

Dear Sir/Madam,

Greetings from Rizvi. This year as before we are conducting '**Hospitality**' our annual Inter-Collegiate competition for final year Hotel Management students. During the last ten years '**Hospitality**' has grown into an event looked forward to by both the academia and the industry and we look forward to your participation at the event.



HOSPITALITY 2011

Hospitality 2011 will be inaugurated on **23rd Jan, 2011**, and the Grand Finale on **27th Jan, 2011** would include the awards ceremony and dinner for all participants with the who's who of the Hospitality Industry and we hope that the "gems" of your team would capture the attention of these Hospitality professionals with their sparkle. The participation of your college and students will add to the success of **Hospitality 2011**.

This is also a personal invitation to you to accompany your students. If you are not able to do so because of your busy schedule, then we would request you depute a senior member of your faculty to accompany your team. It will be our pleasure to extend our **Hospitality** to you and your students.

Enclosed is the entry form that you can fill and mail or preferably (Fax No .22-2605 2071). We should receive it latest by the 15th December 2010 to enable us to proceed with the further arrangements immediately. Any clarifications can be communicated to our **Hospitality Coordinators Mr. Pritesh Dhimar and Mr. Prasad Biswas**.

Thanking You,

Ms. Riya Chatterjee

Principal

Rizvi College of Hotel Management & Catering Technology

Bandra (West), Mumbai - 400 050.

E-mail : principal@rizvihmc.com



HOSPITALITY 2011

*** Programme ***

1. **Food Production Department :**
 - Food Production - Young Culinary Master (live Cooking)
 - Bakery - 'Good Things come in small packages'.
 - FLASH IN THE PAN (Hot Dessert)

2. **Rooms Division :**
 - Front Office - FIRST LOOK
 - House Keeping - GUESTIMATE !
 - RIBBONS AND BOWS!

3. **Food & Beverage Department :**
 - Food & Beverage - F & B RAZZMATAZZ
 - LA CONCEPTION DE MENU

4. **Hospitality Quiz** - Laa Jawab Ex Quizite

*** SCHEDULE OF THE COMPETITIONS ***

Day - 1	23rd Jan 2011	5.00 Pm	Inauguration
Day - 2	24th Jan 2011	7.30 Am	Food Production
			(young Culinary Master Live Cooking)
		8.00 Am	House Keeping (guestimate)
		10.00 Am	Food & Beverage (la Conception De Menu)
		2.00 Pm	Food & Beverage (9.65 Bolt)
Day - 3	25th Jan 2011	9.30 Am	Food & Beverage(auardiente... The Burring Water)
		8.00 Am	Bakery (good Things Come In Small Packages)
		10.00 Am	Front Office (first Look)
		4.00 P.m	Quiz (elimination Round)
Day - 4	26th Jan 2011	10.00 Am	Bakery (flash In The Pan. Hot Dessert)
		10.00a.m	House Keeping (ribbons & Bows)
		4.00a.m	Quiz (elimination Round)
Day - 5	27th Jan 2011	9.00a.m	Final Round Of Quiz
		7.00 Pm	Grande Finale

Basic rules of the competition are given in the following pages. Participating in all competition is compulsory for winning the Overall Winner Trophy.

Last date of submitting application form i.e. 15th December, 2010.

* General Instructions *



HOSPITALITY 2011

1. Each Team would consist of 6 members. All competitions are team competitions.
2. Each Team may be accompanied by a member of faculty to a maximum of one faculty member for each institution (even if the college sends two teams)
3. If an institute sends more than one team (in case it is having two different courses) then separate forms need to be filled for each team and enclosed with accompanying documents in separate envelopes. The envelopes should be labeled as team I and II.
4. The names of the 2 participants for each department's competitions will have to be submitted and will not be changed thereafter.
5. There is no entry fee for participation.
6. There will be briefing of all teams on the 23rd Jan'2011. (Outstation team should schedule their arrival time in Mumbai accordingly.)
7. Traveling expenses of all participants are to be borne by the teams.
8. Please go through the rules of the competitions on the following pages.
9. Details of equipment that will be provided by the host and those that are required to be brought by the teams as well as the judging criteria are explained along with the rules of each competition. Participants may be allowed to use any additional equipment subject to prior permission of the individual competition organizer. Such permissions may be addressed to the Faculty Competition Organiser of Rizvi Academy and may be sought at least 12 hours prior to the competition. The decision of the organizers is final and binding.
10. Boarding and lodging (on sharing/ dormitory style) for a maximum of 6+1 (Faculty) for the outstation team will be provided by us. Accommodation will be basic for outstation teams and faculty only.
11. As we intend to release a souvenir for the occasion, please enclose 2 individual passport size (clear, recent black white) photographs, with their name on the back of each of the team members along with a short description of each student (not more than 50 words per student). Since the souvenir would be mailed to potential recruiters in the industry such description may include the students career goals and a few words about the students personality. This should be sent along with entry form to reach us latest by.
12. Any form of cheating, malpractice or disruptive behavior will make the team liable for disqualification. The team may be asked to pull out of the competition at the sole discretion of the organizers. The decision of the organizers is final & binding.
13. Students will have to carry their own uniforms.
14. Students are required to adhere to the dress code as specified for each competition. In addition to this students should wear formal wear, for the Inaugural session and for the Prize distribution Awards ceremony.
15. All participants are required to carry their college Identity cards.
16. The decision of the judges would be final and binding.
17. All competition material will become the property of Rizvi college of Hotel Management.
18. Rizvi Academy reserves the right to accept or reject the entry of any institution without assigning any reason of justification to anyone.
19. If your college wishes to participate in only one departmental competition then do let us know about it by sending us a letter stating the same, along with the Entry form. The number of participants will be 2 and 1 faculty member accompanying them. Such team, however, are not eligible for Hospitality Quiz.

FOOD PRODUCTION DEPARTMENT

- ❖ **Name of The Competition :** YOUNG CULINARY MASTER (LIVE COOKING)
- ❖ **Objective :** Objective of this competition is to promote interactive cooking, so the interaction between the participant and the audience is expected.
- ❖ **Participants :** 2
- ❖ **Duration :** 2 hrs.
 - a) 1½ hrs in Kitchen (Mis-en-place)
 - b) ½ hr. live cooking
- ❖ **Rules :**

- 1) Each team will have to prepare a main course along with two accompaniments viz, a potato preparation and any veg. accompaniment.
- 2) Each team will be given 1 ½ hr time duration for the mis-en-place and ½ hr. for the live cooking.
- 3) The team will have to do partial cooking in the kitchen and assemble it in the live cooking area.
- 4) Pre-preparation of the main course and the cooking of the accompaniment is to be done in the mis-en-place, but the preparation of the derivative sauce, finishing of the main course and the plate presentation will have to be done in front of the judges at the live cooking counter.
- 5) The main course has to be accompanied with a derivative sauce which will be informed to the participant on the day of competition.
- 6) No electrical points will be provided AT THE LIVE COUNTER:
- 7) No cooked food or raw ingredients will be brought by the participant in the kitchen or in Live cooking area. The participants will have to use the ingredients provided to them by the host college.
- 8) Presentation articles other than food ingredients are to be brought by the individual teams.



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FOOD PRODUCTION COMPETITION

*COMMON POOL INGREDIENTS *

Onion	Mustard paste
Tomato	Gelatin
Garlic	Stocks-white / brown
Ginger	Shallots
Potato	Pineapples, apples, grapes,
Spring onion	Oranges (juice also)
Tomato Ketchup, Puree'	lettuces
Worcester Sauce	Gherkins, capers
Fish Sauce	pepper – Black & white
Tobassco Sauce	-cucumber
Curry powder	-whole garam masala
Salt	-Honey
Olive Oil, cooking oil	-cabbage (Red, white)
Dry herbs – Oregano, Thyme, rose mary, paprika,	
-Tune (pickled)	
Fresh herbs – Basil, Parsley, Mint, Coriander,	
-Prawns	Leeks, Rosemary
-white, Red wine	Butter
-vinegar – Brown, white, Balsamic	Peanuts
-Rum, brandy	Walnuts
-curd	Carrots
Celery	Lime
Black & Green olives	Refined Flour
Eggs	Cherry (fresh)
Fresh cream	

A surprise basket will also be given with the choice of sauce of the team.

Dress code : Chef Uniform

❖ **Judging Criteria :**

1. Portion size
2. Hygiene
3. Product quality (taste, texture, authenticity)
4. Live cooking presentation (voice clarity, Body language, interactive skills)
5. Presentation of the dish



HOSPITALITY 2011

ACCOMMODATION DEPARTMENT

Competition – I (House Keeping)



HOSPITALITY 2011

- ❖ **Name of The Competition :** **GUESTIMATE !**
- ❖ **Objective :** To plan the housekeeping capital budget for bed and bath linen as per the criteria given that its:
- i) the type of hotel
 - ii) **the number of rooms**
- ❖ **Duration:** 3 hrs 10 mins.
- a) 3 hrs for preparation
 - b) 10 minutes for presentation.
- ❖ **Participants :** 2

Rules :

- ❖ The participants have to calculate the number of bed and bath linen required for the given property.
- ❖ The teams will also have to prepare the budget and par level for the given hotel.
- ❖ A power point presentation is compulsory for all teams.
- ❖ The teams may also use additional aids to enhance the presentation.

The participants can assume the following:

- The standard bed and bath linen widely used across the world.
- The standard quantity of each bed and bath linen per room.
- Approximate rate of the bed and bath linen.

The following facilities and material will be provided:

- ❖ A Computer lab
- ❖ Blank CD's, LCD Projector
- ❖ OHP, Transparencies, markers
- ❖ Chart paper, Felt pens, Eisel

Note: The participants should carry their own stationery kit.

Dress code: Formals (With Housekeeping lab coat if required)

❖ Judging Criteria :

1. Method of calculation of budget
2. Use of A. V. aids
3. Question Answers
4. Practicality and Feasibility
5. Overall Presentation
6. Subject knowledge

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ACCOMMODATION DEPARTMENT
Competition – II (House Keeping)



HOSPITALITY 2011

- ❖ **Name of The Competition :** **RIBBONS AND BOWS!**
- ❖ **Objective :** To wrap the gift boxes and decorate it with accessories within the budget give.
- ❖ **Duration:** : 1 hr.
- ❖ **Participants :** 2

Rules :

- ❖ The participants have to wrap the gift boxes.
- ❖ Each team will be given 03 boxes of various shapes and size.
- ❖ The teams will be given budget of Rs.500/-. They will have to purchase all decorative materials a day prior from the selected shop and produce the bills for the same. They will also have one volunteer from the host college to direct them to the shop.

Dress code : Formals

❖ **Judging Criteria :**

1. Colour combination
2. Innovation / Creativity
3. Utilisation of budget distribution
4. Box display
5. Overall presentation
6. Question and Answers

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“F & B DEPARTMENT”

In that euphoric week of Hospitality; Food & Beverage Section of education has laid out some challenging activities; where teams will be participating in creating and executing their ideas in different aspects of Food and Beverage. There are three competitions within F&B Service.

Name of the competition one : AGUARDIENTE - the burning water.

Objective : To trial, create and present TWO innovative cocktails from the given basket of ingredients.

Participants : 02 students per team.

Duration : 1 hr. broken up as pre-preparation and trial time – 40 minutes followed by 20 minutes preparation and presentation time (in front of the judging panel) for both the cocktails one by one

Rules:

- 1) Each participating team will pick up two baskets by a draw of lots. Each basket will be used to make one cocktail..
- 2) It is mandatory that each participant of a team prepares and presents one cocktail each. However, planning, trialing and brainstorming during the pre-preparation time can be done by both participants in a consultative manner
- 3) Each basket will contain a combination of ingredients which have to be compulsorily used as the primary (main) ingredients of the final cocktail.
- 4) Minor and secondary ingredients (such as flavourings, syrups, salt and other condiments, lime juice, sugar, sweet and sour mix) are to be picked up from a common pool created by the organizers
- 5) The degree of difficulty of both the cocktails may not be the same. Teams may decide amongst themselves which team member will prepare which cocktail in front of the judges
- 6) Edible garnishes are to be prepared from a choice of fruits and other ingredients from a common pool.
- 7) There shall also be a common pool for glassware and cocktail accessories such as stir sticks, parasols etc .
- 8) Paring knives shall be provided by the organizers. However, specialized cutting and garnishing tools may be brought by the participants subjected to clearance by the organizers
- 9) Participants have to name both their cocktail in an ingenious and innovative manner. This carries marks

Dress Code : F&B Uniform

Judging criteria

- Name of the cocktail
- Taste
- Skill (including flair)
- Presentation and garnish



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“F & B DEPARTMENT”

Name of the competition two : COVER TO COVER

- Objective** : To design an innovative cover (only) for an a la carte menu for a given themed/ specialty deluxe (upmarket) restaurant (including name and tag line)
- Participants** : The same two participants who participated in the cocktail competition.
- Duration** : 2 hours 15 minutes (Two hours for planning and execution followed by 15 minutes presentation and questioning time in front of the panel of judges)



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Rules:

- 1) No menu content (i.e. food or beverage dishes) needs to be planned. The prime focus of this competition is to design and create the cover of a menu card and NOT its content.
- 2) The cover enclosing the menu needs to be designed artistically and practically. These covers include outside front, inside front, inside back and outside back.
- 3) Use of computer, printer and other Desk top publishing techniques (including photocopying) are not allowed.
- 4) All work should be hand done including art work and copy.
- 5) All stationery including colours, cutters, sparkle pens, gum and glue, shape and lettering stencils should be brought by the participating teams.
- 6) There will be a common pool of a variety of papers which will be provided.
- 7) It is entirely possible that the organizers give the cover template which shall be used by the teams to develop the shape and size of the menu cover. Examples of cover templates include the regular book fold and gate folds
- 8) The competition will be conducted in a staggered manner in order to facilitate judging.

Dress Code : F&B Uniform

Judging criteria

- Overall Neatness and aesthetics
- Quality of Art work
- Copy and content details
- Colour combination
- Creativity of Name and Tag line
- Degree to which has been adhered to.

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“F & B DEPARTMENT”

Name of the competition three : NEED FOR SPEED

Objective : Speed frilling (without compromising the quality) of a set of tables

Participants : The same two participants who participated in the cocktail competition.

Duration : 30 minutes

Rules:

- 1) Maximum width of the pleats should be 4 inches.
- 2) Students are expected to skirt the tables using accordion style (also called knife) pleats. Box pleats are not recommended as they are time consuming to create
- 3) The team members will decide themselves who will be the friller and who will be the assistant and these roles can be interchanged at any time during the competition.
- 4) Satin frills and standard 1” pins shall be provided by the organizing college

Dress Code : F&B Uniform

Judging criteria

- Number of pleats completed within the specified time keeping in mind the maximum specified size constraint
- Quality of skirting - fall, stability, uniformity in size of the pleats, and overall appearance and finish.

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HOSPITALITY 2011

BAKERY DEPARTMENT COMPETITION I



HOSPITALITY 2011

Name of the Competition : 'Good Things come in small packages'.

Objective : Students will require to prepare & present Five varieties of banquet desserts, six portions each with edible display.

Duration : 5 hours

Participants : 2

Rules :

- 1) Students will have to be in their complete chef uniform for the competition.
- 2) Presentation material – Tool Kit, Crockery & Cutlery must be brought by the participants.
- 3) No prepared edible garnishes or material to be brought for the competition (only use of edible material provided by the organizers is allowed).

Common Pool of Ingredients:

- | | |
|-----------------------------|------------------------------|
| 1. Flour | 2. Corn Flour |
| 3. Butter (100 gm) | 4. Grain Sugar |
| 5. Brown Sugar | 6. Icing Sugar |
| 7. Honey | 8. Powdered Sugar |
| 9. Castor sugar | 10. Milk (250 ml) |
| 11. Eggs | 12. Salt |
| 13. Baking Powder | 14. Refined Oil |
| 15. Dark Chocolate (200 gm) | 16. White Chocolate (100 gm) |
| 17. Gelatin | 18. Fresh Cream (200 gm) |
| 19. Whipping Cream (250 gm) | 20. Strawberry (1 dozen) |
| 21. Apples (2 nos.) | 22. Dates (50gm) |
| 23. Walnuts (50 gm) | 24. Cashew nuts (50 gm) |
| 25. Chilly Flakes | 26. Garlic |
| 27. Tomatoes (2 no.) | 28. Carrots (2 no.) |
| 29. Cinnamon | 30. Cloves |
| 31. Nutmeg | 32. Rosemary |
| 33. Pepper corns | 34. Custard Powder |
| 35. Vanilla Essence | 36. Yeast. |

Dress Code : Chef Uniform

Judging Criteria :

1. Presentation
2. Method of work
3. Taste
4. Innovation
5. Degree of Difficulty

COMPETITION II

Name of the Competition : FLASH IN THE PAN (Hot Dessert)

Objective : To make and serve a quick hot dessert

Participants : 2

Duration : 1 1/2 hrs.
a) Pre-preparation 1 hr.
b) Presentation 1/2 hr



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Rules:

- Students are required to bring their own presentation materials including crockery & cutlery.
- No prepared edible / non-edible ingredients or garnish allowed.
- Common pool of ingredients will be provided along with a surprise ingredient / basket. This must be compulsorily used in the product.
- Only pre-preparation will be done in the kitchen.
- Finishing and presentation must be done in the presence of the judges.

COMMON POOL : Ingredients

- Flour, atta & cornmeal, corn flour
- Eggs
- Milk
- Sugar, (grain, powder, castor)
- Oil
- Butter
- Cocoa Powder
- Soda-bi-carb, baking powder, yeast.
- Cinnamon powder Cloves, Cardamom powder.

Dress code : Chef uniform

Judging Criteria :

1. Presentation
2. Method of work
3. Taste
4. Innovation
5. Degree of Difficulty

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FRONT OFFICE COMPETITION

- ❖ **Name of The Competition** : **FIRST LOOK**
- ❖ **Objective** : To plan & design a hotel brochure for a given type of Hotel.
- ❖ **Participants** : 2
- ❖ **Duration** : 02 hrs.

RULES & REGULATIONS

- 1) Each team will be given a topic based on which they have to make a brochure. Eg. Design a broacher for a four Star hotel, situated in Delhi, a business property with 500 Rooms , four Restaurant a 24 hours coffee shop etc.
- 2) A fixed budget will be given & teams have to work on this budget. (Buy materials in that budget only).
- 3) There will be a common pool of items like pen, pencils, eraser, sharpeners and scale given to each team.
- 4) The competition will have staggered timings. Each team will get 1½ hrs. for preparation and `10 minutes for presentation. Followed with questions / answer sessions from the judges for 5 minutes.

Dress Code : Formal Attire or F/O uniform.

Judging Criteria :

- 1) Grooming & Communication.
- 2) Feasibility
- 3) Over all presentation.
- 4) Colour combinations of the brochure.

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HOSPITALITY QUIZ

“EXQUIZITE”



HOSPITALITY 2011

The Brief :

The quiz Component of Hospitality 2011 consists of two components.

- The Elimination phase
- The Final Quiz

The Elimination shall be conducted in 2 phases.

Both components of the Quiz shall feature questions from all 3 hospitality core areas

- a) Food Production and Bakery Operations & Managements.
- b) F & B Service Operations & Managements
- c) Accommodation Studies and International Hospitality Management and General knowledge.

The elimination rounds shall consist of a pre- set number question from a variety of topics, within each of the 4 areas mentioned above. All teams will appear for the written elimination component. 7 top Team will qualify for the 2nd elimination component. From the 2nd elimination component , the first 4 teams will qualify for the final round.

This 4 qualifying teams will be expected to reconvene for the Final rounds of the Quiz on the 27th Jan 2011.

The points earned in this elimination rounds shall not be carried forward to the final round of the quiz, but shall be considered in case of a tie between 2 or more teams in the final round.

In the final round m, more or less equal weightage shall be given to each of the three core areas and a lesser weightage given to General knowledge. The final round shall be divided into four sections

- 1) Food Production and Bakery Operations and Management
- 2) F& B service Operations and Management
- 3) Accommodation Studies and International Hospitality Management and
- 4) General Knowledge. The order of the sections shall be determined later and intimated to the participants. However the General Knowledge shall be held last.

Participation Parameters :

- ❖ For the first elimination round any 3 participants representing the college shall be nominated and this group of 3 persons shall together answer the written elimination round.
- ❖ For the 2nd elimination , the remaining 3 participants of the qualifying team shall participate.
- ❖ For the final round the two member student team who participated in the department competition shall represent their college for that particular section of the final round of the quiz. For example if Ms. Swati and Mr. Parag represented their college in the Accommodation Competition (held in the earlier days) these two persons shall also represent their college in the Accommodation section of the final round of the Quiz (subject to that college qualifying for the top four). Likewise, for the Food Production and F&B Service sections of the final round. In this way all the participants shall take in the final round of the Quiz . For the General Knowledge section ANY TWO participants of the six are allowed to participate making it the second time they shall be seen in the final round.

Dress Code : Formals

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**RIZVI ACADEMY OF HOSPITALITY MANAGEMENT
AND CATERING OPERATIONS**

Rizvi Education Complex, Sherly Rajan,
Bandra (West), Mumbai- 400050.



HOSPITALITY 2011

ENTRY FORM HOSPITALITY 2011

(Please type of fill in Capital letters only in black ink. Completed entry with all enclosures mentioned below should reach us latest by 15th December, 2010).

To,
THE PRINCIPAL,
Rizvi Academy of Hospitality Management

Dear Madam,

I am pleased to send my students to participate in the Hospitality 2011

Name of the Head of the Institution : _____

Designation : _____

Name of the Institution: _____

Full Address: _____

Pin Code: _____

Tel. : _____ Fax : _____ E-Mail: _____

Enclosures : Please tick on those enclosed.

- 1. 2 Passport size colour photographs of each participant.
- 2. A short description (not more than 50 words) of each participant and career goals and personality characteristics.

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HOSPITALITY 2011

Arrival Detail:

Date & Day of Arrival in Mumbai: _____

Scheduled time of arrival in Mumbai: _____ Hours. Local Tel in Mumbai: _____

Mode of transport: (name of train etc.) _____

Where would you first arrive in Mumbai: CST/Mumbai Central/Dadar/Dadar Bus Terminus/ _____

Pick up from Bandra Station (West, booking office,) at: _____ hours. (if required). Kindly specify for out station participants.

Lodging & boarding required for _____ nos. of team members.

**THE FOLLOWING WOULD REPRESENT OUR INSTITUTE
AT THE HOSPITALITY 2011**

TEAM	VEG. / NON VEG.	DEPARTMENT REPRESENTING	FULL NAME BEGINNING WITH FIRST NAME
Captain & Member I			Mr./Ms.
Member II			Mr./Ms.
Member III			Mr./Ms.
Member IV			Mr./Ms.
Member V			Mr./Ms.
Member VI			Mr./Ms.
Member of Faculty			Mr./Ms.
			Designation :

Name & Sign of Principal: _____

College Seal : _____