Shri Balasaheb Tirpude College of Hotel Management and Catering Technology & Tirpude Institute of Hospitality Management Presents

ICE CREAM MAKING COMPETITION 2023

Chief Judge
Mr.Prashant Bhagat
Manager Operation
Of
Akshaya Patra
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

Ice Cream Making Competition

Name of Event/ Activity- Ice Cream Making Competition

Name of Judge: Mr. Prashant Bhagat (Managers Operation, Akshaya Patra)

Name of Event Co-ordinator faculty - Mr. Ankeet kenekar & Mr. Yogesh Meshram

Date of Event -16/06/2023

Time of Event- 2.00pm

Number of Students Participated – 07

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

Type of event/ Activity – Ice Cream Making competition with authentic ingredients and method 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. No Registration fees for the competition. Numbers of entries were received but only the 07 students were selected by the co- coordinator taking into consideration the practical skills. All the students were asked to prepare Ice cream at their home and bring it on the time of the day.

Volunteers supported the participants for arranging the tables, mise en place and presentation part. 2 judges were involved in finding the best Ice Cream made by the students.

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

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AKSHAY DANDALE OFFICIATING PRINCIPAL

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



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Achievements:

The students learnt how to handle the pressure of competition along with enhancing the skills of making, cooking and freezing the ice cream. They learnt to make variety of ice cream.

Number of variations created by the students such keasr almond, vanilla mango, pan gulkand, Chocolate Oreo, lychee ice cream and many more.

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

Mr. Prashant Bhagat the Manager Operations Akshaya Patra was excited and amazed to see the innovation and creative of the students. He guided the students on color, texture taste and presentation aspect of Ice cream. 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.

Result:

Three students named Ms.Pooja Sharma, Ms Sharayu Gawande, & Ms Ashelesha Mandape were ranked I, II and III respectively in Ice Cream Making Competition of Bachelor of hotel management and catering technology. Remaining students received participations certificate.

The students provided feedback about the competition in that it was wonderful but the freezing facility must be improved before commencing such activity.. The feedback forwarded by the students also made teaching faculties proud & enthusiastic about the initiative taken by the college.

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OFFICIATING PRINCIPAL

Shri Balasaheb Tirpude

College of Hotel Management

& Catering Technology, Nagpur



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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	0
2	Raw Material	0
3	Bouquet	100
4	Memento	750
5	Honorium	1000
6	Stationary and Printing	220
7	Bonsai	85
	Total	2155



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& Catering Technology, Nagpur



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

SBTC/HMCT/Competition/Ref No: 474

Date: - 05/0/06/2023

To,

Mr. Prashant Bhagat,

Managers Operation,

Akshaya Patra,

Nagpur

Invitation Letter.

Dear Sir

I, the undersigned would like to invite you for judging the Ice Cream Making Competition which is scheduled on 16/06/2023 at 1:30pm 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

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

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December 23

Rules and Regulation for Ice Cream Making Competition

- All the participant are the hereby informed that they are supposed to report at 01.30pm on 16/06/2023 for the competition near Basic Training Kitchen (BTK).
- 2) The students must report in **full kitchen uniform** and **well groomed** along with **kitchen kit.**
- 3) All the participants have to prepare different types of ice cream with or without egg, interesting and innovative flavours, national and international ice creams at home and bring to college at 1.00 pm in proper frozen material to keep in proper state.
- 4) The competition will start at 2.00 pm sharp at allocated table.
- 5) All the participants have to bring their own tools, props and presentation material. The college will provide only the basic necessity required for the competition.
- 6) For any loss /theft /mishap happens college will not be responsible for it.
- 7) Portion size must be followed at the time of presentation and tent cards/basic information/printed recipe if possible must be placed at the table.
- 8) The judging criteria will be based on Colour, Taste, Texture, Innovation and the Presentation.
- 9) Certificates for I, II and III will be given from each program and rest will be given participation certificate.



Shri Balasaheb Tirpude College of HMCT

List of Students

Date: 16/06/2023

Ice Cream Making Competition

Sr. No	Name of the Student	BHMCT/ Semester	Mobile No	Signature	Results/ Remark
<u>U</u> .	Ms.Pooja Sharma	II	9766598901	(000)0 -	
<u>_2.</u>	Ms.Sayali Karade	IV	8485098787	Sayou	
3.	Ms.Sharayu Gawande	IV	8080460390	Bugla	
≫ 4.	Mr.Preet Mishra	IV	0-0 (0-3)0	Creek	
<u>_5.</u>	Ms. Ashlesha Mandape) IV	9579524557	Smandays	
· 6.	Mr.Ritik Nimbalkar	IV	7498247066		
<i>7.</i>	Mr.Jayant Lahamge	IV	36070 44931	2	
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9.					
10.					
11.					
12.					
13.					

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

Students Registration Form

Ice Cream Making Competition

Name of the student: Poola SHARMA

Email Id: Pajashasma agmail. cam Year/Semester: 1st year / 2nd Sem

Mobile Number: 976659 8901

Category:

Entry Fees: Cash:

online:



Signature of Coordinator

ANKEET KENEKAR

Assistant Professor Shri Balasahab Tirpude Collago of Hotel Management & Catefing secumbingly, Naggar





Signature of the student







Tirpude Institute of Hospitality Management

Ice Cream Making Competition

Name of the student: Say all Kawade

17th Sen Year/Semester: 2 Year Email Id: Sayali kawade 0 Egmoil, com

Mobile Number: 7709 857719 / 8485 09 8-187

Category: 08C

Entry Fees: Cash:

Cooperate & Calent Cooperate & C online:

Signature of the student

ANKERT KENELY

Assistant Professor Shri Balasahab Tollanda

College C INC. 8. Caldinator

Students Registration Form

Ice Cream Making Competition

G Gawand Name of the student: & OUGLILL Year/Semester:

Email Id: Sharey sawande 743 @ gmowd YOUN ひとけ

COB

\$020046033G Mobile Number:

Category: OB

Entry Fees: Cash:

online:

College So Civil Liv

Signature of the student

ANKEL KEREES

College national Management & Catering Technology, director Assistant Professor Shri Balasahab Tirpude





Students Registration Form

Ice Cream Making Competition

Name of the student: Prest yold Misho

Year/Semester: 10 Sum

Email 1d: Proof mistra 0712 @ gravil. com

Mobile Number: \$237 92.3115

Category: Chull

Entry Fees: Cash:

online:



Signature of the student

ANKEET KENEKAR

Assistant Professor Sphil Balasahab Tirpude College of Hotel Memasonness & Catering Technology, Nagpur



Students Registration Form



Name of the student: Ashlesha Rackowh IMandape

Year/Semester: TW the sem

Email Id: Clehrashamandape@gmoul, com

Mobile Number: 957952455

Category: SC

Entry Fees: Cash:

online:

A Se Sent Lines of Civil Lines of Civil Lines of Civil Lines of Civil Ci

Signature of the student

Assistant Picsordinator Shri gratura et College of Hotal Management & Catering Technology, Nagpur

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Students Registration Form



Name of the student: Ritik . M. Mimbalkan

Sen りま Year/Semester: WithKrimballer. 96 Amail. Gm Email Id:

Mobile Number: 7498247066

OBC Category:_ Entry Fees: Cash:

online:

ANKERT KENES

Assistant Professor
Stgnatucesofegordingter
College of Hotel Management
& Catering Technology, Nagpur



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Signature of the student





Students Registration Form

Studelits negisti ationi rolini

Ice Cream Making Competition

Name of the student: Tayout N. Lohawge

Year/Semester: 2 mel year

Email 1d: Tuyantlahamar 353@ ymail.com

Mobile Number: 36070 4433

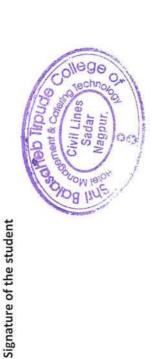
Category:____

Entry Fees: Cash:

online:

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

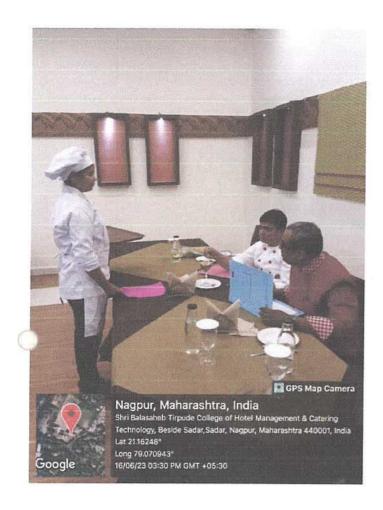


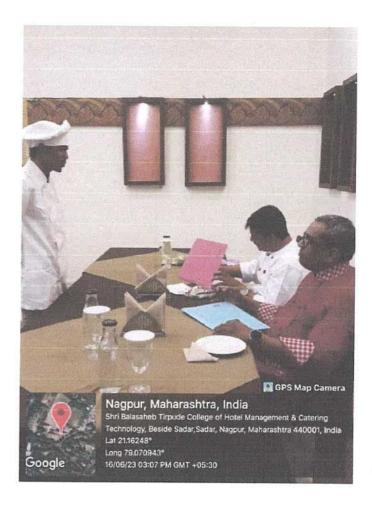


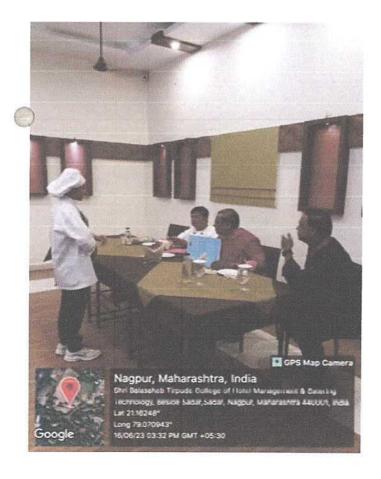




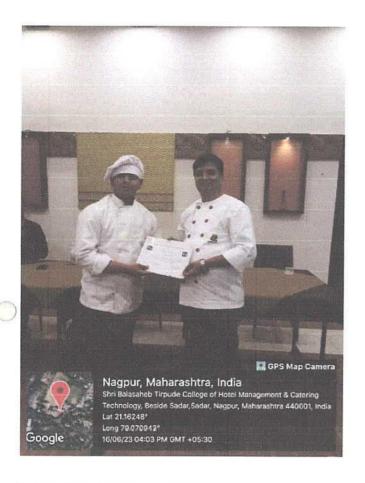


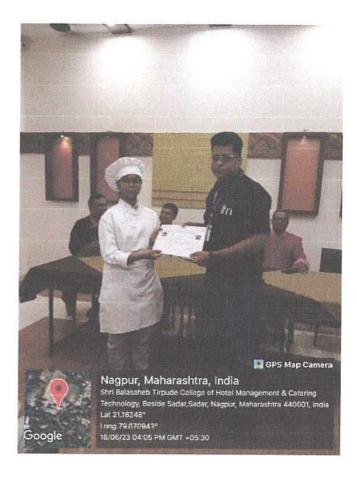




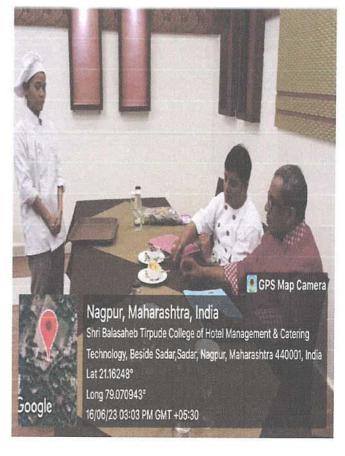






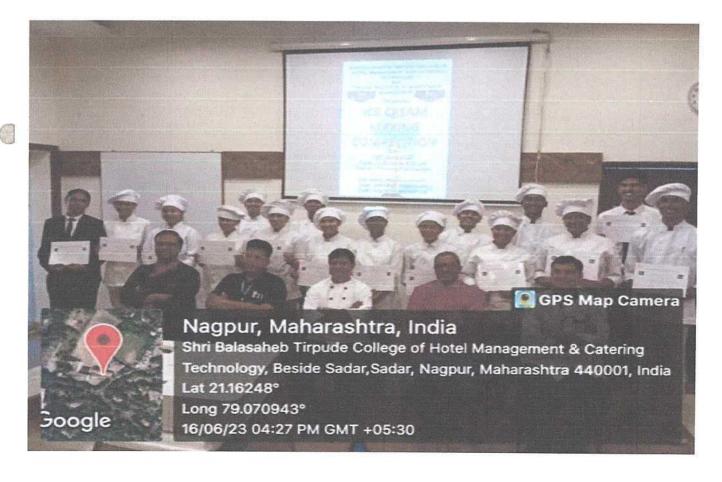














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SBTC/HMCT/Competition/Ref No: 480

Date: - 16/06/2023

Para Color

To,

Mr.Prashant Bhagat,

Managers Operation,

Akshaya Patra,

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 Ice Cream Making Competition.

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

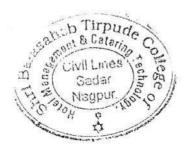
Looking ahead for a long and meaningful association.

Thanking You,

Yours Faithfully,

Mr.Akshay Dandale

Officiating Pincipal)
Oser MATING PRINCIPAL
Sulf translated tirpude
College of Ficial Management
a Cate og Tachnology, Nagour



Ice Cream Making Competition

Date: 16/06/2023

Score Card

Name of Judge: Dr Anil Sontakke

Occupation: Associate Professor

Gender: Male

Age: 46

Address: SBTC OF HMCT, NAGPUR

Contact No: 9960638893

email id: anil.sontakke@tirpudehmct.ac.in

1. Ms.Pooja Sharma 2. Ms.Sayali Karade 3. Ms.Sharayu Gawande 4. Mr.Preet Mishra 5. Ms.Ashlesha Mandape 6. Mr.Ritik Nimbalkar 7. Mr.Jayant Lahamge 8. 9. 10.	Name of the Product BHMCT/ Semester	Appearance/Color	Taste	Texture		Innovation	Innovation Presentation
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OFFICIATING PRINCIPAL AKSHAY DANDALE

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

Ice Cream Making Competition

Date: 16/06/2023

Score Card

Name of Judge: Mr. Prashant Bhagat

Gender: Male

Occupation: Managers Operation

Age: 46

email id:prashant.bhagat@rediffmail.com

Address: Akshaya Patra

Contact No: 9730014772

Name of the Product	BHMCT/	Appearance/Color	Taste	Texture	Innovation	Presentation	Total
	Semester						

Sr.No	Name of the Product	BHMCT/ Semester	Appearance/Color	Taste	Texture	Innovation	Presentation	Total
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1.	Ms.Pooja Sharma	П	Œ	C	00	00	00	4-0
2.	Ms.Sayali Karade	I VI	9	4	4	Q	19	30
3.	Ms.Sharayu Gawande	VI	4	5	Q	H	Н	100 No
4.	Mr.Preet Mishra	ΛI)	,			
5.	Ms.Ashlesha Mandape	N	6	h	6 0	Ø	9	N
.9	Mr.Ritik Nimbalkar	VI	N	9	V	φ	4	9
7.	Mr.Jayant Lahamge	ΙΛ	4	100	4	4	Н	36
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College of Hotel Management & Catering Technology, Nagpur OFFICIATING PRINCIPAL AKSHAY DANDALE Shri Balasaheb Tirpude

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MANAGEMENT AND CATERING TECHNOLOGY, NAGPUR SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL



THIS CERTIFICATE PROUDLY PRESENTED TO

Ms. Popia Sharma

pecivedi who secured First position from four year degree course in Bachelor of Hotel has participated in Ice Cream Making Competition on 16/06/2023. Management & Catering Technology semester _

MR.PRASHANT BHAGAT

manager operations, akshaya patra

CHEF JUDGE

16/06/23

Pacaja

DR.ANILSONTAKKE

SBTC OF HMCT CHEF JUDGE

MANAGEMENT AND CATERING TECHNOLOGY, NAGPUR SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL



THIS CERTIFICATE PROUDLY PRESENTED TO

Ms. Sharayu Gawande

has participated in 10/26/23 who secured Second position from four year degree course in Bachelor of Hotel Ice Cream Making Competition on 16/06/2023. Management & Catering Technology semester _

MR.PRASHANT BHAGAT CHEF JUDGE

MANAGER OPERATIONS, AKSHAYA PATRA

DR.ANILSONTAKKE

CHEF JUDGE SBTC OF HMCT

MANAGEMENT AND CATERING TECHNOLOGY, NAGPUR SHRI BALASAHEB TIRPUDE COLLEGE OF HOTEL



THIS CERTIFICATE PROUDLY PRESENTED TO



Ms. Ashlesha Mandape

W has participated in who secured Third position from four year degree course in Bachelor of Hotel Ice Cream Making Competition on 16/06/2023. Management & Catering Technology semester _

MR.PRASHANT BHAGAT

manager operations,akshaya patra

DR.ANILSONTAKKE

CHEF JUDGE SBTC OF HMCT







Feedback Form

Ice Cream Making Competition

Date: 16/06/2023

Name of the student: POO J A	SHARMA
Name of the student:	
Email Id: Pooja Sharmable	11@gmail.com
Mobile Number: 976659890	

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

Criteria			Rating Sc	ale	
	1	2	3	4	(5)
	1	2	3	4	(5)
Proper Facility for storing ice cream	1	2	(3)	4	5
Judging criteria	1	2	3	4	5
		Competiton Intiativeness 1 Faculty Support / Guidance 1 Proper Facility for storing ice cream 1	Competiton Intiativeness 1 2 Faculty Support / Guidance 1 2 Proper Facility for storing ice cream 1 2	Competiton Intiativeness 1 2 3 Faculty Support / Guidance 1 2 3 Proper Facility for storing ice cream 1 2 3	Competiton Intiativeness 1 2 3 4 Faculty Support / Guidance 1 2 3 4 Proper Facility for storing ice cream 1 2 3 4

Overall experience/suggestions:

It was overall good but the item storing facility should be improved.

Pooja 16/06/23







Feedback Form

Ice Cream Making Competition

Date: 16/06/2023

Name of the student: Ritik Nimbalkan
Email Id: clutiknimbalkour 96 ymail: Com
Mobile Number: 7498247066

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.	Competiton Intiativeness	1	2	3	4	5
2.	Faculty Support / Guidance	1	2	3	4	5
3.	Proper Facility for storing ice cream	1	2	3	4	5
4.	Judging criteria	1	2	3	4	5_

Overall experience/suggestions:

good taperience learned a lat-

There







Feedback Form

Ice Cream Making Competition

Date: 16/06/2023

Name of the student: AShle shee - p. Manda	pe
Email Id: ashlesha, mandape @gmail: com	
Mobile Number: 9579524557	

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.	Competiton Intiativeness	1	2	3	4	(5)
2.	Faculty Support /Guidance	1	2	3	4	(5)
3.	Proper Facility for storing ice cream	1	2	3	4	5
4.	Judging criteria	1	2	3	4	5

Overall experience/suggestions:

good learning Instative

Official Line







Feedback Form

Ice Cream Making Competition

Date: 16/06/2023

Name of the student: Sayali Kawa	acle
Name of the student:	1 -
Email Id: Sayali Kawadi Obgro	w-(on-
Email Id: Sayali Rawad Organo Mobile Number: 8485 09 8787	7709857749
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	Competiton Intiativeness	1	2	3	4	5 🗠
2	Faculty Support /Guidance	1	2	3	4	5 -
3.	Proper Facility for storing ice cream	1	2	3	4	5
4.	Judging criteria	1	2	3	4	5

Overall experience/suggestions:

from todays comp.

Sayali







Feedback Form

Ice Cream Making Competition

Date: 16/06/2023

Name of the student: Tayout V. hohange	
Name of the student:	######################################
Email Id: Tray authohomy 333 @ general: Cons	
Email Id:	
Mobile Number:	

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

Sr.NO	Criteria	- A		Rating So	ale	
1.	Competiton Intiativeness	1	2	3	4	(5)
2.	Faculty Support /Guidance	1	2	3	4	5
3.	Proper Facility for storing ice cream	1	2	3	4	5
1.	Judging criteria	1	2	3	4)	5

Overall experience/suggestions:

It was very rice get so many things









Feedback Form

Ice Cream Making Competition

Date: 16/06/2023

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Name of the stude	nt: Snagrad a	21.0	
Fmail Id:S	nonayu gareson	rde agnail	· Cam
Emanta	00000000000	0	
Mobile Number:	808096055	<u> </u>	

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

Sr.NO	Criteria			Rating Sc	ale	
1.	Competiton Intiativeness	1	2	3	4	5
2.	Faculty Support /Guidance	1	2	3	4	5
3.	Proper Facility for storing ice cream	1	2	3	4	5
4.	Judging criteria	1	2	3	4	(5)

Overall experience/suggestions:

Need deep freezer as most of the ice-cream get melted.





Yugantar Education Society's

Civil Lines, NAGP JR - 440 001 (M.S.)

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