Dr.Mahalingam College of Engineering and Technology

Department of Science and Humanities

Flavour Forge Club

FOOD STALL

Event Name: Food Stall
Date: 06.11.2026
Venue: CC Hall, MCET College

Introduction

The Flavour Forge Club organized a Food Stall event on 06.11.2026 at the CC Hall of MCET College. The event aimed to provide students with a practical platform to showcase their culinary skills, creativity, entrepreneurial abilities, and teamwork through food preparation and stall management. The activity encouraged students to explore food entrepreneurship, prepare and present food items attractively, and develop an understanding of customer interaction and food business management.

Objectives

- To develop students' culinary skills and creativity through food preparation and presentation.
- To provide practical exposure to food stall management and customer interaction.
- To create awareness about food hygiene, safety, and responsible food handling.
- To promote responsible consumption and minimize food wastage in alignment with **SDG 12 – Responsible Consumption and Production**.

Event Highlights

The activity provided students with an opportunity to understand the practical aspects of running a food stall, including planning, preparation, presentation, customer interaction, and teamwork. The event also encouraged students to explore entrepreneurial opportunities in the food sector.

Feedback

The event received positive feedback from the participants and visitors. The students enjoyed the hands-on experience of organizing and managing the food stall. The activity provided valuable exposure to food entrepreneurship, teamwork, communication, and customer management. The initiative was appreciated for encouraging students to apply their culinary knowledge in a practical setting.

Outcome

The Food Stall provided practical exposure to food business operations and customer interaction. The event also created awareness about food hygiene, safe food handling, and responsible food practices.

Conclusion

The Food Stall event was a successful and enriching activity organized by the Flavour Forge Club. It provided students with an excellent opportunity to demonstrate their culinary talents while developing entrepreneurial and managerial skills. The programme effectively achieved its objectives by promoting creativity, teamwork, practical learning, and responsible food practices. The Flavour Forge Club looks forward to organizing more such innovative and skill-oriented activities in the future.
















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Dr.Mahalingam College of Engineering and Technology

Department of Science and Humanities

Flavour Forge Club

Mystery Snacks Challenge

Event Name: Mystery Snacks Challenge
Date: 23.09.2026
Venue: A 415, MCET College

Introduction

The Flavour Forge Club organized **Mystery Snacks Challenge**, an exciting and engaging culinary activity designed to encourage students to explore their creativity, problem-solving abilities, and knowledge of food. The event provided a platform for participants to identify mystery ingredients, create innovative snacks, and present their dishes creatively within the given time.

Objectives

- To develop creativity and innovation through snack preparation.
- To enhance students' culinary skills, teamwork, and problem-solving abilities.
- To encourage experimentation with different ingredients and flavours.
- To promote awareness of responsible food usage and reduce food wastage in alignment with **SDG 12 – Responsible Consumption and Production**.

Event Highlights

The event witnessed enthusiastic participation from students of various departments. Participants were provided with mystery ingredients and were challenged to identify and use them creatively to prepare delicious and visually appealing snacks. The challenge tested their ability to think quickly, manage available ingredients, and present their creations effectively.

The snacks were evaluated based on creativity, taste, presentation, effective use of ingredients, originality, and overall execution.

Prize Winners

- **Winner :** Sameera A – 727626BEC141
- **Runner :** Sudharsan G – 727626BEC162

Feedback

The event received positive feedback from both the participants and the judge. Students appreciated the challenging and enjoyable nature of the activity, which provided them with an opportunity to experiment with ingredients and showcase their culinary creativity. The judge

appreciated the participants' innovative ideas, presentation, and ability to work effectively under time constraints.

Outcome

The **Mystery Snacks Challenge** enhanced students' creativity, culinary skills, teamwork, decision-making, and problem-solving abilities. It also encouraged students to make effective use of available food ingredients and develop an appreciation for responsible food practices.

Conclusion

The **Mystery Snacks Challenge** was a successful and engaging event that encouraged students to explore their culinary creativity through an exciting and challenging activity. The programme effectively met its objectives by fostering innovation, teamwork, experimentation, and awareness of responsible food usage. The Flavour Forge Club looks forward to organizing more such creative and educational events in the future.



Dr.Mahalingam College of Engineering and Technology, Pollachi

Department of Science and Humanities

Flavour Forge Club

Event Name**:** Frame the Flavour (Food Photography Presentation)
Date: 31.07.2026
Venue: A 415, MCET College
Participants: II & III Year Students

Introduction

The **Flavour Forge Club** organized **Frame the Flavour – Food Photography Presentation** to encourage students to explore the art of food photography and visual storytelling. The event provided a platform for participants to showcase their creativity by capturing aesthetically appealing food images while explaining the techniques, composition, lighting, and stories behind their photographs.

Objectives

- To develop creativity and artistic skills through food photography.
- To enhance students' visual storytelling and presentation abilities.
- To promote SDG 12 – Responsible Consumption and Production through creative expression.

Event Highlights

The event witnessed enthusiastic participation from students of various departments. Participants presented original food photographs featuring traditional dishes, healthy foods, desserts, beverages, and cultural cuisines. The photographs were evaluated based on creativity, originality, technical quality, visual appeal, and presentation.

Chief Guest

The programme was graced by Dr. B. Poorani (SG), AP/English, Department of Science & Humanities**,** who appreciated the students' creativity and emphasized the importance of visual communication in promoting food culture and responsible consumption.

Prize Winners

- **I Prize** Nikith Varshan - II AIDS B
- **II Prize** Sanmuga Priya- III AIDS B
- **III Prize** Abdul Vahab - III CSE C

Feedback

The event received positive feedback from both the participants and the judge. Students appreciated the opportunity to combine photography with creativity and presentation skills. The judge encouraged participants to continue developing their artistic and technical abilities while using photography as a medium to communicate meaningful messages.

Outcome

The event enhanced students' creativity, photography techniques, visual communication, and presentation skills. It also promoted appreciation for food aesthetics and encouraged awareness of sustainable and responsible food practices.

Conclusion

Frame the Flavour was a successful and engaging event that inspired students to express their creativity through food photography. The programme effectively met its objectives by fostering innovation, artistic excellence, and awareness of responsible food consumption. The Flavour Forge Club looks forward to organizing more such creative and educational events in the future.












Flavour Forge













