



**CHANDIGARH  
UNIVERSITY**

Discover. Learn. Empower.



# LOST RECIPE

“RECREATING THE LOST PUNJABI DELIGHTS”

## Task Lost recipe

### Introduction:

*This competition is open to all students who are keen to showcase their creative skills and talent in cooking. The students are supposed to recreate a recipe from undivided Punjab that used to be prepared in the times of great grandparents but is lost now due to the changing choices and life style. Each Team will have two students.*



### Event Rules

- All participants will pick up a draw to determine their position of participation.
- Each participating team will have to recreate and present a lost Punjabi dish.
- 90 Minutes will be provided for both tasks.
- Ingredients list is attached below. If a team wants to use any ingredient apart from the list, they will have to source it themselves.
- Ingredients brought by participants have to be shown prior using them.
- No readymade ingredient will be allowed.
- Participants are required to bring their own crockery or base for presentation.
- Participants can bring their own display material for the presentation.



**CHANDIGARH  
UNIVERSITY**

Discover. Learn. Empower.



- *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:

### DAIRY

fresh cream  
curd  
butter

### VEGETABLES

carrots  
cabbage green  
cauliflower  
capsicum (green)  
cucumber  
chilli green  
curry leaves  
garlic  
ginger  
green peas(Safal)  
lemon  
onion  
tomato large  
potatoes

### GROCERIES

Rice Basmati  
Maida  
White vinegar  
Suji  
Besan  
Coriander powder  
jeera  
Hing/asafetida  
Haldi powder  
Red chilli powder  
Mustard oil  
Refined oil  
Whole Coriander seeds/Dhaniya seed  
Whole red chillies  
Nutmeg  
Dalchinni /Cinnamon  
Black cardamom  
Green cardamom  
Cloves  
Black pepper whole  
Javitri /Nutmeg  
Ajwain /Caraway seed  
Baking powder  
Tomato puree



**CHANDIGARH  
UNIVERSITY**

Discover. Learn. Empower.



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

### **Venue**

***BTK Lab 405 AND QFK LAB-407,(Hotel Management Block Academic Block 2, level 4)***

### **Faculty Coordinators**

*Chef. Siddhartha Dey, +91 8847253102, deysiddhartha37@gmail.com*

### **Student Coordinator**

*Akshit +91 7307093013*

*Riya +91 8826190847*

### **Date & Time**

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