

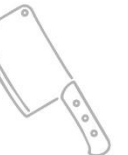
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PHDCCI NATIONAL YOUNG CHEF COMPETITION EAST ZONE

18th September 2025 | IHM, Kolkata

JURY PROFILES



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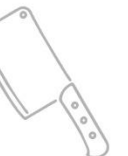
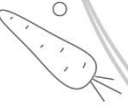
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JURY CHAIR



Chef Anil Grover
Certified World Chefs Judge

Certified Worldchefs Judge and Founder of Groovy Foods, Chef Anil Grover combines culinary mastery with entrepreneurial vision. An alumnus of IHM Pusa and former Chef at ITC Maurya, he has judged competitions across 20+ countries and served on international juries from Vietnam to Russia. A key figure in India's culinary landscape, he helped organize the World Heritage Culinary Summit and led India's Bocuse d'Or Asia Team Selection. He remains passionately active in promoting global gastronomy and heritage cuisine.



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Chef Abhiru Biswas

President, Eastern India
Culinary Association

Founder of AB Hospitality and Facility Service and President of EICA, Chef Abhiru Biswas brings over four decades of expertise in hospitality, bakery and chocolate innovation. He has worked with Barry Callebaut, Reliance Retail and Taj Hotels, driving innovation in patisserie and food ingredients. A recipient of accolades like Nestlé Best Dessert Chef and Best Chef in Asia – Sustainability Food, he is also a certified food safety auditor and IndiaSkills jury member. His passion blends creativity, entrepreneurship and mentorship.



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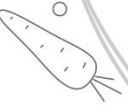


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Chef Sandeep K Pandey
General Secretary, Eastern India
Culinary Association

Chef Sandeep Kumar Pandey is a celebrated culinary expert with over 30 years of experience across Taj Hotels, Hyatt, Speciality Restaurants and Sonnet Hotels. Renowned for mastering Indian and international cuisines, he gained household recognition as a judge on Star Jalsha's *Ebaar Jolsha Rannaghore*. His global acclaim includes an invitation as Guest Chef on Seabourn Cruise, highlighting his versatility and innovation. With a career rooted in passion, cultural exploration and refined dining experiences, Chef Pandey continues to influence India's culinary and hospitality landscape.



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Chef Kavitha Unni

Executive Sous Chef
Taj Bengal Kolkata

An alumna of IHM Kolkata, Chef Kavitha Unni is currently Executive Sous Chef at Taj Bengal, Kolkata. Beginning her career at Hilton Bangalore and ITC Hotels, she rose through varied kitchens – continental, Indian, bakery and banquets, earning rapid recognition. She has helmed pre-opening projects such as Taj Usha Kiran Palace, Gwalior and served as Executive Chef at WelcomHotel Tavleen Chail. With a decade of diverse experience across luxury hotels, Chef Kavitha exemplifies leadership, innovation and culinary excellence in India's hospitality landscape.

