

To,
The Visa Officer,
Canada High Commission,

Respected Sir / Ma'am,

I am _____, currently living in my home country of India. I have been accepted into the prestigious Humber College in Toronto Ontario. I have opted to peruse a diploma in Culinary Management. I am writing to you in order to provide a detailed account on my personal, academic, and professional background. I want to explain my reasons to choose Canada and Humber College for the next step of my academic endeavour, my future plans after graduation and my financial competence.

"Cooking is at once child's play and adult joy. And cooking done with care is an act of love"

- Craig Claiborne

Personal Background

I live in the city of Vadodara, in a nuclear family. My father is a successful first-generation entrepreneur running furniture making firm. My mother runs a business in interior design and takes care of the household. I have one sibling who completed her education in the field of interior designing and is working right now. Both my sister and I are very close to our roots and it's our dream to now take care of our parents, the way they took care of us.

Academic Background

I have finished my K12 education in the year 2020. I completed my 10th grade from St. Kabir School and 12th from Mothers School in Vadodara. Throughout my maintained a good academic standing. My real interest was always in cooking. I have gathered experience in the field after that in order to get a better understanding about how a professional kitchen works.

Interest in Culinary Arts

I am very close to my mother. The first time I remember laughing with joy was when she was tossing around the bread in the kitchen to make "roomali roti". Back then I thought the bread needed to be tossed around so much, but later realised it was done for my entertainment. I used to love following and emulate her. My mother is a phenomenal self-trained cook, watching her cook in the kitchen was no less than a movie.

As a grew older I started to notice patterns that go behind Indian cooking. I was able to make small yet nuanced connections for instance every time you heat up the oil to do what we Indians call a "tadka", the aromatics would go first then the hard spices and then the onions followed by soft spices. While the ingredients would change this would be similar.

I wanted to learn more about cooking. Not knowing what to do I went to YouTube, in minutes I found shows like MasterChef by the great Gordon Ramsay. I had never seen someone so passionate about food. He taught me how food goes beyond taste, it's about people and culture and how every dish from every part of the world has a story to tell.

I would try his cooking techniques when I was home alone, it did teach me a lot about cooking. With practice I got better. I could prepare vegetables be it julienne or diced. I was able to make pasta from scratch and knead the dough, incorporating the egg yolks without creating lumps. From linguine to rigatoni to marina and alfredo I started to develop a consistency in my skills.

Professional Background

After my high school graduation, the country went into full lockdown. I used this time locked indoors, to learn more about cooking. This time of lockdown forced me to innovate and experiment with recipes as not all ingredients were available. This gave me a lot of insights into food chemistry.

In August of 2021 after lockdown, I decided I wanted to step out in the field. I started to look for jobs that I could apply to, due to lack of proper education in the culinary field I wasn't able to get a job into the Kitchen. I decided that I needed to pay my dues so took the first job I could get into the hotel industry. I decided I will start from the ground up. I was able to secure a job as a stewardess in the Food and Beverages Department of the Shilpi Hill Resort.

Here I was able to work on my customer service and communication skills. On days when the kitchen was understaffed, I would volunteer to help them prep by cutting vegetables and sometimes even cleaning. I was able to spend a lot of time in the kitchen. I could soon operate an industrial dishwasher; I learnt about the food and safety codes that were crucial to running an operation at this scale. In my capacity I tried to shadow our chef as much as possible.

After building a strong bond with our chef I asked him how I could assume a role like his, he suggested I get technical qualification in the field. To his advice I started to research my options. I would meet chefs and restaurateurs in my city to learn more about the field and the various options it presented. I still wanted to be working, so I took a part time Job at a café.

Reason to Choose Canada and Humber College

In my research I met an esteemed baker who had a similar story, after working in cafes she decided to go to Paris to become a professional baker. Upon coming back, she opened her own bakery and her superior baking skills translated into her building one of the most beloved cafes in our city. This made me consider studying abroad as even I could do something similar and build a successful business around my passion and art.

I started to looking for colleges and preparing for language proficiency tests. In my research I came across programs from all over the world. I decided to go to Canada. Canada is growing at a faster rate than most western countries. The abundance of untapped resources combined with competent governance and excellent policies has made it the land of greatest opportunity.

Apart from this it is one of the most diverse countries on the planet. I am excited to meet people from various parts of the world that will be a part of my program and the college as it will give me a very diverse exposure of my field. I cannot wait to talk about pasta with an Italian, about baguettes and croissants with a French and ramen with someone from Japan. I do not want to miss on this kind of exposure as food is nothing with people and culture.

In my college research I stumbled upon Humber College in Canada, I gravitated towards their style of education as they prioritised real life training in hand with theoretical knowledge. All their courses are created with the philosophy of hands-on learning, something crucial to my line of study. It also happens to be a top ranked institute.

Finance

My father is a very successful businessman, apart from building a business he has also saved up all his life. He is very supportive of my dreams and will be sponsoring my education abroad. He has paid my GIC amount and will be sending money over the next 2 years and supporting me, so I can solely focus on my education. I promised him I am going to come back an accomplished chef in 2 years and make him proud.

Previous Rejection

The reason I was denied a student visa last time was a mere misunderstanding on my part. I wrote an SOP like the ones that go for college admissions, it did not contain all the information it needed to. I did not address my finances and future plans in detail. This time, I took some time to understand the proper structure of a Visa SOP, to explain in great detail everything that the visa officer needs to know in order to make an informed decision.

Future Plans

I want to return to my home country. The reason for coming back is that India is a growing economy and people are getting richer as time passes. With this new wealth now, more and more families are choosing to dine out than cook every day. Cloud Kitchens are also getting popular and with new takeout apps the FMGC market is growing faster than ever. Studies show that in the next 6 years the industry is going to double in size. Consumers are preferring to eat out more than ever.

When I get my qualifications and become more knowledgeable about the field. I want to come back and take advantage of such a lucrative opportunity. I would start by working as a chef to gain even more experience. In the long run, I see myself running a success restaurant that is known for its cuisine, customer service and ambience. I want to create a place where people come from all over the city to get a taste of my art. I want to share joy, one plate at a time.

Conclusion

I would like to thank the visa officer to have taken time to read my Statement of Purpose.