अतुल्य ! भारत
Incredible ! India

PHDCCI
HARMONY
PROGRESS
DEVELOPMENT
Estd. - 1905

INDIAN FEDERATION OF CULINARY ASSOCIATIONS
National Member of World Association of Chefs Societies
Where Chefs and Food Belong

PHDCCI NATIONAL YOUNG CHEF COMPETITION

WEST ZONE

1st December 2025 | IHM, Mumbai

JURY PROFILES

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PHDCCI NATIONAL
YOUNG CHEF COMPETITION
WEST ZONE
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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 Nitin Shende

Professor – Food Production
GIHMCT, Nagpur

Chef Nitin Shende, a distinguished culinary educator with 21+ years of experience, is a Professor of Food Production at GIHMCT Nagpur. Widely respected for his expertise in menu planning, food production management, hygiene standards and training, he has earned top honours including the Bharat Gaurav Award and Best Assistant Professor in Food Production. An executive member of IFCA, he has contributed to national culinary curricula, operational manuals and large-scale culinary initiatives, shaping India's hospitality education.

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Chef Altamsh Patel

Director of Culinary, Hilton
Mumbai International Airport

Chef Altamsh Patel, Director of Culinary at Hilton Mumbai, is a celebrated culinary innovator with 14 years of excellence. One of India's youngest Executive Chefs at 28, he is known for creative techniques, premium ingredient focus and visually stunning dishes. A recipient of prestigious awards such as Young Chef of the Year and Star Chef of India, he has led major hotel pre-openings, judged competitions and mentored aspiring chefs, shaping India's modern culinary landscape.

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Chef Tushar Malkani

Executive Chef & Culinary Director, The Yellow House – IHCL SeleQtion

Chef Tushar Malkani is an award-winning Executive Chef and Guinness World Record holder, known for his dynamic leadership and innovative approach to global cuisine. With 15+ years of experience across IHCL SeleQtions, Café Coffee Day and international culinary projects, he excels in menu curation, sustainability initiatives and high-impact restaurant transformations. A globetrotting culinary ambassador, he blends influences from 15 countries, winning accolades such as Best Chef Mumbai and Hospitality Chef Icon of the Year.

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Chef Vivek Kadam

Executive Pastry Chef
ITC Maratha

Chef Vivek Kadam is an accomplished pastry expert with 25+ years of experience, currently serving as Executive Pastry Chef at ITC Maratha, Mumbai. Renowned for his innovative desserts, he has previously led pastry operations at Grand Hyatt Mumbai. His mastery in global-influenced bakery creations, menu innovation and team leadership has earned him media recognition and multiple competition accolades. Passionate about excellence and continuous learning, he is celebrated for crafting memorable, revenue-driving culinary experiences.