RECIPE FORMULATION CONTEST USING MAJOR INDIAN MILLETS

INTERNATIONAL YEAR OF MILLETS 2023

DRDO-DFRL, Mysore invites you to participate in the "**Recipe Formulation Contest using Major Indian Millets**" to mark the celebration of International Year of Millets-2023 and come out with innovative yet traditional recipes. Winners will be awarded suitably.

Registration and Recipe Submission Deadline: 25th June 2023

Submit recipes on dfrl.mrc@gmail.com

Registration Link
https://forms.gle/wAsbobN7ArwNmGVr8

THEME FOR THE CONTEST:

- The theme for the competition is Traditional millet recipes with modern blend using major millets such as Pearl millet, Finger millet and Sorghum.

- Categories of Products: Bakery Items, Snacks (Savory items, Bars), Beverages, Ready to- Cook, Convenience Mixes.

- Participants are welcome to develop innovative and creative dishes, which can find its application for defence sector. The dishes prepared could be converted to convenience food form, which maybe useful for hot and cold environments, or could be in ready- to- eat or ready-to cook form.

CONTEST RULES:

- Each team (2-3 members) has to register on the registration link.

- The participants have to send their recipes via email along with a short video of recipe preparation and photos of the product.

- An e-recipe book will be curated from all the recipes and will be provided to all the participants.

- Recipes will be selected and winners will be called to DFRL, Mysore for preparation of dishes for the final round.

- Top five teams will be selected by judges at DRDO-DFRL and awarded.

NOTE: Participant should be a graduate/ post graduate student of a recognized college/ university and should be an Indian national.

RECIPE SUBMISSION

Participants need to ensure to send recipes in the following format:

1. PRODUCT NAME:

2. LIST OF INGREDIENTS:

3. PRODUCT PREPARATION PROCESS (IN STEPS):

4. PRODUCT IMAGE:

5. ROUGH ESTIMATE OF PRODUCT COST:

6. SPECIFIC UTILITY/ APPLICATION TO DEFENCE FORCES:

NAME OF THE PARTICIPANTS (TEAM)

SIGNATURE OF THE PARTICIPANT (LEAD)