Le Chef

First & Elimination Round: Fireless Cooking

Reporting time: 9.00 am. (Buses will be provided from IIT Tirupati at 8 am)

Venue: Indian Culinary Institute, Tirupati

Duration: 45 mins **General Rules**:

- Briefing by Dr.Thirulogachander, Academic In charge of ICI, TPT for general Rules and regulations.
- Collection of Ingredients from 9.15 am to 9.30 am.
- Volunteers will be there for help throughout the course of the event.
- Competition starts by 9:30 am Sharp.
- By 10.15 am, all participants have to leave the Venue for Judges.
- No cooking is allowed, that means No Fire at all by all means.
- Mixing & arranging of Various Ingredients and display for 2 Pax.
- Free to Cut, Peel or Grate anything which will be given.
- Common ingredients like Bread, Fruits, Mayonnaise, Carrot, Cucumber, Cabbage, Capsicum, Olives, Raisins, Honey, Salt, Pepper, etc will be kept on the table.
- Time given would be 45 Minutes.
- No Props will be allowed, Strict NO to readymade Products.
- Judging will be on the basis of Wastage, Cleanliness, Presentation etc

The decision of judges is final.

8 Teams will be selected for the final round.

Second & Final Round: Cooking (with Fire)

Reporting time: 10.45 am.

Venue: BTK (Basic Training Kitchen), Indian Culinary Institute, Tirupati.

Duration: 2 hrs **General Rules:**

- Have to prepare 2 portions of Main Course(Veg Curry) and 2 Rotis from the given ingredients.
- Volunteers will be there for help throughout the course of the event.
- Competition starts at 10.45 am sharp.
- By 12.45 am, all participants have to leave the venue for Judges.
- No Props will be allowed, Strict NO to readymade Products.
- Judging will be on the basis of Wastage, Cleanliness, Presentation etc.

The decision of judges is final.

Results will be announced by 1.00 pm. Return buses will be provided back to IIT Tirupati.

Prizes

Winner: Rs 5000 Runner Up: Rs 3000

Contact

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