

Skill Faculty of Management Studies & Research

Skill Department of Tourism & Hospitality

Program Name: Undergraduate Certificate in Food Production & Traditional Sweets

Duration: 06 months at University + 06 months (On Job Training) = 01 Year

Fee: Rs 15,950 /- per semester

Eligibility: 10th pass plus 02 years of experience or
12th Pass with any stream

Batch Size: 20

Stipend amount during OJT: Rs 08,000/ month (Approx.)

Program Structure:

Year	Semester	Pedagogy	Stipend
First	1 st	Classroom Study/Practicals	No
	2 nd	On Job Training	Yes (Rs 08,000/- Approx.)

About Undergraduate Certificate in Food Production and Traditional Sweets

The Skill Department of Tourism & Hospitality offers the **Undergraduate Certificate in Food Production and Traditional Sweets** programme for students aspiring to build a professional career in the culinary and hospitality industry. This undergraduate certificate programme is designed to equip students with comprehensive knowledge and practical skills required in food production, particularly in hotels, restaurants, and catering establishments. The programme covers a wide range of kitchen operations, including the preparation of various cuisines, snacks, and traditional sweets, enabling students to develop expertise in culinary techniques and food preparation practices.

A distinctive feature of the programme is its strong emphasis on practical training in collaboration with industry partners. Through internships, industry exposure, and experiential learning opportunities, students gain valuable hands-on experience that prepares them for the professional demands of the hospitality sector. Such real-world exposure not only strengthens technical competencies but also helps students build professional networks and gain practical insights into different aspects of kitchen operations.

In addition, the programme provides students with an opportunity to undergo **six months of paid On-the-Job Training (OJT)**, enhancing their employability and industry readiness. This programme serves as a gateway to a rewarding and dynamic career in the hospitality industry. Whether aspiring to become professional chefs, manage hospitality establishments, or pursue entrepreneurial ventures in the culinary field, students are equipped with the knowledge, skills, and industry experience necessary to succeed in the evolving world of hospitality.

Career Opportunities:

The field of kitchen operations and food production offers diverse opportunities for career growth and professional advancement in the hospitality and culinary industry. With specialized knowledge and practical training in food production and traditional sweets, students are well-equipped to pursue rewarding careers in various domains of food service and hospitality. Career opportunities include roles in hotels, restaurants, catering companies, bakery and confectionery units, quick service restaurants (QSRs), cloud kitchens, cruise lines, airline catering, industrial catering, and hospitality establishments. As students gain practical experience and develop culinary expertise, they can progress to higher positions with greater responsibilities, such as Chef de Partie, Sous Chef, Executive Chef, Kitchen Manager, Production Supervisor, or Food Entrepreneur. The programme also opens avenues in specialty food production, traditional sweets preparation, food styling, and culinary innovation.

A programme in food production and kitchen operations serves as a gateway to a dynamic and fulfilling profession, combining creativity, technical expertise, and managerial skills. In addition to employment opportunities, students can also explore entrepreneurial ventures by establishing their own restaurants, cafés, bakeries, catering businesses, cloud kitchens, sweet shops, or other food-related enterprises, thereby contributing to the growing hospitality and food service industry.

Industry Partners:

Having strong industry partnerships is of paramount importance for a department or program focused on tourism and hospitality for many reasons like real-world exposure, skill development, networking opportunity, research and innovation, job placement and career advancements. Skill Department of Tourism & Hospitality has a very good networking with the Hotel Companies. The strong association with the Chain hotels, Restaurants and other hospitality industries makes this a career more promising and prepare the students for success in the dynamic and competitive hospitality industry. To name a few hotels with which we have tie up are **Sarvatra Group (ITC Grand - Akash Ganga Resorts, Location – Ratanpur, Rajasthan); Courtyard by Marriott, Location - Village - Pakhal, Faridabad; Country Inn by Radisson - Location: Sohna, Gurugram, Bikanerwala, Gurugram and Biryani by Kilo.**



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BY MARRIOTT
Aravali Resort



**COUNTRY
INN & SUITES**
BY CARLSON
Be Our Guest.



For More Information

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