

# A Impact Assessment Of Nep On Culinary Skills Of Hotel Management Graduates

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## Abstract

This article vividly explains the importance of culinary skills for hotel management graduate. A brief description of different culinary skills is presented in the articles. The policies of National education Policy are followed to access the students on their skill set. This improves their understanding of the concepts and theories related to the study. The article also involves the Assessment theory to illustrate major elements of the study. This study is developed with the help of secondary qualitative research method. Quality review and thematic code of the articles selected is done in the study. All the data are presented with the help of thematic analysis.

**Keywords:** hospitality sector, culinary skills, NEP, career development, assessment.

## INTRODUCTION

### Introduction

Culinary skills enable the students of the hospitality sector to prepare meals in a more appealing way. Students are introduced to different cooking styles, learn about multiple recipes, adding new ingredients and flavoring profiles. The National Education Policy revised in the year 2020 has shifted from the summative assessment to a more "competency-based" approach. Therefore, National Education Policy (NEP) promotes critical thinking and tests "higher order skills" for better conceptual clarity. Through the entanglement of Education Policy 2020, the researcher would look into the importance of such on culinary skills. The study would also look into the National Council for

Hotel Management & Catering Technology (NCHMCT) and its establishment with related policies and culinary skills. The study would also shed light on the new criteria of assessment, which is being implemented on the graduates of the hospitality sector.

### Research Objectives

The research objectives of the study are presented below:

- To explore the significance of culinary skills on hospitality graduates
- To analyze the influence of the National Education Policy on assessing culinary skills

- To identify the new criteria of the assessment imposed on the hospitality graduates

### Research questions

The research questions about the article, are mentioned below:

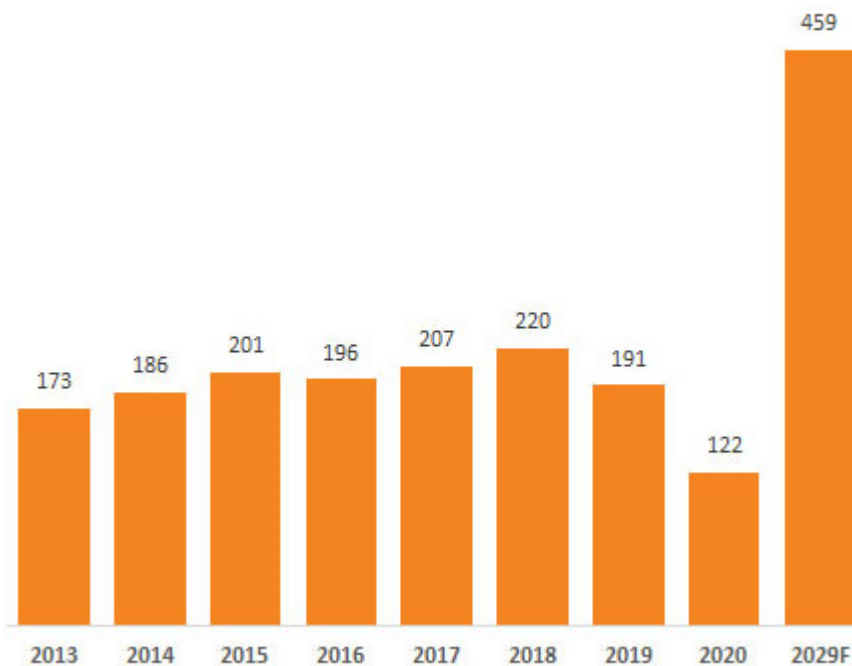
RQ1: What is the significance of culinary skills in the hospitality industry?

RQ2: In what ways does the National Education Policy have on assessing culinary skills?

RQ3: In which manner does the new criteria of assessment impact hospitality graduates?

### Background

The hospitality sector requires both hard and soft skills that are important to critically analyze a situation and meet the objective of the team. The culinary field has been glorified in the past years, which enables students to dream of becoming a chef. The sector has opened new opportunities for students to explore and present their artistic side (Amin, Nordin & Hasbullah, 2021). Culinary colleges across the globe have designed practical modules and "offer a holistic education" approach. Aspiring chefs are required to have practical exposure and present their ideas in a unique way.



**Figure 1: Total contribution of Travel and Tourism to GDP at Real 2019 prices in U.S billion dollars, from India**

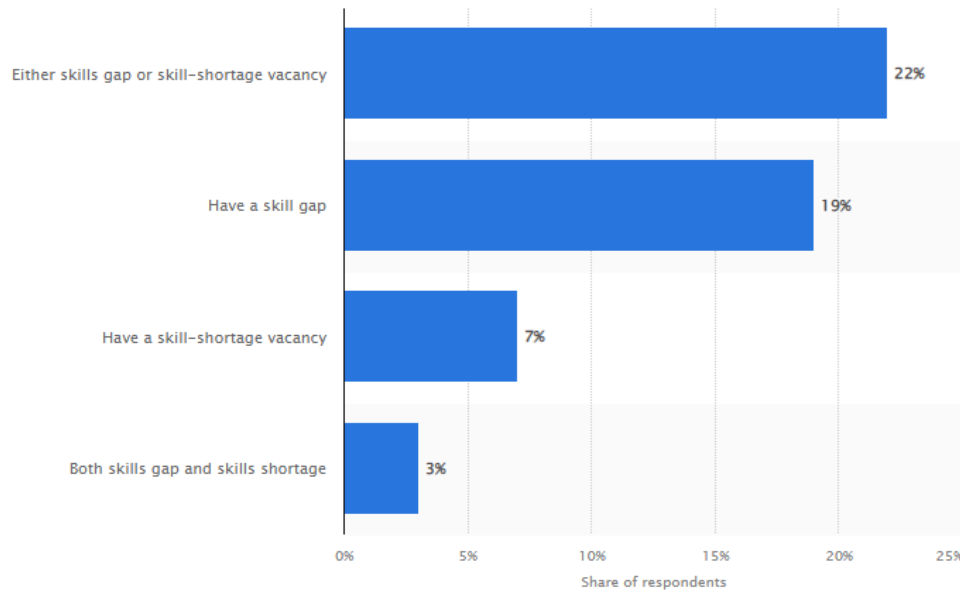
(Source: Ibef, 2022)

As shown in figure 1, the improvement in the GDP in India, from the sector of travel and tourism can be observed. Even though a dip in

2020 can be seen due to the induction of the coronavirus, the heightening of the graph can be observed in by 2029 (Ibef, 2022). The growth in

the hospitality sector can be seen to improve, where the GDP earned by 2028 is expected to reach US\$ 50.9 billion (Ibef, 2022). Different academic modules and training are formed by the National Council of Hotel Management and Catering to promote growth and development in this sector. The new policies incorporated in the

hospitality educational system include different academic programs in the hospitality sector. Fresh graduates are able to learn from renowned chefs and executives by obliging to the guidelines of the National Council for Hotel Management and Catering Technology.



**Figure 2: Impact of skills gap on the hospitality sector**

(Source: Shirandula, 2021)

The hospitality sector of India is facing challenges like a reduced supply of skilled employees as presented in the figure. There is a huge demand for manpower in this sector that enables the experience of the customers. Therefore, the government has revised its policies and approaches toward the education system of hospitality. Lack of proper education and outdated training progress has reduced the efficiency of the students. The universities and private colleges have incorporated practical-based training, social skills, and advanced culinary skills that explore different techniques and creative thinking (Shirandula, 2021). The National Education Policy has enabled colleges

to include knowledge lessons from national as well as international experts. Moreover, the students are able to connect with experts from a remote setup and gain conceptual skills.

## LITERATURE REVIEW

### Introduction

This chapter presents an illustration of the significance of culinary skills useful for hospitality graduates. In addition to this, all the policies and criteria imposed by the National Education Policy assess the culinary skills of the graduates of the hospitality industry. This study is further developed with the help of theory.

### Importance of Culinary skills

Culinary arts provide new opportunities to the students to "have a firm understanding of baking", different cooking techniques, and plating while keeping the nutrition content intact. According To the viewpoints of Tugay & Pekerşen (2022), dietary restrictions like lactose

intolerance and gluten allergies need to be considered by the students and make up for food options that are high in nutrition. Moreover, a fresh graduate needs to understand the negative impact of ingredients that are high in saturated fats, cholesterol, and salt in their culinary "art course work".



**Figure 3: Culinary arts skills**

(Source: Influenced by Tugay & Pekerşen, 2022)

As illustrated in figure 3, there are eight different skills that are taught to the students enrolling in culinary arts. The culinary arts programs include "knife skills", "making a perfect stock", "mastering five mother sauces", "egg expert", "safety awareness with fishes and meat", "vegetable sanitation", "kneading the dough" and "staying safe". All the defined skills are necessary for every budding chef in order to establish themselves in the hospitality industry. However, the perfection of various culinary techniques

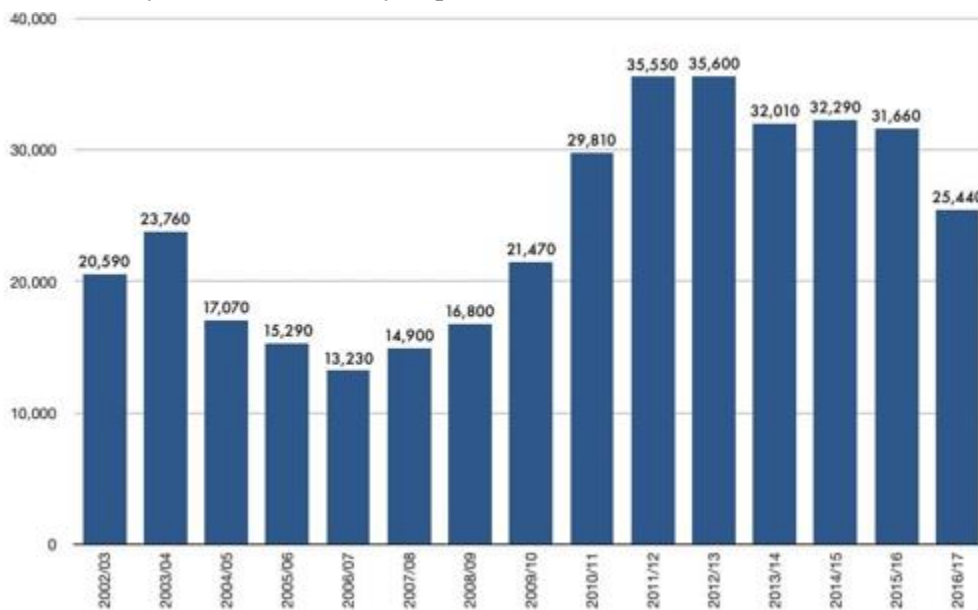
makes a huge difference among the students. As per the findings of Matondang, Rahma & Haramain (2020), willingness to become a chef requires a "hands-on learning experience" and presenting their creative side. Students need to practice these skills such that they perform well in their careers. Therefore, it is important for college graduates to develop leadership skills and indulge in practical programs to enhance their skills. The food service sector of India is estimated to have a revenue of 110 billion U.S

dollars by the year 2025 (Statista, 2022). The sector holds a large share market in the hospitality market. Aspiring students are opened to new dimensions by pursuing culinary arts in their careers. It is observed that advanced training in culinary arts has encouraged students to develop cooking skills by implementing multiple techniques. Students can take up many responsibilities like "food stylist", "cake baker", "chef" and kitchen managers" after completing culinary arts courses.

### Assessment criteria of hospitality graduates

The hospitality sector is dependent on the food services provided by the organizations. According to the suggestions of Atef & Harede (2022), culinary skills are extremely important in

the hospitality sector in order to meet customer expectations regarding food services. Universities in India have adopted the revised policies of the National Education Policy 2020 in order to help students build a practical approach in the hospitality sector. Different modules are created for gaining knowledge about different herbs and ingredients used in cooking. In addition to this, sessions are conducted to make the students identify the herbs by their appearance. The industry is opening new opportunities for creative and innovative dishes. Therefore, students are taught to twist the traditional food items and create a new version of them. Experiments with recipes and different cooking styles are used by students to come up with new food recipes.



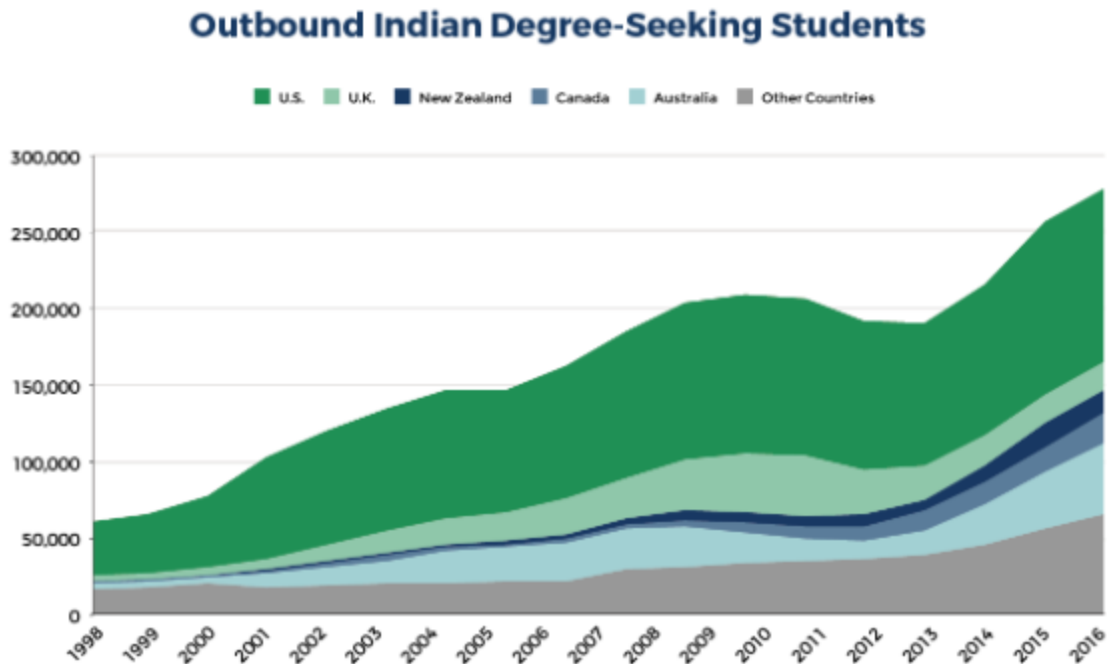
**Figure 4: Assessment of important skills related to hospitality sector**

(Source: Amin, Nordin & Hasbullah, 2021)

As presented in figure 4, practicing different skills like chopping vegetables, and "perfectly poaching eggs" are important in the hospitality sector. Universities in India have incorporated critical thinking and skill practice sessions in their curriculum to help the students with a practical

approach. As per the critical analysis of Amin, Nordin & Hasbullah (2021), students need to design their dishes with guidance from their teachers. The policies followed by the universities have measured the performance of the students being able to change as per the

customer requirement. Moreover, knife skills are tested at the end of every month to see their growth.



**Figure 5: Indian students seeking global educational institutions**

(Source: McConlogue, 2020)

The colleges have presented critical thinking situations to the students like reducing the use of one ingredient due to client health conditions. In order to assess the progress of students, the universities organized gatherings and divided the students into teams to understand their estimation of the quantity of each ingredient required as presented in figure 5. Therefore, all the policies of NEP are referred to by the colleges and universities in the hospitality sector to help the students with the knowledge and hands-on training (India.gov.in, 2022).

## Theory

### Assessment Theory

With the help of this theory, it can be understood that four levels are critical in helping the students

assess their progress. The process of assessment is a time-consuming process that includes critical thinking and learning of different aspects by incorporating adequate information. The National Education Policy has presented important guidelines for the students for having a practical approach to the curriculum. Feedback is provided to the students regarding their growth and improvement of skills (McConlogue, 2020). In addition, students are assessed by maintaining all the policies from NEP and providing the students with adequate knowledge modules.

## METHODOLOGY

In the context of this article, the researcher has selected a secondary qualitative method to develop this study. According to the viewpoints of Trinh (2018), secondary data is collected from

various existing resources. The sources include journals, articles, government websites, and business reports to gather relevant data. All these journals and articles were selected from Google Scholar, ProQuest, and ResearchGate. All the information and data gathered from these sources are reviewed to meet the objectives of the study. It provides the researcher with a firm understanding of different concepts and theories related to research topics. The factual knowledge gained from secondary resources is vividly described in these articles. Moreover, a positivist research philosophy is followed by the researcher.

In these research articles, the researcher has undertaken a descriptive research design to

illustrate the different concepts of the study. As per the notions of Panchenko & Samoilova (2020), the descriptive framework provides a brief idea of various theories and understanding of a topic. With the help of all the data collected from secondary sources, two themes are presented in the study. All the information is critically analyzed and highlighted with thematic analysis. A brief idea about the themes is presented in the thematic code table. Moreover, the quality of all the articles is provided in their study in a quality review format.

## RESULT

### Quality review

Authors	Study design	Number of resources	Measured outcomes	Result	Quality review
Yoon & Jun, 2020	Primary quantitative research method	25	Impact of nutrition on the cooking attitude of the hospitality graduates	The students have adopted cooking styles to minimize the use of ingredients that are bad for health and prioritize the requirements of the customers	High

Okumus, 2021	Qualitative research method	10	Influence of culinary skills in the hospitality sector	Students are well trained with culinary skills while engaging in programs that involves national and international chefs and executives	High
Anastasiou, 2019	Qualitative research method	12	Role of culinary skills and its implication in the hospitality sector	Educators have stressed both practical knowledge and academic modules to help the students with proper guidance and an accurate framework	Moderate
Suhairom et al. 2019	Qualitative research method	30	Impact of culinary skills in the career development of students	Students are well trained in the culinary skills to build a career in the hospitality sector	Moderate



Sulong et al. 2021	Quantitative research method	12	Practical training towards the hospitality industry for the career of the students	The impact of work environment to improve the career of the students in the culinary industry after graduation	Moderate
Serdar, 2018	Qualitative research method	15	The improvement of the culinary skills occurs through a wider inclusion of competencies and experiential learning	The approach of the students, the expansion of the curriculum and the quality of the culinary facilities impact how the growth of the students occur in the hospitality industry	Moderate
Seyitoğlu,20 19	Quantitative research method	20	Various factors, both personal and professional, have an influence on how the students experience the hospitality industry	The working conditions, salary of the employees, and other issues tend to impact how the students get accustomed to the hospitality industry	Moderate
Kumar, 2018	Quantitative research method	24	The industrial exposure is needed to gather a larger experience in the hospitality industry through effective functioning	Improvement of the salary structure and wages is necessary for the graduate students of the hospitality industry by the entanglement of	High

				educational and administrative reform	
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**Table 1: Quality review**

(Source: By learner)

**Thematic coding**

Author	Code	Themes
Okumus, 2021 Suhairom et al. 2019  Serdar, 2018  Sulong et al. 2021	Culinary skills, hospitality sector, career, cooking styles	Importance of culinary skills in the career development of hospitality graduates
Anastasiou, 2019  Yoon & Jun, 2020  Kumar, 2018  Seyitoğlu, 2019	hospitality industry, culinary skills, assessment, professional training	Impact of assessment of culinary skills on the students

**Table 2: Thematic coding**

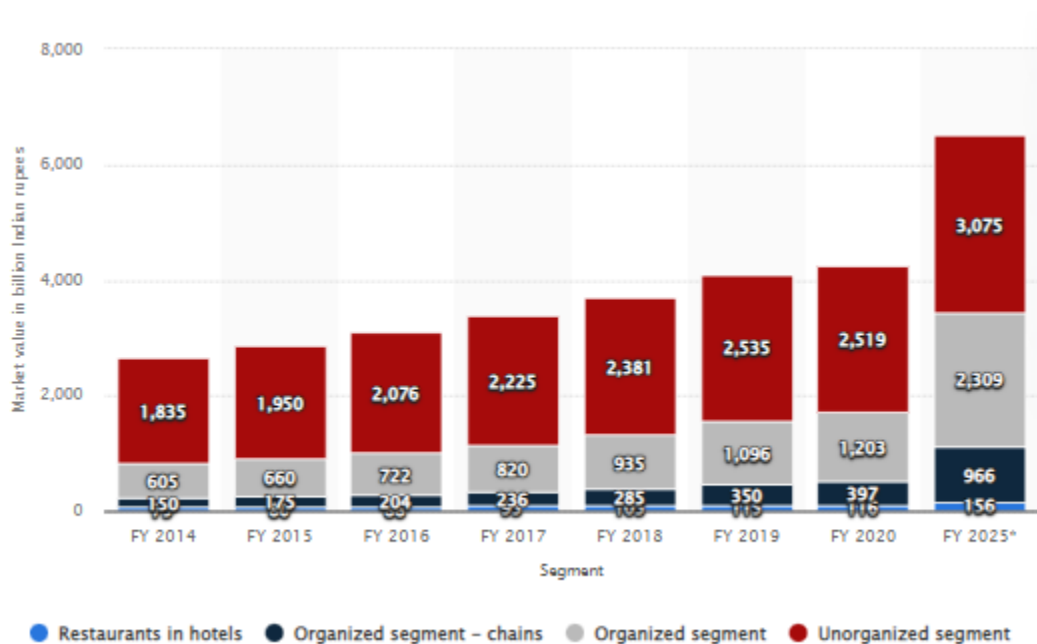
(Source: By learner)

## Thematic analysis

### Theme 1: Importance of culinary skills in the career development of hospitality graduates

The hospitality sector is one of the major industries that contribute to the Indian economy. The sector has a wide scope of job opportunities for graduates in different departments. As per the views of Okumus (2021), various cooking techniques and ingredients are introduced to the

students by educational institutions in the hospitality sector. Different skills are introduced to the students to make them well prepared for the corporate world. Unpredictable demands of customers have compelled this sector to come up with innovative ideas and presentations while offering food services (Serdar, 2018). Students are provided with training sessions on knife skills and dough making in order to establish a career in this sector.



**Figure 6: Market value of food service industry in India from financial year 2014 to 2020, with an estimate for 2025, by segment**

(Source: Statista, 2022)

Figure 6 highlights the market value in the food and the service industry in India. The graph expands around the financial year from 2014 to 2020, and forms an estimate for 2025. In terms of the market value from the Indian restaurants, it can be seen that four trillion Indian rupees as of fiscal year 2020 had been obtained (Statista, 2022). Hence, the improvement in the hospitality industry can be seen to grow rapidly in the Indian subcontinent. Thus, the students have the ability

to boost their career by mastering their culinary skills. Students can choose a department from this wide range and specialize to have a good understanding of the area. As per the findings of Suhairom et al. (2019), universities and colleges provide practical and critical thinking sessions to help students. Students are guided by culinary professionals and introduced to different flavoring profiles. Therefore, engaging with culinary skills helps the students to boost their

careers in the hospitality industry. As the industry has a wide scope of jobs, students can select the desired field based on their skill set. As mentioned by Sulong et al. (2021), the growth of the students occurs through the entanglement of several factors, present both in the internal and external environment of the organizations.

### Theme 2: Impact of assessment of culinary skills on the students

Students pursuing hospitality coursework are tested on their skills to grab a good career

opportunity. As per the viewpoints of Anastasiou (2019), students are guided to understand the nutritional component of each food item for addressing different diseases. Customers with health uses have different sets of demands and expectations with their food. Therefore, it is important for students to stay active and understand the requirements of the customers (Seyitoğlu,2019). Moreover, culinary skills help the students develop time management skills and make nutrition choices for their families.



**Figure 7: Level of education in Hospitality sector**

(Source: Yoon & Jun, 2020)

Students are assessed on their culinary skills by following the guidelines of the National Education Policy formed by the Indian government as shown in figure 7. Different assessment tests are conducted to check the progress of the students. Students have engaged themselves with different gatherings to test their knowledge and skills (Yoon & Jun, 2020). This helps them understand their growth and the areas that need improvement. Moreover, students are also assessed by presenting critical thinking

sessions to analyze their problem-solving skills in the need of the hour. As commented by Kumar (2018), there is a need for the collaboration between the educational and social reforms to increase the motivation of the graduates of culinary industry.

### Discussion

The study highlights the importance of culinary skills that are important for hospitality graduates. The National Education Policy has reformed its

policies and helped the students to develop practical experience. The outdated programs are omitted from the curriculum in order to guide the students with professional executives. In addition to this, universities have followed all the policies of NEP to assess the culinary skills based on monthly exams and presenting adverse situations to the students. **The improvement in the culinary skills can thus be seen through the establishment of NEP policy, which further improves the GDP of India (Suhairom et al. 2019). The expansion of the hospitality industry occurs through the growth of culinary skills on hospitality graduates, and NEP allows the necessary assessment of such skills. The new criteria of assessment such as the critical thinking and holding of new age practical classes would be necessary to broaden the horizon of the hospitality graduates.**

## CONCLUSION

Hence, it can be concluded that hospitality graduates need to master culinary skills to establish their careers in the hospitality sector. Universities have followed the National Education Policy to form the curriculum of the coursework for hospitality graduates. Moreover, all the students are provided with hands-on training to understand different training with a practical approach. This has enabled the students to develop critical thinking abilities and time management. The hospitality sector requires a lot of workforces since it's a fast-growing industry. Therefore, it is important for students to have practical knowledge about different skills and understand the expectations of the clients.

## Limitations

The study does not contain primary data collected from a survey or interview sessions. Therefore, the data cannot be presented in a statistical format and understand the relationship between the variables. The mono-method selected for developing this article limits the resources

selected for data interpretation. Similarly, variables like customer demands and unpredictable expectations are not widely presented in previous studies.

## FUTURE SCOPE

There are different areas that need more focus from future researchers in order to come up with a curriculum that enables practical knowledge of the students. The sector requires the involvement of advanced technologies to help the students understand culinary skills in an easy way. Therefore, future researchers need to focus on incorporating updated technologies to make it easy for students in the hospitality sector.

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