



Amity School of Hospitality



**Amity Youth
Fest 2022**

24th - 26th March 2022

Sanskriti

Indian Regional Cuisine

Chef Competition 2022

March 26 2022

Details of Competition:-

Sanskriti (Virtual Hospitality Competition)

- 1) Any student enrolled in UG or PG program in any of the recognized Institution / College or University can participate by creating any unique dish representing regional cuisine of India
- 2) Dish should be a main dish reflecting the uniqueness of the regional cuisine along with side dishes.
- 3) Participants will send a recipe in the given format along with a 3 to 5 minute video of the process of making the dish email it to pbali@amity.edu the video should include the participant preparing the dish.
- 4) Participant can shoot the video with the help of a mobile phone and or PC or any camera, video should depict the process of preparing the dish and if selected, participant will be invited for the second round to participate in the question answer session

Registration Process

The participant need to register on the website of AYF 2022, participant need to upload the image or copy of the valid ID card issued by the Institution.

Submission requirements

- 1) Participant should be a student registered in any recognized Institute/ College/ University in India or Abroad.
- 2) Participant will need to submit a recipe of a main dish representing a specific region of the country along with side dishes in the given format along with a video of 3 to 5 minutes, demonstrating the procedure.
- 3) Participant will also images of the dishes prepared and served on plates/ platter or any other suitable crockery or vessel.
- 4) In the video participant is required describe and demonstrate the procedure of preparing the dish and should be visible in the video demonstrating the procedure.
- 5) The recipe and the video can be sent by an email to pbali@amity.edu
- 6) If the entry is selected for the next round then participant will be contacted for the second round (Question and Answer round)
- 7) Participant is required to appear for the question answer round through MS teams.

Evaluation Parameters

Winners will be selected, by the panel of judges on parameters like

- a) Uniqueness- 20 Points
- b) Concept and balance – 20 Points
- c) Presentation of the dish. – 20 Points
- d) Recipe and video content. – 20 Points
- e) Question answer session of the finalist by the panel of judges. 20 Points

Winners will be decided purely based on scores earned by the participants.

