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The Inter-collegiate Hotel Management Skill Competition

CHEF COMPETITION – 2009
CULINARY SKILL COMPETITION (CHEF COMP)
IN ASSOCIATION WITH

THE TAJ GROUP OF HOTELS

&

HOTEL ABILITY TEST- 2009

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 14th 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.

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We also extend our sincere thanks to Mr. Murali Krishnan, Area Human Resource Manager, Hotel Taj Wes-End Bangalore, Mr. Suju Thomas, Human Resource Manager, Taj Residency, Bangalore, Mrs. Felicita Shanthi, Human Resource Manager, Taj Gateway, Bangalore, Ms. Adya Khandige ,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.

EVENTS

The Inter-collegiate Hotel Management Skill Competition 2009 comprises of the following events

CHEF COMPETITION – 2009
CULINARY SKILL COMPETITION (CHEF COMP)
IN ASSOCIATION WITH

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&

HOTEL ABILITY TEST- 2009

Vision & 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.

CHEF COMP – 2009

Date: January 15 to 17,
2009.

Venue: Training Restaurant and Kitchen,
Block II, II Floor, Christ University Campus, Hosur Road,
Bangalore.

Culinary Competition: Preview

This year the culinary skills competition will be conducted in two stages.

STAGE – ONE & STAGE -TWO

Registration for Chef Comp participants and distribution of lockers, on day 1, (January 15, 2009) at 7:45 AM. Lockers will be provided to Chef Comp participants after registration for changing. There will be a detailed presentation of the event at 9am at the basic training restaurant by Chef Avin Thaliath.

PRELIMINARY ROUND

STAGE ONE

WHEN: Day 1- January 15th, 2009 at 7.45 AM

WHAT TO COOK-The team will have to cook one main course with maximum of two accompaniments from any cuisine of their choice, and present the food on the work table provided in the kitchen only.

Christ University will give the basic ingredients required for food preparation, like fats, Spices, Pulses, Cereals, basic vegetables and meats like, lamb, fish, beef and poultry.

If the team wishes to bring any or all ingredients or any special equipment, they can do So with prior approval.

The Results of the Preliminary round will be put on our website at 7.30 PM on January 15, 2009. Only eight teams will be selected to go to the final round. There will be a presentation on the finals of the chef comp-2009 at 8 PM, the Department of Hotel Management office, 2nd floor, block II, Christ University Campus.

Stage-2

Final round- Eight teams will participate.

WHEN: Day 2 - January 16, 2009 at 1.PM

The participants will report to the kitchen at 1pm. Cooking time will be from 1pm to 5pm

WHAT TO COOK- Participants will have to cook a three course tasting portion of Asian cuisine with maximum one accompaniment if there is any.

- Appetizer
- Main Course Non veg
- Dessert.

SURPRISE ELEMENT- On January 15, 2009 at 7.30 PM, the selected teams will have to pick chits from a basket comprising of wine labels and plan the menu for finals which goes well with the wines. A tasting of the wines will also be done, for the students to understand the complexity of the wine.

The team will then have to present the wine along with the food that they prepare to the judges.

Each team will have to plate two tasting portions of each course for Judges only.

Christ University will provide basic ingredients like, Fish (Seasonal), Seafood, Lamb, Chicken and beef undercut. Regular Fats and oils, pulses, vegetables, dairy products, spices, will be provided, if any team needs to bring in any ingredient, they are allowed to do so with prior approval.

No ready made spice mix, batters, marinades will be allowed. Any team found using the same will be disqualified without prior notice.

PRESENTATION- plate two tasting portions of each course for Two People only. So each team will have to carry with them 6 plates, two each per course. Cutlery will be provided by Christ University.

PRESENTATION TIME-Presentation will start at 7pm.

MARKING PARAMETERS – for Preliminary Round

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

	Poor	Fair	Good	V. Good	Excellent	Total
Taste & Texture						
Authenticity						
Cleanliness						
Accompaniments						
Grand Total						

MARKING PARAMETERS – for Final Round

	Taste (7)	Presentation (5)	Feasibility (4)	Pairing of Wine (4)	Total (20)
Appetizers					
Non Vegetarian Main Course					
Desserts					
Grand Total					

Day 3 - January 17, 2009

Culinary Quiz

There are would be a Culinary Quiz for all the Eight Teams on January 17, 2009 (Time will be intimated at the venue on January 16, 2009 after the Plate Presentation) followed by the valedictory of Chef Comp & HAT Comp 2009.

H.A.T COMP – 2009

PROGRAMME SCHEDULE

Preliminary Round

January 15, 2009

Venue: Assembly Hall, Block II, Christ University Campus, Bangalore

Registration: 9.30 AM

Inauguration: 10:00 AM

Written Test	10.30a.m. to 11.15a.m
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 **11.15 am to 11.30 am**

Extempore	11.30 am to 12.30 pm
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.	

Lunch **1.00 pm to 2.00 pm**

Trainer's Forum	2.00 p. onwards
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.	

The results of the top **6 qualifying teams** will be announced on the same day by **5.30 pm**

H.A.T COMP FINALS 2009

January 16, 2009

Venue: Seminar Hall, Block II, Christ University Campus, Bangalore

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

Best Manager	9.30 am to 12 Noon
This competition will bring out the management abilities based on the following tests.	
<ul style="list-style-type: none">• Stress interviews• Case study & Presentation	
Any one member from the team can participate	

Managerial Intelligence	12 Noon to 1.00 p. m
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.	

Lunch
1.45pm

1.00 pm to

Product launch	2.00pm to 4.00pm
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	4.00pm onwards
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 on January 17, 2009.	

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.

CHAMPION OF CHAMPIONS

University team with the highest average of both the Chef Comp and HAT Comp would receive a rolling trophy from Christ University Bangalore.

H.A.T Comp

Gold Category

The team that scores the highest points in H.A.T Comp finals would receive

- 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

- 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

University team with the highest average of both the Chef Comp and HAT Comp would receive a rolling trophy from Christ University Bangalore.

ACCOMMODATION

(Out station teams only)

Chef Comp Participants:

The accommodation for the participating team in the preliminary round will have to be borne by the teams themselves, Christ University will provide accommodation to the first 08 qualifying teams be held on January 16, 2009. The teams will have to check out of the hotel on January 18, 2009 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 January 16, 2009, morning. Faculty of the selected team will be given accommodation at Christ University guest house.

H.A.T Comp Participants:

The accommodation for the participating team in the preliminary round will have to be borne by them. Christ University will provide food & accommodation to the first 06 qualifying teams for the final round of HAT Comp 2009, which will be held on January 16, 2009. The accommodation will be from January 16, 2009 morning to January 18, 2009 morning. The local transport from Hotel to Christ University and back has to be borne by participating teams.

REGISTRATION/APPLICATION PROCESS

The registration/application form is available only Online at

www.christuniversity.in

Kindly refer to the registration/application guidelines given in our website under BHM Programme page.

The registration Fee for Chef Comp and HAT Comp 2009 is **Rs. 3000 /-** (**Rupees Three Thousand Only**). The above fee will remain the same even if the institute participates in one event. The Registration fee is Non Refundable.

Contact Details

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

Mr. Sushil D,

Head – Hotel Management
Department of Hotel Management
Hosur Road (Near Dairy Circle)
Christ University
Bangalore – 560 029.
+91 98803 40900

Tel – 080 – 40129333 (Direct) /9330/ Fax – 080 – 40129000

Email: bhm@christuniversity.in / sushildn@yahoo.com

Or the following Event Coordinators

Chef Comp		HAT Comp	
Chef Usha Dinakaran	+91 94482 42301	Ms.Nita Thomas	+91 99451 11895
Chef Avin Thaliath	+91 98865 68395	Mr. Jyothirnoy Ghosh	+91 94483 73723
		Mr. Jaykumar. V	+91 98459 99737

“Production of 1 ton of copy paper produces 5,690 lb. of greenhouse gases (the equivalent of 6 months of car exhaust). 4281 acres of rainforest are lost every hour worldwide and it takes 3 tons of wood to produce 1 ton of copy paper”.

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