

M.E. S ASMABI COLLEGE P. VEMBALLUR
Department of Fish Processing Technology & IEDC, IIC

DESSERTARIAN DAY

LIVE COOKING COMPETITION

Under the banner of Dept of Fish Processing Technology and IEDC&IIC, a Live Cooking Competition was organized for students on 7th October 2022. To provide a platform for the students to foster their creativity and decision-making skills and also help them explore their hidden talents and discover new areas of interest. The students enjoyed the day by enthusiastically taking part in this fun learning package. The event gave a platform to the students to demonstrate their culinary knowledge and skills related to: developing and following a recipe, preparation of a dish, and displaying the dish before a judging panel where it will be evaluated on flavour, taste and palatability. Overall, 15 teams in different departments students and 2 faculty teams are participated in the competition. In all 30 students participated wholeheartedly in the event. Their efforts were evaluated on the basis of five parameters: a) Dish name, b) Taste, c) Presentation, d) Sweetness and e) Hygiene and a special prize for a Innovative product. Participants infused lots of creativity and served delicious eatables to enhance the taste buds.

Competition started at 9:30a.m Sharp. Three hour was given for preparation and 15 minutes for presentation. Judging panel comprised of Mohammed Ameer (You tuber:Foodie muscle man ,Chief Guest) Dr.Areej, Dr. Sanand C Sadananda Kumar ,Sabitha and Dr Dhanya K . It was a tough time for them to come up with the result. Every team gave a tough competition to others. The event was organized under the leadership of Sugaina Sulaiman M.S. (Asst. Professor, Department of Fish Processing Technology).

Winners:

1.1st Prize:AAMINA,AAFILA(2nd B.com Cooperation)

2.2nd Prize: SHAFNA A.S& ANJANA T.P (Department of Vocational Studies)

3.Innovative Product: MUHAMMED RIYAM, RINSHAD (B.voc DFP)

Rules for Live cooking competition

- 1.Pre-registration is mandatory for participation
2. Registration will be accepted till 7.00pm 05-10-2022, Wednesday
3. Participants can choose, any or all fruit from pineapple, banana, tender coconut
4. Competition timing 9.30 am -12 noon
5. Judgement will be started at 12 noon, after judgement the venue will be opened for sale
6. Participants should not bring any pre-cooked items, any cut, chopped, or grates raw

materials. They should process it on the spot within allotted time.

7. A team of Three members from a department can participate in the event.

8. Participants are supposed to display a chart having the Team name, product name, ingredients each dish they have prepared.

9. All the items required for cooking (ingredients and equipment) should be brought by the participants themselves, only working table, Electricity and Water will be provided.

10. The evaluation will be based on the taste of the dish, nutritional level, cleanliness and presentation, unique name of the dish

11. Team with Innovative products will be awarded special prize with certificate

MES ASMABI COLLEGE
P.O. Kottangal
Department of B.Tech Fish Processing Technology
DESSERTARIAN DAY
RULES FOR LIVE COOKING COMPETITION

1. Pre-registration is mandatory for participation
2. Registration will be accepted till 7.00pm 05-10-2022, Wednesday
3. Participants can choose, any or all fruit from pineapple, banana, guava, coconut
4. Competition timing 9.30 am -12 noon. Reporting time 09.00 am
5. Judgement will be started at 12 noon, after judgement the venue will be opened for sale
6. Participants should not bring any pre-cooked items, any cut, chopped, or grains raw materials. They should process it on the spot within allotted time.
7. A team of Three members from a department can participate in the event.
8. Participants are supposed to display a chart having the Team name, product name, ingredients each dish they have prepared.
9. All the items required for cooking (ingredients and equipment) should be brought by the participants themselves, only working table, Electricity and Water will be provided.
10. The evaluation will be based on the taste of the dish, nutritional level, cleanliness and presentation, unique name of the dish
11. Team with Innovative products will be awarded special prize with certificate
12. Competition rules are applicable for teachers and student participants

CONTACT

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DESSERTARIAN DAY
LIVE COOKING COMPETITION
@AUDITORIUM
7/10/2022
FRIDAY
LAST DATE FOR REGISTRATION: 5/10/2022 - 7PM

Padinjare Vemballur, Kerala, India
748V+M4J, Padinjare Vemballur, Kerala 680671, India
Lat 10.266727°
Long 76.142994°
07/10/22 11:28 AM GMT +05:30



Prepared By
SUGAINA SULAIMAN M.S(Asst.Professor,Dept of FPT)