









# YOUR DREAMS. YOUR GOALS. YOUR UNIVERSITY.

Business | Hospitality | Culinary Arts Pharmacy | Health Sciences Basic Sciences | Education



## Study at Chitkara University and really go places

Whatever the dream, Chitkara University can help you get there. Chitkara University offers a world of learning opportunities that will help you reach your goals.

Opportunities to get placed at one of the 1500+
companies that visit our campus for recruitment.

Learn from outstanding faculty at our state-of-the-art teaching facilities. Choose from our varied industry endorsed programs. And meet other students with dreams as big as yours.

#### Excellence is our bottom line



## STRONG ACADEMIC HERITAGE

## **Dr. MADHU CHITKARA**PRO CHANCELLOR CHITKARA UNIVERSITY

Chitkara Education brings with it a reputation that has been earned through years of serving the career-needs of the student community.

It has a reputation for excellence and innovation among coveted employers for preparing graduates who have the knowledge and skills they need for success in their workplace.

There are many reasons to choose Chitkara University. Our graduates go on to great careers, we're hands-on and responsive in our teaching, we provide a great environment to study and our research is world-class.



The learning environment at CHITKARA UNIVERSITY represents a unique blend of distinguished faculty, brilliant & intellectual students with a proactive collaboration with industry.

## WELCOME TO CHITKARA UNIVERSITY PUNJAB

Chitkara Educational Trust established its Punjab campus in the year 2002 on Chandigarh-Patiala national highway which is 30km 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 10,000 students.

#### **Small World**

Whether you are a Bachelor's student, Master student or taking part in one of our Exchange Programs, we make sure you feel right at home with us. Chitkara University provides a specially safe and serene setting for studies. Students get to enjoy the changing seasons and are able to grow personally as well as professionally.

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

We are passionate about what we do and we hope you will become a part of our family.

#### **Cleared for launch**

Any good roadmap to success requires that you know where you are going – and also where you have been. The third element is momentum.

In accordance with Chitkara University strategy, we allocate more and more resources to excellence in teaching and learning.

Our approach at Chitkara University is learningcentric, enhancing knowledge, skills and understanding through practical exposure.

Today, we have impressive world-wide collaboration agreements with top International Universities and research institutions which is helping us train Chitkara University students for the new global economy.

We strongly believe that we are creating the right kind of future for the professionals of tomorrow who we are educating today.

#### **Industry-led Courses**

Chitkara University offers a learning experience that improves your employment prospects. We maintain close links with leading blue-chip companies and professional associations to deliver most of our academic programs. Through these alliances we stay in touch with industry, ensuring that our courses are relevant, practical and deliver the skills in demand allowing our graduates to hit the ground running.

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 the future employers of our alumni.

#### **Great Campus Recruitment**

Chitkara University has established an unassailable reputation for strong campus recruitment on the sheer virtue of our intensive focus on making all 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.

Think of it as your own, personal launch pad.

The UNIVERSITY with one of the highest number of PATENTS in the country

- 250+ Patents
- Joint research projects with Global Universities
- One of the largest University grants' recipient for the European Commission Erasmus+ Programe







the largest incubator in North India with more than start-ups

\*\*\*\* HIGHLY

FOR OUR WORLD-CLASS, FACILITIES **TEACHING &** RESEARCH





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





## WELCOME TO CHITKARA UNIVERSITY HIMACHAL PRADESH

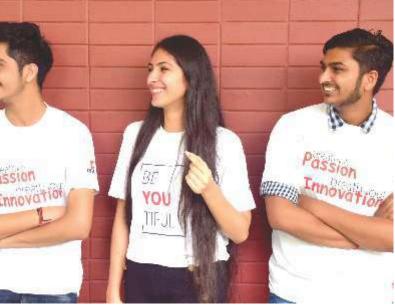
Chitkara University was established in the year 2008 by the Himachal Pradesh State Legislature under the "Chitkara University Act". Chitkara University is a government recognised University with the right to confer degrees as per the Sections 2f and 22(1) of the UGC Act, 1956 and is included in the list of universities maintained by the University Grants Commission.

Our 17 acres campus located at Atal Shiksha Kunj in Barotiwala is 32km from Chandigarh and 12km from Pinjore. It currently has more than 4000 full time students and over 300 faculty.

FOR THE ACADEMIC YEAR 2020, CHITKARA UNIVERSITY IN HIMACHAL PRADESH IS OFFERING ACADEMIC PROGRAMS IN THE FIELDS OF

ENGINEERING | INFORMATION TECHNOLOGY
BUSINESS | NURSING | PHARMACY | HOSPITALITY

















## COUNTED AMONG THE BEST



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



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



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



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



India Today has consistently ranked Chitkara University among the best in the country



Careers 360 has counted Chitkara University as one of the best in the North Region.

## LEARN THE CHITKARA WAY

One-on-one discussions with the professors make the classes interesting and interactive. The faculty is very helpful and approachable at all times – even for the slightest of doubts. We have lot of group projects and presentations which help students in team-building, understanding and bonding with classmates.



# GRADUATE WITH A HOLISTIC SKILL SET

Our holistic educational approach is designed with an intensive focus to equip you with a complete skill set package comprising of hard knowledge skills, soft people skills and 'heart' skills. You will be equipped with both; depth and breadth of knowledge. You will be transformed into a well-rounded individual, and become a valuable asset to your future employer and society at large.



Hard knowledge
skills
(specific to your
chosen track of study)



Soft people skills (analytical thinking, problem solving, communication, presentation, leadership and team-building)



'Heart skills' (ethical and social responsibility)

# LEARN FROM THE BEST MINDS

#### **Tradition of Teaching Excellence**

Chitkara University faculty members are explorers and discoverers, seeking new ideas and insights at the frontiers of knowledge. They are internationally recognised leaders in the study of the economic, social, political, and technological forces shaping the world today.

The faculty at Chitkara University includes people from core academics having vast experience in academics and industry. Among our talented faculty, you meet academic scholars with doctorate degrees, experts from Industry and authors of important texts in all fields. Our faculty enjoy a good reputation and strong relations with leading industrial houses in terms of consultancy and research work.

Chitkara University faculty members play an active role in national and international business & research communities, serving as consultants, board members, and speakers at major conferences and seminars.

With serious students and talented teachers, you will become a stakeholder in pursuit of purposeful learning and experience. Faculty at Chitkara University is striving hard to impart best of professional experience to students through its fast growing & challenging academic environment.





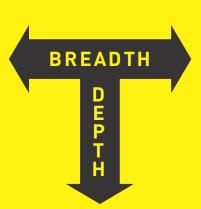
## A RIGOROUS, FLEXIBLE CURRICULUM

PREPARES YOU FOR EVERY KIND OF LEADERSHIP CHALLENGE

Hands-on and interactive learning means classes are never dull. Theories are brought to life, and you learn by experiencing them.

Classes incorporate activities such as simulations and problem sets conducted in the format of mini lectures, video lecturettes, small group recitations, hands-on demos, designettes and concept quizzes to cement the understanding of different concepts in a subject.

The interactive sessions foster collaborative learning to help you enjoy and better understand concepts that are traditionally viewed as difficult. Reallife examples are demonstrated regularly.



FOUNDATION COURSES	UNIVERSITY CORE	GLOBAL STUDIES	SPECIALISATION
TECHNOLOGY STUDIES	ENTREPRENEURSHIP	CRITICAL THINKING	GENERAL EDUCATION

## **OUR PEDAGOGY**

Our degree programs prepare students for the real world and offer the opportunity for practical, hands-on experience, internships and projects. Take advantage of this experience to gain the practical skills employers are looking for and open yourself to career opportunities. Academics at Chitkara University keep pace with workplace demands and ensure that students are "industry ready" and in touch with what's expected in a professional environment.

#### Academic Excellence

Our academic programs enjoy a great reputation in the industry. To maintain our leadership position, we focus on inducting the best faculty from across the industry and academia. Our faculty is known for its strong academic orientation contributing to the creation of knowledge in a dynamic, ever changing environment. Classes are built around experiential learning where students are constantly encouraged to take conceptual framework and apply them. Teaching methods include lectures and tutorials that emphasise a learner-centered approach and application of knowledge. Faculty bring their rich experience into the classroom to enrich the learning process and ensure that the coursework reflects current industry practices.

#### Problem Based Learning (PBL)

Some of our courses are taught using the PBL approach where students apply their knowledge to solve problems they may encounter in a professional context and in doing so extend their experience beyond text books. Elements of real-life work scenario are brought into the classroom by the PBL approach. Students undertake a series of tasks that bring industry problems into the academic environment.

#### **Applied & Project Based Learning**

Applied learning is a hallmark of all teaching at Chitkara University. We believe that the best way to learn is by "doing" and that's why we emphasise a hands-on approach. We lay stress on project based learning, thus, encouraging the need for independent thinking and creativity among students, resulting in interesting and novel projects. Further, a significant increase in the open category credits enables students to have a broad base, pursue interests and adopt a multi-disciplinary approach.

#### **Specialisation Options**

In every program, further specialisation and electives are offered in the final year of the study. To help a student in this task, various tracks have been identified through our curriculum geared towards a variety of specialisations. Our goal is to prepare students for a satisfying career. Following a particular curricular track will equip the students with the skills required for progressing further in the chosen career track.

#### **Faculty**

Chitkara University boasts of strong faculty with Masters and Doctorate degrees in different specialisations with appropriate academic and research bent of mind. The entire faculty has been drawn from leading academic institutions and corporations from across the country with years of teaching and research experience. Our faculty enjoy a good reputation and strong relations with leading industrial houses in terms of consultancy and research work. Our faculty not only focus on conceptual understanding of various academic concepts but also give first-hand experience to all students through role plays, experiential learning exercises, industrial visits and classroom lectures.

#### **Guest Lectures**

Guest lectures are regularly organised by eminent industry experts, entrepreneurs and HR managers from large and medium-sized companies to keep students abreast with latest trends and information.

## OUR INDUSTRY PARTNERSHIPS

Chitkara University maintains close links with leading corporations and professional associations to deliver most of our professional programs. Through these alliances we stay in touch with the industry, ensuring that our courses are relevant, practical and deliver the skills in demand allowing our graduates to hit the ground running. Some of our leading industry collaborations are:

#### FOR ENGINEERING PROGRAMS









































































#### FOR BUSINESS | HEALTHCARE PROGRAMS













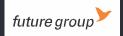
























1500+ Campus Recruiters

of Chitkara Graduates are Employed within months of Graduation

of Chitkara Graduates are paid higher than the market average

of Chitkara Graduates get a job offer before they Graduate

# OUR CAMPUS RECRUITERS

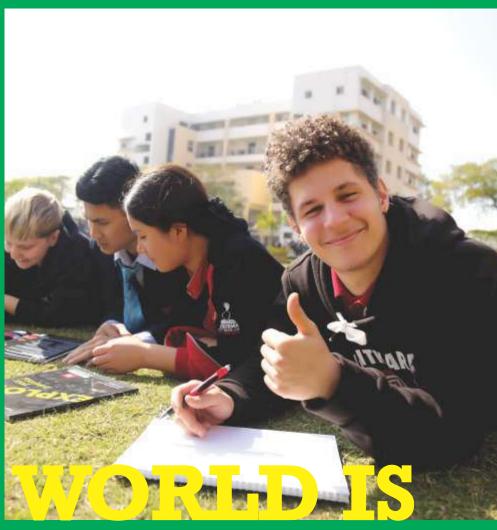
Since inception, Chitkara University has had a path breaking recruitment record for graduates from various academic programs. Some of the prominent recruiters on campus are:





Live independently. Gain cultural awareness. Expand your social network to span the globe. Make new friends who may become your future business collaborators in an increasingly interconnected world.

Learn in a classroom on a different continent.
Experience working in the real world, around the world.
Lend a hand to those in need.
There are so many new experiences awaiting you at Chitkara University.



## 

## INTERNATIONAL STUDENT EXCHANGE PROGRAMS Gain a global perspective

Chitkara University's robust international exchange program with more than 200 overseas universities gives you the opportunity to experience living on your own in a different country. The networks you build and experiences you encounter will give you a more global and culturally sensitive perspective.

## SUMMER STUDY PROGRAMS

## Immerse in overseas experience

Summer Programs are short duration programs of 2-4 weeks on various specialisations. It adds to the international exposure of the students.

## SEMESTER EXCHANGE PROGRAMS

Foster stronger bilateral ties

Chitkara students have option to finish the last half part of their degree programs at our partner Universities.
Students visit Partner
Universities for six months to one year for completing their semesters abroad.

Chitkara University's approach to Global Education rests on the belief that every student needs broad global knowledge and a global mindset. There are many opportunities to globalise your Education.



#### OVERSEAS STUDY MISSIONS Gain insights from industry leaders

Overseas study missions bring you right into the heart of multinational organisations around the world, giving you current insights on how they function through site visits. You will also go on a networking journey with prominent industry leaders, opening doors to a world of opportunities.

#### OVERSEAS INTERNSHIPS Step into the global marketplace

Experience for yourself how industries and businesses operate, broaden your perspective and apply your skills and knowledge to realworld business operations.

## GLOBAL EXPOSURE

### Cultivate empathy and the human touch

We regularly invite faculty from accredited Institutions across the world. The exposure helps our students understand diverse cultural and educational contexts

## **Global Connections**

Some of our Major Global Partners Across the World



#### **EUROPE**

#### **UNITED KINGDOM**

- London School of Economics and Political Science (LSE)
- University of Hertfordshire, UK
- University of Birmingham
- University of Nottingham
- Glasgow Caledonian University
- Anglia Ruskin University
- University of Central Lancashire (UCLAN)
- University of West of England, Bristol
- The University College London (UCI)
- Nottingham Trent University
- Heriot-Watt University

#### **NETHERLANDS**

- Amsterdam University of Applied Sciences
- Fontys University of Applied Sciences
- The Hague University of Applied Sciences

#### **SPAIN**

- University of Alicante
- Fundacio Privada Universitat I Technologia
- Universitdad de Jaen
- Universidad Católica San Antonio de Murcia (UCAM)
- Universitat Rovira I Virgili
- Universidad de Huelva

#### **BELGIUM**

Saint-Louis University, Brussels

#### **FRANCE**

- École pour l'informatique et les nouvelles technologies-EPITECH
- Lycee Emile Combes, Pons
- The Institut Polytechnique des Sciences Avancées, IPSA
- ESIGELEC School of Engineering Rougen
- Ecole Pour L' Informatique Et Les Techniques Avacees- EPITA
- EM Normandie
- Kedge Business School
- Institut D' Etudes Politiques De Toulouse
- Sciences Po Lille
- ISTIA-Universite Angers
- Université Montpellier 2 Sciences et Techniques
- Institut Sup'Biotech de Paris
- ECAM Strasbourg
- France International Graduate Schools (FIGS)
- Institut Supérieur de Gestion
- École supérieure des techniques aéronautiques et de construction automobile (FSTACA)
- Ecole Spéciale de Mécanique et d'Electricité (ESME Sudria)
- Sustainable Development Management Institute
- Ecole De Biologie Industrielle
- EPF Ecole d'ingenieurs (Sceaux)
- Universite De Technilogies De Troves
- Groupe EDH (EFAP, ICART, EFJ)
- IAE Pau Beyonne

#### **GERMANY**

- Cologne Business School
- Karlshochschule International University
- Hochschule Osnabruck
   University of Applied Sciences
   Osnabruck
- Duale Hochschule Baden Wurttemberg (DHBW)
- University of Applied Sciences Stuttgart
- Technische Universitat Chemnitz
- Hochschule Emden/LEER

#### HUNGARY

 Kodolanyi Janos University Of Applied Science

#### **CROATIA**

Algebra University College

#### **SWITZERLAND**

HTMI

#### **CZECH REPUBLIC**

University of Ostrava

#### **FINLAND**

- Helsinki Metropolia University of Applied Sciences
- JAMK University of Applied Sciences
- Turku Vocational Institute

#### **PORTUGAL**

- Politecnico De Coimbra
- Instituto Superior De Engenharia Do Porto

#### **RUSSIA**

ITM0 University

#### **TURKEY**

- Abdullah Gul University
- Middle East Technical University
- Istanbul Ayvansaray University
- Altinbas University, Turkey

#### **ALBANIA**

University of New York Tirana

#### **BULGARIA**

Varna University of Management

#### **NORTH AMERICA**

#### U.S.A

- Central Michigan University
- University of Florida
- Purdue University
- San Diego State University
- University of Massachusetts, Lowell
- Missouri University of Science and Technology
- Northern Illinois University
- Northern Arizona University
- Portland State University
- Regents of the University of California, Irvine
- University of La Verne
- The George Washington University
- The University of California San Diego Extension
- The University of California, Berkeley-Extension
- Pennsylvania College Of Optometry
- Texas Southern University
- California State University
   Monterey Bay
- University of Wisconsin-Parkside
- University of
- Wisconsin-Milwaukee
- Kent State University, USA
- California State University San Marcos
- Southern Illinios University Edwardsville (SIUE)
- St. Thomas University
- San Ignacio University

#### **MEXICO**

- Universidad Autónoma del Estado de Hidalgo (UAEH)
- Benemérita Universidad Autónoma de Puebla
- Universidad Popular Autónoma del Estado de Puebla
- Universidad de Guanajuato

#### **GRENADA**

Saint George's University,

#### CANADA

- George Brown College
- British Columbia Institute of Technology
- Kings University College at Western University
- University of Prince Edward Island (UPEI)
- Vancouver Island University
- Georgian College
- Vancouver Film School (VFS)
- Lakehead University
- University of British Columbia
- University of Ottawa
- Medicine Hat College
- Trent University
- Red River College
- York University

#### **SOUTH AMERICA**

#### **BRAZIL**

- PUCRS
- UNICAMP (University of Campinas)
- The Federal University of Lavras
- Federal University of São João del-Rei

#### **PERU**

 Universidad San Ignacio de Loyola (USIL)

#### **AUSTRALIA**

- Deakin University
- Edith Cowan University
- Flinders University
- Federation University
- Murdoch University
- Griffith University
- James Cook University
- Western Sydney University
- Macquarie University
- Western Sydney University
- University of New Castle

#### **ASIA**

#### **JAPAN**

- Kindai University
- Gunma University

#### INDONESIA

- Binus Univesity
- Telkom University
- Airlangga University

#### THAILAND

- Kasetsart University
- Pathumthani University

#### **PHILIPPINES**

- Mapúa University
- Tarloc Agricultural University

#### **CHINA**

- Qilu University of Technology
- Zhejiang University of Science & Technology
- Qingdao Technological University
   Qindao College
- University of Nottingham, China

#### **TAIWAN**

- China Medical University
- Providence University
- National Tsing Hua University (NTHU)
- National Chi Nan University
- National Chung Cheng University

#### **SOUTH KOREA**

- Soongsil University
- Kookmin University
- Korea University (Sejong Campus)
- Kongju National University
- Chung Ang University
- Kyung Hee University
- Sookmyung Women's UniversityShinhan University
- Chonbuk National University
- Kyungpook National University
- Chosun University
- Sangmyung University
- Jungwon University
- Kwangwoon University
- Seoul National University of Science & Technology (SeoulTech)
- Woosong University

#### MALAYSIA

- HELP University
- Management & Science University (MSU)
- University of Nottingham,
- Heriot-Watt University, Malaysia

#### **DUBAI**

- Heriot-Watt University, Dubai
- University of Birmingham, Dubai

#### **AFRICA**

#### **SOUTH AFRICA**

 Regenesys Business School, Johannesburg





Chitkara Innovation Incubator is one of the largest Government supported incubators in North India with more than 100+ student startups. It is designed to provide aspiring student entrepreneurs with the education, resources and funding to start and expand their businesses.

We have also entrepreneurship elective in all our undergraduate programs which can help turn students business ideas into reality. Student ventures with scalable and commercial potential are given access to high tech office space.

#### SUPPORTED BY



Department of Science and Technology Ministry of Science and Technology Government of India

















Chitkara Alumni Network has more than 20,000 active members who have been a part of Chitkara University since the year 2002. We have active Alumni chapters across India and in North America, Europe and Australia.

Chitkara University maintains close ties with the alumni and keeps them updated with latest career advice and recruiters connect.

Our graduates can also connect with other Chitkara alumni through the world for business networking and entrepreneurship opportunities.





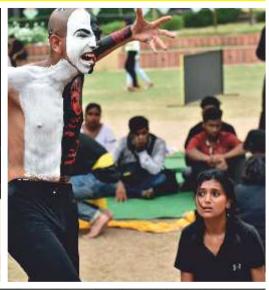


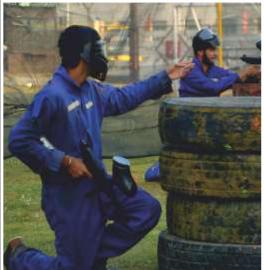




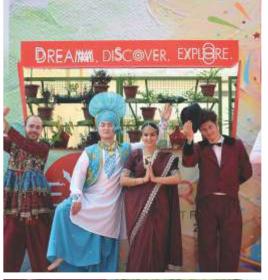
# STUDENT LIFE EXCITEMENT REDEFINED











## 100+ STUDENT CLUBS











There are countless opportunities to get active and involved, engaged and enriched, and we want you to become a part of our diverse community of people who work together to make an impact on the future and have fun in the present. With more than 100+ student clubs and organisations based on a wide range of academic, cultural, and recreational areas of interest, you can find a way to express yourself.

Join, lead, or start your own—the important thing is to participate. Engaging with these organisations builds strong connections with fellow students, provides personal growth, and enhances your Chitkara experience.









# HOSPITALITY PROGRAMS

#### 3-YEAR B.Sc in

- Hospitality Administration @ Punjab Campus
- Hospitality Administration @ Himachal Pradesh Campus

#### 3-YEAR B.Sc in

- Culinary Arts
- Culinary Arts with specialisation in Bakery & Pastry Art Management









# CAREERS WHICH WORK HERE & ACROSS THE WORLD



### COUNTED AMONG THE BEST



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



Outlook Magazine has Ranked & Placed Chitkara Hospitality Programs at the 14th Place among 'Top 20 Hotel Management Colleges in India'.



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



## BRILLIANT CAREERS IN HOSPITALITY, CULINARY AND TOURISM

Hospitality and Tourism is one of the world's largest, diverse and most dynamic industries. It is vast, offering a broad variety and high number of jobs across the globe. In fact, according to the World Travel and Tourism Council, Hospitality and Tourism employs more than 235 million people worldwide. Career prospects in the industry remain strong. Year after year, Hospitality and Tourism is among the fastest growing industries in the world.

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

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

11%
OF WORLDWIDE
EMPLOYMENT
IS IN TRAVEL &
TOURISM



Chitkara University boasts of world class infrastructure which helps in providing the all important link between theory and practice.

- Basic Training Kitchen
- Quantity Training Kitchen
- Advance Training Kitchen
- Bakery & Confectionary Lab
- Training Bar
- Training Restaurant
- Housekeeping Lab
- Front Office Lab
- Computer Center







### **OUR FACULTY**

We are exceedingly proud of the quality of instructors who call Chitkara University home. They come to us with backgrounds at restaurants, foodservice corporations, hotels and other educational institutions, however they all share a love of food and teaching.

Our faculty have experience of working across the world and will look at instilling a global perspective into the kitchen. Included in the Culinary Arts faculty are certified master bakers, authors, certified executive chefs and pastry chefs, who represent all facets of the foodservice industry.

## Hospitality Administration PROGRAM LEARNING OUTCOMES

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 the third year of the degree program.

The advanced modules focus on a closer examination of the operations of the Hotel Industry, particularly on the use and management of key resources, such as people, finance and IT, from a strategic perspective. With hands-on training in the labs for food production and service, the front office and housekeeping department too have their element of practical during the two-year program on campus.

- Understand the scope and historical traditions of the Hospitality Industry, and describe the full range of career opportunities available.
- Demonstrate knowledge and application of professional guest service skills and attitudes.
- Use computers as a tool to address management challenges in the areas of marketing, guest service, cost control, and human resource management.
- Demonstrate a familiarity with the day-to-day operational procedures of a typical hotel or restaurant property.
- Demonstrate basic familiarity with the proper use and care of common kitchen & restaurants equipment.
- Apply cost control concepts and develop appropriate systems and tools for the day-to-day management and operations of lodging or food service business.
- Demonstrate knowledge of proper sanitation & safety procedures for food service and lodging applications.
- Demonstrate knowledge & skill expertise in operations relative to the prerequisites in Hospitality Management.
- Demonstrate effective written and interpersonal communication skills and exude high standards personal and work hygiene, safety and grooming.
- Acquire knowledge of global and current perspectives and diversity issues related to Hospitality Management.







## **3-YEAR B.Sc in CULINARY ART**

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

You may have asked yourself at one time or another, exactly what is Culinary 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 the Culinary Art really involves creating something unique and beautiful – and something that is completely edible! It is called Culinary Art for a reason, not just anyone can create delicious and inventive masterpieces.

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

As you would be aware, Food Service is among the fastest developing sector in the world. With the Indian food industry growing at 11% annually, it is expected to touch Rs. 408,040 crores by 2019. This projected growth is expected to throw open many opportunities for Indian students to pursue a lucrative career in food service industry.

## Keeping in view the increasing demand for a specialised program in Culinary Art, Chitkara University offers 3-Year full time B.Sc in Culinary Art.

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

#### **B. Sc IN CULINARY ART**

- Fundamental and advanced cooking skills that will prepare you for fine-dining kitchens and a variety
  of food service operations.
- Business savvy in financial, marketing, and personnel subjects that will allow you to confidently run and maintain a food-related business.
- In-depth knowledge of international cuisine that will equip you with an intimate understanding of Indian, Asian, and other types of cuisines.
- A solid foundation of general education that will enhance your communication and problem solving skills needed to succeed as a working professional.
- Real-world experience through internships at local, national, and international restaurants and establishments

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



## **CULINARY COURSES & CURRICULUM**

Every class will teach you a specific skill. Beginning with basic ingredient identification, our Culinary Arts chef instructors will help train your senses, guiding you through an incredible range of tastes and flavors, from herbs and condiments to vegetables and meats. Your evolution will continue through the development of culinary techniques such as knife skills, dry and moist heat cooking methods, sauce making, restaurant service simulations, and pastry & baking, to name a few. Over the course of the program, you will learn from an average of four different chef instructors thereby exposing you to a wide range of mentors with different areas of expertise. This, combined with our global curriculum and internship program, provides a solid foundation for a great culinary career.

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



- 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 this first-year course curriculum.
- Breakfast Production The "most important meal of the day" accounts for over 30% of meals eaten in a restaurant. Prepare for the professional kitchen by mastering crêpe preparation, egg cookery and soufflé

- technique. Expand your knowledge of grains and legumes, and discover breakfast meat alternatives and best griddle practices.
- Fine Dining Service Fine dining relies on proper presentation and etiquette in a fastpaced, demanding environment. This class teaches fine dining techniques and outlines wine service, table side cooking and salesmanship in a fine dining atmosphere.
- Introduction to Beer, Wine and Spirits
  - Through an introduction of grape varietals you'll explore the full wine spectrum to develop keen food pairings in the restaurant setting. Learn about responsible alcohol service and how to identify and produce spirits and beer. This course demonstrates several beverage service methods and educates students on the legal aspects of serving alcohol in the food service industry.

# B.Sc in Culinary Arts SPECIALISATION IN BAKERY & PASTRY ART MANAGEMENT

The baking industry is both national and international in character and embraces small artisan bakeries, large scale mass production bakeries, delicatessens and sandwich bars. It has expanded rapidly in the last decade giving rise to a growing demand for professional managers.

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

#### **LEARNING OUTCOMES**

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

#### Some of the key courses covered under this program are:

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







## **CAREERS IN CULINARY ART**

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

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

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

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







AIRLINE **CRUISE** 



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

**INSTITUTIONAL OPERATIONS** 

## SPITALI MANAGEMENT

**LODGING** MANAGEMENT, LUXURY, CONVENT **ALL-SUITE & RESORT HOTEL** 



## **CAMPUS RECRUITMENT**

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









































































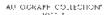




























































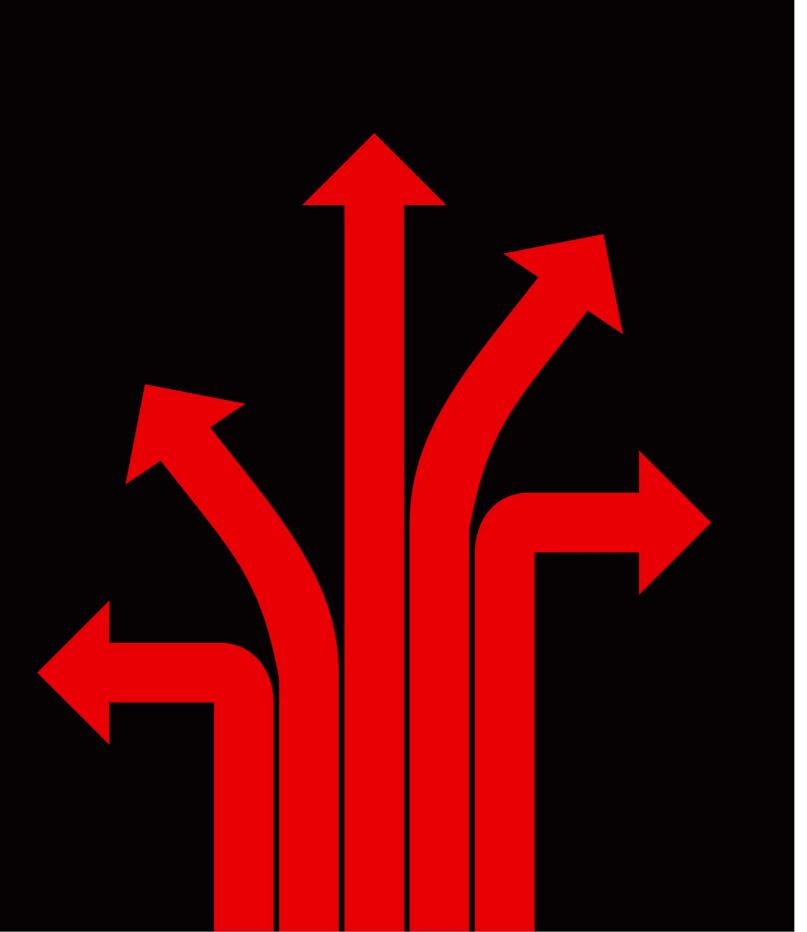












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