University Chef Edition 7 Official Report

Shyam Lal College hosted the highly anticipated University Chef Competition, for the 7th time, during 4-6 March 2024, an event that showcased culinary talents from various colleges & institutions from Delhi NCR and various other parts of the country.



The competition was graced by esteemed jury members from prominent organizations and convened by Dr. Abbas Tapadar together with colleagues from the University Chef Committee 2024 and student volunteers. Professor Rabi Narayan Kar, Principal, SLC, has been the Patron and Chief Advisor of this flagship culinary competition.

The atmosphere was charged with excitement as aspiring chefs demonstrated their skills and creativity in the kitchen. Each participant brought forth unique flavors and culinary techniques, making the competition both delightful and competitive.





Throughout the event, the jury members diligently evaluated each dish, considering presentation, taste, and innovation. Their expertise and discernment added credibility to the judging process, ensuring fairness and accuracy in selecting the winners.

Under the guidance of Dr. Abbas and his team, the event ran smoothly, with meticulous attention to detail in every aspect of the competition. His leadership and organizational skills were instrumental in orchestrating a successful and memorable event. SLC is proud to be the flag bearer of one-of-its-kind programme, University Chef, conceived in the year 2016 by Prof. Kar. The initiative is in tandem with Govt's 'Skill India' programme. This unique effort is a step to enhance the creativity

and application of precise thought process among students in the field of culinary arts.

Prominent Jury members such as Chef Mukesh Kumar (Executive Chef, Hotel The Ashok), Chef Veeta Singh (DGM, Hotel The Ashok), Chef Amit Ghotwal (Executive Chef, Rashtrapati Bhavan), Mr. Manan Chaudhary (F&B expert) and Mr. Sidharth Agarwal (F&B Industry Expert) honoured the occasion with there presence and subtle guidance and judgements during the main two days of the competition.





The effort has won acclaim from all including celebrated chefs like Nita Mehta. The gala event is one of the most awaited events of the University and students from across the country look forward to participate in the same. It is the only event in the university which gives an opportunity to the young Chefs of India to showcase their cooking prowess.





University Chef Edition 7 also organized a Panel Discussion on "Entrepreneurship in the F&B Industry" on March 6th 2024 in collaboration with the E-cell of the college where around 150 participants attended the discussion and were immensely benefited by the shared expertise of the Panelists.

UC 24 had 16 Teams (two members each) on board. The participants registered online and along with that the event also had a space for on-spot registrations for on day volunteers. The event was well presented by the members of the University Chef. The audience consistently supported and appreciated the young chefs. The event ended with the Award Ceremony where the Principal Professor Rabi Narayan Kar and the Jury members awarded the winners with winning trophies and gifts from sponsors. The first position was attained by Jhalak and Sumit,

the Runner ups were Shubham and Ayush whereas the 2nd Runner ups were Nimisha and Vijay Laxmi from Institute of Hotel Management (IHM, Pusa) and special mention to Amrita and DEV, (Ashok Institute of Hospitality and Tourism Management).



Beyond the prizes awarded, the event served as a platform for culinary enthusiasts to showcase their talents and foster a spirit of camaraderie among participants.

In conclusion, the University Chef Competition organized by Shyam Lal College was a resounding success. It not only celebrated culinary excellence but also promoted teamwork, creativity, and passion for the culinary arts among students. Special thanks to media partners and TV9 for covering the event so enthusiastically.

Dr. Abbas Tapadar

Convener, University Chef Committee 2024