

अतुल्य! भारत
Incredible India



PHDCCI NATIONAL YOUNG CHEF COMPETITION



Celebrating Indian Culinary Heritage
Blending Tradition with Innovation

NATIONAL PARTNERS

TATA CONSUMER PRODUCTS



MERRYCHEF



SNACK PARTNER



SKILL DEVELOPMENT PARTNER



UNIFORM PARTNER



ASSOCIATION PARTNERS



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 competition will be held across four zones – North, South, East and West, culminating in a Grand Finale in New Delhi.

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

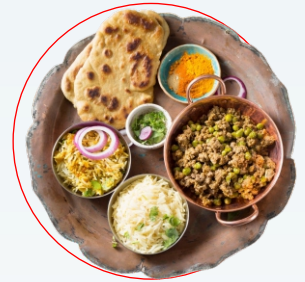
- To encourage innovation while preserving traditional culinary techniques.
- To provide a competitive platform for budding chefs to demonstrate their expertise.
- To promote regional and sustainable cuisine.
- To foster networking opportunities between hospitality students and industry experts.
- To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



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.



ELIGIBILITY CRITERIA

- The competition is open only to final-year students enrolled in hospitality and culinary programs across India.
- Each participating college can nominate only one team consisting of two students.
- Each zonal competition will have a maximum of 10 teams.
- The winner and runner-up from each zone will qualify for the Grand Finale.
- The Grand Finale will feature 8 teams (2 from each zone).
- Participating students need to send a valid Student Identity Card along with their registration form.

STAKEHOLDERS

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

COMPETITION ZONES AND SCHEDULE

Zone	State/UT	Month
North	Chandigarh	August 2025
East	Kolkata	September 2025
West	Mumbai	December 2025
South	Chennai	December 2025
Grand Finale	New Delhi	January 2026

FOR PARTICIPATION PLEASE CONTACT

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