

# CHANDIWALA HOSPITALITY ENSEMBLE 2022

## REPORT

### MONTH - OCTOBER

Banarsidas Chandiwala Institute of Hotel Management and Catering Technology organized Chandiwala Hospitality Ensemble-2022 (CHE-2022) FROM 19 October 2022 to 21 October 2022. In this ensemble hospitality colleges from around the country took part. This three-day-long event gave students various opportunities to showcase their talent in different hospitality fields. Events like Towel Origami, Flower Decorations, Quizzes, Bar competitions, and multiple cooking competitions were organized such as a Biryani competition, Korean Culinary Challenge, Indian Culinary Challenge, and Nestle Culinary Challenge but the talk of the town remains the Traditional Vedic Cuisine Challenge in which *Participants were informed that they need to plan regional dishes of any state in three hours which mirrors a specific festival, tradition or occasion in pertinence to Vedic style readiness. The usage of millet was required in one of the three dishes that the students were obliged to produce, along with the accompaniments and garnishes. Toward the end, students presented Starter, Main Course, and Dessert with accompanying dishes and two indistinguishable plating for each dish.*

*The participants presented the leading states like Sikkim, Bengal, Punjab, Kerala, Gujrat, Maharashtra, etc., which are still very much connected to their roots and culture. Similarly, BCiHMCT showcased the diversity and culture of Sikkim, where a three-course menu was planned by the students of BCiHMCT starting with SHA PHALEY a combination of bread, and minced meat. For the main course PHAGSHAPA, a preparation done with pork, radish, and lots of chilies was served with KODO KO ROTI which is Ragi Pancakes lastly, for dessert SEL ROTI prepared with ground rice, banana, and sugar was served.*

*The judges appreciated the creativity and the way students bring out the beauty of a Northeastern state and showed how India is all about bringing everyone together through the medium of food. The main goal of holding this competition was to raise awareness among young people about the value of the regional cuisine of our nation, which would further aid in their understanding of their origins and respect for the variety of Indian food.*