



केन्द्रीय शैक्षणिक एवम् तांत्रिक माहिती संशोधन समीती

CENTRAL EDUCATION & INFORMATION TECHNOLOGY RESEARCH COMMITTEE

AN AUTONOMOUS INSTITUTION REGD. BY THE GOVT. OF NCT OF DELHI UNDER ITA 1882 GOVT. OF INDIA

REGD. BY NCS-MINISTRY OF LABOUR AND EMPLOYMENT GOVT. OF INDIA

REGD. AT MINISTRY OF MICRO, SMALL AND MEDIUM ENTERPRISES (MSME), GOVT. OF INDIA

An Autonomous Organization works for IT, HRD & Literacy



NCS-REGD. OFFICE
Govt. of India



सत्यमेव जयते

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What is Culinary Arts?

Culinary Arts deal with the science and the art of cooking; preparation of the food, and presentation of food are also included. Those who specialize in Culinary Arts, work in restaurants and are called chefs or cooks. Many different aspects of food are studied by the students who pursue culinary arts. The course in Culinary arts can be pursued in many countries worldwide. Beverage management, kitchen management, table manners also come under culinary arts studies.

Postgraduate and undergraduate courses are available in culinary arts for aspiring students. After completing studies, culinary art students can join hotels, educational institutes, hospitals, railways and airlines. Graduates in Culinary Arts are ready to work in a wide range of job profiles within the food industry. A career in culinary arts can be a stable source of income and employment. Learning a variety of cooking styles is very interesting and fruitful as well. Students who master their art have plenty of career options offering huge salary packages.

Course Subjects

Subjects Covered Under Culinary Arts Course

Subject titles differ between colleges. Undergraduate culinary arts courses for three years contain the following topics,

Introduction to Hospitality

Culinary Skills

Indian Cuisine

Baking Skills

Food Commodities

Gastronomy



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Food Management Facilities

Personality Development

Some subjects in the postgraduate culinary arts course are,

French Cuisine

Cheese and Wine

Food and Beverage Service

Leadership and Management

World Cuisines

Food Styling and Presentation

