

The Inter-collegiate Hotel Management Skill Competition

CHEF COMPETITION – 2011
CULINARY SKILL COMPETITION (CHEF COMP)

IN ASSOCIATION WITH

THE TAJ GROUP OF HOTELS

&

HOTEL ABILITY TEST- 2011

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. Vettiyanal, 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, General Manager, Business Support, Human Resource, The Taj West-End Bangalore, Mr. Ganesh Nagaraj, Human Resource Manager, Vivanta by Taj, M.G Road, Bangalore, Mr Ramesh Subramanian, Human Resource Manager, Gateway Hotel, Bangalore, Ms Soumya Sengupta, Learning & Development Manager, Gateway Hotel, Bangalore & Ms. Nayana Khanna Training Manager-Centre of Excellence, The Taj West End, 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, International Academy for Hotel Management, Breda, 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 2011 (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: 27th & 28th January 2011

Venue: Christ University, Bangalore.

Culinary Competition preview-

The culinary skills competition will be conducted in two stages.

Stage 1 (Pre Finals)

Date 27th January 2011

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 state of India.

Concept:

The participating teams will have to cook any one main course (Veg or Non-Veg) from any state of India, along with a maximum of two accompaniments only. Christ University will provide the basic meat like

- Lamb – Leg of lamb, whole.
- Beef – Fillet / undercut.
- Fish – Catch of the day (Whole)
- Chicken – whole chicken with skin

NB: The participating college will have to send a mail with the request for meat required.

Email: bhm@christuniversity.in

avin.thaliath@christuniversity.in

Portions to cook:**Two portions will have to be made.****Presentation:**

Marks will be awarded for food presentation only. Food can be presented in dinner plates, entre dishes / bowls / clay pots, earthen wares etc of your choice. **Props and decorations are not supposed to be used.** Cutlery and crockery will have to be brought by the participating team. The food will be judged as and when the cooking is completed and plated.

Ingredients:

Christ University will be giving only basic ingredients, like basic spices, powdered spices, fats and oils, meat and egg, and vegetables. **Participating teams can also carry their own ingredients.** Pre-mixes, batters, wet masala, pre mix powders 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 with the adherence council.

Parameters for the pre final round.

_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						
Temperature						
Presentation						
Accompaniments						
Knowledge on cuisine						

NB: The results of the pre finals will be announced on the evening of 27th of January, 2011 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: 28th January****Time of reporting: 8am****Time of Competition 9am -1pm****Venue: Basic Training kitchen, Block II, 2nd floor****Cuisine: Western / European**

Concept: The participating team will have to cook a three course menu with an amuse bouche. The three courses will be:

- Amuse Bouche (veg / Non-Veg)
- Appetizer
- Main Course (Veg or Non Veg)
- Dessert (flambé compulsory)

**Please note that the dessert has to be a flambé dessert.
The main course should have a starch and vegetable component in the same plate.**

Surprise Element: Participants will have to pick a chit after 1½ hours of the competition, which will have a surprise ingredient and the same will have to be incorporated in the Main course only, while cooking.

Presentation: The food will have to be presented to the judges sitting inside the restaurant by turn.

The portion size will be - **tasting portion.**

Two portions will have to be presented to two panels of judges. 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. Only the food and the accompaniments will be allowed to be taken inside the restaurant.

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

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	Portion size 1-5	Temperature 1-5	Food presentation 1-5	Texture 1-5
Amuse Bouche					
Appetizer					
Main course					
Dessert					
Starch and vegetable component					

Culinary quiz:

The teams participating in the culinary competition only will be permitted to sit for the culinary quiz.

Date: 27th January, 2011

Time: 3pm, preliminary round and 5pm final round.

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.

H.A.T COMP – 2011

PROGRAMME SCHEDULE

Preliminary Round

27/01/2011

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

Registration: 8.00am-8.30am

Inauguration: 8.30am-9am

Written Test	9..00a.m. to 09.45a.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

09.45 am to 10.00 am

Extempore	10.00 am to 11.00 am
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.	

Crack the code	11.00 am to 12.00 pm
Each team will be given 3 words to decipher. The first word will be hotel related, second hospitality and the third a general. Any one participant has to give synonyms for the given word. Five chances for each word to be decoded. Each level the degree of difficulty increases.	

Lunch: 12 noon to 01.30pm

The results of the top **6 qualifying teams** will be announced at **12.30 pm**

H.A.T COMP FINALS 2011

Date: 27/01/2011

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

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

Best Manager	01.30 .pm to 3.30pm
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	03.30pm onwards
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.	

The product for the next day's product launch will be given.
Participants have to meet the concerned faculty.

Date: 28/01/11

Product launch	9.am to 11.am
<p>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.</p> <p>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.</p> <p>Time per team: 10 minutes for product launch & 5 minutes for questions & answer.</p>	

Tea Break: 11am-11.15am

Quiz	11.15am-12.30pm
<p>The Quiz will be based on Food & Beverage, Accommodations, General Knowledge & Current Affairs. Both members of the team should participate.</p> <p>The Results for HAT Comp would be announced at the Valedictory programme that would follow the Chef and HAT Competitions</p>	

Prize Gallery 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

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

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.

PS: CHRIST UNIVERSITY WILL NOT BE PARTICIPATING IN THE COMPETITON THIS YEAR.

ACCOMMODATION (Out station teams only)

Chef Comp and HAT 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 accommodation to the first 08 qualifying teams for chef comp and 06 qualifying teams for HAT Comp, for the final round of both the event respectively.

The teams will have to check out of the hotel on January 29th 2011 morning by 10 am. Local transport from Hotel to Christ University and back has to be borne by participating teams. Selected teams from both category, Chef Comp and HAT Comp, will move to hotel accommodation provided by Christ University on January 27th 2011, 8 pm. Faculty of the selected team will be given accommodation at Christ University guest house.

REGISTRATION/APPLICATION PROCESS

The registration Fee for Chef Comp and HAT Comp 2011 is **Rs. 3000 /-** (**Rupees Three Thousand Only**). Demand Draft should be drawn in favour of “**Christ University, Bangalore**” payable at Bangalore. The above fee will remain the same even if the institute participates in one event.

Kindly fill in and send the registration form given below duly signed by the Head of the Department/Institution along with the Demand Draft to:

Department of Hotel Management,
Christ University,
Hosur Road,
Bangalore-560029

For further details feel free to contact the below given Faculty Member's and the Programme Conveners:

CHEF COMP

Chef Avin Thaliath

Mrs. Usha Dinakaran

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+919448242301 – Mrs. Usha Dinakaran

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HAT COMP

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Mr. Jaykumar

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jaykumar.v@christuniversity.in

OR Contact:

Head of the Department
Department of Hotel Management
Christ University
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Bangalore – 560 029.
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Email: bhm@christuniversity.in

Christ University
Department of Hotel Management
Chef Comp / HAT Comp-2011

Registration form

1	Name of Institute:	
2	Address:	
3	Phone number:	
4	Email id of institute	
5	Chef Comp	Name of participant and year of education 1) 2)
6	HAT comp	Name of Participant and year of education 1) 2)
7	Accompanying faculty name With contact number	Name : Mobile:
8	Name & signature of the faculty / HOD	
9	Seal of Institute	