





- *All teams will have to present a written recipe of the dish at the time of Judging.*
- *All the participants will have to clean their work area once they are done with tasks..*
- *No Additional time will be provided to the participants, additional time will lead to deduction in marks.*

### **Scoring Criteria:**

- *There will be only one round*
- *The Participants shall come up with their own independent creative performance.*
- *Chandigarh University reserves the right to use all photographs taken at the show.*
- *Judges Panel consists of a team of qualified judges. Judges will resolve any tie situations and their decisions will be final.*
- *Judges reserve the right to disqualify any participants for unfair practices or who fails to obey to the rules and regulations of the competition.*

### **Judging Criteria**

- *Judging depends on Recipe, Authenticity, Taste, Flavor, Color, Texture and Presentation.*

### **Provisions at Competition Site**

#### **Equipments provided to students:**

i.	Mixing bowl	2
ii.	Table	1
iii.	Ladle	1
iv.	Whisker	1
v.	Tray	1
vi.	Sauté pan	1
vii.	Flat spoon	1

#### **Common Ingredients Provided:**



- i. Salt
- ii. Pepper
- iii. Sugar
- iv. oil
- v. Egg
- vi. Mayonnaise
- vii. Tomato ketchup
- viii. Mustard sauce
- ix. Vinegar
- x. Green Capsicum
- xi. Carrots
- xii. Tomato
- xiii. Onion
- xiv. Chicken
- xv. cucumber
- xvi. herbs
- xvii. green coriander
- xviii. mint
- xix. potato
- xx. powder spices ( red chilli, coriander , turmeric)
- xxi. ginger garlic
- xxii. green chilli
- xxiii. fruit cocktail

Note: Equipment and ingredient required by participant other than mentioned in above list has to be arranged by own self.

## **Venue**

***Bakery Lab 503 (Hotel Management Block Academic Block 2, level 5)***

## **Faculty Coordinators**

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**CHANDIGARH  
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## **Date & Time**

***March 26, 2018 1030hrs.***