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Report On Master-Chef Competition

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MASTER-CHEF COMPETITION

"A recipe has no soul. You, as the cook, must bring soul to the recipe." - Thomas Keller

The evening of 27th September 2019 was an eventful one as it witnessed some tremendous culinary talent coming to life when the students at Jaipuria Institute of Management, Noida took an active part in the **Master Chef competition**. To celebrate the art and aesthetics of cooking, the Hostel Affairs Committee of the institution organized this competition. The judges of the competition were Prof. Saurabh Das, Prof. Ashwani Kumar, Prof. Pragya Gupta, and Prof. Nidhi Singh. The judges also time-tested chefs in their personal spaces were fascinated by the talents of the participants. The process to judge only made it harder for them to choose the ultimate Master Chef.



The event began with nine teams coming together for the preparation of some mouthwatering dishes, full of zeal and enthusiasm. The competition was held in two rounds. The first round had the time limit of 25 minutes in which the participants made some mouthwatering dishes like Chocolate Orange Swiss Roll, Bread Dahi Vada, and various Fruit Platters. Five teams, viz. Team 1, Team 2, Team 3, Team 9, and Team 10 won the first round and made it to the second one.

In the second round, the time limit was of one hour. In this round, students used induction cooktops to prepare dishes like Chocolate Gollgappe, Biryani with Smoked Potatoes, Vegetable Lollipops, Laila Majnu Paneer, and Harey Bharey Murg. Judges interacted with these budding chefs to find out the technique of preparation and ingredients which were being used. They were overwhelmed with the kind of finesse many participants thrived to bring. In addition to that eye for finesse, hard efforts of participants were also visible.

It was a tough time for the judges to assess as the competition was fierce. Amid such intense competition, it was difficult for the judges too. However, decisions had to be made based on specific criteria. The first position with a cash prize of 2000 Indian rupees was bagged by Team 10. This team had participants from IInd year - Arushi Zibbu, Akansha Sinha and Shambhavi Srivastava. The second and third positions with cash prizes of 1500 Indian rupees and 1000 Indian rupees were won by Team 2, which included students of 1st year- Smiksha Sharma,

Shubhangi Aggarwal and Nishta Mehra and Team 9, comprising of participants from 1st year namely, Mayank Bansal, Yash Batra and Aditya Khanna, respectively.

The event not only provided a platform for the students to foster their creativity and decision-making skills but also helped them explore their hidden talents. There were no losers, only winners even the participants who didn't win the cash prize. Each one of the participants was winners in their ways as it takes efforts and a lot of wisdom to participate in a chore which they are maybe not doing regularly. Further, it was indeed a battle of the senses of taste and smell, that even put the judges in a tight spot. An evening to be remembered and rejoiced for days to come.

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Thanks & Regards

MRC Team

Jaipuria Institute of Management, Noida