



Indraprastha INTERNATIONAL SCHOOL

Sector 10, Dwarka, New Delhi-110075

MAGGI CULINARY CAMP

THEME: Food, Flavours, Cooking, Nutrition- Kitchen Hygiene and Safety

REPORT: Workshop on Culinary Skill development for Class VIII and IX

DATE: Wednesday, February 15, 2017 & Thursday, February 16, 2017

EVENT REPORT

"Where the knife meets the board and one learns to wield"

A workshop is a place where ideas are born, shared and materialized. Pilcrow Communication Pvt. Ltd. in collaboration with Nestle and International Institute of Culinary Arts organized a Culinary Workshop for the students of classes VIII and IX at **Indraprastha** INTERNATIONAL SCHOOL, Dwarka, New Delhi, on February 15-16, 2017. 60 students, who love to cook and have fun with food, were selected to attend the workshop. It was a perfect opportunity for the students to learn a few outstanding recipes while having fun.

The area meant for the workshop was transformed into a whole new expanse where the work-stations with induction cooktops, ingredients and other requirements like utensils, etc., were placed. The representatives from Nestle, Ms. Shilpa, Mr. Murthy and Mr. Sanghamitra and IICA (International Institute of Culinary Arts) headed by Chef Sumit and Chef Hemant demonstrated and provided hands on experiences for the food enthusiasts. They shared interesting information on hygiene while preparing food and food preservation.



They even apprised the students with some of the precautions to be kept in mind while cooking and what to do in case of any fire accident. The students also acquired the information regarding the first aid requirements while cooking. Each student was also given a note book, an apron, a pair of gloves and a head net.

The students cooked food with the help of the instructions and recipe hand outs given by the chefs. They made delicacies such as Masala Pasta with Medley of Vegetables, Banana, Chikoo and Almond Smoothie and Vegetable Thai Green Curry Noodles. The chefs also showed the students how to make Coconut Pancakes with Maple Fruit Compote. The students enjoyed eating the food prepared by them and got their pictures clicked with their dishes. They were also trained to cook fast.

While addressing the gathering, Honourable Director, Dr. Rajesh Hassija highlighted the utmost importance of such workshops, for honing the innate skills of the students while inculcating the values of team spirit and togetherness. He also added that the bond amongst the parents and children gets strengthened when a child with his culinary skills treats his working parents with some of his preparations.



The gathering was later addressed by Senior Headmistress, Ms. Shalini Jain, who thanked Ms. Nikita, Ms. Pooja Chawla, Mr. Rakesh Thakur, Mr. Sumit Giri and Mr. Tushar Singh from Pilcrow Communication Pvt. Ltd., Nestle and IICA team for taking the students out of the classes and engaging them in different kind of exercises. Vidhi Rawat and Mitali Vashisth of Class VIII and Shreya Kumar and Mohini Mane of class IX were adjudged the winners for their outstanding preparations during the workshop. They were given a certificate and a gift hamper from Nestle. All the students were awarded participation certificates.

The workshop not only provided the knowledge about the Culinary Skills, but also taught the students about the importance of planning, presentation and how to be more creative with food while keeping the nutritional elements intact. It was an enriching and fun-filled experience for all the students and teachers involved.