



**Adding Value & Vitality
To India's Tradition of Hospitality**



**23RD CHANDIWALA
HOSPITALITY ENSEMBLE**
A NATIONAL LEVEL MEGA EVENT FOR
HOSPITALITY EDUCATION SECTOR

23rd - 25th OCTOBER 2024



Vision

To be a leading institution in Hotel Management and Catering Technology by creating dynamic hospitality industry leaders through integration of Knowledge and Skill imparted by committed and expert faculty from the hospitality sector.

Mission

To groom globally competitive, high quality professionals through intensive training with the aid of upgraded curriculum in Hotel Management and Catering Technology.

Motto

"Hospitality with a Difference, Service with Smile"

INTRODUCTION

Banarsidas Chandiwala Institute of Hotel Management and Catering Technology, New Delhi, is a modern and progressive Hotel Management College and prominent among the best colleges in the country. BCIBMCT, New Delhi is the first Hotel Management Institute established under Guru Gobind Singh Indraprastha University, Delhi awarding a four-year degree in Hotel Management & Catering Technology which is NAAC "A+" accredited and approved by AICTE, Ministry of HRD, Govt. of India.

The Institute is run under the aegis of a noted philanthropic society, **Shri Banarsidas Chandiwala Sewa Smarak Trust Society**, which counts Education, Health, and Sports among its primary functions.

Within a short span of 24 years, the Institute has made its presence felt in the industry & has created a niche for itself as a source of competent Managerial and Technical Manpower for the Hotel Industry. This is a result of rigorous and focused training inputs given by the dedicated faculty members. BCIBMCT combines an unwavering commitment to distinguished & innovative teaching with extraordinary access to Academic & Pre-Professional opportunities. Innovative teaching and research are the two best practices through which we fulfill our vision & mission.

The Hospitality Ensemble is an initiative of the Institute that has been duly supported by the Industry, Institutions, and Hospitality Organizations without which the event would not have been possible. Chandiwala Hospitality Ensemble 2024 provides a platform for budding hoteliers to hone their skills acquired at the Institute. This competition allows young Hotel Management Students to showcase their talent at the National level and reach heights of creativity & innovation.

OBJECTIVE

To provide an opportunity to the aspiring Hotel Management Professional by giving them a platform to demonstrate their knowledge, skill, and talent leading to enhanced learning from each other's experience and expertise.



Great minds discuss ideas; Average minds discuss events; Small minds discuss people.

-Eleanor Roosevelt

Message from the Principal



Dear Sir/Madam

It is indeed a significant milestone in the evolution of our Institute to organize the 23rd Chandiwala Hospitality Ensemble 2024 from 23rd-25th October 2024. This event has created a niche for itself as one of the prominent competitions of the Hospitality Education Sector. The faith that Hotel Management Institutes have displayed in us, along with the support from Hospitality Organizations & Associations have contributed a great deal to the success and popularity of this event. Twenty-Three years into being, the Institute has continuously focused on its mission of enabling higher professional education by promoting interaction with other Hospitality Institutions with a view to enhancing Skills and Creativity. To fulfill this objective BCIMHCT has continued to organize this event at the National/International Level providing opportunities to students to enhance their creativity and capacities for critical thinking along with planning and organizing Skills, essential for the Hospitality World.

We feel happy to share that Taj Group of Hotel and IHG Hotel Crowne Plaza Okhla are also our event partners. Judges and experts from the industry are invited to judge the various contests.

Innovation and maiden startup competitions this year to encourage young entrepreneurs is new initiative this year.

From creating healthy meals, reflecting creativity and innovation along with adapting culinary traditions of Indian regions and inter-continent showcasing international flavors and techniques and dazzling with mixology expertise - the event promises to be a major event of the hospitality education sector which gets great support from the hotels in the city.

The 23rd Chandiwala Hospitality Ensemble promises to be a celebration of hospitality skills & culinary brilliance, where talent meets innovation and creativity knows no bounds. This event will make sincere efforts to rejuvenate the competitive spirit among the students and will give them wonderful exciting opportunities to become more creative and innovative.

We request and sincerely look forward to ensuring participation from your esteemed Institute and invite you to experience the best & make the most of it. We will be highly obliged and would appreciate your support for this Hospitality Ensemble 2024.

Wish you all a happy knowledge flight.....

Prof. R. K. Bhandari
Principal

Message from the Event Coordinator



Dear Sir/Madam

A Nation's identity and civilization are derived from its food. India's diverse population, long history, and constant mingling of cultures are all reflected in the food. Sustainable or healthier solutions were not given as much consideration in the past when dining out was seen as a particular treat for discerning diners. As lifestyles evolve, people demand sustainable, safe, culturally appropriate, and environmentally friendly eating patterns. Locally sourced food and zero-waste practices can save money and improve productivity. Chefs must create new sustainable recipes that are both edible and appealing to modern tastes. Together, we can create a food system that nourishes both people and the environment.

Indian hospitality is renowned for its warmth, generosity, and deeply rooted cultural traditions, reflecting the nation's respect for relationships and the belief in treating every visitor with utmost kindness. Chandiwala Hospitality Ensemble, established two decades ago, honours budding hospitality professionals and advances the culinary fraternity. It offers opportunities for professionals to showcase their skills, teamwork, and contribute to enhancing Indian culinary art standards and International norms.

The events of Chandiwala Hospitality Ensemble 2023 featured almost 100 competitors showcasing their talent and inventiveness. Chandiwala Hospitality Ensemble 2024 is jam-packed with culinary and hospitality-related events. The 23rd Chandiwala Hospitality Ensemble (CHE) 2024 features culinary and hospitality-related events. The event encourages professionals and emerging hoteliers to innovate and develop eco-friendly solutions. The hospitality industry is crucial in shaping global food systems and influencing consumer behaviour. Future leaders can drive change by promoting Food for Sustainability: Pioneering Solutions for Tomorrow.

We cordially invite you to participate in the 23rd edition of CHE. The judges for the competitions this year will include well-known chefs and hoteliers, aiming to raise the bar for hospitality. So, let's compete and exchange knowledge and raise a step towards sustainability.

Eat Healthy and Stay Safe!!!!

Dr. Chef Prem Ram
Event Coordinator-CHE



SCHEDULE OF EVENTS

Chandiwala Hospitality Ensemble 2024 (23rd, 24th and 25th October)

Wednesday, 23rd October 2024

- OPENING CEREMONY** (0900 HRS-1000 HRS)
- VEEBA "QUICK TREAT" CULINARY CHALLENGE 2024** (0930 HRS - 1100HRS)
Participants have to prepare one salad (using Thai Style Sweet Chilli Sauce/Creamy Caesar Dressing), a Canape/ Sandwich (using Chipotle/Cheesy Spread), and a Pasta (Penne/Fussili/Macroni) along with one mocktail using VEEBA Syrups (Mojito mint/ Passion Fruit/ Cucumber) of their choice.
Participants: 2
- TAJ HOSPITALITY BRAIN TWISTER 2024** (1030 HRS ONWARDS)
Dive into the dynamic world of hospitality and tourism with our exciting quiz challenge designed for students eager to showcase their knowledge. This competition will test your understanding of key concepts, industry trends, and global travel insights.
Participants: 2
- CHANDIWALA TRANSFORMING TRASH INTO TREASURE 2024** (1430 HRS - 1630 HRS)
Participants have to prepare five items that depict reuse and can be used purposefully in hotel Guest rooms and/or restaurants based on best out of waste. Amongst these five products, one product should be in the form of a decorative wall hanging, one tabletop item for the guestroom, one item should use e-waste of any form, one item should depict product utility in a guestroom or restaurant, one item can be created with the help of discarded linen.
Participants: 2
- NESTLE PROFESSIONAL CULINARY CHALLENGE 2024** (1400 HRS - 1530 HRS)
Participants have to prepare a two-course Menu, an appetizer using Maggi Coconut milk powder/ Maggi white pasta sauce or Maggi Red pasta sauce Mix and a dessert using Nestle Milkmaid or Kitkat bits.
Participants: 2
- CHANDIWALA CREATIVE CREASE COMPETITION 2024** (1430 HRS ONWARDS)
Unveil the elegance and creativity of table setting with our Art of Napkin folding event. This unique and visually captivating competition invites participants to explore the sophisticated craft of napkin folding, transforming simple napkins into works of art. Craft intricate and beautiful napkin folds, ranging from classic styles to innovative and thematic designs. Participants will execute the five basic folds and two special innovative folds. Participants have to bring their own standard (20 in. x 20 in. table napkins). The participants have to fold the napkins in 10 minutes time.
Participant: 1

Thursday, 24th October 2024

- DHANSHRI REGIONAL INDIAN CUISINE CHALLENGE 2024** (0900 HRS - 1200 HRS)
Participants have to prepare regional dishes from any state of India as per their choice that reflects a particular festive, tradition, or occasion in relevance to ethnic style preparation. Participants are needed to prepare a 3-course Menu along with Accompaniments and Garnishes. Participants are allowed to carry the special ingredients of their regional choice. Props can be used to create the theme. Starter, Main course & Dessert with accompanying Dishes should be presented. Two identical plating or presentations of the dishes should be done.
Participants: 4 (2 Cooking + 2 Theme)
- ZONE BARWIZARD BAR CHALLENGE 2024** (1000 HRS ONWARDS)
Step into the spotlight and test your mixology skills in the ultimate Bar wizard Challenge. Whether you're crafting classic cocktails or inventing your own signature drinks, this is your chance to shine as a true beverage magician. All participants can come in a batch of 10 for the preliminary round where they have to prepare 1 innovative cocktail of their choice. The top 5 Finalists have to prepare one classic Cocktail in their Final Round.
Participant: 1



EARTHLING FUTURE CHEF CONTEST 2024

(1100 HRS - 1200 HRS)

Get ready to cook up some creativity and fun in our exciting Fireless Cooking Competition designed especially for school students. This unique challenge invites young chefs to prepare delicious and inventive dishes without using any heat sources. It's a fantastic opportunity for students to explore healthy, no-cook recipes and showcase their culinary creativity. Participants can be students of class VIII-XII of Delhi NCR Region. Participants need to prepare a fireless dish and a beverage of their choice.

Participant: 1

DAAWAT BIRYANI COMPETITION 2024

(1400 HRS - 1530 HRS)

Prepare your taste buds for a savory showdown at our Biryani Competition. Prepare and present your best biryani, whether it's a traditional recipe or an innovative twist. Participants have to prepare two servings of vegetarian/Non-Vegetarian Biryani of their choice along with accompaniments (if any). Participants can bring their special ingredients or seasonings if required.

Participants: 2

KHOJ- CHANDIWALA INNOVATIVE STARTUP CHALLENGE 2024

(1500 HRS - 1700 HRS)

Take your entrepreneurial dreams to new heights with KHOJ, where innovative minds come together to pitch their startup ideas and turn visions into reality. This exciting competition offers a platform for aspiring entrepreneurs to showcase their ground breaking business concepts. Participants need to share their vision, business model, and market strategy in a compelling pitch supported by a brief report. An inspiring and dynamic event where your entrepreneurial spirit can take flight.

Participants: Maximum 2

MAVEES DRESS THE CAKE IN 90 MINUTES CHALLENGE 2024

(1530 HRS - 1700 HRS)

It's a theme-based competition. Participants have 90 minutes to decorate 1 finished sponge cake (i. e. chocolate or Plain), a sponge sheet will be provided by the college. All decorating ingredients must be edible and mixed at the spot of competition. The finished cake should be either round (maximum diameter of 15" inches) or square (maximum dimension should be 15"x 15" inches) and height not more than 2 feet.

Participant: 1

Friday, 25th October 2024

KIKKOMAN ORIENTAL CUISINE CULINARY CHALLENGE 2024

(0900HRS - 1130 HRS)

Participants have to prepare a three-course Menu, An appetizer/ Dessert, Rice or Noodles and a main Course (Chinese).

Participant: 2

CROWNE PLAZA "MANAGE THE DAMAGE" CONTEST 2024

(1000 HRS ONWARDS)

Step into the shoes of a hotel manager and use your problem-solving skills. This dynamic event challenges participants to navigate real-world scenarios and solve complex issues that arise in the hospitality industry. Each individual in the group will be nominated as one of the HODs of the Hotel to present the solution to the crisis/Situation given to them.

Participant: 1

CHANDIWALA FLORAL DECORATION & TOWEL ORIGAMI 2024

(1100 HRS – 1300 HRS)

All arrangements of flower and towel folding must confirm to a particular theme, choose by the participants.

Participants: 2

CHANDIWALA FRUIT & VEGETABLE CARVING 2024

(1300 HRS - 1500 HRS)

This category is designed to promote the need and emphasis on expertise in the dying art of carving. In order to provide a platform for the best of the talents, participants are required to make One Vegetable and One Fruit Carving of their choice.

Participant: 1

CLOSING CEREMONY- THEME DINNER & AWARD DISTRIBUTION

(1700 HRS ONWARDS)



Day One

23/10/2024



VEEBA "QUICK TREAT" CULINARY CHALLENGE



Participants: 2

0930 HRS - 1100 HRS

Veeba is one of the leading Condiments & Sauce companies in India. Their strong focus is on Quality, Innovation, and 'Better for You' products which has helped them stand out in a very cluttered retail market. With a pan India distribution network reaching both general trade and modern trade shops, they offer consumers the freshest and the most authentic flavours in the comfort of their homes. Extreme focus is on procuring the finest and most authentic ingredients from across the globe and then manufacturing in a world-class FSSC22000-certified manufacturing facility. They are a very proud Indian company manufacturing world-class food products in India.

Veeba is committed to the idea of responding to the changing palate of Indians today, introducing the most innovative preparations made from the freshest ingredients. Offering the fastest-growing range of dips, sauces, and dressings. Bringing authentic flavours from across the world into our homes, and lives. Offering the tastiest and the highest quality products, they endeavour to be India's most loved food company.

Participants have to prepare one salad (using Thai Style Sweet Chilli Sauce/Creamy Caesar Dressing), a Canape / Sandwich (using Chipotle/Cheesy Spread), and a Pasta (Penne/Fusilli/Macroni) along with one mocktail using VEEBA Syrups (Mojito mint/ Passion Fruit/ Cucumber) of their choice.



TAJ HOSPITALITY BRAIN TWISTER



Participants: 2

1030 HRS ONWARDS

The Indian Hotels Company Limited (IHCL) and its subsidiaries are collectively known as Taj Hotels Resorts and Palaces and is recognised as one of Asia's largest and finest hotel company. Incorporated by the founder of the Tata Group, Mr. Jamsetji N. Tata, the company opened its first property, The Taj Mahal Palace Hotel, Bombay in 1903. The Taj, a symbol of Indian Hospitality, completed its centenary year in 2003.

Guidelines for Participants

- Each institute can nominate only one team for the competition.
- Each team should comprise of two participants.
- The quiz will be based on Hospitality Concepts, General Knowledge & I.Q.

Preliminary Round

The preliminary round of quiz will be a written test containing 50 multiple choice questions through which 4 teams will be selected for the final round thereof.

Details of the Quiz

Round 1: Direct Question Round

A question will be asked to the team and if they are unable to answer, it will be passed to the next participant.

- Each team would be asked 5 questions each. (Objective questions with options)
- 10 marks for correct answer and 5 negative marks for wrong answer.
- If a team cannot answer the question, they can pass the question & then the question would be forwarded to the next participant.
- Answering time is only 30 seconds.

Round 2:- Audio-visual round

- Teams will be shown clips/image and will have to answer.
- 10 marks for the correct answer and negative 5 marks for the wrong answer
- Each team would be asked 4 audio-visual questions.
- Answering time is only 30 seconds.
- No passing to the next participant.

Round 3: Rapid Fire Round:- Each team will be asked 10 questions one after another in one minute's time

- 10 marks for the correct answer and negative 5 marks for the wrong answer.
- Answering time is only 3 seconds.
- If a team cannot answer the question, they can say pass for the next question.
- The question will not be forwarded to the next participant.

*Sequence and nature of rounds may be changed without any prior notification.



CHANDIWALA TRANSFORMING TRASH INTO TREASURE CHALLENGE



Participants: 2

1430 HRS - 1630 HRS

In this event, participants need to use their creative thinking skills for turning best out of waste. With the increase in waste generation, an innovative approach is deemed necessary for getting rid of all the extra waste whilst turning them into something useful. Students need to think out of the box and put forth ideas to reuse everyday materials. This competition will help to generate environmental consciousness amongst the youth of the country which is the need of the hour. Participants have to prepare a theme for the best out of waste for guest room and restaurant.

Rules & Regulations

1. This is a product-based competition where every team has to submit five items that depict reuse and can be used purposefully in a hotel room and/or restaurant.
2. Amongst these five products one product should be in the form of a decorative wall hanging, one table top item for the guestroom, one item should use e-waste of any form, one item should depict product utility in a guestroom or restaurant, one item can be created with the help of discarded linen.
3. Participants have to arrange everything on their own. Waste material like tetra packs, newspapers, plastic and glass bottles, jute material can be utilized. The participant needs to justify the waste product used for this event.
4. Judgment parameters will be based on creativity, artistic design and composition, resource utilization, product utility and presentation.
5. Participants cannot create and bring any product/props/parts in advance. Everything has to be created during the competition.
6. Use of paint is allowed for enhancing the appeal of the items created.
7. The timing for the competition is 2 hours including 15 minutes for final presentation.

Decision of the judges would be final.





MAGGI PROFESSIONAL CULINARY CHALLENGE



Participants: 2

1400 HRS - 1530 HRS

NESTLÉ's relationship with India dates back to 1912, when it began trading as The NESTLÉ Anglo-Swiss Condensed Milk Company (Export) Limited, importing and selling finished products in the Indian market. After India's independence in 1947, the economic policies of the Indian Government emphasised the need for local production. NESTLÉ responded to India's aspirations by forming a company in India and set up its first factory in 1961 at Moga, Punjab, where the Government wanted NESTLÉ to develop the milk economy. Progress in Moga required the introduction of NESTLÉ's Agricultural Services to educate, advise and help the farmer in a variety of aspects. From increasing the milk yield of their cows through improved dairy farming methods, to irrigation, scientific crop management practices and helping with the procurement of bank loans.

A world of quality food and beverage solutions awaits you, when you partner with Nestlé Professional. As firm believers of 'Good Food, Good Life', work with businesses across Out of Home channels and help them address their challenges and achieve their objectives. Their vision is to be a trusted partner for customers across by providing high quality and relevant food & beverage solutions and services.

Participants have to prepare a two-course Menu, an appetizer using Maggi Coconut milk powder/ Maggi white pasta sauce or Maggi Red pasta sauce Mix and a dessert using Nestle Milkmaid or Kitkat bits.



CHANDIWALA CREATIVE CREASE COMPETITION



Participants: 2

1430 HRS ONWARDS

Table Napkins have come a long way since the day when they were considered purely functional articles to be spread across the lap or tucked into the collar to protect the diner's clothing from spills. Before they are put to use, they have a significant part to play in the design of the table setting and its color theme. They can match the mood of a variety of occasions, from a formal dinner party to a casual gathering of family and friends. Chosen from crisply starched linen or heavy-weight cotton they may be chosen as flowers, to contrast or harmonize with the color of the other decorations to provide a cool note of neutrality to a vibrant color mix.

Unveil the elegance and creativity of table setting with our Art of Napkin folding event. This unique and visually captivating competition invites participants to explore the sophisticated craft of napkin folding, transforming simple napkins into works of art. Craft intricate and beautiful napkin folds, ranging from classic styles to innovative and thematic designs. Participants will execute the 5 basic folds and 2 special innovative folds. Participants have to bring their own standard (20 in. x 20 in. table napkins). The participants have to fold the napkins in 10 minutes time.



Day Two

24/10/2024



DHANSHRI REGIONAL INDIAN CUISINE CHALLENGE



Participants: 2

0900 HRS - 1200 HRS

Nestled in the heart of Amarpur, Greater Noida, Dhanshri dairy farm spans across 14 acres, a testament of their commitment to delivering pure, farm-fresh goodness straight to our table. Their journey unfolds through the timeline of progress, harmonizing tradition with cutting-edge international technology. The farm is equipped with the finest international technology for feeding, milking, processing and agriculture.

Dhanshri Farm was established in Greater Noida, UP in 2016, with the support of companies from Israel & India after our Founder & Managing Director, Mr. Dushyant Bhati, returned from the United Kingdom after completing his MBA in Marketing from the University of Bedfordshire in 2014. At Dhanshri, their farm reflects a commitment to tradition and purity, where they nurture every cow with care, delivering farm-fresh dairy products.

In this event participants have to prepare regional dishes from any state of India as per their choice that reflects a particular festive, tradition, or occasion in relevance to ethnic style preparation. Participants are needed to prepare a 3-course Menu along with Accompaniments and Garnishes. They are allowed to carry the Special Ingredients of their Regional Choice. Props can be used to create the theme. Starter, Main course & Dessert with accompanying dishes should be presented. Two Identical plating or presentations of the Dishes should be done.



ZONE BARWIZARD BAR CHALLENGE



Participant: 1

1000 HRS ONWARDS

ZONE is backed by a family business legacy that dates back to 1921. The brand has been serving since 1999. ZONE offers a diverse range of flavoured syrups to cater to different preferences and occasions. Their portfolio has something for everyone, be it Desi Flavours or International ones. At ZONE, they understand that the quality of ingredients directly impacts the taste and overall experience of beverages. They source only the finest and freshest ingredients, carefully selected to create delightful and satisfying flavors.

Flow and Guidelines for the Cocktail Competition

- One participant from each Institute.
- All participants will pick up a draw to determine their position of participation.
- All participants will be briefed regarding the flow of event and the competition.
- Bar is setup with all ingredients (Participants are required to bring their own glassware and accessories).
- At preparation area, arrangements are made for the participants to prepare garnishes/rimmed glass etc.
- The participants will have to prepare one innovative cocktail of their choice in first round. The top 05 finalist of first round will be required to prepare one classic cocktail for final judgement.
- For the Innovative/classic cocktails the participants need to prepare the drink with the available Ingredients (Participants can bring maximum three ingredients per cocktail, not mentioned in the ingredient's list with them to make their Cocktails).
- Each participant will get a total of 05 minutes to prepare their cocktail (excluding mise -en- place time) in each round exceeding which would attract negative marking.

List of Ingredients

- **Alcoholic Ingredients:** Gin, Rum, Whisky, Vodka, Tequila, Kahlua, Cointreau and Vermouth.
- **Juices:** Orange, Pineapple, Apple, Cranberry, Tomato and Mango.



- **Fresh Ingredients:** Lemon, Mint Leaves, Sweet Lime, Oranges, Pineapple, Apple, Cherries, Curry Leaves, Cucumber, Green Chili, Coriander Leaves. Ginger, Dried Spices (Cinnamon, Cardamom, Cloves, Peppercorn, Nutmeg, and Anise), Tamarind, Egg, Salt, and Sugar.
- **Zone Syrup & Crushes:** Mint Mojito, Peach, Green Apple, Blue Curacao, Kiwi, Passion Fruit, Grenadine, Coconut Milk, Kiwi Crush and Strawberry Crush.
- **Soft Beverages:** Soda, Cola, Lemonade, Tonic Water, and Ice.



EARTHLING FUTURE CHEF CONTEST



Participant: 1

1100 HRS - 1200 HRS

Earthling is a professionally managed company dedicated to promoting and celebrating nature's gift to its home soil – India. Earthling markets over 150 products ranging from cereals and pulses to canned food to specialty sauces and condiments. Earthling services the best in the food service industry, be it hotels and restaurants, cafes and canteens, cash and carry stores, retail chains, and industrial buyers across India. Besides India, Earthling also exports canned products to GCC countries under its own brand Royal Grove & Wonder fills as well as under a private label.

Cooking is a perfect occasion for kids if they love to experiment with food. In order to avoid accident, go for some no-flame recipes by showing your creativity and innovation. Fireless cooking is very useful when a child is camping with his friends, participating in a competition, or is in a situation where he cannot do elaborate cooking.

This competition is for school-going students of class VIII-XII of Delhi NCR Region. Participants need to prepare a fireless dish and a beverage of their choice.



DAAWAT BIRYANI COMPETITION



Participants: 2

1400 HRS - 1530 HRS

In 1950, the founder of LT Foods, Shri Raghunath Arora, established a business built on five integral principles of business: commitment to innovation, passion for excellence, personal ownership, customer centricity and business ethics. These five principles have guided our journey from a single Basmati rice mill to a globally recognized expert in rice and grains.

Biryani is that one dish that unites our entire nation and has different methods of preparation, taste, and styles across our nation. Daawat Biryani Basmati Rice is known for its long, thin grains, rich aroma, and strict checks on quality, making every biryani dish special. It is the world's longest basmati grain. Every grain of Daawat Basmati Rice is aged for up to 2 years to bring out the signature taste of authentic biryani. The long, slender grains elongating up to 24 mm are rich in aroma, taste, and texture. Ideal for everyday consumption and special occasions, Daawat Biryani Basmati Rice has become trusted by millions of households in India.

Prepare and present your best biryani, whether it's a traditional recipe or an innovative twist. Participants have to prepare two servings of Vegetarian/Non-Vegetarian Biryani of their choice along with accompaniments (if any). Participants can bring their special ingredients or seasonings if required.



KHOJ- CHANDIWALA INNOVATIVE STARTUP CHALLENGE



Participant: 1

1500 HRS - 1700 HRS

Take your entrepreneurial dreams to new heights with KHOJ, where innovative minds come together to pitch their start-up ideas and turn visions into reality. This exciting competition offers a platform for aspiring entrepreneurs to showcase their ground breaking business concepts. Participants need to share their vision, business model, and market strategy in a compelling pitch supported by a brief report.

Start-up Pitch Competition Rules

1. Eligibility- Early- stage start-ups only.
2. Industry focus-The theme should be related with the hospitality.
3. Team Size- Team may consist of maximum 2 members.
4. Pitch Duration- Typically between 5-7 minutes for the pitch presentation, followed by 2-5 minutes for Q&A from judges. Along with presentation showcase. Projector will be provided by the college.

Guidelines for Start-up Pitch Write-up

- Startup Name and Overview (Startup Name, Team Members, Startup Summary).
- Problem Statement (Problem Definition, Target Audience).
- Solution (Product/Service Description, Key Features, Innovation).
- Market Potential (Market Size, Target Market, Customer Acquisition Strategy).
- Business Model (Revenue Streams, Cost Structure, Path to Profitability).
- Competitive Analysis (Competitors, Competitive Advantage).
- Team and Resources (Team Strengths, Resource Needs).
- Pitch Outline (Key Pitch Points).



MAVEES DRESS THE CAKE IN 90 MINUTES CHALLENGE



Participant: 1

1300 HRS-1430 HRS

Mavee Foods, a second-generation family organization, has been led to emerge through the spirit of innovation, continuous improvements and serving best to the Indian bakery & food service industry. The promoters of Mavee Foods now have a rich experience in the business of bakery ingredients, following a time-tested philosophy of quality and passion to achieve definite goals as a benchmark for ongoing success.

Participants have 90 minutes to decorate 1 finished sponge cake (i.e. chocolate or plain), Sponge sheet will be provided by the college. All decorating ingredients must be edible and mixed at the spot of competition. The finished cake should be either round (maximum diameter of 15" inches) or square (maximum dimension should be 15"x15" inches) and height not more than 2 feet.

Participant need to bring their own Cake Stand, Icing Equipment and Decorative Ingredients as per their theme, Fondant dough can be used but readymade sheets are not allowed. Individual Participant will be provided with chocolate or plain sponge sheet and whip topping cream. However, if they want participant can bring their own sponge sheet if required. They need to dress the cake in 90 minutes.

The complete show needs to provide a positive impression based on moral and artistic standards depending on the materials employed.



Day Three

25/10/2024



KIKKOMAN ORIENTAL CUISINE CULINARY CHALLENGE



Participants: 2

0900 HRS - 1130 HRS

As the world's leading soy sauce brand, Kikkoman has been supporting the development of Japanese food culture since the 1600s. Since its establishment in 1917, their management policy has been to blend deep-seated traditions with a sense of innovation that is both responsive and perceptive. Kikkoman's motto is, "To promote the international exchange of food culture". Whether introducing Japanese food culture to the world, or bringing Japan in contact with the food cultures of other countries, Kikkoman is committed to the ongoing fulfilment of this goal.

Kikkoman aims to fill the world with the joys of food so as to give people delicious memories encapsulated in their corporate slogan. Kikkoman provides high quality products and services with integrity by continuously improving their long traditions of techniques and know-how.

Oriental cuisine refers to the diverse and rich culinary traditions of Asia, encompassing various regional flavors, ingredients, and cooking techniques. The flavours of Oriental cuisine are diverse and vibrant, reflecting the various regional traditions and ingredients. The cuisine originated in various regions across Asia, with different countries and cultures contributing to its rich diversity.

Participants have to prepare a three-course Menu, an Appetizer/ Dessert, Rice / Noodles and a main Course (Chinese).



CROWNE PLAZA "MANAGE THE DAMAGE " CONTEST



Participant: 1

1100 HRS ONWARDS

Manage the Damage-Leadership Challenge would like to provide you with the opportunity to apply and test the leadership skills in a challenging hotel operation. The core purpose of the contest is to convince the leadership team to executing the leadership competencies and reaching a practical conclusion.

Guidelines for Participant

- This activity is done in the form of role play. One participant per college will be allowed.
- A group of 4-5 participants from various colleges will be formed as a team by a lottery system.
- The case study will be shared with each group 15 minutes prior to start of their exercise.
- For Role play, each individual from the formed group will be selected as one of the HOD's of the Hotel to present the solution to the Challenge/Situation given to them. The participants will have an interactive session wherein they will present their ideas to the group (as in hotel leaders meeting) and will be assessed on the same.
- Each group will be given 30 minutes to find the solution to the issue/situation and consolidate the discussion
- The winner will be selected on the basis of the leadership execution & participation in discussion.
- Decision of the Judge/s will be final.

The competencies tested are:

- Teamwork
- Think Ahead
- Lead & Ahead
- Work Better Together

Each individual in the group will be nominated as one of the HOD's of the Hotel to present the solution to the crisis/Situation given to them.



CHANDIWALA FLORAL DECORATION & TOWEL ORIGAMI CONTEST



Participants: 2

1100 HRS - 1300 HRS

Flower decoration is the ability to create a variety of floral designs or permanent arrangements from cut flowers, foliage, herbs, ornamental grasses, and other plant materials, whereas towel folding, an art popularized by Carnival Cruise Lines, is based on Japanese origami. This event is an effort to motivate the housekeeping professionals by giving them the platform to showcase and promote this art of arranging flowers and towel sculpting.

Guidelines for Participant

- All arrangements of flower and towel folding must conform to a particular theme, chosen by the participant.
- Each arrangement should have a title or a caption. All participants should be able to justify the appropriateness of the title through their creations.
- Time given to each participant for making the flower and towel arrangement is 2 hrs 15 minutes; in addition to this, additional 15 minutes will be given for cleaning, winding up and set-up.
- Use of dried flowers and artificial flowers is prohibited.
- No part or props for the flower arrangement can be prepared in advance. No preliminary work may be done for towel origami, before the competition.
- Each arrangement would be evaluated on the following criteria - visual appeal, theme, harmony, complexity, creativity and precision.
- Decision of the Judges will be final.
- Flowers, greens or any relevant material concerned with the competition have to be arranged by the student themselves.

All arrangements of flower and Towel folding must conform to a particular theme, chosen by the participant.



CHANDIWALA FRUIT & VEGETABLE CARVING CHALLENGE



Participant: 1

1300 HRS - 1500 HRS

This category is designed to promote the need and emphasis on the expertise on the dying art of carving. In order to provide a platform for best of the talents, participants are required to make one vegetable and one fruit carving of their choice. The Raw Material for the same has to be borne by the team themselves. All pieces are to be made of entirely edible food. No plastic supports in frames. Judging will be based on a matrix that will consist of:

- General Presentation
- Sensibility of Presentation
- Artistic Ability of Contestant
- Precision of Cutting and Trimming
- Balance
- Use of Varied Techniques
- Colors

To coordinate for different events

Culinary Events	Dr. Prem Ram, Mobile No. 9999210924
Housekeeping Events	Dr. Gagandeep Soni, Mobile No. 9953492549
Food & Beverage Events	Dr. Arvind K. Saraswati. Mobile No. 9953568928
Front Office Events	Dr. Reshma Kamboj, Mobile No. 9810162553
Start-up Event	Dr. Manish Kumar Malhotra, Mobile No. 9899792025



JUDGEMENT PARAMETERS

VEEBA "QUICK TREAT" CULINARY CHALLENGE

PARAMETER	MARKS	PARAMETER	MARKS
Taste of Salad	15	Taste of Mocktail	10
Taste of Canape/Sandwich	15	Taste of Pasta	20
Portion Size & Nutritional Balance	10	Written Recipe	10
Accompaniments, Authenticity, Creativity & Innovation	10	Wastage and Cleanliness	10

CHANDIWALA TRANSFORMING TRASH INTO TREASURE CHALLENGE

PARAMETER	MARKS	PARAMETER	MARKS
Explanation	10	Presentation	10
Artistic Design & Innovation	10	Product Utilization	10
Resource Utilization	10		

CHANDIWALA CREATIVE CREASE COMPETITION - NAPKIN FOLDING

PARAMETER	MARKS	PARAMETER	MARKS
Precision	20	Theme	20
Crispness	10	Creativity	10
Visual Appeal	10	Explanation	10
Timing	20		

NESTLE PROFESSIONAL CULINARY CHALLENGE

PARAMETER	MARKS	PARAMETER	MARKS
Taste of Starter/Dessert	20	Taste of Main Dish	20
Accompaniments	10	Portion Size & Nutritional Balance	10
Written Recipe	10	Wastage and Cleanliness	10
Authenticity	10	Creativity & Innovation	10

DHANSHRI REGIONAL INDIAN CUISINE CHALLENGE

PARAMETER	MARKS	PARAMETER	MARKS
Taste of Starter	15	Portion size & Nutritional Balance	10
Taste of Main Course	15	Theme	15
Taste of Dessert	15	Written Recipe	10
Authenticity & Explanation, Creativity & Innovation	10	Wastage and Cleanliness	10

ZONE BARWIZARD BAR CHALLENGE

PARAMETER	MARKS	PARAMETER	MARKS
Introduction	10	Appearance/Texture	10
Handling Bar Tools and Ice	10	Aroma/Balance & Taste	10
Following Recipe	10	Style & Confidence	10
Garnish	10	Creativity	10
Overall Neatness	10	Time Limit	10

EARTHLING FUTURE CHEF CONTEST

PARAMETER	MARKS	PARAMETER	MARKS
Taste of Dish	20	Presentation & Explanation	10
Taste of Beverage	15	Written Recipe	5

DAAWAT BIRYANI CULINARY CHALLENGE

PARAMETER	MARKS	PARAMETER	MARKS
Taste of Biryani	30	Presentation	10
Taste of Accompaniment	20	Written Recipe	10
Authenticity & Innovation & Explanation of Biryani	10	Wastage and Cleanliness	10
Portion Size & Nutritional Balance	10		

KHOJ- CHANDIWALA INNOVATIVE STARTUP CHALLENGE

PARAMETER	MARKS	PARAMETER	MARKS
Innovation	20	Business Model	20
Pitch Quality (Clarity, Persuasiveness Presentation Skills)	20	Market Potential	20
Time Limit	20		

MAVEE'S DRESS THE CAKE IN 90 MINUTES CHALLENGE

PARAMETER	MARKS	PARAMETER	MARKS
Uniform Shape and Thickness	20	Overall Appearance and Presentation	20
Frosting/Icing Application-Evenly and Neatly	10	Resemblance to a Theme	10
Whether work completed on time and area was clean	10	Use of Compatible Colors	10
Piping Techniques- Minimum 3 Types of Nozzles	10	Use of at least 2 types of frosting/icing	10

KIKKOMAN ORIGINAL CUISINE CULINARY CHALLENGE

PARAMETER	MARKS	PARAMETER	MARKS
Taste of Starter/Dessert	20	Taste of Main Dish	20
Rice & Noodles	20	Portion Size & Nutritional Balance	10
Innovation/Tradition, Accompaniments, Authenticity	10	Wastage and Cleanliness	10
Written Recipe	10		

CROWNE PLAZA MANAGE THE DAMAGE CONTEST

PARAMETER	MARKS	PARAMETER	MARKS
Communication Skills	10	Leadership Skills	10
Subject Knowledge	10	Way of Presenting Views	10
Listening Power	10	Critical Thinking Ability	10
Attitude	10	Analytical Thinking	10
Confidence	10	Open Mindedness	10

CHANDIWALA FLORAL DECORATION & TOWEL ORIGAMI CONTEST

PARAMETER	MARKS	PARAMETER	MARKS
Balance & Symmetry	10	Complexity	10
Color & Harmony	10	Creativity	10
Visual Appeal	10	Precision	10
Theme (Floral decoration & Towel Origami should complement each other)	10	Costing of Flowers & Foliage	10
Explanation of Theme	10	Use of Accessories	10

TRAMONTINA FRUIT & VEGETABLE CARVING CHALLENGE

PARAMETER	MARKS	PARAMETER	MARKS
Fruit Carving (Balance & Colours)	20	Theme	20
Vegetable Carving (Balance & Colours)	20	Precision of Cutting and Trimming	20
Use of Varied Techniques	10	Sensibility of Presentation	10





Members of Team: Institutes can nominate a maximum of 7 participants (strictly). It is suggested that a minimum of 4 participants may be nominated. One Faculty per Institute can accompany the team members. We are limiting the participation to 30 Institutes, so an early registration for the participation will be highly appreciated.

Participation Fee: A participation fee of Rs. 5000 per Institute will be charged. The fee has to be paid through a demand draft in favour of "BCIHMCT" payable in Delhi, accompanying the registration form or through NEFT (Bank Details: YES BANK, A.C No. 020894600000036, IFSC Code- YESB0000208)

- All the Teams who need to avail boarding and lodging facilities need to pay Rs 10,000 (Inclusive of registration amount of Rs.5000).
- All pick-up and Drop will be borne by the participants.

General Guideline

1. All teams are required to carry their own set of uniforms (**without logos**) and kitchen tool kits.
2. All participants must ensure that they reach the venues at least 30 minutes prior to the time of commencement of the competition.
3. Participants are required to wear sponsored material such as caps, aprons, etc., if provided.
4. Recipe writing has to be done within the stipulated period. Remember presentation of the recipe is a must at the time of dish presentation.
5. Use of ingredients other than those issued will lead to disqualification.
6. Participants in the culinary competition should display 2 portions of each course as follows: one for public viewing and critique and one for tasting by the judges. The judging panel will consist of Chefs and experts from the Industry.
7. All participants are required to maintain cordial relations with other participants. Any participant found misbehaving or instigating other participants, will lead to disqualification of his/her team.
8. All participants must carry their Institute identity card with them at all times during the competition and show them to the event supervisor whenever demanded.
9. A basket for the competition will be allotted through a lucky draw in the presence of participants. No teams can make a choice or exchange their baskets.
10. Teams are allowed to use Props along with their own crockery for the presentation of the final products. The presentation should not in any way promote their Institute, which is for unbiased judgment. Though the organizers will take reasonable care, they will not be responsible for any loss or damage of the presentation material.
11. Participation Fee once paid is not refundable.
12. The organizers reserve the right to publish or use the recipes prepared at the competition without seeking any approval for the same from the teams.
13. All the participants must leave their working area clean after the preparation is over.
14. The decision of the Judges will be final and no queries in this regard will be entertained.
15. No grace time will be given to the teams after the stipulated time period is over. In case a team is unable to present the menu on time it will lead to disqualification.
16. Outstation teams are advised to reach the venue a day in advance to be well-prepared for the competition.
17. All the Teams are requested to attend the Award Ceremony. The results for all categories will be declared during the Award Ceremony.
18. All the Teams are requested to mention their full names in registration form.
19. The accommodation arrangements will be exclusively provided on a First come First serve basis. The confirmation for participation is accepted through e-mail as well as in the Format of the Registration Form with the registration fee payable by DD/cash.
20. All Teams are requested to attend the briefing of events at 4:00 P.M. on 22nd October at the auditorium.

Photocopies of the Registration form can also be used. For further information contact:

Dr. Prem Ram (Event Coordinator) E-mail: prem@bcihmct.ac.in Mobile No. 9999210924, WLL: (011)49020309

Dr. Gagandeep Soni (Dy. Event Coordinator) E-mail: gagan@bcihmct.ac.in Mobile No. 9953492549

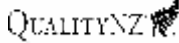
EVENT PARTNERS



FOOD PARTNER



SUPPORTING PARTNERS



MEDIA PARTNERS



BANARSIDAS CHANDIWALA INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

(Accredited by NAAC with Grade "A+"; Approved by AICTE and Affiliated to G.G.S. Indraprastha University)

Chandiwala Estate, Maa Anandmai Marg, Kalkaji, New Delhi - 110019

Phone: +91-11-49020301, 49020302, 49020303

E-Mail: director@bcihmct.ac.in | Website: www.bcihmct.ac.in