



Mohamed Sathak College of Arts and Science

(Sponsored by Mohamed Sathak Trust)

Approved by AICTE | UGC | Affiliated to University of Madras
(A Muslim Minority Institution), An ISO 9001:2015 Certified Institution
Sholinganallur, Chennai - 600 119.



Department of Hotel and Catering Management

Report on KALAM'S WORLD RECORD

"MAXIMUM VARIETIES OF KOZHUKATTAI PREPARED WITHIN 30 MINUTES BY 20 PARTICIPANTS"

Date: 18.09.2026

Time: 11.00 am

Venue: Basic Training Kitchen and Training Restaurant, Hotel Management Block, MSCAS, Sholinganallur, Chennai.

Organised by: Department of Hotel & Catering Management in Association with IQAC, Mohamed Sathak College of Arts and Science, Chennai and Kalam's World Records.

Introduction

The **Department of Hotel and Catering Management, Mohamed Sathak College of Arts and Science**, in association with **Kalam's World Records and IQAC**, proudly organized a remarkable culinary record achievement titled "**MAXIMUM VARIETIES OF KOZHUKATTAI PREPARED WITHIN 30 MINUTES BY 20 PARTICIPANTS**" on **18.09.2026 at 11.00 a.m.** at the Hotel Management Block. The event was organized with the objective of showcasing the **culinary creativity, technical skills, teamwork, innovation and time management abilities** of the students while promoting the richness of traditional Indian cuisine.

Distinguished Dignitaries

- **Janab. S. M. A. J. Abdul Haleem**
Director, Mohamed Sathak College of Arts and Science
- **Dr. M. S. Mohamed Jaabir**
Principal, Mohamed Sathak College of Arts and Science
- **Dr. M. Syed Ali**
Vice Principal & IQAC Coordinator
- **Mr. K. Raghavendran**
Administrative Officer
- **Mr. N. Logesh**
Head, Department of Hotel and Catering Management
- **Dr. T. Kumaravel**
Chairman and Founder, Kalam's World Records
- **Dr. L. Aigiri**
Chief Executive Officer, Kalam's World Records



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Record Achievement

The highlight of the programme was the successful participation of **20 participants**, who worked together to prepare the **64 number of varieties of Kozhukattai within 30 minutes**. With great enthusiasm, coordination and culinary expertise, the participants successfully completed the challenge within the stipulated time. The varieties prepared showcased the students' **creativity, precision, speed and practical culinary knowledge**.

Following the successful completion of the challenge, the representatives of **Kalam's World Records** verified the achievement and officially recognized the accomplishment as a **Kalam's World Record**. This achievement marks a **proud milestone for Mohamed Sathak College of Arts and Science and the Department of Hotel and Catering Management**, demonstrating the institution's commitment to providing students with opportunities to transform their practical skills and creativity into significant achievements.

1. LEMON KOZHUKATTAI	2. CHAMANDHI KOZHUKATTAI	3. TIKKA KOZHUKATTAI	4. PUDI KOZHUKATTAI
5. CURRY LEAVES KOZHUKATTAI	6. JAMUN KOZHUKATTAI	7. GUAVA KOZHUKATTAI	8. THENGAI KARUPATTI KOZHUKATTAI
9. TAMARIND KOZHUKATTAI	10. MANJAL THALIPPU KOZHUKATTAI	11. CAULI FLOWER KOZHUKATTAI	12. CHEESE & CORN KOZHUKATTAI
13. UPPU URUNDAI KOZHUKATTAI	14. CARROT KOZHUKATTAI	15. TAPIOCA KOZHUKATTAI	16. MUNDHRI KOZHUKATTAI
17. MINT KOZHUKATTAI	18. BEANS KOZHUKATTAI	19. CORN KOZHUKATTAI	20. MOTICHOR KOZHUKATTAI
21. CORIANDER KOZHUKATTAI	22. BROCOOLI KOZHUKATTAI	23. BEETROOT KOZHUKATTAI	24. KADALAI PARUPU KOZHUKATTAI
25. CABBAGE KOZHUKATTAI	26. PACHAI PATTANI KOZHUKATTAI	27. DATES KOZHUKATTAI	28. ODACHA KADALAI KOZHUKATTAI
29. POTATO KOZHUKATTAI	30. SURAKKAI KOZHUKATTAI	31. PISTA KOZHUKATTAI	32. DRY FRUIT MIX KOZHUKATTAI
33. YAM KOZHUKATTAI	34. APPLE CRUMB KOZHUKATTAI	35. BLACK SESAME KOZHUKATTAI	36. RAGI PIDI KOZHUKATTAI
37. CAPSICUM KOZHUKATTAI	38. PAALKOVA KOZHUKATTAI	39. JAM PUDDING KOZHUKATTAI	40. VAZHA ELAI KOZHUKATTAI
41. GREEN GRAM KOZHUKATTAI	42. WHITE CHOCO KOZHUKATTAI	43. RAGI KOZHUKATTAI	44. DARK CHOCO KOZHUKATTAI
45. DRY FIG KOZHUKATTAI	46. KARUPATTI PANEER KOZHUKATTAI	47. BADAM KOZHUKATTAI	48. PAAL KOZHUKATTAI
49. WHITE SESAME KOZHUKATTAI	50. PODI KOZHUKATTAI	51. ROSE KOZHUKATTAI	52. MALAI KOZHUKATTAI
53. BADAM KOZHUKATTAI	54. PODALANKAI KOZHUKATTAI	55. BREAD HALWA KOZHUKATTAI	56. BURFI KOZHUKATTAI
57. MASALA KOZHUKATTAI	58. MURUNGA KEERAI KOZHUKATTAI	59. PEANUT KOZHUKATTAI	60. RED RICE PIDI KOZHUKATTAI
61. MIX VEGETABLE KOZHUKATTAI	62. KAARA PANEER KOZHUKATTAI	63. HONEY PUDDING KOZHUKATTAI	64. RAGI BALL KOZHUKATTAI



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Recognition and Felicitation

The successful record achievement was celebrated in the presence of the distinguished dignitaries, faculty members, staff and students. The representatives of Kalam's World Records formally acknowledged the achievement and appreciated the efforts of all the participants and organizers. The **20 participants** were appreciated for their dedication, teamwork and outstanding performance in completing the record challenge within the stipulated 30-minute period. The dignitaries congratulated the students and the Department of Hotel and Catering Management for successfully achieving the record and encouraged them to continue pursuing excellence and innovation in the field of hospitality and culinary arts.

Key Learning Outcomes

- Students explored creative ideas in preparing and presenting multiple varieties of traditional Kozhukattai.
- Participants learned to plan and execute culinary tasks efficiently within a strict **30-minute time limit**.
- The activity strengthened cooperation, communication and coordination among the **20 participants** working towards a common goal.
- The event reinforced the importance of maintaining proper personal hygiene, workstation cleanliness and safe food-handling practices.
- Participants gained experience in organizing ingredients, equipment and workstations systematically before and during the record activity.
- Working within a limited time frame helped students develop confidence in making quick and appropriate culinary decisions.
- Participating in a recognized record achievement enhanced students' confidence, motivation and willingness to take on challenging professional tasks.
- The event provided students with valuable exposure to professional expectations related to speed, quality, consistency, presentation and teamwork in the hospitality industry.

Conclusion

The successful achievement of the **Kalam's World Record for "MAXIMUM VARIETIES OF KOZHUKATTAI PREPARED WITHIN 30 MINUTES BY 20 PARTICIPANTS"** was a moment of immense pride for the entire institution. The event beautifully demonstrated how **traditional culinary heritage can be combined with creativity, teamwork and innovation** to create a remarkable achievement.

The Department of Hotel and Catering Management sincerely acknowledges the valuable presence and support of **Kalam's World Records**, the management, dignitaries, IQAC, faculty members, staff, student volunteers and all **20 participants** whose collective efforts made this record achievement possible. **The successful record achievement will remain a memorable milestone in the history of the Department of Hotel and Catering Management and Mohamed Sathak College of Arts and Science.**