

School of Culinary and Hotel Management

B.Sc. IN CULINARY ARTS



About MRIIRS

Manav Rachna International Institute of Research and Studies (MRIIRS, Formerly MRIU), a 'Deemed-to-be-University' Status under Section 3 of the UGC Act 1956 is a higher education institute of ManavRachna Educational Institutions, and a NAAC 'A++' Grade Accredited and QS 5-Star rated institution for Teaching, Employability, Academic Development, Facilities, Social Responsibility and Inclusiveness.

About School of Culinary and Hotel Management

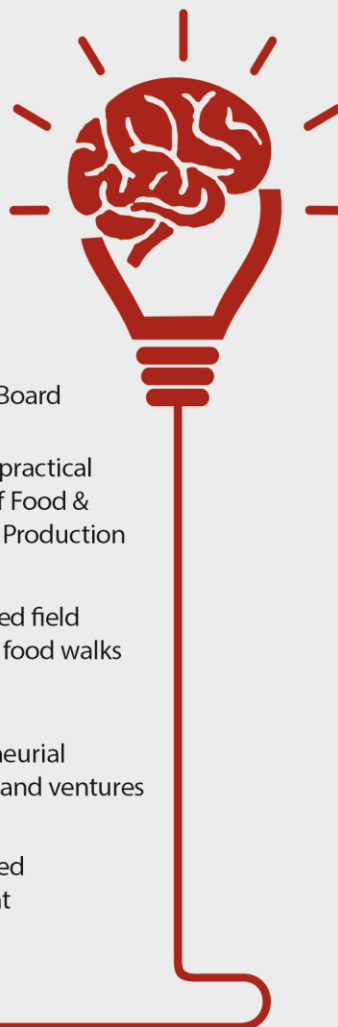
The School of Culinary and Hotel Management (SCHM) imparts in-depth industry and subject knowledge to its students and develops their aptitude, skills and knowledge through academic and practical exposure. The world-class infrastructure aims to make students skilled professionals with top-notch skills and experience.





B.Sc. Culinary Arts

Key Highlights



Centre of Excellence
in Culinary Arts



Celebrity
Chefs on Board



Earn While You
Learn



Focus on practical
aspects of Food &
Beverage Production



Curriculum at par
with Global
Culinary standards



Customized field
visits and food walks



Mentoring by
accomplished Master
Chefs



Funded
Entrepreneurial
concepts and ventures



Focus on
Entrepreneurship
Management



Guaranteed
Placement



Centre of Excellence in Culinary Arts



A Center of Excellence in Culinary Arts has been established at the campus in association with CCI Learning wherein aspiring chefs and culinary enthusiasts are welcomed into a vibrant hub of gastronomic innovation and skill development. Equipped with state-of-the-art facilities and led by seasoned industry professionals, this center aims to cultivate a passion for the culinary arts, fostering creativity and excellence in the realm of food craftsmanship.

With a focus on hands-on learning, mentorship from experienced chefs, and a collaborative environment, it cultivates skilled and innovative culinary professionals. This centre's commitment to excellence sets a standard for aspiring chefs, providing them with the knowledge and practical experience needed to thrive in the dynamic world of culinary arts.

Established in association with
KNOWLEDGE PARTNER



Star Chefs on Board

KAPIL MIDDHA

Kapil Middha, Co-Founder and Culinary Director, is a graduate in Hotel Management from Pusa and of Tourism and Hospitality Management from Macquarie University, Sydney.



VIRENDER HANDA

VirenderHanda, the Founder, is a graduate from Macquarie University in Business Hospitality (where he met his future Co-Founder, Kapil Middha) and has 6 years of experience working in Australia, managing everything from boutique restaurants to convention centres before starting his own venture in 2006.



VICKY RATNANI

One of India's most beloved chef, restaurateur & a recipient of several culinary awards, Chef Vicky is known for his experience around the globe with roles that spans from consultancy and training; while his popularity as television chef has made him a gem to have at CCI Learning.



OSAMA JALALI

Osama Jalali is a seasoned food writer, researcher, consultant & celebrity master chef. His Gosht/Mutton Kahalwa has been the most famous recipes he has reinvented from the bygone Mughal era. Osama has also cooked for various state heads of the country and is known in the circuit to rediscover and document regional culinary heritage of our country.



NISHANT CHOUBEY

With over 20+ years of experience and winner of Iron Chef Challenge 2018, Chef Nishant is a gifted chef, who believes in sustainable practice. He is a part of the pre-opening team for Roseate hotels formerly called as DusitDevarana and is a consulting chef with Michelin plated Indus Bangkok.



Career Prospects & Counseling

MODULES AND SUBJECTS

- Foundation and Advanced Culinary Operations
- Global and Contemporary Cuisines
- Bakery and Pastry Art
- Food Cost and Revenue Management
- Kitchen and Facility Planning
- Food Safety and Hygiene
- Food Science and Nutrition
- Hospitality Entrepreneurship
- Event Planning and Management
- International Food Safety Standards

CAREER PROSPECTS

- Chef (Hotels, Restaurants, Cruise, Events)
- Chef Entrepreneur
- Food Writer/ Blogger
- Grub Aficionado
- Personal Chef
- Food Journalist
- Gourmet Researcher
- Processed Food Industries

MANA RACHNA
If only you get to know
Chef Anjan S.

Assured Placement & Internship Opportunity



Student Speak

Yamir Kashyap

Batch: 2022-2025

The culinary program has been a gastronomic adventure, pushing me beyond my culinary comfort zone. The supportive community of students and passionate instructors has fostered an environment of growth and continuous learning. I have not only learned the science behind flavours but also discovered the importance of creativity in the kitchen. From perfecting classic recipes to experimenting with innovative culinary techniques, my time at Manav Rachna is an enriching blend of tradition and innovation.

Nayab

Batch: 2022-2025

The hands-on approach and mentorship from seasoned chefs at Manav Rachna made each day an exploration into the heart of cooking. The guidance and support from the faculty is unparalleled. Their personalized attention honed my techniques, expanded my understanding of diverse cuisines, and instilled in me the values of leadership and adaptability essential in the culinary. Working in professional kitchens, organizing and engaging in events provided a real-world simulation that bridged the gap between theory and practice.

Samuel John

Batch: 2022-2025

My experience at the School of Culinary and Hotel Management has been a culinary revelation. The hands-on curriculum, guidance from seasoned chefs, and collaborative atmosphere have honed my skills and fueled my passion. Engaging in competitions expanded my creativity, while industry exposure provided real-world insights.



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INSTITUTE OF RESEARCH AND STUDIES**

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NAAC ACCREDITED 'A++' GRADE INSTITUTION

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