

**Department of Hotel Management**

**MANDHI CHALLENGE 2022**

**And**

**UNIVERSAL RECORDS FORUM (URF)**



**Date of event: 01.11.2022**

**Class: Final year Hotel Management students**

**Event Coordinators: Chef John Kizhakuden (Faculty Coordinator)**

**Sebin Varghese (Faculty Coordinator)**

**Anvin Jose (Student Coordinator)**

## REPORT

As a part of the academics experiential learning the final Year students of the Hotel Management department has conducted a Mandi challenge and Universal Record Forum by preparing 25 different mandis (Chicken mandi, Beef mandi, Mutton mandi, lobster mandi etc) on 01.11.2022.

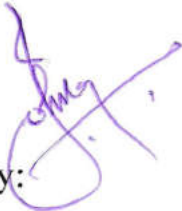
The program was inaugurated by the Angamaly MLA Mr. Roji M John and the chief witness, class A gazette officer Mr. Joji Paul, chief Engineer, LSGD, thrissur, in the presence of Rev. Fr. Paulachen K J, Ex. Director/ Principal of NIMIT, Mr. John A E, General Manager, Bolgatty palace & Island Resorts, Kochi. The celebrity chef Nalan Shine and Dr. Sunil Joseph guiness, chief editor - URF also witness the event by tasty every dish with all the other dignitaries. The Chalakudy MLA Mr. Sanesh Kumar Joseph, Mr. Joseph John, Aluva palace manager, Fr. Jose Edassery, Parish Vicar Koratty, Mr. Eugene Morely, Calicut University syndicate member, Mr. P C Biju, Koratty Pyanchat President, Ms. Paulcy, Ward member, Management and staff members of NIMIT were present to taste the 25 different mandis. They all had made their valid evaluation of the dishes and commented that all the dishes were very tasty and delicious.

Mandi Challenge/ Universal Records forum conducted as per the given below program schedule.

We set the burners and working table in the sarang auditorium and started the program at 9.30 a.m on 01/11/2022 in the by lighting the burner by by the Angamaly MLA Mr. Rogy and the chief witness, class A gazette officer Mr. Joji Paul, chief Engineer, LSGD, thrissur.

By 1.00 p.m we completed the cooking of all the 25 mandis and presented in the chaffing dish for tasting of the evaluators and witnessing dignitaries.

Prepared by:



Event Coordinator

Verified by:





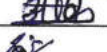






















Approved by: Principal



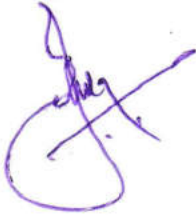
Fr. Dr. PAULACHAN K.J.  
Principal



List of the Participants

1	Alwin T Anto	
2	Toby Sunny	
3	Josemon Jaison	
4	Nohal shajan	
5	Anvin Jose	
6	Amal shaju	
7	Ferdinand	
8	Abel George	
9	Akhil Sementhi	
10	Aldrin T Anto	
11	Sony Sojan	
12	Edwin Thomas	
13	Nithin Mathew	
14	Edwin Davis	
15	Nestin P J	
16	Ouseph John	
17	Bibin Varghese	
18	Jaasir Abdul Jaleel	
19	Deepak Murali	
20	Alen Mathew	
21	Roshan M D	
22	Thomas PD	
23	Arun T George	
24	Roshan Nayankara	
25	Akhil P Suni	

Co ordinator




**BROCHURE**



# Mandi Challenge 2022

An attempt to enter the  
LIMCA Book of Records & Universal Records Forum  
by preparing 25 different types of Mandi

On 1<sup>st</sup> November 2022 at 12.30 pm  
at Sarang Auditorium,

Witnessing by:



**Mr. Joji Paul Kanjoothara**  
Executive Engineer,  
LSGD Thrissur, Govt. of Kerala.



**Mr. John A E**  
General Manager,  
Bolgatty Palace & Island Resort, Kochi.



**Chef Nalan Shine**  
Celebrity Chef

Organized By:

**DEPARTMENT OF HOTEL MANAGEMENT  
NAIPUNNYA INSTITUTE OF MANAGEMENT  
AND INFORMATION TECHNOLOGY (NIMIT)**

(Affiliated to the University of Calicut, Accredited by NAAC with B++, ISO 9001-2015 Certified)

Pongam, Koratty East, Thrissur District, Kerala State, India. Pin-680308

Phone +91 9605001987, 04802730340, 2730341, 2733573

[www.naipunnya.ac.in](http://www.naipunnya.ac.in), [mail@naipunnya.ac.in](mailto:mail@naipunnya.ac.in)





## PHOTOGRAPHS /SCREENSHOTS



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**NEWS PAPER REORTS**



- 1/3 cup warm milk
- 1/4 cup warm water
- 2.5 tbsp oil ( 2 tbsp + 1/2 tbsp divided)
- 1 tsp salt
- 1/4 tsp baking powder

- Paprika powder: 1/2tsp
- Oregano 1/2tsp
- Crushed pepper: 1/4tsp
- Salt to taste

**Other ingredients**

- Sour cream: 2tbsp
- Cream cheese: 2 tbsp
- Sliced peppers: 2tbsp
- Coriander leaves: 4 strings
- Sliced lettuce: 2 tbsp

### COLLEGE SETS UNIQUE 'MANDI' RECORD

Naipunnya Institute of Management and Information Technology, Pongam, in Thrissur district has secured a unique Universal Records Forum (URF) recognition -- 25 varieties of mandis in three hours. The institute's hotel management department pulled off the treat feat on November 1. Chefs Prabhakaran K G, John Kizhakudien, Anand Thomas and Rajan P.P, and a team of students prepared the mandis dishes with generous doses of authentic Yemeni spices. The record-setting fare was led by vice-principal Robert Fernandez, who heads the hotel management department. Principal and executive director of the college Fr Paulachan K. J presided over the function. URF chief editor Sunil Joseph presented the certificate and memento to the college.

### HEADY MIX FOR 6

No Christmas is complete without these traditional rich plum cakes. And cake-mixing is a joyful annual ritual that signals the joyful times coming up. Dry fruits are soaked in select spirits, and the cake is blended with secret spices to make that 'simple-but-powerful' plum cakes. For the past eight years, Chandy's Resort near Pattivasal, Munnar, has been organising unique cake-mixing ceremonies to send out the message of love and care. This year, too, the resort organised a mass cake-mixing ceremony involving local and foreign tourists. Together, the group mixed dry fruits and other ingredients to make cakes weighing a total of 6,000kg. The mixture was prepared by scientifically processing and drying more than 20 types of fruit. Keeping the mix locked till Christmas enhances the flavour and taste.

Event Coordinator





# UNIVERSAL RECORDS FORUM



## CERTIFICATE "2022 - WORLD RECORD"

### MOST VARIETIES OF MANDI COOKING

THE DEPARTMENT OF HOTEL MANAGEMENT,  
NAIPUNNYA INSTITUTE OF MANAGEMENT AND  
INFORMATION TECHNOLOGY (NIMIT), ORGANIZED  
THE MANDI CHALLENGE 2022, INITIATES MASSIVE  
COOKING OF 25 VARIETIES OF MANDIS ON 1ST  
NOVEMBER 2022 AT PONGAM, THRISSUR, KERALA,  
INDIA.

URFWREC202228



HOME OF TALENT

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THIS CERTIFICATE MUST NOT BE REPRODUCED WITHOUT PRIOR PERMISSION OF UNIVERSAL RECORD FORUM

WWW.UNIVERSALRECORDSFORUM.COM







Govt. Guest House Aluva

Dept of Tourism

Phone : 04842623636

E-Mail: ghaluva@keralatourism.org

Date : 6/12/2022

From

Joseph John .A.M

Manager Grade 1

To

Whomsoever it may concern

Sir,

Sub: Witness letter of Mandi Challenge conducted by Naipunnya Institute of Management and Information Technology, Pongam, Thrissur, Kerala

The Mandi Challenge conducted by the department of Hotel Management of Naipunnya College, Pongam -Kerala was a great and commendable attempt of preparation of 25 different varieties of Mandis. It was found that the entire production methods followed was professional and strictly adhered to all the safety and hygiene standards. As I witnessed the event throughout, I found each, and every aspect of this initiative was intact and authentic as it was supposed to be. The team of 25 student chefs and 4 staff chefs who had worked hard behind this grand event requires a loud appreciation. I wholeheartedly wish this event to be a grand achievement.

Yours faithfully



Manager

JOSEPH JOHN .A.M.

MANAGER

GOVT. GUEST HOUSE

Dept. OF TOURISM, ALUVA - 683101



സനീഷ്കുമാർ ജോസഫ്  
(ചാലക്കുടി)

അംഗം  
കേരള നിയമസഭ

ക്യാമ്പ് ഓഫീസ്

ഗൗണ്ട് ഫ്ളോർ

പനമ്പിള്ളി കൾച്ചറൽ സെന്റർ

സൗത്ത് ജംഗ്ഷൻ

ചാലക്കുടി

പിൻ 680 307

ഫോൺ 0480 2701538



ഓഫീസ് : 0471-2512665

മൊബൈൽ : 9495981538

പമ്പ സ്റ്റോക്ക്-403,

എം.എൽ.എ. ഹോസ്റ്റൽ,

തിരുവനന്തപുരം.

ഇ-മെയിൽ : saneeshkumar@niyamasabha.nic.in

CHALAKUDY

സ്ഥലം.....

തീയതി..... 21.12.2022

CKDY28 -12/2022

## TO WHOMSOEVER IT MAY CONCERN

The department of Hotel Management of Naipunnya Institute of Management & Information Technology ( Pongam, Koratty East- 680 308, Thrissur, Kerala ) has successfully and delightfully organized an event of extensive preparation of twenty five multifariously scrumptious Mandis on 1st November 2022 at the college auditorium.

It was rather a program to fetch students expertise in the arena of cooking a good many dishes exquisitely .The chosen twenty five students, having created a challenge among one another, led to a wide variety of Mandis under the supervision of four staff chefs. Moreover, it had been live streamed as well.

Diverse fish & meat have been used for this resplendent deed. I have greatly witnessed to have meticulously observed the norms as well as the adherence of its safe and hygiene standards. We wish the Institution all the best for achieving this record.



Yours truly.

Saneeshkumar Joseph

**SANEESHKUMAR JOSEPH MLA  
CHALAKKUDY**

**Office of the Executive Engineer**  
**LSG Dept. Government Of Kerala**  
**Thrissur District Panchayath**  
**Ayyanthole – 680 003**  
**Thrissur District**

Phone : 0487 -2361952  
e-mail : eelsgdthrissur@gmail.com

Date: 02.12.2022

From

Joji Paul  
Executive Engineer

To

Whomsoever it may concern

Sir,

Sub: Witness letter of Mandi challenge conduted by Naipunnya Institute of Management and Information Technology, Pongam, Thrissur, Kerala.

Naipunnya Institute of Management and Information Technology, Pongam has organized an event of mass preparation of 25 different varieties of Mandis on 1st November 2022 at 9.45 a.m. at the college auditorium. It was a cooking challenge by 25 student chefs under the supervision of four staff-chefs and was streamed live on YouTube. They have used a total of 25 different types of meats and fishes for cooking. I was personally present there and witnessed that they have followed the set norms and adhered to all the safety and hygiene standards.



Yours faithfully,

Executive Engineer

**JOJI PAUL**  
**PEN - 493574**  
**EXECUTIVE ENGINEER**  
**L.S.G.D. DIVISION**  
**THRISSUR-3**



**ROJI M. JOHN**  
(ANGAMALY)  
MEMBER  
KERALA LEGISLATIVE ASSEMBLY  
'GREEN GARDENS'  
ANGAMALY-683 572



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M.L.A. HOSTEL,  
THIRUVANANTHAPURAM  
E-mail: rojimjohnmla@gmail.com  
CAMP.....Angamaly  
DATE.....22.12.2022.....

TO WHOM SO EVER IT MAY CONCERN

The department of Hotel Management of Naipunnya Institute of Management & Information Technology, Pongam, Koratty East- 680 308, Thrissur, Kerala has successfully and delightfully organized an event of the extensive preparation of twenty-five multifariously scrumptious Mandis on the 1st of November 2022 at the college auditorium. It was rather a program to fetch students' expertise in the arena of cooking a good many dishes exquisitely. The chosen twenty-five students, having created a challenge among one another, led to a wide variety of Mandis under the supervision of four staff-chefs. Moreover, it had been live streamed as well. Diverse fish & meat have been used for this resplendent deed. I have witnessed and meticulously observed the norms as well as the adherence of its safe and hygiene standards. We wish the Institution all the best for achieving this record.

Yours faithfully,

ROJI M JOHN MLA

