

**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 Honourable Founder President Prof. M.N.Navale, with the noble objective of providing quality education in the field of Engineering, Management, Computer, Architecture, Pharmacy, Law, Arts, Science, Commerce and Schools. From then, STES has been continually expanding. STES has 117 institutes under its ageis providing full fledged School Education, 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 conducive for learning.

**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 from Lonavala railway station, bus stand and accessed from 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 (BSc.HS) since 2004.

Over a decade our students from the Institute have excelled in the field of hospitality education by holding top University ranks and the Institute has maintained good record with the industry by progressively placing many more students in the leading hotel chains in India and Abroad.

To,

Hotel Management Fraternity from the academia and the industry.

Dear Sir/ Madam,

Greetings from Sinhgad Institute of Hotel Management and Catering Technology!!

Under the aegis of Sinhgad Technical Education Society, Sinhgad Institute of Hotel Management and Catering Technology, Lonavala, is one of the prestigious Institute offering excellence in hospitality education.

It is our constant endeavor to develop efficient hospitality professionals and contribute towards growth of our industry. It is our vision to develop competent and socially sensitive professionals committed to excellence.

With the above vision, on 29th & 30th January 2015, we are organizing a mega event under the banner of Sinhgad karandak titled **“Sinhgad Symphony...a rhythm of hospitality”** which is a two day event comprising of competitions like: “Plate your dessert”, “Herbal Mixology”, “Pushpani-Wedding flower arrangement”, “Nirmitee - Logo designing & tag line competition”, “Dum pukht cooking”, “Best out of waste”, “The cup cake war”, “Nav- akruti”- bringing out the entrepreneur.

This is a second year of Sinhgad Symphony and this year we with great pride are hosting a mega food festival: ***“Zaika”- the culinary journey of India.*** This food festival will be patronized by numerous professionals/hoteliars and students/faculties of various professional streams.

We look forward to a positive response and your presence at this Intercollegiate Mega Event and Food Festival at S.I.H.M.C.T., Lonavala Campus.

With Warm Regards.

Prof.Ayesha Siddiqui

Principal

Zaika

THE CULINARY JOURNEY OF INDIA
Experience the best Indian cuisine



*“Sinhgad Karandak Symphony... .. the rhythm of
hospitality, 2015”*

“ZAIKA INDIAN FOOD FESTIVAL”

Food production events

Plate your dessert.



Guidelines

- The team will comprise of **2 students**.
- The time for competition is **-2hrs**.
- In this event, participant has to make 2 Indian sweet (**Rosgulla & kala jamun**) with the ingredients provided to them.
- **Few Common ingredients will be provided for presentation.**
- **The participant will present the dish in an innovative way of presentation**
- Any kind of ready garnishes are forbidden.
- The college provides only the basic kitchen set up to the participants.
- The participant has to carry their own presentation material (fancy plates, glasses, spoons etc) & kitchen kit.

Common ingredients for plating

1	Strawberry crush	<u>5</u>	Brown sugar	9	Honey
2	Biscuits	<u>6</u>	Food colour	10	Candid fruits
3	Kiwi	<u>7</u>	Dark chocolate	11	Desiccated coconut
4	Green apple	<u>8</u>	Rose petals	12	Mix dry nuts

Dum cooking



Guidelines

- No of participant 1
- Time allotted will be 2 ½ hrs
- They have to make Traditional kacchi ghost biryani on chullah either in handi or earthen matka
- Ingredients will be provided for 2 Pax
- Participant should follow the traditional dum cooking to produce the dish
- Participant can get his own presentation material
- Any kind of ready garnishes are forbidden
- Evaluation will be done on the basis of Taste, Appearance Authenticity

The cup-cake war



- No of participant 1
- Time allotted will be 90min.
- In this event, participant has to make 4(pcs) healthy & innovative cupcake by incorrupting the surprise ingredient.
- The surprise ingredient will be given by draw of lots.
- Participant has to get the standard recipe for the same
- Participant has to follow a standard recipe using the pool of ingredients.
- Participant will get only 15 min. to collect the ingredients according to their recipe.
- Participant should carry their own presentation material along with basic bakery tools.
- Evaluation will be done on the basis of innovation, taste, presentation.

Pool of ingredients

R.Flour	Blue beryy Crush	Essence
eggs	Sprinkles	Choco chips
Powder sugar	Icing sugar	coffee
eggs	Chocalae	Brown sugar
Jam	Butter	kiwi
Honey	Biscuits	Apples
Marmalade	Tutty-fruity	Strawberry
Cake gel	Flavours	Pineapples
White chocolate	Mango crush	Gems

Food & beverage

Herbal Mixology



- No of participant 1
- In this event, participant has to make 1 innovative mock tail on surprise element
- The mock tail base 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.
- Any type of fancy glassware can be brought by participants for presentation.
- The timing for mock tail making is 20 min. Five min for Pre preparation.
- The evaluation will be based on Appearance, Aroma & Taste.

Common ingredients

Lime juice	cherry	Soda	
Orange juice	olives	Sprite	
Pineapple juice	Cream	Pepsi	
Sugar syrup	Strawberry crush	Limca	
Grain sugar	Kiwi crush	Fanta	
Jaggery	Mint leaves	Khus syrup	
Kiwi	lemon	Paper mint	
Orange	Celery		

Back to the basics



Napkin folds-

- Participant has to make maximum napkin folds in 10 min.
- Only proper napkin fold will be considered

Identification of spirits



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

Accommodation events

PUSHPANI

The flowers....



FLOWER ARRANGEMENT ON UNUSUAL CONTAINER

A competition comprising where an individual can showcase his/her floral arrangement skills in the form of freestyle arrangement.

Guidelines:

- Single entry competition (only one participant).
- Time – 90 mins
- Each participant will be provided with 1 ½ dz fresh flowers, 1 bunch foliage, one oasis & unusual container on which the arrangement has to be made.
- Unusual base will be given by draw of lots
- Tools and additional accessories will be borne by the participant.
- Evaluation will be on the basis of Presentation, Creativity & Utilization of materials provided, Balance of the arrangements

Nirmitee.....the art of design

Logo designing & tag line competition



Guidelines

- Only 1 participant can compete in the competition.
- Duration will be 90min.
- Basic material and fabric will be provided by the college (beige cotton-jute fabric, needles, 5 colour threads (red, blue, yellow, green, black) fevi stick/glue, etc.)
- The logo & the tag line can be designed for any kind of restaurant which they will use for next day's mega event (Nav-Akruti)
- The logo and the tag line has to be monogrammed on the fabric provided.
- Any additional Materials & accessories to be brought by the participant
- Size of restaurant logo should be 10cm x 10 cm
- The parameters for judging will be (Creativity, Design & Pattern, Color Combination, Overall Appearance of the finished product)

Best out of waste

OBJETS DE DÉSIR

UNIQUE, BEAUTIFUL, HANDMADE



Guidelines

- One participant
- Duration -90 min
- The participant is required to make the best out of recycle material like plastic bottles which can be used as piece of décor in the hotel lobby, guest rooms & any other public area
- We will be providing recycle material like plastic bottles along with cans, disposables, jute sack, pencil shavings, carton box, newspaper, jute twine, natural glue, thread, needles
- Any additional recycle material can be used by the participant
- Minimum size of the recycled object should be 1ft & should not exceed 1.5 ft.
- Evaluation will be on the basis of: maximum utilization of recycle material & appearance, creativity

Day 2.....Nav-akriti

Bringing out the entrepreneur in you



This event is to facilitate the candidate in **setting up a new restaurant** & its intricacies like

- **Restaurant Marketing plan** (The team is required to convince the jury about their restaurant's marketing strategy/advertising/various promotional tools)
- **Restaurant Brochure with monogrammed logo & tag line**-(The evaluation on the basis of product's knowledge, & presentation. The logo and the tag line of previous day's competition is to be used)
- **Menu planning & Designing a menu card**(The team is required to enlist maximum 20 dishes in line with their restaurant theme)
- **Restaurant table set up**-(The team is required to lay the cover of their restaurant for 2 pax on their allotted table)
- **preparing specialty dishes**- (The team is required to prepare specialty dishes of their restaurant of their own choice **e.g.** welcome drink appetizer, main course, dessert for 2 pax in the budget of Rs.400/-)
- The team will submit their **indents** before **20th jan.2014** which shall not exceeding **Rs.400**
- In this event all the **five students** of the team will work together.
Evaluation will be based on combine efforts of marketing, Creativity, food, menu planning and designing, ambience, overall presentation.
- Students are allowed to bring their own display & presentation material.
- Table will be provided by college for set up
- Students are not suppose to get anything readymade material
- All the preparation like menu card, brochure making, all promotional tools to be prepared in the venue only.

*(If any changes in the event will be informed later to the participants)