YUGANTAR EDUCATION SOCIETY'S



Shri Balasaheb Tirpade College of Hotel Management & Catering Technology

(Approved by AICTE, New Delhi, Govt. of India, Govt. of Maharashtra & RTM Nagpur University, Nagpur)

1, Shri Balasaheb Tirpude Mary, Civil Lines, Sadar, Nagpur - 440 001 Phone : (O) +91 712 2550695 Fax : +91 712 2550695 Email : tirpudehmct@gmail.com, Visit us at www.tirpudehmct.ac.in

AICTE Permanent Institute Id : 1-14318331
DTE Institute Code : HM4219
RTM NU College Code - 007 AISHE Code : C-18976

Shri Balasaheb Tirpude College of Hotel Management and Catering Technology

Presents

Biryani Making Competition

Name of Event/ Activity- Biryani Making Competition

Name of Judge: Chef Mukesh Dhadkar (Alumini of 2014-15 batch, Currently working

as an Executive chef of La Pasta Fresca Deli, Nagpur)

Name of Event Co-ordinator faculty - Mr. Ankeet kenekar

Date of Event -17/03/2023

Time of Event- 1.30pm

Number of Students Participated - 10

Venue for Event - College Premises

Type of event/ Activity – Chicken Biryani making competition with au thentic ingredients and ethod of preparation.

Process/Achievement/ Result:

Process:

Flyer for the competition was posted in what Sapp group of class and entries were expected for the same. Registration fees for the competition were 50/- rupees per head. The amount collected by the registration was 500/-. Numbers of entries were received but only the 10 students were selected by the co- ordinator taking into consideration the practical skills. All



AKSHAY DANDALE OFFICIATING PRINCIPAL Shri Balasaheb Tirpude College of Hotel Management & Catering Technology, Nagpur YUGANTAR EDUCATION SOCIETY'S



Shri Balasaheb tirpude college of Hotel Management & catering technology

(Approved by AICTE, New Delhi, Govt. of India, Govt. of Maharashtra & RTM Nagpur University, Nagpur)

1, Shri Balasaheb Tirpude Marg, Civil Lines, Sadar, Nagpur - 440 001 Phone : (O) +91 712 2550695 Fax : +91 712 2550695 Email : tirpudehmct@gmail.com, Visit us at www.tirpudehmct.ac.in

AICTE Permanent Institute Id : 1-14318331 @ DTE Institute Code : HM4219 @ RTM NU College Code - 007 AISHE Code : C-18976

the students were allotted with the table and ingredients were distributed for making biryani. Started with the basic mise en place and marinating the chicken.

Volunteers supported the participants by providing the necessary things required during the cooking process. Duration of the competition was 3 hrs (11.00am to 2.00pm) and most the students completed the task within the stipulated time. 3 judges were involved in finding the best biryani made by the students.

Most of the students had made biryani for the first time and were excited do it.

Achievements:

The students learnt how to handle the pressure of competition along with enhancing the skills of cooking rice, marinating chicken and dum giving process.

Due to competition, most of the students experienced that the planning made by them, its execution and punctuality is what key to success.

Chef Mukesh was thrilled to come back after period of time in the college and was excited to judge the students in biryani competition. He guided the students on color, texture taste and presentation aspect of biryani. He also added that journey towards the exploration has just begun and keep on working on it till the last bit of interest. Chef Mukesh appreciated most of the students but few stand out in terms of taste, color and presentation.

Result:

Three students named Mr.Tushar Rakhde, Mr.Dev Shetti and Ms Sharyu Gawande were ranked I, II and III respectively in Biryani making Competition of Bachelor of hotel management and catering technology. Remaining students received participations certificate



faulsel

AKSHAY DANDALS OFFICIATING PRINCIPAL Shri Balasaheb Tirpude College of Hotel Management & Catering Technology, Nagpur YUGANTAR EDUCATION SOCIETY'S



Shri Balasaheb tirpude college of Hotel Management & Catering Technology

(Approved by AICTE, New Delhi, Govt. of India, Govt. of Maharashtra & RTM Nagpur University, Nagpur)

1, Shri Balasaheb Tirpude Marg, Civil Lines, Sadar, Nagpur - 440 001 Phone : (O) +91 712 2550695 Fax : +91 712 2550695 Email : tirpudehmct@gmail.com, Visit us at www.tirpudehmct.ac.in

AICTE Permanent Institute Id : 1-14318331 © DTE Institute Code : HM4219 © RTM NU College Code - 007 AISHE Code : C-18976

The students provided feedback about the competition in terms of availability of ingredients, atmosphere, Sufficient Work space, Co-operation of Teaching & Non-Teaching staff and Judging Criteria. The feedback forwarded by the students also made teaching faculties proud & enthusiastic about the initiative taken by the college.

Conclusion: The activity was highly appreciated by the students. It created impact on the mind of the Students to do something in the field of kitchen. It sets the standard for the upcoming events.

The Details Regarding the income and expenses for the competition are:

Sr.No	Particular	Amount
1.	Registration Fees	500
2.	Raw Material	7375
3.	Bouquet	100
4.	Memento	600
5.	Honorium	1000
6.	Stationary and Printing	220
	Total	9295



Janleal

AKSHAY DANDALE OFFICIATING PRINCIPAL Shri Batasaheb Tirpude College of Hotel Management & Catering Technology, Nagpur

Chicken Biryani Making Competition 2023

Chief Judge Chef .Mukesh Dhadkar Executive Chef La Pasta Fresca Deli

()

Venue

Training Restaurant & Bar



SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

(Approved by AICTE, New Delhi, Govt. of India, Govt. of Maharashtra & RTM Nagpur University, Nagpur)

1, Shri Balasaheb Tirpude Marg, Civil Lines, Sadar, Nagpur - 440 001 Phone : (O) +91 712 2550695 Fax : +91 712 2550695 Email : tirpudehmct@gmail.com, Visit us at www.tirpudehmct.ac.in

AICTE Permanent Institute Id : 1-14318331 • DTE Institute Code : HM4219 • RTM NU College Code - 007 AISHE Code : C-18976

SBTC/HMCT/Competition/Ref No: 37-4

Date: - 17/03/2023

То,

Chef Mukesh Dhadkar,

Executive Chef,

La Pasta Fresca Deli,

Nagpur

Thanks Letter.

Dear Sir

ŗ

On Behalf of Management, Staff and Students of this Institute I, the undersign would like to extend my sincere thanks towards judging the Chicken Biryani Competition.

As a part of the co-curricular activities, the students willing participated in the activity to enhance their skills.

Looking ahead for a long and meaningful association.

Thanking You,

Yours Faithfully,

Received 17/03/2023

julu!

Mr.Akshay Dandale

OUTER (Officiating Principal) Stor Balanchen führt vo College of Hotel Manages ant & Catering Technology, Naugur



Turdio

CHITCLATING DRINCIPAL Shire Balassheb Tupudo College of Hotal Management & Catering Technology, Nagpur

 \bigcirc

8

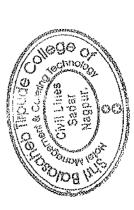
List of Students

- 2 2 2	Name of the Student	BHMCT/ Semester	Mobile No	Entry Fees	Signature	Results/
	MS. Shranva Gawande		20011/000	50/2	Q scends	Kemark
5	Mr.Abuzar J Khan	2	2255 SU C > 2		Clean and a second	
'n	3. Ms.Muskan Chachda	~	4620297692		Miacuda-	
4.	Ms.Sunidhi Lambat	N	0146882017		Contract.	
ς.	Mr. Tushar Rakhade	17	03592CN+22	50/-	TEAL Part AD	
.9	Mr. Dev Shetti	N	24 10177 088	50/-		
7.	Mr. Hitesh Dharmik	2	70839550591	50/-	THIMME	
8.	Mr.Sanskar Duragkar	5	770931\$276	50/-		
ດ່	Ms.Shruti Dudhalkar	VIII	7559110202	50/-	- AMA	
10.	10. Ms. Ananya Chanana	NIII	7385725787	50/-	Chrowles.	
11.			Total	500/-		

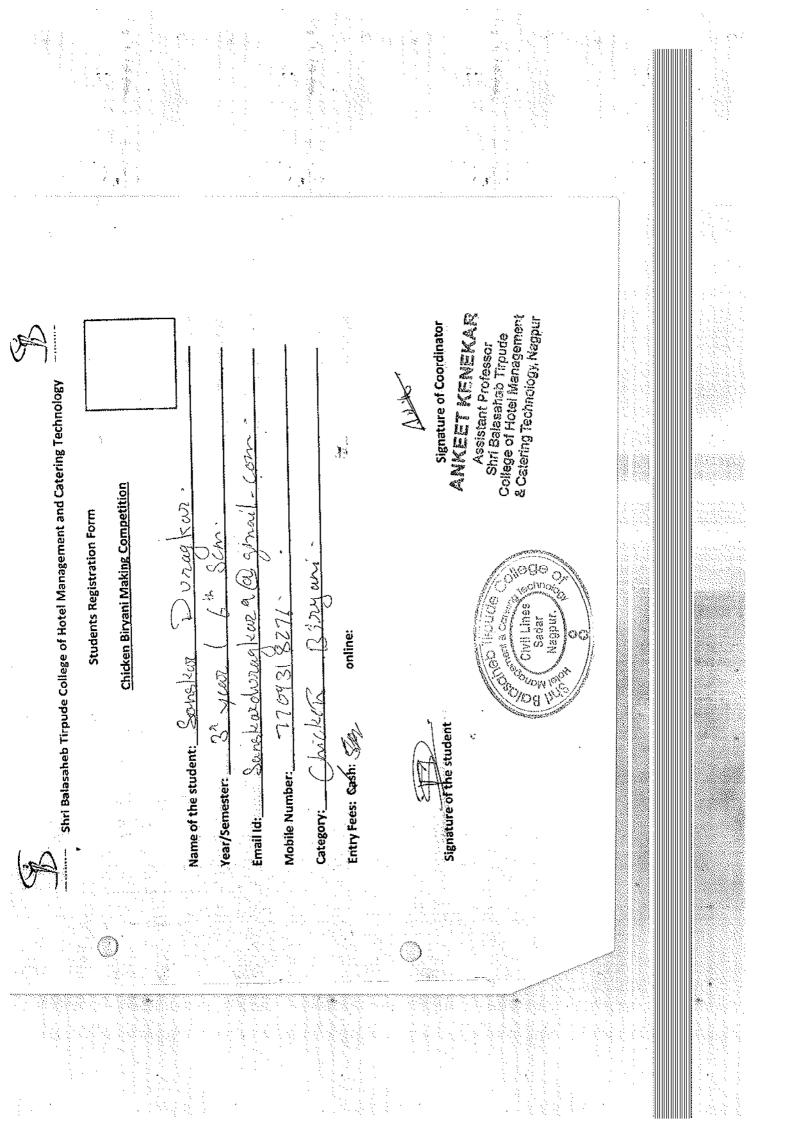
•

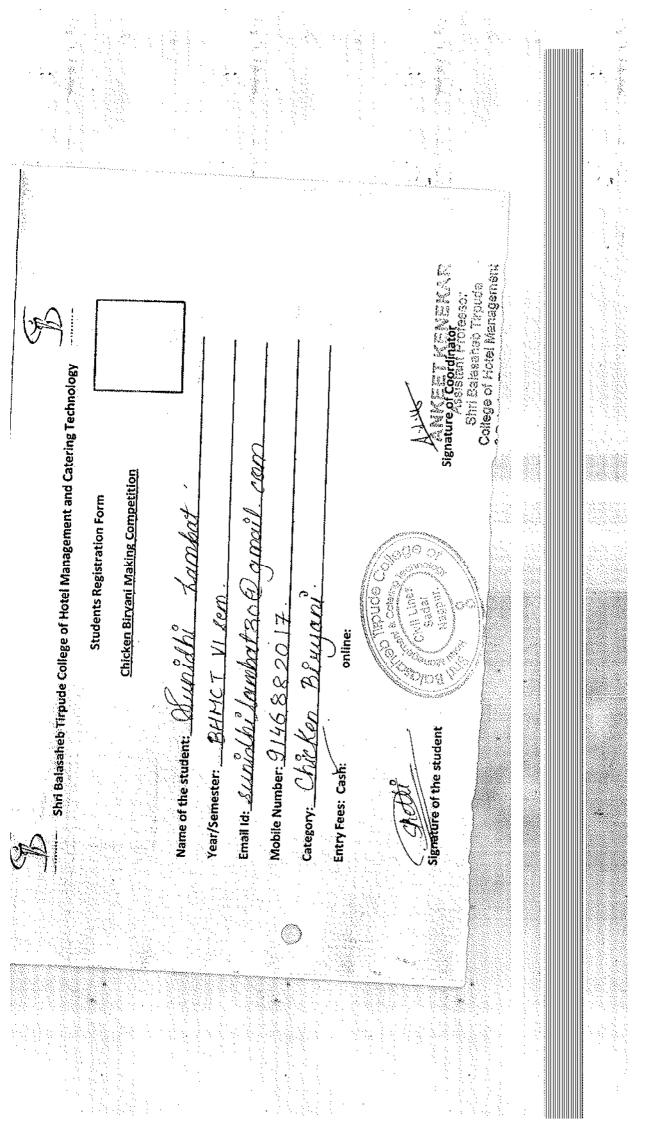
.

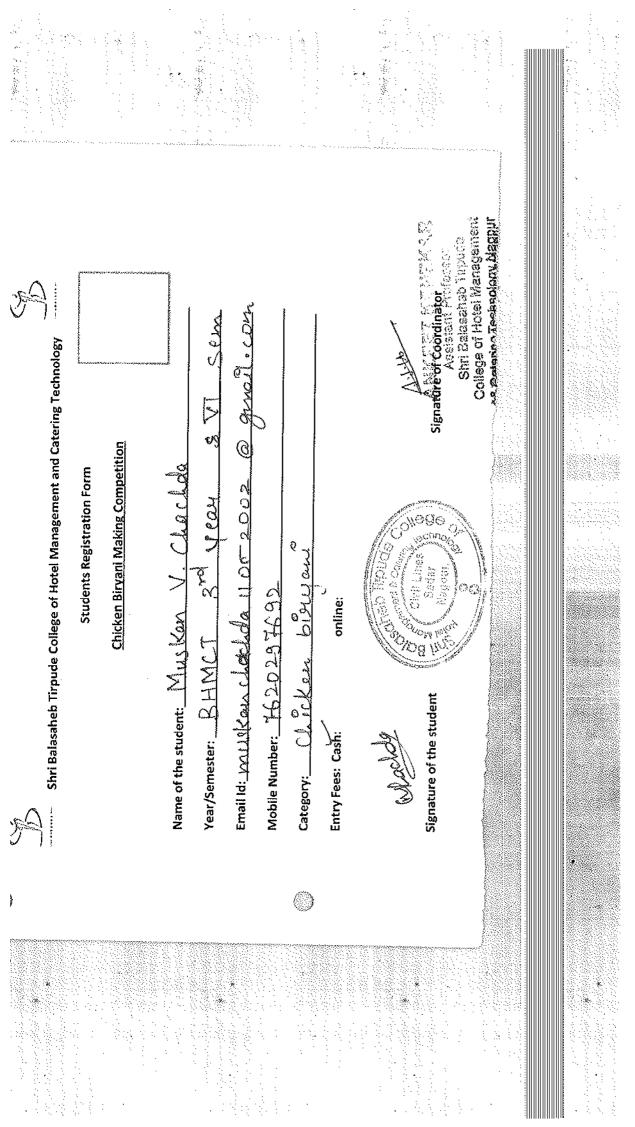
Conter-

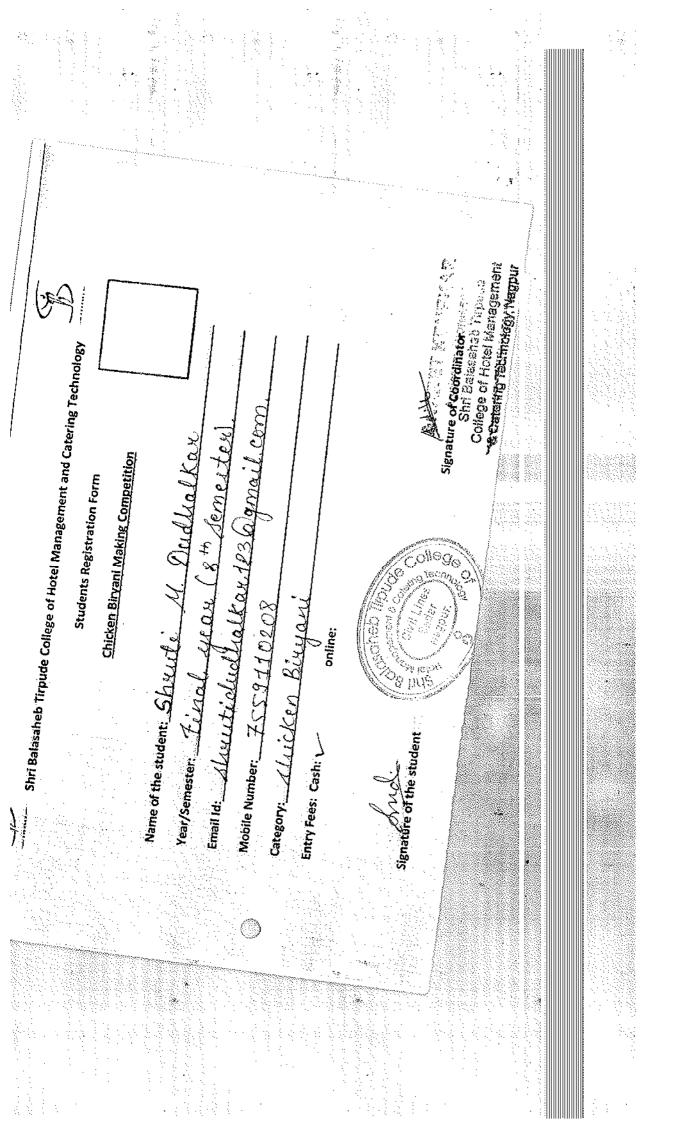


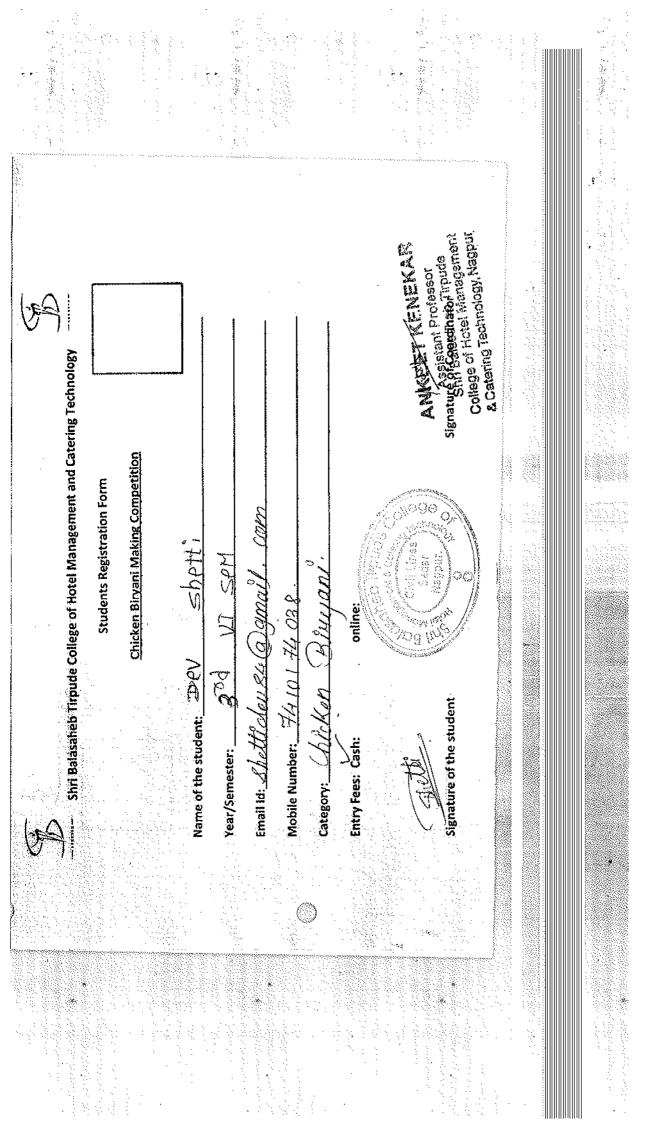
AKSHAY DANDALE OFFICIATING PRINCIPAL Shri Balasaheb Tirpuda College of Hotel Management & Catering Technology, Nacpur Haveled

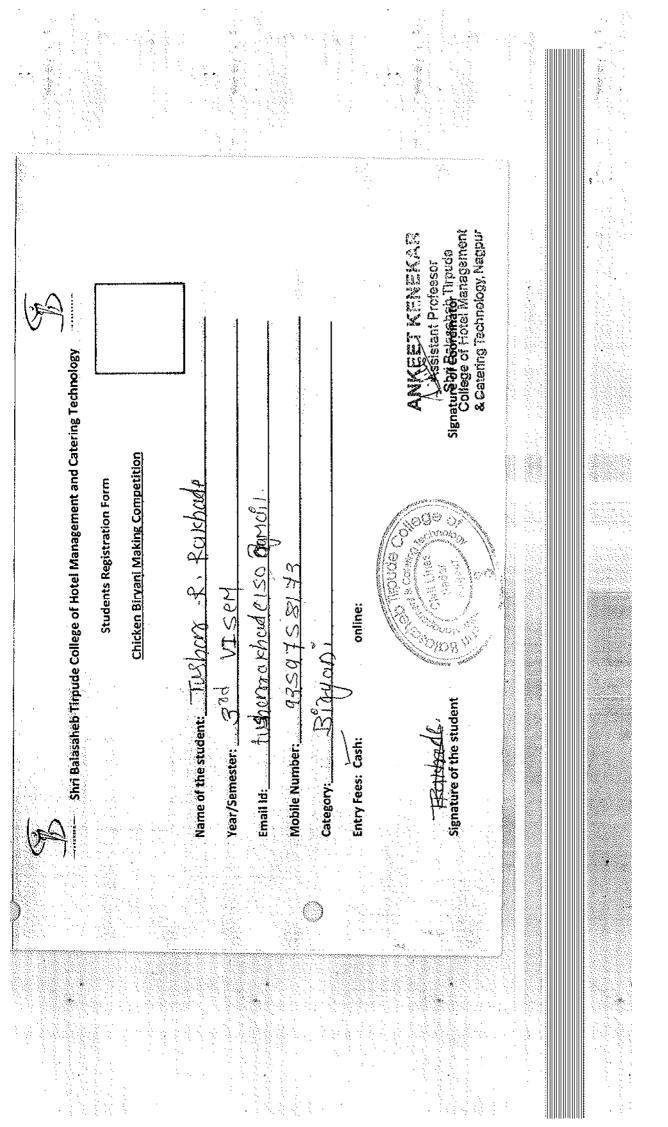


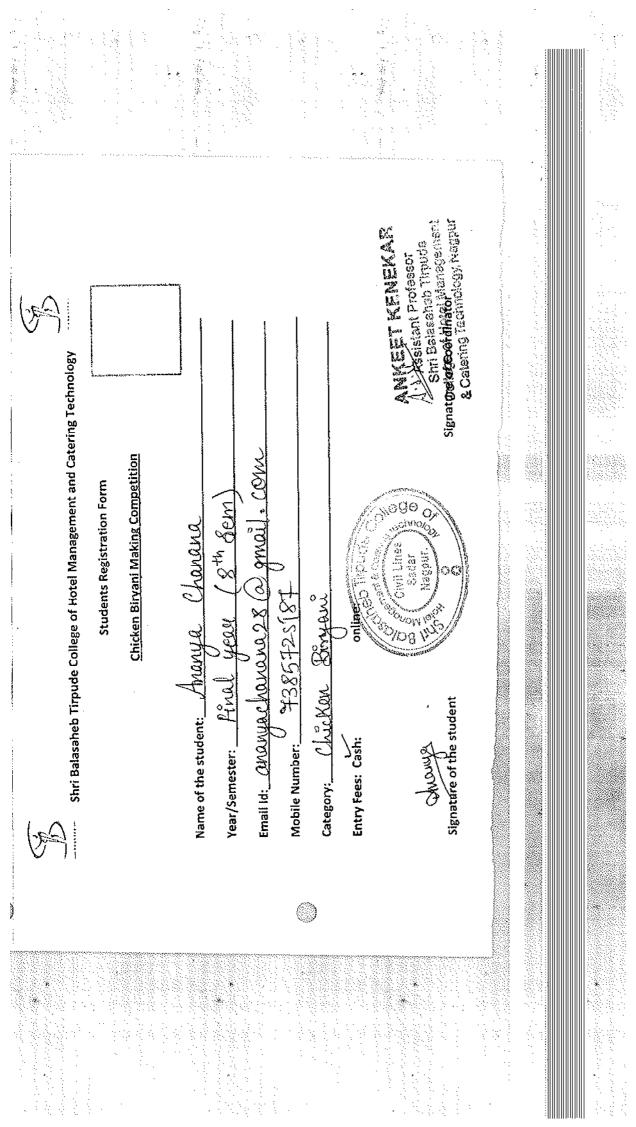


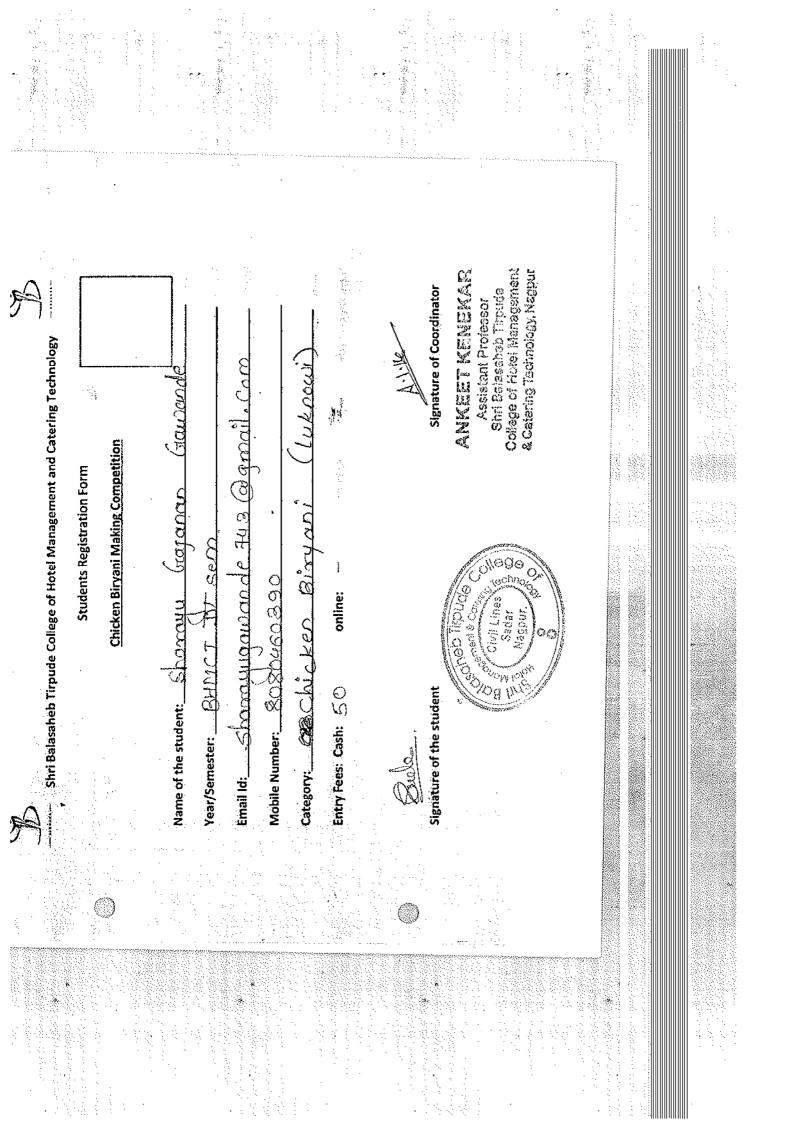












nals ng ComPL Signature of Coordinator Email 1d: Khan Aby 2020 19580 (9 9 mail. COM Sem Shri Balasaheb Tirpude College of Hotel Management and Catering Technology Year/Semester: 8 SBIMMET C24 (MAR A 15 Category: 2 2 Chicken BI 2 4 and **Chicken Biryani Making Competition Students Registration Form** Name of the student: <u>M. Abu Love Tandle</u> Mobile Number: 7756 845207 NH LINES [2000] Sactar Entry Fees: Cash: 50 /2, online: signature/of the student







						- 1				R	E)			1		
2			Gender: Mede		Total	20	(41)	3	4 M	26	49	63	(77)	P.C.	65	38	
es, Nagpur			Gende		Presentation	10	0	- [7	20	10	16	8	70	7	0	4	
gy, Civil lin			33	id:	Texture	10	0	-++	00	6	10	G	0	-17	00	~	CIPAL
g Technolo			Age:	email id:	Color	10	0	.Lt	Ч	-6	10	00	00	0	00	80	- Adre Deulo BETCIATING PRINCIPAL
🖌				579	Taste	10	Q	0	1	ġ	96	A	160	1	00	∞	
Hotel Management and Catering Technology, Civil lines, Nagpur		Score Card	n: Chef	5 75/7 5 1264 S	Appearance	10	00	0	4	0	0	4	8	t	00	t	College College
			A contraction:	Nerrice Contact No:	BHMCT/ Semester		N	2	٨I	٨	VI	N	VI	VI	VIII	VIII	BO Comment & Construction
Shri BalaSaheb Tir ude College of	03/2023		ise: Mules L Dherthar	Address: La Postu Pusca Deli , Randespel	Name of the Product		MS. Shranya Gawande	Mr.Abuzar J Khan	Ms.Muskan Chachda	Ms.Sunidhi Lambat	Mr. Tushar Rakhade	Mr. Dev Shetti	Mr. Hitesh Dharmik	Mr.Sanskar Duragkar	Ms.Shruti Dudhalkar	Ms. Ananya Chanana	of Judge
	Date: 17/03/2023		Name of Judge:	Address:	Sr.No									8	ъ	10.	Signature of Judge

lame of J	Name of Judge: Dr. Anil R. Sontals te Occupation: A13 Muferour	mtalsk? Occupati	M CH. : noi						
				ncestr	Age:	47	Gende	Gender: Male	
ddress:	Address: S.B. Tixpude Colleger Hmerfontact No:	Jer Hmerfontact		9.960628873		e fine :bi	email id: and sataleted bet mill cu	mton	5
Sr.No	Name of the Product	BHMCT/ Semester	Appearance	Taste	Color	Texture	Presentation	Total	
			10	10	10	10	10	50	
1.	MS. Shranya Gawande	N	06	110	90	30	05	97	
2.	Mr.Abuzar J Khan	N	С С С	20	20	20	54	6	2
з.	Ms.Muskan Chachda	N	40	40	DG	520	NC NC	20	
4.	Ms.Sunidhi Lambat	N	10	06	06	20	00	a	
5.	Mr. Tushar Rakhade	N	90	08	40	40	080	28	-
.9	Mr. Dev Shetti	N	90	50	90	07	40	R	0
7.	Mr. Hitesh Dharmik	N	20	06	40	5	.н. С	la Ca	10
8.	Mr.Sanskar Duragkar	N	04	74	04	S.	210	19	-
9.	Ms.Shruti Dudhalkar	NIII	02	52	06	50	60	32	-
10.	Ms. Ananya Chanana	VIII	06	06	90	90	10	30	

Name of J	Name or Judge: MH. Yogeth Meshum		Occupation: MSM 1940 June	funct	Age:	Age: 45	Gende	Gender: Male	
Address:	Address: SBT of MMCT, Ciwil lives Nogne Contact No:	in es Nogne Contact	No: 8412024527	7527	email	id: Yog.n	email id: 40g. neurol 6 Queil		(or
Sr.No	Name of the Product	BHMCT/ Semester	Appearance	Taste	Color	Texture	Presentation	Total	[
			10	10	10	10	10	50	-
ij	MS. Shranya Gawande	N	66	る機の	rte	20	ALC:	22 4	13)
2.	Mr.Abuzar J Khan	N	10	NL0	ttb	22	R Y	200	
З.	Ms.Muskan Chachda	IN	AG AG	E	90	R.	No.	29	1
4.	Ms.Sunidhi Lambat	N	A.A.	AL.	15k	- W-C		20	1
5.	Mr. Tushar Rakhade	N	00	50	R4	575	004	12.9. 12	1
6.	Mr. Dev Shetti	N	D7 Die	P4	F-1	RE	Of a	2.4-	
7.	Mr. Hitesh Dharmik	N	Ma	3	44	a fr	E	20	D
8.	Mr.Sanskar Duragkar	N	ele se	S.C.	55	12 24	22	16	1
9.	Ms.Shruti Dudhalkar	VIII	20	2	4	e constant	22	22	1
10.	Ms. Ananya Chanana	VIII	212	012	22	Ë	21%	30	.

Visch 17 13 2003



OFFICIATING PRINCIPAL Shri Balasaheb Tirpude College of Hotel Management & Catering Technology, Nagpur

Shri BalaSaheb Tirpude College of Hotel Management and Catering Technology, Civil lines, Nagpur

8

Date: 17/03/2023

Score Card

SHRI BALASAHEB TIRPUDE COLLEGE OF SHRI BALASAHEB TIRPUDE COLLEGE OF SHRI BALASAHEB TIRPUDE COLLEGE OF NAGEMENT AND CATERING TECHNOLOGY NAGEMENT AND CATERING TECHNOLOGY CETIFICATE	This is to certify that	ан Rakhade From BHMCT VI Sem Has participated / Secured Tst position in	ıkíng Competú	On the 17 th Day of March 2023.	We wish her / him all the success for future endeavors. $\frac{1242}{12-3-22}$	Chef. Mukesh Dhadkar. Chef. Wogesh Meshram. Chief Judge Executive Chef. La Pasta Fresca Deli.
FOTEL MANAC		INT./Miss. Tushay. Has p	"Chick	03 N	We	Chef. Dr. Anil Sontakke. Judge Faculty In-Charge

. (

SHRIBALASAHEB TIRPUDE COLLEGE OF SHRIBALASAHEB TIRPUDE COLLEGE OF MOTEL MANAGEMENT AND CATERING TECHNOLOGY NAGPUR CETIFICATE	This is to certify that	¹ Secured Trom BHMCT VI Sem ¹ Secured Trong position in	"Chicken Biryani Making Competition 2023"	On the 17 th Day of March 2023. We wish her / him all the success for future endeavors.	Chef. Mukesh Dhadkar. Chef. Mogesh Meshram. Chief Judge Executive Chef. La Pasta Fresca Deli.
SHRUBALASAHE HOTEL MANAGEMENT	Th	Mr./Miss. Dev Shetti Has participated / Secured	"Chicken Bíryan	O the : We wish her / him a	Bunt of the source of the sour

17-March-23 Rece HOTEL MANAGEMENT AND CATERING TECHNOLOGY cher. Yogesh Meshram. ludge Faculty In-charge From BHMCT IN Sem SHRI BALASAHEB TIRPUDE COLLEGE OF "Chicken Biryani Making Competition 2023" position in We wish her / him all the success for future enceavors. Executive Chef. La Pasta Fresca Deli. On the 17th Day of March 2023. Certificate TT rd Chef. Mukesh Dhadkar. This is to certify that Chief Judge Has participated / Secured Mr./Miss. Sharayu (Tawande Judge Faculty In-Charge Chef. Dr. Anil Sontakke. Bautalole



YUGANTAR EDUCATION SOCIETY'S TIRPUDE INSTITUTE OF HOSPITALITY MANAGEMENT

1, Shri Balasaheb Tirpude Marg, Civil Lines, Sadar, Nagpur - 440 001 Phone : (O) +91 712 2550032 Email : tihmnagpur@gmail.com Visit us at : www.tihmedu.in

BSc.HS/Competition/Ref No: 580

Date: - 17/03/2023

To,

Chef Mukesh Dhadkar,

Executive Chef,

La Pasta Fresca Deli,

Nagpur

Thanks Letter.

Dear Sir

On Behalf of Management, Staff and Students of this Institute I, the undersign would like to extend my sincere thanks towards judging the Chicken Biryani Competition.

As a part of the co-curricular activities, the students willing participated in the activity to enhance their skills.

Looking ahead for a long and meaningful association.

Thanking You.

Yours Faithfully,

Recurred 17/03/2023

saulule

Mr.Akshay Dandale

(Officialing Principal) Cirpude Institute of Hospitality Management Civil Lines, Sadar, Magpur



Tirpude College of Hospitality Management

Civil Lines, Sadar, Nagpur

Payment Voucher

	Voucher No		Dated 17 0	3 2023
	Pay to M4. Muhesh	Bhad lean	200	
	Particular	S	Rs.	Ps.
	Cash Paul to Mr. M	Juliesh Dhadbor		
	ara judge for Br	ingani Mahing		
	Competituai en 17	1/03/2023		
	as a hono rivun		1000 (
			(
		Total Rs.	1000 (-	
	Amount in Words Rupees()	the Thousand	only	
	Account	dean		
,		Cashier	Aarl	



Feedback Form

Chicken Biryani Making Competition

Date: 17/03/2023

Name of the student: <u>Hitesh Dhavemik</u> Email Id:----_____ Mobile Number: 7083955059

Please Circle a number to Rate (Where 1 = Poor, 2 = Average 3 = Good 4 = Very Good 5 = Excellent)

Sr.NO	Criteria			Rating	Scale	
1	Availability of Ingredients	1	2	3	4	5
2	Competitative Atmosphere	1	2	3	4	(5
3	Sufficient t Work space	1	2	3	4	5
4	Co-operation of Teaching & Non Teaching staff	1	2	3	4	5
5	Judging Criteria	1	2	З	(4).	5

ovenall expensere was rood



Feedback Form

Chicken Biryani Making Competition

Date: 17/03/2023

enst orcales Name of the student: Sam er q MO mu Email Id:mar 0 7709 31827 Mobile Number:-----

Please Circle a number to Rate (Where 1 = Poor, 2 = Average 3 = Good 4 = Very Good 5 = Excellent)

Sr.NO	Criteria			Rating S	Scale	
1	Availability of Ingredients	1	2	3	4	3
2	Competitative Atmosphere	1	2	3	(4)	5
3	Sufficient t Work space	1	2	3	4	(5)
4	Co-operation of Teaching & Non Teaching staff	1	2	3	4	5
5	Judging Criteria	1	2	3	(4)	5

Compitution 0000 was You manage have +0 himi 0 ense IS 96 0 white



Feedback Form

Chicken Biryani Making Competition

Date: 17/03/2023

Name of the student: Tushar . R. Rakhade -----tusharenakhade 150 @ gmail . com Email Id: 359758173 9 Mobile Number:--------

Please Circle a number to Rate (Where 1 = Poor, 2 = Average 3 = Good 4 = Very Good 5 = Excellent)

Sr.NO	Criteria			Rating S	cale	~
1	Availability of Ingredients	1	2	3	4	5
2	Competitative Atmosphere	1	2	3	4	(5)
3	Sufficient t Work space	1	2	3	4	(5
4	Co-operation of Teaching & Non Teaching staff	1	2	3	4	(5
5	Judging Criteria	1	2	3	4	5

competition is very interesting The en al



Feedback Form

Chicken Biryani Making Competition

Date: 17/03/2023

Name of the student: Sunichi Lambat -----Email Id: Sunidhilambat 30@ gmail. com. Mobile Number: 9146882017 ------

Please Circle a number to Rate (Where 1 = Poor, 2 = Average 3 = Good 4 = Very Good 5 = Excellent)

Sr.NO	Criteria			Rating S	Scale	
1	Availability of Ingredients	1	2	3	4	5
2	Competitative Atmosphere	1	2	3	4	5
3	Sufficient t Work space	1	2	3	4	5
4	Co-operation of Teaching & Non Teaching staff	1	2	3	4	5
5	Judging Criteria	1	2	3	(4)	5

The competition is very interesting.



Feedback Form

Chicken Biryani Making Competition

Date: 17/03/2023

R. Shetti en Name of the student: -shetticlevsu@gmail.com Email Id:--Mobile Number: 7410174038

Please Circle a number to Rate (Where 1 = Poor, 2 = Average 3 = Good 4 = Very Good 5 = Excellent)

Sr.NO	Criteria		Rating Scale					
1	Availability of Ingredients	1	2	3	4	5		
2	Competitative Atmosphere	1	2	3	4	5		
3	Sufficient t Work space	1	2	3	4	5		
4	Co-operation of Teaching & Non Teaching staff	1	2	3	4	5		
5	Judging Criteria	1	2	3	4	5		

experience Vell & it build my conficience nice



Feedback Form

Chicken Biryani Making Competition

Date: 17/03/2023

Name of the student: Musken V. Cha chda Email Id: MUSKan clackda 11052002 gmail.com a Mobile Number: 162029 1692

Please Circle a number to Rate (Where 1 = Poor, 2 = Average 3 = Good 4 = Very Good 5 = Excellent)

Sr.NO	Criteria			Rating Scale			
1	Availability of Ingredients	1	2	3	4	5	
2	Competitative Atmosphere	1	2	3	4	5	
3	Sufficient t Work space	1	2	3	4	5	
4	Co-operation of Teaching & Non Teaching staff	1	2	3	4	5	
5	Judging Criteria	1	2	3	4	15	

experience was good yegall



Feedback Form

Chicken Biryani Making Competition

Date: 17/03/2023

Name of the student: Shrute M. Dudhalkar Email Id: shrutidudlalkar 123 agmail. com Mobile Number: 7559110208 -----

Please Circle a number to Rate (Where 1 = Poor, 2 = Average 3 = Good 4 = Very Good 5 = Excellent)

Sr.NO	Criteria	Rating Scale					
1	Availability of Ingredients	1	2	3	4	5	
2	Competitative Atmosphere	1	2	3	4	5	
3	Sufficient t Work space	1	2	3	4	5	
4	Co-operation of Teaching & Non Teaching staff	1	2	3	4	(5)	
5	Judging Criteria	1	2	3	4	5	

experience was very The 9000



Chicken Biryani Making Competition

Date: 17/03/2023

Gawande Name of the student: -Sharayu Gayanan Sharayua awarde 743 @gmail. Com Email Id:-8080460390 Mobile Number:--

Please Circle a number to Rate (Where 1 = Poor, 2 = Average 3 = Good 4 = Very Good 5 = Excellent)

Sr.NO	Criteria		cale			
1	Availability of Ingredients	1	2	3	4	5
2	Competitative Atmosphere	1	2	3	4	5
3	Sufficient t Work space	1	2	3	4	5
4	Co-operation of Teaching & Non Teaching staff	1	2	3	4	5
5	Judging Criteria	1	2	3	4	5

Lora experience VERY 9000 and Competing



Chicken Biryani Making Competition

Date: 17/03/2023

Name of the student: Ananya Chanana
Email Id: ananyachanana 28@ gmail. com
Mobile Number:

Please Circle a number to Rate (Where 1 = Poor, 2 = Average 3 = Good 4 = Very Good 5 = Excellent)

Sr.NO	Criteria	Rating Scale					
1	Availability of Ingredients	1	2	3	4	5	
2	Competitative Atmosphere	1	2	3	(4)	5	
3	Sufficient t Work space	1	2	3	4	(5	
4	Co-operation of Teaching & Non Teaching staff	1	2	3	4	(5	
5	Judging Criteria	1	2	3	4	(5	

The competition is overall good.