

56 Teams Nationwide Compete in AMRUT Grand Finale

New Delhi, 25 October 2024:

The All India Council for Technical Education (AICTE) proudly hosted the Grand Finale of AMRUT – 'AICTE Millet Recipe Unleashing Talent' at AICTE Headquarters in New Delhi. AICTE Chairman, Prof. T.G. Sitharam, recognized and awarded the winning teams for their outstanding culinary creations. This pioneering competition invited students, faculty, and supporting staff from AICTE approved institutions to showcase innovative yet traditional recipes centered around millets. It celebrates the rich diversity of flavors, traditions, and innovations associated with these nutrient-dense grains. Prof. Rajive Kumar, Member Secretary of AICTE, visited the stalls and engaged with participants, providing encouragement and support. Renowned millet advocate, Dr. Sharmila Oswal, "The Millet Woman of India," encouraged and motivated participants to share the benefits of millet with the wider community.

In his address, Prof. Sitharam emphasized the government's commitment to promoting millet production and consumption through supportive policies and market innovations. He remarked on the impressive skills of students from various disciplines as they crafted delicious and nutritious millet dishes. "Millets are not only rich in fiber but also contribute significantly to health and wellness," he stated. He highlighted the potential of millets to improve farmers' livelihoods, enhance nutritional outcomes for consumers, and foster environmental sustainability. "Millets can revolutionize our approach to agriculture, climate, and food security, making them a vital resource for a sustainable future."

The competition featured three recipe categories: Starters, Main Courses, and Desserts & Confectionaries, further divided into three sub-categories based on millet content: 70% and above, 50-70%, and 30-50%. After a rigorous evaluation by an expert committee, 56 teams were shortlisted for the grand finale. Each of the nine winning teams received a cash prize of Rs. 1 Lakh. The jury of 18 members assessed the participants on various criteria, including taste and flavor, hygiene, presentation, food waste management, and overall service, as well as the cooking process involved.

To raise awareness about millet, several stalls were set up during the event. At these stalls, startup owners and entrepreneurs showcased their innovative millet-based food items and confectionaries. Students presented a vibrant cultural program, featuring dances and songs.

The International Year of Millets 2023 was widely recognized in India, raising awareness of the numerous health, environmental, and economic benefits of millets. AMRUT serves as AICTE's endorsement for millet promotion and aims to encourage greater public consumption of millets, ultimately establishing a broader market for millet and millet-based products.

Main dishes cooked:

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Bajra churma, little millet pineapple desert, Ragi nido, Bajra shreekhand tart, chocolate rajra cookies, raggi nachos, kodo millet kebab, banana millet smoothie, millet salad, raggi puttu, mixed millet laddu, millet chai, pearl millet puff pastry, millet Pani puri, millet atho Puri, millet Vada and dam alu.