

DR. AMBEDKAR INSTITUTE OF HOTEL MANAGEMENT, CATERRING AND NUTRITION

SECTOR 42D, CHANDIGARH

PRESS RELEASE – CHEF COMPETITION

January 28, 2015

Dr. Ambedkar Institute of Hotel Management, a premier Hotel Management Institute under **Ministry of Tourism, Govt. of India**, organized a **CHEF COMPETITION** in the Institute premises for the students. It was a befitting occasion for the spontaneous outburst of this high spiritedness in a wide range of talent and creativity.

The day started with the **Chef Competition** where the students had to prepare a **three course menu** comprising of a **starter, a main course and a dessert**. A total of eight teams participated in the event. The dishes prepared by the participants were judged by **“Mr. Sanjeev Verma”** a renowned Chef of the tricity and **Mr. C.M Bhan** Principal Chitkara School of Hospitality, on various aspects like taste, presentation, appearance etc. Mouth watering dishes such as **Tuna Salad, Chicken Roulad with Rosemary, Tropical Torta and Tuna Cakes with Anchovy (tuna patties with Nut Salad)** were displayed by the competitors. It was quite evident that the participants had put in their best efforts and were appreciated by the judges as well as the faculty members of the institute. The winners were as follows:



1st Position – Geet Kalsy
1st Runner Up – Jashan Arora
2nd Runner Up– Mayank Pratap Singh

Mrs. Bharti Tyagi, Principal of the institute, said “Gourmandize is impassioned, rational and habitual preference for all objects that flatter the sense of taste. I hope this year the Competition will end up touching the peaks of success and show its impact on the learning generation. She also added that such competitions evaluate the current skills and bring innovations in the culinary world.