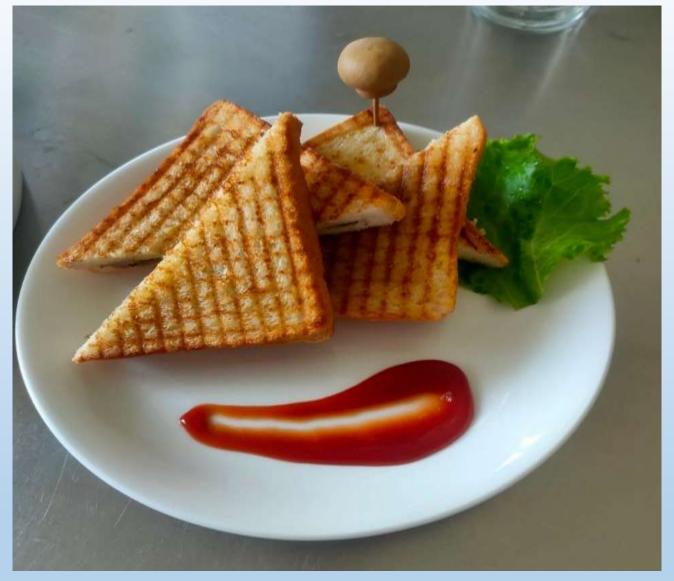
Food Craft Institute Jabalpur periodically organizes various activities on campus to develop the Skills and Professional Competitiveness of the students. In this context, a "Chef Basket Competition" was organized by Food Craft Institute, Jabalpur.

In this Chef Basket Competition students was provided ingredients and they created and innovated wonderful recipes. Here are few recipes prepared by the students.



CHEESE & MUSHROOM GRILLED SANDWICH
A perfect breakfast grilled sandwich filled with
Cheese and Mushroom.



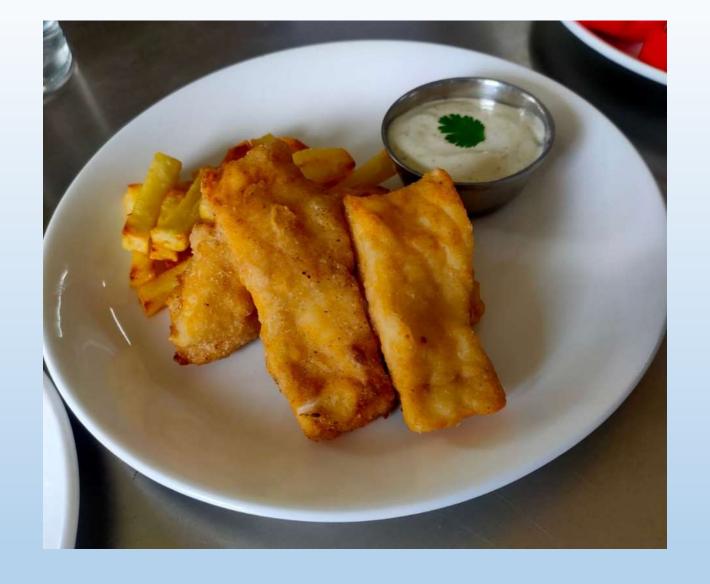
FRUIT CUSTARD

Fruit custard is a delicious and rich creamy chilled dessert with goodness of fruits.



CARAMEL CUSTARD

A yummy caramel covered custard prepared with milk, egg & sugar.



FISH & CHIPS

Fish is batter fried till crisp with freshly prepared fries accompanied with tartar sauce.



FUSILLI MORNAY

Fusilli pasta prepared with white sauce & cheese.

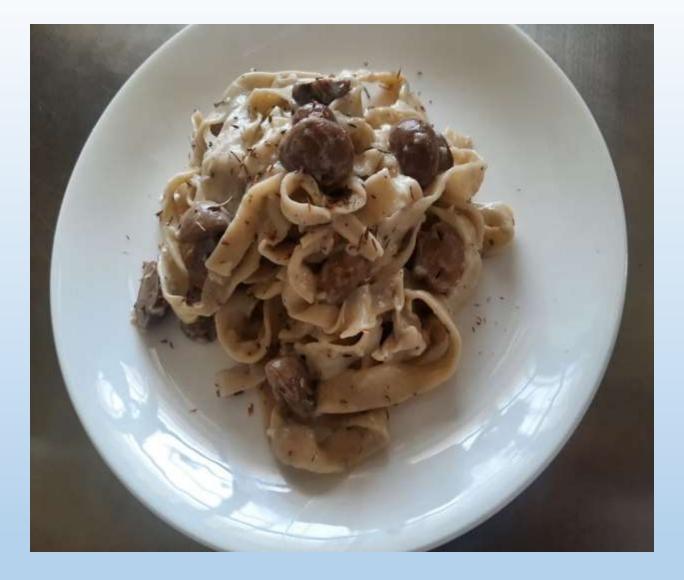


BAKED RAVIOLI
Ravioli pasta prepared with white sauce and baked with grated cheese.



CREAM OF MUSHROOM SOUP

A warm bowl of soup so deliciously creamy with tender bites of mushroom pieces. Full flavored with garlic, onions and herbs .



FETTUCCINI MUSHROOM SAUCE

Creamy mushroom fettuccine is winter food at its most delicious.



CREAM OF TOMATO SOUP

Creamy, smooth consistency soup with a light tanginess from the tomatoes served with bread croutons.



GRILLED PANEER WITH MUSHROOM SAUCE Goodness of cottage cheese, grilled and served with mushroom sauce and sautéed vegetables