

**VISHNU WAMAN THAKUR CHARITABLE TRUST'S
VIVA COLLEGE
Department of Hotel & Tourism Management**

Greetings of the Day!

VIVA College - Department of Hotel & Tourism Management organized an exhilarating **“INDIAN DESSERT COMPETITION”** for all the students of Hospitality Studies & Culinary Arts students on 16th September 2023 Saturday from 10:00 am onwards at VIVA College, Old Campus at Basic Training Kitchen.

The competition featured a wide array of delectable Indian desserts, from traditional classics like Gulab Jamun, Modak and to modern interpretations of fusion Indian desserts. Participating contestants demonstrated their skills in creating visually appealing and mouthwatering treats, highlighting the fusion of flavors and innovation in dessert presentation. We had 34 contestants compete for the same.

The atmosphere was charged with excitement as students showcased their passion for the art of dessert-making. Visitors to the event not only had the opportunity to indulge in the sweet creations but also gained insights into the artistry and craftsmanship behind these Indian desserts.

The Indian Dessert Competition served as a platform for emerging talents in the field of hospitality to shine and express their creativity. It not only fostered healthy competition but also encouraged students to explore the variations of Indian cuisine and celebrate the rich heritage of desserts in India.

A respected panel of judges, chefs, and food critics, and our HOD of Hotel Management Chef. Vaibhav Patil followed by Chef. Rameez Patel, Chef. Sagar Vaze meticulously evaluated each dessert entry based on taste, presentation, creativity, and Innovations. This gave aspiring hotel management students valuable feedback, helping them refine their culinary techniques and presentation skills. The dessert presentation was displayed in the Advanced Training Restaurant.

This event was a testament to the commitment of the Hotel Management Department to nurture and showcase the talents of our students while promoting Indian culinary traditions in the global hospitality industry.

In the end, the competition concluded with awards and recognition for outstanding desserts, with winners earning accolades for their exceptional culinary skills.

The Winner's Names as Below:



**1st Prize - Ms. Bhumi Aparaj
(F.Y. Culinary Arts)**



“Pineapple Modak”

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**2nd Prize - Mr. Nitesh Pal
(S.Y. Culinary Arts)**



"Gulab Jamun"



**3rd Prize - Mr. Hardika Samel
(F.Y. Hospitality Studies)**



**"Karanji stuffed with
Jaggery & Coconut"**



**Consolation Prize – Mr. Shubham Gupta
(F.Y. Culinary Arts)**



"Coconut Burfi"

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THANK YOU!!!