![vedatya logo]

vedatya

Summer Program
for School Students

3rd June 2025 to 15th June 2025 I 13 days I 10th to 12th Grade

at vedatya's Campus

25
YEARS OF
EXCELLENCE

TABLE OF CONTENT

Success Isn't Accidental

ABOUT US

Since its inception in 2000, Vedatya has grown into a premier higher education institution in India. Now, in affiliation with Gurugram University, Haryana, it offers degree programs in hospitality, culinary arts, design, and business management. It was established with the active support of corporations such as - The Radisson Hotel Group, USA and the Edwardian Group, UK. Vedatya is owned and managed by Umak educational trust. The institute's campus, located on Gurgaon - Sohna road, is fully integrated with academic, recreational, and residential facilities for students.

OUR VISION

To create an education system that will last beyond our life times.

OUR JOURNEY

2000
Started in 2000, Institute for International Management & Technology (IIMT) in partnership with The Oxford Brookes University London offered hospitality, management & technology courses.

2010
Driven by a vision for applied learning, Amit Kapur spearheaded the institute's evolution and rebranded as "Vedatya" and the added the cutting-edge culinary arts programs.

2024
In 2024, the institute expanded its offerings further with the addition of a School of Design & Creative Arts, established in partnership with VFS and AID.

FUTURE
We are committed to staying at the forefront of education by continuously updating our curriculum and teaching methods.

PARTNERSHIPS

VANCOUVER FILM SCHOOL · AUGUSTE Escoffier SCHOOL OF CULINARY ARTS · Manchester Metropolitan University · CULINARY ARTS ACADEMY SWITZERLAND · ASIAN INSTITUTE OF DESIGN · LBU LEEDS BECKETT UNIVERSITY

16 Acre
self–sustainable Green Campus

A sprawling campus, with academic, recreational, administrative, and residential accommodation for students, and unconventionally designed spaces.

25 minutes
from the heart of Gurugram

We are just a short drive from campus to the major suburb of the National Capital Region (NCR).

With 25 Years
of Academic Excellence

School of Hospitality and Tourism Management (SHTM)
School of Culinary Excellence (SOCE)
School of Management and Entrepreneurship (SOME)
School of Design and Creative Arts (SDCA)

LEED–India accreditation
environmentally conscious design

Minimising the developmental footprint, our "Green Campus" has been developed as per LEED–INDIA's guidances.

Off-site Campus
of Gurugram University

State of the Art Facilities
for recreation

Including a Cricket ground, football field, tennis courts, a volley ball court, a basketball court and an upcoming student centre.

ONLY AT VEDATYA

Industry
Led Mentorship: Our students

Gain invaluable insights from industry experts who guide their academic journey.

The only state-university approved

design degree courses in Delhi NCR.

Fun Facts:

- We were featured on an episode of "*Escape from the Boardroom*" that aired on the BBC, featuring Jan Smith (CEO, AMEA of InterContinental Hotels Group) interacting with Vedatya students. It also highlighted our sprawling campus.

- Amongst other on campus facilities, we have mazes and puzzles, to foster team work, sharpen minds, & encourage critical thinking.

Applied Research is promoted by our corporate policies

Our academic culture encourages this, as well as industry focused consultancy assignments for faculty.

Contemporary programs in Design Hospitality, Culinary & Business

Strong Academic Partnerships

ASIAN INSTITUTE OF DESIGN ID

VANCOUVER FILM SCHOOL

AUGUSTE Escoffier SCHOOL OF CULINARY ARTS™

Manchester Metropolitan University

CULINARY ARTS ACADEMY SWITZERLAND

LBU LEEDS BECKETT UNIVERSITY

ABOUT SUMMER PROGRAM | 2025

Vedatya Summer Program offers an opportunity to learners in classes 10th, 11th and 12th to experience our unique learning approach, take part in varied academic and social activities alongside like- minded people from all over the country.

In 2025 we intend to cover the following streams at our Summer Program:

- **Hospitality, Events & Tourism Management**
- **Business**
- **Game Art & Immersive Media Design**
- **Culinary Arts**

It's a great way to make new friends, meet people from a range of cultures and backgrounds and get first-hand experience of multiple career options in an applied way, with the opportunity to meet a wide range of seasoned industry leaders.

HOSPITALITY, EVENTS & TOURISM MANAGEMENT

BUSINESS

GAME ART & IMMERSIVE MEDIA DESIGN

CULINARY ARTS

Summer Program 2025

Program Approach and Key Learning Outcomes

The summer program at vedatya is structured to offer a holistic learning experience to the participating students. The program recognizes that knowledge, skills and their expression does not exist in silos or compartments. There are specific aspects of the program wherein the content and learning outcomes are generic and not restricted by choice of domain/ theme of interest. At the same time the learners do have an opportunity to choose a theme of interest and focus on acquiring knowledge and skills aligned with the specific area of interest. This is achieved through 'theme specific workshops and activities'. Starting from ideation to developing a business plan to potentially presenting the same for critique by industry leaders, irrespective of the theme a student chooses, each learner will experience the process of how to ideate, take the idea forward by giving it structure, recognize the need for specific knowledge and skills required to execute the same at an 'operational' level with an intent to take the product/service to market.

The learning curve that program aims to offer is not just to enhance knowledge and skills in a chosen thematic area, but also recognize the integrated nature of how real life business works, calling out on a wide range of skills, competencies and knowledge.

Theme specific learning outcomes are shared below for quick reference:

A.   Hospitality | Culinary Arts | Events Management

Expected learning outcomes are as follows:

- Build basic understanding and skills to probe one's interest in culinary art, in-kitchen practical exposure to basic cooking techniques, making dishes, and baked products under supervision
- Engage with key operational elements of a typical hospitality business in a practical setting
- Learn about the 'slow food' movement and Introduction to 'Farm to Fork' concept.
- Understand the importance of sustainable practices and how it connects us with our culinary heritage
- Learn about Event Management and working as a team towards implementation of event management basics through an event hosted as a group

B.   Business Management | Entrepreneurship

Expected learning outcomes are as follows:

- Develop an idea to build a simple business plan and answer questions around its feasibility

- Discuss the traits that are important for becoming a successful entrepreneur and recognize that entrepreneurship is a potential career pathway
- Engage with the 'Traditional Marketing' vs 'Digital Marketing' debate; apply learning on your business plan
- Recognize how digital medium can be used in conjunction with traditional media to acquire and deliver services to customers

C. DESIGN, CREATIVE ARTS & TECHNOLOGY

Expected learning outcomes are as follows:

- Multidisciplinary Creative Expressions – Experience the synergy between art, design, dance, and theatre, understanding their role in storytelling, space-making, and cultural expression.
- Indian Art, Craft & Cultural Immersion – Engage with artisans, traditional techniques, and heritage-based innovations, blending them with contemporary creative practices.
- Technology & Innovation in Creative Arts – Integrate digital tools, AR/VR, stage design, and interactive media to expand artistic and performative possibilities.
- Creative Economy & Real-World Application – Understand the evolving landscape of art, design, and performance industries, exploring career pathways and entrepreneurial opportunities.
- Experiential Learning & Professional Growth – Participate in live projects, performances, installations, and exhibitions, building a strong portfolio for academic and industry readiness.

D. Generic Program elements as a common thread for all learners

- Applying Creative problem-solving skills in diverse real-world contexts.
- Practice corporate dining etiquettes
- Attend career sessions with industry leaders and network with them
- Understand what research is and how it can be applied towards developing a business plan
- Build a basic understanding of key financial statements and apply the knowledge
- Basics of digital marketing

PROGRAM STRUCTURE

Date	Schedule
Tuesday 3rd **June**	Meet & Greet, introduction to the program, faculty team, campus tour, interaction with fellow learners.
Wednesday 4th **June**	First day of teaching, discussion on ideation, innovation and creativity as a driver for business success
Thursday 5th **June**	Teams formation, Dragon's Den, Basics of a Business Plan, Teams choose themes- A. Hospitality/ Culinary, B. Business & C. Game Design and commence work on the same
Friday 6th **June**	Theme Specific workshops to build basic skills & concepts
Saturday 7th **June**	Theme Specific workshops to build basic skills & concepts
Sunday 8th **June**	Theme Specific workshops to build basic skills & concepts
Monday 9th **June**	Meet the industry leaders day, get feedback on business plan/ idea, attend career sessions and networking
Tuesday 10th **June**	Theme Specific workshops to enhance skills
Wednesday 11th **June**	Theme Specific workshops to enhance skills
Thursday 12th **June**	Assessments & Feedback
Friday 13th **June**	Industry Visit
Saturday 14th **June**	Gearing up for parents on Campus Day
Sunday 15th **June**	Parents invited on Campus to witness their wards learning and get feedback curated lunch served by students, awards and recognition

PROGRAM FEE & REGISTRATION DETAILS

Cost of Summer Program in 2025 – INR. 19500/- plus applicable taxes

For early bird discount offers please contact on - **+91 7042422358, +91 8595650943, +91 9910228975**

This includes teaching / training, lunch while on campus, day trip for industry connect. Participants will need to manage their commute to the campus. Hostel facility is available at an extra cost of INR. 15000/- plus applicable taxes on twin sharing basis and includes food.

Important Dates

Last Date to Register - **20th May 2025**
Meet & Greet At Vedatya Campus/ Settling in Day- **3rd June 2025**
Summer Program Starts- **4th June 2025**
Summer Program Ends- **15th June 2025**

Summer Program I June 3rd – June 15th 2025

Accommodation

Accommodation is provided in our on campus hostels on a twin share basis, separate for boys and girls.

Bedrooms must be kept clean and tidy, and inspections will be regularly made to ensure cleanliness and discipline. Bedding is supplied: however, students should bring their own towels and personal toiletries such as shower gel, soap, and shampoo etc.

The accommodation fee includes 13 nights, from 2nd June to 15th June. Students should plan to arrive no earlier than 2nd June, with the latest checkout on Sunday, 15th June.

Dietary requirements and any allergies/medical conditions must be sent ahead of arrival. It's safer not to carry large amounts of cash.

Meal provision Buffet Breakfast, lunch, Evening Snack and Dinner will be provided, A La Carte menu options will be available on paid basis.

Medical issues

If a student requires medical attention during the day, please inform a faculty/staff member immediately. They will assist in arranging a visit to a doctor or hospital. Contact details for staff members available after hours will be provided to all students. In case of a medical need during these times, reach out to the designated staff member for assistance.
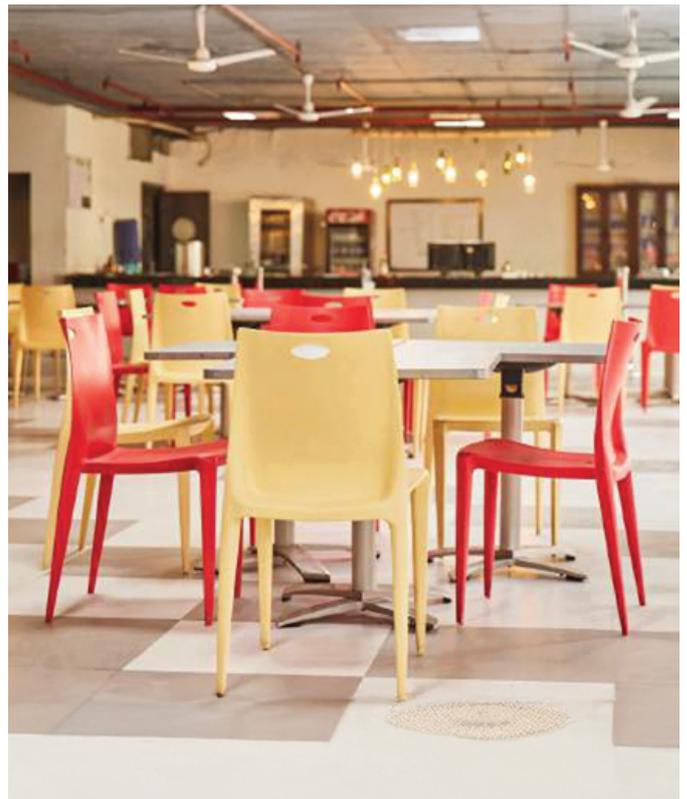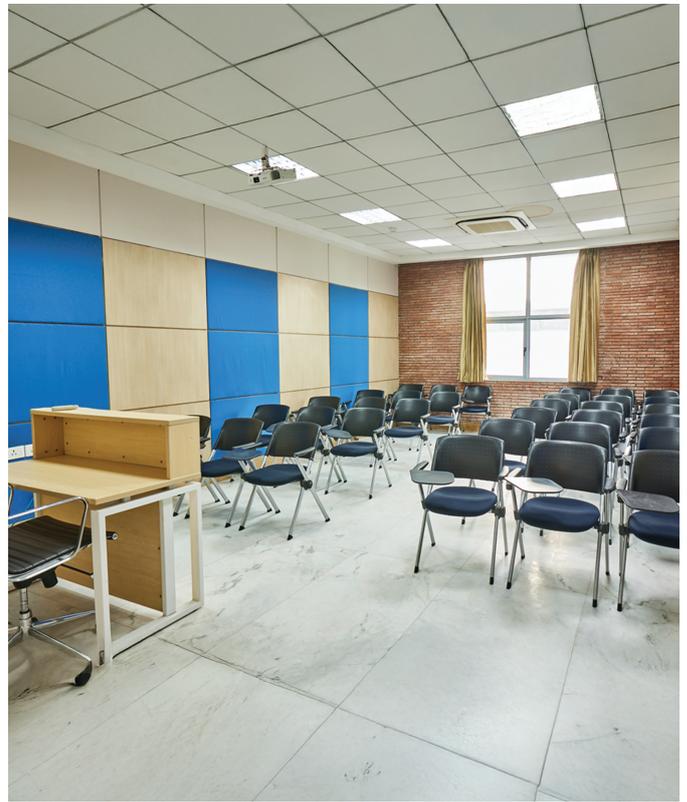
For further queries you may write to : garima.chander@vedatya.ac.in
Mob : +91 7042422358, +91 8595650943, +91 9910228975.
To Register for the Program use the link: CLICK HERE

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