



## Event Report

### **Daawat-e-Jamia – A Culinary Journey for Teachers**

**Organized by:**

Department of Tourism and Hospitality Management (DTHM)

**Jamia Millia Islamia**

in collaboration with Mezbaan-e-Sayyah (Tourism Youth Club)

**Date:** October 30, 2025

**Venue:** DTHM, Jamia Millia Islamia



## Introduction

As part of the Talimi Mela 2025 celebrations commemorating the Foundation Day of Jamia Millia Islamia, the Department of Tourism and Hospitality Management (DTHM) organized a distinctive event titled "Daawat-e-Jamia: A Culinary Journey for Teachers." The event was conceived as a cooking competition exclusively for faculty members across various departments of the university, emphasizing creativity, cultural fusion, and community engagement. It provided a platform for teachers to express their culinary skills while celebrating the diversity and inclusivity that define Jamia's academic ethos.

## Objectives of the Event

- To celebrate Jamia's cultural diversity through a creative culinary platform.
- To foster interaction, collaboration, and a sense of community among faculty members.
- To encourage innovation and cultural representation through food preparation.
- To align with the spirit of Talimi Mela, highlighting learning beyond classrooms through experiential participation.



## Event Execution

The competition required each team to prepare two portions of a regional fusion sandwich - vegetarian or non-vegetarian -highlighting regional influences and creativity in presentation. The participants were allotted 1 hour and 30 minutes for cold preparation and setup. Common ingredients such as bread, condiments, vegetables, herbs, and seasonings were provided by the organizing committee, while participants were encouraged to bring their own specialty ingredients and props for presentation. The event commenced with a welcome address by the faculty coordinators, followed by brief instructions regarding competition guidelines and judging criteria. Participants enthusiastically engaged in preparing innovative sandwiches representing rich culinary heritages.

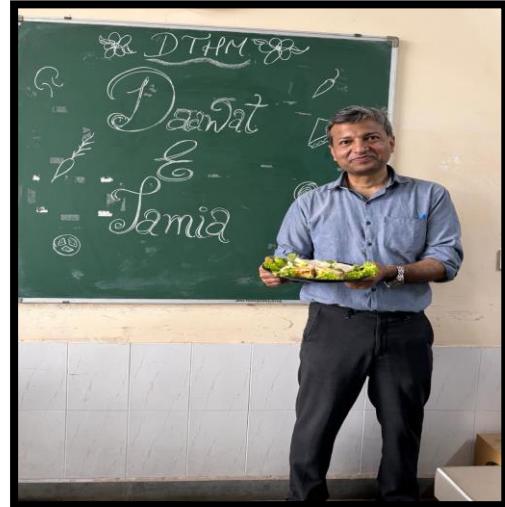


## Judging Criteria

- Fusion of flavours and regional representation
- Taste and texture balance
- Cleanliness and hygiene during preparation
- Theme relevance and inclusivity
- Presentation and garnishing aesthetics

## Event Highlights

- Faculty teams showcased exceptional creativity in blending traditional and contemporary flavours.
- The dishes reflected regional authenticity infused with modern culinary innovation.
- Participants demonstrated excellent teamwork and attention to detail in both preparation and presentation.
- The event created an engaging and joyful environment, strengthening bonds among faculty members across departments.
- Judges and guests appreciated the enthusiasm and cultural diversity showcased through the dishes.



## Outcomes and Impact

The event successfully met its objectives by promoting inter-departmental collaboration and faculty interaction in a relaxed and creative setting. It highlighted culinary innovation through the fusion of regional and modern flavours, enhanced the visibility of the Department of Tourism and Hospitality Management as a vibrant academic unit promoting experiential learning, and contributed to the overall festive spirit of Talimi Mela 2025.



### **The Winner of competition were-:**

**1<sup>st</sup> Position- Dr. Sameer Babu M, Md. Arman (Department of education)**



**2<sup>nd</sup> Position- Ms. Leticia, Dr. Rizwan (Department of Foreign languages)**



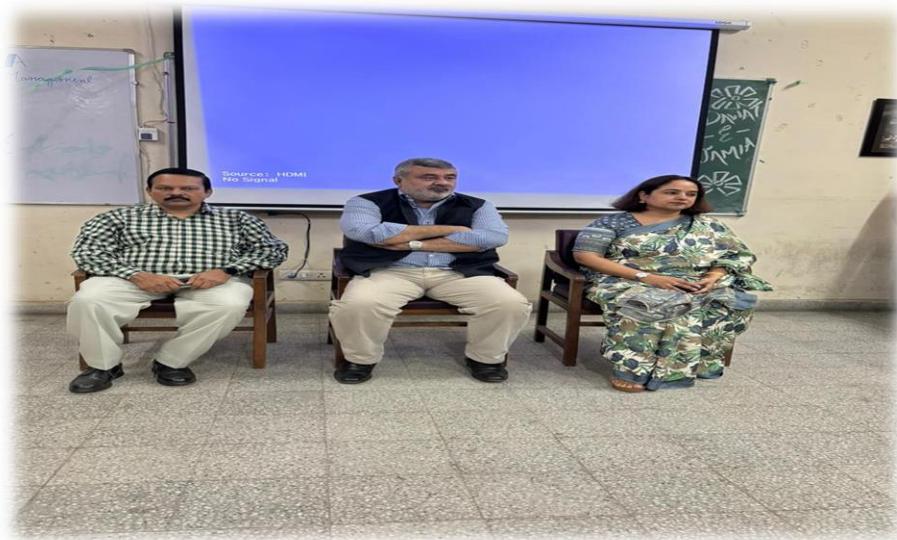
**3<sup>rd</sup> Position - Dr. Iram Naseer (Faculty of education), Dr. Anwara Hashim (Department of adult and continuing education and Extension)**



**The judges of competition were-:**

**Professor Iqtidar Mohd. Khan- Dean, Faculty of Humanities and Languages**

**Professor R. Gupta-Dean, Faculty management Studies**



## **Conclusion**

Daawat-e-Jamia proved to be a delightful and memorable event that combined learning, creativity, and celebration. It underscored the significance of food as a cultural connector and reaffirmed the value of inclusivity and unity among Jamia's teaching fraternity. The initiative showcased the culinary talents of the university's faculty members and reinforced the department's commitment to promoting holistic learning experiences.