



Culinary Club

St. Edmund's College

NAAC Accredited A



Title: Food Stalls of Delicacies
Objective: Provide for food and drinks to audience during NCC Annual Festival
Date: 11 & 12 July 2023
Duration: 4 to 5 hours each day
Collaborations: 42nd Meghalaya NCC Bn
No of participants students: 14

Outcome: The Culinary Club, SEC; have put up stalls on the occasion of the NCC Annual Festival organised by the 42nd Meghalaya NCC Bn., on 11th and 12th July, 2023. The food items sold were masala milk tea, ginger tea, custard, egg chop, kheer, chaat, pastries, cheese garlic bread, cheesecakes, chocolate chip cookies, mango sticky rice, combos of chicken fries and french fries and yellow rice and meatballs with different chutneys, lunch packets of traditional khasi food both non vegetarian and vegetarian, wraps, litchi and lemonade juice. The stalls saw a rush of NCC cadets and senior officials thronging to buy the various delicacies prepared by the students of St. Edmund's College in spite of the weather being drizzly.

Geo tagged photo



Dipankar shome

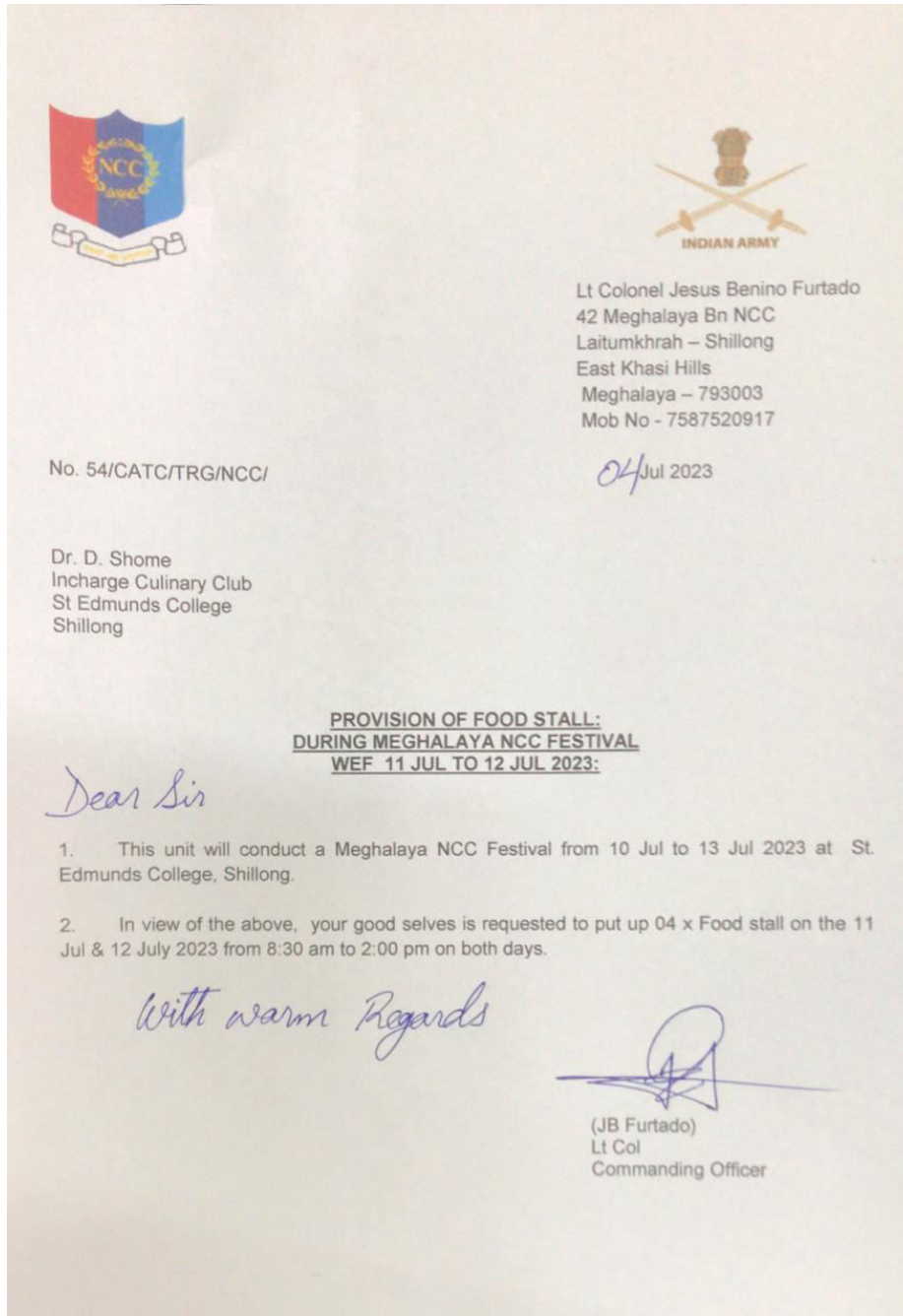
Signatures of Committee In charge



Culinary Club
St. Edmund's College
NAAC Accredited A



For Collaborations any letter/endorsement





Culinary Club

St. Edmund's College

NAAC Accredited A

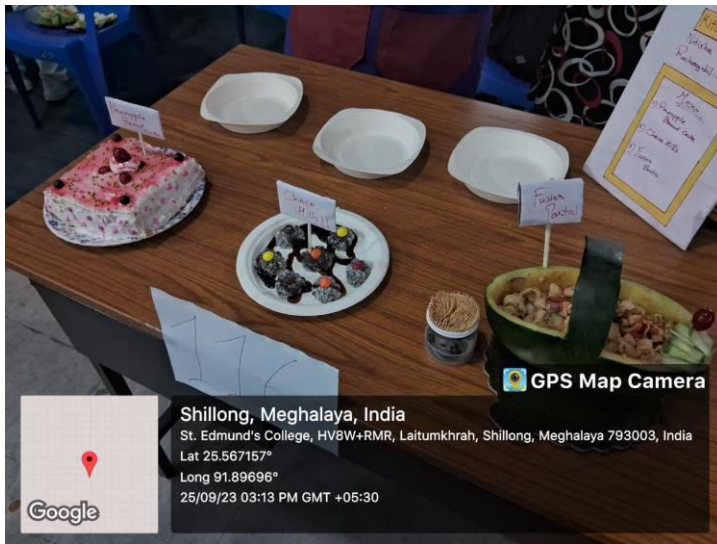


Title:	No Flame Cooking Competition
Objective:	Test students' teamwork, collaboration and creativity in food preparation
Date:	25 th September 2023
Duration:	4-5 Hours
No of participants students:	43
No of Participants faculty:	5 (judges)

Outcome: The Culinary Club of St. Edmund's College organised a 'No Flame Cooking Competition' on 25th September, 2023 to commemorate National Cooking Day. The Competition commenced at around 1:20 p.m. and went off for around 2 hours, during which time the participants were required to prepare their respective dishes using uncooked raw materials only. It was open to all faculty members, students and the non-teaching staff to watch the competition and grace it as audience.

Dishes prepared included various types of chats, beverages, bread cakes, sandwiches, etc. Judgement of the preparations started at around 3:20 p.m. The set criteria for judging were taste, quality, creativity, hygiene and presentation; on the basis of which marks were awarded and the winners declared.

Geo tagged photos



Dipankar shome

Signature of Committee In charge



Culinary Club

St. Edmund's College

NAAC Accredited A



Title: Poster Campaign on the occasion of International Chef's Day
Objective: Honour Chefs and give due recognition to their work of art and science of cooking.
Date: 19th October, 2023
Duration: Entire day
No of participants students: 5 (Executive Members only)

Outcome: Executive members of the Culinary Club, St. Edmund's College initiated a Poster Campaign to commemorate International Chef's Day on 19th October, 2023, since 20th October (as committed and celebrated by chefs all over the world) was a holiday. The objective behind was to honour the Chefs and give due recognition to their work of art and science of cooking. The posters were digitally prepared by executive members of the club and displayed in college campus to get utmost attention from all students, faculty members and the non-teaching staff of the college. On 20th October 2023, it was also shared on social media platforms with heartfelt messages acknowledging Chefs for their hard work and also suggesting the importance of healthy eating habits.

Geo tagged photo



Dipankar shome

Signature of Committee In charge



Culinary Club

St. Edmund's College

NAAC Accredited A



Title:	Food Carnival
Objective:	Enthuse culinary and entrepreneurship skills amongst the students
Date:	9th November, 2023
Duration:	4 Hours
Collaborations	Music Society
No of participants students:	21

Outcome: On 9th November 2023, the Culinary Club of St. Edmund's College in collaboration with Music Society of St. Edmund's College, held a Food Carnival at the college premises. The Music Society organised the Musical event on the above-stated evening, in which the Culinary Club was given responsibility to organise a Food Carnival event. Altogether there were four stalls and the students could participate in groups of two, three or four. The stalls were remained open from 2 p.m. to 6 p.m. They prepared foodstuffs and snacks items to be sold during the event.

Geo tagged photo



Dipankar shome

Signature of Committee Incharge



Culinary Club

St. Edmund's College

NAAC Accredited A



Title: Salad Designing Competition
Objective: Promote culinary artistry and also to provide a platform to the students to showcase their creativity.
Date: 24th February 2024
Duration: 4 Hours
No of participants students: 13

Outcome: The Culinary Club of St. Edmund's college, Shillong, organized a Salad Designing Competition on the occasion of college week i.e EDBLAZON 2024. A total of 13 students (paired up in 5 groups) participated in the competition. Their enthusiasm and passion for culinary creativity were evident in salad creations. They displayed unique types of both vegetable and fruit salads such as farm fantasy, peacock salad, etc. They also explained the uniqueness of their salads and the importance of including it in our daily diet. Special emphasis was given on the hygiene considerations, culinary tools used and dressing of the final product.

Geo tagged photos



Dipankar shome

Signatures of Committee In charge



Culinary Club

St. Edmund's College

NAAC Accredited A



Title:	FOOD-FEST 2024
Objective:	Embracing the rich diverse culinary culture and heritage of different regions, promoting unity and teamwork qualities as well as providing a platform for aspiring food enthusiasts and entrepreneurs.
Date:	26th February 2024
Duration:	6 Hours
No of participants students:	127
No of Participants faculty:	1

Outcome: There were 34 stalls in all, and the food items were categorized into 9 types, viz; Traditional, Asian, Mexican, Continental, Mediterranean, Desserts, Bakery, Snacks and Beverages. Some of the dishes prepared were Kimbap, Dohneiong, Wak Kapa, Crepes, Fruit Salad, etc.

Soon after inauguration the judgement session started whereupon food preparations from each of the stalls were evaluated based on criteria such as captions, knowledge of the recipe, taste, texture, aroma/flavour, creativity/uniqueness, and overall presentation/appearance. Following this, the stalls were opened to all the students, faculty and teachers to purchase and taste the food preparations. It was decided that price should not exceed ₹ 100 and also a mandatory rule of making availability of packaging service.

Geo tagged photo



Dipankar shome

Signatures of Committee In charge



Culinary Club

St. Edmund's College

NAAC Accredited A



Title:	Poster Campaign on International Tea Day
Objective:	Recognize the history, cultural significance and economic importance of tea.
Date:	21st May 2024,
Duration:	Entire day
No of participants students:	10

Outcome: On 21st May 2024, the Culinary Club of St. Edmund's College also celebrated International Tea Day through a poster designing competition. Members prepared posters emphasizing the significance of tea in our daily life, and also showcasing their artistic skill of presentation, which were displayed at college campus on designated date.

Geo tagged photo



Dipankar shome

Signature of Committee In charge