

Mohamed Sathak College of Arts and Science

(Sponsored by Mohamed Sathak Trust)

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(A Muslim Minority Institution), An ISO 9001:2015 Certified Institution
Sholinganallur, Chennai - 600 119.



Department of Hotel and Catering Management Report on Kozhukattai Making Contest - 2026

Date: 10 September 2026

Time: 10:00 AM

Venue: Advanced Training Restaurant, Hotel Management Block, MSCAS, Sholinganallur, Chennai.

Organized by: Department of Hotel & Catering Management in Association with IQAC, Mohamed Sathak College of Arts and Science, Chennai and Aachi masala.

Introduction

The Department of Hotel & Catering Management, Mohamed Sathak College of Arts and Science, Sholinganallur, Chennai, in association with Aachi Masala and the IQAC, organised the "Kozhukattai Contest 2026" on 10 September 2026 at the Basic Training Kitchen, HCM Block. The programme was conducted as an interdepartmental competition to provide students with a practical platform to demonstrate their culinary creativity, food preparation skills, presentation abilities, and teamwork and time management. Kozhukattai, a traditional South Indian delicacy, was selected as the central theme of the competition to encourage students to appreciate traditional food culture while exploring creative approaches to preparation and presentation. The event also enabled students to connect classroom learning with a practical culinary competition environment.

Objectives of the Event

- To provide students with a hands-on platform to demonstrate culinary skills.
- To encourage creativity and innovation in the preparation and presentation of Kozhukattai.
- To promote awareness and appreciation of traditional South Indian culinary heritage.
- To develop teamwork, coordination, communication and leadership skills among students.
- To strengthen students' practical knowledge of food preparation, hygiene practices.
- To improve time-management and decision-making skills in a competitive kitchen environment.
- To provide students with exposure to professional culinary evaluation through industry jury members.
- To create an engaging interdepartmental learning experience beyond the conventional classroom setting.

Participation of Dignitaries

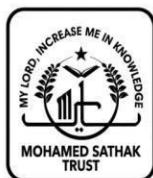
The event was graced by the presence and encouragement of the college leadership and administrative team. Their support added significance to the programme and motivated the participating students.

- Janab. S. M. A. J. Abdul Haleem – Director, Mohamed Sathak Trust
- Dr. M. S. Mohamed Jaabir – Principal, Mohamed Sathak College of Arts and Science
- Dr. M. Syed Ali – Vice Principal & IQAC Coordinator, MSCAS
- Mr. K. Raghavendran – Administrative Officer, MSCAS

Jury Members

The competition was evaluated by experienced culinary professionals whose presence provided students with valuable industry-oriented feedback and professional exposure.

- **Chef Mr. David Isaac** – Principal, Empee Institute of Hotel Management, Chennai
- **Chef S. Dhanabal** – South Indian Chef, Aachi Masala



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The jury assessed the contestants with emphasis on culinary execution, taste, presentation, creativity, hygiene, teamwork and overall quality of the preparation.

Role of the Department and Organising Team

The Department of Hotel & Catering Management coordinated the overall conduct of the competition. The organising activities included communicating the competition details, registering participants, preparing the competition venue, coordinating the kitchen arrangements, briefing the teams, facilitating the judging process, and coordinating the distribution of certificates and prizes. Mr. N. Logesh, Head, Department of Hotel & Catering Management, served as the departmental contact and supported the coordination of the programme. Faculty members and student volunteers contributed to the smooth conduct of the competition and assisted the participating teams throughout the event.

Competition Proceedings

The programme commenced with the welcoming of the dignitaries, jury members, faculty members and participating students. The contestants were briefed on the nature of the interdepartmental competition and the expectations regarding preparation, presentation, and hygiene and time management. The participating teams then proceeded with their culinary preparation in the Basic Training Kitchen. Students worked in pairs and demonstrated coordination in mise en place, preparation, cooking and presentation. The competitive environment encouraged the participants to make effective use of their time and available kitchen resources. The jury members observed the preparations and assessed the completed dishes. Their professional experience in hotel management and culinary operations provided an industry-oriented dimension to the competition. Students were able to demonstrate their practical abilities while receiving exposure to professional standards of culinary evaluation.

Evaluation Parameters

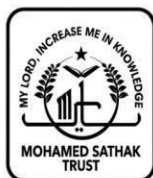
- Taste, flavour and overall palatability.
- Creativity and innovation in preparation.
- Presentation and visual appeal.
- Texture and consistency.
- Culinary technique and execution.
- Food hygiene, sanitation and safe working practices.
- Teamwork and coordination between the two participants.
- Time management and overall completion.
- Overall quality and suitability of the finished product.

Student Participation and Learning Experience

The interdepartmental format created an opportunity for students from different academic departments to interact through a common culinary activity. Working as teams of two, students had to coordinate their responsibilities, manage preparation tasks and present their final product within the competition setting. The contest transformed culinary concepts into a real-time practical experience. Students were required to think creatively, organise their work, maintain cleanliness and hygiene, and make decisions under time constraints. The presence of professional jury members further encouraged students to maintain industry-level standards in their work.

Key Learning Outcomes

- Enhanced practical culinary competence.
- Improved understanding of traditional food preparation.



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- Development of creativity in food presentation.
- Improved teamwork and interpersonal communication.
- Better time management in a professional kitchen environment.
- Greater awareness of hygiene and sanitation practices.
- Improved confidence in participating in culinary competitions.
- Exposure to professional culinary evaluation and industry expectations.
- Appreciation of traditional Indian culinary heritage.

Certificates and Prize Distribution

Participation certificates were issued to all contestants as recognition of their involvement in the competition. Prizes were distributed to the top 3 winning teams in appreciation of their culinary performance. The recognition of the participants encouraged students to continue developing their practical and creative skills in hospitality and culinary arts. Also distributed Kozhukattai to all staff members as a token of love.

Industry Interaction

The participation of Chef Mr. David Isaac, Principal of Empee Institute of Hotel Management, Chennai, and Chef S. Dhanabal, South Indian Chef – Aachi Masala, strengthened the industry-academic connection of the programme. The students benefited from the presence of professionals who brought practical culinary perspectives into the evaluation process.

Outcome of the Event

The Kozhukattai Contest 2026 provided a meaningful experiential learning platform for students. The event successfully combined traditional culinary heritage, practical food preparation, creativity and interdepartmental participation. The competitive format encouraged students to demonstrate their skills while working collaboratively and maintaining professional kitchen practices. The involvement of the college dignitaries, IQAC, Aachi Masala and professional jury members contributed to the academic and industry relevance of the programme. The event also strengthened the Department's efforts to provide students with practical learning opportunities that complement their classroom education.

Conclusion

The Kozhukattai Contest 2026, organised by the Department of Hotel & Catering Management in association with Aachi Masala and IQAC, was conducted as an interdepartmental culinary competition on 10 September 2026 at the Basic Training Kitchen, HCM Block, Mohamed Sathak College of Arts and Science. The programme provided students with an opportunity to celebrate traditional culinary heritage while demonstrating creativity, teamwork, practical culinary skills and professional discipline. The guidance and evaluation provided by Chef Mr. David Isaac and Chef S. Dhanabal added significant value to the learning experience.

The Department of Hotel & Catering Management expresses its sincere gratitude to the Management, Director, Principal, Vice Principal & IQAC Coordinator, Administrative Officer, Aachi Masala, jury members, faculty members, student volunteers and all participating students for their valuable support and contribution towards the successful conduct of the Kozhukattai Contest 2026.