



GGNIMT

GGN INSTITUTE OF MANAGEMENT & TECHNOLOGY
CIVIL LINES, GHUMAR MANDI ROAD, LUDHIANA Ph. 82880-99962

TITLE PRIZE	SPECIAL PRIZE	SPECIAL PRIZE
THE BEST HOME CHEF (CASH PRIZES & CERTIFICATE)	BEST INNOVATIVE DISH (Trophy & Gift Hamper)	BEST PRESENTATION (Trophy & Gift Hamper)

Department of Hotel Management

THE BEST HOME CHEF – 2024

A Cookery Competition

12 April 2024

The best Home Chef is a social event, aim to identify, recognize and hone the skills of a budding chef. The mission of Chef Club of Department of Hotel Management, GGNIMT is to enable all young people to realize their full potential as productive, innovative, responsible and caring citizens, while providing a platform to showcase the skills they possess.

In *The Best Home Chef*, the competitors will prepare their own particular recipe for the event and present it for taste testing. It is a formal gathering of enthusiastic chefs with the simple goal of sharing recipes and enjoying food, on a large-scale event with an official panel of judges and substantial scope of prizes for winners. The event is for one and all who wish to crown himself/herself as *The Best Home Chef*.

The event is lucrative to participate as it has cash prizes. The contest is not categorized into any classes, and every aspirant have to contest for *The Best Home Chef* title. The winner will be awarded in the presence of celebrity chefs.

WHO CAN PARTICIPATE

Anyone above 17 years of age and have great passion for cooking, can enroll himself/ herself.

HOW TO REGISTER

Entry forms are available on GGN INSTITUTE OF MANAGEMENT & TECHNOLOGY web site www.ggnimtdh.org. Filled form should be sent to institute by email ggnimt1997@gmail.com.

<https://forms.gle/YpSDOMjKMomVAdTJ7> Registration Form Link.

**NAME OF ACCOUNT: - DIRECTOR GUJRANWALA GURU NANAK INSTITUTE OF
MANAGEMENT & TECHNOLOGY**
NAME OF BANK: - PUNJAB & SIND BANK BANK
ACCOUNT NO.: - 06921000063627
**NAME OF BANK BRANCH: - KHALSA COLLEGE FOR WOMEN BRANCH, CIVIL LINES,
LUDHIANA**
IFSC CODE: - PSIB0000692

Application form is also available at Department of Hotel Management,
GGNIMT, Ghumar Mandi, and Ludhiana.

Duly filled application form should reach Head, Department of Hotel
Management, on or before **05 April 2024**.

All the interested candidates are invited to fill the form.

There is nominal registration fee of Rs. 200 per participant (to be deposited in
advance or on the spot). (Rs 150 per participant if participation in a group of
minimum of 5 participants)

For GGN Students registration fee of Rs.100/-
per participants It is mandatory for every
candidate to provide an identity proof.

The organizer has the right to reject any application form if not filled properly.

FOR INQUIRIES, CONTACT AT Ph. 82880-99962

**1st LEVEL
ANY DISH
RULES**

THE PARTICIPANTS CAN BRING DISH
(PREPARED FROM HOME).

- The participants will bring one home prepared dish which they are expert of and will present it in a white full plate having diameter of 12 inches.
- Participants have to bring their own material/crockery/hot box etc.
- The participant is allowed to use any food items to prepare a dish at home and exhibit the same in the contest.
- Judgment will be done by a panel of experts and the participants will be shortlisted for the Level#2,
- Candidates should reach at the destination at 9:30 am sharp.

Judgment Criteria:

- Garnishing
- Palatability, Texture & Taste
- Presentation
- Nutritional value

All participants of first level will get the certificate of participation

**2nd LEVEL
ANY DISH
RULES**

- Only shortlisted chefs from the 1st level will participate in the second level.
- 10 top chefs will be shortlisted for the 2nd level.
- Shortlisted participants will prepare any vegetarian *dish (snacks, main course, or Sweet Dish) on the spot from ingredients given by the institute.*
- The cooking range facility will be provided *at Kitchens of Department of Hotel Management, GGNIMT.*

Judgement Criteria:

- Originality & Nutrition
10 points
- Taste
- Texture
- Innovation
- Presentation

Top scorer will be winning the title of

The best Home Chef

GENERAL RULES AND REGULATIONS

- Maximum time to prepare and present in the second levels will be *1 hour*. Late Submission of food than the stipulated time will lead to disqualification.
- Standard portion of food should be served.
- Food preparation area should look hygienic, if unhygienic candidates will be disqualified.
- For the first level, the participants will bring home made food
- For final level, advance preparation of cooking will not be allowed.
- Contestants will have to work independently; no assistance will be provided.
- The contestant will bring his/her own material and equipment like ingredients, knives, cutlery etc. institute for the purpose of cooking.
- For last level, any presentation creativity can be used. The participants can bring their own props and presentation tools.
- Discipline during food preparation will be highly appreciated.
- The candidates should prepare standard portion of food for the judges to taste & evaluate.
- The decision of the judges will be final and binding.



BRIEF HISTORY OF GGNIMT

www.ggnimtdh.org

Gujranwala Guru Nanak Institute of Management & Technology (GGNIMT) was set up by GKEC in 1997 in affiliation with IKG PTU Jalandhar and approved by AICTE to offer undergraduate and master's courses in Computer Applications and Business Management. GGNIMT has to its credit the privilege of being the first institution to be affiliated with IKG-PTU for BBA and BCA courses in the region. Constant academic results in BBA and BCA paved the way for offering MBA and MCA programs in 2001, BHMCT in 2011, B. Com in 2012, B.Sc FD in 2019. GGNIMT has produced university toppers consistently over a long period of its existence.

The alumni are placed on the top positions of various national and multi-national companies all over the world including the US, Canada, Europe and Asia.



DEPARTMENT OF HOTEL MANAGEMENT

The Department of Hotel Management, since its inception is striving to impart quality education to the budding hoteliers. The department regularly organizes seminars, workshops and training for its students. The department boasts of ultra-modern and techno-academically designed labs, viz. Basic kitchen, Quantity Kitchen, Bakery, Housekeeping, Laundry, Front Office and Guest Room etc.

The labs are extensively used to train the students in food production, front office, guest relations and housekeeping operations. The Institute has signed an MOU with various hotels and resorts to provide practical training and better placement prospects to the students. The tie ups with leading hotels and resorts help the students undertake professional on-the-job training also making them readily employable.



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THE BEST HOME CHEF

An event by Chef Club

12 April 2024

REGISTRATION FORM

Name

Gender (M/F).....Qualification:.....

Address:

.....
.....
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Name of the School/College/Organization (if any).....

Phone No.....

E-mail ID.....

No. of Group members.....

Registration amount paid: Rs.....

.....

Signature of the participant

Code No.

GGN Institute of Management & Technology

(An Affiliated College of IKG Punjab Technical University, Jalandhar)

GGN CAMPUS, Civil Lines, Ghumar Mandi, Ludhiana



Grab the opportunity
to work in the
best hotels of the world

Experimental & Blended
Learning with
Live Projects

BHMCT

Bachelor of
Hotel Management &
Catering Technology

Eligibility:
10+2 in any stream

Other Courses:

A course of
HOTEL MANAGEMENT

www.ggnimtlhdh.org

WhatsApp/Call.
+91-82880-99962



Ggnimt Cllge

BBA, BCA, BCA-LE, B.Com (Hons.), MBA
MCA, MCA-LE, B.Sc-Fashion Design