

FACULTY OF COMMERCE

DEPARTMENT OF COMMERCE

Ref. No: IU/FC/BHM/Notice/Event 2025/09

It is to inform all the students that The **Department of Commerce** is organizing an exciting **Flameless Cooking Competition** for all students. This is a great opportunity to showcase your creativity and culinary skills without the use of fire.

Event Details:

Date: 18th February, 2025

Time: 10 AM Onwards

Venue: Food & Beverage Lab

We encourage active participation from all students. Exciting prizes await the winners!

For registration and further details, contact Coordinators.

Join us and bring out the chef in you!

Prof. (Dr) Adeel Maqbool Vice-Dean,

Faculty of Commerce

REPORT ON FLAMELESS COOKING COMPETITION BY HOTEL MANAGEMENT

The Flameless Cooking Competition was successfully organized on 18th February 2025 by the Hotel Management Department under the Faculty of Commerce, Department of Commerce. The event aimed to challenge students' creativity and innovation by encouraging them to prepare unique dishes without using fire, promoting sustainable and alternative cooking techniques.

The competition was inaugurated by the **Honourable Registrar, Prof. (Dr.) Mohd Haris Siddiqui**, and presided over by **Vice-Dean, Prof. Adeel Maqbool**, who emphasized the importance of innovation in modern culinary arts and the growing relevance of fire-free cooking in contemporary kitchens. The event witnessed an overwhelming response from enthusiastic participants who showcased an array of inventive and flavorful dishes.

Dr. Zishan Raza Khan (Associate Professor & Deputy Director, HRDC) and Dr. Rajiv Ranjan (Dean & Head, Integral Business School) judged the competition, evaluating entries based on innovation, presentation, hygiene, and minimum wastage. The participants impressed the judges with their creativity, as they crafted visually stunning and nutritionally balanced dishes using fresh ingredients, unconventional cooking techniques, and aesthetically appealing presentations.

The seamless execution of the competition was made possible by dedicated faculty coordinators **Mr. Vidit Srivastava, Mr. Feroz Haider Alvi, and Ms. Amisha Srivastava**, along with student coordinators **Shahanawaz Ali, Hesham Ahmed, Ayan Ahmed, and Aquib Aleem**, who ensured smooth coordination and engagement throughout the event.

One of the highlights of the competition was the **diverse range of dishes**, including innovative salads, fusion desserts, and refreshing beverages, each reflecting the participant's originality and culinary expertise. The event not only tested students' skills but also encouraged them to think outside the box and adopt sustainable food practices.

The competition concluded with an **exciting felicitation ceremony**, where winners were awarded for their outstanding creativity and presentation. All participants were appreciated for their efforts, enthusiasm, and commitment to redefining traditional cooking. The event successfully inspired students to explore alternative culinary techniques, prioritize hygiene and sustainability, and push the boundaries of food innovation.

CREATIVE OF THE EVENT



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PHOTOGRAPHS OF THE EVENT









































































