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Awarding The Alumnus:

MasterChef India Winner Nayanjyoti Saikia Felicitated at GCU.



AZARA, April 21: Nayanjyoti Saikia, who recently won the title of MasterChef India Season 7, was felicitated by his alma mater Girijananda Chowdhury University (GCU) on 21 April 2023 at the Azara campus of the university. In line with the global celebration of International Day of Creativity and Innovation on the same day, GCU felicitated Saikia for his extraordinary creativity and inventive innovation in the realm of culinary arts. Saikia had been a former student of the Department of Mechanical Engineering in Girijananda Chowdhury Institute of Management and Technology (GIMT), Azara, which is currently a constituent institution under GCU. To honour his remarkable achievement in the renowned culinary show and for bringing laurels to the university as a distinguished alumnus, Saikia was bestowed with an Award For Excellence which comprised of a xorai, a paat gamusa, a letter of appreciation and a memento.







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The felicitation ceremony had several eminent guests in attendance, including Prof. Alak Kumar Buragohain, Chancellor of GCU, and Professor Kandarpa Das, Vice Chancellor of GCU, along with an audience consisting of the faculty members and students of the university. Post the welcome and felicitation session, Saikia gave a speech to the audience where he shared about the experiences he had garnered during his days as a student of GIMT, and also in his professional career following his college life. Saikia spoke at length about the hurdles he had endured in the path of becoming a chef, and his eventful journey in MasterChef India from being a contestant to emerging as the winner. Saikia also threw light on some of the indigenous culinary practices of Assam and the northeastern region, and he further enunciated on how a cuisine is inextricably linked to the cultural identity of the region.

The event concluded with an interactive session between Saikia and the audience, where a host of topics ranging from pursuit of a creative career to giving a modern touch to ethnic cuisine were discussed.