

SOP FOR PARTICIPATION IN ONLINE CHEF'S COMPETITION IN ASSOCIATION WITH SUNFLAME

REGISTRATION

1. Each participant must be register online chef competition for inter /intra university.
2. While registering you are required to furnish correct particulars. If it is being found incorrect your eligibility for participation can be terminated from the competition
3. Kindly fill up correct details of your schools and while receiving prize if you won, you may ask to present your Photo ID card.
4. Candidates have to purchase their own ingredients for the on line chef competition for fireless healthy cooking.

THEME OF THE COMPETITION

“FIRELESS IMMUNITY BOOSTER COOKING”

RULES AND INSTRUCTIONS OF THE COMPETITION TO THE STUDENTS

1. Participants are required to prepare only one dish by using their own ingredients.
2. Maximum entries would be 50 teams on first come first serve basis
3. The duration of the online chef competition will be two and half hour maximum.
4. No candidates are allowed any source of heat to cook food as it is fireless cooking.
5. The competition is only for the students not for the working professionals.
6. The competition will start sharp at **10:00 am ON 30th Sep. 2020**, there will be
 - A) **Opening ceremony of the competition from 10:00 am to 10:30 am**
 - B) **Cooking time 10:30 am- 11:30 am**
 - C) **Garnishing time 11:30 am – 11:35 am**
 - D) **Presentation time 11:35am -11:45 am**
 - E) **Judging and result declaration 12:15pm- 01:00 pm**
 - F) **Prize distribution and closing 01:00 pm- 01:15 pm**
7. Participants are required to display at least one portion of prepared dish for judging.
8. The competition would be conducted on **Ms Team's platform/Google/zoom/webinar** as decided by the organizer of the event, the link will be sent to all the concerned persons to two days in advance.
9. Every participant will be expected to join the event 10 minutes before in advance starting the actual competition.
10. Since it is on line competition, the parameters of the judgment would be color & texture of the dish, proper garnish and presentation in their own presentation dishes, innovation & creativity, time management and good hygiene practice while cooking.

11. Written recipe needs to be presented if you are a winning or runner up team and has to be sent on email to School of Hotel management, K R Mangalam University at dean.sohmct@krmangalam.edu.in for the purpose of record and publication.
12. Participants may use their own Cutlery/Crockery/Glassware as required for the presentation of their dishes. The Organizing University will not provide the Cutlery/Crockery/Glassware for presentation or any material for the chef competition.
13. No grace time will be given to the teams after the stipulated time period is over.
14. Any one beyond time of cooking if found working on the dish, would be disqualify from the competition.
15. All the participants must be stand along with their working area till the time judgment are not over
16. From start of the competition till the end one has to be connected with the link provided so that judges can monitor the activities all the time. In case any camera would be off or in a different direction where preparation could not be seen, such candidate will be disqualifying from the competition.
17. The written recipe to be sent by the winners/ runners up only in format provided as per given email Id with proper details of the candidate.
18. The recipe to be sent on MS excel format as per the following template:

NAME OF THE CANDIDATE:

TEAM NO:

SCHOOL NAME

CONTACT DETAIL

E-MAIL ID'S.....

NAME OF THE DISH

NO OF PORTIONS

S. NO	INGREDIENTS NAME	QUANTITY	UNIT GRAM/KG/ML/LIT.
1			
2			
3			
4			
5			

METHOD OF PREPARATION:

1.

2.

3.

JUDGEMENT PARAMETERS FOR CHEF COMPETITION-

Presentation of dishes within time allotted	10 Marks
Creativity & Innovation	10 Marks
Color & Texture	10 Marks
Written Recipe and video of preparation	10 Marks
Nutritional Balance	05 Marks
Cleanliness while cooking	05 Marks
TOTAL	50 Marks

JUGEMENT AND DECLARATION OF RESULT

1. There will be top chefs from the Hotel industry, Dean of School of Hotel Management & sponsoring company who are going to judge the competition.
2. The Judges decisions would be final in case of result.

PRIZES AND CERTIFICATE

1. All the winners, runners' ups prizes whom jury will decide after the judgment, would be given along with certificates.
2. In case of any fraudulent information found at any stage, the organizer has full right to cancel the prize and certificate of that candidate without any notice.

For any information & further queries, you may contact Prof. M P Verma, Dean School of Hotel Management and Catering Technology, K R Mangalam University Sohna Road Gurgaon at **dean.sohmct@krmangalam.edu.in**, 9911923710.