



# पुणे विद्यापीठ

सर्वोत्कृष्टतेचा स्रोत असलेले विद्यापीठ  
विद्यार्थी कल्याण मंडळ

डॉ. पंडीत एन. शेळके

एम.एस.सी., पी.एच.डी.

संचालक, विद्यार्थी कल्याण मंडळ

संदर्भ क्र.: विक्रम/२०१२-१३/७१४

दिनांक : १६/०१/२०१३.

प्रति,

मा. प्राचार्य / मा. संचालक,

पुणे विद्यापीठाशी संलग्न असलेली सर्व हॉटेल मॅनेजमेंट

महाविद्यालये व मान्यताप्राप्त संस्था.

विषय:— विद्यापीठस्तरीय शेफ स्पर्धेबाबत.....


महोदय/महोदया,

पुणे विद्यापीठ विद्यार्थी कल्याण मंडळ व एम. ए. रंगुनवाला इन्स्टिट्यूट ऑफ हॉटेल मॅनेजमेंट  
अॅण्ड रिसर्च, २३९०—बी, के. बी. हिदायतुल्ला रोड, कॉम्प पुणे ४११ ००१ यांचे संयुक्त विद्यमाने  
२२ व २३ जानेवारी, २०१३ रोजी 'विद्यापीठस्तरीय शेफ स्पर्धेचे' आयोजन करण्यात आले आहे.

आपल्या महाविद्यालयातील/मान्यताप्राप्त संस्थेतील इच्छुक विद्यार्थ्यांना वरील स्पर्धेत सहभागी  
होणेबाबत सूचित करावे व सदर पत्र आपल्या महाविद्यालयातील/मान्यताप्राप्त संस्थेतील सूचना  
फलकांवर प्रदर्शित करावे, ही विनंती.

कळावे,

सोबत : महाविद्यालयाचे पत्र.

  
१६/०१/१३  
संचालक,

विद्यार्थी कल्याण मंडळ

विद्यार्थी कल्याण मंडळ, पुणे विद्यापीठ, गणेश खिंड, पुणे - ४११ ००७.

☎ ०२० - २५६०११५४ फॅक्स : ०२० - २५६०११५४ मोबाईल : ९८५०१७६५७५



# M. A. RANGOONWALA INSTITUTE OF HOTEL MANAGEMENT & RESEARCH

Affiliated to University of Pune / Institute code No. : 1042

**P. A. Inamdar**  
President (M.C.E. Society)

**Prof. Anita Frantz**  
Principal

Ref. No. MARIHMRP/1044/13

To,  
The Director / Principal,

विद्यार्थी कल्याण मंडळ  
आवक / - 2495  
दिनांक : 16/01/2013  
S. W.

Date : 10/01/2013

**Subject:** Participation of students in 'The M.A.Rangoonwala Chef Competition 2013'-Theme 'Sweets for Diabetes' in association with University of Pune (Students Welfare Department).

Dear Madam / Sir,

Greetings from M.A.Rangoonwala Institute of Hotel Management & Research.

We are pleased to extend this formal invitation to your institute/college for participation in this years 'M.A.Rangoonwala Chef Competition 2013-Theme Sweets for Diabetes' organized in Association with University of Pune (Students Welfare Department).

The Competition will be held at the M.A.Rangoonwala Institute of Hotel Management & Research on 23<sup>rd</sup> January 2013. We would be honored if the students of your institute participate in the Competition & would appreciate your response by 17<sup>th</sup> January 2013.

The Programme is scheduled for two days, 22<sup>nd</sup> & 23<sup>rd</sup> January 2013. The schedule is as follows:

**Date:** 22<sup>nd</sup> January 2013.

**Function:**

- Inauguration Ceremony at 04:00 pm at the institute.
- Introductory session on Diabetes and Nutrition.
- Briefing regarding the competition
- Allotment of table numbers for the competitors.

**Date:** 23<sup>rd</sup> January 2013.

**Maximum of 03 participant entries per college.**

- Participants will be provided with Chef Cap & Apron
- Registration Amount: Rs 200/-
- Reporting Time: 08:30 am at the institute.
- Actual Cooking time allotted: 1 Hour.
- Closing ceremony and Prize Distribution: 3:00pm.
- Each participant will be awarded with participation certificate.

- The Winner, First Runner up & Second Runner up will receive Trophies & cash prize as follows:  
Winner – Rs 5000.00  
First Runner up – Rs 3000.00  
Second Runner up – Rs 2000.00

Diabetes awareness drive is to educate the young generation on the benefits of healthy living & thereby control the growth of diabetes which is described as a lifestyle disease. The staff & students of your college can attend this informative programme.

The objective of the competition is to nurture the creativity of budding chefs & to provide a showcase for their skills, techniques & style. A variety of recipes will be displayed to satiate the sweet tooth of diabetic patients.

We look forward to your students participation in this challenging and memorable competition.

Kindly display the poster on your notice board & encourage the students to participate for a unique experience in the kitchen.

For any further queries, please contact:

Warm Regards,

**Yours Sincerely,**

**Contact Person**

Mr. Imran Sayyed (9226960773)

Mr. Swapnil Pawar (8007992516)

**Prof. Anita Frantz**  
**Principal**



Attached here with:

- 1) Registration form.
- 2) Rules and regulations for the competition.

**APPLICATION FOR, 'The M.A.RANGOONWALA CHEF COMPETITION'.**

Name of the participant: \_\_\_\_\_

E-mail id: \_\_\_\_\_

Name of College: \_\_\_\_\_

Address: \_\_\_\_\_

Mobile no: \_\_\_\_\_

Name of Principal: \_\_\_\_\_

Contact no: Office \_\_\_\_\_ Mobile \_\_\_\_\_

We hereby agree to the terms and conditions and will follow the rules and regulations of the competition.

**Signature of Candidate**

Submit completed application form to the office of M.A.Rangoonwala Institute of Hotel Management & Research, Azam Campus, 2390-B, K.B. Hidayatullah Road, Camp, Pune-411 001 between 09:00 am to 03:30 pm.

Registration Date: \_\_\_\_\_

Registration Amount: 

Rs 200/-
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## **Rules and Regulations for participation in 'The M.A. Rangoonwala Chef Competition'.**

- Maximum of 03 participant entries per college.
- Compulsory attendance for the session on 22<sup>nd</sup> January 2013.
- Participants have to get computerized hard copies of recipes & nutritional value chart for the given recipe he/she is to prepare.
- Only participants with valid Identity card will be permitted.
- Ingredients and garnishes should be procured by the competitors.
- Ingredients and garnishes should harmonize with the main part of the dish and conform to contemporary standards of nutritional values in concern with diabetic food.
- Unnecessary ingredients should be avoided, and practical, acceptable cooking methods should be applied.
- Total time allocated for the activity of cooking, cleaning the workstation & presentation will be 2 hours.
- Use correct cooking, presentation and flavor combination.
- Dressing the rims of plates results in an unacceptable appearance.
- Avoid all non-edible items for food styling.
- Proper color, presentation and flavor combinations should be displayed.
- Demonstrate clean, crisp workmanship.
- No identification of personal or business affiliation is allowed with the exhibits until the judging is completed.
- The presentation of each exhibit to be punctual at the allotted time.
- Competitors should bring their tools, i.e., knives and cutters.
- Each competitor must complete the assignment within the allotted cooking time.
- Each participant will be awarded with participation certificate.
- The Winner, First Runner up & Second Runner up will receive Trophies & cash prize as follows:

Winner – Rs 5000.00

First Runner up – Rs 3000.00

Second Runner up – Rs 2000.00