

Date : 09/02/2024 to 10/02/2024

Venue: Sahyadri College of Hotel Management & Tourism, Sawarde

Time : 09:30 Am onward.

Super Chef Competition - 2024

Rules for participants:

- 1) Participants have to prepare single dish, innovative Dessert or Starter.
- 2) Raw material should be arranged by respective participant only.
- 3) Time duration – 60 minutes for Preparation, Cooking.
- 4) Participants should be in Chef Uniform.
- 5) Participant must carry their respective college I-cards.
- 6) Contestants have to bring their own presentation material.
- 7) For final round it will be a mystery basket (**Finger food**) & raw material will be provide by the college itself.
- 8) Participants has to pay entry fees **Rs.200/-** on or before **5th February 2024**
- 9) Late arrivals will not be granted extra time in kitchen.
- 10) All participants are instructed to register their names to **Mr. Aman Patel**.

Provision by College:

- 1) Necessary utensils.
- 2) Gas ranges & fuel facility.
- 3) Refrigeration facilities.
- 4) Whole masala: (Cardamom, Cinnamon, Cloves, Paper corn, Bay leaves, Grain sugar)
- 5) Powders: (Turmeric powder, Red chili powder, Pepper powder, Corriander powder, Garam Masala powder, Salt)
- 6) Fat and Oil.

Award given:

- 1) All participants will be awarded by Certificates.
- 2) Winner will be awarded by '*Chef of the Year Certificate*' & Trophy"
- 2) Cash Prizes:
 1. First prize : Rs. 2000/- & trophy
 2. Second Prize : Rs. 1500/- & trophy
 3. Third prize : Rs. 1000/- & trophy




Principal
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