

Department of Management



Experience is just the beginning



PRODIGY 2017

PRODIGY 2017, attracts the best brains from all over the country and provide them a common platform to compete and demonstrate their abilities in various events. This will be the Eleventh Edition of PRODIGY, the annual management fest of the college. This event is conducted mainly with the view of inculcating managerial skill and nurturing the potentialities of various participants participating in different events like human resource, marketing, finance, best manager and entrepreneurship from various colleges in and around Bangalore.

ABOUT US

Kristu Jayanti College, founded in 1999, is run by "BODHI NIKETAN TRUST", formed by the members of St. Joseph Province of the Carmelites of Mary Immaculate (CMI). The college is affiliated to Bangalore University and is reaccredited with highest grade 'A' by NAAC in Second Cycle of Accreditation. The college is recognized by UGC under the category 2(f) & 12(B). The college was accorded autonomous status from 2013 by the University Grants Commission, Government of Karnataka & the Bangalore University. In India Today - Nielsen survey 2015. The college is ranked 16th Best Commerce College, 22nd Best Science College & 24th Best Arts College in India and 3rd,4th,5th positions in Commerce, Arts & Science among Top 10 Colleges in Bangalore.



Theme

The theme for Prodigy 2017 is 'MASTER CHEF'.

MasterChef is a television competitive cooking show franchise created by Franc Roddam, which originated with the UK version in July 1990. The format was revived and updated for the BBC in February 2005 by executive producers Roddam and John Silver and series producer Karen Ross.

Being a Master Chef you're as close to a superhero as it gets in the kitchen. Everyone in the brigade, from the kitchen porter to the sous chef, looks to you for inspiration – and you'll have to hold your own with the front of house restaurant staff, too. To be blunt, your menus will set the tone for the restaurant, and the quality and pricing of the food you produce could arguably make or break the business.

MASTER CHEF



Do you love what you do? plan? Have a clear vision? A third eye vision? Where confidence is a key for you, where origins are important, where each ingredient is prominent! Welcome, you can be the MASTER CHEF!



Have a sharp knife?

FRESH CUISINE

You are in a platform where ideas meet execution! And if you believe you are the person who can make a new recipe, even a cuisine.

Here is your chance to present your idea and solution before panel of experts, show your business acumen and also create some value.





You are a doer not a dreamer!

ITS YUM!



A bag of ideas, spoonful of creativity, a pack of charm, a pinch of manipulation and flattery to taste.

Its Yum provides you a chance to prove your marketing skills and sell out the dish to become the ultimate champion!



Spoonful of Creativity!

CHEF HUNT



"Human Resource isn't a thing you do, it is the thing that runs business"
Do you have the confidence to make this statement come true?
'Welcome to Chef Hunt', where you fight a series of round to achieve the glory of the title.

Make your ethics and out of box thinking sharp!!



Can you coordinate the administrative functions of an organization?

FOOD CRITIC

Now its all about managing reputation.

Can you understand and support your clients? As well

as try influencing their opinions and behavior.

Yes, you can win it, welcome to Food Critic!





What is reality and how others gonna get it?

WORTH IT



Its 'money time', we always look for worth of money, right? If you can visualize the world in terms of number, Yes, this is game for you!!



Show me some money!

TASTE CATALYST

The new source of power is not money in hands of few, but information in hands of many!

Are you the one, who keep analyzing things happening around you, let it be real/hypothetical. Let us give a try, come let us play a different game!

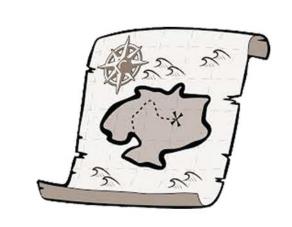




Your words matters a lot!

FIND THAT RECIPE?

Will you be able to find that special dish recipe? Let us see!





GUIDELINES

Pre-registration is compulsory and will be closed by 10th February, 2017
 Overall Registration fee is 2000/-, and individual event registration is 300/And it should be paid at time of spot registration on 14 February, 2017 in campus
 Participation in individual event is allowed
 Overall championship will be based on participation in all events
 Participants must report to venue by 8:30am
 Participants must carry laptops, pen drives, dongle, etc.
 Participants are expected to adhere to the discipline of the college
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CONTACT INFORMATION

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