

The Inter-collegiate Hotel Management Skill Competition

CHEF COMPETITION – 2010
CULINARY SKILL COMPETITION (CHEF COMP)

IN ASSOCIATION WITH

THE TAJ GROUP OF HOTELS

&

HOTEL ABILITY TEST- 2010

ACKNOWLEDGEMENT

Christ University Hotel Management Association - (CUHMA), wishes to sincerely acknowledge and thank the following Organizations and Industry professionals who have been instrumental in presenting the 15th Annual National Inter-Collegiate Culinary Skill in association with the Taj Group of Hotels and Hotel Ability Test.

Rev. Fr. (Dr.) Thomas C. Mathew, Vice Chancellor & Rev.Fr.Abraham. Vettiyankal, Pro Vice- Chancellor , Rev. Fr. Varghese Kelampampil, Chief Finance Officer, Prof. J.Subramaniam, Registrar Christ University, Bangalore for their constant encouragement and guidance.

Mr . Mohan Kumar, COO Gateway Hotel, Mr. Santosh Kutty General Manager, Hotel Taj West-End Bangalore, Mrs. Pep Kumar, Project Director, Taj Group of Hotels, Mr. Saleem Yousf, General Manager, Taj Residency, Bangalore, Mr. Vinod Valsan, General Manager, Taj Gateway, Bangalore and Mr.Ajith Pavithran, General Manager , Vivanta by Taj Bangalore, for their support and expertise. Chef Chandrashekar, Executive Chef, Taj West-End, Chef Selvaraju Ramaswamy , Executive Chef , Taj Residency, Bangalore, Chef Thimmaiah, Executive Chef , Taj Gateway, Bangalore and Chef Sheroy Kermani, Executive Chef, Vivanta by Taj Bangalore who were involved in framing the rules & judging parameters for the Chef Comp-2010.

We also extend our sincere thanks to Mr. Murali Krishnan, Area Human Resource Manager, Hotel Taj West-End Bangalore, Mr. Suju Thomas, Human Resource Manager, Taj Residency, Bangalore, Mrs. Felicita Shanthi, Human Resource Manager, Taj Gateway, Bangalore, Ms. Nayana Khanna & Ms Soumya Sengupta Training Managers-Centre of Excellence, Taj Group of Hotels, Bangalore.

Principals and faculty members of various participating Institutions for their active participation and support over the years. The Sponsors of prizes & gifts for their keen interest in the event.

ABOUT US

Christ University, formerly Christ College was born out of the educational vision of Blessed Kuriakose Elias Chavara, the founder of Carmelites of Mary Immaculate fathers in the year 1969. ‘Excellence and Service’, the fundamental philosophy on which the institution has made its strong foundation. The dedication of service spreads the light of knowledge to over 7000 Students both under-graduate and post-graduate level.

The Bachelor’s degree in Hotel Management Program was started in the year 1991, reaccredited by National Assessment and Accreditation council (NAAC) as an A+ institution for quality Education and recognized by All India Council for Technical Education. The Hotel Management Department has a tie-up with NHTV Breda University, The Netherlands.

The Culinary Skill Competition, in association with the Taj Group of Hotels and Hotel Ability Test are the prestigious events of CUHMA (CHRIST UNIVERSITY HOTEL MANAGEMENT ASSOCIATION).

These events were introduced in the year 1995 for Hotel Management Students at intercollegiate level. **The Taj Group of Hotels has been providing expertise, guidance, judging parameters, certificates and trophies.**

OUR VISION

“Excellence and Service”

OUR MISSION

“Christ University is a nurturing ground for an individual’s holistic development to make effective contribution to the society in a dynamic environment”.

OUR CORE VALUES

The values guiding Christ University are
Faith in God,
Moral Uprightness,
Love of Fellow Beings,
Social Responsibility and
Pursuit of Excellence.

THE CAMPUS

Situated in the sylvan surrounding, Christ University is known for its beautiful landscaped campus and its architecture. Christ University has been selected for its best-maintained campus and buildings by Bangalore Urban Arts Commission for four consecutive years - 1996 through 2000.

CODE OF CONDUCT

- Participants are requested to follow the following conduct at Christ University Campus, Bangalore.
- Participants are requested to carry their identity cards at all times.
- Report to registration counter at specified times.
- Drinking and smoking in the campus are strictly prohibited.
- Be in proper and clean uniform.
- Co-operate with us to keep the University premises neat and clean.
- Terms and Conditions
- The Christ University Hotel Management Association reserves the right to change the time, venue or any other related aspects of the events, postpones or cancels if the circumstances and situation demands.
- Registration fee will not be refunded for not attending the competition.
- The decisions of the Judges are final for all events.
- Substitutes will strictly not be allowed for Chef Comp and H.A.T Comp.

Chef Competition 2010 (Culinary Skill Completion-Chef Comp)

In association with the Taj Group of Hotels

Vision and Mission statement of chef comp

Vision

Shaping students to, participate, innovate, succeed, and emerge as world leaders in culinary concepts.

Mission

Where young minds meet to learn and execute the highest standards in kitchen operations, keeping in mind, knowledge, global growth, passion to create and strive for finesse.

Date: 19th & 20th February 2010.

Venue: Christ University, Bangalore.

Culinary Competition preview-

The culinary skills competition will be conducted in two stages.

Stage 1 (Pre Finals)

Date 19th February

Time of Registration: 8am

Time of Competition: 10am

Venue: Basic Training kitchen, Block II, 2nd floor

Participants: 2 members per team, 1 team per college / University

Cuisine: From any part of India.

Concept:

The participating teams will have to cook any one main course using fish and one side dish using fresh prawns, which would be provided by the organizers. The participants will also have to prepare one accompaniment and maximum two sub accompaniments common to both the dishes prepared.

For Example: Mangalorean fish curry, Sannas, coconut chutney and Prawn Masala fry.

NB: The participants will have to pick chits to decide on the fish.

Portions:

Two portions will have to be made.

Presentation:

Well presented (Presentation will carry marks), any kind of props can be used. Cutlery and crockery will have to be brought by the participating team.

Ingredients: Christ University will be giving only basic ingredients, participating teams can carry their own ingredients (except fish and prawns). Pre-mixes, batters, wet masalas, pre mix powders / masalas will not be allowed. Participating teams are allowed to carry any equipment they want. Prior approval will have to be taken for ingredients carried inside the kitchen.

Parameters for the pre final round.

For both the main course

The marking is done on a five point scale, 1 being lowest and 5 being highest.

	Poor 1	Fair 2	Good 3	Very good 4	Excellent 5	Total
Taste & Texture						
Authenticity						
Presentation						
Prawns side dish (overall)						
Accompaniments						

NB: The results of the pre finals will be announced on the evening of 19th February 2010 by 7.30pm at the university website www.christuniversity.in

Only eight top teams from the preliminary round will participate in the finals.

Stage 2 (Finals)

Date: 20th February

Time of reporting: 8am

Time of Competition 9am -1pm

Venue: Basic Training kitchen, Block II, 2nd floor

Cuisine: Regional Indian Vegetarian cookery. (From any state of India)

Concept: “Grandmothers recipes”

The participating team will have to cook a four course Indian Vegetarian menu, keeping in mind, Healthy, Authentic, Rustic, Old, Traditional recipes.

Course 1-Starter

Course 2- Main course with one accompaniment

Course 3- One Rice / pulse/ vegetable preparation (any one)

Course 4- Dessert

A maximum of three sub accompaniments can be made. (Example-chutney, pickle, podi, salad etc)

No egg to be used.

Presentation: The food will have to be presented to the guest in traditional pots / crockery. All kinds of cutlery / crockery will have to be brought by the participating college.

The food will have to be presented to the judges sitting inside the restaurant.

Two portions will have to be presented. Students from Christ University will assist the teams by taking the food to the judges.

Usage of props will not be allowed in the final round and it does not carry marks also. Only the food and the accompaniments will be allowed to be taken inside the restaurant

The teams are allowed to bring in their ingredients as per the pre finals regulations, However Christ University will be giving the only basic ingredients such as regular vegetables, cereals, pulses, spices, fats, dairy, flours etc. Any ingredient particularly required by the team needs to be brought by them.

Parameters: For Final round

Marking is done on a five point scale, where 1 being the lowest and 5 being the highest.

	Taste 1-5	Authenticit y 1-5	Temperature 1-5	Food presentation 1-5	Texture 1-5
Appetizer					
Main course (1)					
Main course (2)					
Accompaniments					
Dessert					

Culinary quiz:

Date: 19th. February

Time: 5pm onwards.

Phase 1- There will be a written test as an elimination round.

Phase 2- Six teams will get to qualify for the final round of the culinary quiz.

ACCOMMODATION

(Out station teams only)

Chef Comp Participants:

The accommodation and travel for the participating team in the preliminary round will have to be borne by the teams themselves, Christ University will provide only accommodation to the first 08 qualifying teams, for the finals which will be held on February 20th 2010.

The teams will have to check out of the hotel on February 21st, 2010 morning by 10 am. Local transport from Hotel to Christ University and back has to be borne by participating teams. Selected teams will move to hotel accommodation provided by Christ University on February 19th 2010, morning. Faculty of the selected team will be given accommodation at Christ University guest house.

For queries and further details on **CHEF Comp**, kindly feel free to contact the staff event coordinators:

Chef Usha Dinakaran : +91 94482 42301

Chef Avin Thaliath : +91 98865 68395

H.A.T COMP – 2009 – 10

PROGRAMME SCHEDULE

Preliminary Round

Date: 19 /02 /10

Venue: Panel Room, Block II, Christ University, Bangalore

Registration: 8.00 am to 08.30am

Inauguration: 08.30am to 09.00am (Panel Room)

Written Test	09.00a.m. to 09.45a.m (Panel Room)
Written test will comprise of questions from Accommodations (Front Office & House Keeping), Food & Beverage (Production & Service), IQ Test, General knowledge and Current affairs, Both members of the team should jointly participate.	

Tea Break **09.45 am to 10.00 am**

Extempore	10.00 am to 11.am (Front Office Lab)
Both members from the team should participate in the Extempore. Each team member will get 2+1 minute to talk. Each participant will be given 30 seconds to brood over the topic.	

Trainer's Forum	11.am to 01.pm (Class Room) - 704
The Students would be given a task of framing a training program and then presenting it to the judges & audience. Time: 3 minutes to present the program + 2 minutes for questions & answer. E.g.: Training program for the housekeeping supervisors on TQM. Etc.	

Lunch

1.00 pm to 2.00 pm

The results of the top 6 qualifying teams will be announced at 1.30pm

H.A.T COMP FINALS

2009 – 10

Date: 19/02/2010

Venue: Assembly Hall, Block II, Christ College, Bangalore

The top six ranking teams will qualify to appear in the Final round of H.A.T Competition.

Best Manager	2pm onwards
This competition will bring out the management abilities based on the following tests. <ul style="list-style-type: none">• Stress interviews (Front Office Lab)• Case study & Presentation (Assembly Hall) Any one member from the team can participate	

Date: 20/02/2009

Managerial Intelligence	09.am to 10.00 a. m (psychology)
1.IQ Test on Management intelligence by scientific Methods.- Any one team member can participate 2 Psychological tests for a manager-The other team member has to participate in this test.	

Product launch	10.00am to 1.00pm (Panel Room)
The team would be a given a product. The teams have to launch the new product in the market and present it to the potential audience. The teams are expected to present with necessary audio visual aids. Logistics: Christ university will provide the following audio visual aids LCD, OHP, White board, Slide projector, Television, Computer, and Tape Recorders cum CD & DVD players. Time per team: 10 minutes for product launch & 5 minutes for questions & answer.	

Quiz	2.00pm onwards (Panel Room)
The Quiz will be based on Food & Beverage, Accommodations, General Knowledge & Current Affairs. Both members of the team should participate. The Results for HAT Comp would be announced at the Valedictory programme 20 th February, 2010, Evening followed by a Hi-tea.	

ACCOMMODATION

H.A.T Comp Participants:

The accommodation for the participating team in the preliminary round will have to be borne by the participants. Christ University will provide food & accommodation to the first 06 qualifying teams for the final round of HAT Comp 2010, which will be held on February 20th, 2010. The accommodation will be from February 19th 2010 evening to February 21st, 2010 morning 10 am.

For queries and further details on **HAT Comp**, kindly feel free to contact the staff event coordinators:

Ms.Nita Thomas : +91 99451 11895

Mr. Jyothirmoy Ghosh : +91 94483 73723

Mr. Jaykumar. V : +91 98459 99737

PRIZE GALLERY
Chef Comp

Gold Category

The team that scores the highest points in Chef Comp finals would receive

- Taj rolling trophy
- The gold medal
- The Taj Chef Competition Certificate
- Sponsored Prizes

Silver Category

The team that scores the second highest points in Chef Comp finals would receive

- The first runners up trophy
- The Silver medal
- The Taj Chef Competition Certificate
- Sponsored Prizes

Bronze Category

The team that scores the third highest points in Chef Comp finals would receive

- The second runners up trophy
- The Bronze medal
- The Taj Chef Competition Certificate
- Sponsored Prizes

Special Category

There will also be special prizes for all courses for Chef Comp finals, which will be decided by the judges.

H.A.T Comp

Gold Category
The team that scores the highest points in H.A.T Comp finals would receive
<ul style="list-style-type: none">• Christ University trophy• The gold medal• The Christ University H.A.T Competition Certificate• Sponsored Prizes
Silver Category
The team that scores the second highest points in H.A.T Comp finals would receive
<ul style="list-style-type: none">• The first runners up trophy• The Silver medal• The Christ University H.A.T Competition Certificates• Sponsored Prizes
Bronze Category
The team that scores the third highest points in H.A.T Comp finals would receive

- The second runners up trophy
- The Bronze medal
- The Christ University H.A.T Comp Certificates
- Sponsored Prizes

Special Category

There will also be special prizes for individual event performance in H.A.T Comp finals, which will be decided by the judges.

CHAMPION OF CHAMPIONS

College team with the highest average of both the events would receive a rolling trophy from Christ University Bangalore.

REGISTRATION/APPLICATION PROCESS

Kindly fill the registration form and courier along with the DD to: Christ University, Department of Hotel Management, Hosur Road, Bangalore-560029 OR mail to bhm@christuniversity.in

The registration Fee for Chef Comp and HAT Comp 2009 is **Rs. 3000 /-(Rupees Three Thousand Only)**. Demand Draft can be sent in the name of “**Christ University, Bangalore**”. The above fee will remain the same even if the institute participates in one event. The Registration fee is Non Refundable.

In case of any queries, participants and faculty may please contact:

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