




# 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 recipies

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




## Mehr Chand Mahajan DAV College for Women, Chandigarh

in collaboration with

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presents

## NOVEL FOOD PRODUCT DEVELOPMENT COMPETITION

 May 14, 2022

 10:00 AM onwards

### 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

### Convener

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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 & Harsimarat 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

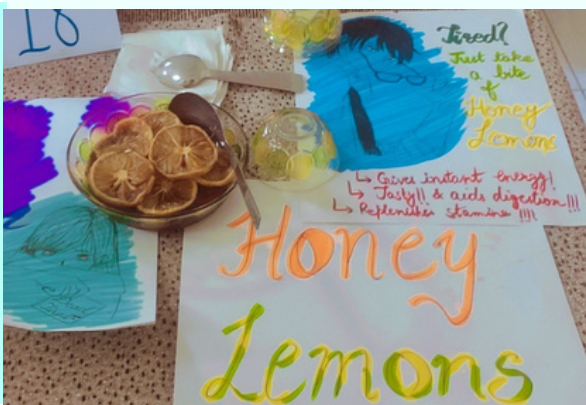
# Novel Food Product Development by students



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*

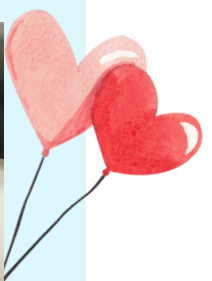


# *A surprise gift*

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



# Our motto



# 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



**Mehr Chand Mahajan DAV College for Women, Chandigarh**  
in collaboration with  
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presents  
**NOVEL FOOD PRODUCT DEVELOPMENT COMPETITION**  
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.

\_\_\_\_\_  
**Sh. Dharampal Garhwal**  
Director,  
Olitia Foods Pvt. Ltd.,  
Jaipur, Rajasthan

\_\_\_\_\_  
**Dr. Sarika Sawhney**  
Director,  
Olitia Foods Pvt. Ltd.,  
Jaipur, Rajasthan

\_\_\_\_\_  
**Dr. Nisha Bhargava**  
Principal  
Mehr Chand Mahajan  
DAV College for Women,  
Sector 36A, Chandigarh

\_\_\_\_\_  
**Dr. Geeta Mehra**  
Head, Department of Food Science,  
Mehr Chand Mahajan DAV  
College for Women,  
Sector 36A, Chandigarh



# The inspiration





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**LEADERSHIP IS 'EMPOWERING PEOPLE'**