

SCHEDULE OF EVENTS

National Budding Chef Competition – NBCC 2020 on 20–22 January 2020.

20th January 2020

1. Opening Ceremony **11:00 am to 13:00 pm.**

2. Kitchens of India. **14:30 pm to 17:30 pm.**

An authentic regional cooking competition highlighting traditional cooking techniques of a particular region with its essential historical justification.

(The participants are required to prepare - one starter, one veg and one non-veg main course with accompaniments, one rice preparation with suitable accompaniments and one dessert.)

Participants: 2

3. Liquid flavors **14:30 pm to 18:00 pm.**

A beverage making competition displaying innovation and creativity in preparation of non-alcoholic drinks.

(One innovative mocktail and one health based drink).

Participant: 1

4. Contemporary Miniatures. **14:30 pm to 16:30 pm.**

The participants are required to prepare petit fours – two sweet and two savoury.

(Minimum 2 pieces each and maximum of four each).

Participant: 1

21st January 2020

1. Vedic Cuisine **8:00 am to 10:00 am.**

Participants are required to prepare a nutritionally balanced meal, stating their medicinal and therapeutic benefits.

(One pot meal on lines of “Ubadiyu”, under open sky. The participants will have to adopt primitive methods of cooking.)

Participants: 2

2. International Palate. **10:00 am to 12:30 am.**

Prepare a 3-course menu highlighting the creativity of the dishes based on the mystery ingredients provided.

(One soup/ starter, one main course with all suitable accompaniments and one dessert.),

Participants: 2

3. Thematic Cake Preparation

14:00 pm to 16:00 pm.

Preparing a cake based on a theme, thus displaying their skills & techniques of designing, layering, icing & embellishing along with Taste.

(Only whipped cream and sponge-vanilla/chocolate shall be provided. Any other ingredients need to be brought by the participants at their own discretion. Final Product's total weight should not be less than 1 kg and more than 2kg but not more than 2 tiers.)

(Theme will be disclosed one day prior of the competition).

Participant: 1

4. Carving Mania.

15:00 pm to 17:00 pm.

Carve out a pumpkin and watermelon (both) based highlighting varied intricacies and creativity.

Participant: 1

22nd January 2020

1. Vibrant Gujarat.

10:30 am to 12:30 pm.

Prepare different traditional snacks and dessert using different cooking techniques showcasing the varied regions and authenticity of Gujarat.

(Three savoury snacks and one dessert).

Participants: 2 for cooking + 2 for decoration

2. Prize Distribution and Closing Ceremony

16:00 pm to 17:00 pm.

**** For further clarifications, kindly contact:**

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