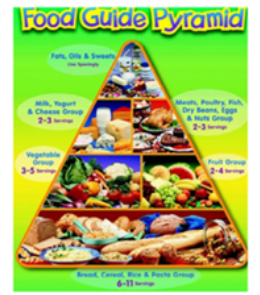




St. Ann's College for Women

Autonomous & Affiliated to Osmania University Accredited with 'A' Grade by NAAC (4th Cycle) College with potential for Excellence by UGC
Mehdipatnam, Hyderabad 500 028



DEPARTMENT OF NUTRITION

in collaboration with



Nestlé

is organizing

INTER COLLEGIATE RECIPE COMPETITION

THEME:

MAKE BITTER BETTER

A CULINARY CHALLENGE

25th FEBRUARY
2025

*Join us for an unforgettable event
Exciting prizes for the winners!*

Don't miss out! 🎉



RULES



“Make Bitter Better” - A Culinary Challenge

ELIGIBILITY CRITERIA:

- Open to undergraduate and postgraduate students across all stream .
- Each participant must enter individually (no team participation).
- Recipes should align with the theme "Make Bitter Better", creatively incorporating bitter ingredients into a delicious and healthy dish.
- The use of at least one Nestlé product is mandatory.


RECIPE SUBMISSION GUIDELINES:

- Each recipe must be original, innovative, and healthy.
- Recipes should include at least one bitter ingredient (e.g., bitter melon, fenugreek, dark chocolate, coffee, etc.).

PARTICIPANTS MUST SUBMIT THEIR RECIPE IN A TYPED FORMAT, INCLUDING:

- List of ingredients
- Step-by-step preparation method
- Approximate cost per serving

PRESENTATION RULES:

- Each participant must present their dish to the judges in a 2-minute explanation, covering:
 - Recipe concept
 - Nutritional benefits
 - Inspiration behind the dish
 - The final dish should be plated attractively and serve at least one portion
- 

Recipe submission link will be provided via
WhatsApp after registration

[click here to register](#)

