

SAROJINI NAIDU VANITA PHARMACY MAHAVIDYALAYA

FINE ARTS AND CREATIVITY CLUB

Report on Fire-Free Cooking Competition

Date: 30-11-2024

Venue: SNVPMV dining hall

Organized by: Fine arts and creativity club

Event Coordinators : faculty - Dr. M. Shiva Ramakrishna , Dr.K.Vinutha, Mrs. P. Divya theja , Mrs.P.M.Sameera , Mrs.J.Swathi .

Students : Shiva nandini [Student representative] , vaishnavi , rishika , deekshitha .

Time: 3 to 5 pm

Introduction:

The Fire-Free Cooking Competition held at Sarojini Naidu Vanita Pharmacy Mahavidyalaya was a unique and innovative event aimed at promoting healthy, eco-friendly, and creative cooking methods. The competition encouraged participants to prepare delicious dishes without using traditional heat sources, thereby showcasing their culinary skills in a safe and sustainable manner.

Objective:

The primary objective of the competition was to raise awareness about alternative cooking techniques that do not involve the use of fire, such as raw food preparation, no-cook dishes, and innovative uses of modern kitchen appliances. The event also aimed to foster teamwork, creativity, and environmental consciousness among students.

Participants:

The competition saw enthusiastic participation from a diverse group of students, with over different teams from different departments. Each team was given the freedom to choose their ingredients, provided they adhered to the fire-free cooking rule. Teams were also required to present their dishes in an aesthetically pleasing manner, with an emphasis on health, taste, and creativity.

Competition Format:

Round 1: Participants were given a set time limit of 40 minutes to prepare their dishes. The teams could use a variety of ingredients such as fruits, vegetables, grains, and dairy products but were not allowed to use any form of cooking that involved heat, such as frying, boiling, or grilling.



PRINCIPAL

Sarojini Naidu Vanita Pharmacy Maha Vidyalaya
Vijayapuri Colony, S.Lalaguda, Tarnaka
Secunderabad-500 017.

Round 2: Teams presented their dishes to a panel of judges consisting of faculty members. The presentation, taste, nutritional value, and creativity of the dish were evaluated.

Dishes Presented: Various dishes like cakes , salads , mojitos, bhel , dry bhel , drinks , puddings , traditional drinks and many more ...

Judging Criteria:

The dishes were judged based on the following criteria:

Creativity: How unique and innovative the dish was.

Taste: The overall flavor and balance of ingredients.

Presentation: The visual appeal and artistic presentation of the dish.

Nutritional Value: The health benefits and balance of nutrients in the dish.

Adherence to Theme: Strict adherence to the "fire-free" cooking guideline.

Winners and Prizes:

The winners of the competition were announced after careful deliberation by the judges. The winning team was awarded . All participants were given certificates of appreciation for their creativity and efforts.

Conclusion:

The Fire-Free Cooking Competition was a resounding success, providing a platform for students to showcase their culinary creativity while promoting a healthier, sustainable approach to cooking. The event not only emphasized the importance of using fewer resources but also highlighted how easy and fun it can be to prepare healthy, delicious meals without fire.

The event was well-received by both participants and attendees, and it sparked further interest in experimenting with alternative cooking methods. The organizing team hopes to make this an annual event, encouraging even more students to explore the world of fire-free cooking in the future.

Report prepared by : Student volunteer


date: 30-11-2024

Student feedback :

- I'm happy to participate in the club activity today . It was exciting and my friend and I are nervous while preparing the food and we felt satisfied when sir 's , madam 's and senior sisters tasted the food said it is tasty or good . I am happy and not that much sad even though We didn't win the prize . This is Rithika from section B of B. Pharmacy 1st year . Thank you

- I wanted to tell you that you did a great thing by encouraging us that we are doing good.... And guiding us in a nice way... THANK YOU 😊
- Good evening sister I'm zaara from b pharm 1st year I felt very happy by participating in this competition and we group members got first prize it's so miraculous thing happened it's like a best 1st club activity memory
- Goodevening dil Tasneem from Bpharm 1st year and today's club activity was so fun we enjoyed a lot and also our group of 5 members won the first prize and yaa it was such a wonderful moment and a fun evening Thankyou
- Good evening sister we are from B pharm 1st year B section participated in no fire cooking competition. I felt very happy about participating in this competition, We got first prize in this competition and we enjoyed it a lot.
- Today's club was a memorable day. It was a different experience for me and it was the first time I participated in something like this I. I look forward to more such days.
- I'm P Likhithaa Reddy
today the activity was very nice
For the first time I've enjoyed a competition , generally we do it seriously to win right but this time it more like an entertainment thing and another one which I felt good about this is u have announced that u r going to give certificates for the participants without making them feel bad that they didn't get prize

CLUB CO-ORDINATORS

1. Dr.Vinutha
2. Divya teja
3. Dr.Shiva Rama Krishna
4. Mrs.J.Swathi 

Student coordinators:

1. M.Shiva Nandini
2. Rishika
3. M.Vaishnavi

