

Culinary Skills Workshop

A recipe has no soul. You, as the cook, must bring soul to the recipe.

- Thomas Keller

There is no love as sincere as the love for food. With this very thought, RVS gave an opportunity to its growing food enthusiasts and future chefs to indulge in a satiating experience of culinary bliss in a 2-day workshop organized by the school on 28th-29th September.

The masterclasses were taken by our in-house culinary experts, Ms. Kamalpreet Bhullar, Ms Shraddha Raheja and Ms. Cheshta Ahuja. Day 1 of the workshop was a baking class and Day 2 was cooking with leftovers. The students were taught the science and math of food along with the process of making food both tasty and healthy by using healthier alternatives.

With insightful knowledge on the science that goes behind cooking, students were exposed to a whole new perspective on food. Leftover cooking was also integrated with the SDG goal of 'No Hunger' to help students understand the importance of no wastage and home-made healthy food.



Culinary Skills Workshop

18:51

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BAKING @ RVS

Kamalpreet Bhullar

+7

Tarisha Verma

Shikha Rajeja

Kamalpreet Bhullar

Divyanshi Bhatti

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29:22

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"You don't need a silver fork to eat good food."
PAUL PRUDHOM

WHAT IS THERE IN MY FOOD?

NUTRITIONAL CONTENT
HOW DO I IMPROVE IT?

↓

MEASUREMENTS

Kamalpreet Bhullar

+30

Shilpa Sharma Dandl

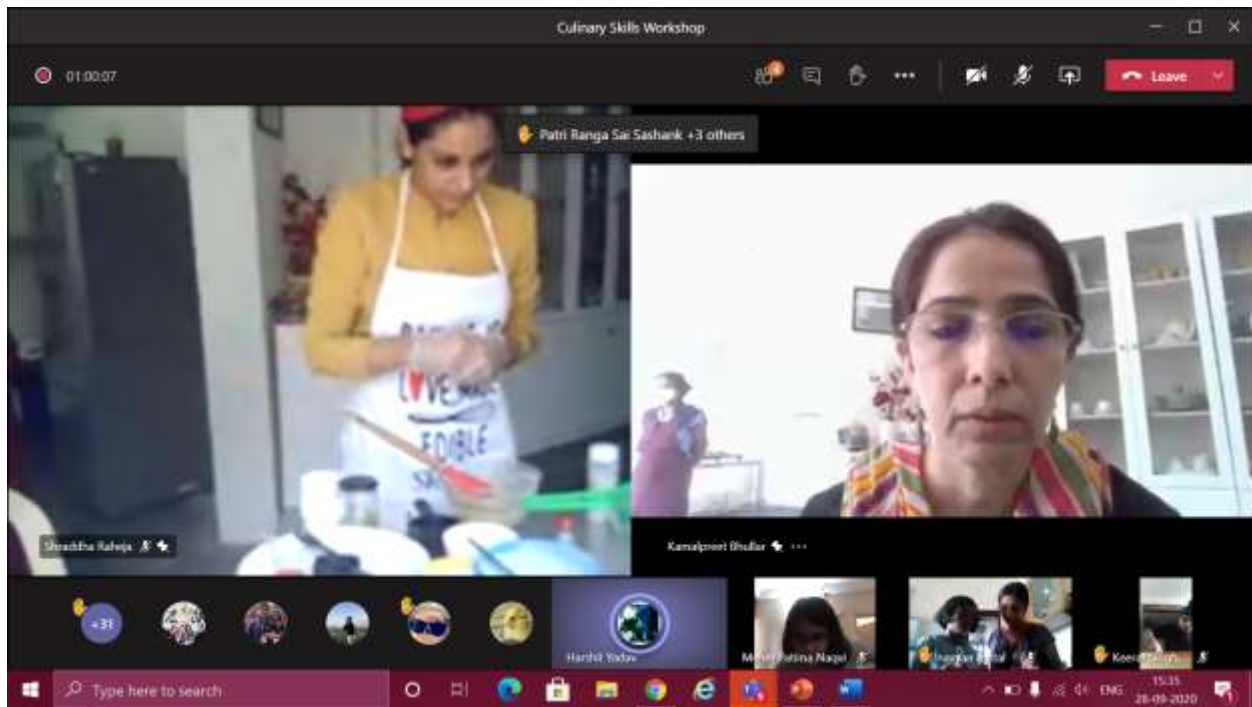
Shashwati Mishra

ANOWA HANUM

Kamalpreet Bhullar

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23:12

Arant Mendok



Chetna Ahuja

navya mittal

Mohy Suryawati

Kamajpreet Bhullar

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24:40

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Kamajpreet Bhullar

Chetna Ahuja

Heshika Bhatia

Arant Mendok

Kamajpreet Bhullar

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