



**ARUN MUCHHALA GROUP**

SAI SHIVA EDUCATIONAL TRUST'S

**ARUN MUCHHALA INTERNATIONAL COLLEGE OF HOTEL MANAGEMENT**

AFFILIATED TO UNIVERSITY OF MUMBAI

## COLLABORATIVE QUALITY INITIATIVES WITH OTHER INSTITUTION

Participating in culinary competitions and collaborating with hotels is a wonderful opportunity for students to showcase their skills and gain valuable experience in the culinary field. Winning prizes at different levels is a talent and hard work. Meeting different chefs in hotels is an excellent opportunity for students to learn from experienced professionals in the industry. Chefs often have a wealth of knowledge and expertise to share, and interacting with them can provide valuable insights, guidance, and mentorship for aspiring culinary professionals.

These experiences can help students expand their culinary knowledge, refine their techniques, and gain a deeper understanding of the industry. It's a chance for them to network and build relationships with professionals who can potentially offer future career opportunities or recommendations.

Participating in culinary competitions and collaborating with hotels not allows students to showcase their abilities but also provides a platform for growth, learning, and exposure to the culinary world. List of competition students participated

YEAR	COMPETITION NAME
2022-2023	A STAR CULINARY COMPETITION
2022-2023	EVEREST CULINARY COMPETITION
2018-2019	VEGAN MASTER CHEF CHALLENGE



**Bipin Jadhav**  
Principal

Principal  
Arun Muchhala International College of H  
THANE

BOMBAY - PUBLIC TRUST ACT REGD. NO. E. 14522 MUMBAI 22-12-1994

Sai baba Vihar Complex, Ghodbunder Road, Thane - 400 615. Phone Number: 022 - 2597 3939 / 1199 / 0354

Email :- amichmtp@gmail.com | WebSite : www.amichm.com



A handwritten signature in blue ink, appearing to be "Arun Muchhala".

Principal  
Arun Muchhala International College of H.M.  
THANE

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**wd: Results & Thank you - Vegan Super Chef Challenge (2019-20)**

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run Muchhala International COLLEGE OF HOTEL MANAGEMENT <amichmtp@gmail.com>  
): Preeti Kapoor <preetikapoor704@gmail.com>

27 December 2023 at 23:0

**ARUN MUCHHALA INTERNATIONAL COLLEGE OF HOTEL MANAGEMENT  
THANE.  
WEBSITE : www.amichm.com  
FACEBOOK PAGE: AMICHM  
CONTACT: 25973939/ 25971199**

----- Forwarded message -----

From: **Vegan Super Chef Challenge** <vegansuperchefchallenge@gmail.com>  
Date: Thu, Dec 12, 2019 at 10:36 AM  
Subject: Results & Thank you - Vegan Super Chef Challenge (2019-20)  
To: <amichmtp@gmail.com>  
Cc: Kysha Rochlani <kysharochlani@gmail.com>, Pratiksha Porwal <porwal.pratiksha@gmail.com>, Darshana Muzumdar <darshanaglobal@gmail.com>

Dear Deepa Ma'am,

Greetings from Vegan Super Chef Challenge.

We want to take this opportunity to thank you for organizing the Vegan Super Chef Challenge, sponsored by FIAPO at your college and hosting the judges and us all in such a hospitable manner.

It was so wonderful to see such budding enthusiasts cooking a yummy little feast and presenting their creativity so beautifully.

Request you to share with us, the photos of the competition, clicked by your college, on this email address.

We would also like to take this opportunity to announce the winners:

First prize: team 7 (Sakshi & Hema)

Runners up: team 2 (Karan Thakur & Priti Chauhan)

We look forward to continuing this alliance in the coming years too. Kindly let us know, if it is possible to plan the dates of the seminar and competition for the next academic year, in advance.

Thank you.

Regards,  
Kysha Rochlani



**Principal**  
Arun Muchhala International College of H.M.  
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### Concept

- Each team will comprise of two participants and the duration of the competition will be three hours.
- Each team will prepare a completely plant-based starter, main course, and dessert as per the particular guidelines set for the challenge. One of the dishes will be whole-food plant-based.
- The overall theme will be health and sustainability and so contestants will be expected to have a fair amount of knowledge of some aspects of the health value of the ingredients as also the carbon footprint and resource use of the ingredients. They will be assisted with a mentor so they can be assured of getting the right information.
- Contestants are encouraged to use locally-grown and as far as possible whole grain, organic products and ingredients, natural plant-based sweetening ingredients, whole nuts in place of refined oil, and gluten-free ingredients like millet instead of wheat flour.
- Contestants are encouraged not to use refined flour, refined sugar, processed foods and imported products unless very necessary to the taste of the dish.
- The dishes will be judged by three judges on creativity, taste and presentation. The maximum marks for the competition will be 50. All participants will be given a certificate of participation and the winning team and the runner-up team will be given prizes.



Principal  
Arun Muchhala International College of H.M.  
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**wd: Vegan Master Chef Challenge - Mumbai Chapter (2018-19)**

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run Muchhala International COLLEGE OF HOTEL MANAGEMENT <amichmtp@gmail.com>  
: Preeti Kapoor <preetikapoor704@gmail.com>

27 December 2023 at 22:!

**ARUN MUCHHALA INTERNATIONAL COLLEGE OF HOTEL MANAGEMENT  
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WEBSITE : www.amichm.com  
FACEBOOK PAGE: AMICHM  
CONTACT: 25973939/ 25971199**

----- Forwarded message -----

From: **Vmcc Mumbai** <vmcc.mumbai@gmail.com>

Date: Mon, Jan 7, 2019 at 1:39 PM

Subject: Vegan Master Chef Challenge - Mumbai Chapter (2018-19)

To: <amichmtp@gmail.com>

Cc: <kysharochlani@gmail.com>, Darshana Muzumdar <darshanaglobal@gmail.com>, <khushpreetbinu@gmail.com>, <porwal.pratiksha@gmail.com>, <sonalim\_2006@yahoo.com>

Dear Sir,

Greetings from Living Free Mumbai.

I would like to introduce myself as Kysha Rochlani, Organiser of the Living Free - Vegan Master Chef Challenge in Mumbai. I'm writing to ask for your kind self to give me an appointment with the Principal to discuss the dates for the Vegan Master Chef Challenge which we have started to organise in Mumbai since last year.

Since veganism is a growing food trend worldwide, we have received excellent response and we hope to continue to extend this competition to your college this year. Please find attached details of the competition.

We also have a small video of the competition in action at Rizvi College. If you'd like to know more about the Living Free Vegan Master Chef Challenge, you could watch it.

<https://youtu.be/BH5kD7epaA4>

Hoping to hear from you positively, soon.

Thank you.


Regards,  
Kysha Rochlani  
9930555444




**Principal**  
Arun Muchhala International College of H.M.  
THANE

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**2 attachments**

 **VMCC\_Concept.pdf**  
285K

 **VMCC\_Final.pdf**  
301K

# THE YOUNG CULINARY TALENT HUNT 2022-23

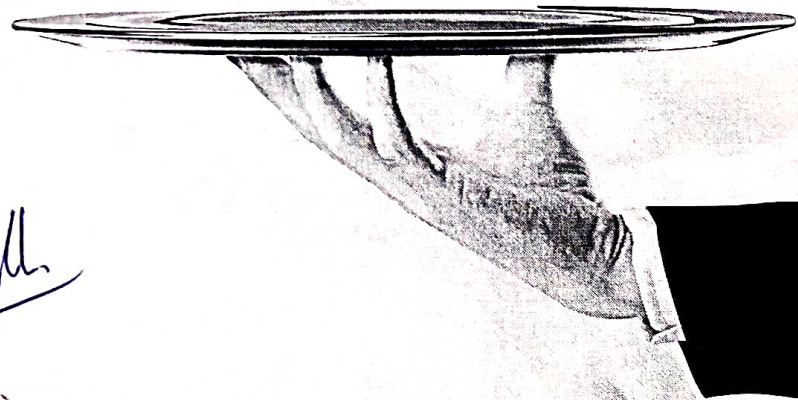
Be a part of the biggest Culinary hunt for Young Talent, a pioneering initiative of **Aamby Valley City & Hotel Sahara Star** Showcase your very own culinary art that tells a story about your creation and get ready for the limelight.

WIN PRIZES WORTH  
**₹5,00,000\***

PLUS THE OPPORTUNITY  
TO WORK WITH  
AAMBY VALLEY CITY  
& HOTEL SAHARA STAR



**ASTAR**  
CULINARY COMPETITION



Principal  
Arun Muchhala International College of H.M.  
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AAMBY VALLEY CITY  
created for the love of life

**SAHARA STAR**  
*A Step Ahead*

FOR DETAILS RELATED TO REGISTRATION PLEASE CALL 022 3980 7051 / 96194 53412

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**wd: A Star Culinary Competition - Registration guidelines**

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From: Arun Muchhala International COLLEGE OF HOTEL MANAGEMENT <amichmtp@gmail.com>  
To: Preeti Kapoor <preetikapoor704@gmail.com>

27 December 2023 at 22

**ARUN MUCHHALA INTERNATIONAL COLLEGE OF HOTEL MANAGEMENT  
THANE.**  
WEBSITE : [www.amichm.com](http://www.amichm.com)  
FACEBOOK PAGE: AMICHM  
CONTACT: 25973939/ 25971199

----- Forwarded message -----

From: **Mohammed Maqsood** <mohammed.maqsood@saharastar.com>  
Date: Sat, Oct 8, 2022 at 1:37 PM  
Subject: A Star Culinary Competition - Registration guidelines  
To: <amichmtp@gmail.com>

Dear Sir / Ma'am,

Thank you for your response and participation in "A Star Culinary Competition". As the next step towards the Competition, please find attached the registration process and guidelines for your kind understanding. The last date for registration as stated in the form is **17th October 2022**.

The shortlisted participants will be communicated further via an email with all instructions for the live cooking competition.

Look forward to your confirmation at the earliest and thank you for your kind association and continuous support.

Description: Description: Description: Description: Description: cid:image001.jpg@01D8D8D9.BA848720

Warm Regards,

Mohammed Maqsood

Manager – Human Resource

Hotel Sahara Star,  
Sahara Hospitality Ltd.,  
Opposite Domestic Airport,  
Vile Parle-East, Mumbai-400099.  
Board Tel: +91-22-39895000/26156660

Direct Tel: +91-22-39807051

Mobile: +91-9619453412

Web: <http://saharastar.com>

Web: Follow us on

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**Principal**  
**Arun Muchhala International College of H.M.**  
**THANE**



# CERTIFICATE

*of Participation*

AWARDED TO

APURVA SUBHASH GAMARE

*for active participation in the  
A Star Culinary Challenge.  
We value your spirit and  
wish you the best for a promising future.*



A handwritten signature in black ink, appearing to read "Romie Dutt".

**Mr. Romie Dutt**  
Executive Director  
Aamby Valley & Sahara Star

A handwritten signature in black ink, appearing to read "Pragathi".

Principal  
Arun Muchhala International College of H.M.  
THANE

**SAHARA STAR**  
*A Step Ahead*

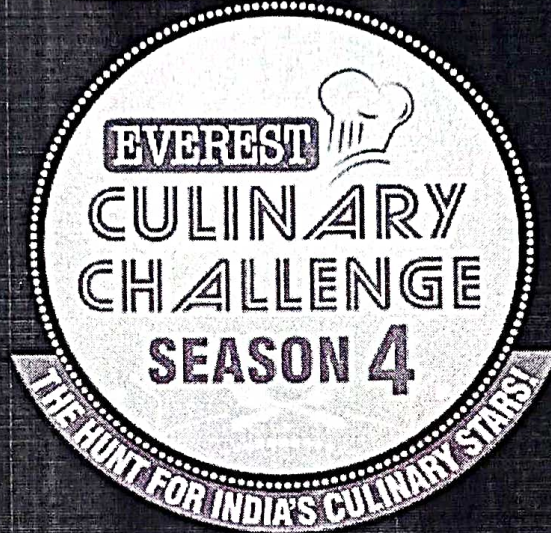
The logo for Aamby Valley City, featuring a stylized lotus flower above the text "AAMBY VALLEY CITY" and the tagline "created for the love of life".

**AAMBY VALLEY CITY**  
created for the love of life



Participation Entries are invited for  
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Scholarship\* worth  
**USD 5750/-**  
and a year intern  
placement in USA  
for National Winner

MUMBAI

To be held on 13 December, 2022 at  
School of Hospitality & Tourism Studies  
DY Patil University, Sector 7, Nerul, Navi Mumbai - 400706

Theme: Flavours of India

Entries Terms & Conditions: • Three rounds (Intra, Regional/State & National) to select National Winner • Each team will be comprises of two students studying in final year hospitality course • All entries must be dully filled, signed and attested by Principal / HOD of the institute/College • Competitors are responsible for their own costs to attend the Culinary Challenge • Entry fee INR 1,000/- per team should be submitted along with application • Entry closes on 10<sup>th</sup> December, 2022 at 17:00 hrs.

For further information contact your Principal / HoD or call Veerendra on 9967011113.

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\*T&C Apply

**wd: Invitation for Everest Culinary Challenge round 1**

run Muchhala International COLLEGE OF HOTEL MANAGEMENT <amichmtp@gmail.com>  
): Preeti Kapoor <preetikapoor704@gmail.com>

27 December 2023 at 22::

**ARUN MUCHHALA INTERNATIONAL COLLEGE OF HOTEL MANAGEMENT  
THANE.**

**WEBSITE : www.amichm.com**

**FACEBOOK PAGE: AMICHM**

**CONTACT: 25973939/ 25971199**

----- Forwarded message -----

From: **Naeem Pathan** <naeem.pathan@dypatil.edu>

Date: Sat, Oct 15, 2022 at 8:06 PM

Subject: Invitation for Everest Culinary Challenge round 1

To: admin.shts@dypatil.edu <admin.shts@dypatil.edu>, Aarti Pandirkar <aarti.pandirkar@dypatil.edu>

Cc: Ms. Pallavi Chaudhari <pallavi.chaudhari@dypatil.edu>, <ekta@bandwanganmedia.in>

Dear Hotel Management & Culinary Institutes,

Greetings from D Y University, School of Hospitality & Tourism Studies, Navi Mumbai.

As a host partner for the Everest Culinary challenge Mumbai Finale(round 2 ), we are hereby attaching the following documents for your perusal for conducting round 1 at your institute.

1: Confirm your registration via email.

2: send us a list of students participating in round 1 at your institute along with dates. (round one should be before 30 Nov )

3: Everest will send you spices for your round 1. ( need 1-week prior intimation)

4: After completing round 1 . kindly sent a list of students ( Max 4 -6) for round 2 ( Mumbai finale that will be held on 13th Dec at D Y University School of Hospitality & Tourism Studies

for any clarifications and queries pls feel free to contact us

Thanks and Culinary Regards,

Chef Naeem Pathan  
HOD, Food Production  
D Y PATIL UNIVERSITY'S  
School of Hospitality & Tourism Studies,  
Nerul, Navi Mumbai  
9819071296/7738149869



Principal  
Arun Muchhala International College of H.M.  
THANE

3 attachments



ECC Competition.jpeg  
246K



Round 1 Details from College.xlsx  
33K



LP Mumbai.pdf  
821K

A handwritten signature in blue ink, appearing to read "Arun Muchhala".



Principal  
Arun Muchhala International College of H.M,  
**THANE**