Report on

Flameless Flavours (Food Without Fire) Event

Date Time: 08 October 2026

Time: 10:00 AM Onwards

Venue: Dr. Chunibhai Vallabhbhai Patel College of Pharmacy, Uka Tarsadia University

Organized by: Dr. Chunibhai Vallabhbhai Patel College of Pharmacy, Uka Tarsadia University, Bardoli.

No. of participants: 39 students

Flameless Flavours, organised for 08 October 2026 at Dr. Chunibhai Vallabhbhai Patel College of Pharmacy, Uka Tarsadia University, Bardoli, was planned as a student-centred food-stall activity based on the idea of enjoying and sharing food without using an open flame. With the theme "Food Without Fire" and the tagline "Create • Serve • Sell • Enjoy," the event encouraged students to work together, plan a small food stall, present their chosen items attractively and interact with visitors in a friendly campus setting.

The event format required each team to consist of three students, with one table and space allotted for its stall. Teams could create their own stall name, menu card, theme and decorations to give their stall a distinct identity. The event notice allowed a maximum of two food or beverage items per team. Students were responsible for arranging their own ingredients, utensils, serving materials and other requirements needed for their stalls.

Teams were free to choose suitable menu items within the event guidelines. The examples shared in the event information included Indian street-food favourites such as vada pav, dabeli, bhel, sev puri and pani puri; Gujarati specialities such as khaman, dhokla, locho, khandvi, fafda and thepla rolls; modern and fusion foods such as wraps, burgers, pasta, Maggi, nachos and momos; and desserts and beverages such as brownies, waffles, cupcakes, fruit cream, milkshakes, mocktails and fresh juices. These were suggested examples, and teams could select other suitable items while following the stated rules.

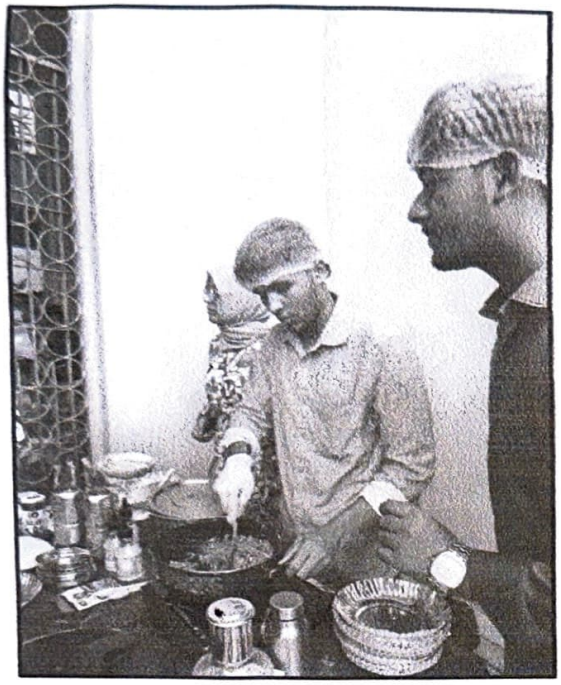
Safety and hygiene were important parts of the event arrangements. Ready-made or pre-prepared food, food assembly and mixing, no-cook dishes, induction cooking and approved electric appliances were permitted. Gas or LPG stoves, burners, open flames, candles and other

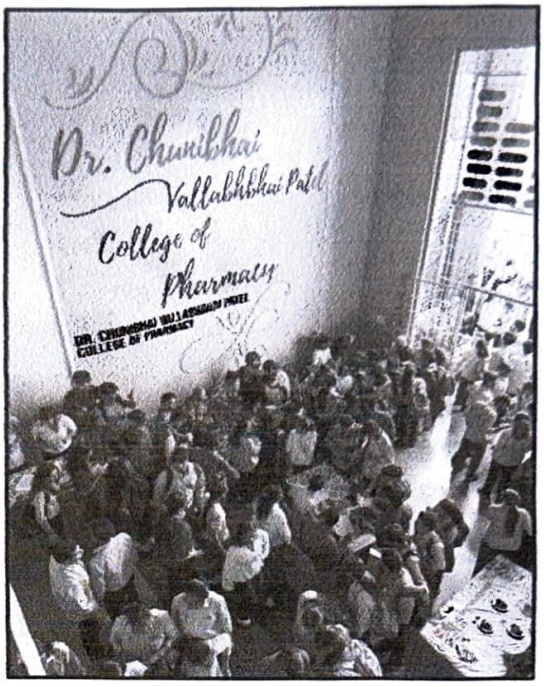
flame-producing equipment were strictly prohibited. Electrical appliances had to be used safely and could be subject to approval by the organising team. Each stall was expected to display its name, menu and selling prices clearly, handle and serve food hygienically, keep the table and surrounding area clean, and dispose of food waste properly. Teams were also expected to take care of college furniture, electrical points and other property. Unsafe equipment or practices could be stopped by the organising committee.

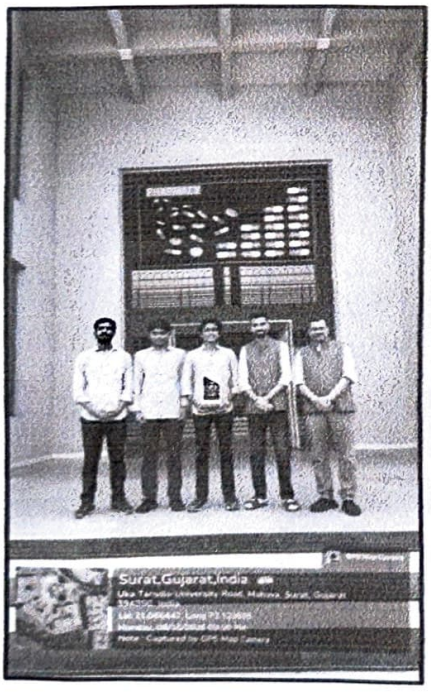
The registration amount stated in the event notice was ₹400 per team, along with a refundable security deposit of ₹400 per team. The deposit was to be returned after the event, provided the allotted table and surrounding area were returned clean and without damage. Any damage or cleaning charges could be deducted from the deposit. The event notice also stated that an e-certificate of participation would be provided to participating students and that a trophy would be awarded to the Best-Selling Team, based on the highest sales during the event.

The supplied participant list records 13 teams and 39 students from Semesters 1, 3, 5 and 7. The team-based format was intended to give students an opportunity to practise coordination, planning, creativity, food presentation, communication and basic selling skills. It also highlighted the importance of responsible food handling, safe use of equipment, clear pricing, cleanliness and care for shared campus facilities. These are the learning opportunities built into the event format; the supplied documents do not include participant feedback or measured learning outcomes.

Overall, Flameless Flavours was designed to bring students together through food, creativity and teamwork while maintaining clear safety and hygiene expectations. The event format offered students the freedom to develop their own stall concept within a common set of rules. The participant list provides a record of the 39 students registered across 13 teams. Before this document is submitted as a final post-event report, confirmed details such as the winning team, final sales, signed attendance and event photographs should be added where available, as these details were not included in the supplied materials.




Dr. Chunibhai
Vallabhbhai Patel
College of
Pharmacy


Surat,Gujarat,India



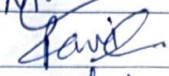
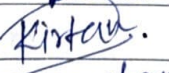
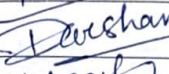
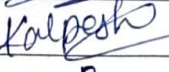
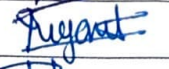
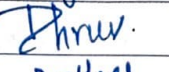
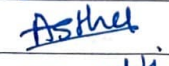
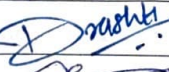
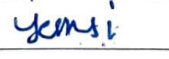


List of Participants

Name of the Event: Flameless Flavours (Food Without Fire)

Date: 08 October 2026

Sr. No.	Name of Participants	Semester	Signature
1	Jeevan Panigrahi	Sem-1	
2	Rohit Jain	Sem-1	
3	Safura Mindhola	Sem-1	
4	Patil Gayatri	Sem-3	
5	Shah Nilisha	Sem-3	
6	Daneji Mahek	Sem-3	
7	Jenil Solanki	Sem-3	
8	Meet Patel	Sem-3	PMeet
9	Tanish Barodiya	Sem-3	
10	Heny Patel	Sem-3	Heny.
11	Freny Asmani	Sem-3	
12	Jiya Patel	Sem-3	Jiya
13	Patel Pratham	Sem-3	
14	Krishnani Deep	Sem-3	
15	Patel Shivam	Sem-3	
16	Dax Sabhaya	Sem-3	
17	Tirth Sorathiya	Sem-3	
18	Dhruv Joshi	Sem-3	
19	Nishtha Patel	Sem-3	
20	Kareena Mahala	Sem-3	Kareena
21	Hemangini Mahala	Sem-3	
22	Priyanshu Parmar	Sem-5	
23	Krish Patel	Sem-5	
24	Deep Prajapati	Sem-5	

25	Nirmit Parmar	Sem-5	
26	Ravi Sangani	Sem-5	
27	Hetvi Prajapati	Sem-5	
28	Pratham Shah	Sem-5	
29	Kirtan Zinzala	Sem-5	
30	Darshan Jani	Sem-5	
31	Kalpesh Chaudhary	Sem-5	
32	Kunj Patel	Sem-5	
33	Yugant Patil	Sem-5	
34	Dhruv Bhagat	Sem-5	
35	Astha Gandhi	Sem-5	
36	Drashti More	Sem-5	
37	Dhruv Bhansali	Sem-7	
38	Krushi Patel	Sem-7	
39	Yansi Chandpara	Sem-7	

Report submitted by: Mr. Hiren Rathod

Dr. Pranav Shah

Director, DCVPCP