



Department of Tourism and Hospitality Management

Jamia Millia Islamia, New Delhi

Celebrates

INTERNATIONAL YEAR OF MILLETS

'Traditional Recipes of Millets'

(September 16, 2022)

Invitation

Department of Tourism & Hospitality Management
Jamia Millia Islamia
Organizes
International Year of Millets - 2023

Competition on "Traditional Recipes from Millets"

Date & Time:
September 16, 2022
11:00 AM

Venue:
Lecture Theatre, DTHM
Jamia Millia Islamia

Patron
Prof. Najma Akhter
Hon'ble Vice-Chancellor
Jamia Millia Islamia

Judge
Chef Ajay Sood
Hospitality Consultant,
Former Executive Chef,
Taj Sats Air Catering Ltd

Dr. Sarah Hussain
Convener & Head

Co-Ordinator: Dr. Nusrat Yasmeen
Co-Coordinator: Chef Siddarth

Department of Tourism and Hospitality Management, Jamia Millia Islamia (JMI) organised a **Culinary Competition** to commemorate one year of the adoption of the resolution declaring 2022-23 as the '**International Year of Millets**' on **September 16, 2022**. It holds crucial importance not just to India but Asia, Africa and other countries. The event was patronised by **Padam Shree Professor Nazma Akhthar**, the honourable **Vice-Chancellor of Jamia Millia Islamia, New Delhi**. The year entitled as International Year of Millets' aims to promote one word movement i.e. "**Life**" which stands for a vision of a sustainable and resilient lifestyle which is useful in dealing with the climate crisis and future unpredictable challenges. It is proposed as a mass movement of environmental conscious lifestyle which promotes sustainable, mindful, and deliberate utilisation of millets. In line with this the department

organised a culinary competition with the theme “**Traditional Recipes of Millets**” which proved as an apt contribution to this vision which holds an objective to create awareness of the nutritional and health benefits of millets. Millet has garnered global interest in the recent past - courtesy the rich nutrient-profile.

The programme commenced with the evaluation of the laborious and creative efforts of the students of the Bachelor of Hotel Management.



The students enthusiastically exhibited their culinary skills in the competition with the theme “**Traditional recipes of millets**”. Students actively participated and doled out nutritious yet delectable delicacies out of millets. In total there were 8 teams consisting 3 students in each. Artifacts and the visual presentation of the items was a treat to the eyes of one and all.



The items were judged on the basis of a certain criteria comprising namely of taste, appearance and presentation. The judges for the competition were the culinary extraordinaire

Chef Ajay Sood and esteemed **Professor Nimit Choudhary** who carefully examined each of the dishes and provided detailed feedback to the participants. The jury of the competition was intimidated by the efforts of the students and it was indeed tough to decide the winning team.

Later, the programme took shape with the introduction of the theme of the programme by **Dr. Aarti** followed by felicitation of token of appreciation and welcome address by Head of the department **Dr. Sarah Hussain**. She offered her gratitude to the chief guest for sparing his valuable time to interact with the students and be a part of the event.

Further, the event was addressed by a person with profound expertise **Chef Ajay Sood**. He conveyed to the students that hard work is the only key to success and apprised the students of the nutritional benefits of using Millets. He stated that Millet is a genre of cereals which are loaded with almost every essential nutrient and is often considered as an ancient superfood as its gluten free which is the root cause of many underlying diseases. There is a variety of millets grown in India and each of these millets are affordable, easily accessible, and versatile to the core. Furthermore, the audience were addressed by **Prof. Nimit Choudhary** who appreciated the sincere efforts of the students and colleagues to make this event a successful venture.

The results were announced by **Chef Siddharth**. In the competition the 1st position was secured by **Mohd. Amanullah, Sidra Sartaj, and Faizan Ahmed** closely followed by **Adeen Ahassan and Mohd. Rahib** secured the 2nd position whereas 3rd position was bagged by **Ayesha Parveen, Gausia Parveen, and Rafiq Ahmed**.

Results



FIRST



SECOND



THIRD

The event was an utter success which flagged a healthy spirit of competition with the provision of the much needed platform to let the students showcase their culinary skills filled with learning and creativity after the pandemic closed down of the educational institutions.

At the end **Dr. Nusrat Yasmeen**, coordinator of the event proposed her vote of thanks to the dignitaries and participants and winners of the competition which marked the conclusion to the programme.

