



**Adding Value & Vitality  
To India's Tradition of Hospitality**



**22<sup>ND</sup> CHANDIWALA  
HOSPITALITY ENSEMBLE**

**A NATIONAL LEVEL MEGA EVENT FOR  
HOSPITALITY EDUCATION SECTOR**

**1<sup>st</sup> - 3<sup>rd</sup> NOVEMBER, 2023**



## **Vision**

To be a leading institution in Hotel Management and Catering Technology by creating dynamic hospitality industry leaders through integration of Knowledge and Skill imparted by committed and expert faculty from the hospitality sector.

## **Mission**

To Groom globally competitive, high quality professionals through intensive training with the aid of upgraded curriculum in Hotel Management and Catering Technology.

## **Motto**

"Hospitality with a Difference, Service with Smile"

## INTRODUCTION

Banarsidas Chandiwala Institute of Hotel Management and Catering Technology, New Delhi, is a modern and progressive Hotel Management College and prominent among the best colleges in the country. BCIHMCT, New Delhi is the first Hotel Management Institute established under Guru Gobind Singh Indraprastha University, Delhi awarding a Four Year Degree in Hotel Management & Catering Technology which is NAAC "A+" accredited and approved by AICTE, Ministry of HRD, Govt. of India.

The Institute is run under the aegis of noted philanthropic society, Shri Banarsidas Chandiwala Sewa Smarak Trust Society, which counts Education, Health and Sports among its primary functions.

Within a short span of 23 years the Institute has made its presence felt in the Industry & it has created a niche for itself as a source of competent Managerial and Technical Manpower for the Hotel Industry. This is a result of rigorous and focused training inputs given by the dedicated faculties. BCIHMCT combines an unwavering commitment to distinguished & innovative teaching with extraordinary access to Academic & Pre-Professional opportunities. "Teaching and Research are the two primary activities through which we fulfill our mission & objectives".

Hospitality Ensemble is an initiative by the Institute which has been duly supported by the Industry, Institutions and Hospitality Organizations without which the event would not have been possible. Chandiwala Hospitality Ensemble 2023 provides an opportunity to budding hoteliers to sharpen their skills acquired at the Institute level. This competition gives an opportunity to young Hotel Management Students to showcase their talent at National level and reach heights of creativity & innovations.

## OBJECTIVE

To provide an opportunity to the aspiring Hotel Management Professional by giving them a platform to demonstrate their knowledge, skill and talent leading to enhance learning from each other's experience and expertise".



Great minds discuss ideas; Average minds discuss events; Small minds discuss people.

-Eleanor Roosevelt

## Message from the Principal



### Dear Sir/Madam

It is indeed a significant milestone in the evolution of our Institute to organize the 22<sup>nd</sup> Chandiwala Hospitality Ensemble 2023 from 1<sup>st</sup>-3<sup>rd</sup> November 2023. This event has created a niche for itself as one of the prominent competitions of the Hospitality Education Sector. The faith that Hotel Management Institutes have displayed in us, along with the support from Hospitality Organizations & Associations have contributed a great deal to the success and popularity of this event. Twenty Two years into being, the Institute has continuously focused on its mission of enabling higher professional education by promoting interaction with other Hospitality Institutions with a view to enhancing Skills and Creativity. To fulfill this objective BCIMHCT has continued to organize this event at the National/International Level providing opportunities to students to enhance their creativity and capacities for critical thinking along with Planning and Organizing Skills, essential for the Hospitality World.

We feel happy to share that Taj Group of Hotels and IHG Hotel Crowne Plaza Okhla are also our event partners. Judges and experts from the industry are invited to judge the various contests.

From weaving the magic with millets, reflecting innovation in culinary traditions, crafting culinary experiences rooted in the rich tapestry of Indian regional traditions to creating dishes that transcend borders, showcasing international flavors and techniques and dazzling with mixology expertise – the event promises to be a major event of the hospitality education sector which gets great support from the Hotels in the city.

The 22<sup>nd</sup> Chandiwala Hospitality Ensemble promises to be a celebration of Hospitality Skills & culinary brilliance, where talent meets innovation and creativity knows no bounds. This event will make sincere efforts to rejuvenate the competitive spirit among the students and will give them wonderful exciting opportunities to become more creative and innovative.

We request and sincerely look forward to ensuring participation from your esteemed Institute and invites you to experience the best & make the most of it. We will be highly obliged and would appreciate your support for this Hospitality Ensemble 2023.

Wish you all a happy knowledge flight.....

**R. K. Bhandari**

**Principal**

## Message from the Event Coordinator



**Dear Sir/Madam**

Indian food is unquestionably a source of immense pride. It's a gastronomic treasure trove because of the variety of regional delicacies, distinctive flavours, and long history at hand. It is proof of the country's culture, creativity, and appreciation of flavours. Whether you are an Indian or a fan of international cuisine, Indian food deserves to be celebrated and admired. A significant component of Indian food is millets. Millets have several health benefits in addition to being delicious because of their high fiber, vitamin, and mineral content. They are gluten-free and ideal for persons with dietary restrictions. Millets are being more widely employed in contemporary Indian cuisine as a result of its great nutritional content and sustainability in recent years.

Indian hospitality is praised for its warmth, generosity, and the deeply rooted cultural traditions that underpin it throughout the world. Indians from all walks of life appreciate the tradition and hospitality of the nation, which is not unique to any one region or group of people. It is a reflection of Indian culture, which respects and appreciates relationships and believes that every visitor should be treated with the utmost kindness.

Chandiwala Hospitality Ensemble was established two decades ago and has changed over time, but it is unquestionably still focused on honouring budding hospitality professionals and advancing the culinary fraternity by inspiring new people to pursue this career. It provides an opportunity for prospective hospitality professionals to demonstrate their expertise on a variety of hospitality-related events. It provides a chance for teams to demonstrate their abilities, skills, and teamwork while also assisting in boosting overall culinary art standards in India and bringing them into line with international norms.

The events of Chandiwala Hospitality Ensemble 2022 featured almost 100 competitors showcasing their talent and inventiveness. Chandiwala Hospitality Ensemble 2023 is jam-packed with culinary and hospitality-related events. It is an event that showcases the skills, talents, and teamwork. We cordially invite you to participate in the 22<sup>nd</sup> edition of CHE-2023. The judges for the competitions this year will be well-known chefs and hoteliers. So let's compete and exchange knowledge to raise the bar for hospitality.

Eat Healthy and Stay Safe!!!!

**Dr. Chef Prem Ram**

**Event Coordinator**



## SCHEDULE OF EVENTS

### *Chandiwala Hospitality Ensemble 2023 (1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> November )*

#### **Wednesday, 1<sup>st</sup> November 2023**

<b>OPENING CEREMONY</b>	<b>(0900 HRS-1000 HRS)</b>
<b>VEEBA “QUICK TREAT” CULINARY CHALLENGE 2023</b> <i>Participants have to prepare one salad (using Thai Style Sweet Chilli Sauce/Creamy Caesar Dressing), Canape/Sandwich (using Chipotle/Cheesy Spread), and a Pasta (Penne/Fussili/Macroni) along with one mocktail using VEEBA Syrups (Mojito mint/ Passion Fruit/ Cucumber) of their choice.</i> <b>Participants: 2</b>	<b>(0900 HRS-1100 HRS)</b>
<b>TAJ HOSPITALITY BRAIN TWISTER 2023</b> <i>Quiz competition on hospitality and tourism.</i> <b>Participants: 2</b>	<b>(1100 HRS ONWARD)</b>
<b>EARTHLING FUTURE CHEF CONTEST 2023</b> <i>This competition is for school-going students of class VIII-XII of Delhi NCR Region. Participants need to prepare a fireless dish and a beverage of their choice.</i> <b>Participant: 1</b>	<b>(1130 HRS-1300 HRS)</b>
<b>MAGGI PROFESSIONAL CULINARY CHALLENGE 2023</b> <i>Participants have to prepare Main Course with accompaniment using Italian/Chinese/Indian Biryani Seasoning &amp; Starter/Dessert using Coconut Milk Powder as a main ingredient.</i> <b>Participants: 2</b>	<b>(1300 HRS-1500 HRS)</b>
<b>CROWNE PLAZA “MANAGE THE DAMAGE” CONTEST 2023</b> <i>Each individual in the group will be nominated as one of the HOD's of the Hotel to present the solution to the crisis/Situation given to them.</i> <b>Participant: 1</b>	<b>(1430 HRS ONWARD)</b>

#### **Thursday, 2<sup>nd</sup> November 2023**

<b>PANSARI REGIONAL INDIAN CUISINE CHALLENGE 2023</b> <i>Regional dishes of any state of India as per the participant's choice which reflect a particular festive, tradition, or occasion. They need to prepare 3-course Menu along with Accompaniments and Garnishes and are allowed to carry the Special Ingredients of their Regional Choice. Props are allowed to create the theme. Starter, Main course &amp; Dessert with accompanying Dishes should be presented. Two Identical Plating or presentations of the Dishes should be done.</i> <b>Participants: 4 (2 cooking+ 2 Theme)</b>	<b>(0900 HRS-1200 HRS)</b>
<b>ZONE BARWIZARD BAR CHALLENGE 2023</b> <i>All Participants come in a batch of 10 for the preliminary round where they must prepare 1 Innovative cocktail of their choice. The top 5 Finalist will require to prepare two cocktails- One classic Cocktail and one Innovative cocktail in their final round.</i> <b>Participant: 1</b>	<b>(1000 HRS ONWARD)</b>
<b>MAVEES DRESS THE CAKE IN 90 MINUTES CHALLENGE 2023</b> <i>Individual Participant will be provided with Chocolate or plain sponge sheet and Whip topping cream. They have to dress the cake with a theme in their mind.</i> <b>Participant:1</b>	<b>(1300 HRS-1430 HRS)</b>
<b>CHANDIWALA MILLET CULINARY CHALLENGE 2023</b> <i>Participants have to prepare two course menu with accompaniments using different millets of their choice in each course</i> <b>Participant: 2</b>	<b>(1330 HRS-1500 HRS)</b>

## SCHEDULE OF EVENTS

### Chandiwala Hospitality Ensemble 2023 (1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> November )

#### **CHANDIWALA TRANSFORMING TRASH INTO TREASURE CHALLENGE 2023**

**(1400 HRS-1630 HRS)**

Participants have to prepare five items that depict reuse and can be used *purposefully* in a hotel Guest rooms and/or restaurant based on best out of waste. Amongst these five products one product should be in the form of a decorative wall hanging, one table top item for the guestroom, one item should use e-waste of any form, one item should depict product utility in a guestroom or restaurant, one item can be created with the help of discarded linen.

**Participant: 2**

#### **KARAMAT BIRYANI CULINARY CHALLENGE 2023**

**(1600 HRS-1730 HRS)**

Participants have to prepare two servings of Vegetarian/Chicken Biryani along with accompaniments (if any). Participants can bring their special ingredients or seasonings if required.

**Participants: 2**

**Friday, 3<sup>rd</sup> November 2023**

#### **AYUFARMS INDIAN CUISINE CHALLENGE 2023**

**(0900 HRS-1130 HRS)**

Participants have to prepare three course contemporary/ Traditional Indian menu, starter (using Green peas, Veg chaap Sweet corn or a combination of these), Main course Using Paneer and Dessert using Milk/Curd). Participants can bring their special ingredients or seasonings if required.

**Participants: 2**

#### **CHANDIWALA FLORAL DECORATION& TOWEL ORIGAMI CONTEST 2023**

**(1000 HRS ONWARD)**

All arrangements of flower and Towel folding must conform to a particular theme, chosen by the participants.

**Participants: 2**

#### **CHANDIWALA INTERNATIONAL CULINARY CHALLENGE 2023**

**(1230 HRS-1400 HRS)**

Participants are required to prepare a two-course menu that represents any international country of their choice. Main Course with accompaniment & Starter/Dessert should represent a particular nation.

**Participants: 2**

#### **TRAMONTINA FRUIT & VEGETABLE CARVING 2023**

**(1330 HRS-1530 HRS)**

Participants are required to make one vegetable and one fruit carving of their choice.

**Participant: 1**

#### **CLOSING CEREMONY AWARD DISTRIBUTION**

**(1700 HRS ONWARDS)**





Day One

01/11/2023



## VEEBA "QUICK TREAT" CULINARY CHALLENGE



Participants: 2

0900 HRS - 1100 HRS

Veeba is one of the leading Condiments & Sauce company in India. Their strong focus is on Quality, Innovation and 'Better for You' products which has helped them stand out in a very cluttered retail market. With a Pan India distribution network reaching both General Trade and Modern trade shops they offer consumers the freshest and the most authentic flavours in the comfort of their homes. Extreme focus is on procuring the finest and most authentic ingredients from across the globe and then manufactured in a world class FSSC22000 certified manufacturing facility. They are a very proud Indian company, manufacturing world class food products in India.

Veeba is committed to the idea of responding to the changing palate of Indians today. Introducing the most innovative preparations made from the freshest ingredients. Offering the fastest growing range of dips, sauces and dressings. Bringing authentic flavours from across the world into our homes, and lives. Offering the tastiest and the highest quality products, it is their endeavour to be India's most loved food company

*Participants have to prepare one salad (using Thai Style Sweet Chilli Sauce/Creamy Caesar Dressing), Canape/Sandwich (using Chipotle/Cheesy Spread), and a Pasta (Penne/Fussili/Macroni) along with one mocktail using VEEBA Syrups (Mojito mint/ Passion Fruit/ Cucumber) of their choice.*

**Event Coordinator: Chef Sumit Pant (9871410909)**



## TAJ HOSPITALITY BRAN TWISTER



Participants: 2

1100 HRS ONWARDS

The Indian Hotels Company Limited (IHCL) and its subsidiaries are collectively known as Taj Hotels Resorts and Palaces and is recognised as one of Asia's largest and finest hotel company. Incorporated by the founder of the Tata Group, Mr. Jamsetji N. Tata, the company opened its first property, The Taj Mahal Palace Hotel, Bombay in 1903. The Taj, a symbol of Indian Hospitality, completed its centenary year in 2003.

### Guidelines for Participants

- Each institute can nominate only one team for the competition.
- Each team should comprise of two participants.
- The quiz will be based on Hospitality Concepts, General Knowledge & I.Q.

### PRELIMINARY ROUND

The preliminary round of quiz will be a written test containing 50 multiple choice questions through which 4 teams will be selected for the final round thereof.

### DETAILS OF THE QUIZ

#### Round 1: Direct Question Round

A question will be asked to the team and if they are unable to answer it will be passed to the next participant

- Each team would be asked 5 questions each. (Objective questions with options).
- 10 marks for correct answer and 5 negative marks for wrong answer.
- If a team cannot answer the question, they can pass the question & then the question would be forwarded to the next participant.
- Answering time is only 30 seconds.



### Round 2:- Audio-Visual Round

- Teams will be shown clips/image and will have to answer.
- 10 marks for the correct answer and negative 5 marks for the wrong answer.
- Each team would be asked 4 audio-visual questions.
- Answering time is only 30 seconds.
- No passing to the next participant.

### Round 3: Rapid Fire Round

- Each team will be asked 10 questions one after another in one minute's time.
- 10 marks for the correct answer and negative 5 marks for the wrong answer.
- Answering time is only 3 seconds.
- If a team cannot answer the question, they can say pass for the next question.
- The question will not be forwarded to the next participant.

\*Sequence and nature of rounds may be changed without any prior notification.

**Event Coordinator: Dr. Indrajit Chaudhury (9958639944)**



## EARTHLING FUTURE CHEF CONTEST



**Participant: 1**

**1130 HRS-1300 HRS**

**EARTHLING** is a professionally managed company dedicated to promoting and celebrating nature's gift to its home soil - India. Earthling markets over 150 products ranging from cereals and pulses to canned food to specialty sauces and condiments. Earthling services the best in the food service industry, be it Hotels and restaurants, cafes and canteens, cash and carry stores, retail chains, and industrial buyers across India. Besides India, Earthling also exports canned products to GCC countries under its own brand **Royal Grove & Wonderfills** as well as under a private label.

Cooking is a perfect occasion for the kids if they love to experiment with food. In order to avoid accidents that might happen in your kitchen, go for some no-flame recipes by showing your creativity and innovation. Fireless cooking is still in the process of development it is very useful when child is camping with his friends, participating in a competition or is in a situation where he cannot do elaborate cooking.

*This competition is for school-going students of class VIII-XII of Delhi NCR Region. Participants need to prepare a fireless dish and a beverage of their choice.*

**Event Coordinator: Chef Uttam Kumar Singh (9999969960)**





## MAGGI PROFESSIONAL CULINARY CHALLENGE



**Participants: 2**

**1300 HRS-1500 HRS**

NESTLE Professional's relationship with India dates back to 1912, when it began trading as the Maggi Anglo-Swiss Condensed Milk Company (Export) Limited, importing and selling finished products in the Indian market. After India's independence in 1947, the economic policies of the Indian Government emphasised the need for local production. Maggi responded to India's aspirations by forming a company in India and set up its first factory in 1961 at Moga, Punjab, where the Government wanted Maggi to develop the milk economy. Progress in Moga required the introduction of Maggi Agricultural Services to educate, advise and help the farmer in a variety of aspects. From increasing the milk yield of their cows through improved dairy farming methods, to irrigation, scientific crop management practices and helping with the procurement of bank loans.

A world of quality food and beverage solutions awaits you, when you partner with Maggi Professional. As firm believers of 'Good Food, Good Life', work with businesses across Out of Home channels and help them address their challenges and achieve their objectives. Their vision is to be a trusted partner for customers across the world by providing high quality and relevant food & beverage solutions and services.

*Participants have to prepare Main Course with accompaniment using Maggi Professional Italian/Chinese/Indian Biryani Seasoning & Starter/Dessert using Coconut Milk Powder as a main ingredient.*

**Event Coordinator: Chef Sumit Pant (9871410909)**



## CROWNE PLAZA "MANAGE THE DAMAGE" CONTEST



**Participants: 2**

**1100 HRS ONWARDS**

Manage the Damage-Leadership Challenge would like to provide you with the opportunity to apply and test the leadership skills in a challenging Hotel Operations. The core purpose of the contest is to convince the Leadership Team in executing the Leadership Competencies and reaching a practical conclusion. The competencies tested are:

- Teamwork
- Think Ahead
- Lead & Ahead
- Work Better Together

### Guidelines for Participant

- This is an individual activity which is done in the form of role play. One participant per college will be allowed.
- A group of 6-7 participants from various colleges will be formed by a lottery system.
- The case study will be shared with each group 15 minutes prior to start of their exercise.
- For Role play each individual in the group will be selected as one of the HOD's of the Hotel to present the solution to the Challenge/Situation given to them. The participants will have an interactive session wherein they will present their ideas to the group (as in hotel leaders meet) and will be assessed on the same.
- Each group will be given 30 minutes to find the solution to the issue/situation and consolidate the discussion.
- The winner will be selected on the basis of the leadership execution & participation in discussion.
- Decision of the assessor/s will be final.

*Each individual in the group will be nominated as one of the HOD's of the Hotel to present the solution to the crisis/Situation given to them.*

**Event Coordinator: Dr. Indrajit Chaudhury (9958639944)**

Day Two

02/11/2023



## PANSARI TRADITIONAL REGIONAL INDIAN CUISINE CHALLENGE

**Pansari**<sup>®</sup>  
GROUP  
Sehat Aapki, Vaada Humara

Participants: 2

0900 HRS-1200 HRS

Indians take their food very seriously. Cooking is considered an art which mothers usually begin to teach their daughters and pass down family recipes by show-and-tell, fairly young in life. Mealtimes are important occasions for family for get together. Most meals comprise of several dishes ranging from staples like rice and breads to meat and vegetables and rounded off with a dessert.

Pansari Group is a family of devoted individuals who are working towards re-introducing the concept of home-cooked meals rather than relying on takeaway food. A family-run business with more than 60 years of experience, Pansari Group has always been a firm believer in innovation and growth. Their main focus is on the FMCG industry, they have a remarkable presence in various other industries. Their mission is to create customer delight through safe, healthy and nutritious food cooked at home with ease and joy.

*Participants need to prepare regional dishes of any state of India as per the participant's choice which reflect a particular festive, tradition or occasion. They need to prepare 3-course Menu along with Accompaniments and Garnishes and are allowed to carry the special ingredients of their regional choice. Props are allowed to create the theme. Starter, Main course & Dessert with accompanying Dishes should be presented. Two Identical Plating or presentations of the Dishes should be done.*

**Event Coordinator: Dr. Manish Malhotra (9899792025)**



## ZONE BARWIZARD BAR CHALLENGE



Participant: 1

1000 HRS ONWARDS

### Flow and Guidelines for the Cocktail Competition

- One participant from each Institute.
- All participants will pick up a draw to determine their position of participation.
- All participants will be briefed regarding the flow of event and the competition.
- Bar is setup with all ingredients. (Participants are required to bring their own glassware and accessories).
- At preparation area, arrangements are made for the participants to prepare garnishes/rimmed glass etc.
- The participants will have to prepare one innovative cocktail of their choice in first round. The top 05 finalist of first round will be required to prepare one classic cocktail for final judgement.
- For the Innovative/classic cocktails the participants need to prepare the drink with the available Ingredients. (Participants can bring maximum three ingredients per cocktail, not mentioned in the ingredient's list with them to make their Cocktails.)
- Each participant will get a total of 05 minutes to prepare their cocktail (excluding mise en place time) in each round exceeding which would attract negative marking.

### List of Ingredients

- **Alcoholic Ingredients:** Gin, Rum, Whisky, Vodka, Tequila, Kahlua, Cointreau and Vermouth.
- **Juices :** Orange, Pineapple, Apple, Cranberry, Tomato and Mango
- **Fresh Ingredients:** Lemon, Mint Leaves, Sweet Lime, Oranges, Pineapple, Apple, Cherries, Curry Leaves, Cucumber, Green Chili, Coriander Leaves. Ginger, Dried Spices (Cinnamon, Cardamom, Cloves, Peppercorn, Nutmeg, and Anise), Tamarind, Egg, Salt, and Sugar.
- **Zone Syrup & Crushes:** Mint Mojito, Peach, Green Apple, Blue Curacao, Kiwi, Passion Fruit, Grenadine, Coconut Milk, Kiwi Crush and Strawberry Crush.
- **Soft Beverages:** Soda, Cola, Lemonade, Tonic Water, and Ice.

**Event Coordinator: Mr. Nikhil Sharma (9990665707)**



## MAVEES DRESS THE CAKE IN 90 MINUTES CHALLENGE



**Participant: 1**

**1300 HRS-1430 HRS**

Decorating a cake usually involves covering it with some form of icing and then using decorative sugar, candy, chocolate or icing decorations to embellish the cake. But it can also be as simple as sprinkling a fine coat of icing sugar or drizzling a glossy blanket of glaze over the top of a cake. Icing decorations can be made by either piping icing flowers and decorative borders or by moulding sugar paste, fondant or marzipan flowers and figures. This has become a form of unique artistry. A person's imagination can create anything. Depending on the materials used the finished exhibit must present a good impression based on aesthetic and ethical principles.

*Participants have 90 minutes to decorate 1 finished sponge cake (i.e. chocolate or vanilla), Sponge sheet will be provided by the college. All decorating ingredients must be edible and mixed at the spot of competition. The finished cake should be either round (maximum diameter of 15" inches) or square (maximum dimension should be 15"x15" inches) and height not more than 2 feet.*

Participant need to bring their own Cake Stand, Icing Equipment and Decorative Ingredients as per their theme, Fondant dough can be used but ready made sheets are not allowed.

Individual Participant will be provided with Chocolate or vanilla sponge sheet and whipped topping cream. However, if they want, participant can bring their own sponge. They need to dress the cake in 90 minutes.

**Event Coordinator: Chef Uttam Kumar Singh (9999969960)**



## CHANDIWALA MILLET CULINARY CHALLENGE



**Participants: 2**

**1330 HRS-1500 HRS**

Millets are one of the oldest crops known to humans and can grow in adverse weather conditions with marginal irrigation requirements. Indian millets are a group of nutritiously rich, drought tolerant and mostly grown in the arid and semi-arid regions of India. They are small-seeded grasses belonging to the botanical family Poaceae. They constitute an important source of food and fodder for millions of resource-poor farmers and play a vital role in ecological and economic security of India. These millets are also known as "coarse cereals" or "cereals of the poor". Indian Millets are nutritionally superior to wheat and rice as they are rich in protein, vitamins and minerals.

There are many types of millets, each with their own benefits and ways to include them in the diet. Millet is rich in niacin, which is important for healthy skin and organ function. It also has beta-carotene, especially the dark-colored grains, which converts to vitamin A, helps your body fight free radicals, and supports your immune system.

*Participants have to prepare traditional/innovative two course menu with accompaniments using different millets of their choice in each course.*

**Event Coordinator: Chef Sumit Pant (9871410909)**



## CHANDIWALA TRANSFORMING TRASH INTO TREASURE CHALLENGE



Participants: 2

1400 HRS-1630 HRS

In this event, participants need to use their creative thinking skills for turning best out of waste. With the increase in waste generation, an innovative approach is deemed necessary for getting rid of all the extra waste whilst turning them into something useful. Students need to think out of the box and put forth ideas to reuse everyday materials. This competition will help to generate environmental consciousness amongst the youth of the country which is the need of the hour.

### RULES & REGULATIONS

1. This is a product based competition where every team has to submit five items that depict reuse and can be used purposefully in a hotel room and/or restaurant.
2. Amongst these five products one product should be in the form of **a decorative wall hanging, one table top item for the guestroom, one item should use e-waste of any form, one item should depict product utility in a guestroom or restaurant, one item can be created with the help of discarded linen.**
3. Participants have to arrange everything on their own. Waste material like tetra packs, newspapers, plastic and glass bottles, jute material can be utilized. The participant needs to justify the waste product used for this event.
4. Judgment parameters will be based on creativity, artistic design and composition, resource utilization, product utility and presentation.
5. Participants cannot create and bring any product/props/parts in advance. Everything has to be created during the competition.
6. Use of paint is allowed for enhancing the appeal of the items created.
7. The timings for the competition is 2 hours including 15 minutes for final presentation.
8. Decision of the judges would be final

*Participants have to prepare a theme, based on best out of waste for guest room and restaurant*

**Event Coordinator: Dr. Gagandeep Soni (9953492549)**



## KARAMAT BIRYANI CULINARY CHALLENGE



Participants: 2

1600 HRS-1730 HRS

India is a vast country. Within its borders are all kinds of landscapes and a wide range of climates with vibrant mix of cultures. India being a multi-faceted country has variety of colours symbolising cultural differences, food, festivals, languages, outfits and so on. The delicious Indian recipes as rich and diverse as its civilisation have been passed on through generations purely by word of mouth. The range varies from region to region, right from the taste, colour and texture to the appearance. Each little corner of the country has a specialty of its own. The common thread that runs through most Indian food though, is the use of numerous spices to create flavor and aroma. In 1990, Karamat began a legacy in the convenience packaged food segment in India. Although our growth is based on constant evolution and innovation like sticking to our traditions which drives us to create recipes that carry the essence of a household Indian kitchen.

*Participants have to prepare two servings of Vegetarian/Chicken Biryani along with accompaniments (if any). Participants can bring their special ingredients or seasonings if required.*

**Event Coordinator: Dr. Manish Malhotra (9899792025)**



## AYUFARMS INDIAN CUISINE CHALLENGE

**Participants: 2****0900 HRS-1130 HRS**

Ayufarms is owned by 'KVG Agro Pvt. Ltd.' a Company incorporated under the Companies Act 1956 with the 'Vision of Providing Purest Quality of Milk and Milk Products to its Customers'. The company is based in district Sonapat (Haryana) and manufacture and sell its vast range of milk & milk products under the brand name Ayufarms.

Over the last few years, the company has registered a rapid growth in Haryana, Delhi & NCR, Uttar Pradesh, Punjab, Himachal Pradesh and Uttarakhand region through its own sales & distribution network. The company is 'ISO 9001:2015' & 'ISO 22000:2018' certified and is well equipped with the latest state-of-the-art technology, which not only helps in procurement of best quality milk but also helps in processing, production & distribution of superior & purest quality milk & milk products in an extremely hygienic and safe environment.

*Participants have to prepare three course contemporary/ Traditional Indian menu, starter (using green peas, veg chaap, sweet corn or a combination of these), main course using Paneer and Dessert (using Milk/Curd). Participants can bring their special ingredients or seasonings if required.*

**Event Coordinator: Dr. Manish Malhotra (9899792025)**

## CHANDIWALA FLORAL DECORATION & TOWEL ORIGAMI CONTEST

**Participants: 2****1000 HRS ONWARDS**

Flower decoration is the ability to create a variety of floral designs or permanent arrangements from cut flowers, foliage, herbs, ornamental grasses, and other plant materials, whereas Towel Folding, an art popularized by Carnival Cruise Lines, is based on Japanese origami. This event is an effort to motivate the Housekeeping professionals by giving them the platform to showcase and promote this art of arranging flowers and towel sculpting.

### Guidelines for Participant

- All arrangements of flower and Towel folding must conform to a particular theme, chosen by the participant.
- Each arrangement should have a title or a caption. All participants should be able to justify the appropriateness of the title through their creations.
- Time given to each participant for making the flower and towel arrangement is 2 hrs 15 minutes; in addition to this, additional 15 minutes will be given for cleaning, winding up and set-up.
- Use of dried flowers and artificial flowers is prohibited.
- No part or props for the flower arrangement can be prepared in advance. No preliminary work may be done for towel origami, before the competition.
- Each arrangement would be evaluated on the following criteria - visual appeal, theme, harmony, complexity, creativity and precision.
- Decision of the Judges will be final.
- Flowers, greens or any relevant material concerned with the competition have to be arranged by the student themselves.

All arrangements of flower and Towel folding must conform to a particular theme, chosen by the participant.

**Event Coordinator: Dr. Rachna Chandan (9717017843)**



## CHANDIWALA INTERNATIONAL CULINARY CHALLENGE



**Participants: 2**

**1230 HRS-1400 HRS**

The team events are designed to test cooperative, gastronomic and artistic skills. The practical cookery events test gastronomic and timing skills. At the international competition, chefs are required to present a two course menu that emblematic of any country of their choice. Dishes will wow judges with their taste, creativity and presentation. International cooking relies on fresh, pure and natural ingredients - it's about applying the best method of preparation, use of ingredients and above all PASSION to showcase food at its best!

*The two-course menu that participants make must reflect any international nation of their choice. A specific country should be represented by the main course with accompaniment and the starter/dessert.*

**Event Coordinator: Chef Sumit Pant (09871410909)**



## TRAMONTINA FRUIT & VEGETABLE CARVING



**Participants: 1**

**1330 HRS-1530 HRS**

This category is designed to promote the need and emphasis on the expertise on the dying art of carving. In order to provide a platform for best of the talents, participants are required to make one vegetable and one fruit carving of their choice. The Raw Material for the same has to be borne by the team themselves. All pieces are to be made of entirely edible food. No plastic supports in frames. Judging will be based on a matrix that will consist of:

- General Presentation
- Sensibility of Presentation
- Artistic Ability of Contestant
- Precision of Cutting and Trimming
- Balance
- Use of Varied Techniques
- Colors

**Event Coordinator: Chef Uttam Kumar Singh (999969960)**



## JUDGEMENT PARAMETERS

### VEEBA "QUICK TREAT" CULINARY CHALLENGE

PARAMETER	MARKS	PARAMETER	MARKS
Taste of Salad	15	Taste of Mocktail	10
Taste of Canape/Sandwich	15	Taste of Pasta	20
Portion size & Nutritional Balance	10	Written Recipe	10
Accompaniments, Authenticity, Creativity & Innovation	10	Wastage and Cleanliness	10

### EARTHLING FUTURE CHEF CONTEST

PARAMETER	MARKS	PARAMETER	MARKS
Taste of Dish	20	Presentation & Explanation	10
Taste of Beverage	15	Written Recipe	5

### CROWNE PLAZA MANAGE THE DAMAGE CONTEST

PARAMETER	MARKS	PARAMETER	MARKS
Communication Skills	10	Leadership Skills	10
Subject Knowledge	10	Way of Presenting Views	10
Listening Power	10	Critical Thinking Ability	10
Attitude	10	Analytical Thinking	10
Confidence	10	Open Mindedness	10

### MAGGI PROFESSIONAL CULINARY CHALLENGE

PARAMETER	MARKS	PARAMETER	MARKS
Taste of Starter/Dessert	20	Taste of Main Dish	20
Accompaniments	10	Portion size & Nutritional Balance	10
Written Recipe	10	Wastage and Cleanliness	10
Authenticity	10	Creativity & Innovation	10

### PANSARI REGIONAL INDIAN CUISINE CHALLENGE

PARAMETER	MARKS	PARAMETER	MARKS
Taste of Starter	15	Portion size & Nutritional Balance	10
Taste of Main Course	15	Theme	15
Taste of Dessert	15	Written Recipe	10
Authenticity & Explanation, Creativity & Innovation	10	Wastage and Cleanliness	10

### ZONE BARWIZARD BAR CHALLENGE

PARAMETER	MARKS	PARAMETER	MARKS
Introduction	10	Appearance/Texture	10
Handling Bar Tools and Ice	10	Aroma/Balance & Taste	10
Following Recipe	10	Style & Confidence	10
Garnish	10	Creativity	10
Overall Neatness	10	Time Limit	10





### MAVEE'S DRESS THE CAKE IN 90 MINUTES CHALLENGE

PARAMETER	MARKS	PARAMETER	MARKS
Uniform Shape and Thickness	20	Overall Appearance and Presentation	20
Frosting/Icing Application-Evenly and Neatly	10	Resemblance to a Theme	10
Whether work completed on time and area was clean	10	Use of Compatible Colors	10
Piping Techniques- Minimum 3 Types of Nozzles	10	Use of at least 2 types of frosting/icing	10

### CHANDIWALA MILLET CULINARY CHALLENGE

PARAMETER	MARKS	PARAMETER	MARKS
Taste of Starter/Dessert	25	Taste of Main Dish	25
Innovation/Tradition, Accompaniments, Authenticity	20	Portion size & Nutritional Balance	10
Written Recipe	10	Wastage and Cleanliness	10

### CHANDIWALA TRANSFORMING TRASH INTO TREASURE CHALLENGE

PARAMETER	MARKS	PARAMETER	MARKS
Explanation	10	Presentation	10
Artistic Design & Innovation	10	Product Utilization	10
Resource Utilization	10		

### KARAMAT BIRYANI CULINARY CHALLENGE

PARAMETER	MARKS	PARAMETER	MARKS
Taste of Biryani	30	Presentation	10
Taste of Accompaniment	20	Written Recipe	10
Authenticity & Innovation & Explanation of Biryani	10	Wastage and Cleanliness	10
Portion Size & Nutritional Balance	10		

### AYUFARMS INDIAN CUISINE CHALLENGE

PARAMETER	MARKS	PARAMETER	MARKS
Taste of Starter	15	Portion size & Nutritional Balance	10
Taste of Main Dish	15	Authenticity, Creativity & Innovation	10
Taste of Dessert	15	Written Recipe	10
Use of Ingredients, Accompaniments	15	Wastage and Cleanliness	10

### CHANDIWALA FLORAL DECORATION & TOWEL ORIGAMI CONTEST

PARAMETER	MARKS	PARAMETER	MARKS
Balance & Symmetry	10	Complexity	10
Color & Harmony	10	Creativity	10
Visual Appeal	10	Precision	10
Theme (Floral decoration & Towel Origami should complement each other)	10	Costing of Flowers & Foliage	10
Explanation of Theme	10	Use of Accessories	10

### CHANDIWALA INTERNATIONAL CULINARY CHALLENGE

PARAMETER	MARKS	PARAMETER	MARKS
Taste of Starter/Dessert	25	Taste of Main Dish	25
Innovation/Tradition, Accompaniments, Authenticity	20	Portion size & Nutritional Balance	10
Written Recipe	10	Wastage and Cleanliness	10

### TRAMONTINA FRUIT & VEGETABLE CARVING CHALLENGE

PARAMETER	MARKS	PARAMETER	MARKS
Fruit Carving (Balance & Colours)	20	Theme	20
Vegetable Carving (Balance & Colours)	20	Precision of Cutting and Trimming	20
Use of Varied Techniques	10	Sensibility of Presentation	10





## INFORMATION FOR INSTITUTES

**Members of Team:** Institutes can nominate maximum 7 participants (strictly). It is suggested that minimum 4 participants may be nominated. One Faculty per Institute can accompany the team members. We are limiting the participation to 30 Institutes, so an early registration for the participation will be highly appreciated.

**Participation Fee:** A participation fee of Rs. 5000 per Institute will be charged. The fee has to be paid through Demand draft in favour of "BCIHMCT" payable in Delhi, accompanying the enclosed registration form.

- All the Teams who need to avail Boarding and lodging facilities need to pay Rs 10000 (Inclusive & Registration amount of Rs. 5000).
- No pick-up and Drop Facilities available

## GENERAL GUIDELINE

1. All teams are required to carry their own set of uniforms (**without logos**) and kitchen tool kits.
2. All participants must ensure that they reach the venues at least 30 minutes prior to the time of commencement of the competition.
3. Participants are required to wear sponsored material such as caps, aprons etc., if provided.
4. Recipe writing has to be done within the stipulated time period. Remember presentation of recipe is a must at the time of dish presentation.
5. Use of ingredients other than those issued will lead to disqualification.
6. Participant for culinary competition should display 2 portions of each course as follows: one for public viewing and critique and one for tasting by the judges. The judging panel will consist of Chefs and experts from the Industry.
7. All participants are required to maintain cordial relations with other participants. Any participant found misbehaving or instigating other participants, will lead to disqualification of his /her team.
8. All participants must carry their Institute identity card with them at all times during the competition and show them to the event supervisor whenever demanded.
9. Basket for the competition will be allotted through a lucky draw in the presence of participants. No teams can make a choice or exchange their baskets.
10. Teams are allowed to use Props along with their own crockery for the presentation of the final products. The presentation should not in any way promote their Institute, which is for unbiased judgment. Though the organizers will take reasonable care, they will not be responsible for any loss or damage of the presentation material.
11. Participation Fees once paid is not refundable.
12. The organizers reserves the right to publish or use the recipes prepared at the competition without seeking any approval for the same from the teams.
13. All the participants must leave their working area clean after the preparation is over.
14. The decision of the Judges will be final and no queries in this regard will be entertained.
15. No grace time will be given to the teams after the stipulated time period is over. In case a team is unable to present the menu on time it will lead to disqualification.
16. Outstation teams are advised to reach the venue a day in advance to be well prepared for the competition.
17. All the Teams are requested to attend the Award Ceremony. The results for all categories will be declared during the Award Ceremony.
18. All the Teams are requested to clearly mention their names in the Registration form.
19. The accommodation arrangements will be exclusively provided on the First come First serve basis. The confirmation for participation is accepted through e-mail as well as in the Format of Registration Form with the registration fee payable by DD/cash.
20. All Teams are requested to attend the briefing of events at 4:00 P.M on 31st October at the auditorium.

Photocopies of the Registration form can also be used. For further information contact:

**Dr. Prem Ram (Incharge-F &B Management & Event Coordinator)** E-mail: prem@bcihmct.ac.in  
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**Mr. Ranojit Kundu (H.O.D. Patisserie & Dy. Event Coordinator)** E-mail: kundu@bcihmct.ac.in,  
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## EVENT PARTNERS



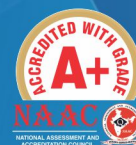
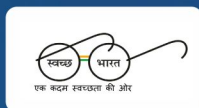
## FOOD PARTNER



## SUPPORTING PARTNERS



## MEDIA PARTNERS



# BANARSIDAS CHANDIWALA INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

(Accredited by NAAC with Grade "A+"; Approved by AICTE and Affiliated to G.G.S. Indraprastha University)

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