

MASTERCHEF COMPETITION

Date: - 16th October 2023

Time: - 10:00 AM to 4:00 PM

Place: - Fr. Conceicao Rodrigues College of Engineering, Bandra (W)

Platform: - Offline

October 16th, 2023, Mumbai.

The National Service Scheme (NSS) Council of Fr. Conceicao Rodrigues College of Engineering successfully organized a vibrant and exhilarating MasterChef competition on October 16th, 2023, showcasing the culinary talents of our students. The students of our college as well as the NSS volunteers actively participated in this MasterChef event.

The event commenced in the morning when our NSS volunteers gathered together to decorate the cooking area. They ensured that every participant had a comfortable and spacious place to cook. Our hardworking NSS volunteers ensured that all the arrangements were made before the start of the event.

The participants were given the necessary items for cooking such as vegetables, paper plates and glasses, ice cubes for Mojito, etc and they were told to bring the rest of the items of their choice from their homes. The event was a grand success, featuring three rounds that challenged participants' creativity, skills, and teamwork.

1. Mojito Round:

The competition kicked off with the refreshing Mojito round, where participants crafted innovative mojito recipes. This round not only tested their mixology skills but also their ability to think on their feet. The atmosphere was filled with excitement and anticipation as the participants presented their unique mojito concoctions.

2. Pizza Round:

In the second round, participants put their pizza-making abilities to the test. Armed with various ingredients, they demonstrated their culinary expertise by creating mouthwatering pizzas. The aroma of freshly baked pizzas filled the air, creating a delightful ambience.

3. Innovation Round:

The final round was to test the innovation skills that were present in our participants. This round allowed participants to unleash their creativity as they prepared dishes of their choice. This round showcased a diverse range of cuisines, from traditional to exotic, reflecting the participants' diverse culinary backgrounds and interests. The level of innovation and presentation in this round was truly commendable.

The whole cooking area was filled with an essence of aroma which attracted the college students to act as audience. A very large number of students were attracted to our MasterChef event and that made our event a grand success.

Each round was allocated a specific time in which everyone had to cook their food and should be ready with their presentations. As soon as the cooking time was over, our judges came into play to test the foods cooked by our participants and rate them. The ratings were given based on Taste, Hygiene, Presentation, Ample use of resources, and finally the explanation by the participants. These ratings helped to modify the leaderboard at the end of each round.

After intense competition, the top three winners were announced. They were awarded prizes and vouchers in recognition of their outstanding culinary skills. The winners' dishes not only tantalized the taste buds but also stood out for their creativity and presentation.

The event witnessed enthusiastic participation from students across various departments. The support and encouragement from the audience added to the lively atmosphere. Program Officers and teachers graced the occasion, appreciating the participants' efforts and cheering them on throughout the competition.

The MasterChef competition organized by NSS CRCE was a celebration of talent, creativity, and teamwork. It provided a platform for students to showcase their culinary prowess and learn from each other. The event was not only entertaining but also educational, encouraging students to explore the art of cooking. We extend our gratitude to everyone who contributed to the success of this event and look forward to more such engaging initiatives in the future.

The NSS Council aims to build upon the success of this MasterChef event by organizing many such activities that promote social awareness and contribute to the betterment of society.

A report by Armaan Shaikh, Documentation in charge.

An Insight into the Program:







