

# Symbiosis School Of Culinary Arts: A Centre For Niche & Focused Courses



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**H**istorically in India, professional culinary skills education has always been classified and clubbed together with hotel management (HM) courses. There were no separate courses or degree programs for culinary specialization available until a decade ago. Traditionally, students passing out from HM colleges did culinary specializations learning on the job or chose to go abroad to learn higher culinary skills. However, the world over, especially in the western countries, the culinary skills are professionally taught in specialized schools. These qualifications are of high value in the culinary world and hold recognition in society.

In India, Food Services market (both organized and unorganized) was estimated at INR 3,37,500 crore in 2017 and is projected to grow at a CAGR of 10% over the next 5 years to reach INR 5,52,000 crore by 2022 (FICCI Report). This projected growth is expected to open up many opportunities for Indian students to pursue



a career in the foodservice industry and the industry is also looking to employ skilled and trained manpower. Concurrently, more people than ever are chasing a dream of running a kitchen or flipping an omelette on television in India. During the last decade, the culinary profession has gained recognition among aspirants and parents as a preferred career option and the number of people opting to this has swelled in recent years.

## Need for Professional school education

However, it takes a well-rounded and planned education to become a professional chef. Along with knowledge of culinary arts, it is also important to know how to manage

people, control costs and attract customers in order to succeed in this increasingly competitive industry.

Keeping in view the increasing demand for the specialized programs in Culinary Arts, Symbiosis instituted a highly specialized culinary school to meet this requirement. Symbiosis School of Culinary Arts (SSCA) was established with a view to offering a variety of industry compliant culinary specialization courses.

## About Symbiosis School of Culinary Arts

The flagship B.Sc. (Culinary Arts) is a three-year degree programme which prepares students for a wide range of career options such as Chefs, Chef Managers, food



critics, food photographers, entrepreneurs, concept developers for health foods, culinary advisors and as potential celebrity Chefs. The diploma programs are one-year programs offering specializations in various culinary fields like Bakery and Patisserie, Food Entrepreneurship and Global Cuisines.

SSCA features state-of-the-art and highly sophisticated culinary labs, each dedicated to specific learning by the students. All the kitchen labs and the support areas, spread over 12,000 sq ft area, are designed specifically like professional hotel kitchens, replete with the modern and latest equipment for practical learning.



All programs are highly interactive and practical oriented. SSCA offers its students the most conducive environment for studying and research. Seminars by celebrity chefs, workshops, summer projects and industry visits are incorporated as part of academics. SSCA also focuses on the personality development of the students and grooms them for future challenges in life.

Master Chef Sanjeev Kapoor is the Chair Professor of SSCA and there is a team of highly specialized and professional chef instructors to train youngsters for a skilled and gruelling culinary profession.

Symbiosis believes in industry and academia interaction at all stages of student

development and as a part of the curricula, the students undergo well-planned and monitored internship in collaboration with leading hotel and food industry organizations.

Innovation in the culinary field, adaptability, business ethics and social responsibility are emphasized to develop students into becoming leaders as well as responsible citizens.

### Differentiating Features of Symbiosis School of Culinary Arts (SSCA)

Food and food production and technology thereof have always-wide interest among culinarians and gastronomists across the world. In India, this field has gained popularity and acceptability as an alternate career over the last decade. Experimentation with food is increasing in the modern Indian society so is the interest to specialize in the skills of food preparation.

Culinary Arts programs offered by Symbiosis are niche and focused courses with wide scope for creativity and innovation. Culinary Arts being regarded as a new-age career, SSCA has developed its curriculum on the new and emerging trends in the Culinary and Gastronomy fields across the world. The curriculum has specialized subjects like Entrepreneurship in the Food Industry, Food and Wine pairing, Food Styling techniques, Food Journalism & Food Photography. What makes it interesting for a learner is that at Symbiosis International University, the Culinary Arts programs are highly flexible with an interdisciplinary approach. Students get to learn from a variety of other disciplines like Food Science, Nutrition, Media, Photography and Sociology, etc.

Symbiosis International (Deemed University) is the only university in India



Celebrity  
CHEF SANJEEV KAPOOR  
Chair Professor, SSAC

"I am a teacher at heart. Symbiosis School of Culinary Arts is the realization of my long-standing dream. Symbiosis International University is one of the most revered and respected educational institutes of India and I could not have asked for a better partner in fulfilling this dream. This state-of-the-art culinary arts school focuses only on specialized culinary learning. Every aspect of food is taught, from cooking to using food-based on seasonality to food journalism to food photography to molecular gastronomy and food research. Best faculty, stringent admission process and top end placements are the highlights of this unique college.

The college could not have started at a more opportune time, it is the need of the hour. The food industry in India is booming and we need to nurture more talent and hone the skills of the millions out there who have an aptitude for this field. I can vouch for the fact that this culinary college is becoming the learning centre for culinary art all over the globe. I can see students from all over the world coming here to learn and the students here getting ready for the global platform. I am confident that the Symbiosis School for Culinary Arts is on a path to develop culinary greats, who will make the country proud!"

to offer a full-time degree in Culinary Arts, like in the programs in universities in western countries. The course is designed by culinary experts, culinary academicians of high standing and food historians and food writers in India.

New age concepts like hydroponics,

growing microgreens, edible flowers and herbs in own herb garden to grow under the Farm to Table Concept.

A lot of emphases is given for entrepreneurial growth of students by providing opportunities to operate pop-up food ventures. 🍷

