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Approved by AICTE, Govt. of Maharashtra, DTE & Affiliated to Uni. of Pune

Criterion 5 – Student support and progression (140)		
5.3 Student Participation and Activities (50)		
5.3.1. Number of awards/medals for outstanding performance in sports/cultural activities at university / state / national / international level		
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PRESENTS

KAUSHALYA 2023

Unleash Your Talent

A State Level Inter-collegiate Hospitality Competition

*** 5TH & 6TH OCT 2023 ***

INFORMATION BROCHURE





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MAD OVER PEARLS

REGISTRATION FEE

₹400/-

Per Team

COOKING WITH MILLETS

* CONCEPT *

Millets is an integral part of our diet for centuries. As India celebrates this year as an International Millet Year, we are contributing to the cause by creating awareness about health benefits of Millets and its use in day-to-day life.

This competition aims at preparing a millet-based snack & sweet dish.

* RULES *

1. Each team comprises of 2 participants & the time allotted for cooking will be 90 mins.
2. The participants have to prepare 2 millet-based dishes which will comprise of one Snack & one Sweet dish from a common pool of ingredients.
3. Apart from the common pool, participants are allowed to carry any five ingredients & disclose it before entering in the kitchen. However, blends and pastes will not be allowed.
4. Participants need to carry their own crockery, cutlery, props and any other presentation material.
5. A space of approximately 3 ft X 3 ft will be provided for the presentation.

* EVALUATION PARAMETERS *

Innovation & Creativity/Visual appearance of the products/Texture/Taste/Presentation

* DATE & TIME *

5th Oct 2023, 10:00 am onwards

* VENUE *

Basic Training Kitchen 1 & 2, First Floor, DYPIHMCT, Tathawade Pune 33

* NO. OF PARTICIPANTS *

02 (Two)

* TOTAL MARKS *

50 (Fifty)

* CONTACT PERSON *

Chef Pralhad Botre – 9850293025
Chef Sandeep Naik – 9511792117

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SKILLATHON

REGISTRATION FEE

₹400/-
Per Team

TABLE COVER SETUPS IN COMPETITIVE TIMING

* CONCEPT *

Table setups is one of the most distinctive factors for a fine dine experience. Setting tables to perfection in minimum time can boost this fine dine experience. This competition aims at testing the coordination between speed and perfection is setting up your table.

* RULES *

1. Each team comprises of 2 participants.
2. The participants must complete 2 tasks on the tables provided.
 - i. 15 types of serviette folds as mentioned in the list which will be disclosed 7 days prior to the competition.
 - ii. A fully laid four course cover set-up by selecting the appropriate table equipment and supplies for the given menu from the common pool.
3. Accessories for the serviette folds (Rings, fancy glasses, lace, cutlery etc.) if used, must be carried by the participants.

* EVALUATION PARAMETERS *

Task 1: (Serviette folds): Completion of tasks / Perfection in the tasks

Task 2: (Table setup): Perfection in the tasks / Use of appropriate table equipment and supplies / Timing

* DATE & TIME *

5th Oct 2023, 10:00 am onwards

* VENUE *

Classroom LR-1, Second Floor, DYPIHMCT,
Tathawade Pune 33

* NO. OF PARTICIPANTS *

02 (Two)

* TOTAL MARKS *

50 (Fifty)

* CONTACT PERSON *

Mrs. Asmita Patil 9823717573

Mr. Pravankumar Shete : 9890917689

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SPRIG OF INSPIRATIONS

REGISTRATION FEE

₹400/-
Per Team

PAPER FLOWER ARRANGEMENTS

* CONCEPT *

The creativity in making flower arrangements have limitless boundaries. Paper, being a relatively inexpensive material, readily available, and easier to work with, can be explored in making these flower arrangements.

This competition aims at making a flower bouquet or table arrangement with paper flowers.

* RULES *

1. Each team comprises of 2 participants & the time allotted will be 2 hours.
2. Participants have to make a flower bouquet or table arrangement with paper flowers.
3. Colorful craft papers, tissue paper and sticks will be provided by the host Institute.
4. Apart from this, the participants can carry their own material. However, readymade paper flowers, natural flora and fauna will not be allowed.
5. All necessary things required for arrangement like Vase, floral tapes, cello tapes, glue, pins and appropriate accessories, props etc. need to be carried by the Participants.

* EVALUATION PARAMETERS *

Creativity / Color harmony / Design / Finesse / Balance & Proportion

* DATE & TIME *

5th Oct 2023, 11:00 am onwards

* VENUE *

Lecture Room-I (Second Floor), DYPIHMCT,
Tathawade Pune 33

* NO. OF PARTICIPANTS *

02 (Two)

* TOTAL MARKS *

50 (Fifty)

* CONTACT PERSON *

Mrs. Asmita Patil 9823717573
Mr. Pravankumar Shete : 9890917689

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2023**

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WEST MEETS EAST

REGISTRATION FEE

₹400/-
Per Team

A MASH-UP OF INTERNATIONAL CUISINES

* CONCEPT *

Food mash-up is a form of food fusion which is a trending concept and has attracted many chefs to challenge their culinary skills. The concept allows experimentation and freedom in exploring contrast of flavours and textures of various cuisines. It combines elements of different culinary traditions that originate from different countries, regions, or cultures. This competition is based on combining two International cuisines to create an innovative product.

* RULES *

1. Each team comprises of 2 participants & the duration of the would be 90 mins.
2. On the previous day, the participants will be allotted 2 International cuisines (one Western & Eastern) through a lucky draw.
3. The Western cuisines include American, Mexican, British, French, Italian and Greek. The Eastern cuisines include Indian, Chinese, Thai, Mongolian, Korean and Japanese
4. The Participants must make a fusion of these cuisines and prepare a main course with relevant accompaniments using the common pool of ingredients.
5. Apart from the common pool, participants are allowed to carry any five ingredients & disclose it before entering in the kitchen. However, blends and pastes will not be allowed.
6. Participants need to carry their own crockery, cutlery, props and any other presentation material.
7. A space of approximately 3 ft X 3 ft will be provided for the presentation.

* EVALUATION PARAMETERS *

Application of fusion concept/Innovation & Creativity/Product balance/Taste/Presentation

* DATE & TIME *

6th Oct 2023, 10:00 am onwards

* VENUE *

Basic Training Kitchen 1 & 2, First Floor, DYPIHMCT,
Tathawade Pune 33

* NO. OF PARTICIPANTS *

02 (Two)

* TOTAL MARKS *

50 (Fifty)

* CONTACT PERSON *

Chef Pralhad Botre – 9850293025
Chef Sandeep Naik – 9511792117

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**KAUSHALYA
2023**

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In Association With

EVEREST

presents

CERTIFICATE OF ACHIEVEMENT

This Certificate is awarded to

Ms. ANKITA DAGDIYA

For being **The 2nd Runners-up** in

SPRING OF INSPIRATIONS

competition at

"KAUSHALYA 2023" Unleash Your Talent

A State Level Inter-Collegiate Hospitality Competition.

Ashwini T.

MS. ASHWINI TALAULIKAR
EVENT INCHARGE



Peshave

DR. MILIND PESHAVE
PRINCIPAL



In Association With

EVEREST

presents

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Ms. ANKITA TONAGE

For being **The 2nd Runners-up** in

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A State Level Inter-Collegiate Hospitality Competition.

Ashwini T.

MS. ASHWINI TALAULIKAR
EVENT INCHARGE



Milind Peshave

DR. MILIND PESHAVE
PRINCIPAL

