

# Event: Cook-off (Flameless cooking)

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## Description

Enter a realm where culinary innovation knows no limits, and the passion of food lovers is the sole source of warmth you'll require! Come along for an electrifying extravaganza that challenges tradition – a unique rendezvous where culinary enthusiasts can showcase their culinary mastery without the fiery companionship of traditional stovetops.

In this exceptional gathering, we're reshaping the culinary landscape and cranking up the temperature in an entirely fresh manner. Here's how we're spicing things up:

## General Rules:

1. Participants should not bring any pre-cooked items.
2. Pre-registration is mandatory.
3. Only Vegetarian dish is allowed.
4. A minimum of 2 members and a maximum of 3 members should be in a team to participate in the event.
5. The participants will not be allowed to refer to any printed material, phones, etc. to complete their dish.
6. All the items required for cooking should be brought by the participants themselves, including water, only a working table will be provided.
7. Participants are supposed to display a chart having the names & ingredients of the dish (pre-prepared).
8. Participants should not bring any cut, chopped, or grated raw materials. They should process it on the spot within the allotted time.
9. All the participant must leave their working area clean after the preparation is over.
10. The evaluation will be based on the taste of the dish, nutritional level, cleanliness and presentation, and the unique name of the dish.
11. You are allowed to bring dairy items and Sauces.
12. Time limit: 1 Hour and 30 minutes

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## Faculty Coordinator

Prof. Hina Chandarana (hina.chandaran@darshan.ac.in)

Prof. Kinjal Thaker (kinjal.thaker@darshan.ac.in)

## Student Coordinator

1. Mr. Rishi Prasad (+91-7016288919)
2. Mr. Dhruv Vadaviya (+91-9925126012)
3. Mr. Aelish Sangani (+91-7990091471)
4. Ms. Jat Shivani
5. Ms. Annu Verma
6. Ms. Mahi Bagthariya