



**DEPARTMENT OF AVIATION MANAGEMENT**

Report Submission: 16/04/2026

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<b>Semester:</b> EVEN	<b>Academic Year:</b> 2025 - 26	<b>Venue:</b> ANA Block Class Room AI015F25
<b>Event Date:</b> 30/03/2026	<b>Time:</b> 10:00 am to 02:00 pm	<b>Duration:</b> 4 hrs

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**TYPE OF EVENT: COMPETITION**  
**EVENT NAME: "Sky-High Cooking, Zero Fire"**

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<b>Target Audience:</b> All BBA Aviation Students	<b>Number of Participants:</b> 16
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**Objectives:**

1. To encourage creativity and innovation in preparing food without the use of fire or heat.
2. To create awareness about healthy and hygienic food preparation practices.
3. To introduce the importance of in-flight catering concepts, where ready-to-eat and cold meals are common.

**Program Introduction:**

"Sky-High Cooking, Zero Fire" is an innovative and engaging event designed to encourage creativity, teamwork, and practical skills among students. The program focuses on preparing food without the use of fire, promoting safety, sustainability, and smart culinary techniques. It provides a platform for participants to showcase their culinary talents while adhering to hygiene and presentation standards—key aspects relevant to aviation hospitality and service.

**Theme of the Event:**

"Creativity Takes Flight Without Flames" The event highlights the importance of safe food preparation, innovation and presentation skills, aligning with aviation industry standards where efficiency, hygiene and creativity are essential for all BBA Aviation students on one competitive platform.

**Judges:**

- Dr. Mirshad Rahman, Associate Professor and HOD, Social Work, AIGS
- Mr. Remith, Trainer, BBA Aviation, AIGS



### **Detailed Report:**

The event “Sky-High Cooking, Zero Fire” was successfully organized a competition on 30<sup>th</sup> March 2026 by the Department of BBA Aviation Management. The event brought together enthusiastic participants from all the Semester of BBA Aviation students, encouraging inter-semester collaboration and healthy competition. The program aimed to highlight the importance of food preparation without the use of fire, aligning with safety standards and promoting smart cooking techniques, especially relevant in the aviation and hospitality industry.

The program began with a brief introduction by the organizing team, explaining the rules, objectives and judging criteria. The students gathered at venue by 10:00 am. Participants were grouped into 2 per team and were given a fixed time to prepare dishes. The dishes included a wide variety of items such as salads, sandwiches, desserts and fusion snacks. Students displayed exceptional creativity by combining Flavors, textures and innovative plating techniques.

General Rules & Regulations were explained to students:

No Heat Source the most critical rule is that no flame (gas stove), induction cooktop, microwave or any other heating device can be used. On-the-Spot Preparation all chopping, peeling and assembling must be done during the competition time. Bringing pre-cut or pre-cooked ingredients is usually prohibited. Competitions typically last between 1 to 2 hours. Team Size: 2 in a Team. Participants must bring their own ingredients, utensils and serving plates. We are not responsible for your plug points for your electric mixer etc., or any other manual tools.

Common items include bread, puffed rice, biscuits, fruits, vegetables, dairy (cheese, curd, butter) and canned or boiled items only if explicitly allowed. Maintaining a clean workstation is mandatory. Participants Can wear aprons, gloves and hairnets. Displaying the dish's name, ingredients and sometimes the calorie count. Participants are responsible for cleaning their area after the competition ends.

### **Judging Criteria**

Dishes are typically evaluated on a 10-point scale for each of the following: Judges Discission was the final discission. Judges evaluated the participants based on taste, presentation, hygiene, creativity and Nutritional value.

Overall palatability and balance of Flavors. Originality in the choice of ingredients and assembly. Visual appeal and artistic plating. Health benefits and nutritional balance of the prepared dish. Cleanliness of the workspace and skill in using manual tools.

Throughout the event, participants maintained high standards of hygiene and demonstrated effective teamwork and coordination. The event created a lively and competitive atmosphere, encouraging students to think out of the box and apply practical skills.

The atmosphere was vibrant and competitive, yet friendly, as students supported and



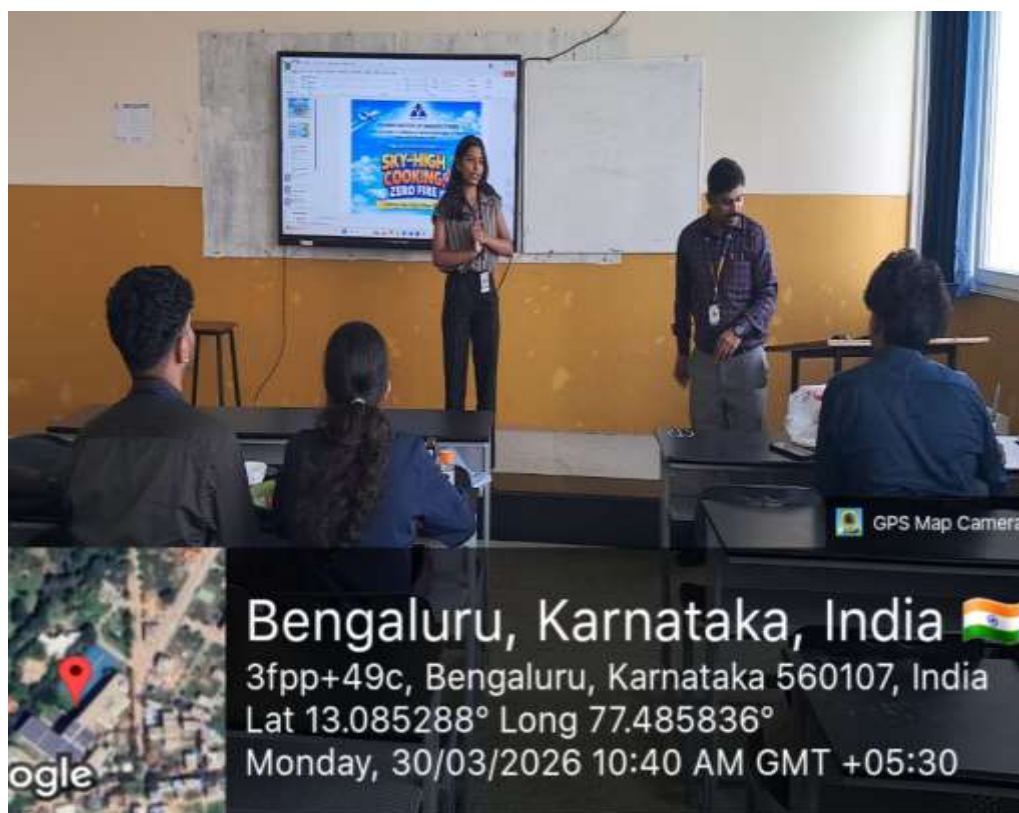
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motivated each other. Faculty members and judges actively observed the preparation process, interacted with the participants and provided constructive feedback.

Faculty members and students actively supported the participants, making the event interactive and enjoyable. At the end of the competition, winners were announced and certificates were distributed to appreciate the efforts of all participants.

1st Prize – Rujula Reddy and Dalia Barman  
2<sup>nd</sup> Prize – Shejla PN and Devangana N V  
3rd Prize - Akhil Mohan and Bathool Vahab

**Geo-Tagged Photos:**



Commencement of the event by Ms. Madumitha, Mr. Remith and Mrs. Noor Zaiba  
With explaining the Rules for the participants



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Judging the students while preparing Dishes



Students while preparing Dishes



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Dr. Mirshad Rahman and Mr. Remith Tasting the Food



Group photo at the end of the event



**Outcomes:**

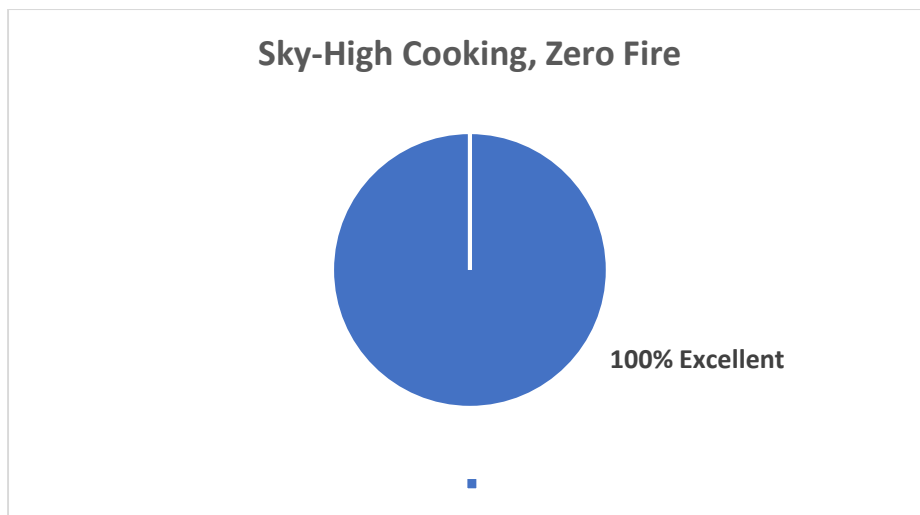
1. Students demonstrate creativity in food preparation without using fire and plating.
2. Enhanced understanding of hygiene, food safety and nutrition.
3. Increased confidence and participation in co-curricular activities

**Conclusion and Audience Feedback Summary:**

**Conclusion:** The event was a great success, achieving its objective of promoting creativity, safety, and practical learning. It provided students with hands-on experience and enhanced their confidence in culinary and hospitality-related skills. Such activities contribute significantly to the overall personality development of students, especially in aviation-related fields.

**Feedback Summary:** Participants expressed that the event was fun, engaging, and informative. They appreciated the opportunity to showcase their skills in a unique format without fire. Judges and faculty members praised the creativity and effort of the students. Overall, the feedback was highly positive, with suggestions to conduct more such practical and skill-based events in the future.

Total no. of Students gave the feedback out of which 100% gave Excellent Therefore, feedback is Excellent.



Result: Total 16 students gave the feedback 100% Excellent.  
Hence it is said that the feedback for EXCELLENT.



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