

Rayat Shikshan Sanstha's  
Rajarshi Chhatrapati Shahu College, Kolhapur  
On the occasion of Karmveer Jayanti  
Department of Chemistry, Cultural Committee & IQAC Organizes  
Recipe Making Competition

## Notice

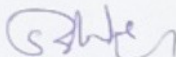
Date: 09/09/2023

All the Students of Science, Arts & Commerce Faculty Are hereby informed that on the occasion of Karmveer Jayanti ,Recipe Making Competition has been organized on 16/09/2023 in the department of Chemistry at 1.00 pm. All the interested students should contact Prof. P.B. Piste and Miss .P. S. Kamble (9511249661) at department of Chemistry.

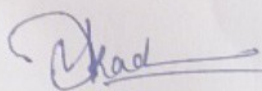
**Note: Maximum Students Should Participate in Competition .There is no registration fee for the competition.**

### Rules for Competition:

- 1) Pre-registration mandatory
- 2) Only Veg Recipes Should be Made by Home.
- 3) All the participants should present in department of chemistry on 16/09/2023 at 12.30 pm
- 4) Single Student or Two members as team are also participate in the event.
- 5) The evaluation will be based on the taste of the dish, nutritional level, cleanliness and presentation, unique name of the dish.

  
Chairman  
(Prof. Dr. P. B. Piste)



  
Principal  
Principal,  
Rajarshi Chh. Shahu College,  
Kolhapur.

Rayat Shikshan Sanstha's  
**Rajarshi Chhatrapati Shahu College, Kolhapur**  
**On the occasion of Karmveer Jayanti**  
**Department of Chemistry, Cultural Committee & IQAC Organizes**  
**Recipe Making Competition**  
**Report**

Date: 18/09/2023

On the occasion of Karmveer Jayanti Department of Chemistry in Collaboration With Cultural Committee & IQAC Organizes Recipe Making Competition on 16/09/2023 in the department of Chemistry at 1.00 pm. Cooking competitions are always exciting events that bring together food enthusiasts from all walks of life. The thrill of watching talented chefs whip up delectable dishes, the aroma of exotic spices and ingredients, and the anticipation of tasting the final results all contribute to a memorable experience the cooking competition was held at M. Sc. I & II Laboratory.

The Inauguration of recipe making Competition was done by the auspicious hands of Vice- Principal Prof. Dr. S. J. Awale & Mr. P. S. Chougule sir .for Inauguration Junior & Senior College Faculty Was Present .

There are total 41 contestants participated in Competition From junior & Senior College .The dishes prepared by the contestants were a feast for both the eyes and the taste buds. The contestants showcased their culinary skills by preparing a variety of dishes, ranging from savory starters to decadent desserts. The presentation of the dishes was impeccable, with each dish looking like a work of art. The taste of the dishes was equally impressive, with a perfect balance of flavors and textures.

Each dish was unique and showcased the individual talents and creativity of the contestants Like Jawar Vadi, Lotus Steam Bhaji, Bhajri Cake, Barley (Ragi )Burfi, Groundnut Laddu and many more .

The judges for the Competition are Rajashri Puntambekar (Expert Dietician), Prof. Dr. B. S. Puntambekar (Professor, RCSC Kolhapur), Dr .S. S. Lavekar (Assistant professor RCSC Kolhapur). The judges' criteria for evaluating the dishes were based on taste, presentation, and creativity, originality & Cost. They provided feedback and comments on each contestant's performance, highlighting their strengths and areas for improvement. The judges were impressed by the contestants' ability to think outside the box and create dishes that were both





innovative and delicious. They praised the contestants for their attention to detail and their use of fresh, high-quality ingredients. All the Faculty members are also test the dishes.

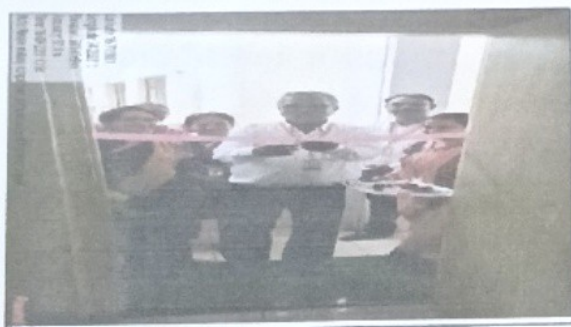
The event not only provided a platform for the students to foster their creativity and decision making skills but also helped them explore their hidden talents and discover new areas of interest. Vote of Thanks Given by Prof. Dr. P.B. Piste Madam .

### Outcomes of the Recipe Making Competition

- The nutritional value of food , necessity and advantages of healthy eating, importance of good hygiene
- Culinary Creativity , Skill Enhancement, Community Building
- Attendees and participants of the event are inspired to explore cooking further and experiment with new recipes.

No. of Beneficiaries = 41

### Photo Gallery:



*P. B. Piste*  
Head Department of  
Chemistry

*Tony*  
Chairman ,  
Cultural Committee



*Dhad*  
Principal

Principal,  
Rajarshi Chh. Shahu College  
Kolhapur.

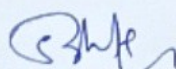
## Winners of the Recipe Making Competition

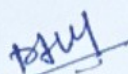
### From Junior wing:

Sr.No	Name	Dish	Rank
1	Miss. Meera Bhanudas Gayakwad	Ragi cake	1 <sup>st</sup> Rank
2	Miss. Nalanda Snajay Kamble	Jawar Wadi	2 <sup>nd</sup> Rank
3	Miss. Neha Akbar Mane	Thalipith&Nachani modak	3 <sup>rd</sup> Rank
4	Miss. Rajnandini Arjun Gaikwad	Loyus Steam Bhaji &Udid Bhakari	Consolation
5	Mr. Ganesh Govind Patil	Bhakari &Mix Dal Pithal	Consolation
6	Mr. Pratik Dilip Shahapure	Dink Laddu	Consolation

### From Senior wing:

Sr.No	Name	Dish	Rank
1	Miss. Shital Shivanand Katkoli	Indian Thali	1 <sup>st</sup> Rank
2	Mr. M. Akaram A. Kadir	Veg- Biryani	2 <sup>nd</sup> Rank
3	Mr. Mahesh D. Vaskar	Mix Dal Dhapate	3 <sup>rd</sup> Rank

  
Head Department of  
Chemistry

  
Chairman ,  
Cultural Committee



  
Principal

Principal,  
Rajarshi Chh. Shahu College  
Kolhapur.



# Recipe making competition Junior

Name of student                      class                      Dish name                      sign

- 1) Ganesh Govind Patil    11<sup>th</sup> science    Jhunka bhakari    Patil
- 2] Juvetiya shahamayaj korunche    11<sup>th</sup> sci    Bread Halava    Korunche
- 3] Pratik Dilip Shahapure    11<sup>th</sup> Sci    Dinka che laddo    P
- 4) Abhay Santosh Londhe    11<sup>th</sup> sci    Aakha Masur & Rise    A.S. Londhe
- 5] Neha Akabar mane    12<sup>th</sup> sci    Bajrechy Petache    N.A. mane
- 6] Neha Akabar mane    12<sup>th</sup> sci    Nacanichy Petaci modak    N.A. mane
- 7] mira Bhanudas Gaykward    12<sup>th</sup> sci    Ragi Bunad sponge } N.A. mane  
Butfi } M.B. Gaykward
- 8] mira Bhanudels Gaykward    12<sup>th</sup> sci    mugdache vade } M.B. Gaykward
- 9] Rajmandini Kishor Sabkhe    11<sup>th</sup> sci    कलेट    @Sabkhe
- 10] शर्वरी सागर खवरे    11<sup>th</sup> sci    पावाने गुलाबजाम    Shk
- 11] Diya Dhulu Adulkar    11<sup>th</sup> sci    शताजा शिरा    Diya Adulkar
- 12] chaitali Ranjit Patil.    11<sup>th</sup> sci    मंड आलेव्या मक्कीची मंड    @Patil
- 13] Riya Vilas Bhosale    11<sup>th</sup> sci    शेवयांची खिर    RB
- 14] Gayatri Keraba powar    11<sup>th</sup> sci    वे वेजिटेबल कलेट    G.Powar
- 15] Sakshi Banti Kole    12<sup>th</sup> sci    शेवदाव्याचे काडू    Sakshi
- 16] Rajanandini Arjun Goykward    12<sup>th</sup> sci    भाजीची भाजी    Rajanandini
- 17] Swelika Fajalekarim Pattharwat    12<sup>th</sup> sci    35 वाळची व कसाव्या भाजी  
भाजी } S.F. Pattharwat  
मुळ्याची भाजी } A.R. Shaikh  
दुधाची भाजी
- 18] Afrin Rahiman Shaikh    11<sup>th</sup> sci    Fruit Salad    M.M.S
- 19] Mahasin Mashood Sayyed    11<sup>th</sup> sci    Palak paneer    Mashood
- 20] Khadija Mahamad Hakim    11<sup>th</sup> sci    Saled Paratha    Ayali
- 21] Anjali Gaetam Kamble    11<sup>th</sup> sci    mugachi dalichi Puri    SH
- 22] Sanika Vijay Lokhande    11<sup>th</sup> sci    Alokhande
- 23] Ashwini Ganesh Lokhande    11<sup>th</sup> sci    Ashwini
- 24] Aaliya Riyaj shaikh    11<sup>th</sup> sci    Ashwini





# Recipe Making Competition

Senior

Sl. No	Name of the student	class	Recipe name	Signature
1)	उत्कर्ष श्रीकांत कांबळे.	BA-III	भाज, कलेर	<u>U.S. Kamble</u>
2)	श्रुतिका विजय कांबळे	"Arts" BSC 1st	ढोकळा	<u>Skamble</u>
3)	श्रुतिका विजय कांबळे	BSC 1st	पराटे	<u>Skamble</u>
4)	Ummekulsum Abdulmejid Patel	BSC I	रांगा ची पुरी	<u>Ummekulsum</u>
5)	Shital Shivnand Kattkoli	M.Sc II	इंडियन थाकी गावणीची भाकरी जळी, दही, लोणचे, जेवूची भाजी	<u>Skattkoli</u>
6)	Smita Dingbar Dangut	M.Sc II महाराष्ट्रीय	इंडियन थाकी ज्वारीची भाकरी, लोणचे, खरडा, दही	<u>Singut</u>
7)	Mahesh Dattatray Vaskar	M.Sc II	घाण्टे, दही लोणचे	<u>MVaskar</u>
8)	Vikas Vishwas Patil	M.Sc II	कोकण फेमस दावण. (आंबोळी)	<u>VPatil</u>
9)	M. ARAKAM . A. KADUR	M.Sc II	veg Biryani	<u>AKadur</u>
10)	Asiya Ilai Mulla.	BSC-I	chole chapati	<u>Amulla</u>
11)	Shubham Kison Patil	BSC II	Vada Pav	<u>SPatil</u>
12)	Deepak S. Bagane / Parsad C. Mole	BSC III	Dal Puri	<u>DPatil</u>
13)	Muskan Raju Shaikh	BSC III	Tiranga Dosa	<u>MShaikh.</u>
14)	Pratiksha Prakash Maru	BSC III	Shabu vada	<u>PMaru</u>
15)	Sakshi Sachin Sawant	BSC III	sheviya kheera	<u>SSawant</u>
16)	vidya Dhananjay Pawar	BSC III	Aakly Vadi	<u>VPawar</u>

Junior 25 + Senior 16

= 41 participants.





**Rayat Shikshan Sanstha's  
Rajarshi Chhatrapati Shahu College, Kolhapur**  
On the occasion of Karmveer Jayanti

Department of Chemistry, Cultural Committee & IQAC Organizes

**Recipe Making Competition**

**Result Sheet**

Date: 16<sup>th</sup> September, 2023

Sr. No	Name of the participant	Name of dish	Appearance(10)	Taste (10)	Nutritional Level (10)	Cost Low/High (10)	Original (10)	Total (50)
1	1	Pithale Bhakri	8	7	7	9	8	39
2	2	Baingan Talwa	9	8	6	8	8	39
3	3	dash laddu	8	8	8	7	8	39
4	4	Yerca & Rice mull	5	7	6	7	7	32
5	5	Thali pith Bheyani	7	6	8	7	8	36
6	6	Nachani Modak	8	8	8	8	7	39
7	7	Mugache vade	7	8	8	8	8	39
8	8	Udid bhakri	9	9	8	9	8	44
9	9	Udid bhakri	8	8	7	8	8	39
10	10	Udid bhakri	7	7	6	7	7	34
11	11	Udid bhakri	6	6	7	8	7	34
12	12	Nishkanti	9	8	8	8	8	41
13	13	Udid bhakri	8	7	8	6	6	35
14	14	Udid bhakri	8	7	7	7	8	37
15	15	Udid bhakri	8	8	8	6	7	37
16	16	Udid bhakri	7	7	9	8	8	39
17	17	Udid bhakri	8	9	8	7	7	39
18	18	Udid bhakri	7	8	7	7	8	37
19	19	Udid bhakri	8	7	7	6	7	35
20	20	Udid bhakri	7	7	7	7	8	36
21	21	Udid bhakri	7	8	7	7	7	36
22	22	Udid bhakri	7	7	8	8	8	38
23	23	Udid bhakri	6	7	7	7	8	35
24	24	Udid bhakri	7	7	7	6	7	34
25	42/43	Udid bhakri & Kamalkakadi Bheji	9	9	9	8	8	43
26								
27								
28								
29								
30								

- 8 - No.1 - Ragi Banana Cake  
 42/43 - No.2 - Ragi Wadi & Jawar wadi  
 516 - No.3 - Thalipith & Nachani Modak  
 16 - No.4 - Udid bhakri & Kamalkakadi Bheji



CDR-S-S Lankar

Senior

31	25	मिर्च							
32	26 & 27	वेज थली	7	7	5	8	8	36	
33	28	वेज थली	8	8	7	8	7	38	
34	29	वेज थली	8	7	8	7	8	38	
35	30	वेज थली	7	8	9	8	8	40	①
36	31	वेज थली	7	7	8	8	8	38	
37	32	वेज थली	8	8	8	8	7	39	③
38	33	वेज थली	8	7	7	8	8	38	
39	34	वेज थली	8	7	8	8	8	39	②
40	35	वेज थली	6	6	6	6	7	31	
41	36	वेज थली	6	7	6	6	6	31	
42	37	वेज थली	6	6	6	6	6	30	
43	38	वेज थली	8	6	7	8	8	37	
44	39	वेज थली	7	7	6	7	7	34	
45	40	वेज थली	8	7	7	8	8	38	
46	41	वेज थली	7	7	7	7	8	36	
47	42	वेज थली	7	7	7	7	8	36	
48									
49									
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66									
67									
68									
69									

29 - No. 1 - Vej Thali

34 - No. 2 - Vej Biyani

31 - No. 3 - Dhapate



Signature  
(Dr. S.S. Laxkar)



Rayat Shikshan Sanstha's  
Rajarshi Chhatrapati Shahu College, Kolhapur  
On the occasion of Karmveer Jayanti  
Department of Chemistry, Cultural Committee & IQAC Organizes

**Recipe Making Competition**  
**Result Sheet (ES Juniors)**

Date: 16<sup>th</sup> September, 2023

Sr. No	Name of the participant	Name of dish	Appearance(10)	Taste (10)	Nutritional Level (10)	Cost Low/High (10)	Original (10)	Total (50)
1	1	Pithala Bhakari	9	8	8	7	7	39
2	2	Bread	8	8	8	7	7	38
3	3	Dink Vadai	7	9	9	8	7	40
4	4	Jeera 25/masoor	7	8	9	8	7	39
5	③ - 5	Nachani Modak Thalipeeth	8/8	8/7	10/9	7/7	7	40
6	7	moong vadai	8	7	9	7	7	38
7	① - 8	Ragi Banana & sponge cake	9	8	10	8	7	42
8	9	Cuttlet	8	9	9	9	7	42
9	10	Bread Gulabtar	8	10	8	6	7	39
10	11	Sheesa	7	8	9	7	7	38
11	12	makhi	8	7	10	8	7	40
12	13	Savayya khuris	7	8	9	7	7	38
13	14	Vadai	8	7	8	7	7	37
14	15	Green chutney	8	9	10	8	7	42
15	④ - 16	Kamal Kakadi	8	9	10	7	7	41
16	17	Jaggery chutney	8	9	10	8	7	42
17	18	Milk Cheese	8	9	9	8	7	41
18	19	Fruit salad	9	9	9	9	7	43
19	20	Palak Paneer	8	9	8	9	7	41
20	21	Pasatha (Salad)	7	8	8	8	7	38
21	22	Moong Puri	7	9	10	8	7	41
22	23	Dhokla	7	8	9	8	7	39
23	24	Soya Bhajani	7	9	9	7	7	39
24	25	Nachani	7	10	10	7	7	41
25	② - 26	Jowar vadi	7	10	10	7	7	41
26	27							
27	28							
28	29							
29	30							



- ① - Table - 8 - Ragi Banana sponge cake.  
 ② - 25/26 - Nachani/Jowar vadi.  
 ③ - 5/6 - Nachani modak & Thalipeeth.  
 ④ - 16 - Kamal Kakadi sabji & Bhakari. (Contd)

R. S. Tanwar

# Results (Seniors)

	Name	Appearance	Taste	NV	Cost	original	Total (50)
31							
32	25	Aloo Lullek	7	8	8	7	38
33	26	Arida pasanthe	7	10	9	8	41
34	27	Dhokla	7	8	8	7	37
35	28	Grampunhal (Dole)	7	8	9	7	38
36							
37	① - 29	Nachani with Sabji Ambil	8	9	10	7	41
38							
39							
40	30	Veg Thali	8	9	10	7	41
41	② - 31	Dhapatta (Mix Dal)	8	10	10	7	42
42							
43							
44	32x	(Cancel)					
45	10-33	Chawal Dosa	8	10	10	7	42
46							
47							
48	② - 34	Veg Biryani	8	8	10	7	40
49							
50	35	chole Chapati	7	9	8	7	38
51							
52							
53	(11) 36	Vada Pav	8	10	8	8	41
54							
55							
56	37	Dal Puri	8	9	8	8	40
57							
58							
59	38	Dosa Trilokar	8	8	9	8	40
60							
61							
62	39	Shabu Vada	8	8	7	7	37
63							
64							
65	17	Kanavla (Jowar)	7	9	10	7	40
66							
67							
68	41	Cholapura Vadi	7	9	9	8	40
69							
	40	Savaiyya kheer	7	10	9	7	40

Table - 29 - ① - Nachani Ambil / Vegthali - 1st Place  
 Table 34 - ② - Veg Biryani - 2nd place  
 Table 31 - ③ - Mix Dal Dhapatta - 3rd place.





Junior

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Department of Chemistry, Cultural Committee & IQAC Organizes

Recipe Making Competition  
Result Sheet

Date: 16<sup>th</sup> September, 2023

Sr. No	Name of the participant	Name of dish	Appearance(10)	Taste (10)	Nutritional Level (10)	Cost Low/High (10)	Original (10)	Total (50)
1	Ganesh G. P	Pitale Bhaarsi	7	5	5	7	5	29
2	Juneriya Korunche	Bread Halwa	7	6	6	7	5	38
3		Dipoli	8	8	7	7	5	40
4		Jee's Rice	5	5	5	5	5	29
5		Bani Thalipudi	6	6	6	6	6	40
6		Nachni Modak	5	5	5	5	5	28
7		Mugvad	7	6	7	7	8	42
8		cake Nachni	7	6	6	6	8	42
9		Cutlet	8	7	7	7	7	39
10		Breadche Gulabham	5	5	5	5	5	38
11		Ravashira	5	5	5	5	5	40
12		Mutke Bhel.	5	5	5	5	5	38
13		Sheryachi Chole	8	8	8	8	8	37
14		Cutlet	5	5	5	5	5	42
15		Rajkumari	5	5	5	5	5	41
16		Shiradi	6	6	6	6	6	42
17		Shiradi	5	5	5	5	5	41
18		Shiradi	6	6	6	6	6	43
19		Shiradi	8	8	8	8	7	41
20		Shiradi	8	8	8	8	8	38
21		Shiradi	8	8	8	8	8	41
22		Shiradi	8	7	7	7	7	39
23		Shiradi	6	6	6	6	6	29
24		Shiradi	5	5	5	5	5	41
25		Shiradi	8	8	8	8	8	41
26								
27								
28								
29								
30								

Table - 8 - 1st  
Table - 25/26 - 2nd  
Table - 5/6 - 3rd  
Table - 16 - Consolidation.



Bsp ✓  
16/9/2023



31	भात करेले	5	5	5	5	5	25
26	32	पुखी	5	5	5	5	25
27	33	लासणे	5	5	5	5	25
28	34	चोरी	5	5	5	5	25
29	35	भात करेले	7	7	6	5	30
30	36	भात करेले	8	8	8	8	20
31	37	भात करेले	8	8	8	9	40
32	38	भात करेले	9	8	8	8	38
33	39	भात करेले Veg	8	8	8	9	41
34	40	भात करेले	8	8	8	8	40
35	41	पुखी	7	7	7	7	35
36	42	पुखी	6	6	6	6	30
37	43	पुखी	8	8	8	8	40
38	44	भात करेले	7	7	7	7	35
39	45	भात करेले	7	7	7	7	35
40	46	भात करेले	8	8	8	8	40
41	47	पुखी	7	7	7	7	35
48	48	पुखी	7	7	7	7	35
49							
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veg thali \* Nachni Amboli - 1st.  
 veg Biryani - 2nd.  
 Mix Dal Dhapatta - 3rd.

Bsp - \_\_\_\_\_  
 16/9/2023