

STATEMENT OF PURPOSE



**UNIVERSITY
COLLEGE
BIRMINGHAM**

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Name: ANOSH THOMAS

Student ID: THO23221037

Course: MA CULINARY ARTS MANAGEMENT

As you are applying to study a course in the UK, we will need you to provide a statement of purpose as to why you want to study at University College Birmingham.

We recommend 50 – 200 words per section.

1. Why are you applying for your chosen course?

I am applying for the MA in Culinary Arts Management at University College Birmingham (UCB) because it perfectly aligns with my passion for the culinary arts and my ambition to enhance my management skills in this dynamic field. This program offers a unique blend of advanced culinary techniques and strategic management training, which are essential for my career aspirations. UCB's reputation for excellence in culinary education, supported by its accreditation from the University of Warwick, assures me of the high quality and rigorous academic standards of the course.

2. Why does the subject interest you?

The subject of culinary arts management interests me deeply because it represents the perfect fusion of creativity, craftsmanship, and strategic thinking. My passion for culinary arts began at a young age, inspired by the rich culinary traditions and diverse flavors of my hometown, Perinthalmanna, Kerala. The ability to transform raw ingredients into exquisite dishes that delight the senses has always fascinated me.

As I pursued my Bachelor of Arts in Culinary Arts at the Welcomgroup Graduate School of Hotel Administration, Manipal Academy of Higher Education, my interest in the culinary field grew stronger. The rigorous curriculum and hands-on training provided me with a solid foundation in culinary

techniques, food safety protocols, and innovative culinary practices. I found immense satisfaction in mastering these skills and applying them creatively in various culinary projects.

Beyond the technical aspects, I am intrigued by the strategic and managerial dimensions of the culinary arts. My experience as an industrial trainee at the Kochi Marriott Hotel exposed me to the complexities of running a high-pressure kitchen environment and the importance of teamwork, communication, and maintaining high standards. This experience ignited my interest in the operational side of the culinary industry and the critical role of effective management in ensuring success.

3. Why do you think you're suitable for the course?

I believe I am suitable for the MA in Culinary Arts Management course at University College Birmingham (UCB) because of my strong academic background, practical experience in the culinary field, and demonstrated leadership skills. These qualifications, coupled with my passion for culinary arts and management, position me well to excel in this program and contribute meaningfully to the culinary industry.

My Bachelor of Arts in Culinary Arts from the Welcomgroup Graduate School of Hotel Administration, Manipal Academy of Higher Education, provided me with a comprehensive understanding of culinary principles and practices. Graduating with a CGPA of 7.69 in 2020, I demonstrated my dedication to mastering the intricacies of the culinary arts through rigorous academic and practical training. This solid foundation equips me with the necessary knowledge and skills to undertake advanced studies in culinary arts management.

During my tenure as an industrial trainee at the Kochi Marriott Hotel from December 2018 to June 2019, I worked in a high-pressure kitchen environment alongside seasoned chefs. This experience was instrumental in honing my culinary skills, fostering teamwork, and instilling a deep appreciation for maintaining high standards in kitchen operations. Additionally, my involvement in organizing and managing culinary events, such as a formal lunch organized by my university's Department of Culinary Arts, developed my ability to perform under pressure and pay meticulous attention to detail.

4. Do your current or previous studies relate to the course that you have chosen?

Yes, my previous studies directly relate to the MA in Culinary Arts Management course I have chosen. My academic background and practical experiences have provided a solid foundation in culinary arts and management, making me well-prepared to excel in this advanced program.

My practical experiences during my studies further strengthened my understanding of the culinary field:

- **Industrial Training at Kochi Marriott Hotel:** From December 2018 to June 2019, I worked as an industrial trainee in a high-pressure kitchen environment. This experience allowed me to apply the theoretical knowledge I gained in a real-world setting, working alongside seasoned chefs and participating in various kitchen operations.
- **Culinary Events Management:** I was involved in organizing and managing culinary events, such as a formal lunch organized by the Department of Culinary Arts at my university. This role demanded meticulous attention to detail, effective communication, and the ability to perform under pressure.

5. Please provide any skills, achievements, or other supporting information you feel would be beneficial for us to be aware of.

I have developed a range of skills and achieved several milestones that would support my application for the MA in Culinary Arts Management at University College Birmingham. These attributes highlight my dedication, proficiency, and potential to succeed in this advanced program.

My lifelong passion for culinary arts drives my ambition to excel in this field and contribute to its growth and evolution. Commitment to continuous learning and improvement, always seeking opportunities to enhance my skills and knowledge.

My goal is to leverage the skills and knowledge gained from the MA in Culinary Arts Management program to drive innovation and excellence within the culinary sector.

6. If you know what you would like to do after completing the course, explain how you want to use the knowledge and experience that you gain.

Upon completing the MA in Culinary Arts Management at University College Birmingham, I have clear and ambitious goals for how I intend to leverage the knowledge and experience gained from the program. My aim is to drive innovation and excellence within the culinary industry, utilizing the advanced skills and strategic insights provided by the course.

I aspire to lead a high-profile restaurant, where I can apply the advanced culinary techniques and management strategies learned during my studies. The program's focus on Culinary Innovation and Product Development will enable me to create unique, trendsetting dishes that attract a diverse clientele. Skills gained from the Managing Profitable Food and Beverage Operations module will be crucial in ensuring the restaurant operates efficiently and remains financially sustainable.