



Registration Link :

<https://forms.gle/3nmgRDcpuVRHMBLP9>

Technical Event: Cake Making; Mocktail Making; No Fire Cooking

Coordinator: Mr. Pawan Singh, Mr. Danish Alvi , Mr. Akshat Handa

Event 1: Cake Making Competition

Objective:

- To encourage creativity and innovation in cake preparation and decoration.
- To enhance participants' baking, presentation, and artistic skills.
- To provide hands-on exposure to modern cake designing techniques.

Rules & Guidelines:

1. The competition is open to students aged 18 years and above.
2. This is an individual / group event.
3. Time duration: 2 hours.
4. Participants must bring their own ingredients, tools, and materials.
5. Theme-based cake decoration is encouraged.
6. Judging criteria: Creativity, taste, presentation, hygiene, and time management.
7. Decision of judges will be final and binding.

Event 2: Mocktail Making Competition

Objective:

- To develop skills in mixology and beverage preparation.
- To promote innovation in non-alcoholic drink creation.
- To enhance knowledge of flavours, ingredients, and presentation aesthetics.

Rules & Guidelines:

1. The competition is open to students aged 18 years and above.
2. This is an individual / group event.
3. Time duration: 1 hour.
4. Participants must bring their own ingredients, glassware, and bar tools.
5. Only non-alcoholic beverages are allowed.
6. Judging criteria: Taste, creativity, presentation, balance of flavours, and hygiene.
7. Judges' decision will be final.

Event 3: No Fire Cooking Competition

Objective:

- To promote creativity in preparing dishes without using flame or gas.
- To enhance culinary skills using alternative cooking techniques.
- To encourage healthy and innovative food preparation methods.

Rules & Guidelines:

1. The competition is open to students aged 18 years and above.
2. This is an individual / group event.
3. Time duration: 1 hour.
4. Use of fire, gas stove, or induction cooktop is strictly prohibited.
5. Participants must bring their own ingredients and utensils.
6. Judging criteria: Innovation, taste, presentation, hygiene, and nutritional value.
7. Any unsafe practice will lead to disqualification.
8. Decision of the judges will be final.

NOTE:-

- **HOTEL MANAGEMENT STUDENTS IF PARTICIPATING SHOULD COME IN PROPER DRESS AND WITH ALL NECESSARY TOOLS & EQUIPMENTS.**
- **IN GROUP NO MORE THAN 02 PARTICIPANTS ARE ALLOWED.**