

Statement Of Purpose

I wish to share a concise overview about myself, which includes my academics as well as my career aspirations. My new found passion for culinary arts (since the year 2021) has been a driving force in my decision to enrol myself for 2-year Diploma in Culinary Arts and Hotel Restaurant Management at Cypress College – Alberta (Canada). I am committed to upgrading my skills to become a MasterChef, and make a significant impact in this particular sector.

In my academic journey so far, I completed my Grade 10th (CBSE Board) with an aggregate score of 66.5%. Thereafter, I completed my Class 12th (NIOS Board) in 2017 with a second division; however, I would like to mention that I had been an active football player and was fortunate enough to have represented at the National Level, which led to the drop in my scores. Nevertheless, I managed admission in reputed University of Delhi due to my accomplishment in football. I pursued Bachelor of Arts (University of Delhi: 2017 - 2020) with first division.

Besides academics and sports, I have always been fond of eating and preparing delicious food. Luckily for me (although it was not a very good time for most), the Covid pandemic gave me ample time to try my hands in the kitchen, as majority of the population was caught up within the walls of their homes and were unable to do anything beyond the domestic activities. The activity gave me the fuel & energy that I always wanted to try out. Being really enlightened & inspired by the new hobby, I got the idea of getting some vocational training in this field.

Thus, I enrolled for a certification in - Food Production Principles Course of American Hotel & Lodging Education Institute, from 2021-2022. Having completed this certification, I underwent 'Industrial Training' from Nov-22 till Apr-23 at Radisson Blu Hotel (Delhi). This training enabled me to get a job with Leisure Inn West Hotel (Gurugram), where I work as Commis | Chef (Trainee), which further gave me a real time experience in the F&B section. Having built a strong foundation, I am now fully prepared to embark on my culinary program at an international culinary college, setting the stage for a further growth and entry into the professional field.

Though I see a huge potential in Indian institutes with respect to higher studies, however I feel Culinary Arts is a field that has not been promoted much, which made me feel that I should go for an international program esp. in Canada, as its teaching standards are looked up to and respected worldwide. Also, the limited courses in Culinary Arts that are available in India are still to come to par with the western counterparts. Thus, I felt that going overseas would be the right choice for me. Following many counselling sessions and international study seminars, I came across the 2-year program in "Culinary Arts with Hotel and Restaurant Management" at "Cypress College", Medicine Hat campus - Alberta. This course suits me as it gives specializations in "Nutrition and Dietetics, Food & Beverage Management, Bakery and Pastry" etc. which I know will make me a highly skilled chef, specializing in all the department of hospitality. I am also quite positive that this course will shape my Managerial and Entrepreneurship skills, which are needed to uplift my growth opportunities, once I have attained my certification and shifted onto the professional journey.

In addition, with the present scenario of ever evolving tastes and preferences of the people, I am hopeful that Culinary Arts will be about the presentation combined with proper ambience that will be of value and essence. Subsequently, this has added more reasons for me to obtain professional education and training in culinary business to be able to succeed in the industry. Thinking about my future, I am determined to open my chain of restaurants across north of India, by putting my culinary skills (and inherited business skills) to the test in the best possible manner.

Cypress College, known for its quality learning would help me achieve my goals and provide me the golden chance to transform as an uprising chef. In today's era of globalization, it is crucial to have a broad and refined international outlook. Having set foot in a such a global setting would help me further, as interacting with students from diverse cultures and backgrounds would provide me the right exposure.

Although there are many culinary institutes in Canada, many public colleges, many private, I particularly liked the reviews of Cypress College, as this College is imparting a program aimed towards culinary jobs, with a potential towards entrepreneurship on similar lines. Furthermore, the program is recognized by the Province of Alberta Industry and Trade Board. This program has a Red Seal endorsement which shows that one has the knowledge and skills necessary to practice culinary trade across Canada, and therefore applicable across the globe. Lastly, the College has smaller class sizes, more hands-on knowledge and more convenient study dates for students who are interested in both period 1 and period 2 of the trade program inside one Diploma course.

At the end, I believe I have been truly able to comprehensively and conclusively communicate my chosen career path. I am committed to be a Master-Chef, who has global exposure and experience. I assure you that my family has sufficient financial resources to take care of the expenses that I am expected to incur during this 2-year program.

Finally, in conclusion, I strongly believe that getting the chance to study in Canada will not only prepare me for future endeavours, but also improve my understanding of the world, at large.

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