

Participation Entries are invited for
India's Biggest & most Thrilling

Better
KITCHEN'S



WCE Chef Scholarship*
Bridge USA J-1 Exchange
Visitor Program worth
USD 5750/-
12 Months Duration only
for National Winner

MUMBAI

To be held on 19 March, 2024 at
Rizvi College of Hotel Management & Catering Technology
Off Carter Road, Bandra (W), Mumbai - 400 050.

Theme: Flavours of India

Entries Terms & Conditions: • Three rounds (Intra, Semifinal/Regional & Final) will be conducted to select the National Winner • Each team will comprise two students studying in the final year of the hospitality course • All entries must be duly filled, signed, and attested by the Principal/HOD of the institute/college • Competitors are responsible for their own costs to attend the Culinary Challenge • An entry fee of INR 1,000/- per team should be submitted along with the application • The entry deadline is 11 March, 2024 at 17:00 hrs.

For further information contact your Principal / HoD or call Host Partner Coordinator Chef Ameet Nazare on 97692 29920 OR Call Veerendhara on 9967011113.

Organised By 	Title Partner 	Host Partner 	International Placement & Study Abroad Partner 	Uniform Partner 	Trophy Partner 	Tourism Partner 	Munching Partner
Gift Hamper Partners 				Supported By 			

REGISTRATION FORM

Last Date of Receiving of Entry Forms:
11th March, 2024, 17:00 Hrs



MUMBAI
19 March, 2024

Please send the confirmation via email to mail@betterkitchen.in and submit the hard copy along with the registration fee of Rs. 1000/- per team (Two students), either in cash or by cheque drawn in favour of “**Bandwagon Media Private Limited,**” to the host partner - **Rizvi College of Hotel Management & Catering Technology, Off Carter Road, Bandra (W), Mumbai - 400 050.** Alternatively, you can make the fee payment via UPI to the mobile number 9867011114 and attached proof with this form.

Name & contact details of the participating students:

1) Name: _____

Mobile: _____ Email: _____

2) Name : _____

Mobile: _____ Email: _____

College Name: _____

Address: _____

Principal / HOD Name _____

Mobile: _____ Email: _____

Signature of participating students:

Signature of College Principal with seal:

1) _____

2) _____

* For more entries use the photocopy of the form.

Organised By



Host Partner



Uniform Partner



Supported By

RULES AND REGULATIONS

Please read the rules carefully



MUMBAI
19 March, 2024

1. Every team will consist of two students for Regional Round, while the finale will be individual competition.
2. Entries will be accepted only after attestation by the Principal / HoD.
3. Open for all students (Any year) of hospitality courses. All participants will get the certificate.
4. A maximum of four entries will be accepted from a college/institution.
5. Participants must ensure that no branding (organization/institute name/logo) is visible on their dress/coat during Competition.
6. In case of participation cancellation due to unforeseen circumstances, the organizer should be notified immediately. Fees will not be refunded, but team members can be replaced only for Regional Round.
7. The Better Kitchen Bakery Champion in **Mumbai** will be held on **March 19, 2024**, at our host partner - **Rizvi College of Hotel Management & Catering Technology**, Off Carter Road, Bandra (W), Mumbai - 400 050. The reporting time is **09:00 AM**. The culinary challenge results will be announced on the same day.
8. Participants must report at least 15 minutes prior to the reporting time.
9. Participants have to be present at their allocated area during the preparation of the recipe/presentation.
10. The organizer reserves all rights to the recipes prepared and photographs taken during Better Kitchen Bakery Champion. Any publication, reproduction, or copying of the recipes can only be made with the approval of the organizer.
11. The organizer reserves the right to disqualify the team if they do not complete on the stipulated time and do not follow the decorum of the challenge.
12. The organizer will not be held responsible for any damage or loss.
13. No premixes and artificial ingredients will be allowed in the competition. Ensure there will be no wastage.
14. Timing for preparing & decorating bakery items – **2 Hrs** (including cleaning of the station).
15. Students should come completely equipped like Decoration, rotating tables, nozzles, piping bags, rolling pin, colours, edible flowers, knife, etc.
16. In the Regional Round, participants are required to prepare two different types of lavash and breadsticks at the venue. Additionally, they have to bring pre-prepared Millet Muffins to decorate on-site.
17. Moreover, participants must prepare a cake with decoration during the competition. The organizer will provide the sponge, sugar, and whipped cream. However, participants are responsible for bringing their own decoration materials.
18. Plating/Presentation must be on **white/black crockery**. Participants have to carry their own two sets of crockery. **No props are allowed**. The presentation of the plating must include a menu card.
19. Participants are required to submit the written recipe to the volunteers before the tasting by the jury.
20. Participants contravening any of the Rules and Regulations of Better Kitchen Bakery Champion may be disqualified.
21. If an award is won, the participant has to ensure that he/she, or someone on his/her behalf, is there to accept it.
22. The winning team will have to go to the **Grand Finale in Mumbai on 29-30 March, 2024**.
23. Winners have to wear the Better Kitchen Apron at the finale, which they will receive in Regional Round.
24. The organizer reserves the right to cancel, modify, or add to any of the above rules and conditions, and their interpretation of these is final. They also reserve the right to limit the number of entries or competition sections, modify any rules, cancel any category section, or cancel/postpone Better Kitchen Bakery Champion should there be a need to do so.

We hereby agree to the above rules and regulations of the Better Kitchen Bakery Champion. We will follow the instructions of organizers and SOP during the event.

Signature of the participant

Signature of the participant

Organised By



Host Partner



Uniform Partner



Supported By



REGISTRATION FORM

Semi Final (Round 2)

**Last Date of Receiving of Entry Forms:
11th March, 2024, 17:00 Hrs**



**MUMBAI
19 March, 2024**

Please send the confirmation via email to mail@betterkitchen.in and submit the hard copy along with the registration fee of Rs. 1000/- per team (Two students), either in cash or by cheque drawn in favour of “**Bandwagon Media Private Limited,**” to the host partner - **Rizvi College of Hotel Management & Catering Technology, Off Carter Road, Bandra (W), Mumbai - 400 050.** Alternatively, you can make the fee payment via UPI to the mobile number 9867011114 and attached proof with this form.

Name & contact details of the participating students:

1) Name: _____
Mobile: _____ Email: _____

2) Name : _____
Mobile: _____ Email: _____

College Name: _____

Address: _____

Principal / HOD Name _____

Mobile: _____ Email: _____

Signature of participating students:

Signature of College Principal with seal:

1) _____

2) _____

*** For more entries use the photocopy of the form.**



RULES AND REGULATIONS

Please read the rules carefully



MUMBAI
19 March, 2024

1. Theme of the competition – “**FLAVOURS OF INDIA**”.
2. Shortlisted students from Round 1 are eligible for Round 2 at our host partner institute.
3. Every team will consist of two students for Rounds 1 & 2, while the finale will be individual competition.
4. Entries will be accepted only after attestation by the Principal / HoD.
5. A maximum of four entries will be accepted from a college/institution.
6. Participants must ensure that no branding (organization/institute name/logo) is visible on their dress/coat during Round 2.
7. In case of participation cancellation due to unforeseen circumstances, the organizer should be notified immediately. Fees will not be refunded, but team members can be replaced only for Round 2.
8. The Everest Better Kitchen Culinary Challenge Season 5 in **Mumbai** will be held on **March 19, 2024**, at our host partner - **Rizvi College of Hotel Management & Catering Technology**, Off Carter Road, Bandra (W), Mumbai - 400 050. The reporting time is **09:00 AM**. The culinary challenge results will be announced on the same day.
9. Participants must report at least 15 minutes prior to the reporting time.
10. Participants have to be present at their allocated area during the preparation of the recipe/presentation.
11. The organizer reserves all rights to the recipes prepared and photographs taken during Everest Better Kitchen Culinary Challenge Season 5. Any publication, reproduction, or copying of the recipes can only be made with the approval of the organizer.
12. Cooking facilities and common ingredients will be provided by organizers.
13. The organizer reserves the right to disqualify the team if they do not complete on the stipulated time and do not follow the decorum of the challenge.
14. The organizer will not be held responsible for any damage or loss.
15. Only three-course meals (starter, main course, and dessert) should be prepared in a single portion. Ensure there will be no wastage.
16. Timing for preparing the meal – **2 Hrs** (including cleaning of the station and plating).
17. Plating/Presentation must be on **white/black crockery**. Participants have to carry their own two sets of crockery. **No props are allowed**. The team should prepare **two platings from a single portion** – one for jury tasting and another for display. The presentation of the plating must include a menu card.
18. Participants are required to submit the written recipe to the volunteers before the tasting by the jury.
19. Service of the meal should be done at the right temperature to the judges.
20. Participants contravening any of the Rules and Regulations of Everest Better Kitchen Culinary Challenge Season 5 may be disqualified.
21. If an award is won, the participant has to ensure that he/she, or someone on his/her behalf, is there to accept it.
22. Winners (I, II & III) have to make a **cooking video** with Everest masala within a week of the event and submit it to Better Kitchen. Better Kitchen will post their videos on social media, and winners have to share the same from their handles. It is compulsory for entry in the Finale.
23. The winning team will have to go to the **Grand Finale in Mumbai on 29-30 March, 2024**.
24. Winners have to wear the Better Kitchen Apron at the finale, which they will receive in Round 2.
25. The organizer reserves the right to cancel, modify, or add to any of the above rules and conditions, and their interpretation of these is final. They also reserve the right to limit the number of entries or competition sections, modify any rules, cancel any category section, or cancel/postpone Everest Better Kitchen Culinary Challenge Season 5 should there be a need to do so.
26. The National/ Grand Finale winner will be awarded a WCE Chef scholarship* Bridge **USA J-1 Exchange Visitor Program worth USD 5750**, Twelve Months Duration only. *T&C Apply

We hereby agree to the above rules and regulations of the Everest Better Kitchen Culinary Challenge Season 5. We will follow the instructions of organizers and SOP during the event.

Signature of the participant

Signature of the participant





Kokane's Kohinoor
Kohinoor College
of Hotel & Tourism Management Studies

Kohinoor College of Hotel & Tourism Management Studies
(Dadar)

Veganista Culinary Challenge Contest 2023-2024

Registration Form

Participant-1 Details

Name:- Yaslagadda Jayanth
Contact no:- 9704513988
Email id:- Jayanthyaslagadda2003@gmail.com
Year:- III year. 2023-24.



Sign:- [Signature]

Participant-2 Details

Name:- Maresh.D.Suryawanshi
Contact no:- 7028696815
Email id:- suryawanshimaresh303@gmail.com
Year:- TY.BSc.HS. 2023-24



Sign:- [Signature]

College Name:- Arjun Muchhala International College of H.M

Address:- Sai Baba Vihar Complex, G.B. Road, Thane [W.]

Email Id:- arnichmtip@gmail.com

Principal/HOD Name:- Mrs. Deepa S. Uday - HOD - Food Production

Sign:- [Signature]

Date:- 7/02/2024



College Stamp:-

*Name & Contact no of Faculty In-Charge for Co-ordination

Mr/Ms: Magalaxmi Mudaliyar Mobile: 7021239714

KOHINOOR COLLEGE OF HOTEL MANAGEMENT

(DADAR)

VEGANISTA CULINARY CHALLENGE CONTEST 2023-2024

NAME OF STUDENTS: -1) Y. Jayanth
2) Mahesh Pusyawanchi

NAME OF THE COLLEGE:- Arun Muchhala International collage of Hotel management.

NAME OF THE RECIPE (ACCOMPANIMENT):- soya tikki (Tomato chutney)
Coconut Rice w/d Bhoji bhaji, sambhar, bhakri, thecha, chutney, Til gul laddoo

SR.NO	INGREDIENTS	QUANTITY
1.	Soya	100gm
2.	Tomato	150gm
3.	Coconut milk	200ml
4.	Coconut	1no
5.	Discus stick	1no
6.	Curry leaves	100gm
7.	sesame seeds (white, black)	500gm
8.	Almond.	100gm
9.	sesame Cashew.	200gm
10.	bagara flour.	100gm(per)
11.	vegetables: carrots, ghevada, potato, beans	100gm
12.	Rice.	100gm
13.	Green chilli	100gm
14.	Garlic.	100gm
15.	semiya. / Gegergy	100gm.

METHOD: 1) Soya tikki - Potato soya chunks and green peas are boiled & mix with chilli powder, garam masala, salt and pan fry it. and served with Tomato chutney.
2) Coconut Rice cook with coconut rice and top garnish with Green chilli, thecha.
3) bhogichi bhaji. make with mix vegetable cook the steam method and toss with the coriander coconut paste and tumin seeds fummy leaves.
4) Dessert is Tilkeladdo mix the Gegergy Roasted sesame seeds, peanut and mix nut and brand with Chocolate. and make laddo and garnish with sesame seeds.

Sai Shiva Education Trust's					
Arun Muchhala International College of Hotel Management					
Everest cooking competition			Round 1		
DATE: 07-03-24				ACADEMIC YEAR: 2024	
Judge: Bishwajeet					
*Below all the markings are done on the basis of Taste , Texture & Apperance					
NAME	STARTER	MAINCOURSE	ACCOMPANIMENT	DESSERT	TOTAL
Priyanshu Mishra	20	10	10	20	60
Sarvesh Kadam	10	06	07	10	33
Sachi Rathod	09	06	05	09	29
Jayanth	13	09	08	09	41
Nikhil	15	09	08	12	44
Nisha jaiswal	10	7	06	14	37
Kalpesh Patil	10	09	07	09	35
Abhishek Sutar	12	08	06	08	34
Nagendra	12	06	06	06	30
Mdhesh	13	06	05	10	34
Priyanshu Mishra	10	06	06	06	28

Judge - Bishwajeet Das

Deepaa

CONVENER
DEEPA UPLAP

Prajakta

IQAC CO-ORDINATOR
PRAJAKTA DURI



Bipin

PRINCIPAL
BIPIN JADHAV

Sai Shiva Education Trust's					
Arun Muchhala International College of Hotel Management					
Everest competition			Round	1	
DATE: 07-03-24			ACADEMIC YEAR:	2024	
*Below all the markings are done on the basis of Taste , Texture & Apperance					
NAME	STARTER	MAINCOURSE	ACCOMPANIMENT	DESSERT	TOTAL
	20	10	10	20	60
Priyanshu Mishra	12	07	07	15	41
Sarvesh Kadam	14	07	07	12	40
Sachi Rathod	16	08	06	13	43
Tanayath	17	07	09	19	52
Nikhil	18	08	07	19	52
Kalpesh Kadam	12	09	08	17	46
Abhishek Sutas	15	07	07	18	47
Nagendra	12	06	08	16	42
Mahesh	13	08	06	12	43

Judge : Deepa Uplap

Deepa

CONVENER
DEEPA UPLAP

Prajakta

IQAC CO-ORDINATOR
PRAJAKTA DURI



Bipin

PRINCIPAL
BIPIN JADHAV



ARUN MUCHHALA GROUP

SAI SHIVA EDUCATIONAL TRUST'S

ARUN MUCHHALA INTERNATIONAL COLLEGE OF HOTEL MANAGEMENT

AFFILIATED TO UNIVERSITY OF MUMBAI

'BETTER KITCHEN CULINARY CHALLENGE SEASON 5'

20-03-2024

Everest Company has organized a 'BETTER KITCHEN CULINARY CHALLENGE SEASON 5' at Rizvi HMCT, Mumbai on 19th March 2024. This competition was dedicated to final years Hospitality Students. The theme of the competition was "Flavors of India". Title partner was Everest. Trophy partner was MYMENU365.

The team structure was two students forming a team for Intra and Semi-Final, while in final students will have to compete individually. Number of qualifying rounds to select the National Winner : Three (Intra, Semifinal, and Final)

As per the norms ,first round was conducted in college on 06-03-24. Prior the competition list of everest masala was sent to rizvi college for the intra round. Individual students of third year competed for the competition. Total 9 students participated , The theme for intra competition was 'INDIAN FLAVORS' in which the students have to make one veg stater, one non-veg main course with accompaniment and a dessert, in which best two students were selected and sent to the Semi final Round.

One day prior of Semifinal , all the cutleries , crockeries and table cloths etc were provided by the college. All the ingredients required for the dishes were provided to the participant. Students reached Rizvi College at 8.30 am and their competition started at 12.pm . Total 55 teams participated from different Colleges. They were given one table with gas range and limited equipment's to prepare their dish. For each course time limit was given. Our college students have given their best to win the competition but unfortunately, they could not win, but they have gained experience and learnt from their mistakes. This was a good opportunity for students to showcase their talent and get experience. All the food made by them were given tables in banquet to present and the judges to taste the food. They were left by 8.30 pm after winding up all their stuffs. Next day they have reported to college and explained everything about the competition.


Convener
Deepa Uplap


Principal
Bipin Jadhav




IQAC Co-ordinator
Prajakta Dhuri

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

Better
KITCHEN'S

Incredible India



Certificate

This certificate acknowledges that Ms./Mr.

Nikhil Pathare, a student
of Ravi Muchhala (HM), participated
in the **Everest Better Kitchen Culinary Challenge Season 5**
for the academic year 2023-24, held in Mumbai on
March 19, 2024. The event was organized by **Better Kitchen**
in association with the host partner - Rizvi College of Hotel
Management & Catering Technology.

Ekta Bhargava
Ekta Bhargava
Publisher

Shivdas Nair
Shivdas Nair
Head Media

Padmakumar Nair
Padmakumar Nair
Principal



Supported By:



Better
KITCHEN'S

Incredible India



Certificate

This certificate acknowledges that Ms./Mr.

Y. Jayant., a student
of Ravi Muchhala (HM), participated
in the **Everest Better Kitchen Culinary Challenge Season 5**
for the academic year 2023-24, held in Mumbai on
March 19, 2024. The event was organized by **Better Kitchen**
in association with the host partner - Rizvi College of Hotel
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Supported By:





Kokane's Kohinoor
Kohinoor College
of Hotel & Tourism Management Studies



**KOHINOOR COLLEGE OF HOTEL & TOURISM MANAGEMENT STUDIES
(DADAR)**

ANNOUNCES

**THE VEGANISTA CULINARY CHALLENGE CONTEST 2023-2024
(An Inter-College Culinary Contest & Meet)**



**Inviting Students Specialising In Food Production
(Cookery & Bakery) To Be A Part Of This Mega Event
Showcasing Skills & Creativity.**



Event Date:-24th February 2024.

**Host Venue:- KOHINOOR COLLEGE OF HOTEL MANAGEMENT.
B.W. PATHARE MARG,DADAR (WEST) MUMBAI-400028.**

Time:-8:30 am Onwards.

Event Venue:- ATK & BTK (7th Floor)

Day:- Saturday.



Register Teams (2 Per College)

On Or Before Monday-15th January 2024

**For More Details:- Kindly Connect With Our
Student Co-ordinators For The Contest:**

1)Mr. Harsh Singh-9987238800

2)Ms. Sakshi Kadam-9867209687





**Kohinoor College Of Hotel & Tourism Management Studies
(Dadar)**

Veganista Inter-College Contest 2023-2024

Guidelines for the Contest

1. All Participating colleges can nominate and send min-1 team of 2 students or maximum 2 teams of 4 students.
2. Participating students to be from final year batches/senior batch students.
3. The team needs to prepare a 3 – course Menu (Vegan) which should include 1 soup or 1 starter, 1 Main Course with a Sauce/Gravy along with an accompaniment & 1 Dessert (Hot or Cold).
4. Each team is required to prepare 2 sets of the menu (2 portions to be plated separately) 1 set for tasting by the judges & 1 set for the media & final group photos etc.
5. Time period of 2 hrs will be allotted for cooking and 15 min for the plating for each team. (Recipes from scratch are to be prepared at the venue)
6. The food will be judged on taste, presentation, menu planning, team work, communication skills & interaction during the judging.
7. Participants need to carry all ingredients for their recipes except (cooking oil & salt) which will be provided by the host college, table cloth, name tags, presentation material to be carried by all teams.

8. A set of cooking pans, sauce-pans etc shall be provided by the host college along with use of gas ranges, microwave, ovens, fridge, mixer grinder as well (basic baking trays shall also be provided).

9. All participating teams need to ensure that college name-logo-signage etc is not visible on their uniforms/caps/aprons etc during the event which may lead to disqualification.

10. The decision of the judges will be final & binding on all & no queries shall be entertained on the same.

11. The event is scheduled for Saturday – 24th February 2024. Reporting time at the host college is 8:30 am and the contest starting time is 11:00 am.

12. Each participating team will be offered **one student** volunteer from the host college for assistance and support during the contest.

❖ Last date for registration of your teams is Monday – 15th January 2024 by 5pm on email to chefkaviraj@kohinoorcollege.com.

❖ To submit your recipes you need to fill-scan & send across.

1) Registration form as shared by us.

2) Scanned photos of both participants in formals.

3) Recipes & Menu for the contest as per our format.

4) Copy of Aadhar card to be attached.

5) Copy of College-Id card to be attached.

❖ For any doubts/clarification contact our event co-ordinators:

1) Harsh Singh- 9987238800

2) Sakshi Kadam- 9867209687

We Look Forward to your active participation.

With Culinary Regards
Dr. Chef Kaviraj Khialani
Kohinoor College (Dadar)
Mob:91-9820939336



Kokane's Kohinoor
Kohinoor College
of Hotel & Tourism Management Studies

**Kohinoor College of Hotel & Tourism Management Studies
(Dadar)**

Veganista Culinary Challenge Contest 2023-2024

Registration Form

Participant-1 Details	Participant-2 Details
Name:- _____	Name:- _____
Contact no:- _____	Contact no:- _____
Email id:- _____	Email id:- _____
Year:- _____	Year:- _____
<div style="border: 1px solid black; padding: 10px; text-align: center;">Passport Size Photo In Formals</div>	<div style="border: 1px solid black; padding: 10px; text-align: center;">Passport Size Photo In Formals</div>
Sign:- _____	Sign:- _____

College Name:- _____

Address:- _____

Email Id:- _____

Principal/HOD Name:- _____

Sign:- _____

Date:- _____

College Stamp:-

***Name & Contact no of Faculty In-Charge for Co-ordination**

Mr/Ms: _____

Mobile: _____



Kokane's Kohinoor
Kohinoor College
of Hotel & Tourism Management Studies

Kohinoor College of Hotel & Tourism Management Studies
(Dadar)

Veganista Culinary Challenge Contest 2023-2024

Registration Form

Participant-1 Details	Participant-2 Details
Name:- <u>Yaxlagadda Jayanth</u>	Name:- <u>Maresh.D.Suryawanshi</u>
Contact no:- <u>9704513988</u>	Contact no:- <u>7028696815</u>
Email id:- <u>Jayanth.yaxlagadda2003@gmail.com</u>	Email id:- <u>suryawanshimahesh303@gmail.com</u>
Year:- <u>III year. 2023-24.</u>	Year:- <u>TY.BSc.HS. 2023-24</u>
<div style="border: 1px solid black; padding: 10px; text-align: center;">Passport Size Photo In Formals</div>	<div style="border: 1px solid black; padding: 10px; text-align: center;"></div>
Sign:- <u>Y. Jayanth</u>	Sign:- <u>Maresh</u>

College Name:- Arjun Muchhal International College of H.M
Address:- Sai Baba Vihar Complex, G.B. Road, Thane [W.]
Email Id:- arnichmtp@gmail.com
Principal/HOD Name:- Mrs. Deepa S. Uday - HOD - Food Production
Sign:- [Signature]
Date:- 7/02/2024



College Stamp:-

*Name & Contact no of Faculty In-Charge for Co-ordination

Mr/Ms: Magalaxmi Mudaliyar Mobile: 7021239714



ARUN MUCHHALA GROUP

SAI SHIVA EDUCATIONAL TRUST'S

ARUN MUCHHALA INTERNATIONAL COLLEGE OF HOTEL MANAGEMENT

AFFILIATED TO UNIVERSITY OF MUMBAI

REPORT ON THE VEGANISTA CULINARY CHALLENGE CONTEST

Kohinoor college of Hotel Management invited Arun Muchhala College of Hotel Management to "The Veganista Culinary Challenge" for students specializing in Food Production. Event date was 16.03.2024. Host venue was Kohinoor College Of Hotel Management. Timing for the competition was 8.30 am onwards. Event venue was ATK & BTK.

From each college team of 2 students has to participate in competition. From our college -TY Student name Mahesh Suryavanshi & Jayanth Yarlagaadda who registered for the competition. Trial for the Inter-College Competition was conducted in our college. After trial our production HOD, suggested some changes and guided them for the competition.

A form need to be filled by the student participating in the competition where they need to fill all the details, college name, address, signature of Principal/HOD & college stamp. Second page they have to write their name of the dish and recipes.

On 19th march 2024 at 8.30 am in Kohinoor College the competition was held. All the ingredients, cutlery, crockeries, table cloth required for the competition was provided by the college. They have prepared Soya tikki, Coconut rice with bhoji bhaji, sambhar bhakri thecha as accompaniments and Til Gul laddoo as a dessert. Students have given their best but could not win the competition, but they learnt through their mistakes. Total six winners were selected from different college. After the competition seminar was conducted by chefs in hotel. Participation certificate was given to the students. And packed food items were given to each participants as a token of appreciation. They left the college after winding their things.

Convener

Deepa Uplap

Principal

Bipin Jadhav



IQAC Co-ordinator

Prajakta Dhuri





Kohinoor College Of Hotel & Tourism Management Studies
(Dadar)

Certificate Of Appreciation



This is to certify that Mr/Ms: YARLAGADDA JAYANTH
of ARUN MUCHHALA INT. COLLEGE OF HOTEL MANAGEMENT has prepared an
outstanding dish for the Veganista Culinary Challenge Contest 2023-24 held at
Kohinoor College (Dadar).

We wish you all the very best & keep up the good work!!!

Date:- 16th March 2024

Place: Mumbai.



Dr. Chef Kaviraj Khialar
Dr. Chef Kaviraj Khialar
Kohinoor College
(Dadar)

