

**GUIDELINES  
FOR  
COOKING  
COMPETITION**

## CONCEPT NOTE: COOKING COMPETITION.

**Theme: “Preserving of Traditional Cuisine and Recipes”.**

**Venue: State Food Craft Institute, Itanagar**

**Date: 21<sup>st</sup> – 22<sup>nd</sup> Sept’ 2024.**

### **1. Introduction**

The **Cooking Competition** is dedicated to celebrating World Tourism Day 2024 and preserving traditional cuisines and recipes that are at risk of being forgotten in the fast-evolving world of culinary arts. This competition invites chefs, home cooks, and food enthusiasts to showcase their skills by preparing traditional dishes that highlight the rich culinary heritage of various cultures.

### **2. Objectives**

- **Preserve Culinary Heritage:** Highlight and maintain traditional recipes and cooking techniques that are culturally significant.
- **Celebrate Cultural Diversity:** Showcase the rich variety of traditional cuisines from around the world.
- **Encourage Knowledge Sharing:** Promote the exchange of traditional cooking methods and recipes among participants and audiences.
- **Engage the Community:** Foster a sense of pride and connection through shared culinary heritage.
- **Promote Education:** Educate the public about the history and significance of traditional dishes.

### **3. Competition Categories**

- **Description:** Focuses on classic dishes prepared using traditional techniques and ingredients.
- **Criteria:** Authenticity, adherence to traditional methods, and presentation.
- **Description:** Highlights dishes specific to a particular region or community within a culture.
- **Criteria:** Regional authenticity, flavor, and presentation.
- **Description:** Celebrates recipes that have been passed down through generations with minimal changes.
- **Criteria:** Faithfulness to the original recipe, taste, and historical accuracy.
- **Description:** Recognizes dishes that successfully blend traditional recipes with modern techniques or ingredients.
- **Criteria:** Creativity, balance of traditional and modern elements, and taste.
- **Description:** Awarded based on audience votes for the most appealing traditional dish.
- **Criteria:** Overall appeal, presentation, and taste.



#### 4. Competition Format

- **Application Process:**
  - Only Local Tribal cuisine will be allowed.
  - Minimum of four dishes (including rice)
  - Duration: 2hrs.
  - Last date of submission of recipes **19<sup>th</sup> Sept' 2024**.
- **Preliminary Round:**
  - Participants submit photographs and detailed descriptions of their dishes for initial evaluation.
  - A panel of judges reviews the submissions and selects finalists.
- **Final Round:**
  - Finalists prepare their dishes live at the competition venue.
  - Dishes are evaluated by a panel of judges on authenticity, flavour, presentation, and adherence to traditional methods.
  - Audience members sample dishes and vote for the People's Choice Award.
- **Judging:**
  - A panel of judges, including culinary historians, traditional chefs, and food critics, evaluates the dishes.
  - Judging criteria include authenticity, taste, presentation, and adherence to traditional recipes.

#### 5. Venue and Date

- **Venue: State Food Craft Institute (SFCI) - Itanagar**, featuring a kitchen setup that allows participants to prepare their dishes in an authentic environment.
- **Date: 20<sup>th</sup> – 21<sup>st</sup> Sept' 2024**, providing ample time for promotion and preparation.

#### 6. Promotion and Marketing

- **Social media:** Use engaging content to promote the competition, including participant profiles, historical insights, and live updates.
- **Press Releases:** Distribute press releases to food and cultural publications to generate interest and coverage.
- **Partnerships:** Collaborate with SFCI, Itanagar to broaden reach.

#### 7. Awards and Recognition

- **Awards:** Cash prizes of ₹30,000, ₹20,000, and ₹10,000 for the top three winners.
- Trophies or plaques for winners in each category, along with certificates for all finalists.
- **Media Coverage:** Feature winners and their dishes in local media, food blogs, and on social media platforms.



## 8. Logistics and Operations

- **Registration:** Implement an online/offline registration system for participants and audience members.
- **Equipment:** Participants will bring their own ingredients and utensils, while SFCI will provide worktables, stoves, LPG cylinders and ovens. Participants to bring their own ingredients and cooking utensils.
- **Staffing:** Organize a team of volunteers or staff to assist with event setup, management, and guest services.
- **Health and Safety:** Adhere to health and safety protocols, including food handling and first aid.

## 9. Evaluation and Feedback

- **Post-Event Survey:** Gather feedback from participants, judges, and attendees to evaluate the success of the event and identify areas for improvement.
- **Debriefing:** Conduct a debriefing session with the organizing team to review outcomes and plan for future events.

## 10. Conclusion

The **Preserving of Traditional Cuisine & Recipes - Cooking Competition** seeks to honor and safeguard the rich heritage of traditional cuisines by providing a platform for culinary enthusiasts to showcase their dedication to preserving age-old recipes and techniques. By celebrating these culinary traditions, the competition will foster a deeper appreciation for cultural diversity and contribute to the ongoing preservation of valuable culinary practices.



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