Food preservation and Cooking

If you have passion for food and interest in cooking a formal culinary education will be of great assistance. Take some professional-oriented classes for cooking at Gurunanak college for girls. You can work nearly anywhere. Wherever there are people, someone is going to have to feed them. Your career can incorporate fine dining or fast casual, institutional or private catering. The possibilities are endless. It can be whatever you make of it. More importantly, food is never just food. Food is culture, history, science and art, among other things. We feed mind, body, and soul. The satisfaction of giving pleasure to your customers can be immense. The fulfillment of plating a creative, edible work of art can make all the sacrifices worthwhile.

Everyone has to eat and everyone has a personal relationship to their food. When you prepare that food, you become part of that relationship. Consequently, cooking can be one of the most rewarding careers to choose.

It is expected that in upcoming of few years the total food production in India is maybe double and there is an opportunity for the food processing technicians. The most common areas of employment are Canning, Dairy and Food Processing, Packaging, Frozen Food / Refrigeration and Thermo-Processing. Some of the sub-sectors of the food processing industry are Fruits & Vegetables Processing, Milk & Milk Products, Beverages & Soft Drinks and Grain processing. You can also employ in the consumer product groups like confectionery, chocolates and cocoa products, Soya-based products, mineral water, high protein foods, soft beverages, alcoholic and non-alcoholic fruit beverages, etc. this course leads you to your startup in this fanciful word of cooking and preservation

Opportunities on completion

- food stylist
- Food business owner
- Youtuber Food business startup
- Food designer

- Food packer
- Food packaging designer
- Internet food supplier
- Food preservation expert
- Food preservation instructor
- food photographer

