

























SKILL DEVELOPMENT PARTNER









INTRODUCTION

The **PHDCCI National Young Chef Competition** is a national-level culinary competition designed to identify and nurture the next generation of culinary innovators. It aims to provide hospitality students an opportunity to showcase their skills, creativity and innovation in the culinary arts.

The PHDCCI National Young Chef Competition is more than just a contest; it is a movement to uphold India's culinary heritage while embracing the future of gastronomy. By blending tradition with innovation, we aim to create a new generation of chefs who honor the past while shaping the future.

KEY OBJECTIVES

- To encourage innovation while preserving traditional culinary techniques.
- To provide a competitive platform for budding chefs to demonstrate their expertise.
- To promote regional and sustainable cuisine.
- To foster networking opportunities between hospitality students and industry experts.
- To connect emerging chefs with renowned industry leaders, fostering mentorship and career opportunities.

RENOWNED JURY PANEL

The competition will be judged by an esteemed panel of culinary experts, including:

- Celebrity chefs and restaurateurs
- Senior executives from leading hotel chains
- Industry experts and food critics

COMPETITION THEME

'Celebrating Indian Culinary Heritage: Blending Tradition with Innovation'

The theme will challenge participants to reinterpret traditional cuisines using modern techniques and sustainable practices, striking a balance between heritage and creativity.

STAKEHOLDERS

- Hotel Management Institutes & Culinary Schools
- Food & Beverage Companies
- Luxury Hotels & Hospitality Brands
- Senior Faculty Members from Universities
- Food Bloggers, Social Media Influencers
- Tourism and Hospitality Skill Council
- National Council for Hotel Management and Catering Technology
- Ministry of Tourism and Culture
- Ministry of Commerce and Industry
- Ministry of Skill Development and Entrepreneurship
- State Tourism Boards
- Media and related stakeholders



ELIGIBILITY CRITERIA

- The competition is open only to final-year students enrolled in hospitality and culinary programs across India.
- Each participating college may nominate only one team comprising two students.
- The winner and runner-up from each of the four zones will qualify for the **Grand Finale**.
- The Grand Finale will host a total of **8 teams** (2 from each zone).
- All participating students must submit a valid **ID Card** along with their registration form.

PARTICIPATION FEE

Total Fee per Team: INR 10,000 + GST

Entry Fee: INR 2,000 + GST (non-refundable)

Zonal Round Fee (upon qualification): INR 8,000 + GST

- Each entry must be accompanied by photographs and detailed recipes of the proposed dishes.
- All entries will be reviewed by a **Scrutiny Panel** for eligibility and quality.
- Only shortlisted teams will be invited to compete in the Zonal Round, upon payment of the remaining participation fee.
- Each Zonal Round will accommodate a maximum of 10 teams.

ZONES AND CLASSIFICATION

Zone	Month	Location	States / UTs covered
North	August 2025	Chandigarh	Chandigarh, Delhi, Haryana, Himachal Pradesh, Jammu & Kashmir, Ladakh, Punjab, Uttar Pradesh, Uttarakhand
East	September 2025	Kolkata	Arunachal Pradesh, Assam, Bihar, Chhattisgarh, Jharkhand, Manipur, Meghalaya, Mizoram, Nagaland, Odisha, Sikkim, Tripura, West Bengal
West	November 2025	Goa	DNH and Daman & Diu, Goa, Gujarat, Madhya Pradesh, Maharashtra, Rajasthan
South	December 2025	Kerala	Andaman and Nicobar Islands, Andhra Pradesh, Karnataka, Kerala, Lakshadweep, Puducherry, Tamil Nadu, Telangana

WHY PARTICIPATE

- Prestige & Recognition: Showcase your talent on a national platform
- **Skill Enhancement**: Receive expert feedback and learn from top industry professionals
- Networking: Interact with renowned chefs, hospitality brands and food critics
- Career Opportunities: Access mentorships, internships and placement prospects
- Exciting Prizes & Awards: Win trophies, certificates and exclusive industry exposure





COMPETITION FORMAT

The competition is structured in three progressive rounds:

- Round 1 (Preliminary Recipe Submission)
- Round 2 (Zonal Live Cooking)
- Round 3 (Grand Finale)

ROUND 1: EVALUATION CRITERIA

- **Clarity and uniqueness of recipe**: Emphasis will be placed on the uniqueness and authenticity of the dish, as assessed by the jury.
- **Quality of photographs**: Teams must submit high-resolution photographs that clearly showcase the dish's presentation, detailing its visual appeal, plating and overall execution.

ROUND 2 & 3: COMPETITION REQUIREMENTS

Category: Authentic Indian Heritage Cuisine

- 1. Teams must prepare and present a traditional Indian 3-course meal.
- 2. Each team is required to produce **two portions** of each dish.
- 3. The menu must include: **One Starter** (Vegetarian or Non-Vegetarian), **One Main Course** (Vegetarian or Non-Vegetarian), **One Rice or Bread Preparation** and **One Dessert**.
- 4. Total cooking time will be 2 hours and 30 minutes.
- 5. Teams will begin with a staggered 10-minute interval between start times.
- 6. Teams are allotted **1 hour for setup** and assembly before cooking.
- 7. Each team will be given **one display table** with a white tablecloth provided by the organizers.
- 8. Accompaniments and condiments are at the discretion of each team.
- 9. A **printed recipe card** must be displayed next to each dish.
- 10. Any sponsor ingredient requirements will be communicated at least 10 days prior to competition.
- 11. Each team will be provided with one cooking table equipped with a 4-burner range.
- 12. The following equipment will be shared among all teams: Combi Oven, Refrigerator, Deep Freezer, Grinder and Tandoor.
- 13. Organizers will provide basic ingredients, including Vegetable Cooking Oil, Salt, Pepper, Sugar, Turmeric Powder, Red Chili Powder, Coriander Powder and Cumin Seeds. All other ingredients must be brought by the participants.
- 14. Basic utensils such as pots, pans, spatulas and ladles will be provided by the organizers.
- 15. Standard plain white plates will be provided by the organizers: half plates for Starters and Desserts and full plates for Main Course dishes.



ROUND 2 & 3: EVALUATION CRITERIA – 3 COURSE SET MENU

Misc-en-Place, Hygiene and Waste Management

Candidates will be observed on the quantity of ingredients, cleanliness while working and on waste management.

10 Points

Composition/Innovation

Balanced menu with appropriate color, flavor and texture. Practical, cohesive and serviceable execution.

Correct Professional Preparation

Proper culinary techniques and cooking methods, free from excessive or irrelevant ingredients. Dishes conceived as hot may be presented moderate for judging.

Presentation / Service

Aesthetic appeal, creativity and modern styling that enhances the dish's attractiveness and ease to serve.

15 Points

Taste

Overall taste 50 Points

Total 100 Points

PRIZES & RECOGNITION

- Grand Champion: Entry to International Chef Competition+ Trophy + Certificate + Job Opportunity
- 1st Runner-Up: Cash Prize + Trophy + Certificate
- 2nd Runner-Up: Cash Prize + Certificate
- Best Sustainable Dish Award: Cash Prize + Certificate





RULES AND REGULATIONS

- 1. Institute names or logos must not be visible on chef coats, display materials, or presentation ware during the competition.
- 2. The organizers are not responsible for damage, loss, or theft of any participant's exhibits or equipment.
- 3. All participants must wear a full, clean chef uniform during the competition.
- 4. Registration opens at 07:15 AM on the day of the competition. Participants must report to their assigned area by 07:30 AM.
- 5. Uncollected exhibits may be disposed of at the discretion of the organizers.
- 6. Organizers reserve the right to change, modify, or withdraw rules as necessary. All interpretations by the organizing committee are final.
- 7. The number of participating entries may be limited or altered based on organizational needs.
- 8. Results will be declared after all teams have been judged.
- 9. No intervention or interference by any member or chef is allowed during judging. Judges' decisions are final and cannot be appealed.
- 10. Any violation of these rules may lead to disqualification.
- 11. Participants must cooperate with organizers and officials at all times.
- 12. Judging of prepared dishes will be done with an assessment of the recipe. Make sure to place it by the side of the display.
- 13. Recipe descriptions must be clear and concise.
- 14. No points will be awarded for the writing or display of menus, descriptions, or recipes alone.
- 15. A clearly written method of preparation must accompany each dish. Failure to provide this may result in disqualification.
- 16. All intellectual property (recipes, photos, videos, recordings, etc.) used in the competition remains with PHDCCI. Reproduction is allowed only with written consent.
- 17. Only participants and official photographers appointed by PHDCCI are allowed to take photographs during the competition.
- 18. All raw and unprocessed vegetables, non-veg items and ingredients must be brought by the teams and will be inspected prior to the competition, to ensure no preparatory work has been done.
- 19. Teams must provide their own base and display materials. Teams must also ensure their creation can be moved to the judging area, when their time limit is up.
- 20. For any confusion or clarification, participants are encouraged to contact the organizing committee directly.



CODE OF CONDUCT

- 1. Participants must read, understand and comply with all competition rules.
- 2. Teams are expected to take responsibility for their behavior and performance at all stages of the competition.
- 3. Judges' decisions are final and binding. Participants must respect and accept them gracefully.
- 4. Disrespectful behavior, refusal to accept results or awards, or walking out will lead to disqualification and blacklisting from future PHDCCI events.
- 5. Judges appointed by PHDCCI are certified professionals and will maintain impartiality.
- 6. All participants must treat fellow contestants, judges and committee members with courtesy and respect.
- 7. Teams must participate in all official activities including photo shoots, attendance, introductions and award ceremonies.
- 8. Participants must conduct themselves with professionalism and dignity, positively representing their institutions.
- 9. All communication must be respectful. Offensive or hurtful remarks are strictly prohibited.
- 10. Teams must uphold the spirit of fair play and follow all competition protocols.
- 11. Cheating, shortcuts, or rule violations will lead to disqualification.
- 12. Bullying or sabotage of other teams or participants is strictly forbidden.
- 13. Any attempt to damage or tamper with others' equipment or ingredients will result in disqualification.
- 14. Participants must not post abusive or derogatory comments on social media regarding the competition or its stakeholders.
- 15. Participants may file formal grievances via email to sanchit.prabhakar@phdcci.in. The Steering Committee will review and address genuine concerns appropriately.

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ABOUT PHDCCI

PHDCCI has been working as a catalyst for the promotion of Indian industry, trade and entrepreneurship for the past **120 years**. It is a forward looking, proactive and dynamic **PAN-India apex organization**. As a partner in progress with industry and government, PHDCCI works at the grass roots level with strong national and international linkages for propelling progress, harmony and integrated development of the Indian economy.

PHDCCI, acting as the **'Voice of Industry & Trade'** reaching out to more than **1,50,000 large, medium and small industries**, has forged ahead leveraging its legacy with the industry knowledge across multiple sectors to take Indian economy to the next level.

At the global level, we have been working with the Embassies and High Commissions in India and overseas to bring in the international best practices and business opportunities.

PHDCCI's **Tourism & Hospitality** Committees are dedicated to promoting tourism in all its diverse forms both within India and globally. The committee works closely with the Ministry of Tourism, Government of India, various State Tourism Boards, International Tourism Boards and private stakeholders to organize a wide range of events such as conclaves, seminars, webinars, roadshows and knowledge sessions.

The Committee's focus spans across various key segments of tourism, including:

- Heritage Tourism
- Spiritual Tourism
- Medical & Wellness Tourism
- Golf Tourism
- Wedding Tourism
- Film Tourism
- Border Tourism
- Sustainable Tourism

Our mission is to create a collaborative platform that brings together all stakeholders to develop an integrated and innovative approach to promote the tourism industry as a key driver of economic growth.

FOR MORE DETAILS, PLEASE CONTACT:

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