



Mehr Chand Mahajan DAV College for Women, Chandigarh

in collaboration with

Olitia Foods Pvt. Ltd., Jaipur

presents

NOVEL FOOD PRODUCT DEVELOPMENT COMPETITION



May 14, 2022



10:00 AM onwards

Convener

Dr. Nisha Bhargava

Principal

Mehr Chand Mahajan DAV College for Women,
Chandigarh

Co-ordinator

Dr. Geeta Mehra

Head, Department of Food Science

Mehr Chand Mahajan DAV College for Women,
Chandigarh

Sh. Dharampal Garhwal

Director, Olitia Foods Pvt. Ltd., Jaipur

Dr. Sarika Sawhney

Director, Olitia Foods Pvt. Ltd., Jaipur

Acknowledgement

I take upon this opportunity to thank Dr. Nisha Bhargava, Principal, Mehr Chand Mahajan DAV College for Women, Chandigarh for always supporting us and giving a go-ahead to the Novel Food Product Development Competition. I thank Dr. A.K. Singh, Principal Scientist, NDRI, Karnal, for his esteemed presence and precise evaluation during the competition.

I extend my sincere gratitude towards Dr. Sarika Sawhney and Sh. Dharampal Garhwal, Director, Olitia Foods Pvt. Ltd., Jaipur, Rajasthan, for having faith in me and giving me an opportunity to conduct and manage the event, MCMxOlitia. I am grateful to them for allowing me to represent Olitia Foods at Eat Right Mela, Chandigarh.

I am more than honoured to thank Dr. Geeta Mehra, HoD, Department of Food Science, Mehr Chand Mahajan DAV College for Women, Chandigarh for her guidance and coordinating this event. This event would not have been possible without her vision to look beyond the obvious. I am thankful to Dr. Gurpreet Kaur and Dr. Deepika Malik for their help; Mr. Sanjay and Mr. Sunil, Lab attendant for their assistance throughout. I thank staff members who directly or indirectly contributed in the event.

Last but not the least, I would like to thank all the students of Department of Food Science for their enthusiastic participation. Their creativity and novel thinking made this collaboration a success in a true sense.

In the end, I thank Almighty for bestowing his blessings upon us.

Takshu Jagga



Proposal from Olitia



Olitia The Olive Tea 23 Apr



To: Dr. Geeta Mehra, Head, Department of Food Science,
Mehr Chand Mahajan DAV College for Women, Chandigarh

Dear Ma'am

We plan to collaborate with Department of Food Science to organise an Innovative Food product development competition for the students of your prestigious institution. Following products from Olitia food products will be provided by us and students have to incorporate any of these in their recipes

1. Amlaan Gulkand
2. Amlaan Thandai
3. Chole Masala
4. Nimbu ka achar
5. Olive tea (Holy basil, mint, lemongrass, classic)
6. Amlaan organic honey
7. Amlaan Jamun Ark
8. Paan sharbat

In addition to that students shall share the recipe, create a video while preparing the novel food product and share a picture of the finished product.

A small tasting activity will be done in college premises for sampling our food products.

We will be happy to gift Olitia Care hampers to the winners. Event highlights mentioning your eminent college, will be shared on our Instagram and Facebook handles.

Such event will not only be educative but participate also. It will bring out students' talent in a true sense.

Thanking you.

Yours Sincerely

Sarika

Brochure



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Instructions

1. Prepare a Novel Food Product by Incorporating Olitia Food product as one of the ingredients.
2. Create a food reel (15- 60 sec) showing all the steps.
3. Team size: 1-2
4. Only one form should be submitted per team

Perks

- Winners will get an Olitia care gift hamper.
- E-certificates will be provided to all participants.

Olitia products

1. Amlaan Gulkand
2. Amlaan Thandai
3. Chole Masala
4. Nimbu ka achar
5. Olive tea
variants:
 - Classic
 - Mint
 - Lemongrass
 - Holy Basil
6. Amlaan organic honey
7. Elaichi Sharbat
8. Paan Sharbat

Register at <https://forms.gle/DEG7Y6zoyDUbrTk1A>

Last date to register: May 10, 2022

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Head, Department of Food Science
Mehr Chand Mahajan DAV College for Women,
Chandigarh

Sh. Dharampal Garhwal

Director, Olitia Foods Pvt. Ltd., Jaipur

Dr. Sarika Sawhney

Director, Olitia Foods Pvt. Ltd., Jaipur

Delivered products



10 samples per product
74 samples in total

Participant details

[Excel sheet link](#)

MCMxOlitia



Novel Food Product Development by students



Thandai fruit chaat
Tanupreet Kaur
Product used: Amlaan Thandai



Gulkand paan shots
Shreya and Yogita
Product used: Amlaan Gulkand
Paan sharbat



Watermelon Gulkand cupcake
Gurpriya Kaur
Product used: Amlaan Gulkand



Gulkand oats payasam
Kanika Miglani & Harleen
Product used: Amlaan Gulkand

Novel Food Product Development by students



Sharbat-e-elaichi cake
Prabhjot Kaur & Harmeet Kaur
Product used: Amlaan elaichi sharbat



Thandai Shahi Tukda
Nidhi & Nikita
Product used: Amlaan Thandai



Channa Paneer
Priyanka Sahdev & Arzoo
Product used: Amlaan Channa Masala



Crispy Channa
Ritika & Navpreet
Product used: Amlaan Channa Masala

Novel Food Product Development by students



Rose kheer
Charlie & Chailcy Verma
Product used: Amlaan Rose Sharbat



Jampaan (Mango jam)
Pallavi Khanna & Simran Narula
Product used: Amlaan Paan Sharbat



Thandai Gulkand Barfi
Rubal & Harsimar Kaur
Product used: Amlaan Gulkand
Thandai



Paan Shake
Navpreet Kaur
Product used: Amlaan Paan Sharbat

Novel Food Product Development by students



Shahi Paan Tukda
Gauri & Harshita
Product used: Amlaan Paan sharbat



Banana Oats pancakes
Sejal Arora & Nadika Saklani
Product used: Amlaan honey



Thandai Gond Rabri
Aashima Kakkar
Product used: Amlaan Thandai



Shahi Puri
Shruti Pasricha and Agrima Sohal
Product used: Amlaan Thandai

Novel Food Product Development by students



Bhel Doritos
Saizel
Product used: Chole Masala



Honey dry fruit bonbons
Aditi Yadav
Product used: Amlaan honey



Paan sharbat kheer
Gurjapleen Kaur
Product used: Amlaan Paan sharbat



Olive tea lemongrass spread
Name of participants:
Olitia product used:

Novel Food Product Development by students



Lemongrass mojito
Ishdeep & Parneet
Product used: Olitia: Lemongrass
olive tea



Sweet & spicy mango jam
Navdeep Kaur & Samreen Kaur
Product used: Amlaan honey
Gulkand



Gulkand Baklava
Anushka & Radhika
Product used: Amlaan Gulkand

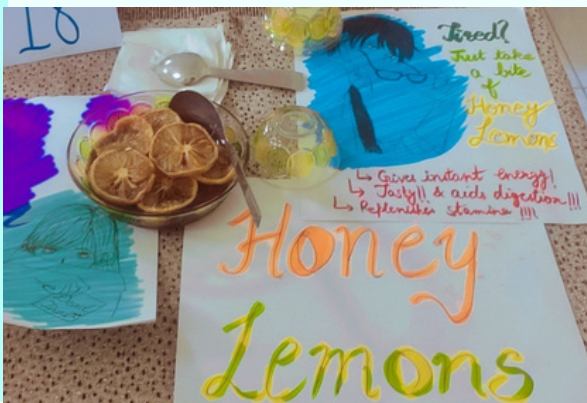
Novel Food Product Development by students



Paanshah
Seeya & Deeksha
Product used: Amlaan Paan sharbat



Chole Apple
Manvi & Kashish
Product used: Amlaan chole masala



Honey lemons
Sehajpreet Kaur
Product used: Amlaan honey

Evaluation by judges

Dr. A.K. Singh, Principal Scientist, NDRI, Karnal

Dr. Geeta Mehra, HoD, Dept. of Food Science, MCM DaV College for Women

Dr. Gurpreet Kaur, Assistant Professor, MCM DAV College for Women

Dr. Deepika Malik, Assistant Professor, MCM DAV College for Women



Winners name

- 1st position: Gurpriya Kaur
- 2nd position: Seeya Arora and Deeksha
- 3rd position: Prabhjot kaur and Harmeet kaur
- 4th position: Sejal and Nadika
- 5th position: Kanika Miglani and Harleen Kaur



Prize Distribution



Recipes

Click here for [Recipe videos](#)



Party time!!



Cake cutting



Happy us!



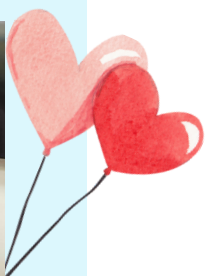
Tasting session

A surprise gift

Dr. AK Singh, Principal Scientist, National Dairy Research Institute, Karnal, praised students for their out of the box thinking. He offered an Entrepreneurial Internship to participants in NDRI, Karnal



Event Review



Icing on the cake

EAT RIGHT MELA

REGISTRATION



OUR STALL



Icing on the cake

EAT RIGHT MELA

MARKETING IN ACTION



HAPPY CUSTOMERS



Student Feedback

Learnings from Olitia event -:

- we eat with our eyes first, so it has to look great along with taste.
- your food should be convincing, attractive, engaging, fascinating, and alluring.
- participation matters more than winning, I got to learn a lot of things today and seeking more.
- as we are students of food technology while making our products we should also take the prospective of commercialization into our consideration.
- and most important try to learn from every event that's happening.

Navpreet Kaur

BSc MFT 1

Resources were less like some were hostlers still they managed to make there food product and did a great job. Thus in any circumstance we should not find excuses **we should find the solution and give our best.**

Kanika

BSc MFT 3

Thank you so much for providing this opportunity to us. It was rather challenging at first as the task was to create something novel. Who could have thought that we can make cake from Gulukand or elaichi sharbat.

It was indeed a deliciously enriching process to learn new things

Sneha

BSc MFT1

Student Feedback

Today's event was very fruitful as we have learnt about importance of team work and got a platform to present our ideas. We have also missed such events being organized in our college and exposure during lockdown. Thus it was a great opportunity to be part of this event. Thankyou mam for providing us with this opportunity.

Harleen

BSc MFT 3

I feel so lucky to have a teacher like you. Thank you for helping me to express my creative side and come out of my shell. You have given me a confidence that is priceless! Thankyou so much maam

Rubal

BSc MFT 2

Certificate of participation





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May 14, 2022

This is certified that Dr./ Mr./Ms. _____ has attended as participant/ volunteer/ resource person the competition and has won _____ prize in the Novel Food product Development competition using Olitia foods product as one of the ingredient.

<p>_____ Sh. Dharampal Garhwal Director, Olitia Foods Pvt. Ltd., Jaipur, Rajasthan</p>	<p>_____ Dr. Sarika Sawhney Director, Olitia Foods Pvt. Ltd., Jaipur, Rajasthan</p>	<p>_____ Dr. Nisha Bhargava Principal Mehr Chand Mahajan DAV College for Women, Sector 36A, Chandigarh</p>	<p>_____ Dr. Geeta Mehra Head, Department of Food Science, Mehr Chand Mahajan DAV College for Women, Sector 36A, Chandigarh</p>
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The inspiration





Report edited by
Dr. Geeta Mehra



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Report prepared by
Ms. Takshu Jagga



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LEADERSHIP IS 'EMPOWERING PEOPLE'