


Department of Hotel Management

MANDHI CHALLENGE 2022

And

UNIVERSAL RECORDS FORUM (URF)


Naipunnya[®]

To reach the unreachable

Date of event: 01.11.2022

Class: Final year Hotel Management students

Event Coordinators: Chef John Kizhakuden (Faculty Coordinator)

Sebin Varghese (Faculty Coordinator)

Anvin Jose (Student Coordinator)



REPORT

As a part of the academics experiential learning the final Year students of the Hotel Management department has conducted a Mandi challenge and Universal Record Forum by preparing 25 different mandis (Chicken mandi, Beef mandi, Mutton mandi, lobster mandi etc) on 01.11.2022.

The program was inaugurated by the Angamaly MLA Mr. Roji M John and the chief witness, class A gazette officer Mr. Joji Paul, chief Engineer, LSGD, Thrissur, in the presence of Rev. Fr. Paulachen K J, Ex. Director/ Principal of NIMIT, Mr. John A E, General Manager, Bolgatty Palace & Island Resorts, Kochi. The celebrity Chef Nalan Shine and Dr. Sunil Joseph Guinness, chief editor - URF also witness the event by tasty every dish with all the other dignitaries. The Chalakudy MLA Mr. Sanesh Kumar Joseph, Mr. Joseph John, Aluva palace manager, Fr. Jose Edassery, Parish Vicar Koratty, Mr. Eugene Morely, Calicut University syndicate member, Mr. P C Biju, Koratty Pyanchat President, Ms. Paulcy, Ward member, Management and staff members of NIMIT were present to taste the 25 different mandis. They all had made their valid evaluation of the dishes and commented that all the dishes were very tasty and delicious.

Mandi Challenge/ Universal Records forum conducted as per the given below program schedule.

We set the burners and working table in the sarang auditorium and started the program at 9.30 a.m on 01/11/2022 in the by lighting the burner by by the Angamaly MLA Mr. Rogy and the chief witness, class A gazette officer Mr. Joji Paul, chief Engineer, LSGD, thrissur.

By 1.00 p.m we completed the cooking of all the 25 mandis and presented in the chaffing dish for tasting of the evaluators and witnessing dignitaries.



Prepared by:

Event Coordinator




























Fr. Dr. Paulachen K J

Principal

Approved by: Principal

List of the Participants

1	Alwin T Anto	
2	Toby Sunny	
3	Josemon Jaison	
4	Nohal shajan	
5	Anvin Jose	
6	Amal shaju	
7	Ferdinand	
8	Abel George	
9	Akhil Sementi	
10	Aldrin T Anto	
11	Sony Sojan	
12	Edwin Thomas	
13	Nithin Mathew	
14	Edwin Davis	
15	Nestin P J	
16	Ouseph John	
17	Bibin Varghese	
18	Jaasir Abdul Jaleel	
19	Deepak Murali	
20	Alen Mathew	
21	Roshan M D	
22	Thomas PD	
23	Arun T George	
24	Roshan Nayankara	
25	Akhil P Suni	

Co ordinator




Pongam, Koratty East, Thrissur District, Kerala State, India. Pin-680308.
Phone +91 9605001987, 04802730340, 2730341, 2733573
www.naipunnya.ac.in, mail@naipunnya.ac.in

BROCHURE


Mandi
Challenge 2022

An attempt to enter the
LIMCA Book of Records & Universal Records Forum
by preparing 25 different types of Mandi

*On 1st November 2022 at 12.30 pm
at Sarang Auditorium,*

Witnessing by:


Mr. Joji Paul Kanjoothara
Executive Engineer,
LSGD Thrissur, Govt. of Kerala.


Mr. John A E
General Manager,
Bolgatty Palace & Island Resort, Kochi.


Chef Nalan Shine
Celebrity Chef

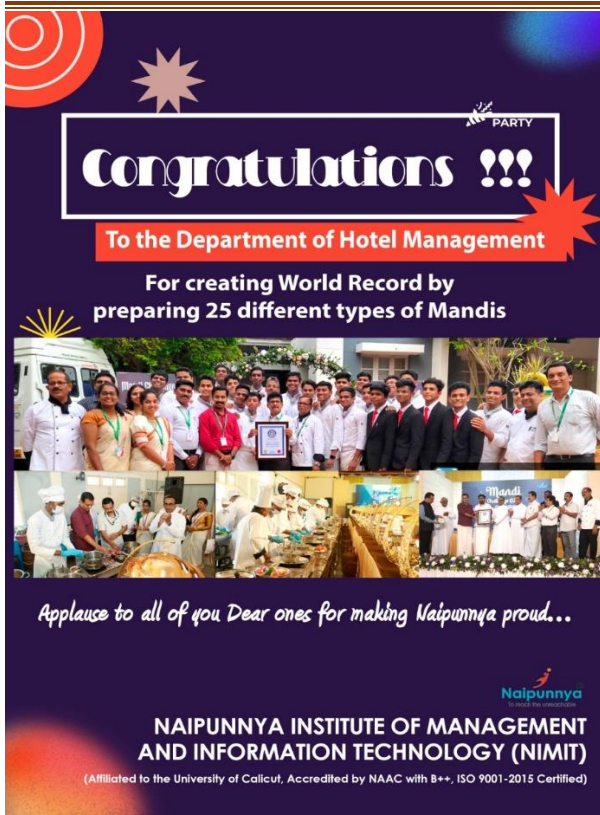


Organized By:
DEPARTMENT OF HOTEL MANAGEMENT
NAIPUNNYA INSTITUTE OF MANAGEMENT
AND INFORMATION TECHNOLOGY (NIMIT)
(Affiliated to the University of Calicut, Accredited by NAAC with B++, ISO 9001-2015 Certified)

PHOTOGRAPHS /SCREENSHOTS



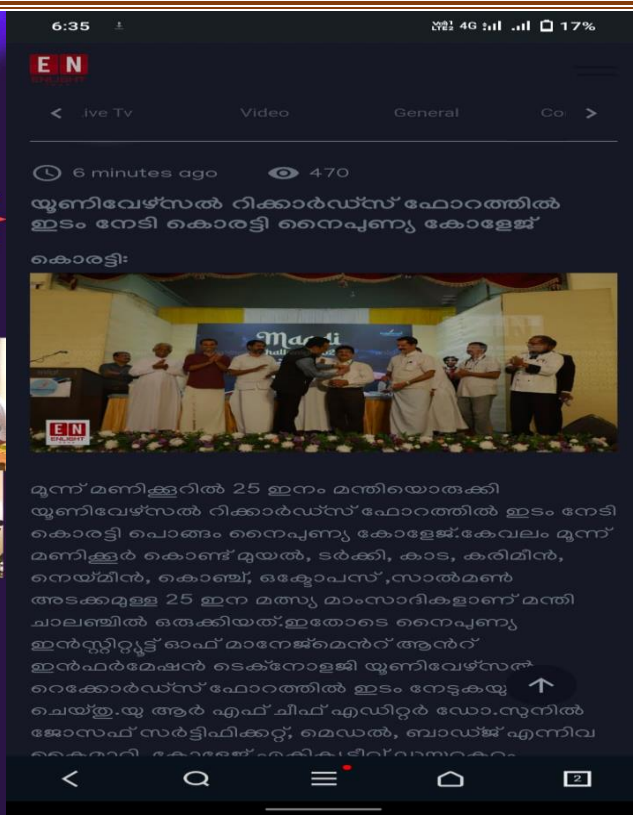




Congratulations !!!
To the Department of Hotel Management
For creating World Record by preparing 25 different types of Mandis

Applause to all of you Dear ones for making Naipunnya proud...

NAIPUNNYA INSTITUTE OF MANAGEMENT AND INFORMATION TECHNOLOGY (NIMIT)
(Affiliated to the University of Calicut, Accredited by NAAC with B++, ISO 9001-2015 Certified)



6:35 4G 17%

E N

6 minutes ago 470

യൂണിവേഴ്സൽ റിക്കോർഡ്സ് ഫോറത്തിൽ ഇടം നേടി കൊരട്ടി നൈപുണ്യ കോളേജ്

കൊരട്ടി:

മൂന്ന് മണിക്കൂറിൽ 25 ഇനം മന്തിയൊരുക്കി യൂണിവേഴ്സൽ റിക്കോർഡ്സ് ഫോറത്തിൽ ഇടം നേടി കൊരട്ടി പൊങ്ങം നൈപുണ്യ കോളേജ്. കേവലം മൂന്ന് മണിക്കൂർ കൊണ്ട് മൂയൽ, ടർക്കി, കാട, കരിമിൻ, നെയ്യിൻ, കൊഞ്ച്, ഒക്ടോപസ്, സാൽമൺ അടക്കമുള്ള 25 ഇന മത്സ്യ മാംസാദികളാണ് മന്തി ചാലത്തിൽ തെക്കിയത്. ഇതോടെ നൈപുണ്യ ഇൻസ്റ്റിറ്റ്യൂട്ട് ഓഫ് മാനേജ്മെന്റ് ആൻഡ് ഇൻഫർമേഷൻ ടെക്നോളജി യൂണിവേഴ്സൽ റെക്കോർഡ്സ് ഫോറത്തിൽ ഇടം നേടുകയു ചെയ്തു. യു ആർ എഫ് ചീഫ് എഡിറ്റർ ഡോ. സുനിൽ ജോസഫ് സർട്ടിഫിക്കറ്റ്, മെഡൽ, ബാഡ്ജ് എന്നിവ കൊരട്ടി കോളേജ് പ്രസിഡന്റ് വസന്തകുമാർ

Naipunnya
To reach the unreachable



NEWS PAPER REORTS





- 1/3 cup warm milk
- 1/4 cup warm water
- 2.5 tbsp oil (2 tbsp + 1/2 tbsp divided)
- 1 tsp salt
- 1/4 tsp baking powder

- Paprika powder: 1/2tsp
- Oregano 1/2tsp
- Crushed pepper: 1/4tsp
- Salt to taste

Other ingredients

- Sour cream: 2tbsp
- Cream cheese: 2 tbsp
- Sliced peppers: 2tbsp
- Coriander leaves: 4 strings
- Sliced lettuce: 2 tbsp

COLLEGE SETS UNIQUE 'MANDI' RECORD

Naipunnya Institute of Management and Information Technology, Pongam, in Thrissur district has secured a unique Universal Records Forum (URF) recognition – 25 varieties of mandi in three hours. The institute's hotel management department pulled off the treat feat on November 1. Chefs Prabhakaran K G, John Kizhakuden, Anand Thomas and Rajan P P, and a team of students prepared the mandi dishes with generous doses of authentic Yemeni spices. The record-setting fare was led by vice-principal Robert Fernandez, who heads the hotel management department. Principal and executive director of the college Fr Paulachan K J presided over the function. URF chief editor Sunil Joseph presented the certificate and memento to the college.



HEADY MIX FOR 6

No Christmas is complete without those traditional rich plum cakes. And cake-mixing is a joyful annual ritual that signals the joyful times coming up. Dry fruits are soaked in select spirits, and the cake is blended with secret spices to make that 'simple-but-powerful' plum cakes. For the past eight years, Chandy's Resort near Pallivasal, Munnar, has been organising unique cake-mixing ceremonies to send out the message of love and care. This year, too, the resort organised a mass cake-mixing ceremony involving local and foreign tourists. Together, the group mixed dry fruits and other ingredients to make cakes weighing a total of 6,000kg. The mixture was prepared by scientifically processing and drying more than 20 types of fruit. Keeping the mix locked till Christmas enhances the flavour and taste.





Govt. Guest House Aluva
Dept of Tourism
Phone : 04842623636
E-Mail: ghaluva@keralatourism.org
Date : 6/12/2022

From

Joseph John .A.M
Manager Grade 1

To

Whomsoever it may concern

Sir,

Sub: Witness letter of Mandi Challenge conducted by Naipunnya Institute of Management and Information Technology, Pongam, Thrissur, Kerala

The Mandi Challenge conducted by the department of Hotel Management of Naipunnya College, Pongam -Kerala was a great and commendable attempt of preparation of 25 different varieties of Mandis. It was found that the entire production methods followed was professional and strictly adhered to all the safety and hygiene standards. As I witnessed the event throughout, I found each, and every aspect of this initiative was intact and authentic as it was supposed to be. The team of 25 student chefs and 4 staff chefs who had worked hard behind this grand event requires a loud appreciation. I wholeheartedly wish this event to be a grand achievement.

Yours faithfully


Manager

JOSEPH JOHN .A.M.
MANAGER
GOVT. GUEST HOUSE
Dept. OF TOURISM, ALUVA - 683101

സനീഷ്കുമാർ ജോസഫ്
(ചാലക്കുടി)
അംഗം
കേരള നിയമസഭ
ക്യാമ്പ് ഓഫീസ്
ഗ്രൗണ്ട് ഫ്ലോർ
പനമ്പിള്ളി കശീച്ചറൽ സെന്റർ
സൗത്ത് ജംഗ്ഷൻ
ചാലക്കുടി
പിൻ 680 307
ഫോൺ 0480 2701538



ഓഫീസ് : 0471-2512665
മൊബൈൽ : 9495981538
പമ്പ സ്റ്റോക്ക്-403,
എം.എൽ.എ. ഹോസ്റ്റൽ,
തിരുവനന്തപുരം.

ഇ-മെയിൽ : saneeshkumar@niyamasabha.nic.in
CHALAKUDY
സ്ഥലം.....
തീയതി..... 21.12.2022

CKDY28 -12/2022

TO WHOMSOEVER IT MAY CONCERN

The department of Hotel Management of Naipunnya Institute of Management & Information Technology (Pongam, Koratty East- 680 308, Thrissur, Kerala) has successfully and delightfully organized an event of extensive preparation of twenty five multifariously scrumptious Mandis on 1st November 2022 at the college auditorium.

It was rather a program to fetch students expertise in the arena of cooking a good many dishes exquisitely .The chosen twenty five students, having created a challenge among one another, led to a wide variety of Mandis under the supervision of four staff chefs. Moreover, it had been live streamed as well.

Diverse fish & meat have been used for this resplendent deed. I have greatly witnessed to have meticulously observed the norms as well as the adherence of its safe and hygiene standards. We wish the Institution all the best for achieving this record.



Yours truly,

Saneeshkumar Joseph

**SANEESHKUMAR JOSEPH MLA
CHALAKKUDY**

Office of the Executive Engineer
LSG Dept. Government Of Kerala
Thrissur District Panchayath
Ayyanthole – 680 003
Thrissur District

Phone : 0487 -2361952
e-mail : eelsgdthrissur@gmail.com

Date: 02.12.2022

From
Joji Paul
Executive Engineer

To
Whomsoever it may concern

Sir,

Sub: Witness letter of Mandi challenge conduted by Naipunnya Institute of Management and Information Technology, Pongam, Thrissur, Kerala.

Naipunnya Institute of Management and Information Technology, Pongam has organized an event of mass preparation of 25 different varieties of Mandis on 1st November 2022 at 9.45 a.m. at the college auditorium. It was a cooking challenge by 25 student chefs under the supervision of four staff-chefs and was streamed live on YouTube. They have used a total of 25 different types of meats and fishes for cooking. I was personally present there and witnessed that they have followed the set norms and adhered to all the safety and hygiene standards.



Yours faithfully,


Executive Engineer

JOJI PAUL
PEN - 493574
EXECUTIVE ENGINEER
L.S.G.D. DIVISION
THRISSUR-3

ROJI M. JOHN
(ANGAMALY)
MEMBER
KERALA LEGISLATIVE ASSEMBLY
"GREEN GARDENS"
ANGAMALY-683 572



OFFICE : 0484-2459900
M.L.A. HOSTEL : 0471-2512238
MOBILE : 9971392134
104, PERIYAR BLOCK,
M.L.A. HOSTEL,
THIRUVANANTHAPURAM
E-mail: rojimjohnmla@gmail.com
CAMP..... Angamaly.....
DATE..... 22.12.2022.....

TO WHOM SO EVER IT MAY CONCERN

The department of Hotel Management of Naipunnya Institute of Management & Information Technology, Pongam, Koratty East- 680 308, Thrissur, Kerala has successfully and delightfully organized an event of the extensive preparation of twenty-five multifariously scrumptious Mandis on the 1st of November 2022 at the college auditorium. It was rather a program to fetch students' expertise in the arena of cooking a good many dishes exquisitely. The chosen twenty-five students, having created a challenge among one another, led to a wide variety of Mandis under the supervision of four staff-chefs. Moreover, it had been live streamed as well. Diverse fish & meat have been used for this resplendent deed. I have witnessed and meticulously observed the norms as well as the adherence of its safe and hygiene standards. We wish the Institution all the best for achieving this record.

Yours faithfully,

ROJI M JOHN MLA



