulators such as NAAC | AICTE COA | NHMCT | INC.

WORLD-CLASS RESEARCH EXCELLENCE



With more than 200 patents and project funding from leading organisations such as DST and HP, our researchers, staff and students work across disciplines to extend the boundaries of knowledge. We are being recognised nationally for pioneering research in Nanotechnology, Mobile Learning, Robotics, Renewable Energy and Mechatronics.

TOP SKILLS



There is an intense focus on developing communication skills, team work and leadership for each and every student.

CAMPUS PLACEMENTS



Chitkara University has established an unassailable reputation for strong on-campus recruitments. Our students have gained employment in diverse professional roles and areas across the world. From managing hotels to discovering new drugs to helping patients in hospitals to analysing the stock market, a Chitkara University degree can lead to varied and rewarding career paths.

LEARN FROM THE BEST



You'll work with some of the brightest and most inspiring academics, lecturers and researchers in the world.

MODERN FACILITIES



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

BEST LOCATION



With a high quality of living and vibrant student mix, Chandigarh, also known as City Beautiful, has rightfully earned its place in the 'Times 15 Best Asian Spots'.



MORE CEOs

Industry leaders from across sectors visit our campus and interact with our faculty as well as student community to groom them for future leadership roles.

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.

TRAVEL THE WORLD



At Chitkara University, we offer over 170 exchange destinations to consider.

SAFE & SOUND



We take great pride in looking after our students. We have zero tolerance to ragging.



WELCOME TO CHITKARA UNIVERSITY

Chitkara Educational Trust established its Punjab campus in the year 2002 on Chandigarh-Patiala National Highway which is 30kms from Chandigarh. In the year 2010, Chitkara University was established by the Punjab State Legislature under "The Chitkara University Act".

Chitkara University is a government recognised university with the right to confer degrees as per the Sections 2(f) and 22(1) of the UGC Act. 1956. Chitkara University, Punjab, is a multi-discipline student-centric campus with more than 20,000 students.

SMALL WORLD

It is the cumulative effect of an elaborate in-campus academic infrastructure; strong national and international collaborations; and a robust on-campus recruitment record-including regular recruitment by blue-chip companies-that the University finds favour with national as well as international students.

At Chitkara University, Education is not only "State-of-the-art" but truly "Straight-from-the-heart". Everything we do, shares the same mindset.

In accordance with Chitkara University strategy, we allocate maximum resources for excellence in teaching and learning. Our approach at Chitkara University is learning-centric, enhancing knowledge, skills and understanding through practical exposure.

The university strives to give its students a rich, holistic experience and the campus is pulsating with action, catering to interests across the spectrum, with something for everyone. We embrace every student joining us with open arms honouring and nurturing their individuality as we steer them towards realising their potential.

INDUSTRY-LED COURSES

We maintain close links with leading blue-chip companies and professional associations to deliver our academic programs accordingly.

Strong corporate relationships also have a direct influence on our degree programs and have resulted in our "industry facing" curricula. This ensures that our education is up to date and valued by employers.

GREAT CAMPUS RECRUITMENT

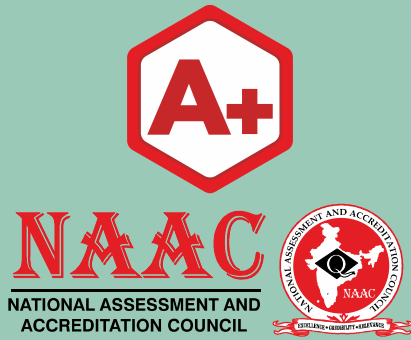
Chitkara University has established an unassailable reputation for strong campus recruitment by sheer virtue of our focus on making our graduates "industry ready".

START ME UP

The possibility to combine business and technology in their studies gives our students unique opportunities to build their future careers, be it through top-class companies or capitalising on their own innovations in order to create new businesses.

Chitkara University is your launch pad.





QS Asia University Ranking | 2024



Ministry of Human Resource Development
Government of India

Chitkara University is
consistently ranked amongst the
top Universities in the country.

Consistently ranked highly by



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



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





From managing a hotel or restaurant, to running your own business, our hospitality management programs will teach you all about business and leadership and give you the real-world skills to succeed. With an internationally recognised Chitkara University qualification you will be industry-ready and globally connected with endless career potential.



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. All our hospitality programs are taught by Professors with industry experience. The size of the program and classes are restricted so students receive individual attention.

Our immersive, hands-on hospitality programs will transform you, inspire you and prepare you to lead. Our rigorous Bachelor's program is the perfect preparation for a high-level career in global hospitality industry. Not only will you work closely with your peers and professors who are industry professionals, but you will learn and practise through paid work experience those key skills that the employers are seeking, including exceptional guest service, industry's standard software applications, cultural diversity and management skills.

The hospitality and tourism industry operates in a highly competitive environment, so it's important for students to 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.

11%

OF WORLDWIDE EMPLOYMENT
IS IN TRAVEL & TOURISM.





BRILLIANT CAREERS IN HOSPITALITY, CULINARY AND TOURISM

Hospitality and Tourism is one of the world's largest, most diverse and dynamic industry. It offers a wide variety 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 University's Hospitality degree opens up a world of possibilities and opportunities.



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 the 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 and other digital resources on hotel management and allied disciplines and 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



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 immersive, hands-on hospitality programs will transform you, inspire you, and prepare you to lead. We provide avenues for lectures, demonstrations, and return demonstrations by the students to enhance the teaching-learning process. It prepares students theoretically and technically, paving the way for global competence in the hospitality business.





LEARN FROM THE BEST, WITH THE BEST

Our highly qualified and multi-disciplinary professionals and professors pass on to our students their international managerial and technical experience across the full range of activities in the hospitality, food service and culinary arts sectors.

Our approach to culinary education is based on sharing the experiences and skills of full-time experts, working chefs and Senior Lecturers who have an extensive experience of both hospitality and academia. We are committed to quality in everything we do, continually ensuring that our teams offer the best learning experience possible to our students.

HOW TO CHOOSE YOUR HOSPITALITY MANAGEMENT CAREER

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

MEETING & EVENT SALES,
PLANNING & MANAGEMENT

TRAVEL & TOURISM,
INDUSTRY MANAGEMENT

AIRLINE
&
CRUISE

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

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

Explore the wide range of dynamic career opportunities in the hospitality industry. The Hospitality Management program provides academic and practical training to 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.

CAREER OPTIONS

By 2029, India's tourism sector is expected to grow 6.7% to reach Rs. 35 trillion (US\$ 488 billion) and accounting for 9.2% of the total economy.

A Career in Hotels & Restaurants

The hotel industry is for the quick thinkers and for those who enjoy a fast-paced and pulsating environment. Plus, if you're looking for a career with a focus on training and personal development, the hotel industry is the perfect choice for you.

A Career in Airlines & Cruise

The industry is ideal for those who are passionate about traveling & tourism. The good news is that the industry is booming!

A Career in Food Retailing

Retail is exciting and varied. There are thousands of malls & shopping complexes coming up all across India. You could find yourself feeding thousands of people at a stadium, or serving 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 someone who loves to organise parties, meetings and trips? Why not turn this into a career option 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 centres or the ever growing service sector, you get to take your pick in the choice of your career.



INTERNATIONAL INTERNSHIPS

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



INDUSTRY INTERNSHIP

An education at Chitkara University prepares students for Hospitality careers that are fast-paced and relentless. Armed with the real-world training and experience that you'll cultivate at Chitkara, you will be equipped to rise to the occasion and make a mark for yourself wherever your Hospitality career takes you. Our 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.



1.5-YEAR INTERNSHIP

An important part of our education experience is gaining hands-on experience in the industry. After two years of intensive classwork, our 1.5-year internship program places you at the heart of the job market, where you have the option 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 building 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. During your course, you will develop important skills including analytical, communication, organisation, time management, human resource management, service management and technology skills.

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



Disney
INTERNSHIPS
& PROGRAMS



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 some of the most talented entertainment and guest service professionals in the industry.

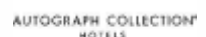
Students from Chitkara University's Hospitality programs have been going for the Disney program for last 10 years. More than 500 Chitkara students have already attended this program and more than 25 of them have already been for the 1 year program after graduation.























































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 graduates apart. Join us in building your passion, imagination and knowledge into an incredibly exciting Hospitality career.





QSR | CRUISE | RETAIL





CHEF MANJIT GILL

LEARNING IS FUNDAMENTAL

CHITKARA UNIVERSITY IN A NUTSHELL

Cool vibes, great events & excitement all year round, sports, theatre, excursions, always abuzz with some activity or the other. **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 and Chef Vicky Ratnani attended the Annual CAFR Chefs Conclave & Awards at Chitkara University.



CHEF SANJEEV KAPOOR



CHEF VIKAS KHANNA



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 the only 4-Year Honours Bachelor of Commerce Degree in Culinary Management in Canada at George Brown College.





CANADA'S BEST CULINARY EDUCATION HAS ARRIVED AT YOUR DOORSTEP

Our commitment to being one of India's top culinary schools has led us to associate with the best culinary school of Canada, George Brown College in Toronto, Ontario. From Fall 2020, we are 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 most sought after skills that global employers desire.

31,557+ STUDENTS

(FULL-TIME ENROLMENT⁴) – INCLUDING
27% INTERNATIONAL STUDENTS⁵

171+ FULL-TIME PROGRAMS²

91% OF EMPLOYERS

ARE VERY SATISFIED WITH THE
GEORGE BROWN GRADUATES THEY'VE HIRED¹

98%

OF QUALIFIED PROGRAMS
OFFER WORK INTEGRATED LEARNING³

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

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 specialised 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 1/3rd 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.

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

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 kitchen, operations management or food development positions. Through our culinary management courses, students will 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)



3-YEAR B.Sc IN CULINARY ARTS

Culinary Arts is a prominent part of Indian History and Culture – not to mention, an important and exciting career around the world. Want to know more about Culinary Arts? Chitkara University will answer all your queries.

You may have asked yourself at one time or another, exactly what is Culinary Arts? 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 Culinary Arts really involves creating something unique and beautiful and also edible! It is called Culinary Arts for a reason, not just anyone can create delicious and innovative 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.

Furthermore, 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 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 Arts, Chitkara University offers 3-Year Full Time B.Sc in Culinary Arts.

While earning B.Sc in Culinary Arts, 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 diverse 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 irrespective of the field you opt for.

B.Sc in Culinary Arts

- 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.



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 the First-Year Course Curriculum.

Fine Dining Service

Fine Dining relies on proper presentation and etiquette in a fast-paced and demanding environment. This class teaches Fine Dining techniques and outlines Wine Service, Table Side Cooking and Salesmanship in a fine dining atmosphere.

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.

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.



CULINARY COURSES & CURRICULUM

Every class will teach you a specific skill. Beginning with basic ingredient identification, our Culinary Arts Chef Instructors will help train your senses and guide 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 getting exposed 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.

At Chitkara College of Hospitality Management, the Culinary Arts curriculum 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 and experience in our innovative and practical culinary courses.



B.Sc IN CULINARY ARTS SPECIALISATION IN BAKERY & PASTRY ARTS MANAGEMENT

Unlock your culinary potential with Chitkara University's B.Sc in Culinary Arts, specialising in Bakery and Pastry Management. Experience the world of flavours, textures, and innovations as we empower aspiring chefs with the skills needed to excel in this dynamic industry.

Program Overview:

Our program combines theory and hands-on practice to make you well-informed and skilled in bakery and pastry management. Learning by doing is at the core of our curriculum, with ample time spent perfecting your craft under the guidance of experienced professionals.

Program Highlights:

- **Extensive Industry Exposure:** Our program extends beyond the classroom, providing global internships at top hotels and restaurants for real-world learning.
- **Global Perspective:** Learn from world-renowned chefs, gaining insights into diverse cuisines and specialties, to build a global foundation for your culinary career.
- **Holistic Growth:** Beyond culinary skills, our program cultivates values, ethics, empathy, and life skills, moulding you into a socially responsible professional.
- **Entrepreneurial Edge:** We don't just prepare you for the industry; we nurture an entrepreneurial spirit within you, empowering you to innovate and lead in this thriving field.

Learning Outcomes:

Our program builds your intellectual and leadership skills for diverse managerial roles in top international Food and Beverage and Hospitality organisations. Chitkara University's B.Sc in Culinary Arts, Bakery, and Pastry Management isn't just a degree; it's your ticket to a limitless culinary future.



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
- 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 & Allergen



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

- Chocolatier
- Chef Instructor
- Food Writer
- Cheese Maker
- Cook
- Healthcare Chef
- Chef de Cuisine
- Food Wholesaler
- Product Developer
- Research Chef
- Senior Culinary Producer

CAREERS IN CULINARY ARTS

The culinary arts field offers a wide range of career options for individuals passionate about food and cooking. Some of the different careers in culinary arts include:

Chef: Chefs are culinary professionals who oversee kitchen operations, plan menus, create recipes, and lead kitchen staff. They can work in various settings, such as restaurants, hotels, catering companies, or cruise ships.

Sous Chef: Sous chefs are second-in-command in the kitchen and work closely with the head chef. They assist in menu planning, food preparation, and kitchen management.

Pastry Chef: Pastry chefs specialise in creating desserts, pastries, cakes, and other baked goods. They have a strong understanding of baking techniques, flavours, and artistic presentation.

Baker: Bakers focus on bread and other baked goods production. They may work in artisan bakeries, commercial bakeries, or specialty shops.

Caterer: Caterers provide food services for events, parties, weddings, and other gatherings. They plan menus, prepare food off-site, and ensure timely delivery and setup.

Food Stylist: Food stylists work with photographers, advertisers, and chefs to make food look visually appealing for commercials, magazines, and other media.

Food Writer/Food Critic: Food writers and critics review restaurants, create recipe books, write food blogs, and cover culinary trends for magazines and online platforms.

Culinary Educator/Instructor: Culinary educators teach aspiring chefs and culinary students in culinary schools, colleges, or vocational training centres.

Food Scientist: Food scientists study the physical, chemical, and biological properties of food, ensuring food safety, quality, and innovation.

Food Photographer/Videographer: These professionals capture enticing food images and videos for advertisements, cookbooks, social media, and websites.

Personal Chef: Personal chefs prepare customised meals for individual clients, often in their homes.

Food Researcher/Development Chef: Research chefs work with food manufacturers to create new products or improve existing ones.

Food and Beverage Director: Food and beverage directors oversee the culinary and beverage operations in hotels, resorts, and hospitality establishments.

Private Catering Chef: Private catering chefs work for high-end events, parties, and exclusive gatherings hosted by individuals or organisations.

These are just a few examples of the diverse career opportunities available in the culinary arts. The field continues to evolve, offering innovative and exciting roles for those with a passion for food and creativity.



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

Begin your career in Hospitality Administration 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 Administration provides:

- A strong emphasis on managing the everyday functions of a hospitality business
- Unique, hands-on hospitality administration 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 Administration 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 administration student, you will learn essential principles and practices pertaining to all aspects of the hospitality industry and business - including but not limited to - accounting and finance, tourism, marketing, and the industry and culture of wine. But it's more than just skills and knowledge. Our Hospitality Administration 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 ample opportunities through internships and other engagement opportunities at hotels and restaurants, recreation and theme parks, cruise lines, convention centres and trade shows.

Program Learning Objectives

Upon graduating with a B.Sc in Hospitality Administration, 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 administration 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. The program has a solid practical training component with hands-on training in the labs for Food Production and Service, the Front Office and Housekeeping Department 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 by the National Council for Hotel Management & Catering Technology (NCHMCT).

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 with 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.





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. The program is recognised by Jawaharlal Nehru University, New Delhi, for the award of degrees.

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

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).

HOSPITALITY **CULINARY ARTS** **BAKERY & PASTRY ARTS**



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WhatsApp: 98590 00000