

CHITKARA
UNIVERSITY



ACADEMIC YEAR 2026

**3-Year B.Sc in
HOSPITALITY
CULINARY ARTS
BAKERY
PASTRY ARTS**





EXPLORE **YOUR** POTENTIAL

CAREERS THAT WORK HERE AND ACROSS THE WORLD



Hospitality and Tourism is one of the world's largest, diverse and most dynamic industries. It offers a wide variety of career opportunities across the globe. According to the World Travel and Tourism Council, the sector employs more than 250 million people worldwide. Year after year, Hospitality and Tourism remains among the fastest-growing industries, with strong career prospects for skilled professionals.

If you're looking for a career that is both professionally stimulating and personally rewarding, and that can open doors anywhere in the world, the Hospitality sector offers unmatched potential. Explore Chitkara University's distinctive and innovative network in Hospitality Management, designed to put you on the fast track to success.

SCAN FOR MORE
INFORMATION



CHITKARA UNIVERSITY



CHITKARA UNIVERSITY PUNJAB

Chitkara University is a UGC recognised University with the right to confer degrees as per the Sections 2(f) and 22(1) of the UGC Act, 1956 and is established by the Punjab State Legislature under, "The Chitkara University Act".



CHITKARA UNIVERSITY HIMACHAL PRADESH

Chitkara University is a UGC recognised University with the right to confer degrees as per the Sections 2(f) and 22(1) of the UGC Act, 1956 and is established by the Himachal Pradesh State Legislature under "The Chitkara University Act".



RECOGNISED FOR EXCELLENCE



Chitkara University has been awarded an **A+ rating by the National Assessment and Accreditation Council (NAAC)**, placing us in the Top 5% of Higher Education Institutions in India.



Our programs are recognised among the **Nation's Best in the NIRF Rankings**, securing a prestigious position within the **Top 100 in the University category**.



We take pride in being listed among the **World's Leading Universities in the QS World University Rankings**.



The University consistently features among the **Top 15 institutions in India & Top 500 Globally**, highlighting its strong commitment to advancing the **Sustainable Development Goals**.



Chitkara University is **Ranked 1st in the Country for Research Quality** and stands among the **Top 800 Globally**.



We are acknowledged as one of **India's Top Institutions (Under The Process Pillar)**, and also ranked among the **Top 200 Globally**.



Year after year, Chitkara University has earned recognition among the **Top 10 Universities in India** for filing the maximum number of patents.

Consistently ranked high by:

CAREERS360

OUTLOOK

INDIA
TODAY

DATAQUEST

THE 25 BEST COLLEGES IN INDIA

UI Green
Metric

THEWEEK

BWIBUSINESSWORLD

siliconindia

CHRONICLE

IIRF

EXPLORE YOUR POTENTIAL WITH CHITKARA^U.

CHITKARA EDUCATION BRINGS WITH IT A REPUTATION FOR EXCELLENCE AND INNOVATION THAT HAS BEEN EARNED THROUGH YEARS OF SERVING THE CAREER-NEEDS OF THE STUDENT COMMUNITY.



STRONG ACADEMIC HERITAGE

Chitkara University has been established and managed by passionate academicians with the sole mission of making each and every student "industry-ready".

BEST LOCATION

With a high quality of living and vibrant student mix, Chandigarh, also known as City Beautiful, has rightfully earned its place as one of the safest and most livable cities in the country.

TOP 20 RANKING

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

MODERN FACILITIES

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

LEADING INNOVATION

Chitkara Innovation Incubator helps turn students' business ideas into reality. Student ventures with scalable, commercial potential are given access to high tech, a collaborative office space and are paired with industry mentors to develop scalable business plans and market testable products and services.



Since inception, Chitkara University has had a path breaking recruitment record for graduates from various academic programs. Some of our prominent recruiters on campus are:

accenture

adani



amazon

Deloitte.



Google

HDFC BANK

HONDA
The Power of Dreams



IBM

Infosys®

Kellogg's®

KPMG



mahindra^{Rise}



Microsoft

pepsico



Reliance

SAMSUNG



ZARA



STRONG ACADEMIC HERITAGE

Chitkara University is founded by Dr. Ashok K Chitkara and Dr. Madhu Chitkara, academicians with over five decades of teaching excellence. They are invested in the growth of every student at Chitkara University and ensure they evolve into well rounded personalities, subject experts, creative thinkers and future-facing individuals – set to grapple with real world challenges and become changemakers of tomorrow.

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.

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.

COUNTED AMONG THE BEST



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

TOP 20 RANKING



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

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.



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.

WORLD-CLASS RESEARCH EXCELLENCE



With more than 5000 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 anotechnology, Mobile Learning, Robotics, Renewable Energy and Mechatronics.

LEARN FROM THE BEST



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

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.



TOP SKILLS



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

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.



TRAVEL THE WORLD

At Chitkara University, we offer over 300 exchange programs to choose from.

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.

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'.



SAFE & SOUND

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



5 STARS

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

City Beautiful Chandigarh

A MILLION PEOPLE; INFINITE POSSIBILITIES

Chandigarh is undergoing rapid urbanisation and the transformation has been holistic and all-inclusive. Over the years, the city has made remarkable progress in terms of physical infrastructure and business environment and has emerged as an economic growth centre with one of the highest per capita incomes in India.

Ample opportunities are available to work and grow in the IT, BPO and pharmaceutical sectors in the region. It has proven to be a magnet for potential employers and employees.

The open hand is the official emblem of Chandigarh; it symbolises the city's philosophy of being "open to give" and "open to receive". Chandigarh has seen the growth of some major start-ups over the last few years. The city has kept pace with the ever evolving education sector to become the one-stop destination for all education needs. This makes Chandigarh ideal for students who wish to enjoy the blend of rich culture of city life and the peaceful environment that this city offers.

Chandigarh is easily accessible from Delhi, Haryana, Punjab, Himachal Pradesh and other metropolitan cities through various modes of transportation, viz. buses, trains and direct flights both national and international, from Dubai, Singapore, Sharjah, etc.







PREP" FOR A SUCCESSFUL CAREER

Chitkara University is recognised by the industry as a leader in hospitality education. Our graduates leave with the skills to make a difference and enhance quality of life. We prepare them for leadership roles in food and beverage, hotel operations, sales, marketing, and event planning. Taught by industry-experienced professors, our programs feature small class sizes to ensure personalised attention.

Our immersive, hands-on hospitality programs will transform, inspire, and prepare you to lead. Our rigorous Bachelor's program offers ideal preparation for a high-level career in the global hospitality industry. You'll collaborate closely with peers and industry-experienced professors while gaining practical experience through paid work opportunities. These experiences will equip you with essential skills sought by employers, including exceptional guest service, proficiency in industry-standard software, cultural awareness, and management expertise.

In the competitive hospitality and tourism industry, developing a strong business foundation and customer service skills is crucial. Our programs ensure that graduates possess all the competencies needed for a successful career.

From managing world-class hotels and restaurants to launching your own business, our hospitality management programs provide you with the business acumen, leadership skills, and real-world skills experience to thrive in the industry. With an internationally recognised Chitkara University qualification, you'll not only be industry-ready but also globally connected, unlocking limitless career opportunities.

UNIVERSITY

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PIMPRI CHINCHWAD
EDUCATION TRUST
UNIVERSITY



LEARN FROM THE BEST WITH THE BEST

At Chitkara University, excellence in hospitality and culinary education begins with those who teach it. Our students learn under the guidance of a distinguished faculty of chefs, hoteliers, and hospitality leaders who bring extensive global experience from world-class establishments, fine-dining kitchens, and international management schools. Their backgrounds blend industry expertise with academic rigour, offering students a transformative learning experience rooted in both theory and real-world practice.

Beyond imparting skills, our faculty mentor students to think creatively, act responsibly, and lead confidently in a highly competitive global industry. Each class is designed as an interactive workshop—where innovation meets tradition, and where every recipe, service model, or business concept is examined through the lens of current industry trends and sustainable practices.

Students benefit not only from the wisdom of seasoned professionals but also from collaborations with visiting experts, celebrated chefs, and hospitality partners who regularly engage through masterclasses, live demonstrations, and industry projects. This dynamic environment ensures that learning remains current, comprehensive, and connected to global standards.

Our steadfast commitment to quality and continuous improvement shapes everything we do. By learning from the best minds and alongside equally passionate peers, students at Chitkara University gain the knowledge, confidence, and sophistication needed to excel as the next generation of hospitality and culinary leaders.



CHEF MANJIT GILL

LEARNING IS FUNDAMENTAL

At Chitkara University, learning extends beyond classrooms. Our students have countless opportunities to engage with celebrated artists, industry leaders, innovators, and changemakers who share their experiences and perspectives with them. These interactions bring knowledge to life, deepen understanding, and make education engaging, memorable, and help in preparing confident, curious, and future-ready individuals.



CHEF HARPAL SINGH SOKHI



GURPREET SINGH TIKKU

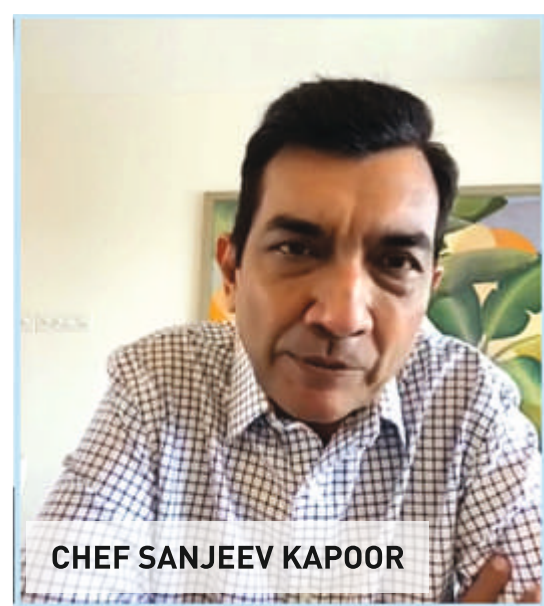


CHEF KUNAL KAPOOR



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



STATE-OF-THE-ART HOSPITALITY LABORATORIES

Chitkara University boasts world-class infrastructure that bridges the gap between theory and practice. We blend a traditional model of hospitality education with modern 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, inspire, and prepare you to lead. We offer avenues for lectures, demonstrations, and student-led return demonstrations, enriching the teaching-learning process. This approach prepares students both theoretically and technically, paving the way for global competence in the hospitality industry.

What Sets Us Apart

- Well-equipped, state-of-the-art kitchens, including Basic Training, Quantity Training, and Advanced Training Kitchens, for a contemporary learning experience in Culinary Arts.
- A Bakery & Confectionery Lab that meets specialised training needs, aligned with industry standards.
- A Front Office Training Lab for simulations and hands-on learning with hotel management software.
- A Housekeeping Lab and Mock Guest Room for practical student learning.
- Student Training Restaurants for hands-on learning and practice.
- A unique Mock Bar for demonstrations and practical learning.
- A well-equipped library with a vast collection of books, CD-ROMs, digital resources, and subscriptions to journals and magazines on hotel management and related fields.
- Access to industry-standard databases, including Scopus, Science Direct, Sage, Springer, EBSCO (Hospitality & 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



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

India's hospitality sector is set for significant growth, reaching Rs. 35 trillion (US\$ 488 billion) and comprising 9.2% of the national economy by 2029. Our Hospitality programs offer rigorous academic and hands-on training, empowering future leaders and advancing industry professionals. Graduates gain cutting-edge expertise and real-world proficiency for sustained success.

Hotels & Restaurants

Lead in dynamic environments by overseeing guest experiences, managing teams, and ensuring operational excellence. This path offers continuous growth & diverse career opportunities for those seeking responsibility and progression.

Airlines & Cruise

Contribute to the flourishing travel sector by facilitating seamless journeys & exceptional customer care. Roles span passenger services, operations, and hospitality management on air and sea, enabling global exposure.

Food Retailing

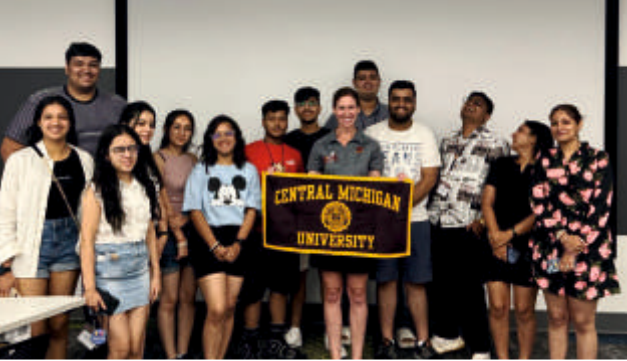
Excel in high-energy settings managing large-scale food service operations, retail outlets, and premium dining experiences. This path is suited for individuals who thrive on innovation and people engagement.

Events

Transform organisational talent into impact by orchestrating conferences, celebrations, and corporate gatherings. Event professionals deliver memorable experiences, requiring precision, creativity, and leadership.

Entrepreneurship

Take charge of your career with entrepreneurial opportunities supported by proactive government initiatives. The sector welcomes innovative thinkers ready to build and lead new ventures.



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 and Maldives.



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 you'll cultivate at Chitkara University, you will be equipped to rise to the occasion and make a mark for yourself in 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.





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.





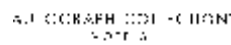
Chitkara University students benefit from extensive industry exposure through expert-led workshops, interactive masterclasses, and guest lectures by renowned hospitality professionals and celebrity chefs. These exclusive sessions provide students with real world insights into the ever-evolving hospitality industry, helping them understand emerging trends, global best practices, and professional standards. From culinary innovations to hotel management strategies, students gain practical knowledge directly from industry leaders, strengthening their understanding and refining their skills. This continuous engagement with experts not only enhances their learning experience but also shapes their career pathways, ensuring they graduate as confident, well-prepared professionals ready to excel in the global hospitality sector.

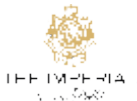




CAMPUS RECRUITMENT

Chitkara University has established an unassailable reputation for strong on-campus recruitment through its intensive focus on making graduates "industry-ready." Our students have secured diverse professional roles worldwide. Extensive internships offer valuable practical experiences, setting our Hospitality graduates apart. Join us to transform your passion, creativity, and knowledge into a rewarding career in Hospitality.



QSR | CRUISE | RETAIL

 ADITYA BIRLA GROUP				
				
				
				
				
				
				
				





SCAN FOR
MORE INFO



31,328+ STUDENTS
(FULL-TIME ENROLMENT⁴) – INCLUDING
30% INTERNATIONAL STUDENTS⁵

89% OF EMPLOYERS
ARE VERY SATISFIED WITH THE
GEORGE BROWN GRADUATES THEY'VE HIRED¹

**172+ FULL-TIME
PROGRAMS²**

98% OF QUALIFIED PROGRAMS
OFFER WORK INTEGRATED LEARNING³

¹ Source: Key Performance Indicators, Ministry of Training, Colleges and Universities, Sept. 25, 2019

³ Excludes upgrading and preparatory programs; Source: Enrolment Planning and Reporting Department, George Brown Polytechnic

^{2,4,5} Source: Institutional Research, George Brown Polytechnic



STUDY AT CHITKARA UNIVERSITY FOR THE FIRST 2 YEARS WITH A PATHWAY TO GEORGE BROWN POLYTECHNIC, TORONTO, FOR THE 3RD & 4TH YEAR

Chitkara University has partnered with George Brown Polytechnic, Toronto, to offer globally recognised pathway programs that provide students with world-class education and international career opportunities. George Brown Polytechnic, located in the heart of Canada's business and hospitality hub, is renowned for its cutting-edge curriculum, industry-relevant training, and strong employer connections.

Through this partnership, students can begin their academic journey at Chitkara University for the first two years, benefiting from Canadian pedagogy, expert mentorship, and visiting faculty from George Brown Polytechnic. After two years, eligible students seamlessly transfer (subject to conditions) to George Brown Polytechnic in Toronto to complete their degree.

This pathway offers significant financial advantages, allowing students to save substantially on international tuition fees, living expenses, and accommodation costs. Graduates also gain access to post-graduation work opportunities in Canada, enhancing their global career prospects.

Bachelor In Culinary Management

Enrol in the 3-Year B.Sc in Culinary Management at Chitkara University in India with Academic Mentorship from George Brown Polytechnic 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 Polytechnic.

Program Highlights

Chitkara University's unique Culinary program, shaped by North American pedagogy, emphasises culinary skills over generic hospitality education. You will experience top-notch infrastructure and kitchens comparable to global standards, with exposure to George Brown Polytechnic faculty. Students enrolled in this program will have the opportunity to seamlessly transition with 100% transferable credits for an Honours Bachelor of Commerce Culinary Management degree at George Brown Polytechnic after two years. You will save substantially on costs by paying only 1/3rd of the international fee or the equivalent of a Canadian student's cost while at Chitkara University.

Successful candidates will receive a Conditional Letter of Acceptance from George Brown Polytechnic, providing access to their online resources. You will also have access to IELTS coaching during the initial two years of your Bachelor in Culinary Management degree at Chitkara University.



Learning Outcomes

This joint Culinary Management program integrates current industry practices and scholarly knowledge across accounting, marketing, customer service, human resources, supply chain management, health and safety, costing and pricing, hospitality, and risk management. Students will learn to identify, evaluate, and apply the methods, skills, tools, and systems used across key disciplines relevant to contemporary culinary practice and study.

Students will develop the ability to create new food products, businesses, or events and guide them toward market realisation using advanced management theories and techniques suitable for large-scale, multi-unit culinary operations. They will also gain an understanding of emerging practices in culinary management and learn to select strategies that support lifelong learning and professional growth in the field.

Upon graduation, students will be able to gather and interpret qualitative and quantitative information to build cogent arguments, make sound judgments, and apply concepts, principles, and techniques that enhance a wide range of culinary operations.

Credit Transfer Option in 3rd Year to

GEORGE BROWN POLYTECHNIC

Honours Bachelor of Commerce Program
(Culinary Management)

George Brown Polytechnic'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 specialising 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 | Specialised Business
Marketing and Communication | Human Resources and Risk Management
Research | General Knowledge (Liberal Studies)

Your Career

The culinary skills you will learn in this program are sought after by employers across Canada and the world and set you up for success in diverse roles.

Potential career pathways for graduates of this program include:

Multi-unit Food Service

- Director of Operations
- Corporate/Menu Development Chef

Business Consulting

- Food Service Logistics
- Food and Beverage Consulting
- Food and Beverage Market Research

Hospitality and Tourism

- Director of Food & Beverage
- Positions at convention centres, hotels, off-premises catering & tourist attractions
- Corporate Chef
- Executive Chef

Entrepreneurship

- Food Bloggers
- Event Chefs
- Restaurant Owners
- Catering Services



3-YEAR B.Sc IN CULINARY ARTS

Chitkara University's 3-year B.Sc in Culinary Arts program offers an academically rigorous and culturally enriching pathway for students seeking to master professional culinary skills within a renowned educational environment. Rooted in India's rich gastronomic heritage and informed by contemporary global trends, the program provides a comprehensive understanding of the art and science of cookery. Its curriculum is thoughtfully designed to build creativity, technical expertise, and an appreciation for the finer aspects of culinary artistry, ensuring graduates are equipped to excel in diverse settings.

India's Culinary Arts sector continues to rise, driven by influential television programs and the growing presence of Michelin Star restaurants. These developments have elevated the profile of culinary careers and inspired ambitious students to pursue a field defined by originality, precision, and innovation. At Chitkara University, students train in advanced facilities under expert guidance, developing both practical proficiency and creative flair.

With the Indian Food Service industry growing at an impressive annual rate of 11% and projected to reach ₹9 billion by 2028, graduates are well prepared for a rewarding and fast-expanding profession. Whether aspiring to become chefs, entrepreneurs, or managers, students emerge ready to thrive in a dynamic industry that values skill, passion, and versatility.

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.

Program Overview

- 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.



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 and 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.

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 varietals, you'll explore the full wine spectrum to develop keen food pairings in the restaurant setting. Learn about responsible alcohol service & 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 ARTS SPECIALISATION IN BAKERY & PASTRY ARTS 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 across the world internships at top hotels and restaurants for real-world learning.
- **Global Perspective:** Learn from world-renowned chefs, gaining insights into diverse cuisines, to build a global foundation for your 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.

Chitkara University's B.Sc in Culinary Arts, Bakery & Pastry Management isn't just a degree; it's your ticket to a brilliant 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 | Pastries Ingredients & Allergen
Consumer Behaviour | Food Entrepreneurship | Bakery Operations Management
Baked Food-Product Test | Microbiology | Artisan Breads Technology | Professional Baking
Baked Foods-Product Development | Baked Foods Functional Tarts | Baking Technology



CAREERS IN CULINARY ARTS

When you earn a Degree from Chitkara University, the possibilities are endless. 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.
- **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.



3-YEAR 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 offers:

- A strong emphasis on managing the daily operations of a hospitality business
- Unique, hands-on learning laboratories focused on hospitality administration
- Practical experience in running a profitable hospitality business that prioritises exceptional customer experiences
- Excellent internship and employment opportunities in top hotels across the country

• Key Highlights of Hospitality Administration Program

- Build a solid foundation of skills—from communication and budgeting to leadership—that helps you secure positions with top hospitality companies worldwide.
- Learn various aspects of the industry, including budgeting, scheduling, inventory management, sales, and more, becoming well-rounded in all areas.
- Develop core hospitality competencies like hotel/food & beverage operations, performance control, marketing strategies, front desk operations, and customer service.
- Gain hands-on experience through required internships, collaborating with different teams and providing guest services.
- Learn from industry leaders with decades of experience and make valuable connections through internships.

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 Structure

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 3-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.





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

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