



**SHRI BALASAHEB TIRPUDE COLLEGE OF  
HOTEL MANAGEMENT & CATERING TECHNOLOGY**

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

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

Date: 13/08/2019

To,

The Principal,

Shri Balasaheb Tirpude College of

Hotel Management and Catering Technology,

Nagpur.

Subject: Submission of report on 'Master Chef Season 3' held on 9<sup>th</sup> August, 2019 at Hotel Centre Point, Ramdaspath, Nagpur for the Academic Year 2019-2020 between 10.00hrs - 18.00hrs.


Respected Sir,

I undersigned, submit the report on 'Master Chef Season 3' held on 9<sup>th</sup> August, 2019 at Hotel Centre Point, Ramdaspath, Nagpur for the Academic Year 2019-2020 between 10.00hrs - 18.00hrs.

Kindly acknowledge the receipt & oblige.

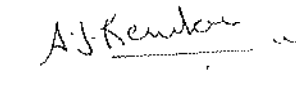
Thanking you,

Yours Faithfully,



Event Co-Ordinator

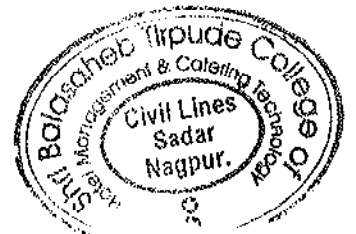
**YOGESH MESHARAM**  
Assistant Professor  
Shri Balasaheb Tirpude  
College of Hotel Management  
& Catering Technology, Nagpur



Event Co-Ordinator



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



# **Dainik Bhaskar Presents**

## **Master Chef Season -3 2019**

**Name of Event/ Activity- Master Chef Season 3**

**Name of event coordinator – Ms. Shweta**

**Name of event coordinator faculty – Mr. Ankeet Kenekar**

**Date of Event -09/08/2019**

**Time of Event- 10 am to 6 pm**

**Number of students Participated – 62**

**Venue for event – Hotel Centre Point, Ramdaspath, Nagpur**

**Type of event – Platter Presentation, Main course veg only (Indian, chinese, Continental)**

**Name of Winners Participated – 1) Mr. Suraj Pagade**

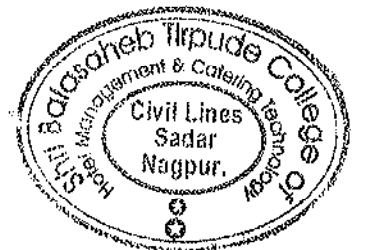
**2) Ms. Akansh Malviya**

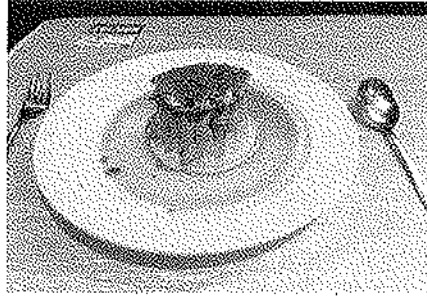
### **Achievement:**

- 1) The students were able to understand the basic idea of platter presentation, garnishes to be used and color combination that can be utilized at the time of competitions/ event.
- 2) The students understood the concept of Basket cookery.
- 3) The students were engaged in creating innovative dishes because of which menu knowledge, choice of dishes to be used in competition, flavor fusion all were a part of it.
- 4) The students received an appreciation certificate, a gift hamper and a glass bowl set.

  
**ANKEET KENEKAR**  
Assistant Professor  
Shri Balasaheb Tirpude  
College of Hotel Management  
& Catering Technology, Nagpur

  
**OFFICIATING PRINCIPAL**  
Shri Balasaheb Tirpude  
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& Catering Technology, Nagpur





Dish Presented by Mr.Suraj Pagade



*A. K. Kenekar*  
**ANKEET KENEKAR**  
Assistant Professor  
Shri Balasaheb Tirpude  
College of Hotel Management  
& Catering Technology, Nagpur

*Suraj*  
**OFFICIATING PRINCIPAL**  
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