



Fine Arts and Culinary Club

09. 10. 2026

Submitted,

Sub: Report – “NUTRI CHEF CHALLENGE” – Reg.,

The Fine Arts and Culinary Club, Sri Sairam College of Engineering, organized the “Nutri Chef Challenge” on 9th October 2026 (Friday) at Lecture Hall No. 306. The event was organized to provide a platform for students to showcase their creativity and innovation in preparing nutritious food. Students from various departments, from first year to third year, participated in the challenge.

Around 14 teams took part in the challenge, presenting innovative ideas in food preparation with a focus on enhancing nutritional value. Each team was given 30 minutes to prepare and plate its dish. The challenge encouraged students to think creatively about ingredients, preparation methods, presentation, and the importance of nutrition in everyday food.

After the preparation and plating session, the judges Dr. A. Poonguzhali, Dr. B. S. Yogananda and Dr. K. Ramya, evaluated each team’s dish through tasting, cleanliness, presentation of dish and nutritious of dish and awarded marks out of 100. The evaluation process recognized the teams’ efforts in developing nutritious food ideas and presenting their dishes. Once the evaluation was completed, the judges consolidated the marks of all participating teams to determine the final results.

The Nutri Chef Challenge offered students an opportunity to apply their creativity and practical skills in food preparation while considering the nutritional value of the dishes. The time-bound challenge encouraged teamwork, planning, innovation, and effective use of ingredients. Participation by students from different departments and academic years also created an engaging platform for sharing ideas and learning from one another.

At the conclusion of the event, the judges announced the winners based on the consolidated scores. The team securing first place received a cash prize of ₹500, the second-place team received ₹300, and the third-place team received ₹200. The prizes recognized the teams’ creativity and efforts in developing and presenting nutritious food.



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Overall, the Nutri Chef Challenge served as an engaging platform for students to demonstrate innovation in nutritious food preparation. The event encouraged students to explore creative approaches to healthy cooking and highlighted the role of nutrition in food choices. The participation of around 14 teams from various departments made the challenge a collaborative and enriching experience, while the awards motivated students to continue developing their culinary skills and innovative ideas.

Yours Sincerely,

Sunitha A

14/10/2026

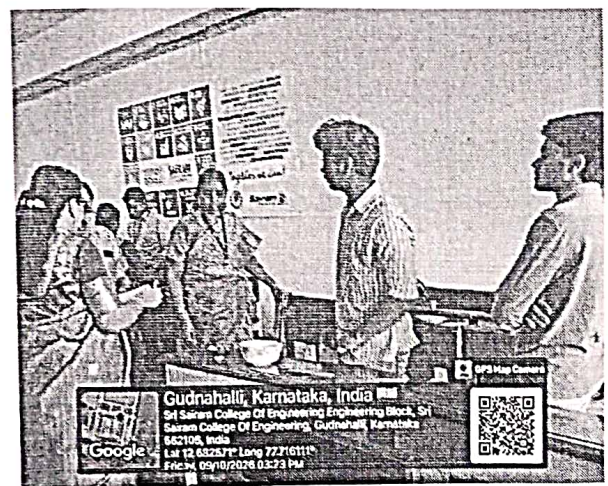
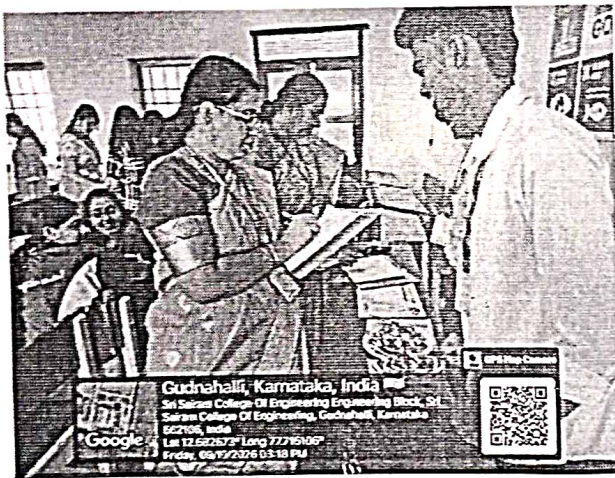
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Glimpse of the Event

Preparation and Plating of Nutritious Dishes by Students



Evaluation by judges

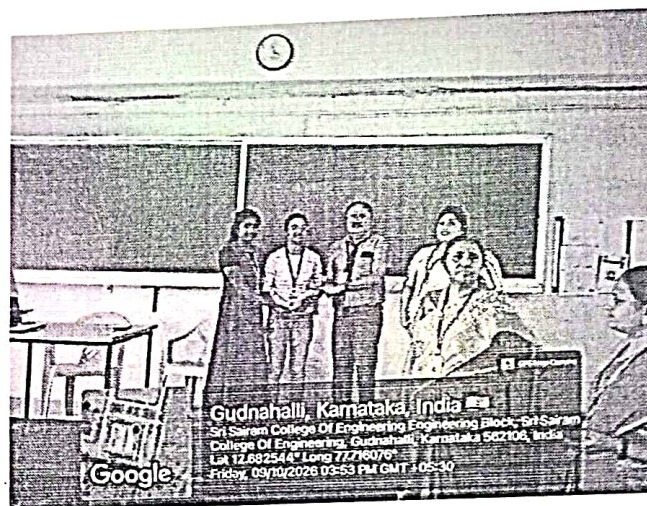




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Prize distribution for Winners



Smith A

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