

## 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

Shri Balasaheb Tirpude College of Hotel Management and Catering Technology

## Presents

## Tandoori Chicken Making Competition

Name of Event/ Activity- Tandoori Chicken Competition

Name of Judge: Master Chef Suyash Dongre (alumini of batch 2004, worked with number of branded hotel, member of Indian Culinary Forum & recognized as Celebrity chef. Freelancer chef responsible for esteemed fast food outlets, multicuisine restaurant, QSR and many multi-dimensional projects.)

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

Date of Event -24/03/2023

Time of Event- 11.00am to 2.00pm

Number of Students Participated – 14

Venue for Event - College Premises (Training Restaurant and Bar)

**Type of event/ Activity** – Tandoori Chicken making competition with authentic ingredients and method of preparation.

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OFFICIATING PRINCIPAL
Shri Balasaheb Tirpude

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



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## 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 14 students were selected by the coordinator taking into consideration the practical skills. All 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 making process. Duration of the competition was 4 hrs (10.00am to 2.00pm) and most the students completed the task within the stipulated time. 3 judges were involved in finding the best Tandoori chicken made by the students.

Most of the students had made Tandoori chicken 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 marinated chicken and roasting in the tandoor. They learnt to enlighten the tandoor. How to make tandoor ready for the preparation along with skewering the chicken in the rod for various kinds of tikkas.

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Number of marinations created by the students such hariyali tikka, makhamli tikka, zafrani tikka, lasooni tikka and finally the highlight of the event whole tandoori chicken.

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

Chef Suyash Dongre the Master Chef was thrilled to come back after period of time in the college and was excited to judge the students in Tandoori Chicken competition. He guided the students on color, texture taste and presentation aspect of roasting chicken in tandoor. He also added that journey towards the exploration has just begun and keep on working on it till the last bit of interest. He clicked photos of the presented dishes of the students to encourage their spirits of participating in the competition.



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## Result:

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

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	700
2	Raw Material	7000
3	Bouquet	100
4	Memento	600
5	Honorium	1000
6	Stationary and Printing	220
7	Charcoal	1200
	Total	10820

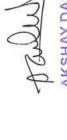
Sadar Nagpur AKSHAY DANDALE
OFFICIATING PRINCIPAL
Shri Balasaheb Tirpude
College of Hotel Management

# List of Students

# Tandoori Chicken Making Competition

Date: 24/03/2023

Sr.	Name of the Student	BHMCT/	Mobile No	Entry Fees	Signature	Results/
ijij	1. Mr. Sudanshu Nirmal	Sem IV	05-5-1911667	20/-	A A	Kemark
2.	2. Mr. Preet Mishra	Sem IV	822797919	50/-	John S.	
3.	Ms. Sharayu Gawande	Sem IV	8080460390	50/-	(S, 10)	
4.	Mr.Jayant Lahamge	Sem IV	9607044331	->02	*	
5.	Mr.Akksh Jaiswal	Sem IV	9870678266	-/05		
.9	Mr.Sanket Patle	Sem IV	93897106468	-/05	×1826.	
7.	Ms. Riddhi Khangar	Sem VI	7078827070	-/05	Oktoria (A	
8.	Mr. Nilesh Dhamange	Sem VI	8830434971	-/05	A	
9.	Mr.Mayank Tembhurne	Sem VI	0627778t6t	-/05	1	
10.	10. Mr. Dev Shetti	Sem VI	441017402K	-/05	大學	
11.	11. Mr. Mayur Chamatkar	Sem VI	8329535867	-/05	Annes	
12.	12. Mr. Tanay Patekar	Sem VI	-9921413980	50/-	Same of the same o	
13.	13. Mr.Sanskar Duragkar	Sem VI	7709318276	-/05	TA TA	
14.	14. Ms.Purva Lakhewar	Sem VI		-/05		
15.			Total	-/00/		



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





**Students Registration Form** 

## Tandoori Chicken Making Competition



Name of the student: <u>Sanket Laxman</u> Patte.	
Name of the student: ADKET (AXI)	
Year/Semester: 2nd Year Him demister	
Email Id: @Sunked Potle 8266	
Mobile Number: 9359406468	-
Category: OBC	
Entry Fees: Cash: online:	
TO COUCHT CONTRACTOR	1 0 /

Signature of the student

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Signature of Coordinator
Shire and Hotel Management
College of Hotel Management
Setering Technology, Nagpur



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**Students Registration Form** 

Tandoori Chicken Making Competition

	Name and the same
Name of the student: Dev R. Shetti	
Year/Semester: BHMCT 6th Sem	
Email Id: shetti deu 84 @ gmil. com.	
Mobile Number: 7410174038	-124-200
Category: Jandowei Chicken.	
Entry Fees: Cash: online:	

Signature of the student

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## **Students Registration Form**

## **Tandoori Chicken Making Competition**

Entry Fees: Cash: 🗸

online:

Signature of the student



Assistant Professor
Signature of Spp Ballana hab Tirpude
College of Hotel Management
& Catering Technology, Nagpur





## **Students Registration Form**

## Tandoori Chicken Making Competition

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ear/Semester:3	rd year 6-sem	
mail ld: <u>nives</u>	ndhamange 05 @gmail.	Som San
Mobile Number: 영	830434321	
Category:	F 50C	
Entry Fees: Cash: 🗸	online:	
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10:		ASSISTANT ASSISTANT

Signature of the student

Assistant Propagation Propagation



**Students Registration Form** 

## Tandoori Chicken Making Competition



Name of the student: Tanay Patekar	-/
Name of the student: Tanay Patekar  Year/Semester: VI = semester BHMCT	
real/semester.	
Email Id: Tputekur 12 @gmail. com	
Mobile Number: 9921413980	-
Category: SBC.	
Entry Fees: Cash: Col online:	

Signature of the student

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ANKEET KENEKAR

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Shri Balasahab Tirpude
College of Hotel Management
& Catering Technology, Nagpur



<b>Tandoori Chicken Making Competit</b>
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**Students Registration Form** 

Name of the student: Year/Semester: Mobile Number: Entry Fees: Cash: 50 online:

Signature of Coordinator

Assistant Professor

Shri Balasahab Tirpude College of Hotel Management & Catering Technology, Nagpur



	Students Registration Form
	Tandoori Chicken Making Competition  Name of the student: Suchanshy R. Niemal.
/ <b>Y</b>	rear/Semester: 2nd year / Charen
ı	Mobile Number: 855-1911467
	Entry Fees: Cash: 5-0 online:
	A-J'll

Signature of the student

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Signature of Coordinator ANKEET KENEKAR Assistant Professor Shri Balasahab Tirpuda College of Hotel Management & Catering Technology, Nagpur







## **Students Registration Form**

## Tandoori Chicken Making Competition

Name of the stud	ent: Mayure Rajendrea Chamatka	I'E
/ear/Semester: _	3rd year 6th sem BHMCT	- 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1
mail Id:	rayure chamatkare III & Junuil . com	17
Mobile Number:	8329535851	
Category:	080	<del>- negation</del>
Entry Fees: Cash	online:	

Signature of the student



Signature of Cordinator hab Tirpude
College of Hotel Management
& Catering Technology, Nagpur



## **Students Registration Form**

## Tandoori Chicken Making Competition

Name of the student: Mayo	nle Tembhur	ne		
Year/Semester: 3rd year	or 6 sem 5	SHMCT		
Email Id: Morganic M		gmail.com		
Mobile Number: 79726	41390	ite		
Category: SC	**			
Entry Fees: Cash: 50	online:		in the second	

Signature of the student



Signature of Coordinator

ANKEET KENEKAR

Assistant Professor Shri Balasahab Tirpude College of Hotel Managament & Catering Technology, Nagpur



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<b>Students Registration Form</b>	1
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Tandoori Chicken Making Competition	.
Name of the student: Sharayu Grayanan Grawand	e
Year/Semester: TV sem BHMC +	· · · · ·
Email Id: sharry garanda Jus @ grand Care	2
Mobile Number: 8080460390	
Category: dicken tandoori.	THE COURSE OF THE PARTY OF THE
Entry Fees: Cash: 50/- online:	

Signature of the student

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Signature of Coordinator

## ANKEET KENEKAR

Assistant Professor Shri Balasahab Tirpude College of Hotel Management & Catering Technology, Nagpur



**Students Registration Form** 

## **Tandoori Chicken Making Competition**

Name of the student: Jayant Vandkumar Laham	100
Name of the student: Jayant Nandruman Rayawi	Cy C
Year/Semester: 2nd year IV the semester	
Email Id: Jayant Jahange 393 @gmai	l. com
Mobile Number: 960704493)	
category: chiken tondooni	
Entry Fees: Cash: 50/- online:	1.67

Signature of the student



Signature of Coordinator

## ANKEET KENEKAR

Assistant Professor Shri Balasahab Tirpude College of Hotel Management & Catering Technology, Nagpur





Students Registration Form

## **Tandoori Chicken Making Competition**

Name of the student: Akksh Anil Taisw	
Year/Semester: 2nd year, 4th S	emistel BHM()
Email Id: akkshjaiswal@gmail.c	om
Mobile Number: 9370678266 .	
Category: Tandooxa Chicken	
Entry Fees: Cash: online:	That

Signature of the student

Aidille

Signature of Coordinator

## ANKEET KENEKAR

Assistant Professor Shri Balasahab Tirpude College of Hotel Managamani & Catering Technology, Nagpur



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SBTC/HMCT/Competition/Ref No: 356

Date: - 18/03/2023

To,

Chef Suyash Dongre,

Master Chef,

Nagpur

Invitation Letter.

Dear Sir

I, the undersigned would like to invite you for judging the Chicken Biryani making Competition which is scheduled on 24/03/2023 at 2:30pm in Training Restaurant And Bar at Shri Balasaheb Tirpude College of Hotel Management & Catering Technology, Nagpur.

We will be Happy to receive you and would want your expertise to be delivered to our students.

Thanking You,

Yours Faithfully,

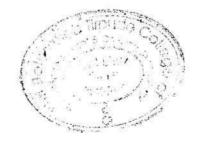
Mr.Akshay Dandale

Shri Balasahen Liretae

College of Hotel Management

& Catering Technology, Nagpus

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## **Tandoori Chicken Competition**





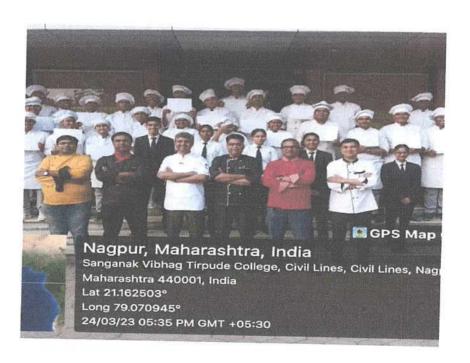


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OFFICIATING PRINCIPAL

Shri Balasahch Tirpudu College of Hotel Management & Catering Fechnology, Nagpur







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

# Tandoori Chicken Making Competition

Date: 24/03/2023

# **Score Card**

Name of Judge: Cluet. Suyash Dongspoccupation: Made whet

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Gender: Male

Age:

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2.	Mr. Preet Mishra	Sem IV	9	؈	1	1	5	29
3.	Ms. Sharayu Gawande	Sem IV	9	9	.0	7	4	32
4	Mr.Jayant Lahamge	Sem IV	τ. <del>,</del>	80	Ø,	5	9	4-
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6	Mr.Mayank Tembhurne	Sem VI	Ľ	Z <sup>†</sup>	<b>6</b> D	Q	7	5
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11.	Mr. Mayur Chamatkar	Sem VI	<del>2</del>	7	L\	0	90	h
12.	Mr.Tanay Patekar	Sem VI	ŽĮ.	T <sup>+</sup>	60	20	<i>©</i>	36
13.	Mr.Sanskar Duragkar	Sem VI	<del>Z</del> II	4	90	5	1	34
14.	Ms.Purva Lakhewar	Sem VI						

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Signature of Judge

OFF CIATING PR NCIPAL AKSHAY DANDALE Shri Balasaheb Tirpude

College of Hotel Management & Catering Technology, Nagpur

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# Tandoori Chicken Making Competition

Date: 24/03/2023

# **Score Card**

Name of Judge: Dr. An. 1 R. Sondalele Occupation: Ass. 1. Arton

Age: 47

Gender: Male

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& Catering Technology, Nagpur College of Hotel Management

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Signature of Judge

# Tandoori Chicken Making Competition

Date: 24/03/2023

Score Card

Gender: Mal &

Name of Judge: Jozeph Meshram

Address:

Sr.No

Occupation: Ast Yorkework

Age: 48

email id: yod nam 16 @ grmonil tom

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Innovation Presentation **Texture** SBT & HMCT INE Neggontact No: 8412024527 Name of the Product

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Mr. Tanay Patekar

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Ms.Purva Lakhewar 🖈 Mr.Sanskar Duragkar

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College of Hotel Management & Calering Technology, Nagpur OFFICIATING PRINCIPAL AKSHAY DANDALE Shri Barasaheb Tirpude

Signature of Judge

hnotog Nagpur. Sadat 00





Date: 24/03/2023

## Feedback Form

## Tandoori Chicken Making Competition

ile Numb	er:					
e Circle a	number to Rate (Where 1 = Poor, 2 =	Average 3	= Good	4 = Very	Good 5 =	Excell
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
12520	Teaching staff				100.00	

AOTEL MANAGEMENT AND CATERING TECHNOLOGY SHIRI BALASAHIEB TIRPUDE COLLEGE OF Certificate

This is to certify that

BHMCT SEM-IN From Jayant Lahamge

Has participated / Secured\_

"Tandoori Chicken Making Competition 2023"

(Receive

24-03-23

On the 24th Day of March 2023.

We wish her / him all the success for future endeavors.

hek Wogesh Meshram. ludge Faculty In-charge

( Sougalite.

Judge Faculty In-Charge Chef. Dr. Anil Sontakke.

Chef. Suyash Dongre Chief Judge Masterchef

AOTEL MANAGEMENT AND CATERING TECHNOLOGY SHIRI BALASAHEB TIRPUDE COLLEGE OF Certificate

This is to certify that

From Sharayu (jawande

Has participated / Secured

BHMCT SEM -IN

position in

"Tandoori Chicken Making Competition 2023"

24-08-23

Broles.

Received

On the 24th Day of March 2023.

We wish her / him all the success for future endeavors.

Androck

**Judge Faculty In-Charge** Chef. Dr. Anil Sontakke.

Chef. Suyash Dongre Chief Judge Masterchef

Chef. Kpgesh Meshram. Judge-Faculty In-charge



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SBTC/HMCT/Competition/Ref No: 387

Date: - 24/03/2023

To,

Chef Suyash Dongre

Master Chef,

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 Tandoori Chicken Making 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,

Mr.Akshay Dandale

OF CONTAINING PRINCIPAL Shri Balasaheb Tirpuda
College of Hotel Managemens
& Catering Technology Nappus

Constitutes of Sugar Nagnur.

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Date: 24/03/2023

## Feedback Form

Tandoori Chicken Making Competition

Name of the student: Fudhant He R. Niemal.
Email Id: Sudhenshyn; Emal 2 @ gmail . Com.
Mobile Number: 85-5-1911467

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

Sr.NO Criteria				Rating S	icale_	
1	Availability of Ingredients	1	2	3	4	5
2	Competitative Atmosphere	1	2	3	4	(3)
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	1	(5)

	-	





Date: 24/03/2023

## Feedback Form

**Tandoori Chicken Making Competition** 

Name of the student: Prest 4. Mis tra	21.000 (1000 <u>0</u> )
Email Id: Pruet mistura 60712@gmail.com	
O .	
Mobile Number: 8237923115	

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

Sr.NO	Criteria			Rating 9	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

Overall exper	ience/suggest	ions:		





Date: 24/03/2023

## Feedback Form

Tandoori Chicken Making Competition

	nt: Sharrougy	Gaigeoga	Co No	10
		1 .		
Email Id:	Sharayugau	pandetus	3 @9 m ai 1	·Com
	808046	0390	3	

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

Sr.NO	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)

Overall experience/suggestions:

It was 1	un and	all new	)
experien		100	





Date: 24/03/2023

## Feedback Form

**Tandoori Chicken Making Competition** 

Name of the student:	t Tayant Lahamae
( ) A	e 883 @ gmail-Com
Mobile Number: 96070449	181

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

Sr.NO	r.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	1	(5)

Overall experience/suggestions:

NERU	900d	and	Com	petitative.
	0			
expe	Hence			





Date: 24/03/2023

## Feedback Form

**Tandoori Chicken Making Competition** 

Name of the student: Akksh Avil Taiswal	
email Id: akkshjaiswal agnail. Con	
9370678266	

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

Overall experience/suggestions:

It was great empoisence if help me to learns nore about tandoor.





Date: 24/03/2023

## Feedback Form

Tandoori Chicken Making Competition

Name of the student: Sankel Laxman	Ocitie.
Email Id: Qbankel patie \$266	
Mobile Number: 9359406468	

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	15		
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)		

2-		





Date: 24/03/2023

## Feedback Form

**Tandoori Chicken Making Competition** 

Name of the student: Riddhi S. Knangay	
Email Id: Juddhikhenger 20 gnail: com	0.00
Email Id: Partition less against (61)	
Mobile Number: 7083 272705	

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	Compelitative 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	1	(5)		

rall experience/su	iggestions:			
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		*1		





Date: 24/03/2023

## Feedback Form

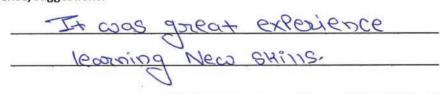
**Tandoori Chicken Making Competition** 

Name of the stud	dent: Nilesh Dhamange.	
Email Id:	nileshahamange os @gmail.com	क्र कार्यक्रमण प्रकार क्रिकेट
Mobile Number:	8830434321	

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)		

Overall experience/suggestions:







Date: 24/03/2023

## Feedback Form

## Tandoori Chicken Making Competition

	ent: Mayank	m Ten	shurne	
Name of the stude	:nt:			
Fmail Id:	ayank m Zen	sheorne	6) gmanl com	
Mobile Number:	F1+6691	590		

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		

Overall experience/suggestions:

It was a great experenance clarning new sketts





## Feedback Form

**Tandoori Chicken Making Competition** 

Name of the student: Shetti
Email Id: Shettider 840 gmail, com
7/10/7/200
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		

Overall experience/suggestions:

(Werall	experience	eDas	VOBLI	acod.
			7	J
2.97 2 22		,	NO. P. U.S.	





Date: 24/03/2023

## Feedback Form

## Tandoori Chicken Making Competition

Name of the student:	ry Patekar
Email Id: TROLEKON 1	
Mobile Number: 992141	V

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	(Ŝ

l experience/sugge	stions.		
	27 TO DE CONTROL OF THE PARTY O		
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Date: 24/03/2023

## Feedback Form

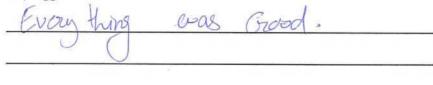
**Tandoori Chicken Making Competition** 

Sohstar M. Dungalow.	
Name of the student:	
Email Id: canskarderagkor a Q gmail - com:	
77059210771	
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)

Overall experience/suggestions:







Date: 24/03/2023

## Feedback Form

## Tandoori Chicken Making Competition

II 10:				SAN ESTABLISHED ENGLISHED		
oile Numb	er:					
se Circle a	number to Rate (Where 1 = Poor, 2 =	Average 3	= Good	4 = Verv	Good 5 =	Excelle
	NAME		-	,	00000	LACCIA
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
1	Co operation of Teaching & Non Teaching staff	1	2	3	4	5
5	Judging Criteria	1	2	3	4	5