

STATEMENT OF PURPOSE

University of Marche — MSc in Food and Beverage Innovation and Management

I completed my bachelor's in Hotel and Hospitality Administration from a renowned institute under India's Ministry of Tourism, and now I believe it's the right time to take my love for food and science a step ahead. My academic experience helped acquire theoretical knowledge as well as practical experience. It gave me the chance to learn about different aspects of hospitality and how this industry works, as well as knowledge of food and beverage production. I gained hand-on skills in kitchen operations, team work, and professional conduct — shaping me into a more confident and polished version of myself. During my studies, I got the opportunity to gain experience from a five-star property in Kolkata. I worked in a fully functional kitchen for four months, learning about recipes, proper procedures of conduct, inventory management, food safety, and more. During my training, I was entrusted with managing the garde manger section independently during breakfast operations, which taught me responsibility, time management, multitasking.

One of the highlights of my academic journey was my final year research project where I work on experimental based research titled as “The Innovative use of Millets in Handmade Noodles of Korean Cuisine.” It was an experimental study focused on using traditional grains and culinary creativity to create something healthier and sustainable. In whole experiment, I made everything from scratch, from planning, to kneading dough, shaping the noodles, to making the dishes and presentation. With the help of the faculties, I carried out the sensory analysis of this millet-based noodle dishes, making this a wholesome experience. This research helped me to understand myself better; it made me realize what I really wanted. This project was inspired by the UN- declared 2023 as the international year of millets specifying the health benefits and nutritional elements of this super grain.

I saw more than recipes and ingredients when I stepped into the kitchen; I saw a canvas, a chemistry lab, and a stage where creativity meets science. I have always been interested in cooking, and over time I realized that it is just one of the many opportunities in the current food landscape. Initially the goal was to be a chef, but later I discovered the vast options of food innovation — where food is not just cooked but questioned, reimagined, and studied. Today I aspire to be more than just a chef; I wish to be someone who not just cooks but also creates, experiments, and innovates. This is what I want to explore — the space where culinary collides with scientific advancements, and I think this master's program on food and beverage innovation and management at the University of Marche will take me one step closer towards achieving my goal.

The MSC in Food and Beverage Innovation and Management at The University of Marche perfectly matches my interest in combining both creativity and science in the culinary universe. The program's design —covering product innovation, food science, and business management—offers a unique opportunity to improve my technical knowledge along with practical insights into the food industry. What intrigues me about the University of March is its strong focus on innovation, research, and international collaboration. I'm excited to learn from expert faculties and work in an environment that includes theory with industry practice. The university's location in Italy, a country valued for its culture

and heritage, warm people, and evolving food tech sector, adds immense worth to this academic journey. I believe this program will guide me to strengthen my knowledge in sectors like food innovation, product development, and sensory analysis. Aid me with tools and insights to continue my journey in today's fast-changing global food industry.

After completing my studies, I wish to work in the sector of research and food product creation and innovation—as someone who creates food formulas, makes them sustainable, nourishing, and traditionally rooted. I wish to work with food and science; ingredients and formulas—and contribute towards the constantly developing global food industry. As my long-term goal, I picture myself where I assist in research and development in global food innovation organizations. I want to work towards making a future where food is healthier, smarter, and unique.

I'm thrilled about the opportunity to study at the University of Marche and be a part of the program which matches my own values of innovation, sustainability, and creation. I believe with my academic background, hands-on experience, and love for both science and culinary arts, I'm confident that I can grow under program and use it as a golden opportunity to start my journey towards a creative and purposeful career in the global culinary landscape.