



Sinhgad Institutes

Sinhgad Technical Education Society's
Sinhgad Institute of Hotel Management and catering Technology,
Lonavala

Sinhgad Karandak Symphony

The Rhythm of Hospitality

Season 4

Date

15.02.2017 -16.02.2017



Sinhgad Institutes

SINHGAD TECHNICAL EDUCATION SOCIETY'S SINHGAD INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY, LONAVALA

ABOUT SINHGAD TECHNICAL EDUCATION SOCIETY



Sinhgad Institutes

Sinhgad Technical Education Society (STES) was established in August 1993 under the dynamic leadership of Hon. Founder President Prof. M.N.Navale, with the noble objective of providing quality education in the field of Engineering, Management, Architecture, Pharmacy, Medicine, Law, Hotel Management, Arts, Science, Commerce and Schools. From then, STES has been continually expanding. STES has 117 institutes under its aegis, providing full fledged School Education, and offering Diploma, graduation, P.G. courses and Ph.D. programmes in various branches of Engineering, Science and Management at 13 Educational campuses ideally located in pollution free, lush green and picturesque environment conducive for learning.

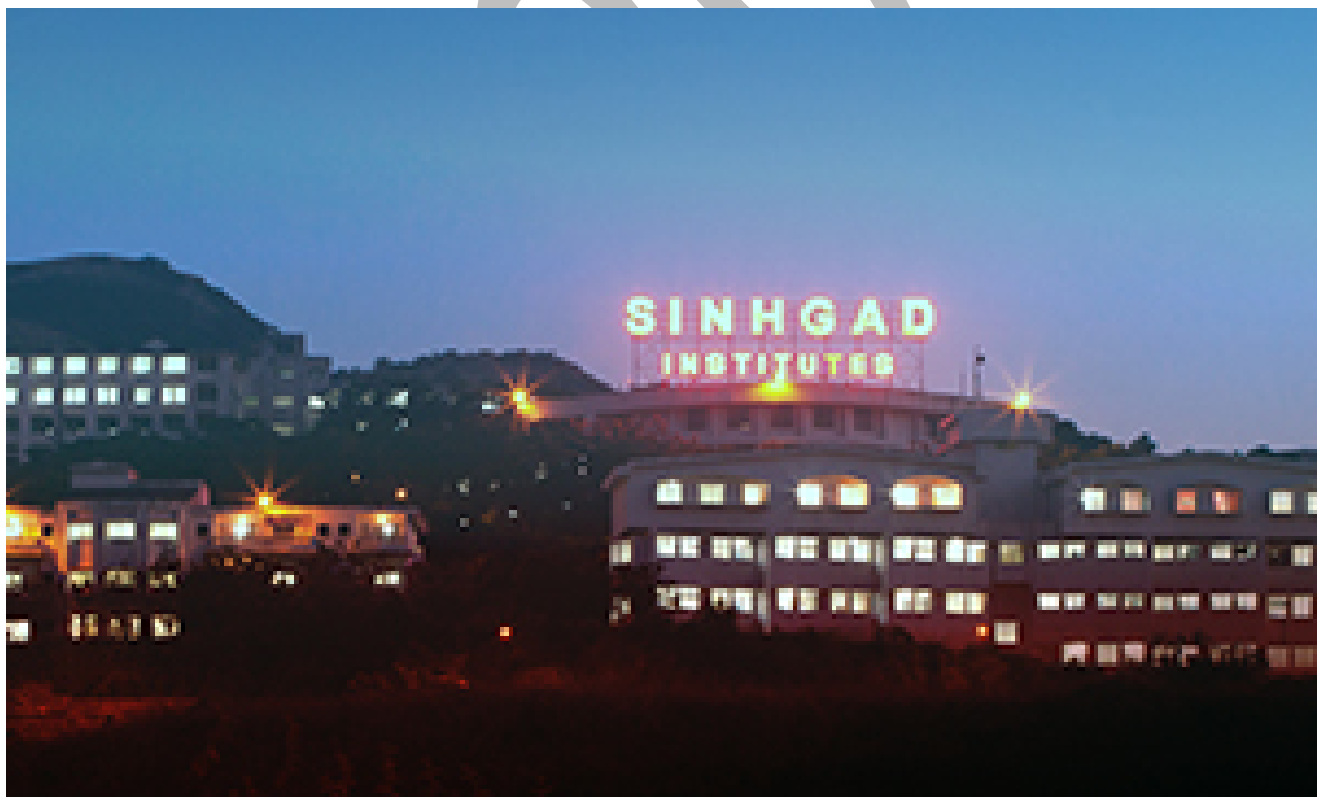


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ABOUT SINHGAD INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, LONAVALA

Sinhgad Institute of Hotel Management & Catering Technology is located in the picturesque and serene hills of Kusgaon (Budruk) in Lonavala, just 15 min. from Lonavala railway station, bus stand and the Mumbai-Pune Expressway. Our Institute offers two degree programmes i.e; 04 years degree in Hotel Management & Catering Technology (BHMCT) and 03 years degree course in Bachelor of Science in Hospitality Studies (Bs.c.HS).

Over a decade our Institute has excelled in the field of hospitality education and has created records by placing students in the leading hotel chains in India and Abroad. Students of SIHMCT have been rank holders in Savitribai Phule Pune University consistently since 2004.





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Details of the Sinhgad Karandak Symphony season-4

The rhythm of hospitality.....

- *The competition will be held at an inter college level involving all the HMCT colleges of Maharashtra state & other states.*
- *The participant team shall consist of **six students** and the entries are restricted to only two such teams per college.*
- *Apart from participants there should not be any **backup team** if found such team will be **disqualified**.*
- *The college have to complete the enclosed participation form along with a participation fee of **Rs. 6000/- per team**. (including lodging & boarding without accommodation the fees will be **Rs.4500/-**)*
- *The last date for receiving entries is **10th February 2017***
- *Separate **boys and girls** accommodation will be provided.*
- *Each Institute may depute one **faculty member** to accompany their team(s).*

Event co-ordinators

Prof Abhijeet Jadhav -9604649098

Prof.Shilpa Branger-9850881589

Prof.Amol Wandre 9921241915

Email [-sinhgad.symphony3@gmail.com](mailto:sinhgad.symphony3@gmail.com)

The chef



The  chef consist of series of events

A. Just 5 minutes....1s

B. Blind taste 1s

C. Doughnut war 2s

D. Replica 1s

E. Sweetmart 2s

1s, 2s STANDS FOR NO OF STUDENTS

- Only top 4 teams will qualify for the Sinhgad chef challenge*



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Lai bhari -The chulha cooking -3S

THE WINNER OF THIS COPMETITION WILL BE AWARDED AS

THE  *CHEF SEASON-4*

SKS 2017

Just five minutes....

5 Minute CHALLENGE

Rules

- The team will comprise of 1 student.
- The time for competition is -5 min
- In this event, participant has to finish following tasks.
- The evaluation is based on fineness of the finished product, the final yield, and wastage.

1) Chopping of onion 2) egg yolk separation 3) Mincing of garlic 4) julienne of carrots 5) shredding of cabbage

Blind taste



Rules

- The team will comprise of 1 student.
- Each participant has to identify the ingredient by touch or smell or taste.
- Participant is blindfolded.



Recreate the dish

Rules

- *The team will comprise of 1 student.*
- *In this event, participant has to recreate the dish after tasting the dish*
- *90 min cooking timing will be given to participant*

Doughnut war



Rules

- *The team will comprise of 2 students.*
- *Time allotted will be 2 hrs*
- *Participant has to make platter of assorted doughnut*
- *Ingredients will be provided by the institute along with common pool*

<i>Refined flour</i>	<i>Fresh cream</i>	<i>Strawberry crush</i>	<i>Eggs</i>	<i>Desiccated coconut</i>
<i>Yeast</i>	<i>Coffee powder</i>	<i>Icing sugar</i>	<i>Apples</i>	<i>Almonds</i>
<i>Sugar</i>	<i>Custard powder</i>	<i>Demirara sugar</i>	<i>Banana</i>	<i>Pistachio</i>
<i>Dark Chocolate</i>	<i>Milk</i>	<i>Gems</i>	<i>Pineapple</i>	<i>Oil</i>
<i>White chocolate</i>	<i>Mango crush</i>	<i>Cinnamon powder</i>	<i>Tutti fruiti</i>	<i>Mix herbs</i>

SWEET MART



Rules

- *The team will comprise of 2 students.*
- *They will prepare 2 Indian sweet mart snacks by draw of lots the indent will be provided for the same.*
- *2 hrs timing will be given for preparation.*

FOOD & BEVERAGE

Identification of spirits



Rules

- *One participant*
- *Participant has to identify name of the spirit by its aroma in 15min*
- *Maximum identification will be announce as winner*

Bevrathon



Rules

- *One Participant.*
- *Absolutely no running. This is strictly speed walking race. Runners will be immediately disqualified.*
- *No spilling of items.*
- *Once the race begins, no touching of items on a tray is permitted*
- *Only one hand may be use to support the tray, no switching of hands during race.*
- *Tray must be balance from underneath.*



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- *No bodily contact with other racers once the race has begun.*
- *No unsportsmanlike conduct of any kind will be permitted.*
- *The first person to cross the finish line **WHO HAS NOT SPILLED ANY ITEMS** is the winner.*
- *If no one crossing the finish line has spilled any liquid, the winners will be determining by measuring the liquid per glass & the one with the most liquid in the glasses wins.*

Cocktail in innovative container



Rules

- *In this event, participant has to make 1 cocktail by using any one cocktail making method the cocktail base & method will be given by draw of lots.*
- *Drinks must not contain more than seven ingredients, including fruit juices, syrups, drops or dashes. Solid garnishes are not considered ingredients.*
- *They should use **innovative container** for presentation*
- *The timing for cock tail making is 20 min. Five min for Pre preparation.*
- *The evaluation will be based on **container, presentation, Appearance Taste.***

Common ingredients

<i>Lime juice</i>	<i>cherry</i>	<i>Soda</i>
<i>Orange juice</i>	<i>olives</i>	<i>Sprite</i>
<i>Pineapple juice</i>	<i>Cream</i>	<i>Pepsi</i>
<i>Sugar syrup</i>	<i>Strawberry crush</i>	<i>Limca</i>
<i>Grain sugar</i>	<i>Kiwi crush</i>	<i>Fanta</i>
<i>Grenadine syrup</i>	<i>Mint leaves</i>	<i>Khus syrup</i>
<i>Kiwi</i>	<i>lemon</i>	<i>Paper mint</i>
<i>Orange</i>	<i>Celery</i>	<i>Tomato Juice</i>
<i>Apple juice</i>	<i>Coconut milk</i>	<i>Lime cordial</i>

ACCOMMODATION

Bottle designing



Rules

- 1. Per team only one participant.*
- 2. Time duration for the competition will be 2 hrs.*
- 3. One glass bottle and basic stationary will be provided by the Institute.*
- 4. Rest of the decoration materials and accessories like mirrors, acrylic paint, ribbon, colorful wire mesh, candles, lights, will have to be borne by the participant.*
- 5. The evaluation will be based on overall design, creativity ,material usage, colour combination*

Gift wrapping



RULES

- *Per team only one participant*
- *We will provide basic gift boxes with various shapes and basic stationary will be provided by the Institute.*
- *All participants are require to carry their own decorative materials*
- *Time allotted to complete the task is 90 min.*

Evaluation will be done on the following basis:

Theme, Colour combination, Innovation, creativity

DAY 2

QUIZ COMPETITION



Hospitality & General Knowledge based Quiz competition between four teams qualified through written objective elimination test. Each team shall comprise of two members

The *S* Chef Finale

LAI BHARI -THE CHULHA COOKING



- *Its outdoor cooking challenge*
- *3 contestants are going to work as team.*
- *4 hrs timing will be given*
- *We will provide basket of ingredients they have to plan Indian menu for 2 pax (snacks,veg&non-veg course, rice, roti,sweet)*
- *Entire food they have to cook on chulah.we will provide basic things require for making chulah eg.wood,charcoal, bricks,mud,fuel,burning material.*



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Registration form for SKS 2017

Sinhgad karandak symphony season-4

Rhythm of hospitality.....

Name of the Institute : _____

Institute Address _____

Tel : _____ E. mail ID: _____

Participants' Details:

Name of the participant students	Cell No
1.	
2.	
3.	
4.	
5.	
6.	

Name of accompanying faculty member: _____

Mobile no _____ Email - _____

Details of Participation Fee paid:

Amount: _____ Date: _____

Signature of Principal with seal.

Event details

<u>Event</u>	<u>Time</u>	<u>Venue</u>	<u>In charge</u>
<u>Morning session-15.02.2017</u>			
<u>Just 5 minute -1S</u>	<u>10 am-10.30 am</u>	<u>Btk</u>	<u>Prof.Sachin</u>
<u>Replica -1S</u>	<u>10am-11.30am</u>	<u>Atk</u>	<u>Prof.Nath</u>
<u>Doughnut war -2S</u>	<u>10.30am-12.30noon</u>	<u>Bakery</u>	<u>Prof. Rahul</u>
<u>F&B Service 1s</u>	<u>10am onwards</u>	<u>Trab 1</u>	<u>Prof.Amol</u> <u>Prof.Chandrakant</u> <u>Prof.Gade</u>
<u>Bottle designing -1S</u>	<u>10 am-11.30am</u>	<u>CTC</u>	<u>Prof. Poonam</u>
<u>Afternoon</u>			
<u>Gift wrapping 1s</u>	<u>2pm-3.30pm</u>	<u>CTC LOBBY</u>	<u>Prof.Hitesh</u>
<u>Sweet mart -2S</u>	<u>2Pm-4Pm</u>	<u>BTK</u>	<u>Prof.Sachin</u>
<u>Blind tasting-1s</u>	<u>2 pm onwards</u>	<u>Trab -II</u>	<u>Prof. Abhijeet</u>
<u>Day -2 16.02.2017</u>			
<u>Lai bhari-chullah cooking 3S</u> <u>The S chef</u>	<u>9.30 am-1.30 pm</u>	<u>Outdoor</u>	<u>Prof.Abhijeet</u> <u>Prof.Gade</u>
<u>Quiz competition 2s</u>	<u>9.30 am onwards</u>	<u>CTC seminar hall</u>	<u>Prof.Revankar</u>

1S, 2S, 3S -No Of Students