

Program in Culinary Arts (Special Learners)

3 Year Programme (Including Internship)
Degree Awarded by Gurugram University,
Gurugram, Haryana

About the Program

An on-campus work experience in semester 3 will allow special learners to demonstrate the skills acquired in year one and also help identify any specific areas of interest within the larger culinary landscape.

Semesters 4 and 5 will further build the skills and knowledge, supplement the experience gained during the internal- on campus work exposure to get the learners ready for an external, industry work exposure.

The modular structure also supports exposure to events management elements and for those who may have an interest in starting their own food business, the program helps build an understanding of how small business can be set up in the culinary space.

PROGRAMME HIGHLIGHTS



Unique Programs

With a Strong Focus on 'Life Skills'

Structured to deliver a learning experience forspecial needs learners.



100% Applied Learning

Domain Specific Learning Outcomes

Measures with unique assessment methods & approach.



Inclusive Learning Environment

On campus, anchored by an experienced faculty team

With more than a decade of experience in working with special needs students.



Industry Collaborations

To Secure Employment Opportunities

With partners with inclusive work culture and policies.

ELIGIBILITY AND ADMISSION CRITERIA

- » Class 12 of the Indian School System with minimum 50% (in best 4 subjects) in CBSE, ICSE or equivalent accreditation
- » Selection is based on personal interaction with program lead and a range of activities that will be spread over three days. The objective of these activities would be to enable the special learner to engage with the faculty team, allowing us to assess suitability of the candidate for the chosen program and career pathway
- » Care will be taken to organize and conduct the activities in a comfortable, conducive, non-stressful environment in a fun way that will allow special learners to express themselves in appositive way
- » A candidate can either fill the online application form or download it from the website and send the duly filled application form to the address mentioned on the form along with a draft of Rs.1500 drawn in the favour of "Umak Educational Trust" payable at Gurugram. Candidate can also obtain the application form from the Institute's Admission Office by depositing Rs.1500 in cash

Internship & Placement Highlights

100%

Placement Record

2022 graduates across all programs were sucessfully placed, post-gradu ation.

International

Exposure Opportunity

Student Internships in locations such as France, Dubai and Malaysia.

20+ years

Of Academic Excellence

Strong alumni base across multiple continents.

Cross-Continental Internships & Placements

Student have been placed in internships and jobs in France, the UAE, Mauritius, Malaysia, Thailand, and India.



Our National and International Recruiters include some of the most renowned names in the industry:

Some recruiters include The Ritz-Carlton, Four Seasons Hotels & Resorts, The Intercontinental Hotels Group (IHG), and Conrad Hotels & Resorts.



Successful Ventures by Vedatya graduates

Several graduates have gone on to develop successful entrepreneurial hospitality ventures, including El Diablo sauces, Narula Bakery, and Burgrill, to name a few.



Phab Marketing











ALUMNI SPEAK

joined this program to become a Patissier but when i started my college journey I realized that my passion is in Hot Kitchen and with the help of my faculty I got various opportunities to increase my knowledge and my skills. I am really very grateful to be part of Vedatya. For my 1st internship, I got the opportunity to work in a renowned 5-star Hotel Sofitel Dubai Downtown which is in Dubai and now I am working with a very renowned Chef Nishant Chobey in a very famous Italian restaurant named Vapiano as a Demi Chef.

I am very grateful that I joined Vedatya and I would recommend it to all the students who aspire to become a Chef should join Vedatya as the placement opportunities in Vedatya is great. All The Best!

— Palak Aggarwal

Programme in International Culinary Arts, Batch 2019

Chef at Idea Crate, Dubai, United Arab Emirates

came to the program with a passion for food and a hunger to learn & apply. I also got ample opportunities to learn the technical about cooking & baking from the experienced faculty.

Currently, I am placed with one of the top spa resorts in the world called Zulal Wellness Resort in Qatar. It's a great feeling to be in a new country and work with industry-renowned chefs. I highly recommend the culinary program to anyone planning to make a career in the food industry.

— Kartik Jain

Programme in International Culinary Arts, Batch 2019

Chef at Zulal Wellness Resort

y experience at Vedatya has been absolutely great so far. I had personally visited the Institute when I was in 11th grade and from that moment itself I really liked the faculty as the institute. The campus has its own scenic beauty. Despite the Covid-19 situation all the faculty members have handled and managed the online classes very well. They have tried to simplify the course and make it more interesting. I am lucky to be a part of PICA 2020 Cohort and looking forward to learn more about the food, beverages and especially about the bakery modules and to be able to grow as a professional in this industry.

— Aarushi Kapoor

Programme in International Culinary Arts, Batch 2019

Maldives Inflight Catering - Internship

Email Us: admissions@vedatya.ac.in

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

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

Visit Us: Vedatya Institute, Garhi Murli (Garhi Bazidpur), Sohna Road, Gurugram – 122102, Haryana