



WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION

MANIPAL

A constituent unit of MAHE, Manipal

GRADUATE ATTRIBUTES (GA): MA (Indian Cuisine and Food Culture)

S No.	Attribute	Description
1	Disciplinary Knowledge	Knowledge of Indian Cuisine and food culture. Acquiring knowledge of regional and sub-regional cuisine of India.
2	Leadership readiness/Qualities	To make learners fluent in multiple facets of leadership. Creating the ability and enhancing the qualities to be an efficient leader. Cultivating key characteristics in learners, to be visionary leaders who can inspire the team to greatness.
3	Effective and Influencing communication	Effective and influencing communication ability to share thoughts, ideas and applied skills of communication in a various perspective.
4	Ethical Awareness	As a learner one has to understand the importance of ethical values and its application in professional life.
5	Hygiene and Safety skills	A Graduate will Identify and apply food safety and sanitation practices as per prescribed standards.
6	Understanding different subsets of traditional knowledge	Understand the traditional principles of Ayurveda, an integration of physical, mental, and spiritual well-being.
7	Entrepreneurial skills and Industry ready professionals	Strengthening the abilities of a learner by gaining knowledge and skills considering the present scenario in Indian hospitality industry.
8	Lifelong Learning	Every Graduate to be converted in to lifelong learner and consistently update himself or herself with current knowledge, skills and technologies. Acquiring knowledge and creating the understanding in learners that learning will continue throughout life.