



अखिल भारतीय तकनीकी शिक्षा परिषद

All India Council for Technical Education  
Training and Learning Bureau



*AICTE Millet Recipe Unleashing  
Talent*

**Result of First Phase**

**Unlocking the Flavours of Tradition and  
Innovation**



**Application Category: Millet based Main Course (lunch & dinner)****Application Sub-category: Percentage of Millets: More than 30% but less than 50%**

<b>S.No.</b>	<b>Team Number</b>	<b>Name of the Dish</b>	<b>Institute Name</b>	<b>City</b>	<b>Team Leader Name</b>
1	Team 28	Pan Fried Chicken with Lemon Honey Sauce & Malabar Fish Curry with Lemon Millet	NIPS School of Hotel Management	Kolkata	Somen Ghosh
2	Team 38	Kodo Soup, Pearl Millet Dosa And Kuzhipaniyaram,Dhal Bhati	Sri Manakula Vinayagar Engineering College	Puducherry	Swetha.S
3	Team 159	Dal Ki Dulhan	Welcom Group Graduate School of Hotel Administration	Manipal, Udupi	Yashasvi Yadav
4	Team 79	Bajra (Millet) No Rotlo, Ghutto and Dahi Tikkhari	Atmiya University	Rajkot	Nirali Rameshbhai Shah
5	Team 118	Millet Chettinad Chicken	Rajalakshmi Engineering College	Chennai	V.Mridula
6	Team 191	Foxtail Millet Veg Mural Fish Curry with Broken Pearl Millet Rice	Navarasam Arts & Science College for Women	Erode	Dr K.Chandra Prabha
7	Team 57	Murg Vruttam & Ragi Parat Macchi	Nips School Of Hotel Management	Kolkata	Chef Pratip Nath
8	Team 41	Tangy Tomato Jowar Chicken	Institute Of Hotel Management, Aurangabad	Aurangabad	Nikita Maheshka
9	Team 200	Ragi Veg Roll	NIFTEM -T	Thanjavur	Anusha R
10	Team 138	Ragi Kuboos	Karunya Institute Of Technology And Sciences	Coimbatore	Akash N

**Application Category: Millet based Main Course (lunch & dinner)****Application Sub-category: Percentage of Millets: More than 50% but less than 70%**

<b>S.No.</b>	<b>Team Number</b>	<b>Name of the Dish</b>	<b>Institute name</b>	<b>City</b>	<b>Team Leader Name</b>
1	Team 146	Millet Fish Curry, Fried Millet Fish, Bajra Mint Punch	Loyola College	Chennai	A. Mercy Annat
2	Team 94	Kodo Millet Salad	Maharshi Dayanand University Institute of Hotel & Tourism Management	Rohtak	Prof. (Dr.) Ashish Dahiya
3	Team 69	Millet Fried Rice and Millet Tacos	Sri Venkateshwaraa College of Engineering and Technology	Pondicherry	Hari Haran V
4	Team 112	Mushroom And Samai Stuffed Ravioli with Sorghum Vermouth Sauce and Herbed Pearl Millet Stick	Maharashtra State Institute of Hotel Management and Catering Technology	Pune	Patil Vaibhavi
5	Team 125	Millet Fried Rice with Millet'O Fish	Gurunank Institute of Hotel Management	Kolkata	Shivam Kumar Singh
6	Team 129	Mini South Indian Meals	St. Joseph'S College of Engineering	Chennai	D Akshara
7	Team 100	Kodo Millet Kofta Curry with Jeera Barnyard Millet Rice	Sri Venkateswara College of Engineering	Sriperumbudur	Maseera Ahmedi M
8	Team 127	Millet Puttu with Crumpled Tuna	Sree Narayan Guru Memorial Catering College	Alappuzha	Ajin M. R
9	Team 104	Artisan Plate	Vivekanand Institute of Hotel and Tourism Management	Rajkot	Kalyani Aum
10	Team 187	Mixed Millet Gachas	Holy Grace Academy of Pharmacy	Thrissur	Dr. Priyambada Sarangi

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<b>S.no.</b>	<b>Team Number</b>	<b>Name of the Dish</b>	<b>Institute Name</b>	<b>City</b>	<b>Team Leader Name</b>
1	Team 73	Wholesome Millet Meal	Govind Ballabh Pant University of Agriculture and Technology	Pantnagar	Shipra Singh
2	Team 75	Beetroot And Pearl Millet Kheech	Banarsidas Chandiwala Institute of Hotel Management and Catering Technology	Delhi	Amit Thakur
3	Team 197	Millet Sushi Rolls	Central University of Rajasthan	Ajmer	Sugandha Mahajan
4	Team 99	Pea-Pod Fortified Millet Based Paratha	Guru Nanak Institute of Technology	Kolkata	Ms. Riya Dasgupta
5	Team 18	Foxtail Mushroom Biryani with Steamed Banana Leaf	Mahendra Engineering College	Namakkal	Sadhana.U
6	Team 147	Tamil Barnyard Sushi	St Joseph'S College Engineering	Chennai	Sujitha T
7	Team 93	Foxtail Payasam, Little Millet Vadai, Little Millet Curd,Kodo Rice, Ragi Kolos, Finger Millet Salad,Pearl Sambar	Karpagam Academy of Higher Education	Coimbatore	Ms.M.Keerthana
8	Team 68	Trio Millet Delights: Pickle,Curd, Condensed Milk Paniyaram	Karpagam Academy of Higher Education	Coimbatore	Dhivya M
9	Team 35	Millet Kichidi	Narasaraopeta Engineering College	Narasaraopeta Engineering College	N Manaswini
10	Team 190	Flavoured Spicy Kali (Mudde or Sangeti)	Navarasam Arts & Science College for Women	Erode	Dr K.Chandra Prabha

**Application Category: Millet based Desserts & Confectioneries****Application Sub-category: Percentage of Millets: More than 30% but less than 50%**

<b>S.No.</b>	<b>TEAM Number</b>	<b>Name of the Dish</b>	<b>Institute Name</b>	<b>City</b>	<b>Team Leader Name</b>
1	Team-162	Malai Millet Mingle	Krystal School of Excellence Foundation	Kolkata	Chef Vikram Kumar Dey
2	Team-204	Millet Apple Pie	SRM Institute of Science and Technology	Modinagar Ghaziabad	Ved Prakash
3	Team-20	Ragi Ki Jugalbandi	Assam Don Bosco University	Guwahati	Apurba Dey
4	Team-60	Millet Trio Slice	IHM-A	Aurangabad	Rewa Lodhiya
5	Team-149	Strawberry Phirnee in Ragi Amaranth Tarts with Saffron Pistachio Sauce	Lexicon Management Institute of Leadership & Excellence	Pune	Mr Harshal Kamble
6	Team-346	Nutrichoux Ragi Delight	AISSMS College of Hotel Management and Catering Technology, Pune-411001, Maharashtra	Pune	Hasnain Topiwala
7	Team-61	Steamed Ragi and Coconut Roll	IHM-A	Auranagabd	Keyur Sathe
8	Team-341	Milk Mellow	MGV College of Hotel Management and Technology	Nashik	Prof. Chef Pravin Shegaonkar
9	Team-183	Millet Ghewar Accompanied with Millet Rabri & Grape Sauce	Bcihmct, New Delhi	New Delhi	Chef Durga Prasad
10	Team-186	Fruitilicious Dessert Platter	ATMIYA University	Rajkot	Nirali Rameshbhai Shah
11	Team-321	Millet Enriched Dahi Wada	Indira Gandhi National Open University.	Kopergaon	Dhruven Dilip Bhalerao

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<b>S.No.</b>	<b>TEAM Number</b>	<b>Name of the Dish</b>	<b>Institute Name</b>	<b>City</b>	<b>Team Leader Name</b>
1	Team-211	Ragi Ice Cream with White Chocolate Mousse Ragi Biscuit Serve with Nolen Gur Sauce	GNIHM	Koikata	Chintan Kapoor
2	Team-375	Choco Millet	Gandhi Institute of Engineering & Technology	Gunupur, Ryagada	Avilash Satpathy
3	Team-239	The Millet Nutri-Bouquet (The Everything Millet Dessert)	Rajalakshmi Engineering College	Chennai	Swetha V
4	Team-194	Palm Leaf Multi Millet Dumpling	Karunya Institute of Technology and Sciences	Coimbatore	Dr. Jenita Thinakaran
5	Team-199	Ragi Millet Pancake with Strawberry Compote & Honey Glazed Assorted Fruits	MMICT & BM Hotel Management	Ambala	Chef Shashi Shekhar Mishra
6	Team-349	Mille Julle	Maratha Mandal's Engineering College	Belagavi	Dr. D G Kulkarni
7	Team-365	Millet Puri	Jain (Deemed to Be University)	Bangalore	S. Adhvaija
8	Team-368	Millet Snack Bar	Karunya Institute of Technology and Sciences	Coimbatore	Johann Koshy Thampan
9	Team-92	Croissant	Sister Nivedita University	Kolkata	Arpita Banerjee
10	Team-6	Sorghum Coconut Cake Pop	Amity Institute of Horticulture Studies & Research, Amity University, Noida, UP	Noida	Dr Smruthi Jayarajan

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1	Team-205	Bajra Churma	Maharshi Dayanand University Institute of Hotel & Tourism Management	Rohtak	Prof. (Dr.) Ashish Dahiya
2	Team-261	"Ragi Nido"	SREE Narayana Guru Memorial Catering College	Alappuzha	Reeja Biju
3	Team-70	Pan Flavour Multi Millet Cookies	Vidya Pratisthan	Pune	Ruchita Latane
4	Team-355	Kodo Millet Basbosa	VELS University	Pallavaram	Sharon Amos
5	Team-13	Bajra Shreekhand Tart	Amity University Uttar Pradesh	Noida	Siddak Singh Rekhi
6	Team-374	Little Millet Pineapple Dessert	Bharath Institute of Catering and Hotel Management	Thanjavur	G.Santina
7	Team-19	Coconut Ragi Muffin with Strawberry Sauce	Kalasalingam Academy of Research and Education	Krishnan koil	Mr. J. Prabhu
8	Team-360	Chocolate Rajra Cookie	National Institute of Food Technology, Entrepreneurship and Management	Thanjavur	Hemanth

**Application Category: Millet based Starters (breakfast & snacks)****Application Sub-category: More than 30% but less than 50%**

<b>SNO</b>	<b>Team Number</b>	<b>Name of the Dish</b>	<b>Institute Name</b>	<b>Institute City</b>	<b>Team Leader</b>
1	Team-474	Hummus Pita and Falafel	VELS University	Chennai	Mohammed Billal S
2	Team-426	Raggi Nachos, Kodo Millet Kebab, Banana Millet Smoothie, Millet Salad and Raggi Puttu	R.M.K Engineering College	Chennai	Nandeeswari K
3	Team-364	Veg Ragi Soup	Faculty Of Agricultural Sciences, Soa University	Bhubaneswar	Kumar Sambhav Giri
4	Team-405	Millet Enriched Soya Chaap.	Indira Gandhi National Open University.	Kopergaon.	Dhruven Dilip Bhalerao.
5	Team-395	Mixed Millet Laddo	Dayalbagh Educational Institution	Agra	Sneh Singh
6	Team-465	Millet Parippu Vada	Holy Grace Academy of Pharmacy	Thrissur	Dr. Priyambada Sarangi
7	Team-479	Millet Chai	Niftem-T	Thanjavur	Aishwarya Lakshmi S
8	Team-480	Pearl Millet Puff Pastry	Karunya Institute of Technology and Sciences	Coimbatore	Akash N
9	Team-30	Millet Banana Ada	Al Shifa College of Pharmacy	Perithalmanna	Ajmala
10	Team-158	Raagi Ilai Appam	Sri Krishna College of Engineering and Technology	Coimbatore	Dr.N.Kousika
11	Team-485	Millet Pani Poori	NIFTEM-T	Thanjavur	Kisha .M



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1	Team-221	Veg Au Gratin Incorporate with Millet Based Cheese	Karpagam Academy of Higher Education	Coimbatore	Sri Alamelu Sankari R
2	Team-423	Healthy Millet Lolipop	Rudra Institute of Technology	Meerut	Mrs.Richa Sharma
3	Team-44	Millet's Cake	Nirmala College of Pharmacy	Mangalagiri	Dr. Ch K V L S N Anjana Male
4	Team-360	Millet Atho Puri	St. Joseph'S College of Engineering	Chennai	Shamrutha J A
5	Team-229	Millet Stuffed Dosa, Millet Cuttlet , Millet Sweet Pongal	B. V. V. Sangh's Institute of Management Studies	Bagalkot	Aishwarya Patil
6	Team-233	Foxtail Beetroot Puri with Ragi Paneer Masala	V. V. Vanniaperumal College for Women	Virudhunagar	Rajagopika M
7	Team-52	Millet Dahi Kebab	NSHM Institute of Hotel and Tourism Management	Durgapur	Manasi Das
8	Team-284	Multi Millet Paniyaram (Kara/Aweet)	Sri Krishna College of Engineering and Technology	Coimbatore	Dr.J.Janet
9	Team-215	Millet Burger and Ragi Button Idli	Kanya Mahavidyalaya	Jalandhar	Geetika Sharma
10	Team-222	Rainbow Fiesta	Vivekanand Institute of Hotel and Tourism Management	Rajkot	Rajyaguru Aashka Kamlesh
11	Team-349	Jilledu Kayalu	CVR College of Engineering	Hyderabad	S.Sailaja
12	Team-489	Millet Vada and Dum Aloo	CHRIST (Deemed to be University)	Pune	Twisha Priyambada

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1	Team-407	Nutristart Fusion Feast	St.Joseph'S College of Engineering	Chennai	Pradeepa G
2	Team-51	Ragi Chakali	Vidyalankar School of Information Technology	Mumbai	Shravani Madan Patil
3	Team-358	Multi Millet Muesli	Sri Sathya Sai Institute of Higher Learning	Anantapur	Sai Dharshini S
4	Team-379	Millet Kebab	Vidya Vardhaka College of Engineer Mysore	Mysuru	Raavil H Gowda
5	Team-5	Jowar Chapati And Rolls with Barnyard Millet Chutney	Raghavendra Institute of Pharmaceutical Education and Research (Riper) - Autonomous	Anantapur	Mrs. S. Triveni
6	Team-63	Malvani Tadka Pockets	Metropolitan Institute of Technology and Management	Sindhudurg	Bhagyashri Walke