



NBCC 2017
Nurturing Creative Talent



NATIONAL BUDDING CHEF COMPETITION 2017

ORGANISED BY
SCHOOL OF HOSPITALITY

WHEN
20th - 22nd January, 2017

WHERE
Auro University, Earth Space, Hazira Road, Opp. ONGC, Surat 394510, Gujarat.



Replace the eagerness for fame
by the aspiration for perfection

-The Mother

ABOUT AURO UNIVERSITY



AURO University is a progressive Center for integral learning and leadership where the mind, body and spirit are aligned and prepared to embark on a journey of lifelong enrichment for both, the individual and the community. The foundation of the university is laid on the teachings of Sri Aurobindo and The Mother.

School of Hospitality is a premium school focused on creating,

through value based education, a generation of high achieving leaders for the most happening Hospitality Industry. The School of Hospitality continuously endeavors to disseminate knowledge and skill through education and training to scholars who enroll while also raising the bar higher to acquire and generate new knowledge through research.



ABOUT N.B.C.C.'17

This challenging competition will attract national level participation involving senior and junior budding chefs from India competing on an internationally modeled platform. The prime objective of the N.B.C.C. is to offer a professional platform where culinary students across India could display their individual and combined skills, creative talent and get opportunity to learn, share, experience, partner and network in a purely business like and competitive environment. The objective of the event is to provide a competitive platform to the budding professionals from recognized and reputed institutions to showcase their

talent and skills at various levels of crafts and techniques. It is a three day event with eight eliminating competitions and the winner will be given the title of N.B.C.C.'17. The Winner will be awarded with trophy and certificates. However each competition will also have a winner and runner up will be suitably rewarded. More than 150 students across different hospitality institutions in India are expected to participate, with an in – house audience of around 800+ students.

QUICK SMART THE KEBAB CHEF

Kebabs always have been a popular food throughout the globe. Current trends cultivated from ancient meat making skills are no longer based only on open fire. New cooking techniques are inculcated in kebab making by masters and relished by gourmets. In this competition students are required to make different kebabs (2 Veg and 2 Non veg) with different methods of cooking.



CONCEPT

1. 2 students per team
2. The participants are expected to use their knowledge of various methods of cooking along with a sense of creativity to prepare 2 vegetarian and 2 non vegetarian kebabs by employing at least three cooking methods listed below.
Grilling, Frying, Pan searing, Steaming, Baking
Other methods of cooking apart from methods listed above cannot be used.
3. The competition will be judged on the basis of innovative cooking skills and knowledge of spices.
4. Time allowed: 2 Hrs.

Note: Any ingredient required apart from the common list* should be carried by the participants with prior approval from the concerned authorities. (*list will be furnished soon)

CUISINE MAESTRO

"Food is Life". We at AURO share immense passion towards art of cooking. By this, passion can be perfectly summed up in one simple, but profound statement that defines what we stand for. Keeping this theme, the competition will lay the stage for a three course meal. The participant shall be required to prepare this meal based on any single cuisine selected by the chit they pick.



CONCEPT

1. Team of two students will participate
2. The participants are expected to use their knowledge of following cuisines:
 - Indian • ItalianAnd prepare
 - 1 Starter or 1 Soup or 1 Salad
 - 1 Main course (Non veg) with traditional accompaniments
 - 1 Dessert
3. Participants will pick up a chit to decide their cuisine, followed by chits for courses of the meal.
4. Final finished food would also be judged in the kitchen lab only.
5. Time allowed: 3 Hrs.

Note: Any ingredient required apart from the common list* should be carried by the participants with prior approval from the concerned authorities. (*list will be furnished soon)

COOKING UNDER THE OPEN SKY

A cuisine is the style of cooking practices and traditions, associated with a specific region, country or culture. To become a global chef, one must know culinary practices around the world, right from food served world-wide to the way in which it is cooked or presented. In this competition budding chefs are required to present a single dish using charcoal pit and clay pot.



CONCEPT

1. Each Team will comprise of 2 students.
2. Each team is expected to make a single dish using 'Charcoal Fire Pit' and clay pot.
3. Participants will use open air kitchen which has 1 Work table, one Charcoal fire pit and a Clay pot (normal kitchen labs would not be used).
4. Time allowed - 2 Hours

Note: Any ingredient required apart from the common list* should be carried by the participants with prior approval from the concerned authorities. (*list will be furnished soon)

LIVE COOKING COMPETITION

The beauty and aesthetic in relation to culinary art is similar to what poetry is to literature. Beauty lies not only on the plate but also in preparation. Based on this theme students are required to cook food in front of judges 2 course menu of their choice.



CONCEPT

1. Each Team will comprise of 2 students
2. Each team is expected to make a Soup/ Salad/ Starter / Dessert with Main course using only common ingredients
3. Judging of the same will be done throughout the competition
4. Participants will enter the kitchen within a gap 5 minutes and expected to dish out food in that order
5. No Special/ Out of common list of ingredients will be allowed
6. Time allowed - 2 Hours

LIQUID FLAVOURS

In Gujarat, we strongly believe and have discovered a fascinating world beyond run of the mill cocktails. Hoteliers here have added innovation and local touch in rediscovering the art of traditional mocktail making. This competition will help us to revisit a world in mixology beyond regular cocktails.



CONCEPT

1. Individual participation.
2. Participants will have to make two mocktails.
3. In Round One first innovative mocktail will be made from material supplied in the basket (Natural/Ayurveda) and in Second Round; the innovative mocktail should be prepared using Monin Syrups.
4. Preparation will be done in front of the judges and other audience.
5. Participants are required to bring their own glassware and special ingredients required for the mocktail preparation with prior approval of organizers.
6. Time allowed for pre-preparation 30 minutes for both the drinks.
7. Time allowed for making the drink in front of the judges will be 5 minutes for each drink.

THEMATIC CAKE DECORATION

Cake decoration is an art which has the potential of manifesting into great storytelling. Cake decoration when dictated by a theme is testimony to memorable occasions and assists in communication of complex storylines. In this activity, the participants will have to spend time, resources and decorate a cake with a theme taken out through draw of lots on the day of the competition.



CONCEPT

1. Single student participation
2. Participants are expected to decorate a cake based on the theme.
3. Participants are required to bring their own special ingredients and tools with prior approval of organizers.
4. All teams will be provided with Premixed Vanilla Sponge sheets.
5. Time allowed - 90 Minutes

CARVE TO ADD LIFE

Carving is one of the traits performed by chefs to showcase expertise as an artist. This competition is all about art of carving. In this competition, the participants are required to make a creative structure of vegetables and fruits. The raw material for this competition may be chosen from common list of ingredients. The structure is required to be entirely edible. No plastic / wooden supports are allowed.

Judging will be based on:

- Overall presentation
- Artistic ability of the contestant
- Balance of colour and design
- Use of varied techniques

Time allowed: One Hour

**Single student participation per team



THE CHEF'S TABLE

CONCEPT

1. Only the top four teams based on the total score tally of the competitions held till the end of second day would qualify to participate in this challenge.
2. Each team will comprise of four participants. (2 for food production and two for table set up and service)
3. Time allowed for cooking - 150 minutes
4. The competition is based on the coordinated effort of Food Production and F & B Service personnel in accomplishing a great fine dining experience for the guest clubbed with a good buying knowledge to balance the food cost.
5. The theme for the competitions would be " Nouvelle Approach to Indian Cuisine"
6. The participants will be provided only basic ingredients (as per the common ingredients for "CHEF'S TABLE")
7. Two representatives of the team will be taken to a food store on 21st January 2017 evening

for the purchase of the same in an allocated time. The purchases of each team would be tallied against the bill during the competition for the list of ingredients and its worth should not exceed beyond Rs. 2000/-.

8. The teams are expected to cook a three course menu comprising of Soup, Main course with accompaniments, Dessert and an appropriate beverage to create a fine dining experience along with a table setup for two covers and serving the food course-wise to the judges. Standard cutlery, crockery, glassware and table linen will be provided, however, participating teams can bring their own material to provide unique fine dining experience.
9. The judges would evaluate the teams on the basis of the complete meal experience comprising of menu planning, adherence to the budget, sensory evaluation of each product, service etiquettes, and the table setup.



Note: The required table ware, crockery, Cutlery and props for the Competition should be carried by the participants.

CULINARY COMPIFUN

CONCEPT

1. All teams that are not participating in the Chef's Table round will participate in Treasure Hunt to be conducted on Sunday, 2 January, 2017.
2. The Treasure Hunt event will comprise of any 4 participants representing their respective college / University / Institution.
3. The Treasure Hunt will have a total of 5 clues with 5 tasks that need to be performed around the AURO University campus. With every successful task that is complete, the team gets a clue to the next location to perform their next task (In order to receive each clue, all the members of the team must be present).
4. The events will include a variety of fun, hotel management themed challenges.
5. The contestants will be tested for their speed, knowledge and communication. The students will require endurance and surely an appetite for adventure.
6. Judging Parameters: Teams will be judged on the completion of every task given to them within the stipulated time. There will be no points given at individual activity.
7. Time Allowed - 2 Hours

List of activities:

- Taste the Dish and identify ingredients
- Culinary quiz
- Name the spice
- Identify and locate the plant
- Eating Competition (max. eating competition)



INFORMATION FOR INSTITUTES

- Each team should comprise of maximum 5 students and an accompanying faculty. For registration contact: **Mr. Vimal A Shukla: +91-98980 47049**
- Participation fee of **Rs. 4000/-** per team will be charged and **Rs. 2000** for accommodation to be provided on first come first serve basis. The fee has to be paid through demand draft in favor of **"AURO University"** payable at Surat, along with completed registration form.
- Accommodations for outstation students may be provided outside the campus, however, pick up and drop facilities will also be provided to such teams.
- Pick up and Drop facilities are available from 7 A.M. till 7 P.M. only on prior information



GENERAL GUIDELINES

- All teams are required to carry their own set of uniforms (without logos) and kitchen tool kits.
 - All teams will be required to provide their detailed indent sheets and recipe cards atleast one week in advance to the competition.
- All participants must ensure that they reach the venues at least 30 minutes prior to the time of commencement of the competition.
- Participants are required to wear sponsored material such as caps, aprons etc., if provided
- Recipe writing has to be done within the stipulated time period. Kindly make note that presentation of recipe is a must at the time of dish presentation.
- Use of ingredients without prior information of the event authorities will lead to disqualification.
- Participants should prepare single portion of each dish only for judging purpose. Any wastage of raw material noticed during the event, may be penalized by judges. The judging panel will consist of Chefs and experts from the Industry.
- All participants are required to maintain cordial relations with other participants. Any participant found misbehaving or instigating other participants, will lead to disqualification of his /her team.
- All participants must carry their Institute identity card with them at all times during the competition and show them to the event coordinator whenever demanded.
- Teams are allowed to use props along with their own crockery for the presentation of the final products. The presentation should not in any way promote their Institute, which is for unbiased judgment. Though the organizers will take reasonable care, they will not be responsible for any loss or damage of the presentation material.
- The organizers reserve the right to publish or use the recipes prepared at the competition without seeking any approval for the same from the teams.
- All the participants must leave their working area clean after the preparation is over.
- The decision of the Judges will be final and no queries in this regard will be entertained.
- No grace time will be given to the teams after the stipulated time period is over. In case a team is unable to present the menu on time it will lead to disqualification.
- Outstation candidates are advised to reach the venue a day in advance to be well prepared for the competition.
- All the teams are requested to attend the Award Ceremony. The results for all the categories will be declared during the Award Ceremony (22 January, 2017)
- All the teams are requested to clearly mention their names in the Registration form.
- The accommodation arrangements will be exclusively provided on the First come First serve basis. The confirmation for participation is accepted in the Format of Registration Form with the registration fee payable by DD/cash.
- All teams are requested to furnish their Arrival and Departure details minimum one week in advance to allow us to make suitable transport arrangements.
- All teams are requested to attend the briefing of events at 4:00 P.M on 19th January at the auditorium.

RULES & REGULATIONS

FOR FURTHER INFORMATION CONTACT

For overall event related query contact

Mr. Vimal A Shukla (Event Coordinator)

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For all activity / competition related query contact

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By our stumbling
the world is perfected

