## RULES FOR COOKING WITHOUT FIRE COMPETITION GRADES: VII<sup>th</sup> & VIII<sup>th</sup>

- 1. The competition will be held on 26<sup>th</sup> April 2025.
- 2. Eligibility: Participants must be students of VII and VIII grades 10 members. The class teacher will follow the class groups.
- 3. Time Limit: Participants will get 45 minutes to prepare and present their dish.
- 4. No Fire or Heat: Use of gas stove, induction, microwave, or any heating method is strictly prohibited. Only raw or pre-cooked ingredients are allowed.
- 5. Preparation Only On-Site: All preparation must be done during the competition. Pre-cut vegetables/fruits or pre-assembled items are not allowed.
- 6. Ingredients and Utensils: Participants must bring their own ingredients, utensils, and serving plates. school will not provide any materials.
- 7. Hygiene: Maintain proper hygiene and cleanliness. Use gloves, tie hair back, and clean the work area before and after the competition.
- 8. Dish Type: Participants can prepare salads, sandwiches, mocktails, bhel, desserts, etc. The dish should be creative, nutritious, and presentable.
- 9. Presentation: Dishes should be neatly plated. Decorations or garnishing can be done to enhance appeal. Name and a short description of the dish should be displayed.
- 10. Judgment Criteria: Judging will be based on:
  - 1. Creativity and originality
  - 2. Taste and nutritional value
  - 3. Cleanliness and hygiene
  - 4. Presentation and explanation

Fr. Henry Joseph Raj Principal MANSA KHURD

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