

# CULINARY SUMMER SCHOOL 2026

**3-Day Hands-on  
Culinary Skill Development Program by  
Department of Hospitality Management**

**Discover the Joy of Cooking.  
Create. Learn. Experience.**

Step into the exciting world of culinary arts with MIT-WPU's Culinary Summer School 2026 a practical, immersive learning experience designed for young learners, aspiring hospitality professionals, and food enthusiasts.

This 3-day hands-on program introduces participants to global cuisines, healthy cooking practices, professional kitchen operations, and creative food presentation techniques in a dynamic learning environment.



## Why MIT-WPU, Pune?

Learn in a professional academic environment that blends practical learning with industry exposure, guided by hospitality experts committed to experiential education.

## Who Can Participate?

This program is ideal for:

- School Students
- Undergraduate Students
- Hospitality Aspirants
- Food Enthusiasts
- Beginners interested in Culinary Arts

## Why Join?

- Learn practical culinary skills from industry experts
- Experience a professional kitchen environment
- Explore Indian and international cuisines
- Build creativity, teamwork, and kitchen confidence
- Understand food presentation and plating techniques
- Get exposure to hospitality career pathways
- Earn a recognized participation certificate

## Program Highlights

### Practical Culinary Training

Hands-on cooking sessions with expert guidance.

### Professional Kitchen Exposure

Real-world understanding of kitchen hygiene, workflow, and operations.

### Complete Learning Kit

Participants receive:

- Chef Apron & Cap
- Study Material
- Recipe Guidance
- Practical Ingredients & Raw Materials
- and operations.



### Certification

Official participation certificate from MIT-WPU.



### Photography & Social Media Coverage

Capture your culinary journey.

## Learning Modules



### Module 1: Pasta Fiesta

#### An Italian Culinary Experience

Participants will learn to prepare:

- Arrabbiata Pasta
- Alfredo Pasta
- Pesto Pasta
- Aglio e Olio Pasta
- Mocktail Preparation



### Module 2: Smart Bites

#### Healthy Twist to Junk Food

Learn to make:

- Whole Wheat Veg Pizza
- Multigrain Veg Burger
- Protein Loaded Healthy Sandwich
- Country Potatoes
- Baked Nachos with Yogurt Dip
- Mocktail Preparation



### Module 3: Dessert Odyssey

#### Sweet Delights from Around the World

Create:

- Chocolate Mousse
- Pineapple Soufflé
- Apple Pie
- Tiramisu
- Mocktail Preparation

## Program Schedule

### Tentative Batches

- Batch 1: 4th – 6th June 2026
- Batch 2: 11th – 13th June 2026
- Batch 3: 18th – 20th June 2026

Time: 10:00 AM – 2:00 PM

Mode: Offline | Practical Base

## Registration Fee

₹3,999/- per participant

## Limited Seats Available

Registrations Open to All

Begin Your Culinary Journey Today



Join the Culinary Summer School 2026 now.

Prof. Mukul Hoshing  
Email: mukul.hoshing@mitwpu.edu.in  
Phone: +91 9511715681

Chef Nitin Shinde  
Email: nitin.shinde@mitwpu.edu.in  
Phone: +91 9922404978



Scan for Registration



Scan for Payment